

FOREWORD....

A year brings many things....and as you already know1945 brought Your Neighbor Lady a very great happiness on its third day, the day I became Mrs. Harry Speece. I'm convinced that one happiness brings another, for the kindness and thoughtfulness of friends has increased my happiness a hundredfold. Your letters, your deep good wishes, your lovely gifts, have added to my already brimming-over cup of joy. For this, I thank you from the bottom of my heart. But the thanks come not only from me, but from Harry, my husband. We thank you, so very sincerely.

Now we are truly neighbors....all searching for the same thing....the perfection of our homes, not in a material way, but in the spiritual way that only the heart can create. Homemaking is a big job, an important job, and we have at least a start on the path to a job...."well done." The neighboring we've been carrying on for the past "almost four years" is a great satisfaction and I want you to know how important you are to me, everyday, as we meet in my living room. Days can be long when part of a home is on the other side of the world, but you help make them full for me.

Now....what can I do for you? Let me help you, if I can. And let me thank you again, for being....my neighbor.

Your....Mrs. Neighbor Lady

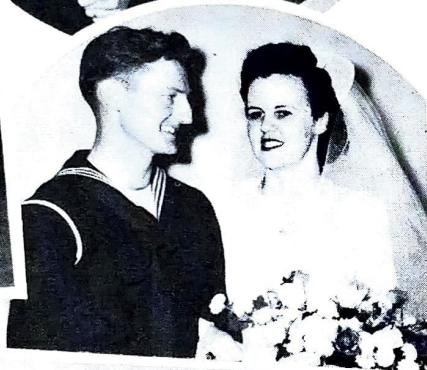
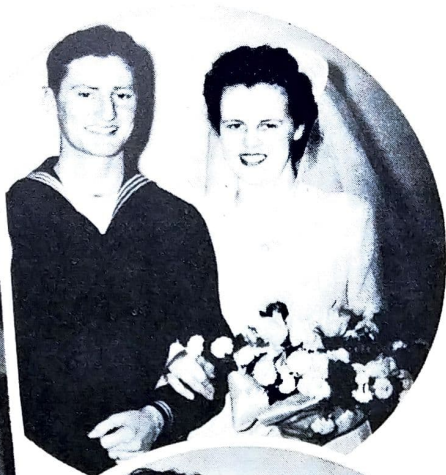


DEDICATION....

To Harry, my husband....and to the home that is in our hearts; only a home of hopes now, but such strong ones, such steadfast ones, that peace will bring their perfect reality.



JANUARY 3, 1945



Maynard Speece, Anoka, Minn.; Harry Speece (my husband); Your Neighbor Lady; Walter T. Hubler (my Pops); Mrs. R. A. Wade (Gretchen); Russell Anthony (Tony-boy); Rosalind (Roz)



Neighbor Lady birthday, September 1, 1944



Holding her 1944 Christmas gift from the neighbor ladies



Kay and Gladys and Your Neighbor Lady with her gift



On the air



The first copy of the 1944 edition of "Another Year with Your Neighbor Lady"



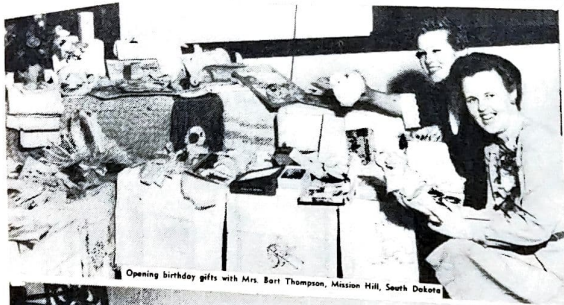
Beautiful blanket given her by the neighbor ladies



More gifts



Al Constant and friends help Your Neighbor Lady celebrate her birthday



Opening birthday gifts with Mrs. Earl Thompson, Mission Hill, South Dakota



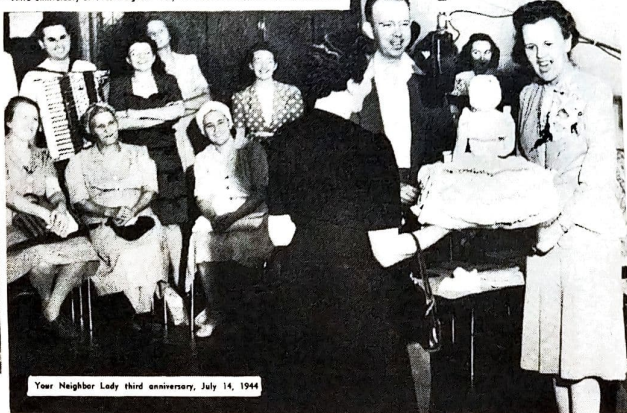
Louise Johnson, Parks Johnson, Warren Hall, "Vox Pop", on the air with Your Neighbor Lady



Third anniversary of Your Neighbor Lady with Mel Murray, Art Smith, Dick Klesi



Warren Hall, "Vox Pop", helps Your Neighbor Lady



Your Neighbor Lady third anniversary, July 14, 1964



RECIPES....

