

*Another
Year With
Your
Neighbor
Lady*

WNAX
YANKTON
SOUTH DAKOTA
SIoux CITY
IOWA

Another Year With

**YOUR
NEIGHBOR
LADY**



Radio Station **W N A X** *Sioux City...Yankton*

570

on your dial

DEDICATION

To Mother...in thanks
for all she gave of her
life, to make other lives
full and rich and good.



FOREWORD

1944....and another Year with Your Neighbor Lady!.... a year brightened by new friends and a widening of our great circle of neighbors. We've put it all down in black and white.... here in this little book, just for you. At least, as much as the book would hold of the best that you and I have done together.

How I wish there were room in this little book for all the things we talked about....room for the thanks I'd like to send for all your kindnesses....your generosity....your thoughtfulness. That scrapbook you made up, under the careful hand of Mary Renn....the quilts you had such a part in....the many little things you've done all year to bind us closer together. Thanks aren't enough for all that....my thanks will have to come in my service to you, throughout each succeeding year.

But again I'll have to call on you. It's your letters which make our visiting time at 3:25 important....they're the heart of all our work together. Remember....I miss you, when you don't write.

Your Neighbor Lady

Your Choice Recipes

It's fun trying your neighbor's recipes....dishes you know she enjoys and would like to pass along to your family because they're so good! Here are a few from the finest files....all over these surrounding states! Tested and tried in your neighbor's kitchen....passed on in the spirit of neighborliness that belongs to you and me.



CAKES AND FROSTINGS

CHERRY CAKE

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|-----------------------|------------------------------------|
| 1 1/4 cups sugar | 1/2 cup butter or other shortening |
| 2 1/2 cups cake flour | 3 teaspoons baking powder |
| 1/4 teaspoon salt | 1/2 cup nut meats |
| 10c jar cherries | 4 egg whites |

Put juice of cherries in a cup and add milk to make one cup. Beat egg whites and add last. Follow general directions for creaming shortening and sugar which one uses in any cake. Keep out 6 cherries and put on top of cake. Chop up rest of cherries and put in cake. Use powdered sugar icing and decorate with the 6 cherries and a few of the nuts chopped quite fine.

Mrs. Raymond Bergquist, New Effington, South Dakota

TOMATO SOUP CAKE

- | | |
|--|-----------------------------|
| 1 cup sugar | 1 teaspoon soda |
| 2 tablespoons shortening | 1 cup raisins |
| 1 egg | 1 can tomato soup undiluted |
| 1 1/2 cups flour | 1 cup chopped walnuts |
| 1 1/2 teaspoons cloves, nutmeg, cinnamon, altogether | |

Cream sugar and shortening. Add egg. Add soup in which soda is dissolved. Sift flour and spices together several times. Add to other ingredients. Add raisins and nuts. Bake 35 minutes in a moderate oven.

Mrs. Louis Peterson, Volin, S. Dak., Box 222

* SOUR CREAM BANANA CAKE

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|--------------------------------|------------------------|
| 2 eggs and | 1 cup sugar |
| 1/2 teaspoon salt, well-beaten | 1 cup thick sour cream |
| | 1 teaspoon vanilla |

Sift together and add 2 cups flour, 2 teaspoons baking powder, 1 teaspoon soda. Add 2 mashed bananas. Bake in flat, rectangular pan about 35 minutes. Especially good with caramel frosting made by boiling 1 cup brown sugar and 1 cup cream to soft ball stage and beating till thick enough to spread.

Mrs. W. W. Lammon, Midland, S. Dak.

CHOCOLATE PUDDING CAKE

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|------------------------|----------------------------|
| 1/2 cup lard | 1/2 teaspoon soda |
| 2-4 1/2 ounce packages | 1 teaspoon cream of tartar |
| chocolate pudding mix | 1 cup milk |
| 2 eggs beaten | 1 teaspoon vanilla |
| 1 cup flour | |

Cream lard and pudding mix, add eggs and beat. Sift flour with soda and cream of tartar. Add alternately with milk and vanilla. Mix well and bake 350°, 40 minutes. Cool, and frost.

Mrs. Vernon Monroe, Wessington Springs, S. Dak.

CHOCOLATE CAKE

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|---------------------------|-------------------------|
| 1 cup shortening | 1/4 cup lukewarm water |
| 2 cups sugar | 1/2 teaspoon salt |
| 3 ounces bitter chocolate | 2 3/4 cups sifted flour |
| 3 eggs, separated | 1 teaspoon soda |
| 1 cup milk | 3 tablespoons hot water |
| 1/2 cake yeast | 1 1/2 teaspoons vanilla |

Cream shortening add sugar gradually, add egg yolks, and beat well. Beat flour which has been sifted with the salt and add yeast with 3 tablespoons water, milk, alternately with flour. Add whites of eggs beaten until stiff but not dry. Let stand over night. Next morning add soda and vanilla and bake in a large pan 9x12.

Clara Leemkuil, Sheldon, Iowa

* BLACK WALNUT CAKE

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|--------------------|----------------------------------|
| 1/2 cup shortening | 1 teaspoon soda |
| 1 cup sugar | 1 teaspoon cinnamon |
| 1 cup raisins | pinch of salt |
| 1 cup apple sauce | 1/2 teaspoon allspice and nutmeg |
| 1 egg | 1/2 cup nut meats |
| 2 cups flour | 2 tablespoons hot water |

Cream shortening with the sugar then add egg; combine the spices and salt with the flour and sift a few times, then add the raisins, apple sauce and nuts to the shortening. Then slowly work in the flour and spices, and before the last of the flour is added, mix in the soda dissolved in the hot water. Bake in a loaf pan about 1 hour in a medium oven.

Mrs. Chas. Hajek, Tyndall, S. Dak.

WALNUT CAKE

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|-------------------------------|-------------------------|
| 1/3 cup shortening | 1 teaspoon vanilla |
| 1 cup granulated sugar | 1/2 cup milk |
| 2 cups sifted cake flour | 1/2 cup chopped walnuts |
| 2 1/2 teaspoons baking powder | 3 egg whites |
| 1/2 teaspoon salt | |

Cream shortening thoroughly, add sugar gradually creaming after each addition until mixture is light and fluffy. Add walnuts, sift flour, baking powder and salt together. Mix vanilla with milk and add alternately with the dry ingredients. Beat after each addition until smooth. Beat egg whites till stiff but not dry and fold into the cake batter. Turn into greased loaf pan 8x8x2 and bake in a moderate oven (350°) for 50 to 60 minutes.

Mrs. Verlin Wolz, Parkston, S. Dak.

NUT TORTE

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|---------------------------------|-------------------------------|
| 3/4 cup sugar, cream with | 1 teaspoon baking powder, add |
| 1/2 cup butter, add | 1 teaspoon vanilla, and |
| 5 tablespoons sweet milk, | 3 egg yolks |
| stir in 1 cup sifted flour with | |

Drop in one egg yolk at a time and beat each until smooth. Spread in well-greased shallow pan. Sprinkle with 1 cup nuts, large pieces. Frost before baking with 3 egg whites beaten stiff with 3/4 cup sugar, 1 teaspoon vanilla. Sprinkle with about 1/3 cup finely chopped nuts. Bake in a slow oven 300° about 35 minutes.

Mrs. Edward Kiernan.

WALNUT RIBBON CAKE

- | | |
|-----------------------|-----------------------------|
| 3/4 cup shortening | 3/4 teaspoon salt |
| 1 1/4 cups sugar | 1 teaspoon baking powder |
| 2 egg yolks | 3/8 cup orange juice |
| 2 eggs | 1/3 of a 7-ounce bar melted |
| 2 1/2 cups cake flour | semi-sweet chocolate |
| sifted 4 or 5 times | 1/2 cup walnut halves |
| 1/2 teaspoon soda | 1 cup chopped walnuts |

Cream shortening and sugar, beat in egg yolks and whole eggs, one at a time, until mixture is fluffy. Add dry ingredients sifted together. Alternately, with orange juice, stir 2 tablespoons hot water into chocolate and cool. Turn 3/4 of batter into 2 greased 9 in. layer pans, stir chocolate and 1/2 cup chopped walnuts into remaining batter and turn it into third 9-inch pan. Bake in a moderate oven (350°) 25 to 30 minutes. Frost with your favorite boiled icing using: 2 egg whites and orange juice instead of water. Place dark layer between white ones. Decorate with walnut halves and remaining chopped walnuts.

Mrs. Cecil Brady, Irene, S. Dak.

NUT CAKE

2 cups white sugar	2 cups flour
$\frac{3}{4}$ cup butter or other shortening	3 teaspoons baking powder
1 cup water	$\frac{1}{2}$ cup nut meats
6 egg whites	1 teaspoon vanilla

White syrup could be substituted for part of the sugar. Cream shortening, add sugar gradually. Then sift in some flour before adding water, then mixture will not separate. Sift the baking powder with the flour and add it alternately with the water. Add the beaten egg whites last and vanilla. Bake 1 hour in a moderate oven. You may use $\frac{1}{2}$ cup shortening and 1 cup nut meats if desired. Using $\frac{3}{4}$ cup shortening and 1 cup nut meats makes it too rich.

Mrs. Will Sunbarger, Tarkio, Mo.

WHITE CAKE

1 $\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon salt
2 $\frac{1}{2}$ cups cake flour	$\frac{1}{2}$ cup shortening

Mix these first ingredients like pie crust. Then add 1 cup water and beat for fully five minutes. (The longer you beat it the smoother and whiter it gets.) Then add flavor—lemon or vanilla. Beat four egg whites slightly and add 2 teaspoons baking powder. Beat until stiff. Fold in the stiffly beaten egg whites and bake at 350°.

Miss Betty Wevik, Beresford, S. Dak.

HAWAIIAN COCOANUT CAKE

$\frac{1}{2}$ cup fat	2 egg whites, stiffly beaten
1 cup sugar	2 cups sifted cake flour
2 egg yolks	2 teaspoons baking powder
$\frac{3}{4}$ cup milk and cocoanut milk	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup grated fresh cocoanut	sift last three ingredients
$\frac{1}{2}$ cup drained, crushed pineapple	

Cream the fat and sugar, add egg yolks well-beaten. Add sifted ingredients alternately with milk to first mixture. Fold in the stiffly beaten egg white, cocoanut and pineapple. Bake 30 to 40 minutes in 350 to 375 degrees in two 8-inch pans.

PINEAPPLE FILLING

Beat 2 eggs and 1 cup milk. Sift 4 tablespoons sugar. $\frac{1}{4}$ teaspoon salt and 2 tablespoons flour. To this add the eggs and milk slowly. When blended, cook until thick. Remove from heat and add 1 teaspoon vanilla and 3 tablespoons crushed pineapple. Cool and spread between cake layers and sprinkle with cocoanut.

For frosting mix 1 cup white syrup, 2 egg whites and $\frac{1}{4}$ teaspoon salt. Beat until thick and heavy like 7-minute icing.

Mrs. Will Aisenbrey, Menno, S. Dak.

MARBLE LOAF CAKE

2 cups sugar	3 teaspoons baking powder
1 cup butter	5 egg whites, beaten
1 cup milk	1 teaspoon vanilla
3 cups flour	

For dark part, take 2 squares chocolate melted, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ cup sugar. Cook until very thick, then cool. Then take $\frac{1}{3}$ of cake mixture and add to the dark part, put in pan a spoon of light, then spoon of dark alternately. Bake 1 hour.

Mrs. Gust Gerlach, Dimock, S. Dak.

TWO PART ANGEL FOOD CAKE

6 egg whites	$\frac{3}{4}$ cup sugar
$\frac{3}{4}$ teaspoon cream of tartar	$\frac{1}{2}$ cup flour
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon vanilla

Beat egg whites and salt until frothy. Add cream of tartar, continue beating until stiff but not dry. Sift flour and sugar four times separately. Add sugar gradually, beating until blended. Add vanilla, then fold in flour. Put in ungreased angel pan and let stand while preparing the second part.

6 egg yolks	$\frac{1}{4}$ cup boiling water
$\frac{3}{4}$ cup sugar	1 teaspoon baking powder
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla
$\frac{3}{4}$ cup flour	

Beat egg yolks and salt until light and lemon colored. Add sugar (sifted four times) gradually. Add flour (sifted four times) with baking powder alternately with hot water. Add vanilla. Pour mixture over first part and bake as you would angel food at 325° for 45 to 50 minutes.

Mrs. F. E. King, Lucas, S. Dak.

* EGGLESS, MILKLESS CAKE

1 cup raisins	2 cups water
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Boil these together 10 minutes. Drain off water and measure. There should be 1 cup. Add a little water if you need to.

1 cup sugar — 1 rounding tablespoon shortening — Cream together	
2 cups flour	1 teaspoon nutmeg
$\frac{1}{4}$ teaspoon salt	2 teaspoons cinnamon

Sift dry ingredients together

1 teaspoon soda dissolved in 1 cup raisin water
Add liquid and dry ingredients alternately. Add cooked raisins last.
Marjorie Nichols, Elgin, Nebr.

STRAWBERRY FESTIVAL CAKE

$\frac{1}{2}$ cup shortening	1 cup fresh cocoanut milk (use water to fill up cup if necessary.)
1 $\frac{1}{2}$ cups sugar	1 cup finely grated fresh cocoanut
3 eggs	1 teaspoon almond extract
2 $\frac{1}{2}$ cups sifted cake flour	
3 teaspoons baking powder	

Cream shortening, add sugar gradually and cream until light and fluffy. Blend in well-beaten egg yolks. Sift measured flour, baking powder and salt together and stir into creamed mixture alternately with the cocoanut milk. Blend in grated cocoanut and flavoring. Fold in beaten whites. Bake in two 9" or three 8" round pans. Bake 25 to 30 minutes in moderate oven.

FRESH STRAWBERRY FROSTING

1 egg white	$\frac{3}{4}$ cup crushed strawberries (including juice.)
$\frac{3}{4}$ cup sugar	

Beat egg white with rotary beater until stiff enough to hold a point. Gradually beat in the sugar and berries alternately, about 2 tablespoons at a time until all are used. Beat well between additions. Continue beating until mixture is stiff enough to hold its shape, from 8 to 10 minutes. Thorough beating either by hand or with an electric mixer is necessary to obtain a delicate pink frosting stiff enough to hold its shape.

Mrs. Louis Meeves, Arion, Iowa

UNCOOKED FRUIT CAKE

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|------------------------------|-----------------------------------|
| ½ pound graham crackers | 1 cup nut meats |
| 1 cup chopped dates | 1 cup cut marshmallows |
| ½ cup raisins, chopped | 1 cup thick cream |
| 2 pounds chopped orange peel | ½ cup currants |
| ½ cup sliced thin citron | 2 pounds chopped candied cherries |
| ¼ teaspoon grated nutmeg | 1 scant teaspoon cinnamon |
| ¼ teaspoon ground allspice | ¼ teaspoon salt |
| ¼ teaspoon ground cloves | |

Crumble crackers rather fine, soften currants in hot water and drain. Add spices and salt to dry cracker crumbs and mix them. Add other ingredients. Marshmallows should be cut into very small pieces, soaked in the cream and added last. Mix thoroughly until cracker crumbs are all moistened. Pack into a square tin or mold, lined with waxed paper. Let stand in ice box 12 hours. Slice thin and serve with or without whipped cream or hard sauce. Makes a 2 pound loaf. Will keep in the ice box several weeks.

Mrs. Max Liedl, 516 Vernon E., Fergus Falls, Minn.

FRUIT CAKE (Without Cooking)

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|---------------------------|--------------------------|
| 1 pound figs | 1 pound dates |
| 1 pound seeded raisins | 1 pound currants |
| 1 pound shredded cocoanut | 1 pound any kind of nuts |

Grind all together and season to taste with all kinds of spices, and add 1 cup sugar. Pack in a pan or bowl or put something heavy on it for several days so as to pack it firmly. Packing is the main part in making it.

Mrs. J. H. VandeBrake, Orange City, Iowa

MOM'S BURNT SUGAR CAKE

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|---------------------|-------------------------------|
| ½ cup shortening | 2 teaspoons burnt sugar syrup |
| 1½ cups sugar | 1 teaspoon vanilla |
| 2 beaten eggs | ½ cup flour |
| 1 cup milk or water | 2½ teaspoons baking powder |
| 2 cups cake flour | ¼ teaspoon salt |

Cream the shortening and sugar together. Add beaten eggs and mix until smooth. Add milk or water alternately with flour. Add burnt sugar and vanilla. Then the ½ cup flour sifted with the baking powder and salt. Bake in 2 layers or in a shallow pan in a moderate oven 350° or 375° for 30 minutes. Cool and frost. To burn the sugar put ¼ cup sugar in a small iron or aluminum skillet over a slow fire. Stir constantly till sugar is melted and deep amber in color. Add ¼ cup boiling water and cook to a thin syrup.

CARAMEL FROSTING FOR BURNT SUGAR CAKE

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|--------------------|---------------------|------------|
| 2 cups brown sugar | 1 tablespoon butter | 1 cup milk |
|--------------------|---------------------|------------|

Make same as fudge and spread over cake before it is too thick.

ANOTHER FROSTING IF A LAYER CAKE

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|--------------------------|--------------------|
| 2 cups brown sugar | ¼ teaspoon salt |
| 2 egg whites | 1 teaspoon vanilla |
| 5 tablespoons cold water | |

Place sugar, egg whites, cold water and salt in upper part of a double boiler, using lower part of double boiler over the fire. Beat continuously with rotary egg beater till mixture becomes thick and smooth, 8 or 10 minutes (less if beaten with an electric mixer). Remove from fire, add vanilla and beat occasionally till thick enough to spread and hold its shape. Nut meats may be sprinkled between layers and on top. One-half the recipe makes a good amount.

Mrs. W. T. Hubler, Des Moines, Iowa (My Mother)

MAGIC BLACK WALNUT CAKE

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|--------------------------|--|
| 1 cup powdered sugar | 2 cups black walnut meats put through the food chopper |
| 1 teaspoon baking powder | 1 cup whipping cream |
| 6 eggs | |

Sift the sugar and the baking powder together; separate the eggs and mix the beaten egg yolks with the nuts. Mix all the ingredients together, folding in the beaten egg whites last. Bake in 2 layers in a moderate oven 350° for about 20 minutes. Spread whipped cream between and on top of the layers.

Mrs. L. V. Couch, Orchard, Nebr.

BAKEWELL TART

Line a tart dish or flat dish with short crust and spread thick with the following mixture:

Cream 2 ounces of sugar and 2 ounces of butter thoroughly, mix in the yolks of 2 eggs and the white of 1. Add 2 ounces of ground almonds and 2 or 3 drops of almond essence. Beat thoroughly. Bake about 30 minutes in a fairly quick oven. This is grand hot or cold.

TART CAKE

Put the short crust in a tart pan and then drop in a small portion of spiced cake dough. When this is baked you have the tart crust and the cake inside.

Fred Greenlee, Somewhere in England

FRUIT CAKE GLAZE

3 tablespoons syrup and 1 egg white unbeaten. Mix and brush on top and sides of cake, decorate with choice nuts and candied fruit, and put in a 350° oven until surface is dry. It will shine and not be sticky.

Mrs. L. H. Berg, 601 S. Tama St., Rock Rapids, Iowa

FRUIT GLAZE

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|-------------------------------|---------------------------|
| 1 cup fruit juice of any kind | 2 tablespoons corn starch |
| 1 tablespoon lemon juice | ¼ teaspoon salt |
| 1 cup sugar | |

Mix fruit juices and salt and bring to the boiling point. Mix corn starch and sugar and add to the hot juice. Cook until clear, stirring constantly. Remove from fire and when cold pour a thin layer over the cold fruit cake. After about five minutes decorate with candied fruits and nut meats if desired.

Mrs. Chas. Marks, 5321 N. 18th St., Omaha, Nebr.

* MAPLE NUT ICING

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|-------------------|--------------------------|
| ¾ cup brown sugar | 3 tablespoons cold water |
| 1 egg white | |

Beat together and cook in double boiler 7 minutes. Add maple flavoring and chopped nuts.

Mrs. C. Painter, Lamberton, Minn.

FROSTING OR DESSERT ON CUPCAKES

Peel one fair-sized apple and grate. As soon as grated add ¾ cup sugar to keep the apple from turning dark. Then add 1 egg white and beat all together. This must be beaten quite a little while.

Mrs. H. Smook, Luverne, Minn.

ICING

- | | |
|---------------------|--------------------|
| 3 tablespoons flour | 1 teaspoon vanilla |
| 3 tablespoons cocoa | 1 pinch of salt |
| 3 tablespoons sugar | |

Mix with cold coffee and butter or fruit juice.

Mrs. Tom Wilson, Forest City, Iowa

COOKIES

TOFFEE NUT BARS

BOTTOM LAYER

½ cup brown sugar 1 cup flour
½ cup butter

Mix and bake in bottom of an ungreased baking pan for 10 minutes in a moderate oven. Use nine inch square pan.

