

DEDICATION

To the reunited homes which will make the world happy;
To the love, friendship and neighborliness which will make the world great;
To the little things of life which will make the world rich;
To these things, I dedicate this book.

Your Neighbor Lady



FOREWORD

We've had another year together and, here, as a result, is another book, holding all the best recipes, the best homemaking suggestions, the choice letters and verses that have been a part of our daily visits during that year.

You'll recognize many names as you read through, and you'll discover they're not just names.....but friends, because they're trying to help and.....in offering service, they offer friendship.

Our neighborly circle has grown far beyond what we dreamed it could.....but our dream has grown with it, to include many more friends and neighbors each day. You help, with your letters and recipes and suggestions. It's all OUR visit.....together.

So, keep those letters coming, and keep visiting with us each afternoon. I'll say again just what I said last year.....I miss you when you don't write.

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YOUR NEIGHBOR'S CHOICE RECIPES

There's a real challenge in a new recipe and a housewife these days has to keep on her toes to have something interesting and tasty, yet within reach not only of her budget, but of her points. That's why we so enjoyed passing around these recipes from our neighbors. They're all tested and tried and found top-notch, in your neighbor's kitchen. That's also why I put the name of the neighbor who sent along the recipe right with it. Thought you might like to tell her yourself how your batch turned out!

CAKES AND FROSTINGS

APPLE PIE CAKE

To one cupful sour cream, add 1 cup sugar and beat until light. Sift together 1 cup flour, 1 teaspoon baking powder, $\frac{1}{8}$ teaspoon salt and 1 teaspoon nutmeg. Add the dry ingredients to the first mixture and beat until light. Fill a deep pie pan with unsweetened apple sauce. Be sure there is some juice with the apples. Pour the dough over the apples and bake in a moderate oven at 375 degrees until the top is nicely browned and thoroughly baked through. This may be used with other fruits but vanilla should be used instead of the nutmeg. This is sufficient for two 9-inch cakes.

Miss Edna Van Zante
Bijou Hills, South Dakota

MAPLE TOPPED GINGERBREAD

| | | |
|---------------------------|-----------------------|---------------------------|
| 2½ cups flour | 1½ teaspoons cinnamon | 2 eggs |
| 2 teaspoons baking powder | ¼ teaspoon allspice | ¾ cup brown sugar |
| ½ teaspoon soda | ½ teaspoon nutmeg | ½ cup molasses |
| ½ teaspoon salt | 1 teaspoon ginger | 2/3 cup melted shortening |
| | | 1 cup good strong coffee |

Sift first eight ingredients together. Beat eggs till light. Add sugar. Mix thoroughly. Add molasses and melted shortening. Mix well. Add sifted dry ingredients and beat till smooth. Add hot coffee last, mixing quickly. Pour into greased pan lined with waxed paper. Bake in very moderate oven. Cool in pan. Cover with soft maple frosting into which chopped dates have been stirred, as below.

SOFT MAPLE FROSTING

| | |
|---------------------------------|---------------------|
| 1½ cups cane and maple syrup | ½ cup chopped dates |
| ½ cup brown sugar or granulated | pinch of salt |

Stir syrup, sugar, salt together over direct heat to dissolve sugar. Boil without stirring until a little syrup tested in cold water forms a soft ball. Remove from heat and cool to lukewarm. Stir, but do not beat until thickened and ready to set, like fudge. Stir in the dates. Pour over the gingerbread.

Mrs. Mary Lickfelt
Tolstoy, South Dakota

CHOCOLATE APPLE SAUCE CAKE

½ cup shortening, creamed. Add 1 cup sugar and cream well. Add 1½ cups mashed applesauce, sweetened. 1½ teaspoon soda dissolved in the sauce. Sift together 2 cups cake flour or 1¾ cups bread flour, 2 tablespoons cocoa and ¼ teaspoon salt. Add to the rest of the ingredients. Beat smooth. ½ cup floured nuts may be added. Bake in 10 x 10 pan for 30 to 40 minutes.

Mrs. Ray Hendricks
North Branch, Minnesota

UPSIDE DOWN CAKE

| | | | |
|--------------|------------|----------------|---------------------|
| 2 cups fruit | ½ cup nuts | 1/3 cup butter | 1/3 cup brown sugar |
|--------------|------------|----------------|---------------------|

Melt butter in heavy skillet. Add sugar, or syrup, and cook till it bubbles. Then add the fruit and nuts. Turn fire very low and simmer while you prepare the batter as follows:

| | |
|----------------------------------|----------------------------|
| ¼ cup butter or other shortening | 1 teaspoon vanilla |
| ½ cup sugar | 1¼ cups flour |
| 1 egg | 1½ teaspoons baking powder |
| ½ cup milk | ¼ teaspoon salt |

Cream butter and sugar. Add egg. Add milk gradually. Sift flour, baking powder and salt together and add. Beat well. Add vanilla. Pour this over first mixture. Bake for forty minutes in moderate oven, 350. When done, turn skillet upside down on cake plate.

Bea Grissom
Mitchell, South Dakota



GINGERBREAD UPSIDE DOWN CAKE

2 cups sifted cake flour
2 teaspoons baking powder
¼ teaspoon soda
2 teaspoons ginger
1 teaspoon cinnamon
½ teaspoon salt

1/3 cup butter or other shortening
½ cup sugar
1 egg, unbeaten
2/3 cup molasses
¾ cup sour milk or buttermilk

Sift flour once, measure and add baking powder, soda, spices, and salt. Sift together three times. Cream butter thoroughly. Add sugar gradually and cream together until light and fluffy. Add egg and beat well. Then add molasses. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Now melt 2 tablespoons butter in a pan. Add ½ cup molasses and ¼ cup raisins. Heat over low flame. Blend and arrange 2 apples pared, cored and thinly sliced to cover surface of molasses. Pour batter over contents of pan and bake for fifty minutes.

Mrs. Louise Wittmeier
Tyndall, South Dakota

SPICE CAKE WITH NO EGGS

½ cup shortening
½ cup raisins
1 cup sour milk or buttermilk
½ teaspoon cinnamon

¼ teaspoon cloves
1 cup sugar
1 teaspoon soda
Flour to make heavy batter
Mrs. Frank Johnson
Bowdle, South Dakota

WAFFLE BROWNIES—(makes 4 or 5)

1½ cups flour
½ teaspoon salt
¼ teaspoon cinnamon
2 eggs

¾ cup shortening
2/3 cup sugar
¾ cup milk

2 squares unsweetened
chocolate, melted
½ cup chopped nuts

Sift flour, measure. Add salt, cinnamon and sift again. Separate eggs. Beat whites till stiff, but not dry. Set aside. Cream shortening, add sugar and cream again. Beat egg yolks and add to creamed mixture. Add milk alternately with sifted dry ingredients. Blend well. Add melted chocolate and nutmeats. Fold in beaten egg whites. Hot waffle is rather limp, so it may be easier to remove from the iron, half at a time. They become crisp, when cool.

Mrs. Burton Short
Wessington Springs, South Dakota

LUCKY DAY CAKE

¾ cup shortening
1 cup white syrup
½ cup sugar

pinch of salt
3 cups cake flour
2/3 cup milk

1 teaspoon vanilla
3 eggs
3 teaspoons baking powder

Mix the shortening, syrup, sugar, salt, cake flour (sifted), milk and vanilla in mixing bowl. Beat for 8 minutes. Beat in eggs, one at a time. Fold in baking powder. Bake at 375 for 30 minutes. Makes a 10 x 14 cake.

Mrs. Vernard Treune
707 Stanton Avenue W.
Fergus Falls, Minn.
Good Deed Dollar Winner

CHOCOLATE HONEY CAKE

2¼ cups sifted cake flour
3 teaspoons baking powder
½ cup milk

½ cup shortening
2 eggs separated
1 teaspoon vanilla

3 squares chocolate melted
1 cup honey

Sift together flour, baking powder and salt. Cream shortening until light. Beat egg yolks until lemon colored and gradually add half cup honey while beating. Add egg-honey mixture slowly to creamed shortening, creaming while adding. Add sifted dry ingredients alternately with milk, mixing well after each addition. Add chocolate melted over hot water. Beat egg whites until stiff, gradually adding remaining half cup of honey to them. Beat until they stand in peaks. Fold egg whites into batter and blend well. Bake in loaf or 2 layer pans in moderate oven 350, for 30 minutes.

Hannah Strand
Blaisdell, North Dakota

GRAHAM COCONUT CAKE

1/3 cup sugar
1/3 cup butter
3 egg yolks beaten
1 cup thick buttermilk
½ teaspoon soda
48 graham crackers crushed fine

3 teaspoons baking powder
¼ teaspoon salt
½ cup moist coconut
1 teaspoon vanilla
3 egg whites, stiffly beaten

Cream butter and sugar. Add egg yolks, and cream again. Add buttermilk in which soda and salt has been dissolved. Sift graham cracker crumbs with baking powder and salt. Work in coconut with finger tips. Combine with first mixture. Fold in egg whites and vanilla. Bake in two 9-inch well greased layer tins for 25 minutes at 375. It may be put together with whipped cream or frosting.

Mrs. Lloyd Acker
Webster, South Dakota

FLUFFY CAKE OR CUP CAKES

Sift 1½ cups flour and
1½ teaspoons baking powder

Add ¾ cup light corn syrup
to which has been added ¼ cup of sugar

Mix with ¾ cup medium cream and add beaten white of 1 egg and 1 teaspoon vanilla. Bake in moderate oven. This makes a very nice light fluffy cake.

Mrs. Jake H. Vande Brake
Orange City, Iowa
Good Deed Dollar Winner

SOUR CREAM CAKE

Sift: 1½ cups flour, ¼ cup cocoa, ½ teaspoon baking powder, ¼ teaspoon salt. Add 2 eggs, not beaten, 1 cup sour cream, 1 teaspoon soda, 1 cup dark syrup. Mix well and bake in a moderate oven.

Mrs. Phil F. Zmolek
Chelsea, Iowa

VALENTINE CAKE

½ cup shortening
½ cup sugar
1 cup corn syrup

3 eggs
1 teaspoon vanilla
3 cups sifted cake flour

4 teaspoons baking powder
½ teaspoon salt
1 cup milk

Cream shortening. Add sugar and ½ cup corn syrup, gradually, creaming until fluffy. Add egg yolks, one at a time, beating well after each. Sift together flour, baking powder and salt. Add alternately with milk to creamed mixture, stirring well after each addition. Add vanilla. Beat egg whites stiff. Add remaining corn syrup, gradually until mixture holds peaks. Fold egg white carefully into batter until well blended. Bake in two 9-inch well-greased cake tins or in three 8-inch tins in moderately hot oven, 375, 25 to 30 minutes.

Mrs. J. E. Anderson
215 East 4th Avenue
Mitchell, South Dakota

HONEY FRUIT CAKE

2½ cups flour
1¾ cups honey
3 eggs
1 teaspoon ginger
¼ teaspoon cloves
¾ pound currants
½ pound candied cherries
½ pound candied pineapple
¼ cup sour jelly or
¼ cup white grape juice
1 teaspoon vanilla

1 ounce orange peel
1 ounce candied lemon peel
2 teaspoons soda
½ cup butter
1 teaspoon cinnamon
1½ teaspoons ground
cardamom seed
1½ pound seeded raisins
½ pound citron
½ pound candied apricots

Cut the candied fruit into small pieces with the exception of the cherries. They should be left whole. Place the fruit in a large dish and sift over it one-half the flour, mixing thoroughly. Sift the soda with the remaining flour. Bring the honey and butter to the boiling point and while still hot add the spices. When the mixture is cool, add the well-

beaten egg yolks, then the flour and grape juice or jelly and the well-beaten egg whites. Finally add the fruit. The cake should be divided into 2 or 3 equal parts and put into buttered dishes or molds covered with buttered paper tied closely over the tops. Steam for five hours, then remove the paper and bake in a slow oven for an hour. This makes a very rich cake consisting mostly of fruit. It's worth all the time and trouble it takes to make it.

Hannah Strand
Blaisdell, North Dakota

JELLY ROLL

| | |
|----------------------------|-------------------------------------|
| 3 eggs, beaten | 1 1/2 level teaspoons baking powder |
| 3/4 cup sugar | 1/2 teaspoon vanilla |
| 1 tablespoon cream or milk | 1 tablespoon melted butter |
| 1 level cup flour | |

Beat eggs until light, add sugar gradually, beat 5 minutes. Add milk or cream, flour which has been sifted with baking powder, vanilla and butter. Stir well together. Pour on a shallow pan lined with buttered paper. Bake 12 to 15 minutes in quick oven, turn onto sugar-sprinkled wax paper, spread with warmed jelly, roll quickly, wrap in a cloth and cool on a sieve or wire rack. The secret of successful jelly roll is HASTE.

Mrs. A. I. Clipperton
Butterfield, Minnesota

HONEY LAYER CAKE

| | | |
|------------------------|-----------------------|-----------------|
| 2 cups cake flour | 1/2 teaspoon ginger | 1 cup honey |
| 1/4 teaspoon salt | 1/2 teaspoon cinnamon | 1 egg separated |
| 1 teaspoon baking soda | 1/2 cup shortening | |

2 tablespoons lemon juice plus enough milk to make a half cup liquid.

Ruth Winter
Luverne, Minnesota

ONE TWO THREE FROSTING

| | | |
|--------------------|---------------------|---------------------|
| 1 tablespoon cocoa | 2 tablespoons sugar | 3 tablespoons flour |
|--------------------|---------------------|---------------------|

Add enough cream to stir nicely. Spread on cake as it comes from the oven while still very hot, as this cooks the frosting. It's ready to serve when the cake is cool.

Mrs. Fred Kulow
R. F. D. No. 1
Wallingford, Iowa

HONEY PEANUT BUTTER FROSTING

| | |
|------------------------------|--------------------------------------|
| 6 tablespoons peanut butter | 3 tablespoons top milk or thin cream |
| 3 tablespoons strained honey | 1/8 teaspoon salt |

Mix peanut butter till soft and fluffy. Add honey and blend well. Add top milk or thin cream and salt. Mix until smooth. Good on spice cake.

Mrs. C. A. Nelson
608 North First Street
Aberdeen, South Dakota

CREAM CHEESE FROSTING

| | |
|---|-------------------|
| 3 oz. package Philadelphia cream cheese | 1 teaspoon milk |
| 2 tablespoons strained honey | 1/8 teaspoon salt |

Mix cheese till soft and creamy. Add honey, milk and salt. Continue to blend until frosting is light and fluffy.

Mrs. C. A. Nelson
608 North First Street
Aberdeen, South Dakota

TO DECORATE A CAKE, place pieces of macaroni in icing; then insert small flowers like dwarf pansies or violets. To make sure the icing doesn't slide off, sprinkle cake before icing with cornstarch.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa

WHITE FUDGE FROSTING

1 cup white sugar
1/4 cup cream
Boil until it forms a soft ball in water. Let cool till just warm, then add a little butter and vanilla. Beat until cold. If too stiff before it is cold, add cream, a little at a time. Especially good on banana cake or spice cake.

Mrs. Wm. Hubel
Ewing, Nebraska

COOKIES AND DOUGHNUTS

OATMEAL TEA CAKES

| | | |
|--------------------|-----------------------|---------------------------|
| 1/2 cup shortening | 1 cup sifted flour | 1 cup oatmeal |
| 1/2 cup sugar | 1/2 teaspoon soda | 1/2 cup raisins, chopped |
| 1 well beaten egg | 1/4 teaspoon cinnamon | 1/2 cup nutmeats, chopped |
| | | 3 tablespoons milk |

Cream shortening and sugar. Add well beaten egg. Sift and mix flour, soda, cinnamon and oatmeal. Combine with above ingredients and nuts and raisins, adding about 3 tablespoons milk gradually. Roll out on floured board. Cut and bake in moderate oven, 350 to 375.

Mrs. H. C. DeGroot
Rock Valley, Iowa

CRACKLING COOKIES

| | |
|--|---|
| 1 cup cracklings, slightly packed | 2 1/2 cups oatmeal |
| 1/2 cup shortening (less if cracklings are greasy) | 1 teaspoon cinnamon |
| 1/2 cup molasses | 1/2 teaspoon cloves |
| 1/2 cup sugar | 1/4 teaspoon nutmeg |
| 2 eggs | 1/4 teaspoon soda, dissolved in little water, added to molasses |
| 1/2 cup chopped raisins | 2 teaspoons baking powder |
| 1/2 cup chopped peanuts, salted, with hulls | Dash of salt |

Flour enough to make a stiff dough. Proceed about as any other oatmeal cookie recipe. Drop on greased cookie sheet, flatten a little with the back of the spoon. Bake in medium hot oven. To chop the peanuts, just lay them on the bread board and roll with rolling pin.

Mrs. John Calkins
1431 South Cliff
Sioux Falls, South Dakota

SCOTCH THRIFTIES

| | | |
|-------------------------------|---------------------|--------------------------|
| 1/2 cup lard | 2 cups oatmeal | 1 teaspoon baking powder |
| 1/2 cup chicken fat or butter | 1 cup raisins | 1 teaspoon salt |
| 1 cup honey | 2 cups sifted flour | 1 teaspoon allspice |
| 2 eggs | 1/2 teaspoon soda | |

Cream fats and honey together. Beat in eggs one at a time. Add oatmeal, milk and raisins. Then dry ingredients, sifted together. Drop by teaspoons on greased cookie sheet. Bake at 425 for 7 to 10 minutes. Makes 7 dozen.

Mrs. Otto Kolander
Route No. 1, Box No. 86
Lakefield, Minnesota

BREAD CRUMB COOKIES

Beat two eggs with a pinch of salt, until light colored and thick. Add gradually, 1/2 cup sugar and fold in two cups bread crumbs and 1 cup nuts. Drop by spoonfuls on greased baking sheet. Bake in moderate oven.

Mrs. Bart Thompson
Mission Hill, South Dakota



FRENCH OR LAZY DOUGHNUTS

| | |
|-----------------------------------|----------------------------|
| 4 tablespoons butter | 1½ cups flour |
| ½ cup sugar | 2½ teaspoons baking powder |
| 1 egg yolk, beat white separately | ½ teaspoon salt |
| ½ cup milk | ¼ teaspoon nutmeg |

Put together as you would a cake, with the beaten egg whites last. These are very good with a sugar and cinnamon topping, before baking. Bake in muffin pans, half full.

Mrs. Wm. P. Armstrong
1116 South Dakota Avenue
Sioux Falls, South Dakota

GLAZE FOR RAISED DOUGHNUTS

| | |
|-------------------------------------|---------------------------|
| 2 teaspoons orange-flavored gelatin | ¼ teaspoon almond extract |
| 3 tablespoons hot water | ¼ teaspoon vanilla |
| 2 tablespoons white corn syrup | Few grains of salt |
| ¼ teaspoon mace | 1 cup powdered sugar |

Dissolve gelatin in hot water. Add rest of ingredients and mix well. Place in pan over hot water and keep the mixture warm while glazing the doughnuts. Add a little more hot water if necessary.

| | |
|-------------------|--------------------|
| Mrs. Roy Dunaway | Rosalie Matousek |
| Orchard, Nebraska | Atkinson, Nebraska |

FIG NEWTONS

| | | |
|--------------------|--------------------|---------------------------|
| ½ cup butter | ¼ teaspoon salt | 2 cups flour |
| 1 cup sugar | ½ cup milk | 2 teaspoons baking powder |
| 1 egg, beaten well | 1 teaspoon vanilla | |

Cream the butter and sugar. Add well beaten egg, milk, vanilla, then the flour, salt and baking powder mixed and sifted together. Roll out the dough in two parts then cover one with the following filling and cut—

FIG FILLING

| | | |
|---------------------|------------------------|-------------|
| ½ cup sugar | 1 cup chopped figs | 1 cup water |
| 2 tablespoons flour | Grated rind of 1 lemon | |

Let the water come to a boil, then add flour and sugar, sifted together, then the figs and lemon rind. Cook until thick and cool before using.

Mrs. Raymond Catton
Box 304
Scotland, South Dakota

DOUGHNUTS WITH SOUR CREAM

| | | |
|---------------------------|-----------------|---------------------------|
| 1 cup sugar | ½ cup sour milk | ½ teaspoon cinnamon |
| ½ cup sour cream | ½ teaspoon soda | ½ teaspoon vanilla |
| 2 eggs, beaten separately | 1 teaspoon salt | 4 cups flour |
| | | 4 teaspoons baking powder |

Sift dry ingredients 3 times together to well beaten eggs. Add sugar, cream and milk, alternately with dry ingredients. Dip sour cream doughnuts in boiling water after they're cooked for just an instant . . . it will remove the grease.

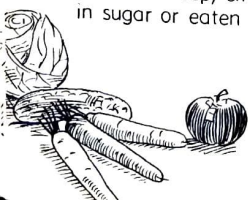
If butter is used as shortening in any sweet milk doughnut recipe in place of other shortening, the doughnuts will not absorb the fat.

Mrs. Lyle W. Smith
503 4th Street, NW
Madison, South Dakota

LAZY DOUGHNUTS

Cut off a lump of bread dough when it is ready to mould into loaves. Roll it out until about ½ inch thick. With a sharp knife, cut it into strips an inch or more wide. Pinch the ends of the strips together to form a ring, which resembles a doughnut; fry in a skillet of deep, smoking hot fat. These are best eaten while warm. They may be rolled in sugar or eaten with jelly.