Favorite recipes are those that have been tried, time and again, in kitchens like yours and mine. Here are favorite recipes of WNAX Neighbor Ladies and I'll just bet that they'll soon become specials at your house, too. Do let us know about the ones you try—and like!



CAKES AND FROSTINGS

MOLASSES SPONGE CAKE

Beat 3 egg whites in large mixing bowl until stiff but not dry. Beat 5 egg yolks in small mixing bowl until thick and lemon colored, continuing to beat; then add $\frac{1}{4}$ cup molasses and $\frac{1}{2}$ cup dark corn syrup. Sift together 1 cup cake flour, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{2}$ teaspoon salt. Fold into egg yolk mixture carefully, with wire whip. Now fold this mixture slowly into egg whites, remembering to FOLD, NOT BEAT. Line pan, 11 x 16 x 1 with waxed paper, pour in batter. Bake 15 minutes in moderate oven, 375°. Turn out onto clean dish towel, remove paper. Spread hot cake with 7 minute syrup frosting as follows:

Frosting:

Boil $\frac{3}{4}$ cup light syrup for 5 minutes, then put in double boiler, add 2 egg whites, and beat for 7 minutes. Remove from fire, beat for a minute or two more, and frost cake.

Mrs. Ed Scholtz, Rt. 1, Box 25, Clements, Minnesota

GOOSEBERRY SPICE CAKE

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|-----------------------------------|---------------------------------|
| 1 cup sugar | 1 teaspoon soda |
| $\frac{1}{2}$ cup shortening | 1 teaspoon nutmeg |
| 1 egg | 1 teaspoon cinnamon |
| 1 cup cooked crushed gooseberries | $\frac{1}{2}$ teaspoon allspice |
| 1 cup raisins | Flour to hold up fruit |

Cream sugar and shortening. Beat egg and add gooseberries and raisins, then spices, add flour gradually and beat well. Pour into a greased pan and bake 45 minutes in a moderate oven.

Mrs. Glenn Peterson, Dixon, Nebraska

*TOASTED SPICE CAKE

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|------------------------------|--------------------------------------|
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ teaspoon baking powder |
| 1 cup sugar | $\frac{1}{2}$ teaspoon cloves |
| 1 egg | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ teaspoon soda | $\frac{1}{2}$ teaspoon nutmeg |
| $\frac{3}{4}$ cup sour milk | $\frac{1}{2}$ teaspoon salt |
| $1\frac{1}{4}$ cups flour | $\frac{1}{2}$ teaspoon vanilla |

Blend shortening, sugar and egg yolk in one brisk beating. Dissolve soda in sour milk. Add milk with all sifted dry ingredients. Add vanilla and mix until smooth. Pour into a greased and floured pan 7 inches square. Spread batter with brown sugar meringue.

Meringue

Beat 1 egg white left from cake until it holds a point. Slowly add $\frac{1}{2}$ cup sifted brown sugar and beat until smooth. Pour over and sprinkle with $\frac{1}{4}$ cup broken nut meats. Bake in moderate oven 350° for 35 or 40 minutes

Mrs. Wm. J. Andreessen, Stout, Iowa

*CHERRY PIE CAKE

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|----------------------------------|-------------------------------|
| 1 quart fresh or canned cherries | $\frac{1}{2}$ cup sweet cream |
| $\frac{1}{2}$ cup butter | 3 eggs (separated) |
| $1\frac{1}{2}$ cups sugar | 3 tablespoons sugar |
| 3 tablespoons flour | |

Line a deep pie plate with rich pie dough and fill this with the cherries. Cream butter, add sugar, mix in the flour until this mixture is smooth.

Add the sweet cream and the beaten yolks. Pour this over the cherries which have already been put into the pie shell and bake 30 minutes in a moderate oven or until a knife comes out clean, as in testing custard pie. Beat the whites stiff and add 3 tablespoons sugar. Put on top for meringue and brown nicely.

Sylvia Primmer, Sioux Falls, South Dakota

*DATE NUT CAKE

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|--------------------------------|--------------------------------------|
| 1 cup brown sugar | 1 cup chopped dates |
| 2 tablespoons butter (heaping) | $\frac{1}{2}$ cup nut meats |
| 2 eggs | $\frac{1}{2}$ teaspoon baking powder |
| $\frac{1}{2}$ teaspoon salt | 1 cup boiling water |
| 2 cups flour | 1 teaspoon soda dissolved in water |

Combine ingredients in the usual manner. Dissolve the soda in water and pour over the dates and add nuts, let cool and add to cake mixture. Bake in a moderate oven.

Alice Krouse, Artesian, South Dakota

GOLDEN SPICE CAKE

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|--|---------------------------------|
| 1 egg (or 2 egg yolks) well beaten | $\frac{1}{4}$ teaspoon nutmeg |
| 2 cups sifted cake flour | $\frac{1}{2}$ teaspoon allspice |
| $2\frac{1}{2}$ teaspoons baking powder | 4 tablespoons shortening |
| $\frac{1}{4}$ teaspoon salt | $\frac{3}{4}$ cup brown sugar |
| 1 teaspoon cinnamon | firmly packed |
| $\frac{1}{4}$ teaspoon cloves | $\frac{3}{4}$ cup milk |

Sift flour once, measure, add baking powder, salt and spices and sift together three times. Cream butter, add sugar gradually and cream together thoroughly. Add egg, then flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Bake in a greased pan 8 x 8 x 2 inches in a moderate oven 350° for 50 minutes.