TOP LAYER

2 eggs 1 teaspoon baking powder
1 cup brown sugar ½ teaspoon salt
1 teaspoon vanilla 1 cup shredded cocoanut
2 tablespoons flour 1 cup chopped nuts

Spread over the slightly cooled baked bottom layer in the baking pan and bake for 25 minutes in a moderate oven. Makes 27 bars.

Mrs. Edwin Drury, Marshall, Minn.

OLD FASHIONED SUGAR COOKIES

½ cup shortening 2 eggs, beaten
½ teaspoon salt 2 tablespoons milk
½ teaspoon nutmeg 2 cups sifted flour
½ teaspoon grated lemon rind 1 teaspoon baking powder
1 cup sugar ½ teaspoon soda

Cream shortening, salt, lemon rind, and nutmeg; add sugar gradually and cream well. Add eggs and milk and mix well. Sift flour with baking powder and soda. Add to creamed mixture and blend well. Drop from teaspoon on greased baking sheets. Let stand a few minutes, then flatten cookies by stamping with a glass dipped in sugar. Bake in moderate oven for 10 minutes.

Mrs. Cora Trippler, Canova, S. Dak.

CHOCOLATE COOKIES OR WAFFLES

1 teaspoon vanilla 1 cup sugar
½ teaspoon baking powder 2 eggs
1¼ cup cake flour ½ cup shortening
Sift baking powder and flour 2 ounces bitter chocolate
½ teaspoon salt

Melt shortening and chocolate together. Beat eggs, add sugar and salt, add chocolate and shortening mixture and beat well. Stir in flour and baking powder. Drop by teaspoon on each section of waffle iron and bake 3 minutes.

Mrs. Mervin Shattuck, Springview, Nebr.

OATMEAL NUT COOKIES

1 cup shortening 2 cups rolled oats
1 teaspoon salt ½ cup raisins chopped
1 teaspoon cinnamon 1 cup nuts chopped
1 teaspoon allspice 3 cups sifted flour
1 cup sugar 1½ teaspoons soda
2 beaten eggs ¼ cup milk, sweet

Combine shortening, salt and spices and blend, add sugar and cream well. Add eggs and mix thoroughly. Add rolled oats, raisins, and nuts, mixing well. Sift flour and soda together. Add flour to rolled oats mixture alternately with milk blending thoroughly. Drop from teaspoon two inches apart on baking sheet greased well. Flatten slightly with spatula. Bake in moderate oven (350° F) 12 to 15 minutes. Makes 6 dozen. Chocolate bits and grated orange rind may be added.

Mrs. E. Teschke, Sioux City, Iowa

OATMEAL DROP COOKIES

1 cup sugar (brown) 1½ cups white flour
1 cup butter 2 cups oatmeal
2 eggs 1 cup ground raisins
2 tablespoons molasses 1 cup chopped nuts
1 teaspoon vanilla 1 teaspoon soda
salt

Drop by spoonfuls size of a walnut. Bake 20 or 25 minutes.

Mrs. H. C. Van Vleet, Humboldt, S. Dak.

OATMEAL BARS

2 cups brown sugar 1½ cups oatmeal
1 cup shortening 1 cup ground raisins or currants
½ cup sour cream 1 teaspoon cinnamon
1 teaspoon soda 2½ cups flour
3 eggs

Spread dough about ½ inch deep in pan. Bake, cut while warm. (Wash raisins just before grinding and they will not stick together.)

Mrs. John Dannenbring, Freeman, S. Dak.

* OATMEAL APPLE BARS

Good cut in squares and served warm with lemon sauce or cold as a cookie.

1 cup flour ½ teaspoon soda
½ teaspoon salt ½ cup brown sugar

Sift together and add to 1 cup quick oatmeal. Cut in ½ cup shortening till crumbly. Spread half of this in pan and arrange 2 cups sliced apples over crumb mixture. Dot with 2 tablespoons butter, sprinkle ¼ cup sugar over apples and top with remaining crumb mixture. Bake at 350° for 40 minutes.

Mrs. Arnold Goehring, Menno, S. Dak.

MOLASSES RAISIN NUT BARS

4 tablespoons fat ¼ teaspoon soda
½ cup sugar 1½ teaspoons baking powder
1 egg ½ cup sweet milk
½ cup light molasses ½ cup chopped nuts or less
2 cups sifted enriched flour ½ cup chopped raisins
¼ teaspoon salt

Cream fat and sugar together, add egg, beat well. Beat in molasses, sift flour, salt, soda, baking powder together. Add milk and dry ingredients alternately. Add nuts and raisins. Bake in a well greased shallow pan 10x15 inches, in moderate oven 12 or 15 minutes. When cool frost with powdered sugar frosting and cut in bars.

Mrs. L. T. Aldinger, Primghar, Iowa

COCOA BUTTER SQUARES

½ cup shortening ½ teaspoon salt
1 cup sugar 1½ teaspoons baking powder
2 eggs ⅓ cup sour milk
4 tablespoons cocoa ¼ cup apple or peach butter
½ cup boiling water ½ cup walnut meats, cut
1½ cups sifted flour 1 teaspoon vanilla
½ teaspoon soda

Cream shortening and sugar thoroughly and beat in eggs. Dissolve cocoa in hot water and add. Sift flour, soda, salt and baking powder, add alternately with sour milk, apple or peach butter and vanilla. Beat well. Add nuts, pour into baking pan lined with waxed paper. Bake in moderate oven. Cut in squares.

Mrs. Richard Bruining, Sioux Falls, S. Dak.

HONEY DROP COOKIES

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|------------------|------------------------|
| ¾ cup shortening | 2 eggs or egg yolks |
| 1 cup honey | 1 teaspoon soda |
| 3 cups flour | 1 teaspoon lemon juice |

Drop by spoonfuls and bake in a moderately hot oven. Nuts or chocolate chips may be added.

Mrs. William Mathison

HONEY BUTTER BALLS

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|---|-----------------------|
| 1 cup butter | ¼ teaspoon salt |
| ½ cup powdered sugar or honey | 1 teaspoon vanilla |
| 2¼ cups flour (3 cups if honey is used) | ¾ cup chopped walnuts |

Cream butter and sugar (or honey) and vanilla. Then add sifted flour and salt, and walnuts. Mix all well with hands and chill dough just a few minutes to make it easier to handle. Then form into little balls the size of walnuts and place on greased baking sheet. Bake at 400° until brown. Remove from pan and roll in powdered sugar while still warm. They do burn quite easily so be careful.

Mrs. Otto Kolander, Lakefield, Minn.

APPLE TURNOVERS

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|-----------------|---|
| 2½ cups flour | ½ teaspoon baking powder |
| 1 cup lard | 6 tablespoons sweet cold milk or apples |
| ½ teaspoon salt | ½ cup measure of water |

Sift flour, baking powder and salt together. Mix shortening into dry ingredients, add milk and mix well. Then roll out to ¼ inch thick and cut dough into 5 inch rounds. Cut slits on half the rounds and put apples (about 3 spoonfuls) in center of rounds and put the one with the slits cut on top and press edges good. Bake about 25 minutes in oven 350° or for 15 minutes in oven 425°.

Mrs. Henry J. Marek, Tyndall, S. Dak.

APPLE TURNOVERS

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|----------------------|-------------------------------|
| 3 pints dried apples | 3 cups water |
| ¾ cup sugar | ¾ teaspoon cinnamon or nutmeg |

Wash apples, add water and cook until tender. Add sugar and spice, chopping apples with edge of spoon. Make a dough of ½ cup sour milk, 1½ tablespoons butter or lard, ½ teaspoon soda, ¼ teaspoon salt and flour sufficient to make a paste that will roll. Divide in 6 parts, roll each to about the size of a tea plate. Spread half of each with the cold apple mixture, wet the edges and fold over the half, pinching edges together. Pierce each several times with fork and fry brown on both sides in deep fat.

Mrs. Arthur Gilland, Renville, Minn.

CORN MEAL APPLE TURNOVERS

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|---------------------------------|---------------------------|
| 1½ cups flour | ¼ teaspoon baking soda |
| ¾ cup corn meal | 2 teaspoons baking powder |
| 2 tablespoons melted shortening | 1 tablespoon sugar |
| 1 well beaten egg | ½ cup sour milk |
| ½ teaspoon salt | |

Sift flour, measure and sift with sugar, salt, baking soda and baking powder. Add corn meal. Combine with egg, milk and shortening. Turn into lightly floured board. Pat into thin sheet about ½ inch or less. Cut squares 4x6 inches and brush with butter. Add 1 tablespoon thick, well-flavored apple sauce on each square, fold over and press edges together. Place on well oiled baking sheet and bake in hot oven 15 or 20 minutes, 450°. You may fold them in triangular shape.

Mrs. Clarence Freidel, Ethan, S. Dak.

FROSTED COFFEE BARS

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|--------------------------|-------------------------|
| ¼ cup shortening | ½ teaspoon soda |
| 1 egg | ½ teaspoon salt |
| 1 cup brown sugar | ½ teaspoon cinnamon |
| ½ cup hot coffee | ½ cup raisins |
| 1½ cups flour | ¼ cup chopped nut meats |
| ½ teaspoon baking powder | |

Cream together shortening and sugar, add egg and beat thoroughly. Add hot coffee gradually, mix well. Sift flour, measure and sift again with baking powder and soda, salt and cinnamon. Add to egg mixture. Add raisins and chopped nuts. Pour into greased pans and bake in moderate oven. Cut into bars and frost with favorite icing. Makes 24 1x2 inch bars.

Mrs. Floyd Rienohl, Bonesteel, S. Dak.

SCHOOL DAY COOKIE

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|---------------------|-----------------------------------|
| ⅔ cup shortening | 1½ cups brown sugar firmly packed |
| ¾ teaspoon salt | 2 eggs well beaten |
| ½ teaspoon cloves | 3½ cups flour sifted |
| 1 teaspoon cinnamon | ¼ cup milk |
| 1 teaspoon soda | ½ cup figs, dates or raisins |

Combine fat, spices, soda and salt and blend. Add sugar gradually and cream well. Add well beaten eggs, add ½ amount of flour, then milk, and remaining flour and chopped fruit. Mix well after each addition. Drop from tip of teaspoon on greased baking sheets, sprinkle with sugar. Bake in moderate oven 350° for 10 or 15 minutes. Makes 4 dozen cookies. All measurements are level.

Mrs. Marion Ormseth, Avon, S. Dak.

ROYAL BARS

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|---------------------------|--------------------------|
| Sweet Dough Base | 2 tablespoons water |
| ½ cup butter | 1¼ cups flour |
| ½ cup sugar | 1 teaspoon baking powder |
| 2 egg yolks, beaten | ½ teaspoon salt |
| ¼ teaspoon almond extract | |

Cream butter and sugar, add beaten egg yolks, and the almond extract. Sift flour, salt and baking powder together. Add with the water alternately to the butter and sugar mixture.

Topping for the bars:

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|--------------------------|-------------------|
| 1 egg white beaten stiff | 1 cup brown sugar |
|--------------------------|-------------------|
- Fold in sifted brown sugar in the stiff egg white and spread on the base. Sprinkle with 1 cup nut meats, chopped. Bake at 325° for 30 minutes. Makes 2½ dozen.

Mrs. Nick Smetana, Lansford, N. Dak.

* PEANUT WAFERS

Cream 1 cup sugar with 1 cup butter or margarine. Dissolve ½ teaspoon soda in 1 cup milk, pour into the butter and sugar mixture and add 2 cups flour. Spread mixture evenly and thinly over the bottom of a buttered baking pan and strew the surface thickly with crushed peanuts. Bake in quick oven to a delicate brown and cut in squares.

Mrs. Arnold Goehring, Menno, South Dakota

AL'S PEANUT BUTTER COOKIE RECIPE

- | | |
|-------------------|-------------------------|
| 1 cup shortening | 1 cup peanut butter |
| 1 cup brown sugar | 2 cups flour |
| 1 cup white sugar | 2 teaspoons baking soda |
| 2 eggs | 1 teaspoon vanilla |

Cream shortening with brown and white sugar. Add eggs. Mix well and add peanut butter. Sift flour and baking soda together. Add vanilla. Shape into round balls and press out with a floured fork. Bake at 375°.

THE WINNER

THE NEIGHBOR LADY'S PEANUT BUTTER COOKIE RECIPE

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 cup peanut butter
3 cups flour
1 teaspoon baking soda
1 teaspoon vanilla

Cream shortening with brown and white sugar. Add eggs. Mix well and add peanut butter. Sift flour and baking soda together. Add vanilla. Mixture is very firm. Use teaspoon, place small portions on baking sheet. Press once with floured fork. Bake at 375°.

THE LOSER

FRITTERS OR FUDCHINS

Boil 1½ cups milk and stir in flour while hot, until thick; cool, stir in 2 eggs, ½ cup raisins, 2 heaping teaspoons baking powder mixed with a little sifted flour, ½ cup sugar, pinch of salt, 1 tablespoon lard, ½ teaspoon lemon extract, ½ teaspoon cardamon. Stir in flour enough to drop from spoon. Fry in hot lard as doughnuts, drop by teaspoonful. Fry till done. They can be turned in sugar or powdered sugar.

Mrs. Herman Speck, Paullina, Iowa

VET BOLLEN (FAT BALLS)

2½ cups flour
1 cup milk
1 teaspoon salt
3 teaspoons baking powder
1½ cups sugar
2 eggs
1 cup raisins

Mix in order given, drop from spoon into hot deep fat. Fry 3 minutes.

Mrs. J. H. VandeBrake, Orange City, Iowa

FATTIGMANDI (POOR MAN'S CAKE)

2 eggs beaten
1 extra egg yolk beaten
½ cup sugar added slowly
3 tablespoons cream added slowly
1 teaspoon brandy or vanilla
2 tablespoons melted butter
2 cups flour
½ teaspoon salt
sift flour and salt
¼ teaspoon ground cardamon

Make a stiff dough. Cover and let stand overnight. These can be made in small balls of dough or cut into paper thin strips or fancy cookie shapes. Fry in deep hot fat and dust with powdered sugar.

Ruth Ridge, Rockwell City, Iowa

FERDSCHENS

1 cup sour or sweet cream (if sweet cream is used, use ½ teaspoon baking powder, and if sour cream is used, use ½ teaspoon soda.)
2 eggs
a little cardamon
pinch of salt
enough flour to make batter a little thicker than used for pancakes
raisins or apples

Use a round pan. Grease the pan and fill ½ full. When the lower half is done, turn them and when done will be round. Roll in sugar or powdered sugar.

Mrs. E. B. Moser, LeMars, Iowa

PIES AND MERINGUE

NUT CUSTARD PIE

To 3 well beaten eggs add ¾ cup sugar, 2 cups milk, a pinch of salt and 1 cup finely chopped nuts. Mix well and pour into a tin lined with rich pie crust and bake. The nuts rise to the top and form a crust that is delicious.

Mrs. Dan Sullivan, Waubun, Minnesota

ANGEL PIE

1½ cups sugar
¼ teaspoon cream of tartar
4 eggs separated
3 tablespoons lemon juice
1 tablespoon lemon rind
½ pint heavy cream

Sift together 1 cup of sugar and the cream of tartar, beat the egg whites until stiff but not dry, then gradually add the sugar mixture, continuing to beat until thoroughly blended. Pour into buttered pie tin. Bake in slow oven about 275° for 1 hour. Then cool, beat the yolks slightly, then stir in remaining ½ cup sugar. Also lemon juice and rind. Cook in double boiler top until very thick, about 8 to 10 minutes. Remove and cool. After it has cooled spread on top of first mixture and chill in refrigerator. When ready to serve, whip cream and cover top and cut. Serves 6 to 8.

Florence Roehl, Ortonville, Minnesota

SWEET CREAM RAISIN PIE

½ cup sugar
¾ cup raisins
1 cup water

Cook till raisins are tender.. Add 2 beaten egg yolks, 3 tablespoons corn starch, 1 cup cream mixed together, cook all till thick. If too thick, thin with a little milk, pour into a baked crust. Cover with meringue, or chill and serve with whipped cream.

Eva Conrad, Plankinton, South Dakota

GREEN TOMATO PIE

Line your pie tin with a good pie crust, sprinkle a layer of sugar over the bottom crust, add a layer of thinly sliced green tomatoes, then a layer of thinly sliced lemon. To ¾ cup sugar add 1 heaping tablespoon flour, sprinkle over tomatoes, then add a layer of tomatoes and sugar till tin is full. Dot with butter, sprinkle with cinnamon. Cover with another crust and bake very slowly till done.

Mrs. Nick Marra, Alton, Iowa

CHOCOLATE SUNDAE PIE

1 baked 9" pie shell
1 envelope plain unflavored gelatin
3 tablespoons cold water
3 eggs separated
¾ cup white corn syrup
¼ cup grated semi-sweet chocolate
½ teaspoon salt
¼ teaspoon nutmeg
1¼ cups milk scalded
½ teaspoon vanilla
¾ cup heavy whipping cream

Soak gelatin in water 5 minutes. Beat egg yolks with corn syrup, salt and nutmeg, gradually stir in milk. Cook in top of double boiler over hot (not boiling) water until thickened, while stirring constantly. Remove from stove, stir in gelatin and vanilla. Chill until partly set. Then beat. Fold in egg whites which have been stiffly beaten. Pour in baked pie shell. Chill until set. Cover with whipped cream and sprinkle with chocolate.

Mrs. Martin Stelzer, Jasper, Minnesota

APPLE SCOTCH PIE

Peel, core and slice 6 large apples. Mix together ¾ cup brown sugar, 1 cup water and 2 teaspoons vinegar. Bring to a boil. Simmer the apples in the syrup until tender. Remove apples and cool. Mix together ¾ cup brown sugar, 4 tablespoons flour and ¼ teaspoon salt. Blend with syrup and cook until mixture is thickened. Add 2 tablespoons butter. Cool. Make a rich pastry and line a 9" deep pie dish. Fill with cooked apples. Over this pour the butterscotch mixture. Cover with rich pastry and bake in hot oven (425°) until nicely browned.

Mrs. Hugo Albrecht, Parkston, South Dakota

KRUMBLE TOP APPLE PIE

1 unbaked pie shell	1 teaspoon lemon juice
6 large, tart apples, sliced thin	¼ cup brown sugar
½ cup sugar	1 cup flour
¼ cup honey	1 tablespoon shortening
⅛ teaspoon salt	1 tablespoon butter
¼ teaspoon cinnamon	½ cup chopped nuts
¼ teaspoon nutmeg	

Fill unbaked pie shell with combined apples, sugar, honey, salt, spices and lemon juice. Mix brown sugar and flour, cut in shortening and butter. Add nuts. Sprinkle mixture over apples. Bake in hot oven (400°) one hour.

Mrs. Alton O. Homdrom, Ambrose, North Dakota

SUGARLESS APPLE SPONGE PIE

¼ cup butter or other shortening	Juice and rind of 1 lemon
¾ cup sugar, syrup or honey	4 tart apples grated
2 eggs separated	¼ teaspoon salt

Melt butter, add sugar, syrup or honey and egg yolks. Grate apples into bowl containing lemon juice and grated rind. Add to first mixture. Then add egg whites beaten with salt. Turn into pastry lined 9-inch pie plate and cover with criss cross strips of pastry and bake in moderate oven 375° for 10 minutes. Then reduce heat to slow (325°) to finish.

Mrs. Everett Raske, Miller, South Dakota

APPLE SAUCE CREAM PIE

1¼ cup milk, scald	¼ teaspoon salt
2 egg yolks	2½ cups thick sweetened apple sauce
1 teaspoon vanilla	½ teaspoon nutmeg
¼ cup sugar	1 teaspoon cinnamon

Bake pastry shell. Cook custard in double boiler. Put applesauce in shell and pour cooked custard over.

Mrs. Glen Sherwood, Sr., Wood, South Dakota

FAMOUS SOUTHERN PIE

1½ cups sour cream	½ teaspoon nutmeg
1 cup sugar	½ teaspoon cinnamon
2 eggs	1 tablespoon flour
1½ cups raisins	

Pour in a pie shell and bake 30 minutes or until done, and put a meringue of egg whites on top and brown egg whites. 2 egg whites and 2 tablespoons sugar for meringue.

Mrs. Ollie Hale, Homer, Nebraska

CHOCOLATE PIE

1 cup sugar	3 egg yolks
3 tablespoons flour	1 tablespoon vanilla
¼ teaspoon salt	2 ounces chocolate or ½ cup cocoa
2 cups milk	

Cook in double boiler until thick. Use remaining egg whites for meringue.

Mrs. W. A. Goodwin, Aberdeen, South Dakota

* CHESS PIES

½ cup butter	½ cup egg yolks or yolks and whites mixed
1 cup light brown sugar	juice and grated rind of ½ lemon

Cream the butter, add the sugar gradually and cream until light. Add the eggs, a little at a time, beating after each portion is added. When the mixture is light and fluffy add the lemon juice and grated rind. Line muffin

rings, individual pie pans or one large pie pan with unbaked pastry. Flute the edge, put the chess pie mixture in the unbaked pastry, place in the oven at 350° and bake until the pies slip easily from the pan and crusts are brown at the bottom, about 25 minutes for the small pies and 10 or 15 minutes longer if baked in one large pan. By placing pecan halves in the filling you can make a pecan pie from this recipe.