Mrs. W. W. Hess
Route 1
Crete, Nebraska



FOR CRISP, SPICY DOUGHNUTS, use ¼ teaspoon of nutmeg to flavor them instead of vanilla. A teaspoon or two of vinegar added to the frying fat just before heating, fries the doughnuts nice and crisp and prevents them from absorbing the grease. 2 tablespoons of sugar mixed with ½ teaspoon of cinnamon gives them a delightful spicy taste.

Mrs. Joe Kolar
Route 1
Dodge, Nebraska

COFFEE-BREAKFAST DOUGHNUTS

| | | | |
|-----------------|-----------------|-----------------|--------------------|
| 1 cup sour milk | 1 teaspoon soda | 1 teaspoon salt | 1 tablespoon sugar |
|-----------------|-----------------|-----------------|--------------------|

Flour to form as soft a dough as you can handle. Make twists or rings and fry in hot fat. These are not rich but nice with morning coffee.

Mrs. H. C. DeGroot
Rock Valley, Iowa

PIES AND DUMPLINGS

SOUR CREAM RAISIN PIE

| | | |
|---------------|---------------------|---------------------|
| 3 eggs | 2 tablespoons flour | 4 tablespoons honey |
| 1/3 cup honey | 1 teaspoon cinnamon | 1 cup sour cream |

Separate eggs, beat yolks, and add 1/3 cup honey blended with the flour and cinnamon, sour cream. One cup chopped raisins may be added. Cook until thick. Pour into baked shell. Beat whites to stiff froth, add 4 tablespoons honey. Spread on pie and brown lightly in slow oven.

Mrs. I. Delbert Gesling
Columbia, South Dakota

BOILED CHERRY DUMPLINGS

Make a recipe for biscuit dough. Roll the dough to ¼ inch thickness and cut into 5 or 6 inch squares. In the center of each square, place several tablespoonfuls of pitted cherries. Add a little sugar, cinnamon and a dot of butter. Moisten the edges with water, and press edges together. Place each dumpling in a small coarse well floured white cloth dipped in hot water. Tie cloth securely, but be sure to leave room for dumpling to swell. Place dumplings in slightly salted boiling water and boil 45 minutes. Serve hot with fruit sauce or pudding sauce.

Hannah Strand
Blaisdell, North Dakota

CHERRY DUMPLINGS AND SAUCE

To 2 cups flour, add 2 teaspoons baking powder, 1 tablespoon sugar and ½ teaspoon salt. Sift. Add 1 level tablespoon butter and work together well. Add ½ cup or more cherries and sweet milk enough to make mixture rather stiff. Flour the hands and make the dough into 8 or 10 balls and drop into about a quart of hot water. Cook as dumplings. Remove when done, add sugar and flavoring to the liquid and use as a sauce for the dumplings. Serve hot.

Mrs. Louise Wittmeier
Tyndall, South Dakota

NUT PIE

| | |
|--|-----------------------------------|
| 1 cup corn syrup | ½ teaspoon salt |
| 3 tablespoons molasses | 3 eggs beaten |
| 2 tablespoons sugar | 1 cup nutmeats, pecans or walnuts |
| 2 tablespoons butter or margarine melted | ½ teaspoon vanilla |

Mix ingredients as given and pour into unbaked pie crust. Bake one hour in slow oven.

Mrs. Jess McCabe
Mitchell, South Dakota
Good Deed Dollar Winner

CUSTARD PIE SPECIAL

This pie makes its own crust in the baking process.

| | | |
|--------------|--|--------------------------|
| 2 eggs. | 2 tablespoons sugar mixed with 4 tablespoons flour | Nutmeg sprinkled on top. |
| 2 cups milk. | ¼ teaspoon vanilla. | |

Pour into greased pie pan and it will have a crust on the bottom when it's baked.

Mrs. P. W. Summerer
Ewing, Nebraska
Good Deed Dollar Winner



APPLE DUMPLINGS

First, select apples that cook well and are tart. Sweet apples are taboo. Pare and core apples. Make rich pie dough, roll out in round pieces and place around apples, putting sugar, nutmeg, and butter in each and bake until apples and crust are done. Then, make a solid sauce of butter and sugar worked together, flavored to taste and whipped into a foamy sauce. This is dumplings with solid sauce. Next, is to make dumplings same way and serve with liquid sauce. Mix some flour with sugar and pour boiling water over it; add butter and nutmeg or lemon flavor. The best way for dumplings is to pare and core your apples. Make rich pie dough, cut rounds of dough rolled and cut several inches larger than will just cover the apples. Place the apples on this and bring the dough up around apples until it makes something like an Elizabethan ruffle around your apples—into the hole at the top put two teaspoonfuls sugar, some nutmeg and butter. When all the dumplings are ready, instead of cooking dry as in first two ways, have a skillet of boiling syrup and place each dumpling in this. Then, put inside of oven to cook. These dumplings are served with their own sauce. Honey could be used quite successfully.

Mrs. B. F. Collins
Winner, South Dakota

BREAD AND ROLLS

PRUNE BREAD

| | |
|------------------------------------|----------------------------------|
| 1 pound prunes, cooked and chopped | 2 tablespoons cinnamon |
| 1 1/2 cups prune juice | 1/2 teaspoon each nutmeg, cloves |
| 2 cups syrup | 1/2 teaspoon salt |
| 3/4 cup shortening | |

Cook the above for five minutes. Then add 1 teaspoon soda. Cool. Beat 2 eggs, and add. Put one level teaspoon soda in 4 cups flour and add, beating well. Fill 4 or 5 greased cans 1/2 full and bake 1 hour in 350 oven. This is delicious and can be sliced and buttered or eaten plain.

Mrs. C. M. Peterson
2612 Douglas
Sioux City, Iowa

HARD ROLLS

To get a good crust on your favorite hard roll recipe, you must have steam. So put a cupful of boiling water in the oven when you put the rolls into the oven.

Miss Irma Bunge
Parkston, South Dakota

CINNAMON ROLLS

Make your rolls from bread dough or sweet dough. Spread with butter and brown sugar. Glaze the rolls in a pan, and let rise and when ready to go in the oven, then pour 1 cup of sweet cream over them. Then after they are baked, place them upside down on a plate and let the butterscotch run down through them.

Mrs. George Berzel
Gladstone, North Dakota
Good Deed Dollar Winner

CARAMEL SYRUP FOR CINNAMON ROLLS

Mix together 1 cup brown sugar, 1/4 cup butter or shortening, 1/2 cup water, and put in the bottom of a greased pan. Place rolls on top, let rise and bake.

Mrs. Chas. Billington
Corona, Minnesota

HOT CROSS MUFFINS

| | | |
|---------------------|--------------------------|------------------------|
| 2 cups sifted flour | 1/4 teaspoon nutmeg | 2 tablespoons currants |
| 2 tablespoons sugar | 1/2 teaspoon cinnamon | 1 egg |
| 1/2 teaspoon salt | 1/4 cup seedless raisins | 3/4 cup milk |

Mix flour, sugar, salt, and spices and add fruit. Beat egg till light and add milk. Combine the two mixtures. Beat to blend, about 30 seconds. Fill well greased muffin cups 2/3 full. Bake 20 to 25 minutes in moderately hot oven, 400 degrees. While warm, cross each with confectioner's sugar and milk icing. Makes 12 medium sized muffins.

Mrs. Richard B. Senneff
812 First Street Northwest
Mason City, Iowa

HONEYDROP BISCUITS

| | |
|-------------------------------|------------------------------------|
| 1 3/4 cups flour | 1/4 cup honey |
| 3 1/2 teaspoons baking powder | 1/2 teaspoon vanilla |
| 1/2 teaspoon salt | topping of 2 tablespoons sugar and |
| 4 tablespoons lard | 1 teaspoon cinnamon |
| 1/2 cup milk | |

Sift flour, measure, sift with baking powder, and salt. Cut in lard. Blend milk, honey, vanilla, and add. Stir lightly to mix. Drop by teaspoonfuls onto greased sheet. Blend sugar and cinnamon and sprinkle over tops of biscuits. Bake in 400 degree oven.

Mrs. C. L. Parsons
Sioux Falls, South Dakota

NUT BREAD

| | | |
|------------------|--------------------------|--------------------------|
| 2 cups sour milk | 2 tablespoons shortening | 1 teaspoon baking powder |
| 1 cup grapeanuts | 1/3 cup sugar | 1 teaspoon soda |
| 1 egg | 3 cups flour | 1/2 teaspoon salt |
| | | Nuts and raisins |

Mix grapeanuts and sour milk to which the soda has been added. Add beaten egg and dry ingredients. Add floured nuts and raisins. Bake in 2 loaves for 45 minutes in moderate oven.

Mrs. W. Kolb
Ida Grove, Iowa
Good Deed Dollar Winner

RUSKS

| | | |
|--------------|---------------------|-------------------|
| 1 yeast cake | 2 tablespoons sugar | 2 wellbeaten eggs |
| 1 pint milk | 1/2 cup white syrup | 1/2 teaspoon salt |

Set yeast to soak in a little water and 1/2 teaspoon sugar. Then add to milk, sugar, eggs and salt. Add enough flour to make a stiff dough. Let rise. Roll into buns. Let these rise as high as possible. Bake light brown in slow oven. When cooked, split in two and butter the top; then, toast them in the oven.

Mrs. Jake Vande Brake
Orange City, Iowa
Good Deed Dollar Winner

POP OVERS

| | |
|-------------------|--|
| 2 cups flour | 2 eggs |
| 1/2 teaspoon salt | 2 cups milk and 2 teaspoons melted fat |

Beat eggs slightly, sift flour and salt, add alternately with milk to eggs. Add melted fat. Beat with egg beater until smooth and full of bubbles. Fill hot greased cast aluminum, iron gem pans, glass, or earthenware custard cup 2/3 full of batter. Place immediately in hot oven of 450 degrees and bake for 30 minutes. Then, lower temperature to 350 degrees F. and bake for 15 minutes longer. Makes 9 popovers.

Mrs. Raymond Hehn
Aberdeen, South Dakota
Good Deed Dollar Winner

Add cooked, diced bacon to corn bread or corn stick batter when baked. Turns out a quick bread different and interesting for any meal.

Mrs. F. C. Nash
Hayes, South Dakota

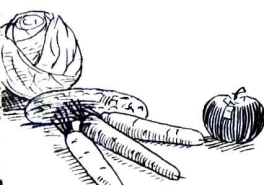
MEAT AND MEAT SUBSTITUTES

OATMEAL HAMBURGERS

| | | |
|----------------------|---------------------------|---------------|
| 1 cup rolled oats | 3 tablespoons canned milk | 2 eggs |
| 1 cup ground walnuts | 1 medium minced onion | salt to taste |
| | | pinch of sage |

Beat eggs and combine all other ingredients with them. Drop from spoon to form small patties and brown on both sides in hot shortening. Cover with hot water and simmer 45 minutes on top of stove or in oven. Makes 8 patties.

Mrs. Gerald Wilson
St. Lawrence, South Dakota



A MEAT STRETCHER

- | | |
|-------------------------------------|--|
| 1 pound pork sausage or ground pork | 1/4 teaspoon pepper |
| 1 cup washed uncooked rice | 1 medium head cabbage |
| 1 tablespoon chopped onion | 1 pint tomato juice or canned tomatoes |
| 2 teaspoons salt | |

Combine the first five ingredients and mix well. Separate the cabbage leaves and pour boiling water over them to wilt the leaves. Place a rounding tablespoon of the meat and rice mixtures into each leaf. Then fold the leaf well around the mixture, place in a kettle and weight down with a plate. Sprinkle salt over the top and add the pint of tomato juice. Cook over moderate heat until rice is done. A little water may be necessary as the juice boils down.

Mrs. L. C. Hartman
Mission, South Dakota

KIDNEY BEAN RAREBIT

- | | |
|-------------------------|-------------------------------|
| 4 tablespoons butter | 2 cups grated American cheese |
| 1 green pepper, chopped | 5 cups canned kidney beans |

Melt butter, saute green pepper 5 or 10 minutes. Place in a double boiler. Add grated cheese and beans. Cook ten minutes, till cheese is melted. Serve on toast with relishes or a green salad. Makes a good Sunday night supper dish. Serves eight.

Mrs. John Young
Burlington, North Dakota

CURRIED RICE AND KIDNEY BEANS

- | | | |
|-------------|----------------------|--------------------------|
| 1 cup rice | 1/2 teaspoon salt | 3 tablespoons butter |
| 3 cups milk | 1/2 cup minced onion | 2 teaspoons curry powder |
| | | 1 can red kidney beans |

Heat milk over hot water. Wash rice and add to hot milk. Cook over hot water until rice is soft and has absorbed all the milk, adding salt when rice is half done. Melt butter in saucepan. Add the onions and cook till onions are yellow, don't brown them. Add curry powder and stir until smooth. Add kidney beans and heat through. Add rice and toss lightly until thoroughly mixed. Serve with cheese sauce as follows: (If beans are drained, the rice and bean mixture will be firm enough to press in ring mold.)

CHEESE SAUCE:

- | | | |
|----------------------|---------------------|--------------------|
| 2 cups milk | 4 tablespoons flour | 1 teaspoon salt |
| 4 tablespoons butter | 1 cup grated cheese | paprika if desired |

Melt butter over low heat. Add flour and blend thoroughly. Add milk slowly, stirring constantly. Cook slowly until thick, stirring carefully. Add salt and grated cheese and continue cooking over low heat until cheese is melted. Serve over curried rice and kidney beans. Sprinkle with paprika if desired.

Mrs. John D. Young
Burlington, North Dakota

BEAN AND HAMBURGER CASSEROLE

- | | | |
|--------------------|----------------------|-------------------------|
| 1 cup beans cooked | 5 potatoes sliced | salt and pepper |
| 3 sliced onions | 1 pound chopped beef | 1 stalk celery, chopped |
| | | 1 can tomato soup |

Put into casserole in layers of onions, potatoes, beef, celery and beans. Season each layer. Pour tomato soup over all. Cover and bake in 350 degree oven for 2 hours.

Laura Augspurger
308 South Madison
Bloomfield, Iowa

LENTIL ROAST

1 pint lentils, picked over, washed, cooked in water till soft, just as you cook dry beans. Drain, mash and add 1 onion diced, 1/4 teaspoon sage, salt, 2 eggs, 1/2 cup walnuts, cut in small pieces, one cup tomato soup or canned tomatoes. Mix together and bake in hot oven for 1/2 hour till done. Serve with ketchup, hot or cold.

Mrs. Gerald Wilson
St. Lawrence, South Dakota
Good Deed Dollar Winner

MACARONI MEAL

- | | |
|------------------------------------|-------------------------|
| 1 cup lima beans (brown ones best) | 3 tablespoons bacon fat |
| 3 cups macaroni | 1 onion |
| 1 quart tomatoes | 1 cup cracklings |

Cook the lima beans till tender and then drain. Cook the macaroni until tender, and minutes, then pour the mixture over the macaroni and lima beans which have been arranged in a baking dish. Bake or simmer on top of stove at least half an hour, though an hour is better.

Mrs. A. I. Clipperton
Butterfield, Minnesota

VICTORY BULLETS

- | | | |
|---------------------|-------------------|----------------------|
| 1 egg | 1/2 teaspoon salt | 12 crusts from bread |
| 1 teaspoon cinnamon | 1/2 cup milk | 1/2 pound sausage |

Break sausage in tiny bits and add to well beaten egg, salt and milk. Dip bread crusts in this mixture and fry in deep fat, heated to 375 degrees. Serve with syrup. Makes 6 servings.

Mrs. Ada Fleming
1413 Davis Avenue
Grinnell, Iowa

MEAT STRETCHER

1 1/2 cups salmon. 1 cup cooked noodles. Cover with 1/2 cup ketchup or tomato juice. Bake till firm.

Mrs. Berton Kimbell
McLean, Nebraska

BAKED EGGS

Eggs sufficient for the size of the family. Make medium white sauce, put a layer of hard boiled eggs, and alternate with the white sauce. Cover the top with buttered crumbs or grated cheese and dot with butter. Bake in slow oven till brown. Dried beef or pieces of wieners added to the eggs makes a nice change.

Mrs. H. M. Powell
Wessington Springs, South Dakota

EGG PLANT PARMESAN

- | | |
|--------------------------------|------------------------------|
| 1 medium sized egg plant | 1 onion chopped |
| cracker crumbs | 2 1/2 cups tomatoes |
| 1 egg, beaten and diluted with | 1 teaspoon sugar |
| 2 tablespoons water | 1 cup grated Parmesan cheese |
| 1 pound ground beef | |

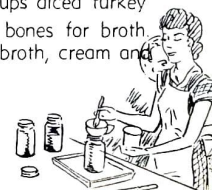
Slice egg plant into 1/4 inch slices. Peel, dip in crumbs, then in diluted egg, and again in crumbs. Fry in fat till brown, and then turn and fry on other side. Season meat with salt and pepper and form into small balls and fry. Cook onions in small amount of fat till brown and add tomatoes and sugar and season to taste with salt and pepper. Bring to a quick boil. Place a layer of egg plant in the bottom of a greased casserole, then a layer of meat balls. Sprinkle with half the cheese, and pour over half the tomato juice. Cover with remaining egg plant, cheese and tomato mixture. Bake uncovered. Serve 6 to 8.

Mrs. Cyril Moore
778 Arizona Avenue
Huron, South Dakota
Good Deed Dollar Winner

TURKEY CHEESE SOUFFLE

- | | | |
|---------------------|----------------------------------|---------------------|
| 6 tablespoons flour | 6 tablespoons butter, turkey fat | 2 cups turkey broth |
| 1/2 teaspoon salt | or chicken fat | 1 cup thin cream |
| | | 3 cups diced turkey |

Remove all meat from turkey carcass and cut into small pieces. Boil bones for broth. There should be about 2 cups broth. Make a sauce of the butter, flour, broth, cream and salt. Add the turkey and pour into a deep baking dish.



Second Layer:

| | | |
|-----------------------|----------------------|------------------------------|
| 2 tablespoons butter | 1/2 teaspoon salt | 3 eggs, separated |
| 1 cup milk | 2 tablespoons flour | 1/4 teaspoon cream of tartar |
| 1 cup shredded cheese | 1/4 teaspoon paprika | |

Make a white sauce of butter, flour, salt and milk. Cook over hot water till very thick, stirring constantly. Remove from heat, add seasonings and shredded cheese. Beat in the egg yolks, one at a time, beating well after each is added. Beat the egg whites until foamy. Add cream of tartar and continue beating till stiff, but not dry. Fold into the cheese mixture. Pour over the creamed turkey layer and bake in a slow oven at 300 until set. Takes about one hour. Serve at once.

Mrs. Chancy Elliott
R. R. No. 2
Dallas, South Dakota
Good Deed Dollar Winner

SOYBEANS

As a simple vegetable dish, boil hulled beans about ten minutes in salted water in a covered pan. 1 cup boiling water to two cups green beans and 3/4 teaspoon salt is a good proportion. Drain and season with butter. To cook the dried soybeans, soak overnight, in 3 cups water to each cup of soybeans. Drain. To each cup of beans, add 5 cups fresh salted water and cook 1 1/4 to 1 1/2 hours. The beans increase in size about 2 1/2 to 3 times during soaking and cooking.

Mrs. Edmund Suing
Gregory, South Dakota

CREAM OF SOYBEAN SOUP

| | | |
|-----------------------|----------------------|--------------------------|
| 1 cup cooked soybeans | 2 tablespoons flour | 1 tablespoon onion juice |
| 2 tablespoons butter | 1 quart milk scalded | 1 1/2 teaspoon salt |
| | | 1/8 teaspoon pepper |

Rub beans through sieve, blend butter and flour in the top of a double boiler. Add milk, bean pulp and onion juice. Cook twenty minutes. Season and serve.

Mrs. Edmund Suing
Gregory, South Dakota

SOYBEAN SPECIAL

| | |
|---|-----------------------------------|
| 1/2 pound dried green soybeans (1 1/4 cup) | 3 tablespoons butter or margarine |
| 1 1/2 quarts cold water | 1 1/2 tablespoons flour |
| 2 sliced peeled medium tomatoes | 2 teaspoons salt |
| 1/2 cup minced onions | Dash of paprika or pepper |
| | 1 1/2 cups bean liquid |

Wash beans. Pick over and soak in cold water for 12 hours. Drain and measure the liquid from the beans. Add enough cold water to make 1 1/2 quarts. Add to beans and simmer, covered for three hours, till tender. Arrange alternate layers of beans and sliced tomatoes in 1 1/2 quart baking dish or casserole. Saute onion in butter till tender. Then stir in flour, salt, and pepper. Add reserved bean liquid and cook, stirring until thick. Pour over beans, bake covered in moderate oven at 375 for one hour. Then uncover, bake 1/2 hour longer. This serves 4 or 5.