Mrs. Earl Crosley, Santee, Nebraska

BUTTER-SCOTCH PUDDING CAKE

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|------------------------------|--------------------------------------|
| $\frac{1}{2}$ cup shortening | 2 cups flour |
| 2 eggs | 1 cup dark syrup |
| $\frac{1}{4}$ cup water | 1 cup buttermilk |
| 1 teaspoon soda | 1 teaspoon vanilla |
| 1 pkg. butter-scotch pudding | $\frac{1}{2}$ teaspoon baking powder |

Sift all dry ingredients. Cream shortening and syrup, add egg yolks and vanilla. Then add the dry ingredients alternately with buttermilk and water, and last fold in the beaten egg whites. Bake in a loaf.

Mrs. Nick Marra, Alton, Iowa

*BUTTER-SCOTCH NUT CAKE

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|------------------------------|--|
| 1 cup brown sugar | 1 teaspoon vanilla |
| firmly packed | $\frac{3}{4}$ cup brown sugar |
| $\frac{1}{4}$ cup butter | firmly packed |
| $\frac{1}{4}$ cup milk | 3 eggs, unbeaten |
| $1\frac{1}{4}$ cups hot milk | 3 teaspoons baking powder |
| $\frac{1}{2}$ cup shortening | 3 cups sifted flour |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup pecans or other nuts |

Combine 1 cup brown sugar, butter and $\frac{1}{4}$ cup milk in a saucepan and cook until a small amount forms a hard ball in cold water. (250°). Stir constantly after mixture starts to boil. Remove from fire and stir in $1\frac{1}{4}$ cups hot milk gradually. Cool. Blend shortening, salt and vanilla. Add $\frac{3}{4}$ cup brown sugar gradually and cream well. Add eggs, one at a time, beating well after each addition. Sift baking powder with flour 3 times. Add flour to creamed mixture, alternately with butter-scotch mixture, mixing after each addition until smooth. Pour batter into 2 greased pans. Sprinkle nuts over the batter if desired. Nuts can be put on the frosting. Bake in 375° oven for 30 or 35 minutes. Spread the following frosting:

QUICK BUTTER-SCOTCH FROSTING

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|------------------------------------|---------------------------------------|
| 1 cup brown sugar
firmly packed | ¼ teaspoon salt |
| 3 tablespoons shortening | ½ cup milk |
| 2 tablespoons butter | 1½ cups sifted
confectioners sugar |

Combine brown sugar, shortening, butter and salt in sauce pan and bring to boil, stirring constantly. Add milk and boil slowly 3 minutes. Cool, add confectioners sugar and beat until thick enough to spread.

Mrs. Vernie Swan, Hartington, Nebraska

SPANISH BUN CAKE

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|---------------------------|--|
| 1¼ cups brown sugar | ½ cup nut meats |
| 1 tablespoon butter | 1 teaspoon vanilla |
| 2 egg yolks | ¼ teaspoon nutmeg |
| ½ teaspoon soda dissolved | 1¾ cups flour |
| 1 cup sour cream | Add whites of 2 eggs
stiffly beaten |
| 1 cup raisins | |

Cream sugar and butter until fluffy. Add yolks of eggs and beat hard. Add cream with soda dissolved, then raisins, nut meats, vanilla and nutmeg. Add flour and beat thoroughly, adding the beaten egg whites. Bake in moderate oven (350°) for 45 minutes in loaf.

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

APPLESAUCE CAKE

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|--------------------------|-------------------------------|
| 2 cups all purpose flour | ¼ cup sugar |
| 1 teaspoon soda | ¾ cup corn syrup |
| ¼ teaspoon salt | 1 egg slightly beaten |
| ¼ teaspoon cloves | 1 cup thick applesauce |
| ½ teaspoon nutmeg | 1 cup raisins |
| 1 teaspoon cinnamon | 1 cup broken nutmeats, coarse |
| ½ cup shortening | |

Sift, then measure flour. Sift three times with soda, salt and spices. Cream shortening. Add sugar and cream thoroughly. Add syrup gradually, beating after each addition. Add egg and beat till light and fluffy. Add dry ingredients alternately with applesauce. Add raisins and nutmeats. Bake in 9 x 9 inch loaf for 50 or 60 minutes at 350°. Dust with powdered sugar when cool.