Eloise G. Kromarek, Scranton, North Dakota

NOVEL PIE

Line a pie plate with graham crackers, cut them in half for the sides and cut to fit for bottom. Prepare a prepared chocolate pudding and pour into graham cracker crust. Let this cool thoroughly and use ½ apple whip frosting (from cake section) recipe for topping.

Mrs. Alton O. Homdrom, Ambrose, North Dakota

MERINGUE FOR PIES

9" Pie	8" Pie	6" Pie
3 egg whites	2 egg whites	1 egg white
¼ teaspoon Cream of Tartar	¼ teaspoon Cream of Tartar	⅛ teaspoon Cream of Tartar
6 tablespoons sugar	4 tablespoons sugar	2 tablespoons sugar

Beat egg whites until frothy, add cream of tartar, and continue beating until stiff enough to hold a point. Gradually beat in the sugar, continuing to beat until mixture is stiff and glossy. Slow and complete blending in of the sugar prevents beads of sugar on meringue.

Have pie shell baked and filling in it cooled before putting on the meringue. Put meringue clear out to the edge of crust, to close out the air. This counts a lot. Seal onto edge as this prevents shrinking of meringue.

Bake 15 to 20 minutes until a delicate brown in a slow oven, 300° to 325° to set and bake the meringue so it will hold up.

Let cool at room temperature away from drafts as cold air makes it fall and condenses moisture on top of filling.

Mrs. H. C. DeGroot, Rock Valley, Iowa

If you want a meringue that is beautifully brown and different flavored put on finely crushed graham crackers and brown rather slowly.

Rose Hrbeck, Verdel, Nebraska

For meringue the eggs must not be too fresh. They should be at least one day old, and not too cold. Put one tablespoon of sugar and one teaspoon cold water in a dish for each egg white and beat all together until they will stand in peaks. It does not fall and is not so apt to pull away with the knife as when no water is used. It also goes farther in covering the pie.

Nettie Calkins, Sioux Falls, South Dakota

PIE CRUST WITH SWEET CREAM

1½ cups flour	½ teaspoon salt
1½ teaspoons baking powder	

sweet cream enough to dampen and roll out, usually about 5 tablespoons. This is good and flaky.

Mrs. Floyd Leeseberg, Henning, Minnesota

* LEFT OVER PIE DOUGH

Make a custard pie, or make a raisin cake or tart with pie crust and raisins and sugar. Cut fairly large piece of rolled crust and put a handful of raisins in the middle with a little sugar, fold over the edges and roll down with the rolling pin.

Mrs. Ralph Eatinger, Brownlee, Nebraska

PUDDINGS

GRAPE PUDDING

(Requires no sugar)
Melt 1 pound marshmallows in 1 cup grape juice over a low flame, remove from fire. Cool, fold in one cup whipped cream and allow to set until firm. Serve plain or garnished with whipped cream.

Mrs. Robert E. Smith, Scotia, Nebraska

PINEAPPLE BUTTERSCOTCH RICE

Make butterscotch pudding with 2 cups milk. Remove from fire, add ½ cup cooked rice, ½ cup canned crushed pineapple and ¼ teaspoon salt. Chill.

Edna Stone, Millboro, South Dakota

APPLE SAUCE—VANILLA PUDDING

Make muffins, split, cover with thick apple sauce, serve with sauce made from a package of vanilla pudding thinned by adding more milk. You may also add a bit of cinnamon over apple sauce.

Miss H. O. Hall, Vermillion, South Dakota

PUDDING MIX IDEAS

Use prepared vanilla pudding mix for banana cream pie. That is when you can get the bananas. Or mix first a spoon of vanilla, then a spoonful of chocolate till serving dish is full and top with a bright red cherry.

Mrs. Roy Gilman, Jr., Sioux Falls, South Dakota

COTTAGE CHEESE DATE ROLL

1 pound marshmallows	½ cup cream
1 dozen graham crackers	½ pound dates chopped
1 pound cottage cheese	½ cup chopped nut meat

Crush graham crackers into fine crumbs. Cut marshmallows into quarters, combine all ingredients and mix well. Form into a long roll and wrap in waxed paper. Chill in refrigerator overnight, slice, and serve with whipped cream.

Mrs. Louise Wittmeier, Tyndall, South Dakota

BREAD AND ROLLS

MOM'S ICE BOX ROLLS

1 cake compressed yeast	¾ teaspoon salt
½ cup lukewarm water	½ cup sugar
1 cup hot water	4 or 5 cups flour
¾ cup fat	2 eggs

In the morning dissolve the yeast in lukewarm water. Pour the hot water over fat, salt and ½ of the sugar. When lukewarm, add yeast and about 1½ cups flour and well beaten egg. Let rise about two hours, then add the remaining sugar and flour and knead well. Let rise again for 2 hours or until thoroughly light, then place in refrigerator until time to mold for dinner, about 1½ hours before serving time. Form into rolls. Let rise and bake 12 minutes in hot oven, 425°.

This also can be used for cinnamon rolls. When you take out 1½ hours before time for serving use as much of the dough as you want. Roll or pat carefully about ¼ or ½ inch thick, cover generously with butter, sugar and cinnamon, roll up like jelly roll, cut in inch wide slices and put in greased pan. Let rise double their size and bake in oven about 375° for 20 minutes.

You may use as much butter and sugar as you like. In these times you will probably think twice, but spread butter all over the flat area, sprinkle white or brown sugar (or white and brown combined) and cinnamon.

Mrs. W. T. Hubler, Des Moines, Iowa (My Mother)

MAGIC BUTTER ROLLS

3 cups flour	2 tablespoons sugar
1 teaspoon salt	3 eggs
½ cup melted butter	1 teaspoon vanilla
¼ cup milk	1 cup walnuts, crushed
¼ cup warm water	½ cup sugar
2 cakes fresh yeast	

Sift flour and measure 1½ cups. Add salt and butter. Then combine milk and water, add yeast and 2 tablespoons sugar. Stir with first mixture, beating smooth. Let stand 20 minutes. Then add beaten eggs, and beat hard. Beat in vanilla and rest of flour. Then tie dough in cloth, drop in pail of lukewarm water. When it rises to top of water, pour on platter, cut a tablespoonful off and roll each in the nuts and sugar mixed together. Twist and shape in figure eights or in snail shape and lay on greased tin. Let stand a few minutes and bake 10 minutes in a hot oven. If a little red sugar is used in the ½ cup of granulated sugar the rolls will be a delicate pink. When the dough is removed from the cloth and onto a platter it will be terribly sticky, but the stickiness is just what is needed to make the sugar and nuts cling to it.

Mrs. L. V. Couch, Orchard, Nebraska

OLD TIME BISHOP'S BREAD

2 eggs	¼ teaspoon vanilla
¾ cup sugar	¼ teaspoon almond extract
¾ cup flour	¾ cup seeded raisins chopped
1 teaspoon baking powder	¾ cup almonds, blanched, cut in fourths diagonally and toasted
¼ teaspoon salt	

Beat eggs until very light. Then add sugar gradually, beating constantly with rotary beater until mixture is thick and creamy (3 to 4 minutes). Sift flour once before measuring. Then sift flour, baking powder and salt together and add to egg mixture, (reserving 2 tablespoons flour mixture to sprinkle on fruit and nuts) beating until well blended. Beat in flavoring. Fold in raisins and nuts, which have been mixed with 2 tablespoons flour mixture. Pour immediately into oblong pan, 8x12 inches, greased and lined with greased paper. Bake about 16 minutes in moderately hot oven (375°). When baked let stand in the pan for a minute or two; then turn the cake upside down on a towel and sprinkle with confectioners sugar. Remove the paper and if desired, sprinkle with more sugar. Cut into oblong pieces, about 1 inch wide and about 3 inches long. Serve fresh from the oven or if a day or so old, serve them toasted. Makes about 32 bars.

To blanch almonds: Shell the nuts and pour boiling water over them, let stand from 2 to 5 minutes, until the brown skin can be slipped off with the fingers. Pour off the water and remove the skins.

To toast the nuts: Place them in an ungreased shallow pan in a moderate oven for a few minutes until delicately browned. This greatly improves their flavor.

Mrs. James Ward, Rapid City, South Dakota

BISHOPS BREAD

3 eggs	1 cup maraschino cherries
1 cup sugar	1½ cups flour
1 cup walnuts	1½ teaspoons baking powder
1 cup Brazil nuts	1 bar sweet chocolate, or
1 cup dates	4 ounce bar

Leave all nuts and fruits whole. Break chocolate into chunks. Beat eggs well, add sugar, flour sifted with baking powder, and combine this mixture with the chocolate, fruits and nuts. Bake in a bread tin lined with waxed paper for 1 hour and 25 minutes at a low temperature, and keep loaf covered with waxed paper while rising in the oven. All nuts and fruit quantities may be divided in half if desired, and the bread is still good.

Gladys Bock, LeMars, Iowa

MEAT DISHES

JAMBALAYA

- | | |
|------------------------------|-----------------------|
| 1½ cups diced cooked chicken | ½ cup celery, chopped |
| 1 cup cooked rice | ⅛ teaspoon pepper |
| 1½ cups cooked tomatoes | 1 teaspoon salt |
| 1 large onion, chopped | Buttered crumbs |
| ½ green pepper, chopped | |

Combine chicken, rice and tomatoes and cook for 10 minutes. Add onion, green pepper, celery and seasoning. Turn into baking dish and cover with buttered crumbs. Bake in 350° oven one hour. Serve very hot. Serves four.

Mrs. Roland Scott, Sioux Falls, South Dakota

EGGBURGERS

Use one good sized onion, diced fine. Saute it with 1 teaspoon sage, rubbed fine in 2 tablespoons butter, but do not brown. Place in bowl. Add 1 cup quick cooking oatmeal, (uncooked) season to taste with salt and pepper. Add 3 unbeaten eggs, stir well. Drop by tablespoon onto a hot well greased griddle. Brown on both sides. Make a sauce of 1½ cups tomato soup or juice, ¼ cup diced onion, ½ cup diced green pepper. Pour over burgers and cook slowly on back of stove or in oven until onions are tender.

Mrs. William Fueston, Gayville, South Dakota

SOY SUPPER LOAF

- | | |
|------------------------|----------------------------------|
| 1 cup dry bread crumbs | 2 teaspoons Worcestershire sauce |
| ¾ cup soy grits | 2 tablespoons chopped onion |
| 1 cup warm milk | 2 eggs beaten |
| 1 teaspoon salt | 1 pound ground beef |
| ¼ teaspoon sage | ¼ cup ground salt pork |
| ¼ teaspoon dry mustard | |

Mix bread crumbs and soy grits in warm milk and let stand a few minutes. Add the remaining ingredients and mix thoroughly. Bake in a loaf pan 5½x10½ inches in a moderate oven (350°) for one hour. Serves 8 to 10.

Mrs. C. E. Dobyns, Vale, South Dakota

SMOTHERED FISH STEAKS

- | | |
|-----------------------|----------------------|
| ½ teaspoon salt | 1½ cups milk |
| ¼ teaspoon pepper | 2 mild onions sliced |
| ¼ cup flour | 1 tablespoon fat |
| 2 1-pound fish steaks | 2 slices bacon |

Combine seasoning and flour, sprinkle over fish. Put in shallow baking dish, add milk. Bake in hot oven 425° for 10 minutes. Lightly brown onion in fat. Put onion and bacon over fish. Bake 15 minutes more or till tender. Serves six.

Mrs. Fern Griffin, Mason City, Iowa

BROWNED FISH ROYAL

- | | |
|---------------------------|------------------------------------|
| 2 pounds fish steak | ¼ cup chopped olives |
| 4 tablespoons flour | 2 tablespoons chopped sweet pickle |
| 4 tablespoons fat | ½ cup boiling water |
| 2 tablespoons lemon juice | |

Steak should be cut 1½" thick and wiped with a dry cloth. Sprinkle with the flour and put in a shallow buttered pan. Cover with the fat. Bake 10 minutes in moderate oven. Then add rest of the ingredients over and around the fish. Bake about 30 minutes covered. Uncover and bake 20 minutes to brown.

Mrs. Austin Sheeley, Mitchell, South Dakota

CHICKEN PIE

- | | |
|-------------------------------|---------------------------------|
| 4 pounds fowl cut in pieces | 1 quart boiling water (about) |
| 2 teaspoons salt | 4 tablespoons flour |
| 6 peppercorns | 5 tablespoons cream |
| 2 stalks celery cut in pieces | 1 recipe baking powder biscuits |
| 3 sprigs parsley | |

Stew chicken with seasonings in boiling water to nearly cover until tender (about 2 hours). Cut chicken in large pieces, removing bones and skins. Strain stock and add water, if needed, to make 2 cups. Make a smooth mixture of flour and cream and add to the broth. Bring to boil and stir until well blended. Add chicken and pour into casserole greased with vegetable shortening. Roll biscuit dough ¼" thick. Sprinkle with paprika and roll as for jelly roll. Cut in 1" slices and arrange on hot chicken, flat side down. Bake in hot oven 450° for 30 minutes. Serves 6.

Mrs. Wayne Sullivan, Avon, South Dakota

PRESSED CHICKEN IN LAYERS

Separate the light and dark meat. Chop fine. Chop yolks and whites of six eggs separately. Season. Mix each of the 4 ingredients with chicken stock. Arrange in 4 layers as follows: dark meat, yolks, white meat, egg whites. Press and slice.

Mrs. C. H. Hanson, Agar, South Dakota

WAYS TO USE BEEF HEARTS

- | | |
|---------------------------------|-------------------------|
| 1 cup finely chopped beef heart | few drops onion juice |
| ½ teaspoon salt | 1 cup boiled macaroni |
| ½ teaspoon celery salt | 1½ cups milk |
| ½ teaspoon pepper | 2 eggs, slightly beaten |

Put macaroni in buttered baking dish. Cover with beef heart to which seasonings have been added. Add milk to eggs and pour over macaroni and the beef heart. Bake in a moderate oven, (350°) until firm.

Mrs. Selmer Oanes, McKenzie, North Dakota

Beef heart is fine sliced dipped in beaten egg, rolled in cracker crumbs and browned quickly in hot fat or stuffed with bread dressing such as is used for poultry, and baked, but caution must be taken in keeping it moist all the time while baking.

Mrs. G. F. Brood, White River, South Dakota

Mix 1 cup cooked rice and 1½ cups dry bread together, add onion to taste. Moisten and put in a greased pan, a layer of dressing and a layer of the cooked heart. Cover with the dressing and bake in a slow oven until well heated through. Serve hot. Sage may be added to dressing.

Mrs. C. F. Emmett, Artesian, South Dakota

* Stuff fresh heart with bread dressing and roast in oven. Or it may be boiled and pickled. It is also delicious ground up and mixed with salad dressing. Dressing and seasoning add to it as does the vinegar or salad dressing.

Mrs. Frank Silvis, Worthing, South Dakota

Canned beef heart is good for lunches if ground with a little pickle and mixed with salad dressing for a sandwich spread. Or it can be taken from the jars and pickled the same as if it were fresh cooked.

Mrs. Peter Foos, Woonsocket, South Dakota

FOR TENDER STEAK

Take 2 tablespoons flour, 1 teaspoon salt, ½ teaspoon paprika and a dash of pepper for each pound of round steak. Mix these dry ingredients and pound into the meat. Brown on each side in about 4 tablespoons fat, then add a little water and cover and let simmer until tender, about 1 hour.

Mrs. Walter Aschwege, Wilmot, South Dakota

Trim some of the suet from T-bone or round steak. Never use lard or shortening in frying steak as it usually toughens it. Fry out this suet in the skillet till it is almost red hot. Then drop in the steak. Brown it well on one side, then turn it over and brown on the other side. Never turn it more than once, as that also will toughen it. Then take a clove of garlic and rub the dinner plate well with it and place the hot steak on the plate, it's ready to serve.

Mrs. Clara H. Bartekoske, Scotland, South Dakota

CHOP SUEY SOY

- | | |
|----------------------------------|---|
| 2 tablespoons fat | $\frac{3}{4}$ cup coarsely cut green pepper |
| 1 pound diced pork | 3 cups soybean sprouts |
| 1 cup thinly chopped onion | 1 cup boiling water |
| 2 teaspoons salt | 1 tablespoon soy sauce |
| $\frac{1}{2}$ teaspoon pepper | 1 tablespoon flour |
| $1\frac{1}{2}$ cups diced celery | 1 tablespoon water (hot) |

Melt fat in frying pan. Brown meat and onions and half of salt and pepper. Cook the remaining vegetables, and seasonings in boiling water for 10 minutes. Make a paste of soy sauce, flour and hot water. Sift into mixture and cook thick. Serve in a hot rice ring. Hard cooked egg and tomato slices may be used for a garnish. Serves 6.

Mrs. Herbert Freer, Alpena, South Dakota

EASY SPAGHETTI DINNER

- | | |
|-------------------------------------|----------------------------------|
| 8 link sausages or frankfurters | 1 cup diced carrots or mushrooms |
| 1 cup diced celery | $\frac{1}{4}$ teaspoon pepper |
| 1 cup diced green pepper | 1 cup spaghetti or macaroni |
| 1 cup sliced onions | (broken) |
| $2\frac{1}{2}$ cups canned tomatoes | 1 cup shredded cheese |

Place sausages in deep skillet which has tight fitting cover. Brown on all sides. Add celery, green pepper and onion, saute' until lightly browned. Add tomatoes, carrots or mushrooms, seasonings and spaghetti or macaroni (raw). Stir until well mixed, cover tightly and cook at high heat until it steams. Lower to simmer burner and continue cooking for 30 minutes. Add cheese, mix well. Cook 5 minutes longer and serve hot.

Mrs. M. S. Mundorf, Valentine, Nebraska

BUSY DAY CASSEROLE

- | | |
|--|------------------------|
| 2 tablespoons salt pork diced | 4 cups cooked soybeans |
| $\frac{1}{4}$ cup chopped green pepper | 1 cup cut okra |
| 1 tablespoon chopped onion | 1 teaspoon salt |
| 1 cup tomatoes | |

Fry salt pork till slightly browned. Lift out pieces of pork and in their drippings saute' pepper and onion till soft. Add pork, tomatoes, soybeans, okra and salt and mix. Pour into casserole and bake in 350° oven 1 hour.

Mrs. William T. Sperlick, Jr., Dimock, South Dakota

VEGETABLE DISHES

BAKED SQUASH WITH FRUIT JUICE

Place the halved, seeded squash in a colander over boiling water and steam until tender. Then peel and cut into slices $\frac{1}{2}$ inch thick. Place the squash in layers in a greased baking dish and sprinkle each layer with brown sugar and salt to taste. Into $\frac{1}{2}$ cup hot orange juice stir the grated rind of one orange and pour over the squash. Dot with butter or margarine and bake in moderate oven for 30 minutes.

Bertha Kott, 235 N. E. 94th Avenue, Portland, Oregon

CAULIFLOWER WITH CHEESE SAUCE

- | | |
|----------------------|---------------------------------|
| 1 medium cauliflower | $\frac{1}{4}$ teaspoon salt |
| 2 tablespoons flour | $\frac{1}{2}$ cup grated cheese |
| 2 tablespoons butter | 1 cup buttered bread crumbs |
| 1 cup milk | |

Remove the outer green leaves but retain the more tender ones to cook with the flowerlets. Wash thoroughly in cold water. Cook in slightly salted water for 15 minutes or until tender and drain. Make sauce of the flour, butter, milk and cheese. Place cauliflower in greased casserole, pour sauce over it, cover with bread crumbs and bake for about 20 minutes.

Mrs. F. J. Schneider, Rhame, North Dakota

CAULIFLOWER IN NUTMEG SAUCE

Prepare cauliflower as usual, cook, drain, divide in flowerlets, arrange on platter and pour this sauce over it:

Cook 3 slightly beaten egg yolks, $\frac{1}{2}$ cup cream, $\frac{3}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon cayenne, 4 tablespoons lemon juice in double boiler till thick. Stir constantly. Remove from heat and add 3 tablespoons butter. Beat till butter is melted.

Edna Stone, Millboro, South Dakota

STRING BEANS AU GRATIN

- | | |
|--------------------------------------|--|
| 1 No. 2 can string beans | 1 teaspoon salt |
| 2 tablespoons butter | few grains pepper |
| 3 tablespoons flour | $\frac{1}{2}$ cup grated American cheese |
| 1 cup rich milk and juice from beans | $\frac{1}{2}$ cup buttered bread crumbs |

Make white sauce with butter, flour and milk, and the juice. When smooth and thick add seasonings and grated cheese. Stir to melt cheese. Pour over beans in casserole, sprinkle with buttered crumbs and brown in oven. Bake it slowly for at least $\frac{1}{2}$ hour.