Miss H. Kolb
St. Cloud, Minnesota

MOCK HAMBURGERS

Beat two eggs, then stir in two cups rolled oats. Mold into patties and fry in fat in which a medium onion, finely diced, has been fried. When these are brown, pour around them in the skillet 1/2 cup water in which 1/2 teaspoon postum has been dissolved.

Mrs. Alta Story
Foster, Nebraska
Good Deed Dollar Winner

MEATLESS MEAT LOAF

| | |
|---|--|
| 1 pint or No. 2 can of Kidney beans | 2 tablespoons green or red sweet peppers, cut fine |
| 1 cup cottage cheese | 1 tablespoon chopped onion |
| 1 cup whole wheat or white bread crumbs | 1 teaspoon salt, scant |
| 1/4 cup nutmeats | 1 beaten egg |
| 1/4 cup tomato juice | Dash of pepper |
| 1/4 cup melted butter | |

Mix ingredients thoroughly, press into a loaf in a greased pan and bake 45 to 50 minutes.

Mrs. Alta Story
Foster, Nebraska
Good Deed Dollar Winner

LIVER SAUSAGE

| | | |
|----------------|----------------------|------------------------------------|
| 3 pounds liver | 6 tablespoons butter | 1 tablespoon salt, pepper to taste |
| 1 pound pork | 3/4 cup flour | 3 3/4 cups sweet milk |
| 1 medium onion | 3 eggs | |

Cook liver very little; then grind and add onion and pork to liver and grind all again. Make a white sauce of butter, flour, milk, salt and pepper. Cool and mix with meat. Pack into fruit jars, filling only about 3/4 full and process for 2 hours in hot water bath. This is also a good sandwich spread.

Mrs. George Kirschbaum
Glen Haven, Wisconsin

MEAT STRETCHER

Use one pound or less of hamburger, a little salt, and pepper, onion, 1 1/2 cups cornflakes. Moisten with an egg and a little water. Make into patties and fry.

Mrs. J. K. Johnson
Box 346
Cogswell, North Dakota

LIMA BEANS WITH CHICKEN

| | |
|------------------------------------|--------------------------|
| 2 1/2 cups cooked limas, undrained | 1 1/4 tablespoons butter |
| 3/4 cup minced chicken | 3 tablespoons flour |
| dash salt and pepper | 1 cup tomato juice |
| 1/4 cup chicken broth or water | |

Make a sauce with butter, flour, chicken broth and tomato juice. Mix chicken and lima beans in casserole and cover with the sauce. Dot with butter and bake in moderate oven till set.

Mrs. M. S. Mundorf
Valentine, Nebraska
Good Deed Dollar Winner

RECIPE FOR MEATLESS DAYS

| | |
|------------------------------|------------------------------------|
| 2 cups dry beans, white ones | 1 large onion, 1/4 cup when ground |
| 1 cup ground carrots | |

Cook all till done, and season with a bit of salt, pepper and butter. Serve. If there is any left over, put in baking dish and add a bit of molasses and ketchup. Bake as you would other beans.

Mrs. May White
Canova, South Dakota

CHICKEN WITH BISCUITS

| | |
|--------------------------|--------------------------------|
| 1 chicken, cut in pieces | About 1 quart boiling water |
| 2 teaspoons salt | 4 tablespoons flour |
| 6 peppercorns | 5 tablespoons cream |
| 2 stalks celery | 1 baking powder biscuit recipe |
| 3 sprigs parsley | |

Stew the chicken with seasoning, in boiling water to nearly cover, until tender (about 2 hours). Cut chicken in large pieces, removing bones and skin. Strain stock and add water if needed, to make 2 cups. Make a smooth mixture of flour and cream and add to broth. Bring to boil and stir until well blended. Add chicken and pour into casserole, well greased. Roll biscuit dough 1/4 inch thick. Sprinkle with paprika and roll as for jelly roll. Cut in 1 inch slices and arrange on hot chicken, flat side down. Bake in very hot oven, 30 minutes.

Mrs. Louise Wittmeier
Tyndall, South Dakota



BEAN PATTIES (a meat saver)

1 quart string beans (green)
Mash them or put through the food chopper. Add 2 handfuls oatmeal, 2 tablespoons flour, 1 egg. Salt and pepper to taste, a touch of chili powder, 1 small onion, cut fine. Put in greased skillet with tablespoon and fry slowly until nice and brown on both sides.

Mrs. R. D. Rowland
414 N. Nesmith
Sioux Falls, South Dakota

VEGETABLE DISHES

LIMA BEANS IN PEPPER BOATS

| | |
|--------------------------------|--------------------------------|
| 2 cups cooked dried lima beans | 1/8 teaspoon cayenne |
| 5 green peppers | 1 small can tomatoes, strained |
| 1 onion, minced | 1 cup American cheese grated |
| 2 tablespoons fat | 1/2 cup buttered crumbs |
| 1/2 teaspoon salt | |

Half the peppers lengthwise; remove seeds; boil five minutes. Brown onion in fat. Add tomatoes, seasonings and lima beans. Simmer 20 minutes. Remove from heat, add cheese. Fill pepper halves with this mixture. Sprinkle with crumbs and place in a shallow pan containing 1/2 inch hot water. Bake in moderate oven for about 20 minutes or until crumbs are nicely browned. Serves 5.

Bertha Kott
Huron, South Dakota

COUNTRY BAKED LIMAS

| | |
|-------------------------------|---------------------------|
| 2 cups dried lima beans | 1 teaspoon dry mustard |
| 1/4 pound bacon, cut fine | 2 tablespoons chili sauce |
| 1/4 cup light molasses | 1 medium onion, sliced |
| 1 1/2 tablespoons brown sugar | 1 cup tomato juice |
| 2 teaspoons salt | |

Wash and soak beans overnight, drain, cover with salted water and cook till tender. Drain and save liquid. Place 1/2 of drained, cooked beans in baking dish, combine molasses, brown sugar, salt, mustard, chili sauce and onion and pour 1/2 this mixture over the beans. Sprinkle with 1/2 the bacon, add remaining beans, cover with remaining molasses mixture and bacon. Pour over this 1/2 of the tomato juice and enough bean liquor to cover. Bake in slow oven for 3 hours about 250 degrees and add remaining tomato juice to keep beans covered. Uncover last half hour to brown the beans. Serves 8.

Mrs. Mabel Hansen...
306 10th St.
Sioux City, Iowa
Good Deed Dollar Winner

SAUTED EGG PLANT

| | | | |
|-------------|------|--------------|-------|
| 1 egg plant | salt | bread crumbs | 1 egg |
|-------------|------|--------------|-------|

Cut egg plant into 1/2 inch slices, pare and sprinkle each slice with salt. Place plate on top. Let stand for two hours. Then salt will draw out the disagreeable bitter flavor. Half an hour before serving, wipe each slice dry, dip in beaten egg, then bread crumbs and saute in hot fat. Place in warming pan in the oven as each piece is done.

Mrs. Ed Herbst and Fern
Mt. Vernon, South Dakota
Good Deed Dollar Winner

SCALLOPED EGG PLANT

| | |
|--|---------------------------|
| 1 egg plant, pared and cut in 2/3 inch cubes | |
| 2 tablespoons butter | parsley |
| | 1/2 onion, finely chopped |

Cook egg plant in small amount of water till tender. Drain. Cook onion in butter till yellow, add parsley and egg plant. Put in buttered baking dish. Cover with buttered crumbs. Bake in moderate oven, 350, till crumbs are brown.

Mrs. Ed Herbst and Fern
Mt. Vernon, South Dakota
Good Deed Dollar Winner

LYE HOMINY

Use a fancy grade hard white corn. Dissolve 2 or 3 ounces of caustic soda or lye in each gallon of hot water used. Wash and soak the corn in luke warm water for a short time. Place the soaked corn in the lye solution and boil for 20 to 35 minutes, just long enough to loosen hulls. Remove, rinse thoroughly in fresh water, rub to loosen hulls and the dark portion of the kernel near the germ. Let stand in fresh water two or three hours, changing the water occasionally to be sure that all the lye is removed. Soak in lukewarm water till the hominy is swelled. This may take 6 or 8 hours. Now, if you want to can it, pack and add boiling water (in packing, allow for a little extra swelling as the starch of corn swells while cooking). Fill can to one-half inch of top and cover the corn with water. Seal and process from 3 to 3 1/3 hours.

Mrs. Louise Wittmeier
Tyndall, South Dakota

LIMA BEAN CHOWDER

| | |
|--------------------------------|---|
| 1 inch cubes fat salt pork | 2 tablespoons flour |
| 1 small onion, sliced | 3 cups scalded milk |
| 2 cups potatoes, cut in slices | 1 1/2 teaspoon salt |
| 1 cup water | 1/4 teaspoon pepper |
| 2 cups cooked lima beans | 6 crackers, soaked in 1 cup milk, till soft |
| 2 tablespoons butter | |

Dice salt pork, add onion, cook five minutes, stir often to prevent burning. Add potato and water and cook till potatoes are soft. Add lima beans. Melt butter, add flour and blend. Add scalded milk, and stir until this boils. Then add beans and potatoes. Season with salt and pepper. Add the soaked crackers and serve hot.

Mrs. E. McDonald
Randolph, Nebraska

BEETS IN ORANGE SAUCE

| | |
|---------------------------------|-------------------------|
| 3 cups sliced cooked beets | 1 tablespoon flour |
| 1/2 cup orange juice | 1/4 cup water |
| 1 tablespoon lemon juice | 1 tablespoon corn syrup |
| 1/8 teaspoon grated orange rind | salt |
| 1 tablespoon butter | |

Combine butter, flour and water making a sauce. Add seasonings, fruit juice and gratea rind. Heat beets thoroughly in sauce. Serve hot. Serves 6.

Mrs. C. W. Roberts
Wolsey, South Dakota

BETTER THAN BOUGHTEN BAKED BEANS

| | |
|---------------------------------|--------------------------|
| 1 quart white beans | 2 cups strained tomatoes |
| 1/2 cup finely cut onion | 2 tablespoons salt |
| 1/2 cup white sugar | 1/2 teaspoon pepper |
| 1/2 cup bacon, ham or salt pork | 1/2 teaspoon mustard |
| cut up fine | |

Wash well and soak one quart white beans over night in soft water. In the morning cook in the same water till the skins crack when you blow on them. Place in a gallon bean pot with onion, sugar, meat, tomatoes, salt, pepper and mustard. Mix together and put water enough to cover. Bake in a slow oven five to six hours. May be put in sterilized jars and processed for one hour in water bath.

Mrs. Henry Berger
Webster, South Dakota

GRANDMOTHER'S BEST BAKED BEANS

| | |
|--|--------------------------|
| 1 quart beans | 1 1/2 cups meat broth |
| 1/2 to 3/4 pound salt pork | 2 teaspoons salt |
| 1 medium sized onion | 1/2 teaspoon pepper |
| 1 tart apple | 1/2 teaspoon celery salt |
| 1/2 cup tomato pulp | 1 teaspoon dry mustard |
| 1 tablespoon molasses (more if you like) | 1 teaspoon butter |

Soak beans overnight. Drain, cover with water and cook till tender. Combine onion, apple, tomato pulp, molasses, meat broth, salt, pepper, celery salt, mustard and butter,



and cook till tender. Then add beans to this and salt pork which has been boiled out. Put in baking dish and bake about 1½ to 2 hours. Add a little water during the baking if necessary.

Florence Downing
Taunton, Minnesota

BRADFORD CHEESE FONDUE

- | | |
|-----------------------------|-----------------------------------|
| 4 beaten egg yolks | 2/3 cup cooked lima beans |
| 1 cup milk | 1 cup grated or finely cut cheese |
| 1 1/3 cup soft bread crumbs | 2 tablespoons chilli sauce |
| ½ teaspoon salt | 1 teaspoon minced parsley |
| ¼ teaspoon pepper | 1 tablespoon butter, melted |
| ¼ teaspoon dry mustard | 4 egg whites, beaten |

Mix yolks, milk and bread. After five minutes, stir and add seasonings, beans, cheese, chili sauce, parsley and butter. Fold in whites and pour into buttered baking dish. Bake 50 minutes in moderate slow oven (325 degrees). Serve warm with tomato or asparagus sauce or alone.

Grace Brenna
202 Cedar
Yankton, South Dakota

BAKED BEANS WITHOUT PORK

- | | |
|------------------------|--------------------------------|
| 2 cups dry beans | 1 teaspoon salt |
| 2 tablespoons molasses | 2 rounding tablespoons lard or |
| ¼ cup brown sugar | meat drippings |

Mix molasses, brown sugar, and salt, and cover beans in baker or half-gallon jar with tomato juice or hot water according to taste. Add lard or meat drippings to beans instead of pork.

Mrs. Otto Uecker
Grey Eagle, Minnesota

SHREDDED KALE AND BEETS

Wash ½ pound kale thoroughly with a knife or scissors. Cut stems and leaves into fine shreds. Scrub 3 medium beets, scraping stem end. Shred on medium coarse shredder, and place vegetables in heavy kettle. Add ½ teaspoon salt, dash of pepper, 1 cup water. Simmer tightly covered for 30 minutes, stirring occasionally. If necessary, add more water. Add only enough to keep vegetables steaming. Add 2 tablespoons margarine or drippings. Serve with vinegar or sections of lemon.

Mrs. John Young
Burlington, North Dakota

SALSIFY

Let salsify or "vegetable oysters" freeze in the ground. They will then have a much better flavor. Dig them late in the fall, then put in a ditch and cover with dirt and let them freeze. Then they can be put in sand or something with a tight cover and set in the cellar, or they can be left in the ditch all winter.

Mrs. Kenneth Falk
Madison, South Dakota

CANNING AND PRESERVING

TOMATO PRESERVES

8 pounds tomatoes 2 lemons or oranges 5 pounds sugar
Scald and peel tomatoes, cut up, add sugar and lemon, and cook until thick. Ginger root, about four pieces, may be added if desired. You may use three pounds of sugar and the rest white syrup.

Pauline Schneider
Rhame, North Dakota
Good Deed Dollar Winner

EXTRA GOOD PORK AND BEANS TO CAN

- 6 pounds Navy Beans
3 bottles tomato catsup

As much meat as you wish cubed
off bones or bacon

Soak beans over night in warm water about five inches over top of beans to allow for swelling. In the morning put in jars, alternating with meat, until ¾ full. To each quart add 1 teaspoon salt (not iodized), ⅛ teaspoon ginger, and 1 tablespoon brown sugar. Count your jars and figuring 1 cup water to each quart, to this amount of water in a kettle add your catsup and mix well. To each quart add 1 cup of the mixture, and if you have enough, fill with the mixture or fill with just plain water. Seal tight and cold bouillon cubes to a jar.

Mrs. Emil Pospisil

Route 2

Wausa, Nebraska

SACCHARINE PICKLES

- 1 quart vinegar
⅛ teaspoon saccharine

- 2 tablespoons salt
½ teaspoon mixed spices

Place crisp cucumbers, cut lengthwise, in scalded jars. Boil the vinegar and other ingredients and fill jars. Seal.

Pauline Schneider

Rhame, North Dakota

Good Deed Dollar Winner

CATSUP RECIPE

- ½ peck tomatoes (4 quarts)
3 red peppers
2 medium sized onions, cut fine
2 tablespoons salt
1/3 cup sugar
2 cups vinegar

- 2 tablespoons celery salt
2 tablespoons allspice
2 tablespoons ground mustard
1 tablespoon cloves
1 tablespoon cinnamon
1 tablespoon paprika

Cook tomatoes, peppers, and onions with water. Press mixtures, strain, and measure pulp which should be four quarts. To pulp add salt, sugar and spices; put spices in a cloth bag during the cooking, remove bag before pouring the catsup into jars. Cook together, except vinegar, for one hour. Add vinegar and cook until thick. Seal while hot.

Mrs. Leo Kopplen

Hitchcock, South Dakota

RHUBARB CONSERVE

- 6 cups cut rhubarb 6 cups sugar 1 pound candy orange slices

Cut orange slices real fine, mix all ingredients together, bring to boil, and time for 20 minutes. Then pour in jars and cover with paraffin. This conserve may appear thin when hot, but it thickens as it cools. It is especially good if made early in the season when the rhubarb is juicy.

Mrs. Mabel Hansen

306 10th St.

Sioux City, 18, Iowa

CANNED TOMATOES

Use only firm, ripe tomatoes, scald and dip in cold water. Remove the skins, put into clean jars. Leave the tomatoes whole if possible; otherwise, cut in half, fill jars to overflowing, partly seal, and let come to a boil. Remove immediately and seal. The tomatoes are firm.

Mrs. Dick Havelaar

Hudson, South Dakota

Good Deed Dollar Winner

SPICED RHUBARB PRESERVES

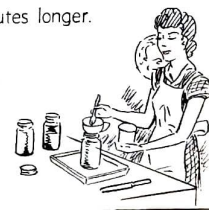
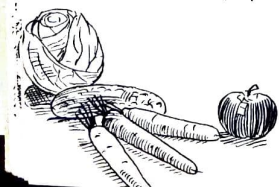
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|--|----------------------|
| 7 pounds rhubarb, cut in ¼ inch pieces | 1 pint water |
| 7 pounds sugar, ½ of this may be syrup | 1 teaspoon nutmeg |
| 1 pound raisins | 2 teaspoons cinnamon |
| 1 pound walnuts | 1½ teaspoon cloves |

Cook all ingredients 20 minutes, except nuts. Add them and cook 10 minutes longer.

Pauline Schneider

Rhame, North Dakota

Good Deed Dollar Winner



PREPARING FRUITS AND VEGETABLES FOR THE REFRIGERATED LOCKER

Peaches: Remove the skins from firm, ripe fruit and pit them. Speed is essential in order to prevent discoloration. Scald the peaches in order to facilitate removal of skins and cool immediately in cold water. They should be halved and pitted. Place the halved peaches in an ordinary fruit jar; or if you prefer, in "Frosty Foods" containers. Then, cover with a syrup consisting of 4 cups of sugar to four cups of water. Cool the syrup and cover the fruit with the syrup. Put the lids on the fruit jars. They are now ready for the locker. When peaches are taken from the locker they should be allowed to thaw slowly in the refrigerator and used as soon as they have thawed to a degree where they can be eaten.

Fresh Peas: Peas should be shelled and washed and sorted. They should be scalded by placing them in boiling water and allowed to boil for two minutes. Remove from boiling water and place in cold water. They are then ready to place in fruit jars or "Frosty Foods" cartons, either dry pack or cover with a brine solution, consisting of four teaspoons table salt to four cups of water. If dry pack is desired, remove excess moisture with a towel. Put lids on jars and they are ready for the locker. Peas may be kept in a refrigerator for a maximum of 24 hours after removal from the locker.

String Beans: Follow the same method as for peas except that you must scald the beans three minutes. Beans can be frozen either cut or whole, dry packed or with the salt brine.

For other fruit: Such as strawberries, rhubarb, use the same method as for peaches.

Mrs. Philip Behm
Howard, South Dakota

CANNED RHUBARB

Put a few pieces of rhubarb in a jar and mash well with a wooden spoon or the end of a potato masher until the fruit is quite juicy and keep putting in a little at a time, mashing as you go till the jar is full. Seal tightly, and put away. When used, it is like fresh rhubarb.

Anita Hollister
Box No. 283
Stromsburg, Nebraska

APPLE BUTTER (Makes six pints)

- | | |
|-----------------------------------|-------------------------|
| 4 quarts cooked and sieved apples | 1 1/2 teaspoon cinnamon |
| 2 cups sugar | 6 cups sugar |
| 1 teaspoon cloves | 1 cup vinegar |
| 1 teaspoon allspice | |

Combine apples, 2 cups sugar, and spices. Cook until thick. Add remaining sugar and vinegar. Cook until thick, stirring constantly. Pour into hot sterilized jars and seal.

Mrs. M. E. Iverson
Platte, South Dakota

PUDDINGS

PEPPERMINT STICK CREAM

- | | |
|------------------------------|----------------------------------|
| 1 egg yolk | 1 egg white |
| 2 cups milk | 1/3 cup crushed peppermint candy |
| 3 tablespoons Minute Tapioca | dash salt |

Mix egg yolk with a small amount of milk in a saucepan. Add remaining milk, Minute Tapioca, salt and candy. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. Mixture will be thin, but don't overcook. Beat egg white till just stiff enough to hold shape. Fold hot tapioca mixture gradually into egg white. Chill. Mixture thickens as it cools. Serve with chocolate sauce made as follows:

Chocolate Sauce

Melt 1 package semi-sweet chocolate chips over boiling water. Add 3 tablespoons boiling water and blend, then add 4 tablespoons rich milk and stir till smooth. Serve hot or cold. Makes one cup sauce. Recipe for Peppermint Stick Cream serves 5.

Mrs. P. L. Thompson
1115 Avenue F
Hawarden, Iowa
Good Deed Dollar Winner

ENGLISH SUET PUDDING WITH BREAD CRUMBS

- | | |
|-------------------------------|---|
| 1 cup chopped suet | 1/2 teaspoon cloves |
| 1 cup chopped citron or apple | 1 teaspoon cinnamon |
| 1 cup bread crumbs | 1 teaspoon salt |
| 1 cup seedless raisins | Flour enough to make a dough easily handled |
| 1 cup currants | |
| 1 cup molasses | |

Place in a floured cloth and tie loosely to give room to swell. Place in a kettle of water with rack in bottom to keep pudding cloth from sticking. Boil about 4 hours, adding water as needed.