Mrs. Shirley Zimmerman, Holland, Minnesota

PRUNE SPICE CAKE

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|---------------------------|------------------------|
| 2¼ cups cake flour | ½ cup shortening |
| 3 teaspoons baking powder | 1 cup light corn syrup |
| ½ teaspoon salt | 2 eggs unbeaten. |
| 1¼ teaspoons cinnamon | ½ cup milk |
| ¼ teaspoon nutmeg | 1 cup whipping cream |
| ¼ teaspoon cloves | 4 large cooked prunes. |

Sift together flour, baking powder, salt and spices. Cream shortening, add syrup. Add ½ of the flour mixture and beat well. Add eggs, 1 at a time, beating well after each; add remaining flour alternately with milk, beating well. Place in 2 well greased 8 inch layer cake pans and bake in moderate oven at 375° for 30 minutes or more. Cool and spread prune filling between layers. Cover with whipped cream flavored with vanilla. Garnish with the 8 half prunes.

PRUNE FILLING

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| 3½ tablespoons cornstarch | 1 cup cooked prunes, chopped |
| 1 cup prune juice | 2 teaspoons lemon juice |
| ¼ teaspoon salt | ¾ teaspoon lemon rind |
| 2 tablespoons light corn syrup | |

Place cornstarch in top of double boiler. Add prune juice gradually, and salt. Cook over direct heat until thickened. Add syrup and prunes. Cook over hot water 12 minutes. Cool. Add lemon juice and rind.

Mrs. Herman Rygg, 2000 Wall Street, Sioux City 19, Iowa

CHERRY CAKE

Sift together:

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| 2½ cups flour | ¼ teaspoon salt |
| 3 teaspoons double acting
baking powder | 1½ cups sugar |

Add:

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| ½ cup shortening | 16 cherries cut in
small pieces |
| ¼ cup maraschino cherry juice | ½ cup sweet milk |

Mix 2 minutes, then add four egg whites unbeaten. Mix 2 more minutes. Fold in ½ cup chopped walnut meats. Bake in 2 layers and put together with a white frosting.

Mrs. Alice Caauwe, Bridgewater, South Dakota

DEVIL'S FOOD CAKE

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|-------------------|-------------------------------------|
| 2 cups cake flour | 2 eggs |
| 1 teaspoon soda | 2 or 3 squares
chocolate, melted |
| ¼ teaspoon salt | ¾ cup milk |
| ½ cup shortening | 1 teaspoon vanilla |
| ½ cup sugar | |
| ¾ cup corn syrup | |

Sift flour once, measure, add soda and salt and sift 3 times. Cream shortening, add sugar gradually, and cream thoroughly. Add syrup and beat well. Add eggs, 1 at a time, beat well, add chocolate, and blend. Add flour alternately with milk, beat well. Add vanilla. Bake in 2 greased deep 9 inch layer pans in moderate oven, at 350° for 25 minutes, or till done. A very moist cake and a favorite at our house.

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

CHOCOLATE SYRUP CAKE

- Melt 2 squares chocolate with 1 teaspoon butter. While this melts, mix 2 well beaten eggs with
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|------------------------|--------------------------|
| 1½ cups dark syrup | 1 teaspoon soda in cream |
| 1 cup quite sour cream | |

Sift 2 cups flour, ½ teaspoon salt and add to the above mixture. Beat well. Add the slightly cooled melted butter and chocolate. Bake in loaf pan. This recipe is large.

Mrs. Gust Hohertz, Peever, South Dakota

DRIED APPLE FRUIT CAKE

Soak 3 cups dried apples over night in enough cold water to swell them. Chop them in the morning and put them on the fire with 3 cups molasses. Stew until almost soft. Add a cup of raisins (seedless if possible) and stew a few minutes longer. When cool add 3 cups flour, 1 cup butter, 3 eggs, and a teaspoon of soda. Bake in a steady oven. This will make 2 good-sized pans of cake. Raisins may be omitted. Spices to taste also may be added if desired.

Mrs. Tim Wilson, Forest City, Iowa

CHRISTMAS FRUIT CAKE

1 cup butter
2 cups light brown sugar
4 eggs well beaten
¼ cup coffee (liquid)
¼ cup lemon juice
¼ cup orange juice
1 tablespoon vanilla
3 tablespoons molasses
3 cups flour, sifted
½ teaspoon salt
½ teaspoon soda
2 teaspoons cinnamon
1 teaspoon cloves
½ teaspoon nutmeg

3 teaspoons baking powder
1 cup chopped walnuts
¾ cup almonds
½ cup seeded raisins
1 cup white raisins
1 ¼ cups chopped dates
½ cup currants
1 cup mixed candied fruits
½ cup chopped citron
Grated rind of 1 orange
and 1 lemon
½ cup grape juice
2 tablespoons spiced fruit juice

Mix in order given and bake very slowly for best results. This is a very good Christmas cake.

Mrs. Louise Wittmeier, Tyndall, South Dakota

OLD FASHIONED FRUIT CAKE

4 ½ cups sifted all-purpose flour
1 ½ teaspoons each soda, salt, ginger and cinnamon. Sift together.
1 cup each dried prunes, apricots, figs
1 ½ cups raisins
½ cup citron
1 cup nuts
¾ cup shortening
¾ cup brown sugar
1 cup honey
1 ¼ cups sour or butter milk
2 eggs

Wash fruits (except citron) in hot water. Drain and cut fine. Combine with ½ cup flour mixture. Cream shortening, add sugar, egg, then honey. Add flour, alternating with milk. Then fruits and nuts. Bake at 325° about 2 hours if in 1 large cake.