Mrs. Sadie Riedesel, Niobrara, Nebraska

CORN OMELET

- | | |
|--------------------------------|----------------------|
| 6 eggs | 2 cups corn |
| $\frac{1}{2}$ cup milk | 4 tablespoons flour |
| 2 teaspoons salt | 2 tablespoons butter |
| $\frac{1}{4}$ teaspoon paprika | |

Separate eggs. Beat egg yolks until light. Beat whites until stiff and dry. Melt butter in baking dish. Add flour and milk gradually. Add salt and paprika. Add corn and egg yolks. Fold in beaten egg whites, put in an oven at 325° and bake at least 30 minutes.

Mrs. J. Hollker, White Lake, South Dakota

FRIED OKRA

Prepare the okra by washing the pods and then cutting in $\frac{1}{2}$ " to $\frac{3}{4}$ " pieces. Then pour a beaten egg over the pieces and coat thoroughly. Then mix in enough cornmeal to coat well. Fry in butter or vegetable shortening.

Mrs. W. H. Van Ornum, Turton, South Dakota

* SOUTHERN YAM TOP

- | | |
|--|----------------|
| 2 cups mashed yams or sweet potatoes, hot | 4 marshmallows |
| 2 tablespoons butter or margarine | 4 Pecan halves |
| 3 tablespoons cream or evaporated milk (about) | |

Combine hot mashed yams and butter, beat well. Slowly add cream or evaporated milk until smooth. With pastry bag cover filled ramekins with mixture. Place in hot oven, 400° for about 20 minutes or until top is delicately browned. When nearly done, add marshmallow centers. Just before serving place pecan half on each marshmallow. Enough for 4 ramekins. Good on chicken, ham or veal with or without vegetables.

Mrs. Rudolph Julius, Winnetoon, Nebraska

SALADS AND SALAD DRESSINGS

CRANBERRY SALAD

1 quart cranberries cooked thoroughly with 2 cups water Add 1 cup sugar
1 cup diced marshmallows

Dissolve 1 envelope of gelatine in a cup of cold water for five minutes. Then add hot cranberries and stir until gelatine is all dissolved. Add juice of 1 lemon. When all begins to set, stir in 1 cup of nutmeats. May leave lemon out and use little more sugar.

Mrs. Gordon Day, Onida, South Dakota

EASTER EGG SALAD

8 hard cooked eggs 2 slices ham or bacon fried crisp
¼ cup chopped green pepper 1 teaspoon salt
¼ cup pimento ½ teaspoon grated onion
1 cup diced celery ¾ cup salad dressing

Chop eggs. Also chop green peppers and pimento real fine and mix all together well. Add salad dressing. Keep cool until ready to serve.

Mrs. Jas. Goering, Mt. Lake, Minnesota

TURNIP SALAD

2 cups shredded turnips ½ teaspoon salt
½ cup chopped green pepper 3 tablespoons mayonnaise
½ cup chopped mild onion

Mix the ingredients in the order given. Toss lightly to mix. This may be served in tomato cups.

Mrs. Ervy Osburn, Sparks, Nebraska

PRIZE WINNING BOILED SALAD DRESSING RECIPE

1 tablespoon cornstarch Butter, size of an egg
1 teaspoon dry mustard ½ cup cold water
1 teaspoon salt ½ cup vinegar
½ teacup sugar

Put on slow fire and stir. Just before it boils add 2 well-beaten eggs. Can also be used for fruit salad by adding a little whipped cream.

Anita Hollister, Stromsburg, Nebraska

SALAD DRESSING THAT WILL KEEP

4 eggs beaten, or 8 egg yolks ½ cup vinegar ½ cup water
Stir over fire until thick. Add ½ cup butter.
Mix together: 1 teaspoon sugar
1 teaspoon salt pinch of pepper
1 teaspoon mustard

Add to cooked mixture. Put in cans. Will keep for a long time.

Mrs. Albin G. Swenson, Brocton, Minnesota

PRESERVES AND CANNING

CANNED GRAPES

Grapes may be canned whole without the usual process of scalding. Heat jars very hot by steaming them. Wring a towel from hot water and swathe the jars, then fill with cold grapes. Cover with boiling water, seal and let stand 10 minutes. Then take off the covers, pour off water, and cover with boiling syrup sweetened to taste, and seal. The skins will not break, and the fruit will have a very different flavor from seeded grapes.

Mrs. Anne Parsons, Sioux Falls, South Dakota

RHUBARB PINEAPPLE JAM

8 cups diced rhubarb juice and grated rind of 2 oranges
1 can pineapple cut in cubes

Put all together, then add 1 cup sugar for each cup of the mixture. Cook until thick, from ½ to ¾ hours.

Mrs. V. A. Rheiner, Yankton, South Dakota

RHUBARB AND APPLE PRESERVE

6 cups sugar 3 cups sliced apples
2 cups water 2 cups chopped nuts
6 cups rhubarb cut in small pieces

Prepare a syrup of sugar and water. When boiling add fruit and simmer until fruit is thick and clear. Add nuts and pour into jars. Seal while hot.

Mrs. Louise Wittmeier, Tyndall, South Dakota

RHUBARB JAM

1 pound rhubarb ½ pound each of strawberries and
1 pound sugar orange candy slices

Mix all together and let stand until juice forms and boil until thick.

Mrs. Bart Thompson, Mission Hill, South Dakota

JAM RECIPE, EXCELLENT WITH FRESH RASPBERRIES

1 quart unwashed berries
1 cup sugar, bring to boil and boil 3 minutes
add 1 cup sugar and boil 3 minutes
add 1 cup sugar and boil 3 minutes

You may boil 2 quarts of berries at one time but do not add water.

Mrs. Edwin Lentz, Laurel, Nebraska

ORANGE MARMALADE

6 oranges
1 lemon Slice these very thin, peeling and all

Add 2 pints of water and let stand 24 hours. Then boil 20 minutes and let stand over night. Then in the morning to 1 cup mixture, add 1 cup sugar and boil until thick, stirring while boiling so the mixture will not burn.

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

* GROUND CHERRY PRESERVES

3 cups groundcherries 2 cups sugar
½ cup sliced orange 1 cup water
½ cup sliced lemon

Mix all ingredients and let stand for 2 hours. Cook slowly until very thick and jelly-like when tested on cold plate. Pour into well sterilized jars and when cool cover with paraffin.

Mrs. Alfred Fink, Ringsted, Iowa

RECIPE FOR JELLY MAKING BY THE MINUTE

Boil 5 minutes for each cup of fruit juice and equal amount of sugar. Usually it is best to make 4 cups fruit juice and four cups sugar, boiling it for 20 minutes. You can use larger amounts but this amount is easier to work with.

Mrs. John Hoferer, Niobrara, Nebraska

RHUBARB RECIPE

Simply cut rhubarb in small pieces, fill jars and pour on cold water to fill the jar. Then seal tight and forget about it until you want to cook it up for some future time.

Mrs. Henry DeVries, Hudson, South Dakota

PIMENTOES CANNED IN TOMATO JUICE

When slightly salted tomato juice is boiling, drop in the pimientos or peppers (whichever you are canning). You can cut them in halves (cored) or can them whole. Let them boil about 1 minute, then pack them in sterilized jars and seal. These may be used just as you do the commercially canned ones. The juice in which they are canned may be added to baked tomatoes, beans or macaroni and it will give them a new tasty flavor.

Mrs. Agnes Horton, Springview, Nebraska

CANNED PIMENTOES

Select sound, uniform pimientos.. Wash and place in a pan without water. Heat in a moderately hot oven from 6 to 8 minutes, or until skins blister and crack. Remove from oven, peel, stem and cut out seeds. Pack in flattened layers into clean pint jars. Add no water or oil. Adjust caps and process. For the hot water bath, 120 minutes; for pressure cooker, 35 minutes at 5 pounds, or 15 minutes at 10 pounds pressure.

Mrs. H. Jorgensen, Sioux Falls, South Dakota

CUCUMBER OLIVE OIL PICKLES

200 cucumbers	¼ cup whole black pepper
6 small onions	½ cup mustard seed
8 cups vinegar	½ cup celery seed
1 cup water	2 cups olive oil
8 cups sugar	

Wash and slice cucumbers and onions. Soak overnight in a brine made of 2 pints salt to 2 gallons cold water. Drain but do not rinse the vegetables. Mix vinegar, water, sugar and spices and boil 1 minute. Add cucumbers and onions, simmer 5 minutes. Add oil and simmer until cucumbers change color. Pack hot into hot jars and seal at once.

Mrs. George Shiffern, Stuart, Nebraska

SWEET SACCHARINE PICKLES

Fill a gallon jar with 3 cups vinegar, 1 cup water, until the jar is full. Then put in a small teacup of salt, ¼ teaspoon alum, 1 teaspoon sacchrine. Put the small, washed pickles in the jars, then a few mixed spices. Pour the cold liquid over them and seal.

Mrs. Quentin Hickcock, Atkinson, Nebraska

PICKLED BEANS

Use yellow wax beans. If too long cut in half. Cook in salted water until tender. Pack loosely in hot sterilized jars. Put ½ teaspoon celery seed and ½ teaspoon white mustard seed in each quart jar. Make a brine of:

2 cups vinegar	2 cups water	2 cups sugar
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Bring to a boil, pour over beans and seal.

Mrs. R. D. Ward, Sherman, South Dakota

* PICKLED ONIONS

Wash and peel small onions, being careful to remove all the root. Pour boiling brine, strong enough to hold up an egg, over the onions.. Let stand 24 hours. Drain. Place in sterilized jars and cover with hot vinegar spiced to taste. Use the following for each gallon of onions:

- 1 to 2 cups sugar, or part syrup
- 3 tablespoons white mustard seed
- 3 tablespoons whole pepper
- 1½ quarts white vinegar

May add 3 tablespoons grated horseradish, small red peppers and bay leaves if you like.

Mrs. Phil Jensen, Sioux Falls, South Dakota
and Mrs. Charles Baddeley, Hayes, South Dakota

SAUER KRAUT

Shred as much cabbage as you want. Put in sterilized jars but do not press tightly. Put 1 tablespoon salt and 1 teaspoon sugar on top of each quart. Fill with boiling water, put lid on but not tight. After 12 hours fill jars with more boiling water and seal tight. Set in sun 3 days, then store in cool dark place. This is ready for use in about 3 weeks.

Mrs. Echo Mizner, Valentine, Nebraska

If sweet corn has a flat, sour taste, next time you can, try putting a slice of tomato in each jar right in the top when your jar is almost filled.

Mrs. Jake H. VandeBrake, Orange City, Iowa

QUICKER WAY OF PEELING PEARS FOR CANNING

Dip pears in boiling water. (The greener the pears the longer they will have to be left in the hot water). This will take less scalding time than for peaches. Strip the skin off with your hand. It is easily done without a paring knife. Dip the skinless pear into a dishpanful of cold water in which has been dissolved a small handful of salt. Then wash off the pears so that none of the rough surface is left. Put the pear into another container of cold water to which a little salt has been added and the pear is ready for coring and canning.

Naomi C. Treiber, Freeman, South Dakota

METHOD FOR STORING BUTTER IN BRINE

Take freshly churned butter, wash and salted as though for immediate use. Make into rolls of one or ½ pound size, wrapping each roll in parchment paper, twist the ends or tie them securely with clean white twine or thread. Now use a stone jar of the desired size, or use stone crocks. Make a brine of 1 cup salt, dissolved in each 3 cups of water used. Fill the container half full of the brine and add the rolls of butter, being sure they are completely submerged. Weight with a small plate or saucer so it will be well under the brine. It isn't necessary to fill the jar all at once. Rolls may be added from time to time. When full, tie paper and a clean cloth over the top, then cover with seasoned board cut to fit neatly inside the jar. A metal cover can be used. Store in the coolest place available, but be sure they are not placed near any objects from which the butter could absorb flavors.

Mrs. E. O. Wantz, Valentine, Nebraska

CANDIES

CHOCOLATE BON BONS

½ cup sugar	2 egg yolks
½ cup flour	1 cup milk
few grains of salt	½ cup cocoa
2 tablespoons butter	1 cup finely chopped walnut meats

Mix dry ingredients, add butter, yolks and milk and cook in double boiler, stirring constantly (or it will lump) until thick enough to hold its shape. Chill and drop from teaspoon into chopped nuts and form into balls. May add cocoanut if you wish.

Christine Ringsby, Montevideo, Minnesota

CLUSTER CANDY

2 squares unsweetened chocolate	4 tablespoons sugar
4 tablespoons milk	½ teaspoon shaved paraffin

Melt in double boiler. Then add 1 cup nuts or raisins. Drop in clusters on waxed paper.

Mrs. E. J. Schneider, Waukon, Iowa

CANDIED FRUIT PEEL

Slice the peels into the size you like to have. Soak in a weak salt water over night. In the morning drain and cover with fresh water. Add a tiny pinch of alum and simmer until clear. Drain, pressing water from fruit. Add 2 cups sugar to each 2 cups of fruit peel and enough water to moisten. Simmer 2 hours or until syrup is all absorbed. Spread in thin layers on platters, tray, or shallow pans and let dry in sunshine. When dry store in clean jars.

Mrs. Sam Kaldun, Delmont, South Dakota

PEANUT BRITTLE—NO SUGAR

$\frac{1}{4}$ cup sorghum $\frac{3}{4}$ cup syrup
Boil to hard-ball stage. Remove from fire. Add about $\frac{1}{2}$ teaspoon soda and stir well. Add 1 cup peanuts and pour into greased pan. You must work fast after removing from stove as it sets quickly. Be sure you cook it plenty long and it will break just like ready-made peanut brittle.

Mrs. Melvin Neumeyer, Alpena, South Dakota

TAFFY

2 cups sugar 2 cups syrup 1 tablespoon vinegar
Boil till crisp stage, then add 1 tablespoon butter, one teaspoon vanilla, $\frac{1}{4}$ teaspoon soda. Stir well. If you want chocolate taffy add 2 square chocolate to the hot syrup. Two tablespoons peanut butter added is also good. Cool, pull until stiff ropes.

Mrs. John Snyder, Sauk Rapids, Minnesota

MISCELLANEOUS

MACARONI FRUIT BOWL

Combine $\frac{1}{2}$ pound elbow macaroni, cooked and cooled
1 cup orange or grapefruit sections 1 cup diced red apples
1 cup pitted sweet cherries or pineapple $\frac{1}{2}$ cup diced celery
 mayonnaise as needed

Line bowl with lettuce

Edna Stone, Millboro, South Dakota

FRENCH FRIED ONIONS

Slice sweet onions in medium fine rings. Dip into a batter made by mixing together $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup flour, 1 egg yolk, $\frac{1}{2}$ teaspoon salt and 1 teaspoon melted shortening. Fry in deep fat until light brown in color.

Mrs. Ervy Osburn, Sparks, Nebraska

DUCK DRESSING

Fill duck with slices of juicy apples. Tastes very much like fried apples.

Mrs. Jennie Thornton, Newell, South Dakota

POTATO DUMPLINGS

Take about 6 potatoes as large as duck eggs or larger. Peel and cook well, then drain and mash. Add 1 egg and salt and mash again. Then add flour. Use potato masher to get enough flour in to handle. Put on floured bread board and work with hands until smooth. Then cut in pieces about like duck eggs and roll in hands oblong shape. Put in salted boiling water and boil 15 minutes. Lift from bottom of the kettle when they are all in. Keep covered until the cover lifts up.

Mrs. E. P. Nedved, Yankton, South Dakota

HOLLANDAISE SAUCE

$\frac{3}{4}$ cup butter few grains of salt
2 tablespoons lemon juice $\frac{1}{8}$ teaspoon paprika
3 egg yolks beaten

Melt $\frac{1}{2}$ of the butter in double boiler. Stir in lemon juice and beaten yolks. Place over hot water, cook slowly. Beat constantly using wire whisk. Add $\frac{1}{2}$ of remaining butter, beat. Add the rest of the butter. Beat until mixture thickens. Remove from water, add seasoning. If sauce should separate, add hot water by teaspoon and use rotary beater.

Mrs. John Young, Burlington, North Dakota

SPAGHETTI SAUCE

For that special spaghetti taste use $1\frac{1}{2}$ cups condensed tomato soup and add about four tablespoons diced cheese. Melt cheese in the tomato soup over a low flame. Pour it over the spaghetti and stir. Serve in about 10 minutes.

Naomi C. Treiber, Freeman, South Dakota

TOMATO-EGG DISH

1 tomato 1 egg salt and pepper to taste
Wash and cut a $\frac{1}{2}$ inch slice from stem end of a medium sized tomato. Save this slice for the cover. Scoop out pulp with a teaspoon. Break egg into a small cup and slip it into the cavity made in tomato. Sprinkle with salt and pepper. Replace cover. Put tomato in small baking pan or muffin tin and bake in moderate oven (350°) until egg is firm.

Mrs. John E. Juracek, Pilger, Nebraska

EASY POACHED EGGS

Boil water in a deep pan with a pinch of salt. When it boils stir the water good to make it whirl, then drop eggs in one by one. They will be nice and round when done.

Mrs. Herman Feldman, George, Iowa

* NOODLES

Beat together 2 eggs, 1 tablespoon water, and a pinch of salt. Beat 3 or 4 minutes, then mix in enough flour to make a stiff dough. Then place on a floured board and roll very thin, the thinner the better. Then set aside, either on the bread board or a floured paper, and let dry at least $1\frac{1}{2}$ hours. After drying cut into four parts (cut both ways across the middle.) Place the pieces on top of each other with straight edges even and with a sharp knife cut in strips about $1\frac{1}{2}$ inches wide. Place the strips in one pile and with a sharp knife cut across the strips in pieces as fine as possible. Drop in boiling chicken or beef soup and cook about 20 minutes. If you don't have chicken or beef to cook them in, drop then in boiling water salted to taste, boil for 20 minutes, pour into a colander and drain. Then put into a casserole or baking dish and cover with sour cream seasoned with salt and pepper. If cream is very thick, thin with an equal amount or more of sweet milk and bake in a moderate oven until nearly dry or cream is nearly all absorbed. For a larger amount use 5 eggs for a gallon of noodles.

Mrs. Mary E. Gallop, Lynch, Nebraska

Beat 1 egg and 1 tablespoon of cream very light, add a little salt and stir in enough sifted flour to handle easily and roll out very thin. Sprinkle a little flour over the top and also on the board so they will not stick. Then roll up and cut real fine, shake out, so they won't stick together, and cook as you wish.

Mrs. R. E. Matkins, Spencer, South Dakota

* $\frac{1}{4}$ cup butter 1 cup water
Let this come to a boil, then add $1\frac{1}{2}$ cups flour stirring vigorously. When cooled beat in 2 or 3 eggs one at a time.

Mrs. Arnold Krogh, Dannebrog, Nebraska

NOODLES WITH COTTAGE CHEESE

1 package noodles	1 teaspoon salt
salt — boiling water	¼ teaspoon pepper
1 cup milk	¼ teaspoon paprika
1 cup cottage cheese	1 teaspoon chopped parsley or celery tops
2 eggs	1 tablespoon melted butter
1 teaspoon grated onion	

Put noodles in rapidly boiling water and cook until tender, drain, cool. Beat the eggs, add the milk and cottage cheese, mashed fine. Mix thoroughly. Then add the grated onion, salt, pepper, paprika, chopped parsley or celery tops and the melted butter. Mix thoroughly. Add cooked noodles. Mix thoroughly and turn into a buttered baking dish. Bake in moderate oven 35 to 45 minutes or till firm. Serve at once, to 6 or 8 persons.

Mrs. John Young, Burlington, North Dakota

* SCRAMBLED EGGS AND MACARONI

Boil macaroni in salted water till done. Drain, and put into a well greased skillet, heat well, then break eggs over top. Let heat a few moments, then stir eggs through the macaroni, till eggs are set. This is a good substitute for meat. Can add bits of cheese to that mixture also if desired.

Mrs. Warren Heston, Kennebec, South Dakota

WHEY HONEY

1 cup whey ⅓ cup sugar or ½ cup corn syrup

Mix whey and sugar and boil the mixture till it is of the consistency of strained honey. This syrup will keep indefinitely if properly bottled and is good for spreading on waffles or pancakes. Used a little thinner it makes pudding sauce.

Dorothy Stock, Yankton, S. Dak., now Sioux Falls, S. Dak.

* WHEY CHEESE (Prim-ost)

A kettle full of whey. Keep this boiling until it looks like peanut butter. It must be stirred quite often to keep from burning. Put a little sugar in just before taking it off the stove. Must either be put in glasses while hot, or left in the kettle till cold. Stirring while cooling makes it sandy.

Marie Winsness, Hendricks, Minnesota

BUTTER KRISP

Place 2 tablespoons melted butter in a skillet with 4 tablespoons brown sugar and caramelize to a light brown. Then add ½ cup corn flakes and ½ cup nuts. Remove from stove and stir well. Spread in a pan and bake in a slow to moderate oven for 15 minutes. Remove from oven, stir and crumble as it cools. This is delicious on ice cream, cake or rolls.