This recipe was brought over from England by Mrs. Muchanan's mother. It's a real plum pudding.

Mrs. Susie Muchanan
Randolph, Nebraska

RHUBARB PUDDING WITH DRY BREAD

Put a layer of diced dry bread in a buttered baking dish. Then a layer of diced rhubarb and so on till the dish is full, bread on top. Dot with butter. Stir up a custard of three egg yolks, 2 cups milk, 1/2 cup sugar, and a pinch of nutmeg. Pour over the diced bread and rhubarb. If your family likes things sweet, sprinkle sugar over each layer of rhubarb also. Cover and bake for 30 minutes in moderate oven, then uncover for 15 minutes. Beat the egg whites stiff with a little sugar, pile on top of pudding and brown in oven. Serve either hot or cold with cream.

Mrs. Jim Vaagen
Werner, North Dakota

ENGLISH TOFFEE ICE BOX DESSERT

- | | |
|---------------------------------|-------------------------|
| 1/2 to 2/3 pound vanilla wafers | 1 1/2 squares chocolate |
| 1 cup walnuts | 1/2 teaspoon vanilla |
| 1 cup powdered sugar | 3 eggs |
| 1/2 cup butter | |

Grind together vanilla wafers and nuts using medium or coarse blade of chopper. Mix well. Use this for bottom and topping of pudding. Melt chocolate over hot water. Cream together with butter and powdered sugar. Add well beaten egg yolks and melted chocolate. Fold in the 3 stiffly beaten egg whites last. Line a 9 inch square pan with half of the nuts and wafer mixture. Spread over this the chocolate mixture and cover with the remaining nut and crumb mixture. Place in ice box for several hours until firm. Cut in squares and serve with whipped cream.

Mrs. Hansen
Aberdeen, South Dakota

STEAM PUDDING

- | | |
|-------------------|----------------------------------|
| 1 egg | 1 cup cream (may be 1/2 milk) |
| 1 pinch salt | 1 cup raisins |
| 1/2 cup sugar | Flour to make medium stiff dough |
| 1/2 teaspoon soda | |

Mix and steam for three hours or more. Be sure to use containers with covers.

A good sauce for this pudding is as follows:

- | | |
|--------------------------|-----------------------|
| 1 cup sugar | 2 tablespoons flour |
| 1 tablespoon butter | 2 tablespoons vinegar |
| 1 1/2 cups boiling water | flavoring |

Mrs. Albert Wandel
Peever, South Dakota

DESSERT IDEA — LITTLE SUGAR

Make your regular biscuit dough recipe and roll out. Spread on any type of cooked fruit pulp that has been sweetened and roll as you would for cinnamon rolls. Place on cookie sheets and brush tops of roly polies with milk to help get a golden brown. Bake about 20 minutes. For a sauce thicken the fruit juice from the pulp with cornstarch. These roly polies may be served hot or cold. Left over meats may be made the same way and a gravy used in place of the sauce. A good way to cut these roly polies or any other rolls is to take string, put it under the roll, cross ends and tighten. This does not make the fruit fall out.

Mrs. Ed Herbst and Fern
Mt. Vernon, South Dakota
Good Deed Dollar Winner



LAFAYETTE PUDDING (pressure cooker dessert)

- | | |
|-----------------------------|-----------------------|
| 1 cup rolled cracker crumbs | 1½ cups boiling water |
| ½ cup molasses | 1 teaspoon vanilla |
| 1 cup raisins | ¼ teaspoon salt |

Pour water over crumbs, let stand 5 minutes. Press out excess water. Add remaining ingredients. Mix well and spread in buttered inset pressure cooker baking dish. Serve with hard sauce.

Mrs. Therman Patzlaff
Route No 1
Alexandria, South Dakota

SALADS AND SALAD DRESSING**SOY, CHEESE AND PINEAPPLE SALAD**

- | | | |
|----------------------------------|--------------------|--------------------|
| ½ cup grated yellow cream cheese | ½ cup soybean pulp | 6 slices pineapple |
|----------------------------------|--------------------|--------------------|

Mix cheese and soybean pulp thoroughly. Form into balls and place on pineapple rings and serve on lettuce, garnished with mayonnaise.

Mrs. Edmund J. Suing
Gregory, South Dakota

FROZEN FRUIT SALAD

- | | | |
|---------------|---------------|-----------------|
| 1 cup oranges | 1 cup bananas | 1 cup pineapple |
|---------------|---------------|-----------------|

Dressing:

- | | |
|-----------------------|-----------|
| ½ cup pineapple juice | 2 eggs |
| ¼ cup lemon juice | dash salt |
| ½ cup sugar | |

Mix and boil 2 minutes. Cool. Mix with fruit and ½ pint whipping cream. Freeze. This salad can be made the day before it is served.

Mrs. John Lucht
Iona, Minnesota

LEMON DRESSING

- | | |
|----------------------------|----------------------------|
| 2 egg yolks well beaten | 2 tablespoons pineapple or |
| ½ cup syrup or ¼ cup sugar | other fruit juice |
| 1 tablespoon butter | ¼ teaspoon salt |
| 3 tablespoons lemon juice | |

Place syrup in double boiler to heat. Add egg yolks and cook till mixture begins to thicken. Add salt. Use plain or combined with cream and serve on fruit or vegetable salad. Makes ¾ cup.

Mrs. C. W. Roberts
Wolsey, South Dakota

BEAN SALAD

- | | |
|---|----------------------|
| 2 cups canned string beans cut into small pieces | 1 medium onion diced |
| 4 eggs boiled hard and diced | Salt and Pepper |
| | Celery seed |

Salad dressing diluted with milk or cream. Mix in the order given.

Mrs. Bessie Poore
Ainsworth, Nebraska
Good Deed Dollar Winner

SALAD DRESSING

- | | |
|--|-------------------------------|
| Juice of 1 can of pineapple | 1½ tablespoons flour, rounded |
| Juice of 1 large lemon or two medium-sized ones | 2 eggs well beaten |
| ½ cup sugar | 1 cup water |

Beat till it foams then boil until the consistency of cream.

Mrs. H. D. Beaumont
Parker, South Dakota

MISCELLANEOUS**CRUSHED FRUIT BUTTERMILK SHERBERT**

- | | |
|--------------------|---------------------------|
| 1 quart buttermilk | 1 small can crushed fruit |
| 1 cup white syrup | (or use fresh fruit) |

Mix ingredients together thoroughly and pour into freezing trays of refrigerator and freeze in ordinary manner, or you may freeze in hand freezer.

Mrs. Clarence B. Foster
418 E Street
Grinnell, Iowa

HOMEMADE GRAPENUTS

- | | |
|---------------------------|---------------------|
| 3½ cups whole wheat flour | 1 teaspoon salt |
| 1 teaspoon soda | Sift these together |

Add ½ to ¾ cup syrup or honey to moisten. Bake in moderate oven like a cake, then crumble. Bake until brown. Care must be taken as they burn easily. Grind in a food chopper. Store in a covered jar in a cool dry place.

Mrs. Glen Sherwood
Wood, South Dakota
Good Deed Dollar Winner

NORTH CAROLINA SOUP MIXTURE

- | | |
|-------------------------------------|---------------------|
| 5 quarts cut tomatoes | 2 tablespoons sugar |
| 2 quarts corn, cut from the cob | 2 tablespoons salt |
| 2 quarts sliced okra or green beans | |

Scald and peel the tomatoes, combine with other ingredients. Boil till thick. Fill containers with hot mixture. Process at once for 30 minutes at 10 pounds pressure or in hot water for 1½ hours.

Mrs. Nick Marra
Alton, Iowa
Good Deed Dollar Winner

BREAD PANCAKES

Heat a pint of milk, but don't boil. Remove from stove and put in as much dry bread as the milk will soak and not be too dry. When well soaked, stir and beat well till smooth. Add 1 egg yolk, ¼ teaspoon salt, 1 tablespoon syrup. Then take ½ cup flour, ½ teaspoon baking powder and sift into the batter. Mix well. If too stiff, add a little more milk. The batter should be a little thick so as to spread in the pan.

Mrs. Fred Potthast
Alexandria, South Dakota

SANDWICH FILLINGS

Chop hard-cooked eggs and mix with minced crisp fried bacon and enough salad dressing to moisten.

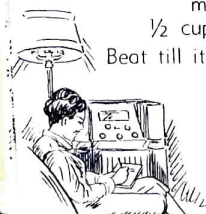
Wash prunes, dates, raisins, or dried figs or apricots, chop fine, mix with about twice as much cream or cottage cheese. Add salt to season and chopped nuts if desired. Mix chopped celery with peanut butter, moisten with mayonnaise dressing, add salt and pepper to season.

Mrs. Elmer Ekberg
Hamill, South Dakota
Good Deed Dollar Winner

VICTORY MARSHMALLOWS

Soak 1 tablespoon plain gelatin in ¼ cup cold water. Dissolve gelatin over hot water and add 1 cup honey which has been heated. Beat for 10 minutes until very light and fluffy. Turn out into a buttered pan and let stand 24 to 48 hours. Cut into 1 inch squares.

Mrs. David Rahn
Dustin, Nebraska
Good Deed Dollar Winner



CREAM OF TOMATO SOUP (Serves 12)

- | | |
|--------------------------------|----------------------------------|
| 1 1/2 quarts strained tomatoes | 1/2 cup flour |
| 1 small onion diced | 1/2 cup butter |
| 2 quarts milk | 2 tablespoons sugar (if desired) |
| 1 teaspoon salt | |

Cook tomatoes, salt and diced onion together until onion is tender. Add flour which has been mixed to a smooth paste with water. Stir constantly. Heat milk, add butter. Be careful not to scorch milk. Just before serving, add tomatoes slowly to the milk, stirring mixture constantly. Pour into pitcher that has been warmed with hot water.

Mrs. Ellsworth Johnson
Route 1
Emmetsburg, Iowa

POTATO LEFSE

- | | |
|---|------------------------------|
| 2 cups mashed potatoes (when still hot) add | 1/4 cup milk |
| 1 tablespoon shortening | 1/2 teaspoon salt (mix well) |
| | When cold, add 2 cups flour |

Take a little at a time and roll out very thin and bake on the top of the stove. Turn quite frequently to get good and brown.

Mrs. Christina Larson
Irene, South Dakota

COTTAGE CHEESE IDEAS

Cottage cheese creamed, chopped green onions added, or crushed pineapple.

Cottage cheese with chopped raw carrots, onion and radishes with cream salad dressing.

Cottage cheese with chopped nutmeats, moistened with a salad dressing, rolled into balls the size of eggs served on lettuce.

Cottage cheese mixed with slices of stuffed olives, sweet pickles or celery.

Mrs. H. M. Powell
Wessington Springs, South Dakota

VEGETABLE SOUP

- | | |
|--------------------------------------|-------------------------|
| 1 peck tomatoes, cooked and strained | 6 medium sized onions |
| 2 medium heads of cabbage | Salt to taste |
| 1 dozen carrots | String beans if desired |

Cut up vegetables, add tomato juice and mix well. Boil 45 minutes in open kettle. Pour in sterilized jars and seal. Use NO water. When this mixture is used, add meat, diced potatoes and a little water and boil at least 30 minutes as the carrots are not done.

Mrs. Floyd Hall
210 S. 13th Place
Norfolk, Nebraska
Good Deed Dollar Winner

YOUR NEIGHBOR'S HELPFUL HOUSEHOLD SUGGESTIONS

Those pesky little troubles of housekeeping can be cleared up in a hurry if you'll just compare notes with your WNAX Neighbor Ladies! Here are some of the things we've discovered together during the past year. Probably just the one you need is right here.

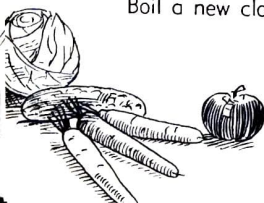
HOUSEHOLD HINTS

Save the water from boiled rice. This makes starch for baby clothes. It is much softer.

Mrs. Joe B. Makowsky
Clarkson, Nebraska

Boil a new clothes line before using and it will give longer wear.

Mrs. Erwin Lentz
Laurel, Nebraska



When washing wool blankets to store away for summer, dissolve a few moth balls in the last rinse water and no moths will bother your blankets.

Anita Hollister
Box 283
Stromburg, Nebraska

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner

Rub a sticky oilcloth with a cloth dipped in good floor wax. Then be careful about using too hot water when you wash it.

Mrs. H. M. Powell
Wessington Springs, South Dakota
Good Deed Dollar Winner

Yule Log—I have directions for making the yule log from newspapers and also from logs. I'll give the directions for real logs. Coat them with shellac, then dust with common salt for a yellow flame; copper sulphate for blue; lithium chloride for purple; copper salts for emerald green; and calcium chloride for orange. This treatment may also be used on pine cones. If someone desires directions for making yule logs from newspapers for another Christmas, I shall be glad to give them. It requires several weeks—six at the least.

Mrs. Fred Himmerich
Route 3
Aberdeen, South Dakota

To clean a studio couch, wring a cloth out of clear water, spread over the couch and beat with a fly swatter. Dust will cling to the cloth. Rinse the cloth out and repeat until you cover the whole couch.

Mrs. Clarence Mock
Route 4
Mankato, Minnesota

To keep a range top nice and shiny, roll waxed paper in a ball, rub the top of the stove while it is still warm. It keeps it nice and shining.

Mrs. Ervin Fideler
Delmont, South Dakota
Good Deed Dollar Winner

To clean aluminum, wash in a mixture of three parts Borax dissolved in 100 parts of water, with a few drops of ammonia added. Also, lemon juice rubbed on pans cleans aluminum.

Mrs. Howard Mather
Norfolk, Nebraska

You can fireproof your shingled roof by mixing equal parts of freshly slacked lime, salt, and fine sand or wood ashes, making a white wash and putting on freely.

Mrs. J. B. Makousky
Clarkson, Nebraska

To avoid chimney burning, plaster the chimney inside with mortar, adding 1/4 as much common salt as you have mortar and mixing well together. Then, plaster inside. The salt forms a glaze that soot cannot stick to, so there is none to burn.

Mrs. Howard Mather
Norfolk, Nebraska

To conserve fuel, whether gas, oil, or others, cook an entire meal in the oven. When doing so, place meats at the bottom, vegetables on center rack, and desserts at the top.

Mrs. David Sommer
Montgomery, Minnesota
Good Deed Dollar Winner

To garnish venison, currant jelly is considered the best thing. However, slices of lemon may be used.

Mrs. H. C. DeGroot
Rock Valley, Iowa

A phonograph cabinet can be made into a bookcase or magazine rack by taking the door off and putting in shelves. Make the top flat if it is not already flat. Put a dolly and a vase or picture on top. It will make a nice piece of furniture.

Mrs. C. A. Young
Morristown, South Dakota



To keep odors of cabbage, etc., out of the house, leave the pan cover ajar and put a piece of bread over the space. The bread absorbs the steam and odor.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner

To remove the white on the inside of glasses caused from hard water, rub vinegar on the glasses.

Mrs. Ralph Kaelke
1312 E. Nevada Street
El Paso, Texas

Newspaper crack filler—Throw enough shredded newspapers into three quarts of hot water to absorb all the paper. Let this soak until it is soft and pulpy. Mix one-half pound flour and one-fourth pound of powdered alum and stir this into pulp, cooking it until it is as thick as putty. Stir it to prevent burning. Color it to match the finished floor. One-half of the quantity is enough for a single room. To use this filler, first nail loose floorboards and remove all dirt and dust. With a small brush paint the sides and bottoms of the cracks with linseed oil, floor paint or varnish to prevent dry boards from absorbing the moisture from filler, and cause it to shrink and come out. In pressing the filler into the crack, let it round up a little higher than the floor level to allow for shrinkage when drying. An ice pick or putty knife or the handle of a strong spoon helps to get the filler in all crevices. When filler is completely dry, sand it off to level of floor and finish same as rest of floor. Finish helps hold filler in place.

Mrs. LeRoy Harvey
Brookings, South Dakota

To freshen white silk which has become yellow, add milk to the rinse water and allow to soak a few minutes before squeezing out.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner

To remove putty, paint, grease or dry linseed oil from windows, rub them with a cloth dipped in vinegar.

Mary Renn
Pine River, Minnesota

When heavy furniture flattens the wool rug under the coasters, just lay a damp cloth over the depression and press with a hot iron. The nap comes up like magic.

Mrs. Ray S. Dickey
Newstable, Nebraska

A hint for housecleaning. Paste a paper plate on the bottom of your paint can to protect against dripping and to provide a place for your wet brush.

Mrs. Henry Weisz
Bowdle, South Dakota
Good Deed Dollar Winner

Dry coffee grounds can be used to fill pin cushions. Needles and pins won't rust.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner

By sewing either snaps or hooks to the two bottom corners of your curtains and draperies, about 2/3 of the way up sewing on the matching pieces, you'll find it a lot easier when it comes to sweeping or dusting or washing floors. You won't have to stop to pin up the curtains to prevent them from getting soiled.

Mrs. Fred Martin
Dell Rapids, South Dakota
Good Deed Dollar Winner

To protect the linoleum or floor from the marks made by chair and table legs, glue pads out from old felt hats to the bottom of the legs.

Mrs. Henry Weisz
Bowdle, South Dakota
Good Deed Dollar Winner

When one gets the boiled eggs mixed in with the raw ones, try spinning them. The boiled ones will spin and spin, but the raw eggs will only turn a few times.

Mary Ellen Mueller
Wimbledon, North Dakota

A victory grease saver—Rub a raw potato over griddle, pan or skillet and you will find the cakes will brown nicely and will not stick.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner

Put several tablespoons of fat into pancake batter instead of the griddle. This keeps one's kitchen from getting smoky as you cook pancakes.

Mary Ellen Mueller
Wimbledon, North Dakota

Discarded oilcloth makes very good aprons for use in the laundry or in the milk house while washing separators. It keeps dresses dry.

Mrs. Fred Martin
Dell Rapids, South Dakota
Good Deed Dollar Winner

To keep clothes from winding around the wringer, put in the next piece before the one already in has gone all the way through. Place small articles such as handkerchiefs, socks, etc., in by the handfuls, and thin pieces should be folded evenly. The same applies to heavy articles. Too much soap in the water seems to make the clothes more apt to stick to the rollers too.

Bertha Kott
Huron, South Dakota

To mend a three-cornered tear, turn the garment on the wrong side and cover the tear with adhesive tape. Then, turn right side out again and press the edges of the tear together with your fingers. This work especially well with a soft material.

Mrs. Henry M. Dale
Piedmont, South Dakota

To conserve that pan which has a small hole in it, place a snap fastener in the hole and pound down tightly.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner

Use a tweezers to hold tacks and small nails while you proceed to pound them in place.

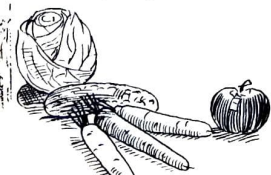
Mrs. Fred Martin
Dell Rapids, South Dakota
Good Deed Dollar Winner

To avoid distemper of your dog, open a bullet and press about a teaspoon of the buckshot into a piece of meat. Give this to your dog in the spring of the year when it is cold and wet. It will prevent his getting distemper and really helps his condition in general.

Mary Ellen Mueller
Wimbledon, North Dakota

A raw potato kept in the refrigerator will absorb all unpleasant odors.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner



Some soda in the water when scalding chickens and other fowl will help take out pin feathers.

Mrs. Ed Herbst and Fern
Mt. Vernon, South Dakota
Good Deed Dollar Winner

To remove a grease spot off a wall that you cannot wash, use a hot iron and an ink blotter. Put the blotter on the wall and place the hot iron on it. Change blotter as often as necessary.

Miss Edna Van Zante
Bijou Hills, South Dakota

Wallpaper paste: Make a paste of cold water and corn starch. Thicken with boiling water. Add some powdered glue that has been melted in hot water. This paste can be thinned down quite a bit. A box of corn starch will paper a medium sized room.

Mrs. Leonard Mills
Armour, South Dakota

When pressing woolens with pleats, put a piece of paper between the pleat and the main material so that creases will not appear on the right side.

Mrs. Ed Herbst and Fern
Mt. Vernon, South Dakota
Good Deed Dollar Winner

To clean a copper boiler, use carbolic acid.

Mrs. Raymond Hehn
Aberdeen, South Dakota
Good Deed Dollar Winner

To remove match marks on woodwork, rub with cut lemon.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner

To remove white spots caused from steam or water, rub the white spots with a little lard (it doesn't take much). Rub the lard on one day and rub the spot with a soft cloth the next day. If all the white doesn't disappear the first time, repeat the process.

Mrs. Oscar Johnson
Route 2
Farmington, Minnesota
Good Deed Dollar Winner

If two clothes hangers are used instead of one, a dress, coat or sweater will not blow off the line when put out for airing on a windy day.

Mrs. R. G. Bollard
Alexandria, Minnesota

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

Mrs. Fred Potthast
Alexandria, South Dakota
Good Deed Dollar Winner

To prevent scratching floor when moving furniture, place furniture on a throw rug and pull with no scratch effects.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner

Instead of a chore boy, take an old worn out zipper from a man's jacket and gather it up like a flower, using heavy thread and needle. This will be very helpful now that chore boys are a thing of the past.