Mrs. Bart Thompson, Mission Hill, South Dakota

RAISIN FRUIT CAKE

Wash 1 pound raisins. Cook with 1 ½ cups water and 1 ½ cups sugar for 5 minutes. Add ¼ cup butter. When cool, add 2 beaten eggs and pour into sifted dry ingredients, which are 2 ½ cups flour, 1 teaspoon baking powder, 1 teaspoon soda, ½ teaspoon salt, 1 teaspoon cinnamon and cloves, and ½ teaspoon allspice. Add ½ cup citron and ½ cup nuts. Bake slowly in moderate oven, baking time depending of course on size of cakes.

Mrs. Bart Thompson, Mission Hill, South Dakota

TOASTED ALMOND FRUIT CAKE

¼ pound almonds (whole)
½ cup shortening (Lard is all right)
½ cup brown sugar
3 eggs
¼ cup molasses
1 teaspoon allspice
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon mace
½ teaspoon salt

3 cups seedless raisins
¼ pound candied cherries (whole)
½ pound dates (cut)
1 pound Fruit Cake mix (citron and peels)
1 ½ cups strawberry preserves
½ teaspoon soda
2 tablespoons hot water
1 cup flour

Pour boiling water over almonds and let stand a few minutes. Then skin and toast in oven. Cream fat and sugar and add balance of ingredients in order given. Dissolve soda in hot water. Grease and line 1 large or 2 small loaf pans with heavy white paper also greased. Fill with batter and bake for 3 to 4 hours in a very slow oven. May even be covered for last half hour with brown paper to prevent heavy crust. Makes nearly 5 pounds.

JIFFY CAKE WITH SELF ICING

4 tablespoons lard
1 cup sugar
1 egg
½ cup milk
¼ teaspoon salt
1 ½ cups sifted flour
1 ½ teaspoons baking powder
1 teaspoon vanilla

Put all ingredients into a bowl and beat with a rotary beater 2 or 3 minutes. The batter will be light and smooth. Pour into a deep layer greased pan and cover evenly with the following icing:

½ cup grated sweet chocolate
½ cup almonds

Or, shave a 5 cent almond chocolate candy bar over the top of the cake. Bake for 35 or 40 minutes, in a moderate oven. This is delicious and easy to make.

Mrs. Will Sunbarger, Tarkio, Missouri

FROSTING

Beat ½ cup sweet cream and 1 egg yolk and boil till thick. Be sure to stir this mixture so it does not burn. Then add powdered sugar to spreading consistency. Add a pinch of salt. This is good on either dark or light cake. For a white cake either lemon or vanilla may be used for a little different flavoring.

Mrs. Emil Hildring, Brandon, South Dakota

COCOA OR CHOCOLATE FROSTING FOR GRAHAM CRACKERS

¾ cup sugar
2 ½ tablespoons cocoa
¼ cup sweet cream
1 tablespoon butter
1 teaspoon vanilla

Mix sugar, cocoa and cream together and boil until it spins a thread. Remove from stove and beat until thick enough to spread. Then add the butter and vanilla. Spread on graham crackers. This also makes a nice frosting for any kind of cake. Nuts may be added if desired. Mix them in with the butter and vanilla.

Mrs. John Reinholdt, Irene, South Dakota

HUNGARIAN CHOCOLATE FROSTING

3 squares unsweetened chocolate
1 ½ cups confectioner's sugar
2 ½ tablespoons hot water
3 egg yolks
4 tablespoons butter

Melt chocolate in double boiler. Remove from boiling water and add sugar and hot water, blending well. Add egg yolks, 1 at a time, beating well after each addition. Add butter, a tablespoon at a time, beating thoroughly after each addition. This makes enough frosting to cover tops and sides of 2 9-inch layers or top and sides of 8-inch square, or about 2 dozen cup cakes.

Mrs. Ralph M. Helle, Mitchell, South Dakota

SWIRL ICING

Frost cooled caked with 7 minute icing. Dip tines of fork into 1 ounce square chocolate, melted. Let chocolate drop from tines onto icing. With a toothpick swirl through chocolate dots.

Mrs. George Crist, Ainsworth, Nebraska

MARBLE ICING

⅞ cup sugar
¼ teaspoon cream of tartar
1 egg white
Pinch of salt
3 tablespoons water
1 teaspoon vanilla
1 ounce chocolate

Boil all ingredients except chocolate and vanilla in double boiler for 7 minutes, beating with egg beater continuously. Remove from fire and beat in vanilla; slightly cool, then slowly stir in grated chocolate and spread on cake.

DUTCH CAKE OR PUDDING

1 cup flour	1 egg
1 tablespoon butter	1 tablespoon sugar
$\frac{1}{2}$ cup sour milk	Pinch of salt
1 teaspoon soda	

Mix as for pancake batter. Use a square pan. Pour on top of this batter a cup of sour cream and sprinkle 1 cup crushed peanut brittle or one cup brown sugar. Bake in a moderate oven 350° for 35 minutes. This is a very delicious desert and is served cut in squares and topped with whipped cream.