Mrs. R. J. Sturgeon, Aurelia, Iowa

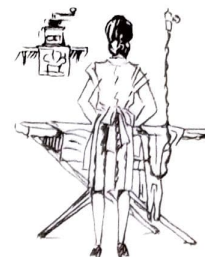
COTTAGE CHEESE RECIPE

1 cup cottage cheese	juice of ½ lemon
1 cup nut meats	½ teaspoon salt
1 cup bread crumbs	¼ teaspoon pepper

Mix all together. Cook 2 tablespoons chopped onion in 1 tablespoon fat and a little water. Add to first mixture with sufficient water to moisten. Mix well. Pour in baking dish and bake 20 to 30 minutes.

Mrs. Glen Sherwood, Wood, South Dakota

Your Helpful Household Suggestions



I sometimes think a home is run on short-cuts... those little time savers that mean so much to you and me these busy work-packed days! We've exchanged a lot of good ideas this past year... here are some of them... ready for you to use. Maybe there's just that one you've been looking for.

If stairtreads are put in place after the stairs are painted or varnished and are still wet, they will stay in place.

Mrs. Arnold H. Jungemann, Wolsey, South Dakota

Give castors two coats of paste wax and they will not stick to a varnished floor.

Mrs. Bert Cole, Beresford, South Dakota

Place waxed paper over water marks on furniture, and rub with an iron just warm enough so you can put your hand on it. Remove the paper and the marks are gone.

Mrs. J. W. Gray, Beach, North Dakota

Never varnish an inlaid linoleum, but wax and polish it instead.

Ellen Johnson, Balaton, Minnesota

When washing ceilings, tie a towel around your arm to catch the water and it will not run down your arm.

Mrs. Joe Kolar, Howells, Nebraska

Never wipe an enameled stove with a damp cloth when the stove is hot. If it is necessary to clean a hot stove, use a dry cloth and clean it better when the stove is cold.

Mrs. H. M. Ochsner, Madison, Nebraska

Crayon can easily be removed from linoleum by rubbing with a cloth dipped in kerosene.

Mrs. E. A. Johnson, Stamford, Nebraska

Keep electric cords away from water or heat, as either is bad for them. Do not step on them, and avoid all the wear and tear you can.

M. A. H., 501 W. Cedar St., Vermillion, South Dakota

For crayon which has melted on the floor, soak a rag in ammonia and dab on crayon keeping it soaked. Then wash with warm soapy water. There should not be a fire in the stove while this is being done.

Wilma Reinholdt, Viborg, South Dakota

For a badly stained sink, use kerosene which will loosen the iron stains caused by water. Then scour with a good scouring powder and perhaps steel wool.

Mrs. Blanche Sims, Castlewood, South Dakota

For cleaning a stained sink use equal parts of salt and baking soda and rub surface very hard.

Mrs. Ted LaVoie, Jenkins, Minnesota

* For sticky leather chair seats sponge the seats in turpentine. Let it soak 10 or 15 minutes and rub lightly. Then repeat. Wash thoroughly with good leather soap, sometimes called saddle soap. Then rub in a leather polish made of oil. This should be done on all leather coverings every so often.

Mrs. Roy Ridge, Rockwell City, Iowa

If a child does not want to attend school unless his mother does, send him into the store to make small purchases while mother remains outside; let him order his own meals or choose what he would like to eat in restaurants; let him visit with children away from home or leave him at home with an older child while you go away. Teach him to answer the door and the telephone, to be introduced to strangers, and do any task that teaches self-confidence.

Mrs. Vincent Butler, Yankton, South Dakota

Old felt hats, also large straw ones, make nice mats for placing under flower pots, hot pans, or wherever protection is needed. Cut out rounds or squares, bind them with bright colored bias strips or edge with yarn and you have a handy, useful article.

M. A. H., 501 W. Cedar St., Vermillion, South Dakota

When children have scratches and cuts and do not want iodine used because it hurts, try painting a face or figure around the wound. They forget the pain in watching for what you will draw.

Mrs. Dana Noe, Sioux City, Iowa

If your jar rubbers get moldy put them inside the jars with any kind of paper. It takes any unpleasant odor out of the jars.

Martha Gimbel, Ree Heights, South Dakota

* To make putty stick on windows, remove all old putty and clean surface thoroughly. Then, using a paint brush, cover the surface with linseed oil. Work putty thoroughly until pliable, preferably with the hands, adding linseed oil if too thick. Apply it to window with putty knife pressing down well into the crack. It should not be allowed to freeze after applying, until dry, or it will crack.

Mrs. Nelle A. Nelson, Lynch, Nebraska

For mold in cellars, spread a few large lumps of unslaked lime or charcoal about the cellar on plates or trays. This will sweeten the air and absorb moisture.

Mrs. Dick Havelaar, Hudson, South Dakota

* To dress up dishtowels cut designs out of bright prints, turn under the edges and stitch on by machine. Make hand towels out of large flour sacks and also, from not too coarse feed sacks. Fringe the ends and stitch by machine along the upper part of the fringe. Also cut two strips of bright prints for each end and sew them on for a border about two and one-half inches from the fringe. One sack makes two nice sized towels.

Eleanor Prokosch, Sleepy Eye, Minnesota

For spiders in the basement spray two or three times a week for a few weeks with fly spray and they will disappear.

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

For Christmas tree trimmings make stars, bells, crescent moons, and tiny trees and lanterns of gold, silver, and bright colored paper, some of which you can get from old Christmas cards and wrappings. Then bake cookies in holiday shapes, frost lightly and sprinkle with colored sugar. Make fudge and popcorn balls, wrap them in gay cellophane and tie them to the tree.

Bertha Kott, Portland, Oregon

* To make button holes, use two strands of embroidery thread. This lies flat and does not tangle nearly so easily.

Mrs. Art Mohr, Burwell, Nebraska

To remove the sticky substance from a new oilcloth, wash well with a scouring soap.

Mrs. Mary Renn, Pine River, Minnesota

To clean a black suede purse or shoes where the suede has rubbed off, take a white cloth dipped in vinegar and rub the suede until it is clean. Then let dry thoroughly and brush until nap is restored. The suede will look like new.

Miss Hannah Strand, Blaisdell, North Dakota

If your shoe polish is all used, use paste floor wax.

Mrs. Nina Phalen, Mason City, Iowa

* When the metal end comes off shoestrings, twist and coat the frayed end with natural nail polish and let dry over night.

Anne Draegmiller, Cushing, Iowa

* When the white on enamel cook stoves gets spotted, use dry steel wool on it and then a damp cloth dipped in a cleaning solution.

Anne Draegmiller, Cushing, Iowa

* Polish your range and rub it well over the outside and also inside the oven with motor oil. This helps keep it from rusting.

Mrs. Paul Struck, Menahga, Minnesota

To keep a stove bright keep a jar of petroleum jelly nearby and after each meal take a soft cloth and rub a little of the jelly over the stove. This keeps it shiny and free from rust spots.

Mrs. J. R. Matousek, Atkinson, Nebraska

A granite tea kettle which needs mending should be taken to someone with an acetylene welder. It should be brazed with a bronze welding rod and then will hold water again.

Mrs. C. E. Wintermole, Chambers, Nebraska

My schedule of work for the day is kept on a small slate which hangs in a conspicuous place in the kitchen. With a written reminder before me, I can work efficiently without a chance of forgetting an important task, and I am not likely to attempt more than I can accomplish. This schedule has proved helpful in another and most unexpected way also. I find that my husband comes to consult it before asking me to stop to do something for him and when he has an especially large favor to ask he often helps himself to a job from the list and crosses it off before making his request. At night I have a feeling of real accomplishment when I check over my list and make out a new one for the following day.

Mrs. Levi Morsbach, Neligh, Nebraska

To stiffen crocheted baskets use 1 tablespoon flour, 1 tablespoon corn starch and $\frac{3}{4}$ cup salt. Mix well, add one cup water, and let come to a boil. Remove from heat and partly cool. Rub well into basket and shape. Let dry and add the rest of the paste to the bottom and foot with a small paint brush. Turn upside down and dry.

Mrs. Henry Wendt, Perham, Minnesota

To remove old wax from a floor wash the floor with turpentine, then with soap and water. If this does not remove it try gasoline, but one must be careful using gasoline.

Jeanette VanderNaald, Orange City, Iowa

To remove varnish from linoleum if it has been spilled in spots, rub with a cloth dipped in turpentine.

Mrs. Henry Smook, Luverne, Minnesota

Remove the body and handle from an old baby buggy, add two shelves to the springs, and you have a double-deck table. Enamel this white and the wheels red, or any desired color, put a handle on it, and you can take all the dishes and food into the dining room at one time, and also bring the soiled dishes back.

Mrs. Leigh Fairhead, Burton, Nebraska

* Break hard water by adding the juice of one lemon to a tub of water.

Mrs. Jack DeWall, Watertown, South Dakota

* A good hobby is to put a bulletin board on the wall where everyone can see it and when you come across a saying or word of advice which refers to you or someone you know, paste it on the board. The first one on my

board is "If wisdom's ways you'd wisely seek, five things observe with care: of whom you speak, to whom you speak, and how, and when, and where."

Mrs. Harvey Kenyon, Fergus Falls, Minnesota

* Pretty curtains can be made from unbleached muslin. For the kitchen appliques of fruit or vegetables can be used. For a child's room, nursery pictures can be colored on them, then pressed on the wrong side with a hot iron. For living rooms drapes made of the full width and edged in darker shades of narrow brushed fringe are very pretty.

Mrs. John D. Kuper, Lennox, South Dakota

To keep paint from running down the brush take an old hollow rubber ball and cut it in two, then cut a small hole in the middle and put the handle through this, making a cup to catch the paint. This will help.

Mrs. Myrtle Elder, Spencer, Iowa

When washing a lace tablecloth, starch it a little and put it on a curtain stretcher. When pressed after it has dried it will look very nice.

Mrs. Myrtle Elder, Spencer, Iowa

If the men and boys in your home have trouble keeping track of their mittens and gloves, take a snapper clothes pin and using small, flat-headed brads about an inch long, tack the pin to the lower edge of a window, or a strip of board on the wall. This can be done more easily if you remove one of the pieces of the clothespin and then replace it after it has been nailed to the wall. Each child's pin could be painted a different color, or the name printed above the pin. If there is a place near the stove where a board could be put up with the pins on it, the mittens would always be dry and warm.

Mrs. Karis Sheppard, Wessington Springs, South Dakota

For bright designs on little girls' dresses, embroider pictures or flowers on the dress or make other designs of bright colored yarn to be pinned on.

Mrs. E. M. Peterson, Centerville, South Dakota

* For cleaning and whitening piano keys use a soft cloth moistened with rubbing alcohol. Never use water as this yellows them.

Mrs. Therman Patzlaff, Alexandria, South Dakota

For moldy leather purses or other leather goods, wash them first in warm water to remove any particles of dirt. Then wipe with a small sponge dipped in vinegar, which cuts the mold. This will leave a dull finish, but after being polished with an oil base furniture polish it will look like new.

Mrs. John F. Underhill, Watertown, South Dakota

For moldy leather goods, wipe off the mold with a dry cloth and apply shoe polish as you would on a shoe.

Mrs. Lyman Newport, Minot, North Dakota

* Don't close your piano at any time and the keys won't turn yellow.

Mrs. Cecil Brady, Irene, South Dakota

* Some suggestions for Christmas decorations: make popcorn balls of different colors and hang them on the Christmas tree. When making them put both ends of a piece of string into the ball, leaving a loop by which to hang them. They may be wrapped in colored cellophane and then can be eaten after they are no longer needed as a tree trim. Another idea is to make dolls of cheese cloth and fill with candy, tie the arms and legs after filling with stick candy, fill the body with small pieces, tie the neck, and put a large piece on top for the head, slip in a piece of paper with a face drawn, and then tie the top. Make Christmas cookies in the shapes of Santas, stars, Christmas trees and animals, decorated with colored sugar

or nuts and raisins. These too can be hung on the tree. Loop a short piece of string, press the ends into the dough at the top of the cookie, and bake with the string side down.

Mrs. Erland Hanson, Fairfax, Minnesota

If piano keys are not too yellow, wipe them with a cloth dampened in milk. If too yellow try rubbing alcohol. Never wash them with soap and water.

Mrs. W. D. Clayton, Bloomfield, Iowa

For homemade floor wax melt 2 cakes of Paraffin, add 1 cup linseed oil, 1 cup kerosene. When this is melted, and when it is soft like salve, it is easier to apply on floor or linoleum. Apply but do not rub it.

Mrs. Edgar Eberhard, Lantry, South Dakota

For trimming little girls' dresses use bias tape and ric-rac, putting it in the seams so that just a small edge shows. You can also put ric-rac around the skirts by featherstitching it on with a contrasting colored thread. Ribbons can be used for binding, bows and belts. A nice trick for the waist is to put lace around it and run a little ribbon through it underneath, having it emerge as bows and streamers in either the front or the back. Applique is also good for skirts and waists. Flower blossoms of a solid color are put on small floral prints. All sorts of buttons are obtainable now for pretty decorations.

Mrs. Willard Fetters, Brandon, South Dakota

For a rusty oven, wet a woolen cloth with linseed oil and rub over the oven surfaces until the rust disappears. Then rub with a dry cloth. Then turn on the oven burners until thoroughly dried. Do this monthly to make the range last longer and bake better.

Mrs. S. M. Davis, 1619 S. Minnesota, Sioux Falls, S. Dak.

If your wringer leaves black streaks on your clothes, wipe the roller with a cloth dipped in gasoline before each washing. It may not be a sure-cure, but it will help.

Miss Helen Williams, Watertown, South Dakota

If you have a sticky frying pan do not wash it. Put the pan on the stove to get it good and hot, sprinkle salt in it and leave it there until the salt is brown or burned. Pour out the salt, wipe the pan with a towel, and grease the pan when not in use. If the pan is used for frying fish or onions, pour water in it and boil for a few minutes with 1 teaspoon baking soda. That will take care of the onion and fish smell.

Mrs. Henry Peck, Chamberlain, South Dakota

When it is necessary to dry clothes indoors, put all garments on wooden hangers. This saves much space on the lines. Then when they are ironed, again put them on hangers, and they can be put away this way, which saves the time of folding and also prevents creases.

Mrs. Nina Phalen, Mason City, Iowa

Clean your wringers with gasoline, then wash with hot water and soap and dry thoroughly.

Mrs. Nina Phalen, Mason City, Iowa

Instead of sprinkling fine pieces to dampen, just roll in a wet towel that has been thoroughly wrung out, and leave about 10 minutes.

Mrs. Nina Phalen, Mason City, Iowa

To teach a left-handed person to crochet sit in front of a mirror and have the person stand behind you and watch you in the mirror.

Velma Horton, Quinn, South Dakota

A clean whisk broom, will remove the silk from green corn ears easily.

Mrs. James Cronin, Vivian, South Dakota

When painting window frames save time and patience by first placing wet pieces of newspapers cut to fit the glass on the panes. The paint splatters go on the paper.

Mrs. James Cronin, Vivian, South Dakota

To remove cement from clothes, wash them first in a couple pans of cold water. Then put them through the machine. The cold water will take out the cement.

Mrs. Mabel Raems, Rapid City, South Dakota

A slice of apple left in your husband's tobacco jar will keep the tobacco fresh and moist.

Mrs. Nina Phalen, Mason City, Iowa

To remove cement from clothes soak them first in a solution of 3 or 4 tablespoons of vinegar to 1 quart of water. This will dissolve the cement, and then let soap do its work.

Mrs. Joe Northrup, Letcher, South Dakota

Iodine stains may be removed from oilcloth by rubbing them a little with a cloth dipped in ammonia liquid and then letting the cloth lay on them for a few minutes.

Mrs. Axel Quist, Ruthton, Minnesota

When ironing the children's school clothes put a clean handkerchief into each pocket right then. Make it a habit, and your kiddies will not be caught at school without a hankie.

Mrs. W. W. Hess, Crete, Nebraska

If refrigerator shelves rust, give them a coat of varnish or lacquer.

Mrs. F. J. Scholtz, Watertown, South Dakota

Thread your needle before you cut the thread from the spool, and make the knot at the freshly cut edge. You will be working the right way of the thread and will have no difficulties with knots.

Mrs. Clarence Geers, Royal, Nebraska

A time saver is to have several trays on hand, a large one, medium sized one and a small one. Use the large one for taking dishes from the pantry, to set the table, or for taking food from the stove to the dining room. Use it after a meal for clearing the table. Use the medium sized tray while wiping dishes. Wipe all the glasses first, placing them on the tray as they are dried. Make one trip to the cupboard to put them away. Next use it for cups, bowls, etc. that cannot be stacked easily for carrying. Use the small tray for picking up in the living room in the morning. It's handy for removing all the half-filled ashtrays, a few wilted flowers, candy wrappers and burnt matches. On Monday have the blueing, starch, water softener, soap, on a single tray. On Tuesday if you iron in the basement put the iron, sprinkling bottle, button box, needle and thread on a tray to take downstairs.

Mrs. J. R. Matousek, Atkinson, Nebraska

A good remedy for cabbage worms is a pail full of homemade soap suds. With 1 tablespoon of turpentine added and well mixed, sprinkle on the plants freely with a sprinkling can.

Mrs. A. Gadee, Tripp, South Dakota

Black pepper sprinkled on cabbage plants in the morning and repeated as needed will rid the cabbage of worms.

Mrs. Ed Wachter, Big Stone City, South Dakota

* When sewing on buttons instead of tying both threads together to make a knot, make a knot in each thread. It won't tangle or twist so easily.

Mrs. DeLoss Thompson, 908 6th Ave., Marshalltown, Iowa

Put milk in rusty water pails, let it sour, or pour in when sour and let it stand a day or two, and the rust will wash out. If it doesn't come out the first time, repeat the process.

Mrs. J. Janssen, Corona, South Dakota

To get rid of red ants take 1 teaspoon powdered boric acid and 1 teaspoon sugar. Add enough water to make a paste and put this where the ants are and they will all go to the mixture and then disappear. It works for all kinds of ants.

Mrs. Dell Countryman, Merville, Iowa

Try powdered sulphur for red ants. It will solve the problem and is perfectly harmless. It can also be used outside around the foundation of the house or around the fruit trees. The ants won't come near the sulphur.

Mrs. Herman Broer, Randolph, Nebraska

In order to make putty stick to the windows mix paint in with it instead of using oil. Paint will make it last longer, and after the putty is dry it should be painted and a good coat of paint should be kept on it.

Mrs. Carl Blanchard, Elk Point, South Dakota

Never put water on bare oak floors as they turn green.

Mrs. E. Haegele, Rock Rapids, Iowa

* For lime in teakettles put soda and vinegar in the water, a cup or more of vinegar and $\frac{1}{2}$ cup of soda. Fill with water and leave on the back of the stove a couple of days. The lime can be scraped out very easily.

Mrs. Henry Volkers, Route 3, Bloomfield, Nebraska

To clean the dustmop of threads that will not shake off, take it out of doors and brush with a stiff brush or whisk broom.

Averil H. Ellis, Huron, South Dakota

Sandpaper a rusty clothes line or clean it well with steel wool and then paint it with bronze enamel.

Mrs. M. Schleicher, 420 W. 34d St., Fremont, Nebraska

Use art gum to clean picture folders. It will not remove all the grease but it will brighten them up a lot.

Mrs. Tom Saltee, Aberdeen, South Dakota

To make lace doilies nice and stiff, hot starch and dry them, then cold starch and wrap them in a turkish towel for awhile. Then iron with a good hot iron.

Mrs. Lester Bartels, Laurel, Nebraska

Make a thick boiled starch, enough for two or three doilies, add one-half teaspoon salt and one-half teaspoon sugar, and do not let them get too dry before ironing. They are hard to iron when quite damp, but that is the secret of making them look nice.

Mrs. W. M. Armstrong, Lake Park, Iowa

Cut outing flannel the size of the bottom of glass castor cups to prevent their sticking to the linoleum. Glue this to the bottoms and when dry dip them in paraffin.

Mrs. Raymond Bolton, Allen, Nebraska

To loosen glass castor cups that are stuck to the linoleum, pour hot water into the cups, being careful the water is not hot enough to break the cups. In a few seconds the glass will come loose with no damage to it or the rug.

Mrs. Emil L. Meis, Geddes, South Dakota

* For a hole in a dishpan or teakettle take a thumbtack and place in the bottom with the point sticking through the hole. Bend the point slightly, then drop solder onto it.

Mrs. Harry Powell, Wessington Springs, South Dakota

Use cornstarch to clean white fur. Rub it well into the fur and then shake it all out. If very soiled it may be necessary to repeat with clean cornstarch. This is also good for white wool mittens, and the wool on the top of white snow shoes.

Mrs. Dan Kelly, Winnetoon, Nebraska

To mend enamelware use equal parts of soft putty, finely sifted coal ashes, and sifted table salt. Mix together and pack well into the holes. Place pan on stove with water in it until the cement hardens.

Mrs. Floyd Draper, Ward, South Dakota

To make razor blades last longer rub them briskly on the inside of a round glass that has been moistened.