Mrs. Bessie Poore
Ainsworth, Nebraska
Good Deed Dollar Winner

To dust upholstered furniture, wring cleaning cloth out of clear water (dry enough so the cloth doesn't drip), spread on upholstering and beat. The cloth catches the dust. Rinse the cloth and repeat as often as necessary.

Mrs. Bart Thompson
Mission Hill, South Dakota
Good Deed Dollar Winner

To keep milk from scorching when scalding, rinse the pan with water to moisten it before putting the milk in it.

Mrs. Ed Schroetlin
Long Pine, Nebraska

When grinding raisins through your grinder, pour boiling water over the raisins first, then drain. They won't stick to the grinder.

Mrs. Donald A. Wagner
Kinbrae, Minnesota

To get rid of cactus in the yard, pour kerosene on the roots and cut off the tops. This will kill them.

Mrs. Rose Beck
Staurt, Nebraska

For creaking stairs, oil them with hot linseed oil, then rub off the excess oil.

Mary Renn
Pine River, Minnesota

To get the tie backs on your curtains even, pull down the window shade to the place you want them fastened, and you'll get each one even.

Mrs. Ervy Osburn
Sparks, Nebraska
Good Deed Dollar Winner

A good method of keeping a nice woolen baby sweater or cap a nice pink color after many washings, is to add a drop or two of mercurchrome to the water you rinse it in. It won't harm the baby's skin nor the sweater fabric.

Mrs. Ernest Myers
Yankton, South Dakota

When you want to wash a kettle that is hard to get clean, just set it upside down on a pan of water, and let the water boil a few minutes. It can be washed right away as the steam loosens it at once.

Mrs. John Heiderscheid
Route 1, Box 237
Little Falls, Minnesota

To make popcorn pop better, leave in covered jar in a very cold place.

Mrs. A. I. Clipperton
Butterfield, Minnesota

To keep ham or bacon from getting moldy, dip in paraffin that has cooled slightly. If the meat doesn't get completely covered the first time, do it again. Wrap in brown paper and dip again. Hang in the attic or in an upstairs room.

Mary Renn
Pine River, Minnesota

When cutting out quilt pieces, file pieces on pins and place them neatly in a box. Then as you sew the pieces together, pick out the color desired from the neat piles.

Mrs. George Halde
Ivanhoe, Minnesota

All of us are interested in making out kitchens cheerful in appearance. There are always plenty of nice pictures of fruit and vegetables in magazines and seed catalogs which can be cut out and used in various ways. Paste them on cabinet or cupboard doors and shellac over them. Use as decoration for wall plaques, hot dish mats, etc.

Mrs. Leslie Schwenn
Corona, South Dakota
Good Deed Dollar Winner



Print from flour sacks: Wash out the flour in cool water, then rub with plenty of soap right on the printed part. Add enough water to wet it well and soak over night. Then rub the print by hand until it looks washed out. Rinse well. This takes patience.

Mrs. Amelia Elliott
629 South Spring Avenue
Sioux Falls, South Dakota

To purify the cistern, hang a bag of charcoal in the cistern. The charcoal may be purified occasionally by boiling.

Mrs. O. A. Holt
Box 532
Battle Lake, Minnesota

When wool is hard to thread through a needle, coat the end of the wool with soap and then thread it.

Mrs. George Halde
Ivanhoe, Minnesota

To grate carrots, it is quicker to use the food chopper.

Mrs. Floyd Schiltz
Wessington, South Dakota

Use a cookie cutter instead of a knife to chop nutmeats.

Mrs. Jerry O'Leary
Timber Lake, South Dakota

Frozen plants: If the stalks are frozen, there is no help. But if not, pick off all the leaves and it may grow out again.

Mrs. Jos. M. Dienstel
Ridge, Montana

Help for house plants—Save up a few egg shells. Pour water over these and let stand about 24 hours. An excellent plant food, that is, the water drained from this and poured on plants.

Mrs. Albin G. Johnson
Route 2
Wausa, Nebraska

Frozen plants: Cut the frozen tops off with a sharp knife. Give them plenty of warm water and sunshine.

Mrs. F. C. Nash
Hayes, South Dakota

For geraniums that do not do very well, water them with water used when dressing chickens or any fowls.

Mrs. E. McDonald
Randolph, Nebraska

Sweet Potato Vine: Take a pint jar and select a sweet potato that will fit into it, about 1/3 of the way. Select one that has purplish eyes. Put water in the jar to barely touch the root end of the potato. Cut off the top of the potato and be sure the cut end, where it joins the stem, is up. Then set away in a dark place for about two weeks. When the roots form and sprouts grow, and after the sprouts have a few leaves, plant it in a large pot of earth. They can stand a lot of water and heat.

Mrs. Oscar Johnson
Route 2, Box 35
Farmington, Minn.

Frozen plants: Cut the plants down to about 1 or 2 inches above the ground and keep in a warm place, keeping them watered. They will grow again, but it takes a month or two.

Mrs. Guy Wagner
Route 2
Aberdeen, South Dakota

To make your water lily bloom, just set it aside where it won't freeze and forget about it. Give it a good rest for about six weeks—it won't even need to be watered during the resting period. Then bring it out to the light, water freely, and it will be sure to bloom.

Mrs. R. Helgeson
Tyndall, South Dakota

If the soil on your geranium is sour, take fresh ground, mix 1/3 sand, and be sure to put a few pieces of brick in the bottom of pot. Before planting it again, wash the roots, and then it will soon grow.

Mrs. Cecilia Brester
Dodge, Nebraska

Water your plants with weak tea quite often; they will look healthier and bloom more freely.

Mrs. Alfred Stoneberg
Chandler, Minnesota

Don't keep your plants where there is an oil burner; the leaves will dry up.

Mrs. Junior Kleinsasser
Frankfort, South Dakota

When geranium leaves turn yellow, be careful that you aren't watering them too much. Don't soak the ground or give them too much direct heat from the sun.

Mrs. Clyde Jones
Dixon, South Dakota
Good Deed Dollar Winner

Amusing small children: As a rule, when a small child is busy, he is happy. Even a very small child should have some responsibility. Let them work along with mother and learn to make their work a game, even though they do some times make a mess of it. They also make a mess when they are playing. When you sew, let them sew on some old piece of material or something you've discarded. Small children like lots of action—a swing and small tools for boys; girls like them too.

Mrs. Ove Stenberg
Colman, South Dakota
Good Deed Dollar Winner

If you are invited out for Christmas or New Year's dinner, see that the youngsters are dressed in washables. They will undoubtedly be trying out their little friends' skates, sleds and toy trains, and you won't spoil their fun by having to remind them about being careful of their cloths—that will make for a merry Christmas for all.

Mrs. Joe Kolar
Route 1
Dodge, Nebraska

Occupying children under school age: Pick up some empty bottles, cans, jars, old books, and boxes, and let the children have them. Make a swing in the trees for them. If you have a veranda on your house, let them take the articles mentioned above outside and make what they call a playhouse—give them something for an old table. This is about all children below school age can do.

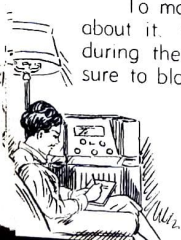
Mrs. Margaret Efford
Alameda, Saskatchewan, Canada
Good Deed Dollar Winner

For a last minute gift for some child, make two or three clever beanbags. Make the bags square and the right size for the child to handle easily, and use bright colored prints. Or if you desire, embroider a cunning design on one side of the bag. Don't fill them too full of beans or they will be too fat for little hands to handle.

Mrs. G. A. Smith
915 L Street, S.W.
Cedar Rapids, Iowa

When children tire of their toys, put part of the toys away for a time and bring them out again when the novelty of those with which they are playing has worn off.

Mrs. G. A. Smith
915 L Street, S.W.
Cedar Rapids, Iowa



Save the old calendars when the first of the year comes. On a rainy day they may entertain the restless children. The children can cut out all the one's, two's, three's, etc., in proper order, and put them in separate envelopes.

Mrs. G. A. Smith
915 L Street, S.W.
Cedar Rapids, Iowa

To remove spots on the back of an ivory mirror, mix a tablespoon of oxalic acid in 1/2 pint boiling water. Wet the ivory and then apply the diluted acid with a stiff brush. Rinse well and dry in a cloth before fire, but don't let it get too close.

Mrs. C. L. Parsons
Sioux Falls, South Dakota

Rub discolored ivory with a flannel cloth moistened with denatured alcohol and then dipped in powdered whiting. Rinse off and polish.

Hannah Strand
Blaisdell, North Dakota

Pour hot potato water over silver that needs cleaning. Let stand for one hour. The silver will look like new.

Mrs. Albert Junker
Streeter, North Dakota

Mrs. Emil Erlandson
Box 47
Laurel, Nebraska

To remove old paint from a dress, apply olive oil or butter. When softened, use chloroform. If you do not have chloroform, use turpentine first and then benzine.

Mrs. C. L. Parsons
Sioux Falls, South Dakota

To wash curtains with the thick fluffy dots, wash and rinse as usual, but hang on the line with the right sides together, so the dots fluff up again. Never wring curtains. Squeeze dry.

Mary Renn
Pine River, Minnesota

To remove blood stains or any stain on a chair seat of material which is difficult to wash, try putting on a paste of corn starch and water. As it dries, it will absorb the stain. When it is thoroughly dry, brush off. Two or three applications may be necessary.

Mary Ellen Mueller
Wimbledon, North Dakota

To remove old paint from a dress, take equal parts of turpentine and ammonia.

Mrs. Ivan Postulka
Meckling, South Dakota

To clean rayon curtains, use warm water and a nonalkali soap. Rinse in warm water and squeeze them slightly. Roll up in a sheet until the sheet soaks up most of the moisture; then hang by the hem (inside the house) to dry for at least a day. Don't try to straighten or pull them when they are wet, as they tear so easily. Put on a stretcher; then dampen or dampen as you iron them.

Mary Renn
Pine River, Minnesota

To clean a porcelain bath tub, use plenty of ammonia.

Mary Ellen Mueller
Wimbledon, North Dakota

Washing corduroy trousers: Turn them wrong side out and wash them by hand in good soap suds and luke warm water. Then, dry them and dampen them again while still wrong side out. Press them, turn them to the right side, and lay a damp cloth over them to iron them. They look as good as new.

Mrs. Howard Mather
Norfolk, Nebraska

When washing priscilla curtains with the large dots, chenille robes or bedspreads, place them in the washer as any other things you wash. But, when hanging them on the line, hang them so that the outside or dot or fluffy side is against another of these sides. They will rub each other, and the friction will fluff them up nicely.

Mrs. David Sommer
Montgomery, Minnesota
Good Deed Dollar Winner

To remove dry paint from wool, use equal parts of ammonia and turpentine. Moisten the spot well with this solution, rub gently, let it soak for awhile, in this solution. Then wash out in mild soap suds and rinse in clear water.

Hannah Strand
Route 1, Box 19
Blaisdell, North Dakota

To get pencil marks off painted walls, woodwork* or furniture, moisten a bit of fine steel wool and smear it with soap. Rub the spot lightly, then wipe with a damp cloth.

Mrs. F. C. Nash
Hayes, South Dakota

To remove ink stains from linen or cotton goods, rinse in clean, cold water. Then wash in warm water, using soap as in ordinary laundering. Soak a dry ink stain in milk, changing milk as it becomes discolored. To remove printing ink, apply lard to stain and let stand a few days. Then launder in the regular way.

Mrs. Henry Weisz
Bowdle, South Dakota
Good Deed Dollar Winner

To clean the white on children's clothes, cover with cornmeal (or flour). Let stand for an hour; then brush carefully with a clean brush. The cornmeal will have absorbed much of the dirt.

Bertha Kott
Huron, South Dakota

A good wallpaper cleaner, the clay kind, will clean kalsomine very well. It doesn't remove spots, but it does do away with smoke and dust.

Mrs. Robert Huber
Woonsocket, South Dakota

For tea stains on a tablecloth, rub butter on the spots, let it stand for a little, and then pour boiling water over them.

Mrs. Matt Clasen
Faith, South Dakota
Good Deed Dollar Winner

To clean or polish silverware, cut a raw potato, dip the cut side in baking soda, and rub the silverware. It is as good as silver polish.

Mrs. Fred Schoening
824 West Beech Avenue
Fergus Fall, Minnesota

To remove tea stains from a tablecloth, try covering the stain with common salt and leaving it for awhile. This must be done immediately after the stain is discovered. Moisten fruit stains with camphor. For grass stains try vinegar before washing. For ink stains, also try vinegar or sour milk.

Mrs. Marvin L. Johnson
Bristol, South Dakota
Good Deed Dollar Winner

Cleaning corduroy: Give it a thorough washing in good old soapsuds. The secret lies in the drying method. Never wring corduroy. Take it out of the last rinse water and hang it up while it is wringing wet. Wringing velvet or corduroy crushes the pile.

Mrs. G. A. Smith
915 L Street, S.W.
Cedar Rapids, Iowa

To clean corduroy: Soak the article a few minutes in mild soap suds and wash gently. Then hang on a clothes hanger to dry. Hang where the wind can blow to dry it. The corduroy article should not freeze and should be washed separately, because it gathers lint if anything is washed before it. Also, it should be ironed on a very soft pad and on the wrong side.

Mrs. Ida Peterson
1125 3 Avenue, N.W.
Watertown, South Dakota

To clean silver, add a teaspoon of ammonia to a cup of water and use a little of this to make a paste with whiting. Apply the paste to the silverware with a chamois and polish it, using another chamois to dry it.

Mrs. Harold Martin
Dimock, South Dakota
Good Deed Dollar Winner

To clean silver that is tarnished, put a quart of boiling water in a saucepan, one teaspoon of baking soda and one teaspoon of salt. Stir well. Then drop the silverware in so that the water will cover them for a minute or so. Take them out and wash as usual.

Mrs. Fred Potthast
Alexandria, South Dakota
Good Deed Dollar Winner

To clean a copper kettle or boiler, scour the kettle or boiler with soap and ashes. Then put in a handful of salt and a half pint of vinegar and put over the fire. Let it come to a boil and wash out thoroughly. Afterwards rinse with water.

Mrs. Howard Martin
Dimock, South Dakota
Good Deed Dollar Winner

To clean oilcloth on the wall use a good soap suds and add a little kerosene.

Mrs. Jesse Hoyt
Route 2
Naper, Nebraska

If you wash your wallpaper, don't have the room too warm and try not to stop to do something else as this leaves a streak where you leave off.

Mrs. Kenneth Deffenbaugh
Burke, South Dakota

To clean wallpaper, first use the puddy cleaner to clean off the smoke. Then, wash with water. If puddy cleaner is not used, the smoke has a tendency to streak.

Mrs. Everett Simmons
Sioux Falls, South Dakota

To remove an oil spot from a rug, put middling or bran on the spot a few times. Set a chair over the bran so no one will step on it and track over the other part of the rug.

Mrs. Will Aisenbrey
Menno, South Dakota

To clean oilcloth, wash it with sweet milk, or with clean, warm soft water in which a large spoonful of borax has been dissolved.

Mrs. Howard Martin
Dimock, South Dakota

To clean grease or spots on felt hats or suede jackets, use some fine sandpaper and gently sandpaper them. Then brush good and they will look like new.

Mrs. Everett Simmons
Sioux Falls, South Dakota

To wash very fine curtains, place them in a flour sack or pillow case and use soft water, and a mild soap. Place in washing machine and let run just long enough to come clean. They will not tear or pull goods at all. Rinse and shake very hard. Dry in a slight breeze.

Mrs. W. H. Bever
703 1/2 Burleigh St.
Yankton, South Dakota
Good Deed Dollar Winner

When piano keys turn yellow, put some vinegar on a soft cloth and rub until they turn white again.

Verna Kleinsasser
Chasely, North Dakota

To take the burned spots off a walnut end table, use a cloth moistened with camphorated oil and rub gently until they disappear. If this does not remove them, try using kerosene, alcohol, and sweet or linseed oil, each on a separate cloth, rubbing the spot first with the kerosene, then the alcohol, and then the linseed oil.

Hannah Strand
Blaisdell, North Dakota

The lady that has a piece of furniture with slightly burned spots may find that sanding the depression smooth first, then daubing with iodine on cotton, and finally rubbing with boiled linseed oil after it has cooled will restore at least partially its original finish. If it is a varnished piece, it may need an added touch of varnish.

Mrs. Blaine Garwood
Amelia, Nebraska

Washing corduroy: Don't hesitate to put them right into a good suds. The secret of success comes in gentle handling. Never wring or twist them. Choose a breezy day and after the final rinse, hang without wringing on the line. They'll come out beautifully.

Mrs. John Clemens
2759 Stone Park Blvd.
Sioux City, Iowa

To remove tar, soak the material in kerosene over night. Then rub it gently between your fingers. After the tar is removed, dip the cloth in naphtha gas and that will remove the kerosene.

Mrs. Philip Behm
Howard, South Dakota

Removing print from flour sacks: After shaking out the flour well, soak them over night in water containing four or five tablespoons of sal soda, or baking soda will do. The next morning rub out as much color as you can and put the towels on the stove to boil in strong soap suds. A little kerosene may be added, which helps remove stubborn prints. Wash a half dozen or more at one time. They get a little pink color the first time, but after putting them in the wash the next week to boil again, they come snowy white.

Mrs. Arnie Peterson
Van Metre, South Dakota
Good Deed Dollar Winner

To remove linseed oil spots from window panes, just use nail polish remover. It will also remove paint spots.

Mrs. Milo O. Hippe
Route 3
Benson, Minnesota

Use a razor blade to remove linseed oil spots on window panes.

Mrs. Eddie Cyr
Box 41
Tracy, Minnesota

Dry paint on a woolen skirt: Turpentine will soften the paint and it can be sponged off. Press the spot over a heavy brown paper after it dries.

Mrs. Albert H. Block
Box 224
Bloomfield, Nebraska

To remove shoe polish from boy's trousers, dip the stained spots in turpentine and rub gently until they disappear. Then rinse out in clean water and the stains will be all gone.

Hannah Strand
Blaisdell, North Dakota

To get rust off tin, rub well with a cloth soaked in kerosene and dipped in ashes.

Mrs. C. H. Sonderby
Tolna, North Dakota



Clean a copper tea kettle by rubbing with salt and vinegar.

Mrs. T. H. Greear
Volin, South Dakota

Kerosene will clean a copper boiler beautifully. Just moisten a cloth with it and rub over the copper kettle.

Mrs. David Trapp
Milbank, South Dakota

To remove rubber heel marks from linoleum, rub with cloth moistened with kerosene.

Mrs. Wm. Nolan
Rutland, North Dakota

Uses for Salt: Mix a paste of equal parts of salt and bicarbonate of soda with a little water. Rub mosquito bites or other skin irritations with this paste, and the itching will stop.

Damp salt rubbed on the bottom of a flat iron will remove caked starch, rust and roughness. Dampen a piece of crumpled paper, dip into some salt and rub the iron until it is smooth.

Boil clothes pins in a strong salt solution, and they will not only last longer, but will not freeze to the clothes in cold weather.

Mrs. F. C. Nash
Hayes, South Dakota

Add a small amount of salt to your last rinse water, and the clothes won't freeze to the clothes line.

Mrs. Kenneth Deffenbaugh
Burke, South Dakota

Wipe your clotheslines off with salt water and your clothes won't stick to them during the winter.

Mrs. Maynard Perkins
Miller, South Dakota

Never wash a waffle iron. It should be wiped with a dry cloth after each use and left open to cool. Use a stiff bristled brush and remove all burned particles. They must be removed or your waffles will stick.

Mrs. M. S. Mundorf
Valentine, Nebraska
Good Deed Dollar Winner

To keep waffle iron from sticking, warm iron slightly and take a piece of paraffin. Rub well into iron. If the first process does not improve it, put more wax on the iron.

Mrs. J. K. Johnson
Box 346
Cogswell, North Dakota

Never wash a waffle iron. Use olive oil on a cloth to clean it.

Laura Augspurger
308 South Madison
Bloomfield, Iowa

For a paint brush with stiff bristles, boil in vinegar, but be careful not to get the rubber part which holds the bristles into the hot vinegar or it will soften it and ruin the brush.

Mrs. Russel Reese
Adrian, Minnesota

To prepare wallboard for enameling, fill the cracks and seams with plaster of Paris, let dry, and sandpaper smooth. Then apply a coat of wall primer and sealer, and it will be ready for enameling.

Mrs. Alton O. Homdrom
Ambrose, North Dakota

To remove kalsomine, take boiling water in a pan. Put it on a small portion of the wall at a time with a large paint brush. In just a minute or so it will be soaked so that you can scrape it off with a square spatula. If the one application does not take it all off down to the plaster, put on more hot water. By putting newspapers on the floor where scraping, you save a great deal of cleaning.

Mrs. W. D. Price
Altamont, South Dakota

If wood knots show through paint, paint them with aluminum paint. When dry paint over.