Mrs. Alex Quarnstrom, Comfrey, Minnesota

MARSHMALLOW SAUCE

2 cups white syrup	$\frac{1}{8}$ teaspoon salt
2 egg whites	$\frac{1}{2}$ teaspoon vanilla

Cook syrup over medium heat until a small amount will form a soft ball in cold water. Whip egg whites, salt and vanilla until stiff in a large bowl. Add hot syrup in four sections, beating after each addition. As mixture becomes stiff, use wooden spoon. Takes about five minutes. When ready, mixture will stand in soft peaks when dropped from spoon. Makes 4 cups. Keeps indefinitely in a covered jar at room temperature. This can be used almost anywhere a frosting is desired. Also grand for topping ice cream. Vary with the addition of fruit juices.

Mrs. Joe Gumpinger, Route 3, Lamberton, Minnesota

HOT FUDGE SAUCE

1 square chocolate	$\frac{3}{4}$ cup corn syrup
1 tablespoon butter	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup boiling water	Pinch of salt
$\frac{1}{4}$ cup of sugar	1 tablespoon corn starch

Melt chocolate and add butter. Blend and add boiling water, very slowly. Bring to a boil. Combine sugar, cornstarch and corn syrup. Boil hard for five minutes, cool, and add vanilla and salt. It should form a hard ball in water after the second boiling.

Mrs. Arnold Stewart, Box 44, Page, Nebraska



COOKIES

DATE CRUMBLES

(Especially for my husband)

1 package dates (1 pound)	2 cups rolled oats
$\frac{1}{2}$ cup sugar	1 cup flour
$\frac{1}{2}$ cup water	1 cup brown sugar
Juice of lemon	$\frac{3}{4}$ cup soft butter
Boil above together till thick	1 small teaspoon soda

Put all ingredients, excluding the date mixture, together and mix well with hands. Put half the mixture (containing flour, oatmeal, etc.) in greased 9 x 12 pan. Spread on date filling and pat the other half of the mixture over the top. Bake very slowly for nearly an hour. Raisins can be used in place of dates.

Mrs. Jake A. Miller, Hurley, South Dakota

HONEYMOON DREAM BARS

1 cup flour	$\frac{1}{2}$ cup butter	2 tablespoons brown sugar
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Mix, spread in pan and bake 10 minutes.

Topping:

Mix together	
2 eggs beaten	Vanilla
$\frac{1}{4}$ cup flour	$\frac{3}{4}$ cup cocoanut
$\frac{1}{2}$ teaspoon baking powder	1 package chocolate bits
$1\frac{1}{2}$ cups brown sugar	

Spread over batter and bake 20 minutes longer. Cut into bars when nearly cool.

Mrs. Walter Nack, Groton, South Dakota

*SCHAUM TORTE

3 egg whites beaten stiff	1 cup sugar folded in
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Beat and Beat

Add pinch of cream of tartar and $\frac{1}{2}$ tablespoon vinegar. Beat again, then add 1 teaspoon vanilla. Beat till it stands in peaks, then drop on greased baking sheet, 1 or 2 teaspoons to each cookie. Put in very slow oven and bake 45 minutes. When cool, split, fill with fruit, ice cream or leave plain.

Flo Hanson, Route 2, Vermillion, South Dakota

HONEY STICKS

$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup honey	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{4}$ teaspoon cinnamon	2 cups flour
$\frac{1}{8}$ teaspoon cloves	1 teaspoon baking soda
$\frac{1}{8}$ teaspoon nutmeg	2 tablespoons cream

Mix shortening and honey until soft, and creamy. Add remaining ingredients, mixing lightly; spread dough thinly in greased shallow pan. Bake 15 minutes in moderate oven. Cool 5 minutes, cut into bars and store in covered cookie jar.

Mrs. A. E. Dvorak, Winner, South Dakota

BIRDS NEST COOKIES

$\frac{1}{2}$ cup butter	1 egg yolk
$\frac{1}{4}$ cup brown sugar	1 beaten egg white
1 cup flour	

Form in balls and dip in the beaten egg white. Roll in ground nuts, press down in center and bake 8 minutes at 350°. Take out and press center down again. Put jam in center and bake 10 minutes longer.

Mrs. Clifford Nelson, Revere, Minnesota

OATMEAL MACAROONS

1 cup sugar	$2\frac{1}{2}$ cups rolled oats
1 tablespoon melted shortening	2 teaspoons baking powder
2 eggs	1 teaspoon vanilla extract
$\frac{3}{4}$ teaspoon salt	

Mix sugar with shortening. Add egg yolks, salt and rolled oats. Add baking powder beaten egg whites and vanilla. Mix thoroughly. Drop on greased tins, about $\frac{1}{2}$ teaspoon to each macaroon, allowing space for spreading. Bake about 10 minutes in a moderate oven.

Mrs. T. S. Yeager, 4214 Central Street, Sioux City, Iowa

OATMEAL MACAROONS

4 egg whites
2 cups sugar
1½ cups cocoanut
4 cups oatmeal or less
½ teaspoon vanilla

Beat the egg whites till stiff, gradually add the sugar, vanilla, cocoanut and last the oatmeal. More or less oatmeal may be needed according to size of eggs. The mixture should be fairly stiff and after trying 1 for sample, you can see if more oatmeal may be added.