Mrs. Nick Phalen, Mason City, Iowa

* For homemade modeling clay use 1 cup flour, $\frac{3}{4}$ cup salt, a teaspoon of alum, and about $\frac{1}{2}$ cup water. Mix this until it is workable. Different colors may be made by the use of cake coloring, or crepe paper dropped into the water before it is added.

Mrs. Roy Hubbell, Bagley, Minnesota

If children won't go to school alone it is probably fear of the "unknown" and making him familiar with the things he will encounter at school may help. First get acquainted with his teacher and see that the child learns to know her and makes friends with her before school starts. This will eliminate one stranger in his new world. Then if he does not already know his schoolmates he should become acquainted with some of them so that he will feel at ease when he goes to school. He should also have a general idea of what is expected of him after he gets to school. Go with him to the store and see the fascinating display of school supplies. Let him choose what he will need. Interest him in books, brightly colored magazines, tell him what he will do at school. Make him so familiar with school and so interested in it that he can't wait to go. Let him choose a gay lunch box and fix him an appetizing lunch.

Mrs. Wayne Peterson, Bassett, Nebraska

* If it is necessary to wash clothes in hard water, add bluing to the water in which the clothes are boiled, before the soap is added. This makes them shades whiter and nicer. Then just rinse in clear water.

Mrs. C. E. Christopherson, Fairdale, North Dakota

A very inexpensive but pretty necklace can be made from six yards of mercerized ric-rac. Sew along one side and gather all six yards tight on this string, then sew ribbon in each end for a tie and it is very pretty.

Dorothea Blohm, Allen, Nebraska

A nice gift for a music teacher is a white apron embroidered with music symbols. For mothers a pink crisp apron, beruffled on each pocket, and embroidered with the words Mom and Pop and all over the apron, including the ties and straps, embroider the names of your brothers and sisters, husbands and wives and all the children.

Mrs. Orville Hurst, Draper, South Dakota

Have a Christmas box started long before Christmas. It can also be used as a shower or birthday box. Place your gift wrappings, cards and ribbons in the box, and everytime you are in town buy something that would make a nice gift for someone, and place it in the box. If there is an unexpected

shower or birthday in the neighborhood you won't have to make a special trip to town for a gift because you will already have one ready.
Mrs. James Hubbell, Bagley, Minnesota

SCENTED BEADS

Put one cup of salt in a pan and set it in the oven to heat. While this is heating, mix one-quarter cup cornstarch with enough water to make a thin paste. Add to the paste 1 cake of water color paint in the color you want your beads. When this is dissolved, add a few drops of your favorite perfume. The quantity of this will depend on the kind of perfume and how strongly scented you want the beads. When the salt is hot, stir it into the cornstarch mixture and knead it as you would dough. When it is thoroughly mixed, mold it into shapes desired by rolling a small amount between your hands or on a flat, clean surface. While the beads are still soft "carve" them in the designs you prefer by marking the surface with a needle or any sharp-pointed instrument. Run pins through the beads and stick them upright in something firm to dry. Easter Egg dye or food coloring might be substituted instead of water color.

Mrs. Thomas Kucera, Wagner, South Dakota

* Candles will not drip if you varnish them with a plain shellac or paint them with delicate water colors, or one can also keep them from dripping by freezing the candles before lighting them. This will also make them burn twice as long.

Mrs. Clara Bartekoske, Scotland, South Dakota

To remove rust from a casserole, rub well with steel wool, fine sandpaper or emery cloth, being careful not to scratch the good part. Then paint the spots with aluminum paint if discolored, but give the whole frame a coat of pastewax and polish. The wax is to keep it from rusting anymore.

Fern Noelle, Millboro, South Dakota

Keep a clean glass the size of your cook book or recipe cards. Put the glass over the book or cards when in use and it will keep them clean.

Mrs. George Granger, Mitchell, South Dakota

When making hot cocoa, cover the pan with a tight-fitting cover and remove it only to stir the cocoa. This prevents the bothersome scum from forming.

Bertha Kott, Portland, Oregon

* Mix about 6 parts of honey to 1 part of lemon for a child's cough syrup. It really helps and children like it.

Mrs. J. I. Larson, Sioux Falls, South Dakota

Planting corn on both sides of your ground cherry patch will prevent worms in the ground cherries.

Mrs. Ernest Behrens, Box 485, Appleton, Minnesota

When peeling onions dip them in boiling water, then cut from the root upward.

Mrs. Floyd Noble, Artesian, South Dakota

Heat clothespins and rinse clothes in warm water to save freezing fingers when hanging clothes outside in cold weather.

Mrs. Floyd Noble, Artesian, South Dakota

Put liquid wax in a flyspray and spray on floors, then take a clean mop and rub the wax. This works very well.

Mrs. George Granger, Mitchell, South Dakota

* A safety razor blade in a holder is a big help when there is a cleaning job to be done.

Mrs. A. E. Heligas, Rapid City, South Dakota

A little salt sprinkled on the soil around a fern will freshen it.

Mrs. Leo Coyour, Fairmont, Minnesota

To clean parchment lamp shades use wallpaper cleaner. If the surface is hard or smooth wash with soap and water, rinse and dry.

Mrs. August Schultz, Box 65, Ypsilanti, North Dakota

Add a little pimento, the canned ones are good, to creamed corn or scalloped corn. It not only dresses it up, but the flavor is delicious.

Mrs. Chester Jenks, Whitewood, South Dakota

If you have a hard time threading your sewing machine needle, place white paper under the foot and proceed.

M. A. H., 501 W. Cedar Street, Vermillion, South Dakota

* When ironing something with pleats or in pressing a coat or trousers, use clean wrapping paper instead of a pressing cloth that usually leaves lint to be brushed off. Paper makes a good crease.

Mrs. James J. Hubbell, Bagley, Minnesota

To remove yellow coloring from washable white silk, blue it very dark in bluing water and let dry. Then wash out the bluing and the yellow is removed.

Mrs. Roy Cutts, Route 1, Mitchell, South Dakota

* If your curtains are too good to discard but have small holes in them, applique plain or printed materials over the holes in different shapes and sizes. Looks nice and is something a bit different. If curtains are of printed material, applique on a plain piece of material.

Mrs. Aaron W. Koerner, Box 74, Freeman, South Dakota

* The feet of your stockings will wear much longer if rubbed well with paraffin on the places where you wear out your stockings. Do this while the hose are new, and while they are on your feet.

Mrs. E. A. Staudy, Castlewood, South Dakota

To remove green scum from the water tank, drain the water tank; give it a complete cleaning. When dry, paint the inside wall entirely with lime. This will do the trick.

Mrs. Raymond Hehn, Route 2, Aberdeen, South Dakota

To amuse small children, let them string buttons on a large needle threaded with heavy thread with a button tied on the end to keep the buttons from coming off.

Mrs. Dell Countryman, Merville, Iowa

Cinnamon with creamed cooked rice is very good. Add this when you add the cream.

Mrs. Chester Jenks, Whitewood, South Dakota

Wash your hands thoroughly, then rub vaseline or cold cream on before doing particularly dirty work or varnishing, etc., and the dirt does not stick as it otherwise would.

Mrs. F. J. Scholtz, Watertown, South Dakota

Use Oil of Cedar polish and spiders will disappear.

Mrs. George Granger, 622 N. Minnesota, Mitchell, S. Dak.

To keep irons from sticking when ironing starched clothes keep a piece of green cedar on the ironing board and rub the iron on it before ironing clothes.

M. A. H., 501 W. Cedar Street, Vermillion, South Dakota

* I was very interested in the controversy on entertaining pre-school children because I have two nieces of that age and when they came to spend a few days with us it was always a problem to keep them busy. At last we filled a large cardboard box with many things young hearts enjoy, small dolls, a set of tin dishes that were once my toys, a toy telephone, blunt scissors with catalogs to cut from, soft balls, small clothesline and clothespins, wood blocks of all shapes and sizes. They take a certain pride in having a plaything box at Grandma's and it helps us too. A new doll dress added to the collection every now and then brightens the children's eyes with delight.

Alma Davis, Wessington Springs, South Dakota

If salt draws the dampness, add a little cornstarch.

M. A. H., 501 W. Cedar Street, Vermillion, South Dakota

Piecrusts with cream are very satisfactory providing your cream tests 40% butterfat or better.

Mrs. Dwight Fero, Thunderhawk, South Dakota

By pouring boiling water over raisins and letting boil about 3 minutes they will not stick to the food chopper so badly. Use enough water to cover the raisins.

Mrs. Bert Cole, Beresford, South Dakota

Sliced bananas can be kept from turning dark by sprinkling lemon juice on them.

Mrs. Agnes Van Lancker, Midland, South Dakota

If bananas turn dark in pie it may be because the filling was too warm.

Mrs. J. W. Gray, Beach, North Dakota

Try those tiny thumb-size potatoes usually thrown away, in salads. Boil them with the skins on and note the super flavor.

Mrs. Chester Jenks, Whitewood, South Dakota

Bananas will not discolor if cut with a plastic or silver knife.

Mrs. Alma Campbell, Beresford, South Dakota

For help in packing lunches for youngsters who travel on horseback to school, wrap each sandwich separately and pack in closely. Also wrap cookies and cake in the same manner, as well as apples or oranges. Cup cakes are packed more easily than a piece of cake which crumbles. When the lunch is tucked in securely, crush a big piece of paper and lay on top.

Mrs. Oscar Hansen, Kintyre, North Dakota

Soaking raisins a couple of minutes in hot water before grinding prevents their sticking to the grinder.

Mrs. Tennie Carlson, Harris, Minnesota

In baking daffodil cakes which call for 6 egg yolks the batter stands up much better by adding one egg white to the batter. Without the egg white the egg yolk batter has a tendency to run through the other batter when combining them in baking tins.

Harry Skaen, Canton, South Dakota

For lunches remove apple cores with corer, and fill with any soft cheese. It's really good.

Mrs. Clarence H. Wright, Mills, Nebraska

For pans to which bread sticks, wash well with soap and water, then grease with vegetable oil or lard, put in medium oven and heat until hot. Take out and cool, then rub well with salt. Don't wash in water until used a number of times, scour with salt and wipe with paper to clean.

Mary Renn, Pine River, Minnesota

Too cold an oven will allow too much rising in bread, with too large a grain, a hard crust and dry interior because it has to bake too long. An oven too hot will harden the crust before it has risen entirely, and then break the crust and give an uneven loaf and often a burnt crust.

Mrs. Louise Wittmeier, Tyndall, South Dakota

If cakes have a tough crust it may be because of:
not enough shortening,
not enough sugar,
too much flour or use of ordinary flour,
oven too hot, bakes crust hard
cake baked too long.

Mrs. J. R. Matousek, Atkinson, Nebraska

If jars of corn lose the water, it may be that this idea will help: let the steam escape very slowly before opening the pressure cooker. When the steam escapes too fast the water is sucked up and escapes from the jar.

Mrs. W. W. Hess, Crete, Nebraska

* One Square Biscuits—when you add the milk to your biscuit dough, and have it ready to roll out just pat it out with spoon and hurry it through without using the rolling pin.

Norma Eatinger, Brownlee, Nebraska

If you wish to keep onions through the winter, pull them when the tops begin to dry and hang them in bunches in the garage or some dry place for awhile until the onions are completely dry, usually until frost. Then take them down and pack them in a box. They will keep very well.

Mrs. Wilmer Mosel, Ewing, Nebraska

During the summer months whey may be used in bread to prevent it becoming sour. Use one cupful of whey in a small baking of bread.

Mrs. Ben Unruh, Avon, South Dakota

* A clean putty knife is very useful in removing cookies from pans.

Mrs. Forrest Byrum, Onida, South Dakota

* To shell peas, soak them in boiling water for 4 or 5 minutes, then put the stem end through the washing machine wringer and the peas will fall back into a pan and the shell goes through the wringer.

Mrs. Jack DeWall, Watertown, South Dakota

* Cut out the heart of cabbage and fill it with cold water to freshen it.

Mrs. I. E. Gibson, Onaka, South Dakota

If jams and jellies mold, wipe the jars and lids perfectly dry with a clean towel after they have been sterilized. They may be left in hot water to prevent cracking, however, when the jelly is poured into them. It is the water left in the jar which makes the jellies mold.

Mrs. Jack Robertson, Bassett, Nebraska

To salt nuts for the Holidays use a pound of blanched almonds or shelled walnuts, 2 tablespoons salad oil, salt. If almonds are used, toast them slightly in a slow oven for ½ hour. Pour oil over the nuts and mix well, salt and roast in a slow oven 300 degrees for 1 hour or until lightly browned.

Mrs. W. D. Clayton, Bloomfield, Iowa

Jams and jellies will not keep in any jar that has had meats or fats in.
Mrs. Howard Medearis, Mullen, Nebraska

If you have trouble with your thermos souring, put $\frac{1}{2}$ teaspoon baking soda in the bottle and fill it with cold water, cork, and let stand overnight. Empty in the morning and rinse with cold water, then rinse again with medium hot water. Let stand 10 minutes and fill as usual with coffee or whatever the bottle is to be used for. Should the bottle sour again repeat as above but add 1 teaspoon salt to this mixture.

Mrs. Harry Raynor, Huron, South Dakota

For a mid-morning snack for a pre-school youngster fix a cookie or sandwich and put it where the child can get it, and it makes him feel pretty important to have his lunch "put up" too. He may drink the much-needed milk that he refuses at the table.

Mrs. Enid Blubaugh, Weldon, Iowa

Do not wash your breadpans. Wipe off the outside and turn them upside down in a drawer or on a shelf to keep out the dust. Grease when ready to use, then put away as before without washing them.

Mrs. Kellie Austin, Meadow Grove, Nebraska

For a patriotic cake frost with white frosting, then put short pieces of macaroni in a circle on the cake and place a tiny silk flag in each piece of macaroni. Various small flowers can also be used in this way.

Mrs. Nina Phalen, Mason City, Iowa

For school lunches send potatoes washed and scrubbed for baking. Then at recess time they can be placed in the ashes of the heater and by noon they will be baked. Don't forget to send butter wrapped in wax paper. Also send soup, vegetables, cocoa, or leftovers in pint fruit jars. The teacher can put them in a large kettle with water and heat them on the heater.

Mrs. Viola Hins, Wessington, South Dakota

When making jelly test it with a fork. If the jelly does not run from the tines of the fork it has been boiled long enough. Never test it when it is over a flame.

Mrs. Axel Quist, Ruthton, Minnesota

Chocolate stains may be removed by putting Javelle water on them.

Mrs. Axel Quist, Ruthton, Minnesota

If you want to keep your onions all winter, pull them before the tops are completely dead. Put 10 or 12 in a bundle and tie with a cord or twine around the stems. Hang them in a garage or outside building away from heat, mice, and sun, to dry. They can be cleaned by rubbing them lightly to remove dirt and outside husk. When afraid of frost put them in peach boxes, but do not fill the boxes too full. They keep better if not piled too deep.

Mrs. P. Bourns, Ponca, Nebraska

To avoid waste of paint pour paraffin over the top of a partly used can and place a string across or put a spool in the middle so that when the paraffin has set it can be used as a "lifter."

Mrs. Bart Thompson, Mission Hill, South Dakota

Pour a whole package of raisins into colander, wash and rinse well. Then cover with a heavy towel and let stand in colander for about a day, stirring several times. Then put them in a clean oatmeal box, and you have fresh clean raisins ready to use in a hurry.

Mrs. Laura L. Wiese, Raymond, South Dakota

To remove jelly from molds, put a hot cloth around the mold for a few seconds. Then invert the mold and jelly will come out without sticking.

Mrs. Clarence Geers, Royal, Nebraska

Spread the tops from celery in a shallow baking pan and dry in a warm oven. Then rub to a powder and store in a jar for seasoning purposes.

Mrs. Clarence Geers, Royal, Nebraska

* A pinch of baking soda added to any boiled syrup will keep it from crystalizing. A teaspoon of vinegar added to homemade syrup will keep it from candyng after it stands.

Mrs. Clarence Geers, Royal, Nebraska

Use the washing machine for cleaning beets and carrots. Fill the machine with water. Then start the motor and pour the vegetables in. Slow up the machine so the beets will not be bumped too hard. After a minute or two shut off the machine, and the beets will come out without a mar, and the carrots so clean they will not have to be peeled.

Elsie Sanders, Delmont, South Dakota

* For school lunches bake bread in tin cans such as tomatoes and peas come in. That makes a round sandwich with a crust all the way around and the sandwich won't break so easily. Bake cakes in gem tins or paper cups to help prevent crumbling.

Mrs. Lena Brown, Newport, Nebraska

* If canned pears turn dark brown after they are exposed it is because not enough sugar was used in canning.

Mrs. Arthur B. Willis, Sioux Falls, South Dakota

* As you take doughnuts out of the hot grease, dip them quickly into a pan of boiling water and you will be surprised how digestible, soft and moist they stay.

Mrs. Glen Colby, Avon, South Dakota

If your chocolate pies are soft when ready to serve it may be that you have used too much sugar. The next time use less sugar and they should be firm.

Hope L. Hutton, Letcher, South Dakota

To make muffins much lighter, grease the pans and heat them in the oven for a few moments until hot, before pouring in the batter.

Mrs. Tim Wilson, Forest City, Iowa

* Before cooking macaroni or spaghetti grease the inside of the kettle about one inch from the top, and it will never boil over.

Mrs. Berna Drassal, Niobrara, Nebraska

Cut cucumbers for bread and butter pickles on a kraut cutter and it takes less time.

Mrs. Leo Coyour, Fairmont, Minnesota

* When making thickening for gravy, pour water into a half-pint cream bottle, add the flour, put on the cap and shake well.

Mrs. A. E. Heligas, Rapid City, South Dakota

Carrots can be kept in a jar indefinitely if you just cut off the tops well down, about $\frac{1}{4}$ inch from the top of the carrot, and place the carrots in a jar with a cover. You can buy several bunches at a time and they are always fresh and handy.

Mrs. Richard Mahoney, Rt. 2, Winner, South Dakota

Mutton stew with a teaspoon of parsley flakes or small chopped fresh green pepper added when almost done, makes this meat fit for a king. Homemade egg noodles go well, if one does not care for different vegetables.
Mrs. Chester Jenks, Whitewood, South Dakota

* Add half a teaspoon of cinnamon to a graham cracker pie crust. The flavor is delicious.
Mrs. F. R. Aggas, 716 N. 1st St., Aberdeen, South Dakota

* Use your egg beater to mix pancake and other thin batters. You can do it in almost half the time. First break the eggs in the bowl and beat them, then add milk and then dry ingredients.
Eunice L. Richardson, Hettinger, North Dakota

Keep brown sugar in the bread box with the bread and it stays moist.
Mrs. Charlie Miller, Hawarden, Iowa

Heat an orange or lemon before squeezing and you will get almost twice as much juice.
Mrs. Louis F. Kozel, Scotland, South Dakota

If two tablespoons of vinegar are added to a quart of strawberries when canning it helps to retain the natural color that is so much desired.
Mrs. Louis F. Kozel, Scotland, South Dakota

Separating the white of an egg from the yolk is easy if you'll just break the egg into an ordinary funnel. The white runs through, leaving the yolk unbroken in the funnel.
Hilda Weldon, Minden, Iowa

Dip tough beefsteak in 2 cups hot water with 2 tablespoons vinegar added and then dip in flour and fry in hot fat.
Mrs. J. A. Fenske, Worthington, Minnesota

When cooking cabbage or turnips, place a crust of bread on top and the odor will not be so strong in the house.
Mrs. G. McIntyre, Fannystelle, Manitoba, Canada

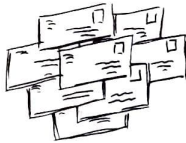
For a new flavor in tomato juice dice an onion, place in a tea ball and drop in the juice. Remove just before you can and seal the tomato juice.
Mrs. Fred Bevans, Belle Fourche, South Dakota

Slices of bacon on roast chicken give a delicious flavor.
Mrs. Neil Dawson, Valentine, Nebraska

* A good way to crisp lettuce is to soak it in cold water for about 15 or 20 minutes, after removing the core, drain and store in hydrator or refrigerator and it will always be crisp and ready for use.
Mrs. Clara Bartekoske, Scotland, South Dakota

If you dip pork chops into flour first, then into the egg and crumbs before frying them, the crumbs will not drop off when ready to serve.
Mrs. Richard Waltner, Freeman, South Dakota

Your Letters



What would I do without your letters! We just couldn't manage, that's all. And what wonderfully friendly letters they are...always helping...always eager to be of service. Just the friendliness alone is a help these days...My but I wish we could print them all! But here are just a few that seemed to have a special message.

LETTERS

* Dear Neighbor Lady: It always seems a miracle to me that so large a group of people could be friendly neighbors and that they should care enough about the problems of others to sit down and write. I guess this typifies the friendly spirit of our great midwest, and it all radiates from our Neighbor Lady.