Mrs. Anton Gilbertson
White Butte, South Dakota

Paint remover: One pound of cornstarch mixed as for pudding, only use water. Add one can of lye when it is all smooth, and apply to the painted surface with a paint brush. Let stand a few minutes, then wash off. If it doesn't all come off the first time, apply more starch and lye. Wash with two or three waters.

Mrs. James Chmela
Route 4
Mitchell, South Dakota

Paint remover: The best solution is a blow torch. Just go over the whole surface and it bakes the paint loose. Then scratch it off easily. This does not work on iron.

Miss Linda Triebwasser
Sawyer, North Dakota

Removing paint from paint brushes: If the brush isn't dried out too much, boil it in vinegar for some time. The surest way is to soak the brush in turpentine for a day or so and work the bristles now and then.

Mrs. Ida Peterson
1125 3 Avenue, N.W.
Watertown, South Dakota

Chipped enamel: Glue the pieces back and paint them with an enamel made for this purpose. If you do not have the broken chips, work the enamel under the edges and then build up the center with coat after coat of the enamel. Be sure each coat is thoroughly dry before applying another coat.

Mrs. Samuel Tingstad
Haynes, North Dakota
Good Deed Dollar Winner

To cover dark spots in woodwork from knots in the wood, paint over with aluminum paint and then paint it or enamel it.

Mrs. L. H. Ferrie
Plevna, Montana
Good Deed Dollar Winner

To remove kalsomine, get some wall sizing and mix with water as directed on the package. Put on one side of the room with a kalsomine brush. Then take a putty knife or heavy pancake turner and scrape the walls while they are still damp. It comes right off to the plaster. It is well to put old papers on the floor before beginning because it is slightly messy.

Mrs. Ellenor Brinda
Mission Route
Valentine, Nebraska
Good Deed Dollar Winner

To clean a dried up paint brush, take any old can and put in about 1/2 cup vinegar to 1/4 cup water. Put brush in this and set on back of stove to let come to a boil slowly. If the paint is too hard, you may have to try this a second time.

To remove several coats of paint from a ceiling that is chipped, scrape it first. Use a broad cabinet scraper or anything you can scrape with. Only the first or second coat of old paint can be scraped off, and one must be careful not to scrape into the wood or ceiling itself. Then apply paint remover with a brush. Scrape off carefully again with broad scraper, wipe off residue with old rags. When you are sure the ceiling is free of the old finish, wash it with turpentine. Let dry 24 hours or longer before applying any new finish.

Hannah Strand
Blaisdell, North Dakota

For a kitchen stool that chips, buy a small remnant of good quality linoleum, cut it to fit the step and glue it on.

Mrs. Sam Dickey
Route 2
Newcastle, Nebraska



To help keep paint on furniture, especially kitchen stools and the like, keep a heavy coat of wax on it.

Mrs. John Welke
Tulare, South Dakota
Good Deed Dollar Winner

Wall-Board does not have to be sized before painting. Just apply a coat of flat paint and then enamel it. To cover the nails, use a gummed paper tape.

Mrs. Bart Thompson
Mission Hill, South Dakota
Good Deed Dollar Winner

Whitewash: 1 gallon cold water, 2 cups salt, dissolved in it. Then mix in 8 pounds of lime. Mix thoroughly and brush on like paint. It will not brush off and can be washed with soap and water.

Erma Duncan
412 W. 3rd Street
Mitchell, South Dakota

Time Savers when Sewing: Have five or six bobbins for your machine and fill these all full at the same time. This saves time and nerves when you begin your sewing. Also, when you cut your material, place the patterns on the wrong side of your material. Mark all notches and perforations with crayola. Thus, you have all marks on the material where you are to do all of the stitching, and you do not need to cut notches in the edges of your material. Do not use crayolas for any material except washable prints, etc. Also, a pin cushion near by with three or four threaded needles is very handy to make gathers.

Mrs. Sue Kracht
Route 2
Crofton, Nebraska

When sewing silk or thin materials on the machine, it often gathers in the seam. If you stitch it all on newspaper you will have perfect seams, and the newspaper comes off so easily.

Mrs. Cornell Lee
Aberdeen, South Dakota
Good Deed Dollar Winner

A point file is handy for those needles and pins; especially now that pins and needles are so hard to get.

Mrs. Cornell Lee
Aberdeen, South Dakota
Good Deed Dollar Winner

To find time to sew, plan on a certain week for sewing. Do your large wash the last day or so of the preceding week. Collect all your material, patterns, buttons, etc. Plan menus that can be prepared in the morning while doing the dishes. Oven dinners and one-dish meals are pretty good bets. Try to have the housework done by about ten o'clock so that you have the rest of the day to sew.

Mrs. Lyle Hedge
Route 3
Spencer, Iowa

Paste for linoleum: Make a boiled paste and add a bottle of glue; this serves well and keeps the rug flat to the floor.

Mrs. Russell Reese
Adrian, Minnesota

When ready mixed commercial blackboard paint cannot readily be obtained at a local paint or hardware store, a good substitute can be prepared by adding a small amount of powdered pumice stone to black enamel. Apply two fairly heavy coats to the blackboard, being sure it is first thoroughly clean and dry. Let each coat dry thoroughly and wash the surface with cold water before it is used for the first time. If one wishes to make a new blackboard, the pumice stone and enamel may be applied to any smooth material such as plywood or pressed composition wood. Complete the blackboard by making a simple frame for it. Attach screw eyes for hanging on the wall.

Mrs. Bertha Kott
Huron, South Dakota

Blackboard finish: Be sure the surface of the board is perfectly smooth. The ingredients needed are liquid gum shellac, sometimes called shellac varnish, and lamp black or drop black. Gum shellac is cut in alcohol, and the liquid can be obtained from any druggist. Pour some shellac in an open dish and stir in lamp black to make a heavy paint. With a clean brush spread on any surface but glass. Put on a little and test it. If it is glossy and the chalk slips over it, reduce the mixture with alcohol. One quart of the liquid and a five-cent paper of lamp black are sufficient to slate all the blackboards in any country school with two coats.

Mrs. M. O. Koch
Backus, Minnesota

For a broken button, put a little fingernail polish on the button and press it together again.

Mrs. Henry W. McKay
Route 2
Lanesboro, Minnesota

To mend a broken button, fill the crack with sealing wax, being careful not to fill the eyelet of the button.

Mrs. Walter Tucholke
Revillo, South Dakota

Broken buttons can also be mended by filling the opening with glue or china cement just a little at a time.

Mrs. C. A. Young
Morristown, South Dakota

If the part between the holes of a favorite button is broken, fill it in with fingernail polish. It works nicely.

Mrs. Walter Quiram
Wessington, South Dakota

The correct churning temperature is 62 degrees, but in cold weather two degrees or so warmer is all right.

Mrs. Julius P. Nyrup
4714 Stone Park Blvd.
Sioux City, Iowa
Good Deed Dollar Winner

Salt added to cream to be churned will bring the butter sooner. Add the salt after churning a while.

Ida May Hopley
Bryant, South Dakota

To soften lumpy powdered sugar, place package (open if sealed) in your bread box with the bread for a few days. The same holds good for brown sugar if lumpy.

Mrs. Albin Johnson
Route 2
Wausa, Nebraska

For lumpy powdered sugar, put the sugar in a covered container, warm it thoroughly, then roll it with the rolling pin. The lumps will disappear.

Mrs. F. H. Kelly
Route 3
Mitchell, South Dakota

Put hard and lump powdered sugar in the bread drawer or box for a while, and it will soften. Prevention is easier, of course, so it's best to remember to store it as soon as you buy it in a tight-lid container. It will never harden that way.

Mrs. Warren Fernau
Butte, Nebraska

Lumpy powdered sugar: Roll with rolling pin, and then put through flour sifter.

Mrs. A. Vander Plaats
Pierre Indian School
Pierre, South Dakota

Home-made Christmas gifts: Make kitchen shades from oilcloth. Designs of dishes are very attractive. Scallop the edges just as on boughten shades; sew a fold or pleat wide enough to run the slat through, and put in shade pulls.

Mrs. Emil Hangan
Route 2
Hanska, Minnesota

Last minute Christmas suggestions: For the friend or relative who lives in town, an inexpensive mixing bowl of fresh eggs is welcome if you can deliver them in person. A pat of freshly-churned butter in a covered glass butter dish is also very acceptable.

Mrs. Joe Kolar
Route 1
Dodge, Nebraska

A clever set for salt and pepper and fryings can be made from two baking powder cans and a one pound coffee can. Cover the cans with white oilcloth, paint the lids red and make holes in the baking powder cans. Print "Salt" and "Pepper" on the outside.

Mrs. Ery Osburn
Sparks, Nebraska
Good Deed Dollar Winner

To keep breakfast food from getting tough, keep on top of the kitchen cabinet and not in the cabinet or in the pantry. They will keep nice and crisp.

Mrs. E. M. Bancroft
Hawarden, Iowa

Cereals will stay crisp if you store them on the top shelf of your cupboard.

Mrs. Homer Burns
Box 86
Philip, South Dakota

To lengthen the service of a broom as it wears down, cut one or two rows of stitching.

Mrs. J. P. Smazyk
Ivanhoe, Minnesota

To make your broom last longer, dip the broom into boiling soapsuds for a minute or two each week.

Lillian Hlavka
Gregory, South Dakota
Good Deed Dollar Winner

To help keep tin from rusting, grease the utensil with unsalted lard, inside and out. Then bake in a moderate oven. Be sure to do this when the tinware is new—before it is washed, and it will never rust.

Mrs. George Klein
Tracy, Minnesota

Rusty Stove Pipes: Sand the pipes with sand paper to get all the rust off and then paint with regular stove pipe paint and they will last for years.

Mrs. Theo. Schaefer
R. F. D.
Tripp, South Dakota

Apply boiled linseed oil to new stove pipes and they will never rust.

Mrs. Oscar Johnson
Route 2, Box 35
Farmington, Minnesota

For rusting stove pipes, keep an oiled cloth in a can from washing to washing and wipe the pipes off with it each time. Separator oil would burn off quicker and without as much odor as gasoline. Lard would do the trick, but that is needed so much on the war front that it would be unpatriotic to use it.

Mrs. Betrece Rockwell
Wakonda, South Dakota
Good Deed Dollar Winner

For stiffening crochet baskets: Mix well 1 tablespoon flour; 1 tablespoon corn starch; 2/3 cup salt. Add 1 cup water, mix well. Let come to a boil. Remove from heat and let partly cool. Rub well into basket—put off form—let dry, and add the rest of the paste to bottom and foot with small paint brush. Turn upside down and let dry.

Clara Bustran
Rock Rapids, Iowa

Mrs. Vernon Hossle
Hamill, South Dakota

Mrs. Gust Ahlgren
Route 3
Cherokee, Iowa

For a warped table top, soak the top of the table in water and place the table upside down on a level floor with heavy weights on it. Leave until boards are thoroughly dry.

Mrs. Myrtle Hansen
Carthage, South Dakota

For a warped table top: Have the table top and underside well cleaned. Then soak with hot water. Then take an old heavy blanket, wet it, lay it over, and keep it wet until the top comes straight. It may take a few days. Then take some hardwood strips and put across the underside, fasten with screws before it is dry, and then rub a little hot linseed oil into the warped part. When all is dry, paint as desired. If it's warped up, wet the underside; if warped down, wet the top.

Mrs. Dick Van Zante
Bijou Hills, South Dakota

Warped Table: Soak the warped board, then place a board on top, putting a weight on it. That will get rid of it.

Mrs. Ed N. Aasen

Box 516
Webster, South Dakota

Large heavy picture frames that seem unusable can be put to practical use by making coffee tables or stands or end tables. Brace the legs well.

Mrs. Leigh H. Fairhead
Burton, Nebraska

For unused picture frames, if they happen to be the right size, they are a gold mine for Christmas gifts. They are grand for trays. Get handles to fit according to size, put a fancy picture back of the glass, or a piece of lace, a doily or chintz. Cut board to fit and hold the articles tight. Glue on felt so no table surface will get scratched. Then gilt, silver, or paint the frames to renew them.

Mrs. Benton Frederick
Westport, Minnesota

If a clothes rack stains clothing, dry the rack thoroughly and warm it. Then paint with hot paraffin wax. It will work nicely from then on.

Mrs. L. C. Hartmann
Mission, South Dakota

To make oilcloth stick to the wall, use ordinary wall paper paste with a little powdered glue.

Mrs. Christina Larson
Irene, South Dakota

To make oil cloth stick, wash the wall with vinegar and water. Let dry. Then make a paste of graham flour. Use boiling water to cook the paste, and it will stick.

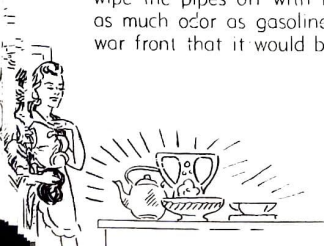
Mrs. Nelle Bishop
Box 76
Yankton, South Dakota

When oilcloth does not stick to the wall, rub it with sandpaper before pasting it down.

Mrs. R. A. Sioberg
317 7th Avenue, N.E.
Aberdeen, South Dakota

To make oilcloth stick to the wall, use this paste: Stir up cornstarch in cold water, and pour it slowly into boiling water, beating vigorously all the time until it is clear. Then add vinegar, 1/2 cup to each box of cornstarch. Or use just skim milk and flour, stir it up cold and that's all there is to it.

Mrs. T. K. Loftsgaard
Sorum, North Dakota



Home-made Floor Wax: Pure beeswax, softened and thinned with a little turpentine and used sparingly by rubbing through folded cheesecloth. The turpentine evaporates and the wax gives a nice protection and lustre when thoroughly rubbed with either a hand or electric polisher.

Mrs. John Clemens
2759 Stone Park Blvd.
Sioux City, Iowa

Home-made Floor Wax: Melt one pound paraffin, add three pints turpentine, mix well, and apply hot. Keep can on hot stove lid while applying. I let the children put new husking mitts on and polish it for me.

Mrs. Chancy Elliott
Route 2
Dallas, South Dakota

Floor Wax: Three cakes parowax ($\frac{3}{4}$ pound), 1 cup kerosene, 1 cup linseed oil. Melt wax, add oil and stir well. Keep in covered tin or pail. Apply with cotton cloth while wax is warm.

Mrs. Victor Anderson
Ortonville, Minnesota

When you store shoes, rub vaseline on them. It keeps the leather nice and soft.

Mrs. Sam Dickey
Route 2
Newcastle, Nebraska

To Store Shoes: Clean and polish them. If you don't have shoe trees, old crumpled newspapers will do. Stuff them full, wrap them up in paper, put them in boxes and keep in a fairly cool place.

Mrs. John Burckhard
Bison, South Dakota

Caring for Leather: Blend equal parts of castor oil and paraffin. The paraffin must be warmed. Apply to the leather with a soft woolen cloth, rubbing in well. The secret is that the oil penetrates and the paraffin protects from air, especially dry air, which causes leather to crack.

Mrs. W. W. Hess
Route 1
Crete, Nebraska

GARDENING HINTS: First, paint the garden tool handles a bright color which can easily be seen and will save stumbling over them.

Make most of your rows produce double. For example, early lettuce in with the same row as late onions. Early peas, then late beans—or other plantings.

Cut four-inch collars from tar paper and flatten the ground down firmly around each cabbage plant. Then slip this collar around the stem and it protects the plant from maggots. These tar collars can be purchased at any seed store if you don't care to cut them out yourself.

Let cut-up pieces of garlic stand in water for several hours and spray this on the food the rabbits like. It will help keep them away, as they do not like the taste.

Spray potato vines with arsenic of lead.

Drop castor beans or mothballs in mole holes or runs, and you will get rid of these pests.

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa
Good Deed Dollar Winner

To clean jar covers that are corroded from use, put a cup of vinegar into a gallon of water and boil good in this solution. Then wash and scald good and they will be all bright again.

Mrs. G. W. Petrie
809 East 8th
Mitchell, South Dakota

To clean zinc jar lids, soak them in the whey of cheese over night. They will be like new in the morning.

Mary Ellen Mueller
Wimbledon, North Dakota

To clean mason jar covers, soak them for 24 hours in the whey of cottage cheese. Then wash them out of this in soapy water and drop the lids in some boiling water to which baking soda has been added. Let them soak in this about six hours. Wash them in this water, wipe them dry and set in the oven or some warm place to dry thoroughly before using.

Mrs. Fred Eckhoff
Philip, South Dakota

To clean zinc lids, boil them in a vinegar solution: about 1 cup of vinegar to a kettle of water. Boiling time depends on how bad the lids are. Of course, a stronger solution cleans them more quickly. Wash as usual when all the deposit is loosened.

Mrs. Bart Thompson
Mission Hill, South Dakota
Good Deed Dollar Winner

If your clothes rack leaves marks on your clothes, set it beside the heater or over the furnace until it is good and dry before putting the clothes on it. The rack is probably damp from storing and after drying it, it will leave no marks on the clothes.

Mrs. Henry Berg
Bottineau, North Dakota

If your clothes rack turns the clothes dark, wipe the rounds off occasionally with a solution of vinegar and water which will remove most of this mould discoloration.

Mrs. J. R. Matousek
Atkinson, Nebraska

Or, best of all, enamel the bars with white enamel and let dry good.

Mrs. Theo. Yeager
4214 Central St.
Sioux City, Iowa

Examine the bristles on a hairbrush before buying it. The bristles that are uneven are the genuine ones and won't soften.

Mrs. Robert Huber
Woonsocket, South Dakota

To keep the hairbrush bristles stiff after washing, dissolve an ounce of alum in a quart of boiling water. When cold, pour into a pie dish and stand only the bristles into the solution for half an hour. Then shake well and allow to dry with the bristles downward.

Lillian Hlavka
Gregory, South Dakota
Good Deed Dollar Winner

Feather Quilt: First make the feather ticking the size of quilt wanted and close three sides. Leave one end open. Sew through lengthwise with spaces about 12 inches apart. Then fill with feathers. Even the feathers as much as possible all through the quilt. When done, sew across again about 12 inches apart so as to make squares, and the feathers will never all go to one end or side while using. Put a cover on to keep the feather ticking clean, as the ticking is harder to wash than a cover.

Mrs. Richard Bauder
Tyndall, South Dakota

To make a feather quilt, it requires $9\frac{1}{2}$ yards of feather ticking material. Divide this into two equal parts. Sew these two widths together. This makes the length and the width of your quilt. Then, sew up the sides. This leaves one end open. Sew through the length of the quilt every nine inches. This makes 9-inch strips lengthwise. Now it is ready to fill. Put in the feathers, do not put in too many and even them out. The feathers in the strips should be about as even as possible. Then sew up. Cover with any kind of quilt material you like.

Hannah Strand
Route 1, Box 19
Blaisdell, North Dakota



YOUR NEIGHBOR'S LETTERS

The heart of our visits together each day is the letters coming from you....to me. Wish there were room to include all of them here....but I chose a few that I thought you would especially enjoy. And remember....your regular letters are all we need to keep going....they're all you need as a pass into a wide circle of friends who are waiting to help you, and to be helped. So let's share our problems....through our letters!

GOOD LETTERS

My Dear Neighbor Lady:

Have been wanting to write ever since I heard you say you've missed the letters from some of your old friends—for I suddenly realized that I had been a long time! For busy days do fly by, don't they? We're getting anxious to get at our garden—but today the snow is blowing, so guess we'll have to wait! Fresh garden vegetables are going to be even more helpful than ever in planning well-balanced meals for our families, now that canned foods are rationed. Not that we mind, for rationing means sharing, and sharing what we have can help to win this war. So today, "It's not what you desire, but what you require.

That's the new motto we shoppers
Have got to acquire.
Enough for everyone's need,
But not for our greed;
If all of us care enough,
All then will share enough—
Plenty for all men indeed.

Hope we'll be having more visitors soon. I surely enjoyed having Mrs. Wilcox and Mrs. Nelson with us. I recall the day Mrs. Wilcox came—it was on a Monday, and I had just finished a big washing when you announced the first thing that we had company today. Then, of course, I remembered! a radio visitor wouldn't see my messy kitchen, so I just sat right down in the middle of it and enjoyed a fine visit and a needed rest.

Bertha Kott
Huron, South Dakota

(Mrs. Kott has now moved to Oregon but we hope to hear from her.)

Dear Neighbor Lady:

How neglectful I've been—you are my "closest" neighbor, you've been in nearly every day for months and months, and I've never returned a call. I have started to a dozen times and never finish, saying to myself, "Oh, surely someone else will make the call much more interesting than I", so would pass it again. Finally, I decided that if we would all think the same way, there wouldn't be the large circle of friendly neighbors that now exists. Goodbye for now, as you'll soon be with me at three; it won't take long for you to get here as I said before—"You are my closest neighbor." I just have to reach arm's length and bring you right into my kitchen. Thanks to you and all the ladies for the nice recipes and helpful hints.

Mrs. R. H. Nieuwenhuis
Sioux Falls, South Dakota

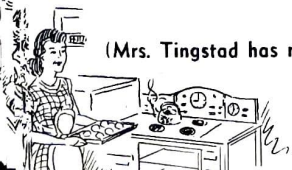
(And she's right about your letters being important!)