Mrs. Nick Marra, Alton, Iowa

NUT OATMEAL MACAROONS

1 egg
½ cup sugar
¼ teaspoon vanilla
¾ cup rolled oats
¼ cup chopped walnuts
¼ teaspoon salt
2 teaspoons melted shortening

Beat egg until very light, add sugar slowly, beating constantly. Add flavoring, oats, salt, nuts and melted shortening. Drop from teaspoon on greased baking sheet and bake in a slow oven 350° until browned. (About 10 minutes). Remove from pan while warm. This makes about eighteen macaroons.

Mrs. Peter E. Hansen, Route 1, Jasper, Minnesota

FRUITY COOKIE

2 cups brown sugar
1 cup shortening
2 eggs
½ cup cold coffee
3½ cups flour
1 teaspoon soda
1 teaspoon baking powder
¼ teaspoon salt
1 cup chopped dates
1 cup nutmeats
¼ cup chopped citron and fruit peel mixed
¼ cup chopped maraschino cherries, drained
¾ teaspoon cinnamon
¾ teaspoon nutmeg
1 cup raisins, softened and well drained

Cream sugar and shortening. Add beaten eggs and blend thoroughly. Add the coffee. Sprinkle a little flour over the fruits and nuts. Add dry ingredients which have been sifted together several times. Last fold in the floured nuts and fruits. Drop by teaspoon on a greased baking sheet and flatten slightly with a fork. Bake in 375° oven until done.

Mrs. L. C. Bos, Clarkson, Nebraska

PEPPERNUTS

3 pounds dark syrup
1 pound butter
1 pound sugar
½ cup molasses
6 pounds flour
1 pound candied fruit
1 cup nutmeats
1 tablespoon each
cloves, cinnamon and soda

Mix sugar, spices, nuts and candied fruit with about 5 pounds flour. Boil the syrup, then add butter and boil up again. Cool slightly and add to the flour mixture, also adding molasses, and soda which has been dissolved in a little hot water. This will be a very stiff mixture which must be kneaded like bread dough. Add as much of the remaining flour as needed to make it stiff enough so it won't stick to the board. Shape in long rolls the size of a quarter, let stand till cool. Slice about ¼ inch thick and bake in a moderate oven until a very light brown. Makes about 10 pounds and should be kept in fruit jars or tight containers. Will keep for months.

Mrs. F. Hendersheedt, Spencer, South Dakota

CHRISTMAS PEPPERNUTS

1 pound brown sugar
½ pound butter
½ cup sweet milk
2 teaspoons baking powder
5 eggs
Flour to roll
2 teaspoons anise

If ground anise is not available, grind whole anise seed fine. Shape into rolls with hands and cut with knife.

Mrs. Nettie Johnson, Briceyn, Minnesota

*PECAN FRUIT COOKIE

½ cup shortening
1 cup brown sugar
1 egg beaten
1¾ cups flour
½ teaspoon soda
½ teaspoon salt
¼ cup sour cream or milk.
¾ cup pecans
¾ cup drained maraschino cherries
1 cup dates or raisins

Cream shortening and sugar. Add egg. Sift salt, flour and soda. Add flour mixture alternately with cream. Add chopped dates or raisins and cherries cut in halves. Also part of chopped pecans. Drop from teaspoon onto cookie sheet. Add whole pecan to top of each. Bake at 400° 10 to 13 minutes.

Mrs. Louis T. Powelson, Rosholt, South Dakota

DATE MACAROONS

2 egg whites
¾ cup powdered sugar, sifted
½ cup cocoanut
½ teaspoon salt
1 teaspoon vanilla
1 cup chopped stoned dates

Beat the egg whites stiff. Blend in the sugar, add remaining ingredients. Drop from a teaspoon onto a greased baking sheet and bake about 10 minutes in a 325° oven.

Mrs. Emery Nieland, Route 2, Revillo, South Dakota

CHOCOLATE OATMEAL DROPS

1 cup honey
1 cup shortening
2 cups quick cooking oatmeal
2 squares melted unsweetened chocolate
1 teaspoon vanilla
2 eggs beaten
1¾ cups flour
1 teaspoon soda
¼ teaspoon salt
1 teaspoon cinnamon
¼ cup sour milk

Chocolate bits, nuts or raisins may be added if desired. Cream honey and shortening. Add melted chocolate and vanilla. Mix. Add eggs and beat. Sift together flour and soda, salt and cinnamon. Lightly flour nuts and raisins if used. Add flour mixture alternately with sour milk to first mixture. Drop from tablespoon onto a greased baking sheet and bake in moderate oven, 350°.