Mrs. Edwin Horst, Butte, Nebraska

It IS a wonderful friendly group, but the thanks go to all of YOU.... you are the heart of our neighborliness.

* Dear Neighbor Lady: It has been a busy year, exceptionally busy, but after all, being busy has been a blessing in disguise, for it hasn't given us much time to think about our sorrows and troubles brought on by this war. Never has there been such an opportunity to be a good neighbor as now, with nearly every home in this community, (as well as others) touched first hand by war. No matter how badly we are apt to feel, someone nearby has cause to feel worse. And a little sympathy for someone else always helps the one who gives, as much as the one who receives. Yes, we do live on a big farm, more than 250 acres.... and with its proper care this year has gone many hours overtime for both dad, big son, and myself. The garden somehow got all canned and cared for, and we managed to get time to go to club once a month, and church every Sunday, and a dinner on Thanksgiving. Further, there has been a constant renewal of Faith in our God who will somehow see us through this awful conflict if we will be true to Him and our ideals for right and justice.

Mrs. Ed O'Neill, Terril, Iowa

Seems to me Mrs. O'Neill has voiced our very thoughts here.... yours and mine.

Dear Neighbor Lady: I heard you say that you miss our letters so much during the summer when we are too busy to write. I had no idea I was so thoughtless. Don't you suppose this being a campaign year, we are quite used to slogans, and maybe we should add one more: Bigger and better letters to our Neighbor Lady.

Norma Eatinger, Brownlee, Nebraska

GRAND idea, Mrs. Eatinger! Thanks!

Dear Neighbor Lady: I got such a thrill out of radio once last summer, made me realize what an age of wonders we are living in. I wish I could picture the wonderful Dakota sunset as I sat in our car in the midst of acres and acres of golden wheat going steadily down as my husband drove the tractor and binder over the field, while in a nearby field our son was combining this same wheat into a truck that would deliver it to the market where it would perhaps go to the far ends of the world to supply our Allies and boys across the seas. As I sat there busily shelling peas for the next day's harvest dinner, watching the scenes before me, the voice of our President in Washington, D. C., was coming from our car radio talking to our soldier boys and the people of the world. In my mind's eye I could see far flung battle fields and world needs, while my natural eyes were taking in the scenes of the marvelous peace and quiet of the Dakota prairies. I am sure that all of us neighbor ladies long for the day when this same peace shall cover the earth and bring our boys back to their homes. Meanwhile, we must do our best again this year to produce food with our victory gardens, canning, chickens, etc. The busy season is already upon us and we all grasp at and welcome every help that will make our work go faster and more easily, such as all the helpful recipes and meal planning suggestions.

Mrs. Alfred Olson, Clark, South Dakota

The world is eternally wonderful, isn't it. There's nothing common place about even the small, everyday things of life.

* Dear Neighbor Lady: Listening to your program is a good way of keeping up our morale, for after all we on the home front have need of it too, just as much as the men and boys out in the fight. I enjoy every part of the program, I like the spirit of helpfulness and the readiness of sharing ideas with one another, the fine letters, poems, recipes and just everything; this is indeed a program for the people and by the people.

Eleanor Prokosch, Sleepy Eye, Minnesota

You see.... you ARE the heart."

* Dear Neighbor Lady: My, isn't it nice to sit down at the close of a busy day and visit with such friendly neighbors. Even though my apron is soiled and I'm not spiffed up, yet I'm sure not a one of you will say a word.

Mrs. Olai Olson, Selby, South Dakota

That's one of the best parts. We never have to worry HOW we look!!! We're always welcome!

Dear Neighbor Lady: Just two more weeks until Christmas. And I suppose lots of people like myself have sworn by a saving Christmas and thought it's the wise way in these times. Well, I think we should watch out for any foolish spending but a little thing happened here yesterday that got me to thinking. I was sitting by the radio rocking my youngest of six, my 3 year-old, when they played that song "When the Lights go on Again, All Over the World." I don't know why but some songs seem to touch us, don't they. I never can hear that song without crying. I guess as I listened and rocked a tear must have hit my youngster on the hand. She looked up at me, and said "Mama, don't you know it's almost Christmas and there isn't any darkness; do you see any darkness mama, I don't see any darkness." Now isn't that true? This darkness that's here, if it's going to be, will be forced upon the little children, without our spoiling a Christmas. It won't brighten the "darkness" of the world any by being left dark and made dark by our sobs and groans, when a little cheer and fun, and spirit can lighten. It got me to thinking. I want to make the "lights just as bright this Christmas" for every little child as any act or word of mine can do or help do. Neighbors, are there any little children around you whose Christmas may be dark because the lights of "our world" are out? They can't see "my darkness," they won't understand the darkness; just light a little candle for some little child, and keep him from wondering if the light has really also gone out in American hearts. Then truly it's dark "all over the world."

Just a neighbor. (Menahga, Minnesota)

Sometimes it IS hard to remember that we HAVE to be happy for those youngsters, even though our hearts are heavy. Thanks, Menahga neighbor! We needed that!

Dear Neighbor Lady: I also enjoy your radio visits each day. They are so friendly, and do you know, they make me feel so close to my mother, (Mrs. J. M. Dienstel, of Ridge, Montana,) as I know she is listening to your program too. She lives quite a ways from me, but did get here to visit several days last week and we had such fun discussing your program and book.

Mrs. William Donald, Belle Fourche, South Dakota

It IS fun to know other members of your family, other friends, are on hand each day at 3:25!

Dear Neighbor Lady: It was such a thrill for me today to get a letter out of the mailbox with WNAX on the envelope. I could hardly wait to open it. Indeed, it was from the Neighbor Lady and it referred to the quilt blocks which everybody is working on now. Now the deck is clear for me to devote my whole time (that is my spare time) to the pleasant job of making the center blocks. Twenty by twenty inches is a big space to fill in with letters but I do need that much for my big name and for my still bigger title of "Typical Midwest Farmer's Wife." I'm just too happy to please you in any

way I can. I hope to find some nice material for me to start working on. No, it's going to be more like play. Because we are told that what we have to do is work and what we like to do is play. How quick even we older folks can get the work done sometimes in order to get at the play. And tomorrow I'm also going to try and look up a good friend whom I have never met, Mrs. Leo Coyour, of Fairmont. She was the one who drew my attention to the Neighbor Lady program before we went to Yankton for the big Rally in September. Of all the happiness this past year has brought us, we just can't be too grateful for everything. And for all the new friends that we have made. We got some of the swellest letters from folks whom we have never met and still we feel that we are of one spirit.

Mrs. Otto Baumhoefner, Welcome Minnesota

And what a BEAUTIFUL job Mrs. Baumhoefner did on those center blocks!! How we do thank her for her work!

Dear Neighbor Lady: Today I'm mailing the quilt blocks I had so much joy in making the last two weeks. I do hope that they do look something like you expected them to. It was such fun making them, especially during the visiting time with all the other neighbor ladies between 3:25 and 4:00. There is also one block included for you, Neighbor Lady. I would feel very proud if you would use it in your quilt.

Mrs. Otto Baumhoefner, Welcome Minnesota

That block is resplendent in the center of my quilt, thanks to Mrs. Baumhoefner....and to all of you for the blocks.

* Dear Neighbor Lady: This morning on your program you read a letter from a woman praising the farmer for being willing to drudge at the same old tasks day in and day out. No doubt the lady was sincere about it, but I'm sure our other farm neighbors will agree with me when I say there is nothing dull about farming. I think too many city folk believe this. I know, because I was raised in town and thought the same thing until four years ago when my husband and I and our baby son moved to the farm. I hated it at first until I began to see in it the things my husband saw and loved. The smell of alfalfa or sweet clover at haying, the squeal of the new little pigs in the spring, the thrill when old bossy has a new calf that looks just like her, the excitement when the children find puss' new kittens in the barn loft, the business of the harvesting season, even the heartbreak when the rain doesn't come or the hail and wind takes the tiny corn shoots, but that's the farm. That's our job and we love it. We aren't asking for praise. If we pull in our belts and work a little harder it's no more than anyone else is doing these days. We are proud we are able to do it. I pray we can continue to do as well. Maybe if we'll all pull together we'll lick this horrible thing yet and get our boys back home to stay.

Mrs. William Schrieber, Laurel, Nebraska

There is the word of a woman who loves her home. And I know you're all like her. We're proud of our farm women, and grateful for your untiring service.

* Dear Neighbor Lady: I enjoyed the broadcast last Friday from Portland, Oregon, very much. Made us feel like we were all right there close at hand as I could visualize the entire christening of "Our Midwest Farmer." It's wonderful to think that South Dakota too has its part in the war for victory program and that each and everyone of us is working early and late, producing and saving by every possible means to bring victory to our nation, that we might be at peace, both at home and abroad. I'm sure that our chosen "Midwest Farmer" family from Welcome, Minnesota did enjoy their trip very much.

Mrs. Elmer Christopherson, Viborg, South Dakota

That WAS a big day, wasn't it? Such a thrill, hearing our Midwest Farmer honored, and his ship dedicated.

Dear Neighbor Lady: For many years I have spent my winter months making quilts and rugs. But since the war came on my hobby is writing to those in service. I began by writing the home news to the boys from our own community who were at Guadalcanal. Later on there were others and as the young folks around here call me "Mom Fay" I always signed my name like that. Finally boys who had no mothers wrote and asked if I wouldn't be their "mom" too. So up to date I write to 26. I had always hoped to have a "baseball nine" of my own, but they were nearly all girls. "My sons" in service all want to belong to my baseball nine. My pitcher writes from India, my catcher from North Ireland, my first baseman from Australia, my shortstop from Italy. They write such good letters. They seem as if they are my sons. One is a red-head from the state of Ohio, and he was in a hospital for weeks. After a leg injury in the South Pacific and while in the hospital he wrote and said "Dear Mom, you can't imagine how good it was to have you call me 'son'." My hobby takes a lot of time but I enjoy writing and how much it means to these boys whose mothers died when they were 3 or 5 or so. They seem to feel that sense of belonging to someone, which is very important to all of us. In a letter from a boy from the state of Texas, who is now across, he wrote, "Guess what, Mom, I qualified as bugler yesterday." He wrote and asked if I could stand just one more son, in April last year, as he lost his mother when he was 3 and he had been reading the letters I sent to his buddy. So my evenings are spent writing to these boys of mine. My southern boys always say, "Be sweet, Mom," and I can hardly wait to have them all come home, although there are so many that I have never seen.

Mrs. John Fay, York, North Dakota

Isn't that just the BEST story ever? Bless you "Mom Fay" for your good work.

Dear Neighbor Lady: Your cookie contest was really fun, Neighbor Lady. I thoroughly enjoyed the good time you had over it. Makes me think of these lines too, when you ended your program consoling yourself:

There's lot of times when a fellow can't win

But, man alive, he can generally grin!

And it's strange when you've troubles to put to rout

How a genuine grin will help you out.

Mrs. Blaine Garwood, Atkinson, Nebraska

That cookie contest was almost the BEST fun of the year!! By the way, those two peanut butter cookies recipes, Al's and mine, are on pages 15 and 16.

* Dear Neighbor Lady: Maybe first, I had better ask you to excuse me for being so brassy as to address you as above, but you know us poor husbands have to listen to the ups and downs of women for 6 days each week through WNAX as our wives always turn their dial to this program at 3:25 p.m., but it could be worse. The reason I am writing is because my wife has been in bed for three days with flu, she was pretty sick but is coming all right now and she said "if someone does not write for me they will think I have forgotten them," but you do not need to worry as she mentions something about the Neighbor Lady program all through the day and maybe at night as I do not stay awake to listen to her. I guess she has tried every article that you advertise and of course there is no comparison and I suppose I will have to admit that they are all okay with me. She sure has received a lot of letters from Neighbor Ladies all over the country and she wishes you to tell them that she will write to them when she gets her strength again. I work out at the airport so if you women get too hard on us men, I can fly away. I think I will write to Jack Paige and have him start a competitive Neighbor Man Program and name it "Neighbor Ladies' Poor Husbands."

Well, I don't expect a good deed dollar, but pray for my wife to get strong fast. Very truly yours, a batching husband.

George R. Granger, Mitchell, South Dakota

P.S., While I was writing this letter I forgot my Neighbor Lady meat stretcher in the oven, viz: meat pie, and the top cooked to a dark brown, so I guess it is done. G. R. G.

And George Granger has become one of our best neighbors. We do have several husbands visiting with us daily and a lot, I understand, who haven't made themselves known to us.

Dear Neighbor Lady: I never knew the far reaching effects of a kind deed until recently. I wrote to a soldier lad in Hawaii, enclosing clippings from the P & D, and received a letter from his mother in Spokane saying he was so pleased he sent them to her, asking that she send them to his soldier brother in Massachusettes and he send them to another brother in Newfoundland, so the clippings went twice across the Pacific, across the U. S. and to Newfoundland. Will soon have more on the way to Hawaii. We must help make life more pleasant for the boys who are sacrificing so much for the home folks.

Emma E. Moon, Yankton, South Dakota

No one knows more about kind deeds than this neighbor of ours, Mrs. Moon. It's like a great ripple in a stream, reaching out and out, till it embraces all. Thanks, Mrs. Moon.

Dear Sweet Neighbor Lady, and all you wonderful friends. Usually I find it easy to write letters, but this time, I just don't know how to begin. How can a "thank you friends" convey my feelings and make you all know just how much I did enjoy those wonderful letters, cards, beautiful greetings, pictures and presents. Thank you, thank you all so much. I wish every WNAE Neighbor Lady would have as pleasant a birthday as I did. I didn't turn the radio off as you suggested, Neighbor Lady, as I'd had a letter telling me someone had suggested a card shower. I was surprised, that so many did write and the mail came so fast. Hazel said, "Mother, you had better tell Neighbor Lady how excited you were." Just how did I rate such a surprise? I kind of believe it was Mrs. Whitehorn and Mrs. Granger that got the idea started; with your cooperation it was a huge success. I especially like birthdays, and I can't think of anything that could have pleased me more than did all those kind messages. I received 170 cards, letters and greetings, 18 lovely hankies, a bird of paradise brooch, a wool yarn flower for a coat lapel, a crocheted cross book mark, doily with lace edge of shaded pink thread, package of flower seeds and a Perfex hot pan holder. Also a clever cut-out greeting from Our Neighbor Lady. Some very thoughtful person even wrote to Bertha Kott about my birthday so I received a lovely letter and greeting and hankie from her too. Again and again, "thanks" all you grand neighbors. Very truly yours,

Mary Renn, Pine River, Minnesota

This letter came in answer to our birthday greetings for Mary Renn. She's a fine neighbor who has done so much for us this past year. She began and carried through the Scrap Book that we hear everyday. Our thanks are small for her great good deed.

* Dear Neighbor Lady: As we roll red cross bandages we enjoy your fine helpful programs daily and these splendid programs of yours have benefited many of us in our homes to speed Victory.

Mrs. Ada McCutchen, Grinnell, Iowa

Hope we're ALL rolling bandages! Makes me feel good to know we may be helping pass those hours by our visits.

Dear Neighbor Lady: I wonder how many neighbors are like I was when it came to saving waste fats? I thought the little I had wouldn't help much, but when I put a can in a handy place I was really surprised at how fast it

was filled. I wonder if each of us couldn't try just a little harder to get waste fats where they are most needed. It is so little compared to what the boys are doing over there.

Mrs. Lillian Swanson, Hawarden, Iowa

Guess we all need that reminder, don't we!! It's one more little thing we must do.

Dear Neighbor Lady: This is Saturday morning and I've oh, so much to do, but it can wait. I've found there are more important things in life than keeping dust from floors and furniture, etc. A year ago last February I was at Rochester for a serious operation, had seven long weeks to think, couldn't do anything. One thing I decided was this, if my family is going somewhere in the car and they want me to go along, I'm never going to be too busy. Life is too short to let our everyday tasks "keep our noses to the grindstone" as the saying goes. I want a home where my friends can come and feel "at home"; not dirty, no, just livable. No one is happy if they become a drudge. ((I know, for I was). Now I cannot do as I once did, but we get along just as well. Have more time to read my Bible, good books, etc.

Mrs. Odean Jerlow, Howard, South Dakota

She's a lucky lady, to have learned such a hard lesson so early. It's a lesson from which we may profit, so....we owe Mrs. Jerlow our very real thanks.

Dear Neighbor Lady: I have heard you say different times about how some of the husbands of the Neighbor Ladies make excuses to come in and listen to your visits. Well, today my husband came in the house shortly before you came on the air. He said "Oh, I guess it's a little early for coffee. I don't hear the Neighbor Lady yet." Well, I kidded him about coming in for lunch just at that time so he could listen to you. But I don't blame him at all, because by now, you seem like one of the family to us.

Mrs. Oscar Jackson, Burbank, South Dakota

Ah-ha, another one! Well, everyone's welcome, wife or husband, or kiddies, Always welcome at 3:25.

Dear Neighbor Lady: Last Saturday I went to Mitchell. On the street I met Mrs. Bierce of Mt. Vernon, another old friend of mine and yours. And who should come along just then but Mrs. Crockett! After our "How are you's" were said we talked about — — what do you suppose? Our Neighbor Lady! Bertha and I feel that Mrs. Bierce is one jump ahead of us, for she has seen you, but all of her answers to our questions, (and we are just the gals who can ask them) made us resolve more firmly than ever to catch up with her and be there with you some day.

Eva Conrad, Plankinton, South Dakota

And I'm really looking forward to that time when all these neighbor-names have the real neighbor-picture behind them.

Dear Neighbor Lady: I really got quite a laugh the other day when you read a letter from Eva Conrad, especially the part where she said she and I met Mrs. Bierce in Mitchell and how we plied her with questions concerning you. We surely did alright, and we even asked her how old she thought you were.

Mrs. E. E. Crockett, Mt. Vernon, South Dakota

That tickles me....and I can just see those neighbors.....all on a Mitchell street corner!!

Dear Neighbor Lady: I have enjoyed your programs these two years immensely but I'll be leaving your state and I'm afraid I won't be able to get your program. I want to say goodbye to you and all your kind neighborliness. Your recipes, poems, helps and those fine letters have meant a lot. It's going to hurt to miss so much but your book is a fine souvenir for me and I'll be listening as long as I can and whenever I can and write when I

get a new address so you'll know where I am. Thanks for everything, and may your program continue to give enjoyment and help to all your old friends and also new neighbors as I step aside. Enjoyed being with you but I regret leaving you.

Miss Hannah Strand, Blaisdell, North Dakota
My, how we miss Hannah Strand!! And she never did send us her new address. But she will one of these days.

Dear Neighbor Lady: I'm a D.W.L.W., which means I'm a dish water letter writer, and I've written so many letters to you Neighbor Lady and radio neighbors, but they were always just in my mind and heart. Our battery is dead, hence I couldn't hear your sunshiny voice, and was brought to realize that what if all the batteries were dead, then there'd be no program, so I'm writing. A few days ago I read an interesting little note something to this effect and I'd like to pass it on: "To realize how much you love something is to imagine losing it." Now isn't that true? Sometimes as was my case with your program, you have to actually lose a thing to know of what value you hold it.

Mrs. Clarence H. Wright, Mills, Nebraska
That was thoughtful of Mrs. Wright and also very wise. Most of you know by now it IS your letters which keep our visits on the air each day. So keep them coming.

Dear Neighbor Lady: After all, happiness is the building together of many good things, most of all kindness and friendliness. I think that is what our group stands for.

Mary Renn, Pine River, Minnesota
That's our goal, anyway, Mary Renn. Thanks for putting it into words.

My dear Neighbor Lady: A grand long letter and beautiful card from Mary Renn came while I was ill, and surely brightened up the day for me! Gee, isn't she swell? I know you have plenty of reasons for agreeing with me! She gave me a "play by play description of the Christmas broadcast from your home about your mother and father, your sister and little Rosalind and "The Night Before Christmas." Then told all about the opening of the package, of how pleased you were, and of the other gifts you received. She mentioned that you had noticed my page, and that you read a part of my letter, also the one she had written and the Good Deed Dollar letter from Mrs. Leo Coyour! Believe me, Neighbor Lady, Mary Renn's interesting letter to me was almost as good as hearing the broadcast in person! And I'm so very happy to know that her idea worked out so wonderfully well. How I wish I could see it! You know, Wynn, I don't think there are finer or truer friends than our Mid-west neighbors anywhere in the world! Someday I'm coming back, and maybe I can help carry on.

Bertha Kott, 235 N.E. 94th Ave., Portland, Oregon
You all remember Bertha Kott, who used to be in Huron. Fortunately, we didn't lose her when she went to Portland, for she has kept in touch with us. This preceding letter came after she had been in Portland for a couple of months, and she missed our Christmas visit.