Dear Neighbor Lady:

I just heard you say about letters to you "the longer the better." Hope you don't regret that before you finish this. I have been spending your half hour each day doing some embroidery work. It's surprising how fast an article can be finished that way. Well, I guess I better call this enough for today—promised Billie a pie for supper. P.S. One reason I got this letter written at last is because you made me a little ashamed when I heard you say Saturday that I was a neighbor always ready to help, and here I was with several helps up my sleeve but just kept putting off writing. Now it is done, hope it helps someone.

Mrs. Samuel Tingstad
Haynes, North Dakota
Good Deed Dollar Winner

(Mrs. Tingstad has moved too,—we miss her!)



My Dear Neighbor Lady:

How often we just take our best neighbors for granted, knowing that they will be there standing by when we need them! I fear that is the way I've treated you and our fine neighbors on the air, for I've thought so often I'd write—but never seem to get it done. I am always interested in the recipes you give over the air and love to try new ones. The problems and their solutions are always so helpful, for so often some distant neighbor's problem has been mine too, and two of us (perhaps more) are helped by one answer. My letter is getting long. Have I "talked an arm off" on my first visit? If so, please excuse and say I may come again.

Mrs. Edward Hansen
Kimball, South Dakota

(ALWAYS come again—the oftener, the better.)

Dear Neighbor Lady:

I'm a farmer's wife and like to hear from our neighbors in the city and country alike. I know our neighbors, Mrs. Ralph Hendricks and Mrs. Powell real well. Mrs. Hendricks and I have been friends for years—we sometimes exchange helps we get over your program when one of us is unfortunate enough not to hear your program.

Mable Horsley
Wessington Springs, South Dakota

(It's this working together that counts!)

Dear Neighbor Lady:

You are the only neighbor I can visit with each day, for out here on the Western prairies, where ranches are so much larger than farms in the eastern part of the state, people live so much farther apart and Sunday is the only visiting day—now since gas is rationed, there's very little visiting, even then. So you can understand how very glad I am when your visit comes on each day and how I wish you were also on the air on Sunday. I think your program is one of the nicest on the air for homemakers to listen to. You give us a chance to help others who are faced with problems we have solved as well as helping us get a solution to our own problems. Then, too, you bring us, with our common problems, so very close together, making the world seem so much smaller—often reviving old friendships with neighbors who have lost track of each other but who, through a letter you have read, have found out their present location. The little snatches of news you have added to your program make it seem so much more like a real visit with a neighbor would be, and you always choose the items we women would be most interested in.

Sincerely, your appreciative neighbor
Mrs. H. J. Larson
Sturgis, South Dakota
Good Deed Dollar Winner

(You see, how we ALL help?)

Dear Neighbor Lady:

The old proverb of "To have a friend—be one" is just as true about writing letters. "To get a letter—write one." Isn't it true? And that isn't the only good thing about letter writing. Do you know they say if you have the war jitters, and can't sleep—if you sit down and write a letter, it will dispel that end of the day tension? It will relieve the pent up feelings and gives the sense of satisfaction that comes of having done a good deed. I must tell you something kind of comical that happened to me because of your program. I usually keep a pencil handy to write down everything, but my 2 and 4-year-old and the school children too, will get away with my pencil in spite of all my good intentions and bad threats. On this certain day, someone said to put salt in the rinse water to prevent the wash from freezing to the line. "Pencil—pencil—where's my pencil—" I said! "Oh well" thought I, "surely I can remember that. My that will be worth its weight in gold!" Do you think I could remember what it was when wash day came? No—now what was that trick to keep those clothes from freezing to the line! —KEROSENE! Was it wash the line in kerosene?! That seemed like it. So I sallied out with a kerosene-soaked rag and nearly froze my fingers! And if you ever saw a wash stick to the line, just try washing the line with kerosene! As I was painfully picking each gar-



Mrs. Paul Struck
Ortonville, Minnesota

Dear Neighbor Lady:

Dear Neighbor Lady:
Have I ever told you how much I have enjoyed your book? I liked it so much that I copied almost the entire book into Braille for a blind friend of mine. I was short of Braille paper or else would have copied your book word for word.

Margaretha Schleder

Margaretha Schleder
Lyonville, South Dakota

(And here—just below—is that friend—)

Dear Neighbor Lady:

Dear Neighbor Lady:
I have been wanting to write you for some time but just didn't get that far. I heard your Christmas broadcast and surely enjoyed it. I never miss your program unless I just have to. I have your Neighbor Lady Book in Braille now. A good friend of mine copied it for me and gave it to me for a Christmas gift—Miss Margaretha Schleder. I suppose you hear from her and her sister, Susie. They copied the book for me and is it ever nice. I like it so very much.

Sincerely,
Marie Painter

Sincerely,
Marie Painter
White Lake, South Dakota

Dear Neighbor Lady:

Dear Neighbor Lady:

If there ever was a time when we needed cheer, neighborly friendships and courage, it's now. But a challenge like this brings out the best in any neighborhood, bringing us closer together. Extreme winter, shortages, rationing, mutual hopes and fears really make us all one big family. You hear of people who say they have no friendly neighbors. That is hard to imagine. Our community is more cooperative and helpful than ever before. One neighbor calls to tell you when the bus will get there so your child need not be exposed to that cold wind so long. Another calls to ask if there's anything you need in the town ten miles away. When your car won't start, a telephone call brings 2 or 3 to the rescue—or a neighborhood car picks you up at the lane to take you to your destination. Up and down the line come invitations "Come over for the evening—you can pick each other up and no one needs drive only a little way." There'll be no cake at these parties but boughten cookies and a little coffee and sugar saved up for the emergency. There's serious talk and hearty laughter, and we all go home refreshed for the change. That's the kind of neighborliness we must foster if we're to gain anything good from the experiences we're going through now. Greater unity, greater cooperation and more friendliness of neighbors. Your program "help your neighbor" radiates unselfishness and that's what we all need. We do enjoy it.

Yours sincerely,
Verna Harris

Mrs. Verna Harris
Spirit Lake, Iowa
Good Deed Dollar Winner

(This is a time for helping!)

Dear Neighbor Lady:

Dear Neighbor Lady:

There is sense of urgency these days that we never felt before. Who knows what we'll be doing this time next year? We'll no doubt have to give up many things before this war is won, but no one can take away pleasant memories of the many things we're doing and sharing now. Yes, work is a blessing and I, too, see beauty in scarlet tomatoes, a snowy wash trying to elope with the breeze, and a field of waving golden grain, but it's not enough. This year we'll all have to pitch in and do more and all we can which I'm sure is everybody's motive.

Mrs. C. L. Parsons

Mrs. C. L. Parsons
Sioux Falls, South Dakota
Good Deed Dollar Winner

(We can work together and get twice as much done!)

Dear Neighbor Lady:

Well, I'd better keep my promise and write you. I have only heard you for a couple of months but feel as if I have known you for years; and believe me, I take my sewing and plant myself right by the radio until you are off the air. It seems like you're sitting right beside me. I sure do enjoy hearing you talk and all the good bargains you have and all the helps. I get a good laugh from my husband. He is sure to come in after his cup of tea when you are on the air. Today he didn't have dinner until one o'clock and I thought he wouldn't come in this time at 3 for his tea but sure enough, here he came and he doesn't miss anything you say. Just a friend.

Just a friend,
Mrs. John Heiderscheid
Route 1, Box 237
Little Falls, Minnesota

(We DO like having the men around!)

Dear Neighbor Lady and all the other Friends:

You know, someone once said "Thoughtfulness makes friends and thoughtfulness keeps them"—and so it is with your great circle of radio friends—each thinking of how they can help someone else." That fits in with this favorite poem of mine

"There is no treasure like the treasure
Of a faithful friend.
There is no pleasure like the pleasure
Friendliness can lend:
Fame and riches, other pleasures
These may quickly pass away
Friendship and its golden treasures
Last forever and a day."

Mrs. Warren Fernau
Butte, Nebraska
Good Deed Dollar Winner

Dear Neighbor Lady:

May I come in for a few minutes? I want to tell you how much I enjoyed broadcasting with you. It was lots of fun and hope I may do it again some time. I hope the next time I can help out more with the hints. I enjoyed meeting you and your mother so very much and also—little Rosalind. She is a darling. I'll be listening to see if I can help with the problems. Best wishes.

Mrs. A. J. Evans

Mrs. A. J. Evans
4024 52nd Street
Des Moines, Iowa

(We did have FUN that day!)

Hello there, Neighbor Lady:

I was just wondering what to bake for supper when you came on the air. You gave the recipe for a MAPLE TOPPED GINGERBREAD, so I decided that would be it. And was it ever good. The gingerbread turned out perfect. That's what I like about the recipes you give. They are all home tested and tried.

Mrs. H. Deinert
Route 4
Mitchell, South Dakota
Good Deed Dollar Winner

(Better try that recipe—it's on page 7.)

Dear Neighbor Lady:

You are my best neighbor because you visit me every day. I have no close neighbor. But my how close you bring us all together. I hear the names of so many I know like Mrs. Short, Mrs. Dufek, and Mrs. Powell of Wessington Springs. I lived my first 25 years out there but don't get back often any more. A listener,

A listener,
Mrs. Gertrude Meyer
Humboldt, South Dakota
Good Deed Dollar Winner

(We're always pleased to recall old friends!)



My Dear Neighbor Lady:

I want to thank you and all the neighbor ladies for all the helps, those recipes and all the kindness and friendliness you've shown me in the past year. I'm looking forward to another year with you and the neighbor ladies and here's wishing you all the best of health, happiness and success in this New Year. It takes so little to write a letter, but oh how much friendship and help it spreads on your program. We are all really a partnership of friends.

Sincerely,
Hannah Strand
Blaisdell, North Dakota

My Dear Neighbor Lady:

The very first time I heard your program some lady wanted to know how to clean a white silk lamp shade. That was my very particular problem too, so you can imagine how pleased I was when some good neighbor said to wash the shade, using milk soap suds and soft brush, and then dry it quickly. I did all that with very good results. Your program is so very helpful in solving our every day problems.

Mrs. C. A. Nelson
608 N. First Street
Aberdeen, South Dakota

(Our home problems are universal.)

Dear Neighbor Lady:

As I sat listening to your program today I thought how very much you reminded me of a great kindly human magnet drawing together friends and neighbors from near and far around their radios. Some days when I am so very busy and just feel I cannot spare just one little minute, I try to console myself by saying, "Well, maybe neighbor lady won't be giving any new recipes or problems today—I'll just keep right on with this work and not tune in today." But believe it or not, I find myself right there at that same old spot listening to you!

Rosalie Matousek
Atkinson, Nebraska

Dear Neighbor Lady:

I surely enjoyed your visit with us on Christmas Day. But what thrilled me was the voice of your little niece and I, who am separated by the great ocean from my only brother and five or six sisters who live under the tyranny of Hitler, know how happy you must have been with your loved ones, and I was happy with you.

Marie Sonderby
Tolna, North Dakota

(Aren't we lucky—here in America!)

Dear Neighbor Lady:

I received the good deed dollar yesterday. I'm both happy and proud to win it, although I know there are so many just as deserving of it as I am. Your listeners and all the neighbors seem just like friends, now. Someone I really know. Your neighbors are really kind. When I asked for a sour cream pie without sugar, I got a recipe in the mail a few days later from our kind listener in Iowa. The recipe she sent is swell, and I'm thankful for it.

Hannah Strand
Blaisdell, North Dakota

(See how we all work together?)

My Dear Neighbor Lady:

No doubt you've been wondering why you haven't heard from me. I'm really ashamed for I haven't even thanked you for the good deed dollar you sent me over a month ago. We were just in midst of moving from Madison to Hill City at that time, consequently I didn't get all my correspondence taken care of. This moving around has surely kept me busy the last few months. But nevertheless, I surely appreciated that dollar and thanks very much. We're living right in the heart of the Black Hills now. The 45 mile drive from here to Rapid City is most beautiful, especially now with the hundreds of Christmas trees all laden with snow. We're entirely surrounded by high tree-covered hills. We like our new home quite well but one thing is very disappointing. The radio doesn't

work here at all during the day. The electrician tells me the iron in the hills interferes with reception. You just can't imagine how much I miss your daily visit. I know you're there every day and yet, I can't hear you. It's really quite painful. But still I'm glad to know you're there and the other neighbors are enjoying you. So just keep on making others happy. All best wishes for the Holiday Season.

Sincerely,
Mrs. Paul G. Tschetter
Hill City, South Dakota

(It's fun to follow our neighbors, as they move.)

Dear Neighbor Lady:

I wanted to tell you that I heard from a friend in Minnesota who I had lost track of, through your program. She heard my letter read and was glad to hear it and find out where I was.

Mrs. H. C. Van Vleet
Box 23
Humboldt, South Dakota

(One other service we can render by working together.)

My Dear Neighbor Lady:

I enjoy your radio program very much. The very sound of your voice explains the purpose of your broadcast—that is Friendship. The very first principle of friendship is that it is a mutual thing. We can ruin this friendship or actually kill it by neglect, so I think all the neighbors out here in radio land better get busy and write that neglected letter, don't you. The great spiritual value of friendship lies in the opportunities it affords for service; and if these are neglected, it is only to be expected that the gift should be taken from us.

Very sincerely, yours
Mrs. Albert Vangen
Route 4
Jackson, Minnesota

Dear Neighbor Lady:

I like your programs when I have time to listen—I sure do. I am in U.S.A. only 11 years, so I can't write so good in English but I am glad I am here—I came from Czechoslovakia.

Yours truly,
Mrs. Chas. Vasek
Geddes, South Dakota

(We're glad she's here, too, and our neighbor and friend.)

My Dear Neighbor Lady:

I have been listening to your grand visits for over a year now, but just put off writing. I do get so much good out of the chats and the news. My husband thinks your visits to our house are so helpful—he says we have had so many good things to eat since I have been listening to you.

Mrs. B. A. Carrick
610 W. "B" Avenue
Mitchell, South Dakota

(You see, even the men like us!)

YOUR NEIGHBOR'S FAVORITE VERSES

Poetry is the language we all wish we could speak fluently. We all have favorite verses—favorite quotations which often help us over the hard places and—we have a few of them here, for you. The more you send along to us—the better we like it.

Friendships, like plants, need a little warmth, if they are to keep growing, and they respond so gratefully to the simplest attentions. The postman's ring, the tinkle of the telephone bell, the hum of the teakettle, the sparkle of jelly are all pleasant ambassadors, ever ready to bear the simple messages that keep friendships warm and cozy.

Mrs. Clyde Jones
Dixon, South Dakota
Good Deed Dollar Letter



Thank God for friends and fireside talks
Inspiring books and pleasant walks
Thank God for night and silence deep
Protecting love and peaceful sleep.

Mrs. C. W. Roberts
Wolsey, South Dakota

MY FLAG

My Flag! How I love it! It is more than just a bit of colored cloth; it is a part of me, and I am a part of it. How I thrill when I see it waving in the breeze, so defiant of injustice, so fearless of evil, so proud of its history. My hopes and my fears are in that flag; in its faith I am strong; in its courage I am brave; in its struggles I am resolute. None of us really understand the true significance of our "Stars and Stripes" until we see it in danger; until we are asked to sacrifice for it.

Now, we see clearly how human our flag is. When we look upon it we see not only our flag, but the faces of our boys who are making the supreme sacrifice that that flag may still wave
"O'er the land of the free, and the home of the brave."

My duty to my flag is clear to me now,
I must dedicate myself to the task of helping to keep this flag spotless and pure before man and God. I want always to feel that I have given my boys to the best that our flag can be.

Mrs. Louise Wittmeier
Tyndall, South Dakota
Good Deed Dollar Winner

KITCHEN WINDOW

I can wash and scald the dishes
And turn them up to dry,
While I watch Angora clouds seek
Blue pastures in the sky.
I can see the fairy wonder
Of trees encased in ice;
Sometimes I watch a cardinal
(And wash the teapot twice).
When lilacs wave their purple plumes,
It's hard to concentrate
Upon the stubborn bits of egg
Glued tightly to a plate.
As the months in Technicolor
Unroll before my eyes,
A task is glorified because
An architect was wise.

Mrs. Julius Finch
Route 1, Box 239
Rapid City, South Dakota

THANKSGIVING POEM

For all that God in mercy sends
For health and children, home and friends
For comfort in the time of need
For every kindly word and deed
For happy thoughts and pleasant talk
For guidance in our daily walk
For everything, — give thanks.

Bertha Kott
Huron, South Dakota

PLANNED

I like to think
When winds blow high
And wide across a meadow sky
That I am part of something planned
As a meadowlark
As a grain of sand.

Mrs. Leslie Schwenn
Corona, South Dakota

If you sit down at set of sun
And count the acts that you have done
And counting, find
One self-denying deed, one word
That eased the heart of him who heard...
One glance most kind
That fell like sunshine where it went
That you may count that day well spent.
But if, through all the livelong day
You've cheered no heart, by yea—or nay—
If, through it all
You've nothing done that you can trace
That brought the sunshine to one face...
No act most small
That helped some soul and nothing cost
Then count that day as worse than lost.

Mrs. Paul Struck
Ortonville, Minnesota

A GARDENER

God and I once a garden made
And how our plants grew!
I did my part with rake and spade
He gave the sun and dew.
I thought that I was needed
For the garden we had grown
Until I saw wild roses
That God had raised — alone!

Mrs. H. Krieger
Parkston, South Dakota

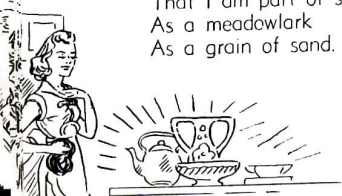
THE FRIENDLY LETTER

I come to you unbidden
But just in the nick of time,
With a message of cheer from a loved one,
Or friend in a distant clime.
I bring to mothers a message
That quiets their anxious fears;
Reviving within them courage
And turning to smiles their tears.
To wounded or bruised or fallen,
To the weary and distressed,
There is nothing that brings more comfort
Than when I in their hands am pressed.
And friendships almost forgotten
I will build again for you;
For I go where oft you cannot,
Finding old friends tried and true.
Search where you will for pleasure
You may find them without end.
But what would you want that's better
Than a letter — from a friend?

Mrs. Clyde Jones
Dixon, South Dakota
Good Deed Dollar Winner

May the dreams that you dream and the plans you make,
Come true with the best of cheer
While the sun shines bright on the road you take
Through another Happy Year.

Mrs. C. W. Roberts
Wolsey, South Dakota



Kindness is catching; and if you go around with a thoroughly developed case, your neighbor will be sure to get it!

Mrs. Raymond Hehn
Route 2
Aberdeen, South Dakota

I will follow the upward road today.
I will keep my face to the light!
I will think high thoughts as I go my way,
I will do what I know is right.
I will look for the flowers by the side of the road,
I will laugh and love and be strong;
I will try to lighten another's load.
This day as I fare along.

Mrs. Louise Wittmeier
Tyndall, South Dakota

COURAGE

She strung a warp of courage
Upon her loom of days
And wove her love in cross threads
Of gratitude and praise.
In faith, she tended weaving
And spliced the roof with song,
Aware that on her day loom
The warpthread must be strong.
The color of her living
When woven, was as fine
As if a Master Weaver
Had patterned the design.
The fabric was so lovely
That no one ever guessed
How underneath the pattern
The warp thread held the rest.

Mrs. A. J. Ruffcorn
Dunlap, Iowa

I want to know the right, the true—
Some order of the scheme of things;
To be a part of some great plan
In which to lose, and losing thus
To find myself.
And if I fail? I cannot fail
In that the answer of the soul
I've found in effort to become,
Which is itself becoming—all
That I have dreamed.

Mrs. Julius Finch
Route 1, Box 239
Rapid City, South Dakota

Friendship is like a garden
Of flowers, fine and rare,
It cannot reach perfection
Except through loving care.
Then new and lovely blossoms
With each new day appear
For friendship, like a garden
Grows in beauty year by year.

Mrs. Roy Gilman, Jr.
2020 South Lake Avenue
Sioux Falls, South Dakota
Good Deed Dollar Winner

At three o'clock we whirl our dial
To exactly fifty-seven
For then we know your voice will take
Us to the realms of Heaven.
The world seemed huge when I was small
But now that I am taller
And radios are everywhere
It seems Oh, so much smaller!
We used to think that one square mile
Included all our friends
But now they reach around the world
Joining both its ends.
Your recipes and household hints
Possess the same good common sense
As those exchanged long years ago
Across the garden fence.
We can't begin to let you know
Of how much cheer you're sowing
So tell your Sponsors everyone
To keep the good work going.
This could continue on and on
Without a formal ending,
But without asking you, I know
Too much of your time I'm spending.
In you we've found another friend
Do you feel that way, too?
We hope some day you'll come our way,
That in person we may greet you!

Mrs. Niel Goodrich
Sargent, Nebraska

When a bit of sunshine hits you
After passing of a cloud;
When a bit of laughter gets you
An' your spine is feelin' proud.
Don't forget to up and fling it
At a soul that's feelin' blue
For the minute that you sling it
It's a boomerang to you!

Mrs. Albin G. Johnson
Route 2
Wausa, Nebraska

However much it sunned, I wouldn't care,
I'd gather sun to wash my yellow hair,
I'd let my dog get soaked, then laugh to see
Him shake sundrops upon the rug and me!