Dear Neighbor Lady: Today, I had finished my work, so set out to do some shopping, decided I needed to walk. I wondered why I didn't like it here so well, for it's really nicer, I guess. But somehow, it didn't look as good to me. Then I remembered something I'd once heard, "Beauty is not what you see, but what you think," or is it "what we feel?" Anyway, there must be something I'm not doing right, and I recalled that at home, I never noticed the drab little shacks, I liked the shine of the lighted windows on a dark night, the thought of friendly folks inside. I didn't look at the weeds that grew by the side of the road; I loved to watch the stars twinkling through the leaves of our big tree. And I never noticed the stretch of brown prairie when I marveled at the beauty of an autumn sunset; I loved to see the distant city outlined against the crimson and gold backdrop

Then I knew, I was looking at things too closely, for distance lends perspective, also enchantment, so rather resolutely, I gazed off into the distance, and sure enough, there was a mountain, dark with trees, and enveloped in a sort of bluish golden mist, it was hard to tell if that was mist off the river, or tears in my eyes. But as I walked, I really felt lots better.
Bertha Kott, Portland, Oregon

This was a letter I thought we all needed to have in print because it's another lesson it sometimes takes too long to learn. We're all glad she is happy in her new home, but will be even happier when she comes "home" to the midwest.

My dear Neighbor Lady: One thing I've wanted to tell you remember how often we've talked about the stars and how their beauty seems to bring us nearer to our Creator They even seem to make our old home and loved friends closer for the stars look just the same in Oregon skies as in South Dakota the same friendly twinkle against the velvet back-drop of night what a feeling of peace and contentment they can bring. (But perhaps I do all of the talking about stars could be!) I'd like to tell you of one more star, a very special one it's blue and it hangs in our front window. Of course you must have guessed it's for our eldest son, Richard, who is now a member of the United States Navy! He's coming home on furlough the 6th of June. We can hardly wait. His training will be finished, and then he shall probably go overseas, though we don't know for certain. That's what he wants, and it is typical of him to want to fight to help preserve the freedom he so loves. I'm very proud of him, as every mother must be, and I pray:

God be with him!
Now I have raised a son
And he must go
To strange, unfriendly shores
How can I know
If I have given him
All he may need
Those small intangibles
That form the creed
Of human decency
And human worth,
That must not, shall not
Perish from the earth.
I gave him all I had
Of my small store;
God be with him this day
If he need more.

Bertha Kott, Portland, Oregon

This is Bertha Kott's most recent letter and one that touches us all. For I don't s'pose there's a one of us who doesn't have just such a special star, if not in our window, then in our hearts. The poem is our prayer, too.

Dear Neighbor Lady: I heard your program on Christmas morning, and how happy you seemed to be with your loved ones. And heard your little niece Rosalind. She is so sweet. What a difference a year can make in a child. Last year she would hardly say anything, and spoke right up this time. It took me back about 40 years when my children were little tots, Neighbor Lady. You surely had a nice Christmas. I would have given anything to have seen your face when you opened your scrapbook package. It must have been a great surprise as well as a lovely gift. I just wonder whether my imagination comes anywhere near to what it is like and hope I will have a page in it too sometime.

Mrs. Emma Teschke, Sioux City, Iowa

It was a wonderful Christmas. Mother sat beside me and little Roz in the circle of my arm. Toni-boy on his mom's lap.....his Daddy helping keep

him quiet and my Father, looking at the Scrapbook. It's a picture I shan't forget.

My dear Neighbor Lady: In my helplessness when I lost my mother one bit of comfort offered then by a friend has recurred over and over again in the 27 years since she told me, "You have not lost your mother, she has become so much a part of you that knowing her as you have, you'll be able to always know what her opinion would be, also what decision she would make, in any possible situation." I think her arguments against a good many things are as strong today as they were then and perhaps I've been more careful not to offend her memory than I would have been of her in person. Then too, she possessed a Faith unparalleled by any other's. It's too much to expect that I shall ever possess a Faith at all comparable to hers, but the memory of hers can't help but help me often.

Rachel Ickes, Page, Nebraskka

My gratitude to Rachel Ickes is boundless for saying just what I needed most. Thanks are small, but perhaps passing it on to another will help pay MY debt.

Dear Neighbor Lady: Of course you know I'm one of your most interested fans, but do not write you as such, but I do want to send a message to your Neighbor Lady Family, so please give them this message, will you? First of all, thanks for the interest in the burnt sugar cake recipe they wanted and do hope it will be their stand-by through the years as it is mine. Then, thanks to all the neighbors for being so wonderfully kind to you through the past years in card remembrances, and the thoughtful things they have made for you, 'cause when anyone is nice to you, that includes me too, you know.

Then came my birthday and the lovely card from Mrs. Coyour. I most certainly will not forget, as it is in my memory book, along with the things I cherish dearly. Also, you know, one of my favorite flowers is the daisy. Well, Mrs. Coyour must have remembered, as they were on the lovely cover of the card. The sentiment was lovely, and the compliment of the Neighbor Lady made a few tears fall.

Then came the letter from Mrs. Renn, telling me her plans for her scrapbook for you and Mrs. Coyour and Mrs. Renn thought there should be something from home, your home, your folks, etc., but we figured your scrapbook would be just as well without it, and it was too, as it's a wonderful book. Remember how we opened the door onto the terrace the night before Christmas, and there was a wonderful package, and I'll never forget the Neighbor Lady's little squeal and her sparkling eyes. Neighbor Ladies, when I brought it in and she saw it was from Mrs. Renn. I can assure you it would have pleased all of you, especially Mrs. Renn and her daughter, when the Neighbor Lady finally got a good look at it Christmas night. It was plenty hard to keep from opening it before the broadcast Christmas morning, wasn't it, Neighbor Lady?

I've written a lot of words to your neighbors, Neighbor Lady, trying to thank them and as it is in so many cases, words are so inadequate but truly from the bottom of my heart I appreciate it more than I can say. Thanks too, to Mrs. Renn, especially for her letter at Christmas, and like Mrs. Coyour's, your kind words of the Neighbor Lady were music to my ears, and I agree with you whole-heartedly, but then, that's a mother's privilege. Sorry I've been so slow with this "thank you" letter but ye old flu bug came along and delayed my plans.

Best wishes to you, my dear, and each and every Neighbor Lady in your wonderful circle. Sincerely, your Mom.

Mrs. W. T. Hubler, Des Moines, Iowa

This is the letter Mom wrote to you, through me, in January before she left us in March. So many have asked to have the letter that I've put it here for us all to keep. The whole book has been for Mom, in thanks for all she gave.

Your Favorite Verses



This book of ours is a sort of resume of our year together...and because it is, we have to complete it with the verse we've read together! Some of them say so well the things you and I are always striving for. Maybe having them at your fingertips will help you. And of course remember, we always enjoy getting your favorite verses to share with all our neighbors. Do send them.



PLEASE

Build me a house
On top of a hill;
Pluck down a star
For its window sill;
Toss in a dream
To jewel its hearth;
But sink its base
In the good brown earth.
Contributed

BLESSED ARE NEIGHBORS

Blessed are neighbors who, with little gifts
Remember those who live across the way;
A wedge of gold cake in a napkin lifts
A sunless noon, be certain, and a day
May have its whole complexion changed because
Another neighbor tells you, when she raps,
"I knew you liked my plum preserves"
(one does)
Or shyly, yet with pride, "my ginger snaps,"
Or someone else thrusts flowers in the hand.
Blessed are neighbors for their giving, still
So much more for their hearts which understand
It's good to be remembered. Heaven will
Be built upon a plan whereby one takes
The neighbors, surely, little angel cakes.
Sent in by: Alma Davis, Wessington Springs, S. Dak.

FAITH

Let me have faith
For I have found
That life, without, is little worth.
Faith is the last touch
Of God's hand
On man, before man comes to birth.
Remembering, man finds his way.
Forgetting—he is lost on earth.
Sent in by: Alma Davis, Wessington Springs, S. Dak.

A TRIBUTE TO OUR NEIGHBOR LADY

Symbol of your Neighbor Network is the N
E—enjoyment that each program brings again.
I—the inspirations from your daily thought.
G—gladness which your radio years have brought.
H—stands for the household hints and tips.
B—the bits of news that issue from your lips.
O—is opportunity each time you push the door.
Food saving recipes is what the R stands for.
L—pertains to our lady's loyalty.
A—answers to things that bothered you and me.
D—dreams of tomorrow you make come true instead of die.
Yesterday's memories which you made worthwhile represents the final
letter Y.
Sent in by: Alma Davis, Wessington Springs, S. Dak.

What we try to keep is often lost
In ventures other minds control,
What we give away is what we have
For satisfaction of the soul.
Contributed

NEIGHBORING

Throughout the years she lived there
We built this friendly sign,
A slender curving pathway
From her back door to mine.

Sometimes she'd leave an ironing
To come and quilt with me.
And once I went to borrow
Her pickle recipe.

She brought me bulbs one autumn
To make a tulip bed;
And often after baking,
I'd take her gingerbread.

I miss her lively footsteps,
And wonder since she's gone,
If my new neighbor
Will want a pathless lawn.
Contributed

The test of thankfulness is really not what you have to be thankful
for, but whether anyone else in the world has reason to be thankful for you.
Sent in by: Mrs. W. W. Hess, Crete, Nebraska

FOR MOTHERS IN WARTIME

We must remember to read fairy tales
To buy small boats with brightly colored sails;
To bake plump, crunchy men of gingerbread
And press a warm kiss on a sleepy head.
These are the things no mother heart will shirk:
The need for singing blithely at her work,
Of saving just a bit of garden space
For daffodils to light a little face.
We'll keep gay ribbons tied, and soft hair curled
While we march staunchly toward a better world.
Sent in by: Alma Davis, Wessington Springs, S. Dak.

Wherever you are, be noble.
Whatever you do, do well.
Wherever you speak, speak kindly.
Give joy, wherever you dwell.

Sent in by: Mrs. Marion Ormseth, Avon, S. Dak.

* KITCHEN MUSIC

Some folks like organ music;
Some may prefer a band;
But there's one kind of music
I think is simply grand.
It's to hear a steak a-sputter
As it sizzles in the pan,
And to hear the kettle singing
As a kettle only can,
And to hear the dishes clinking
When the table's being set.
When a fellow's good and hungry,
That's the sweetest music yet.

Sent in by: Mrs. John E. Juracek, Pilger, Nebraska

THE HOMEKEEPERS

A little dream keeps house with me—
Outside, the surge and flow
Of city throngs, of wind, of sea—
The world the great ones know.

But we—we wash the cups and spoons
And make the copper shine,
And knit, on sunny afternoons,
Beside the trumpet vine.

We smile at many a secret joke;
We weed the lettuce bed;
We sweep the hearth, and pause to stroke
The snow-white kitten's head.

The neighbors hear our songs and say,
"How queer some folks can be!"
They wonder what can keep us gay,
My little dream and me.

But I am wise, and therefore know,
For sewing up a seam
Or keeping cupboard shelves just so
There's nothing like a dream!

Contributed

Little by little the time goes by—
Short if we sing through it, long if we sigh.

Sent in by: Mrs. Louise Wittmeier, Tyndall, S. Dak.

THE FIRE TENDERS

Women through the years have stood
Watch above a flame
Keeping it a glowing thing
For the ones who came
Hungry, tired, when the night
Marks a kitchen's warm, red light.

Nothing lovelier, I think
Than a woman's face
Calmly bent above a fire
As with quiet grace
She moves clean, deft hands to make
Food more wholesome for love's sake.

Something great and beautiful
In her simple art.
Something to delight the eye
And make glad the heart.
Women tending fires that men
May be strong to work again.

Sent in by: Anna Gibbs, Klemme, Iowa

I am not afraid of tomorrow, for I have seen yesterday, and I love today.

Sent in by: Marjorie Nichols, Elgin, Nebraska

OCTOBER

There is something in the autumn that is native to my blood—
Touch of manner, hint of mood;
And my heart is like a rhyme,
With the yellow and the purple and the crimson keeping time.

The scarlet of the maples can shake me like a cry
Of bugles going by.
And my lonely spirit thrills
To see the frosty asters like a smoke upon the hills.

There is something in October that sets the gypsy blood astir;
We must rise and follow her
When from every hill of flame
She calls and calls each vagabond by name.

Sent in by: Mrs. Bart Thompson, Mission Hill, S. Dak.

I'm glad the sky is painted blue
And the earth is painted green
And such a lot of nice fresh air
Is sandwiched in between.

Sent in by: Mrs. Paul Sellin, Ortonville, Minnesota

* HE IS TOMORROW

He is just ten years old. He is made up of the following ingredients: noise, energy, imagination, curiosity and hunger. He is either "the cute little fellow down the street," that "spoiled imp next door," or "my son," depending upon who you are. He is something to keep fed, clothed, healthy, and out of trouble.

But he is something else too. He is tomorrow. He is the future we are fighting for. He is part of the world's most important generation. Our generation must win the war and the peace; his generation must keep the peace. His generation will determine whether it is worth doing. He is one of the most important persons in history. So, anyone who influences his life is also a mighty important person.

Sent in by: Mrs. Ray Braunsroth, Bloomfield, Neb.

WHAT ARE LITTLE BOYS MADE OF?

Snips and snails, and puppy-dog tails?
Certainly not! These miniature males
Are made of wonder and stubborn pride
And chuckles, and good clean dirt from outside.
They are made of sweetness that's nine-tenths guile
And mischief redeemed by an angelic smile.
They are made of curiosity and devotion,
But mostly they're made of perpetual motion.

Sent in by: Mrs. R. F. Huger, Bristol, S. Dak.

* I will in 1944 try to live a simple, sincere and serene life; repelling promptly every thought of discontent, anxiety, discouragement, impurity and self-seeking; cultivating cheerfulness, charity, and the habit of holy silence; exercising economy in expenditure, carefulness in conversation, diligence in appointed service, fidelity to every trust, and a childlike trust in God.

Sent in by: Mrs. Marvin L. Johnson, Bristol, S. Dak.

When you are angry
Pretend you are a bird
Sing just a little
But don't say a word.

Sent in by: Mrs. John Snyder, Sauk Rapids, Minn.

This poem was sent to his mother by a young soldier from Chicago shortly before his death in the Battle of Guadalcanal.

Dear God, watch over her for me,
That she may safely guarded be;
Help her each lonely hour to bear
As I would, Lord, if I were there.
When she is sleeping watch her then
That fear may not her dreams offend;
Be ever near her through the day,
Let naught but goodness come her way.
Sweet, faithful one, she waits for me
Beyond a wide and spacious sea.
Be merciful, O Lord: I pray
Take care of her while I'm away.

Written by Pvt. Charles F. Massey
Sent in by: Mrs. Martin Hultgren, Sioux City, Iowa

BONDS

A little kitchen apron
With narrow slender strings
Can bind a heart more firmly
Than bracelets and rings.

Sent in by: Mrs. Ivan Rourke, Anthon, Iowa

LETTER FRIENDSHIP

We two have never met, and yet
I know you for your worth,
I know you for your loving thoughts
Your tenderness, your mirth.

For we have sent our messages
By lettered word, each phrase
We have exchanged tells much, reveals
Each self in many ways.

Since that first time you wrote to me
Spoke of the joy you found
In words I had set down, we have
Become quite closely bound

In ties of friendship, letter bright
For written words can hold—
And these I am quite sure will last
A joy, as we grow old.

Sent in by: Mrs. Emma Dubel, Burton, Nebraska

Oh weary mothers, rolling dough
Don't you wish that food would grow?
How happy all the world would be
With a cookie bush and a doughnut tree.

Sent in by: Mrs. Herman Rygg, Sioux City, Iowa

YOUR HOME

Magnify the place you call home. Do not let any outside attraction come in to divide your interest in it. Seek to make it the loveliest and most helpful place that it is in your power to do. Throw into it your best love and your greatest activity. Give it your sweetest smile, your noblest support and your most loyal cooperation. Make all happy in it, and draw your biggest happiness from it. Ask God's blessing upon it, and do all you can to keep it pure and good—a center of beneficent and gracious power.

Sent in by: Mrs. Fred Cook, Hammond, Montana

HAVE YOU SEEN—

Have you seen a boy—just a little chap
With tousled hair and freckles,
Wearing his daddy's' baseball cap,
And leading a dog with speckles?
His face is dirty, I'm almost sure;
His play suit out at the knees.
But he's wearing a smile, I'm certain of that,
To defy any chilling breeze.

If you see that merry, bouncing pair,
Wherever their steps may roam—
This boy with freckles and tousled hair—
Please kiss him and send them home.

Contributed

I am thankful that I live where the hand is free to give;
Thankful I can daily see smiles that prove the soul is free;
Thankful that I still can feel hope is stable when I kneel.
I am grateful when I hear night's sweet music on my ear;
Thankful for my food, I raise paeans to the toiler's praise;
Grateful when the burned leaf's smell sends up incense I've known well.
I am thankful I can think all these common joys a link
To identify my creeds with a heaven the whole world needs.

Sent in by: Esther Vaagen, Werner, N. Dak.

Yesterday is a memory
Tomorrow is an imagination;
Today is eternity.
Live right today and live forever.

Contributed

REAL WEALTH

I hope that I shall never be
So rich or worldly wise
That I shall fail to see stardust
Glimmering in the skies.
To sense with sheer expectancy
The curtained morning sun
And lift myself with eager step
To tasks I've just begun.
I want the joy of little things
A book—a song—a flower
And dreams to glorify each day,
My everlasting dower.

Contributed

A WOMAN COUNTS HER BLESSINGS

Strange how Thanksgiving means so much to me
This year! And yet perhaps not strange, because
I stole an hour from out the day to pause
And estimate my blessings prayerfully.
I'd been subtracting only woes before,
Where on life's slate were many joys to add,
And when I tallied these, I found I had
A total startling-precious in its score.

Ah, how insidious, self pity! Poor?
I, with a roof for shelter, food, and health?
A husband, children, friends—in them a sure
Trust fund of love? And all of beauty's wealth?
So now I go about my work on wings,
While "Thank you, thank you, thank you!" my heart sings.

Contributed

May you have:

The gladness of Christmas, which is Hope
The Spirit of Christmas, which is Peace
And the Heart of Christmas, which is Love.

Sent in by: Mrs. Julius Nyrup, Sioux City, Iowa

* WILD GEESE

As I lay listening to the rain
That beat against my window pane
I heard a murmur in the night
That filled me with a strong delight.
I heard soft calling voices say
"We are on a long, long trail today;"
Then as they paused and nearer drew
They seemed to say "come too, come too."
Oh, how I longed to rise and join
These dear wild feathered friends of mine
In their long thrilling flight
Into the mystery of the night.
Someday when I am older grown
And am all weary and alone
I'll unfold my wings at night
And join them in their distant flight.

Written by: Mrs. H. C. Peters, Humboldt, S. Dak.

Dry your eyes' honey!
Don't cry 'n fret!
There's a whole day tomorrow
That ain't been touched yet!
Contributed

DECLARATION OF FAITH

We plant not only seed
In springtime when we sow;
We plant our earnest faith
That fruit and grain will grow.

We plant belief that sun
And rain will bless our toil,
Will flavor and perfume
The product of the soil.

We plant and write on earth
For all who will to read,
Our faith that God will give
Full harvest for the seed.

No one who plants a seed,
No one who tills the sod,
But thus declares his faith,
His firm belief in God.

Sent in by: Mrs. Ray Streets, Beulah, Wyo.

I like to straighten linen shelves;
Set dresser drawers aright;
To hang crisp, ruffled curtains, and
To keep the silver bright.
Let other women have careers—
None of them arouse
One twinge of envy in my heart—
I like keeping house.

Sent in by Mrs. Carl Wieland, Colman, S. Dak.

THESE THINGS ARE MINE

These things are mine,
A little house, a roof,
And fires to warm. A kitchen,
Homely in its ancient charm.

A little house
Squatting alone where
North winds blow, and cold creeps in
And yet, it warms our hearts.

A little house,
Upon a prairie wide
A funny, ancient, patched little house
But laughter dwells inside!
Contributed

"In this world of hurry, and work, and sudden end,
If a thought comes quick of doing a kindness to a friend,
Do it that very minute. Don't put it off. Don't wait.
What's the use of doing a kindness if you do it a day too late?"
Contributed

—And this is the poem you've all asked for—the one I read for Mom—the day before Mother's Day.

MY MOTHER

Someone I love comes back to me
With every gentle face I see;
Beneath each wave of soft gray hair
I seem to see my mother there.
With every kindly glance and word
It seems as if I must have heard
Her speak, and felt her tender gaze
With all the love of olden days.

And I am moved to take her hand,
And tell her now I understand
How tired she grew beneath the strain
Of feeling every loved one's pain;

No further burdens could she bear.
The promise of that land more fair
Alone could tempt her from her child.
And now, if I could keep her here,
No sacrifice would be too dear—
No tempered winds for her too mild.

Then I would smooth and kiss her face,
And by her side take my old place
And sob my years and cares away.
The tears I have so long repressed
Would lose their ache upon her breast.
I think if I could feel her touch
Once more, it would not matter much
How sunny or how dark the day.

I love each mother that I see
Who brings my own so near to me;
For though I nevermore may frame
Upon my lips that hallowed name,
To any who will draw me near
And answer me with warm caress
As long as there are mothers here
No child can be quite motherless.

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* Asterisks indicate items from Good Deed Dollar letters.