Mrs. David Sommer
Montgomery, Minnesota
Good Deed Dollar Winner

It's folks like you—the thoughtful folks
Who always do and say,
The kindly things, the helpful things,
That brighten every day.
It's folks like you who always make
This old world seem to be,
A better and a happier place,
For other folks—like me.

Mrs. Myrtle Hansen
Carthage, South Dakota



Home is where the heart is
 The soul's bright guiding star;
 Home is where real love is,
 Where our own dear ones are;
 Home means some one waiting
 To give a welcome smile;
 Home means peace and joy and love
 And everything worth while.

Mrs. Marie Powley
 Oakland, Nebraska
 Good Deed Dollar Winner

True happiness lies always in service,
 A service that is honest and true,
 You give of your best to your neighbors,
 And they give of their best to you.

Mrs. Marie Powley
 Oakland, Nebraska
 Good Deed Dollar Winner

BECAUSE OF SOME GOOD ACT

Let me today do something that shall take
 A little sadness from the world's vast store,
 And may I be so favored as to make
 Of joy's too scanty sun a little more,
 Let me tonight look back across the span
 'Twixt dawn and dark, and to my conscience say
 Because of some good act to beast or man—
 The world is better that I lived today.

Mrs. Dick Havelaar
 Hudson, South Dakota
 Good Deed Dollar Winner

The highest service we can perform for others, is to help them to help themselves.

Mrs. Irvin Tobiason
 Hecla, South Dakota
 Good Deed Dollar Winner

SCARLET CANNOT WAIT

I have not washed the dishes
 Nor made my rumpled bed
 But out along the roadside
 The trees are turning red.
 Oh I can wash tomorrow
 And sweep behind the gate
 But gold is not enduring
 And scarlet cannot wait.
 For while I polished silver
 And raked the withered grass
 And straightened out the blankets
 The gay parade would pass.
 'Tis proper to be tidy
 And thrifty if you must
 But I'd rather see October
 Than save a house from dust.

Anne Brockwell Wait
 contributed by
 Mrs. Ralph Eatinger
 Thedford, Nebraska

For 'tis the human touch in this world that counts... the touch of your hand on mine. It's worth far more to the fainting soul than shelter, or bread or wine. For Shelter is gone when the night is o'er and bread lasts but a day... But the sound of your voice and the touch of your hand will live on in my heart....always.

I'm drinking in the sea breeze
 I'm sailing on the bay
 I'm cutting snow-white roses
 I'm down Calcutta way!
 I'm singing in the Argentine
 I'm dancing in Bombay
 While my hands are doing dishes
 Out here in Iowa!
 I meant to do my work today
 But a brown bird sang in the apple tree
 And a butterfly flitted across the field
 And all the leaves were calling me.
 The wind went sighing over the land
 Tossing the grasses to and fro,
 And a rainbow held out its shining hand
 So what could I do but laugh—and go.

Bertha Kott
 Huron, South Dakota

This morning a friendly neighbor
 Brought me a bouquet—
 Lovely fragrant roses
 To start a bright new day.
 At noon today, the postman
 With his kindly smile
 Handed me a letter
 I'd looked for quite a while.
 This evening I found a bluebird
 Nesting in my tree
 I thank Him for these little joys
 Life has given me.

Nina Phalen
 Mason City, Iowa

Four things a man must learn to do
 If he would make his record true
 To think without confusion clearly
 To love his fellow-men sincerely
 To act from honest motives purely
 To trust in Heaven and God securely.

Mrs. Bart Thompson
 Mission Hill, South Dakota

The hearts that seek for happiness
 Find many roads and travel far,
 Toward distant mountain peaks they press
 And claim the guidance of a star.
 While fair and sweet
 Beneath their trembling feet,
 Unheeded blossoms line the way....
 The little joys of every day.
 A rosy dawn, a sunny noon
 An evening sweet with flowers and dew
 Good work that is not done too soon,
 A loving thought of friendship true.
 These satisfy
 My mind and heart, and I
 But ask of Heaven, when I pray
 The little joys of every day.

Bertha Kott
 Huron, South Dakota



RECIPE FOR THE NEW YEAR

Take your 365 days, trim off all the old memories of hate and discord. Soak in plenty of love and courage. Cut these days into 12 parts, cooking only one day at a time. Be sure the fire is hot with enthusiasm and your kettle bright with hope. Season each kettleful with some kindness for others and add patience, for small trials that come up every day. Add a little earnestness and willingness. Serve with smiles, praise and plenty of heart warming joy, with your chin up!

Mrs. Clarence B. Foster
418 East Street
Grinnell, Iowa

THE NEW YEAR

A flower unblown; a book unread;
A tree with fruit unharvested;
A path untrod; a house whose rooms
Lack yet the hearts divine perfumes.
A landscape whose wide border lies
In silent shade, 'neath silent skies.
A wondrous fountain yet unsealed;
A casket with its gifts concealed.
This is the year that for you waits
Beyond tomorrow's mystic gates.

Mrs. B. F. Collins
Winner, South Dakota

A LITTLE CROOKED PATH

Who made the little crooked path
Between your house and mine,
Half-hidden by the locust trees
And clumps of columbine?
It is a quaint and quiet path
That brings you to our gate,
Intent upon some kindly act
While your own tasks still wait.
I walk the worn and winding path
That draws me to your door
Where we share hours of friendliness
And so some homey chore.
Love must have made this crooked path
Between your house and mine
To weld the bond of fellowship
In friendship's dear design.

Path Homdrom
Ambrose, North Dakota

If thou of fortune be bereft and in
Thy store there be but left two loaves
Sell one and with the dole
Buy hyacinths to feed thy soul.

Minnie A. Phoenix

EVIDENCE

How still they come, the little imps,
To fix their bread and jelly!
I'm sure there's mischief in their eyes,
I hear a closing door—
And then, a giggle, quickly hushed,
I read the signs that tell;
For here's the knife, the crumbs of bread
And jelly on the floor!
But indignation cannot last.
What else is jelly for?

Mrs. Louise Wittmeier
Tyndall, South Dakota

HUNGER

Dearest, do you like the apple cake
I made for you?

'Twas such a complicated thing to bake
Yet fun to do.

You said so? Yes—but quite as if by rote.
Please—one small lie

Would make the bit that's sticking in my throat—
Not half so dry.

Mrs. A. B. Nelsen
Beresford, South Dakota

The other day I had an experience that gave me a real lift. It wasn't dramatic and it wasn't startling. I met a homemaker. As nearly as I could judge, she was about sixty-five. She had snowy white hair, and infectious kindly smile, a soft voice, charm. But most of all she had Enthusiasm, and her greatest enthusiasm was her home. There was excitement in her voice when she talked of it. A recently acquired rug, a novel gadget for the kitchen, an intriguing recipe, a new variety of flowers for her window box—all evoked a vibrant quality in her voice—a glow in her eyes that bespoke love of her job, after almost a lifetime in it. This gracious lady was an inspiration—a perfect living example of the worthwhileness of this homemaking job of ours.

Mrs. William Hauon
3019 N. E. Garfield Street
Minneapolis, Minnesota

YOUR HOUSE

I love your house.
The whiteness of clean sheets upon the line—
The table set with candles when we dine,
The foam of yellow butter for a cake,
The fragrance of the kitchen when I bake.
The gleam of shining knobs upon each door,
The glow of ruddy light upon the floor.
The painted glimpse of woods that you admire—
The comfort of your chair beside the fire.
At first I thought my world could hold
No more than love for you,
But now, I find joy everywhere
In everything I do—within your house.

Mrs. Palmer Schulz
O'Neill, Nebraska

It is a good and safe rule to sojourn in every place as if you meant to spend your life there, never omitting an opportunity of doing a kindness, or speaking a true word, or making a friend.

Mrs. H. C. DeGroot
Rock Valley, Iowa

Beautiful hands are those who do
Work that is earnest and brave and true,
Moment by moment, the long day through.

Mrs. Therman Patzlaff
Alexandria, South Dakota

I know so well the beauty of neat rooms,
White curtains, and the warmth of polished brass,
Wide window sills with plants in colored rows,
Serenity that comes in shining glass.
But these are not important things.
Nor will they leave their mark in days to be.
My children will forget my ordered rooms
In after years, but when they think of me
May they remember I laughed much, and think

Upon the way I shared their gaiety.
 And how I read them stories from old books
 Of brave, fair days, and sometimes made them see
 A wider world. O make them understand
 That always, always I have deemed it more
 My task to be as gentle as I could
 Than keep clean rugs upon a dusted floor.

Miss H. Kolb
 St. Cloud, Minnesota

MY KITCHEN

Here, I may be a Scientist
 Who measures as she makes.
 Here I may be an Artist
 Creating as she bakes.
 Here busy heart and brand and hand
 May feel and think and do,
 A kitchen is a happy place
 To make a dream come true.

GOOD DEED DOLLAR WINNERS

JULY 1942 — JULY 1943

Everyday, we read together the one letter which seems the friendliest—the best of all those which arrived in that day's mailbag. Sometimes it's full of help—sometimes it has problems—sometimes it's just plain visiting, but always, it radiates friendship and neighborliness. To that letter, we award the good deed dollar. These are the neighbors who have won those dollars throughout this past year. Find your friends—you have lots of them here.

Mrs. Helen Redden
 Pierre, South Dakota

Mrs. Edward Van Zanbergen
 Box 169
 Hospers, Iowa

Mrs. Ralph Eateringer
 Brownlee, Nebraska

Mrs. Dean Wood
 Wood Lake, Nebraska

Mrs. Ernest Wirth
 Verdel, Nebraska

Mrs. R. L. Sanderson
 Spicer, Minnesota

Mrs. Amos Ericson
 Hawarden, Iowa

Mrs. Chester Hendrickson
 Route 4
 Sioux Falls, South Dakota

Mrs. P. L. Jansen
 Star Route
 Melrose, Wisconsin

Vivian Ingwersen
 Springview, Nebraska

Mrs. Carrol W. Young
 3406 3rd Avenue
 Sioux City, Iowa

Mrs. George Nelson, Jr.
 Parkston, South Dakota

Mrs. W. W. Hess
 Route 1
 Crete, Nebraska

Mrs. Eddie Cyr
 Box 41
 Tracy, Minnesota

Mrs. J. Wagner
 Salem, South Dakota

Mrs. Mike Marra
 Alton, Iowa

Mrs. Einar Marsland
 Frederick, South Dakota

Mrs. H. C. Wilcox
 Clearwater, Nebraska

Mrs. Jack Peterson
 Worthington, Minnesota

Mrs. A. Sewell
 Plankinton, South Dakota

Mrs. C. M. Peterson
 2612 Douglas
 Sioux City, Iowa

Laurella Pease
 White River, South Dakota

Mrs. Albert Martell
 McLaughlin, South Dakota

Mrs. B. Short
 Wessington Springs, South Dakota

Mrs. Olin M. Baker
 Spencer, Nebraska

Mrs. E. E. Crockett
 Mt. Vernon, South Dakota
 Mrs. J. C. Thode
 Salem, South Dakota

Mrs. Richard B. Sevneff
 812 First, N.W.
 Mason City, Iowa

Mrs. E. Questad
 618 W. 5th
 Mitchell, South Dakota

Mrs. Paul J. Hickman
 Route 1
 Sargent, Nebraska

Mrs. Alfred Dose
 Emerson, Nebraska
 Mrs. Calvin Charlton
 Lennox, South Dakota

Mrs. Jennie Bonsall
 Scotia, Nebraska
 Christine Ringsby
 611 North Sixth
 Montevideo, Minnesota

Mrs. G. A. Smith
 Cedar Rapids, Iowa

Mrs. Grace Nash
 Hayes, South Dakota

Mrs. Bart Thompson
 Mission Hill, South Dakota

Mrs. Frank Renn
 Pine River, Minnesota

Mrs. Algot Skogland
 Holt, Minnesota

Mrs. Irma Thaden
 Mitchell, South Dakota

Mrs. David B. Sommer
 Montgomery, Minnesota

Mrs. Masie Powley
 Oakland, Nebraska

Mrs. Art Mohr
 Burwell, Nebraska

Mrs. Albert Bradwisch
 Route 3
 Plankinton, South Dakota

Mrs. Walter Dammon
 405 South North Avenue
 Madison, South Dakota

Mrs. F. W. Strasburg
 Rockham, South Dakota

Mrs. Floyd Lucher
 Waterbury, Nebraska

Mrs. Herman Ennen
 Royal, Nebraska

Mrs. Clayton Dohlgard
 Beresford, South Dakota

Mrs. Florence Bever
 406 Spruce Street
 Yankton, South Dakota

Mrs. Herbert E. Marshall
 Alcester, South Dakota

Mrs. Jack Smith
 Plankinton, South Dakota

Mrs. E. Schneekloth
 Wellsburg, Iowa

Mrs. W. D. Price
 Altamont, South Dakota

Mrs. Edna Lang
 Bowdle, South Dakota

Mrs. V. A. Rheiner
 514 Pine Street
 Yankton, South Dakota

Mrs. Mary Lobo
 215 22nd Street
 Sioux City, Iowa

Mrs. B. Hofer
 Freeman, South Dakota

Mrs. Mayme Bourne
 115 North Jefferson
 Mason, City, Iowa

Mrs. Leo Duren
 Shelby, Nebraska

Mrs. Herman Borchers
 Bloomfield, Nebraska

Mrs. Seinert Van Scharrel
 Howard, South Dakota

Mrs. P. J. Johnson
 Inwood, Iowa

Mrs. Sanford True
 Bloomfield, Nebraska

Mrs. George Klein
 Tracy, Minnesota

Mrs. Edwin Richter
 Granville, Iowa

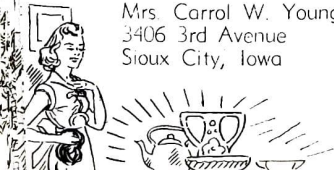
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 Houghton, South Dakota

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 W. 209 2nd Street
 Estherville, Iowa

Mrs. Ernest Meske
 Akron, Iowa

Mrs. Frank Ameson
 Tulare, South Dakota



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950 1st Street
Napa, California

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Huron, South Dakota

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Wolsey, South Dakota

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106 North Lincoln Avenue
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DeSmet, South Dakota

Mrs. Marvin Leines
Mina, South Dakota

Mrs. Agnes Wasterson
Inwood, Iowa

Pearl McGuire
Salem, South Dakota

Mrs. F. J. Seholtz
Watertown, South Dakota

Mrs. Otto Meyer
Route 2
Volga, South Dakota

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Clarkson, Nebraska

Mrs. Paul Foster
208 9th Avenue
Mandan, North Dakota

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Raymond, South Dakota

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c/o Simon De Jong
Dante, South Dakota

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Bradgate, Iowa

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Irene, South Dakota

Mrs. Nathan Peterson
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Menga Wilkens
Akron, Iowa

Mrs. Walter Hasted
Route 2
Battle Creek, Iowa

Mrs. B. F. Collins
Winner, South Dakota

Mrs. Peter Graff
Sioux Rapids, Iowa

Mrs. J. Cann
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Mrs. E. H. Stock
1001 Mulberry Street
Yankton, South Dakota

Mrs. Opal Wiley
Burbank, South Dakota

Mrs. Laurence Greenfield
Newport, Nebraska

Mrs. H. Van Vleet
Box 23
Humboldt, South Dakota

Mrs. H. Bunt
Norfolk, Nebraska

Mrs. L. V. Couch
Orchard, Nebraska

Mrs. Vernon Nash
Northville, South Dakota

Miss Irene Johnson
Wolsey, South Dakota

Mrs. Herbert Freer
Alpena, South Dakota

Mrs. Truman E. Greene
830 East 5th Street
Storm Lake, Iowa

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Miss Hannah Strand
Blaisdell, North Dakota

Mrs. Andy Snyder
Burwell, Nebraska

Mrs. B. Hemmelman
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Bloomfield, Nebraska

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Sioux City, Iowa

Mrs. Arley Lester
921 S. Helen
Sioux City, Iowa

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Newcastle, Nebraska

Mrs. Emil Homisch
Laurens, Iowa

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Adrian, Minnesota

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Haynes, North Dakota

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Montgomery, Minnesota

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Royal, Nebraska

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Voyland, South Dakota

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Red Wing, Minnesota

Mrs. Marie Powley
Oakland, Nebraska

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Bradley, South Dakota

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Faith Rural Route
Sturgis, South Dakota

Mrs. Harry Raynor
Route 3
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Mrs. Edgar Eberhard
Lantry, South Dakota

Mrs. Bernard Fullenkamp
Hudson, South Dakota

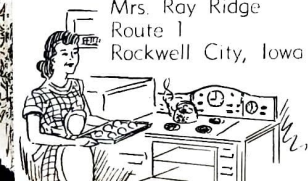
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Atkinson, Nebraska

Mrs. Levert Burke
Winner, South Dakota

Mrs. Clayton Pett
Box 682
Valentine, Nebraska

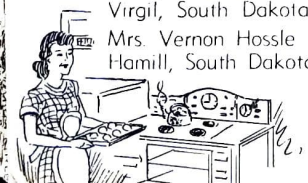


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Hamill, South Dakota
Mrs. Henry Heth
Box 1102
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Foster, Nebraska
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Colon, Nebraska
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Mrs. P. L. Thompson
Hawarden, Iowa
Mrs. E. Teschke
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Mrs. Merle Keating
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Mrs. Ingvald Olson
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Mrs. E. G. Dungly
Box 556
Lead, South Dakota
Mrs. Jess McCabe
Mitchell, South Dakota
Mrs. William Wilhelms
Route 4
Mitchell, South Dakota
Mrs. Arno Braem
Route 1
Alma, Wisconsin

Mrs. Ross Simons
Quimby, Iowa
Mrs. Meta Ober
Center, Nebraska
Mrs. R. C. Max
Sibley, Iowa
Katherine Lorden
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2013 East Main Street
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Elgin, Nebraska
Mrs. Jim Van Zyl
Sanborn, Iowa
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Franklin, Minnesota
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Bonesteel, South Dakota
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Ewing, Nebraska
Mrs. Wm. Kolb
Ida Grove, Iowa
Miss Carrie Coleman
Alexandria, South Dakota
Mrs. Leo Hebert
Alcester, South Dakota
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Shelby, Nebraska
Mrs. John H. Van Sloten, Jr.
Rock Valley, Iowa
Mrs. Phil F. Zmoleck
Chelsea, Iowa
Mrs. Paul Williamson
Menno, South Dakota
Mrs. Carl Brown
Route 1
Vinton, Iowa
Mrs. George Berzel
Gladstone, North Dakota



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 Custer, South Dakota
 Mrs. Myrtle Elder
 501 East 11th
 Spencer, Iowa
 Mrs. Carl J. Holm
 815 North 9th Street
 Fort Dodge, Iowa
 Mrs. Ted Burt
 502 South 8th Street
 Norfolk, Nebraska
 Mrs. Henry Gordon
 Montrose, South Dakota
 Mrs. Myldred Moir
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 Webster, South Dakota
 Mrs. L. C. Hartmann
 Mission, South Dakota
 Mrs. Joe J. Novak
 Route 4
 Wagner, South Dakota
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 Woonsocket, South Dakota
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 418 East Street
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 Van Metre, South Dakota
 Mrs. Dick Havelaar
 Hudson, South Dakota
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 Mrs. Bessie Poore
 Ainsworth, Nebraska
 Mrs. Bart Thompson
 Mission Hill, South Dakota
 Miss Palma Foss
 Soldier, Iowa
 Mrs. Ore Stenberg
 Colman, South Dakota
 Mrs. P. W. Summerer
 Ewing, Nebraska
 Mrs. G. P. Carmichael
 Armour, South Dakota
 Mrs. Herman Hemp
 Route 3
 Watertown, South Dakota

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 Rockwell City, Iowa
 Mrs. M. E. Moody
 Hubbard, Nebraska
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 Lillian Hlavka
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 Mrs. Cyril Moore
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 Huron, South Dakota
 Mrs. G. E. Marsh
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 Mrs. Margaret Efford
 Alameda, Saskatchewan, Canada
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 Mt. Vernon, South Dakota
 Mrs. Robert Tessmer
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 Caledonia, Minnesota
 Mrs. B. Vande Berg
 Newkirk Route
 Hospers, Iowa
 Mrs. Nick Marra
 Alton, Iowa
 Pauline Schneider
 Rhame, North Dakota
 Mrs. Carl Roalkvam
 Glendive, Montana
 Mrs. L. V. Couch
 Orchard, Nebraska
 Mrs. Louise Wittmeier
 Tyndall, South Dakota
 Mrs. Edw. T. Schramm
 Utica, South Dakota
 Mrs. Theron Broscha
 Hudson, South Dakota
 Mrs. Fred Todd
 Sparks, Nebraska
 Mrs. H. M. Powell
 Wessington Springs, South Dakota
 Mrs. William Nieland and Elsie
 Revillo, South Dakota
 Mrs. Ray Conard
 Neligh, Nebraska
 Mrs. Albin G. Johnson
 Route 2
 Wausa, Nebraska
 Mrs. Vernon Nash
 Northville, South Dakota
 Miss Alma Davis
 Wessington Springs, South Dakota