Mrs. Roland Voss, Route 2, Paynesville, Minnesota

BISMARCKS

6 eggs well beaten
1 cup sugar
1 cup butter
2 cups sweet milk
Pinch of salt
1 teaspoon flavoring
About 7 cups flour
1 cake yeast

Soak yeast in the milk, stir in enough flour to make a soft sponge. Let rise ½ hour. Then add the other ingredients and flour. Mix till smooth. Let rise 1 hour or little longer. Knead down. Let rise again, then roll to ¼ inch thickness. Cut with a round cookie cutter, brush edge of cookie with a little sweet milk, put 1 spoonful on each cookie and cover with another cookie. Press edges together, let rise until light, then fry in deep fat. Any jelly or jam may be used.

Hettinger, North Dakota

*DELICIOUS DOUGHNUTS (Sour Cream)

¾ cup sour cream
¼ cup sour milk
1 cup sugar
3 eggs beaten
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon nutmeg
½ teaspoon salt
1 teaspoon vanilla
3½ to 3¾ cups flour

Add sugar to cream and milk and let dissolve. Add eggs, then sifted dry ingredients to make a soft dough. Mix lightly, roll out, part at a time, to ¼ inch thickness and cut. Let these dry slightly before frying, while

others are being cut. Fry in deep fat preheated to 365° or which will will brown a cube of bread in 50 seconds. Remove and drain on unglazed paper.

Mrs. H. C. Morrill, Conde, South Dakota

MINCE MEAT BARS

- | | |
|-------------------------------------|-----------------|
| 2 cups rolled oats | ½ teaspoon soda |
| 1¾ cups flour | ½ cup butter |
| 1 cup brown sugar | ½ cup lard |
| 1½ cups mince meat or other filling | |

Put rolled oats through food chopper. Mix with other dry ingredients. Work in shortening until mixture is crumbly. Pack ½ of mixture firmly in pan. Spread the filling on, then add rest of dough and pack with hand or spoon. Bake in moderate oven for 40 minutes or so. Cool thoroughly before cutting.

Mrs. Henry P. Johnson, Route 2, Lake Bronson, Minnesota

*MOTHER'S DOUGHNUT RECIPE

- | | |
|-------------------------------|----------------------------|
| 1 cup sugar | 2 tablespoon melted lard |
| 2 beaten eggs | 1 teaspoon soda |
| 1 cup buttermilk or sour milk | 1 teaspoon baking powder |
| ½ teaspoon salt | Flour to make a soft dough |
| ¼ teaspoon nutmeg | |

Just mix the ingredients in the order given, sifting the soda and baking powder with about a cupful of flour, and then adding enough additional flour to make a soft dough that will roll out easily.

Mrs. Albin Blomquist, Edmore, North Dakota



PIES

CREAM APPLE PIE

- | | |
|--------------------------|----------------------|
| Plain pastry for 1 crust | ¼ teaspoon cloves |
| 6 medium sized apples | 1 cup sour cream |
| 3 tablespoons flour | ½ teaspoon cinnamon |
| 1 cup sugar | 1½ tablespoons sugar |

Roll out crust to about ⅛ inch thickness and line pie pan. Flute edge. Pare, core and slice apples medium thin, fill pastry shell. Mix flour, sugar and cloves together. Add sour cream and mix thoroughly, pour over apples. Sprinkle cinnamon and 1½ tablespoons sugar over the top. Bake at 450° for 10 minutes then reduce heat to 350° for 40 minutes. Serve warm or chilled.

Mrs. Wayne Sullivan, Dante, South Dakota

COLONIAL PUMPKIN PIE

- | | |
|----------------------------------|------------------------|
| 1½ cups canned or cooked pumpkin | 1 teaspoon ginger |
| 1 cup brown sugar firmly packed | ⅛ teaspoon allspice |
| ½ teaspoon salt | 2 tablespoons molasses |
| 1 teaspoon cinnamon | 3 eggs slightly beaten |
| | 1 cup milk |

Combine pumpkin, brown sugar, salt, spices and molasses and mix well. Add eggs and milk. Pour into unbaked pie shell. Bake in hot oven (425°) from 40 to 45 minutes. Serve slightly warm or cold with wedges of cheese, can also be served with whipped cream.

Mrs. Louise Wittmeier, Tyndall, South Dakota

PUMPKIN PIE WITH SYRUP

- | | |
|----------------------|---------------------|
| 1 unbaked pie crust | 1 teaspoon nutmeg |
| 1 cup cooked pumpkin | 1 cup syrup |
| 2 cups rich milk | 3 eggs |
| A dash of salt | 1 teaspoon cinnamon |

Beat eggs. Add beaten eggs to pumpkin and spices. Add syrup and put in pie crust. Bake at 350° until inserted knife comes out clean.

Mrs. Leslie Carr, Allen, Nebraska

*UNBAKED PUMPKIN PIE

Pie shell—16 graham crackers, roll fine and mix with ½ cup butter and bake slightly.

Filling

- | | |
|----------------------------|---------------------|
| 1½ cups whipping cream | 1 teaspoon vanilla |
| 1 cup cooked thick pumpkin | ½ teaspoon cinnamon |
| ¾ cup sugar | |

Mix pumpkin, spices and sugar together. Whip cream stiff then fold in the pumpkin mixture and vanilla. Fill the pie shell. Sprinkle with nuts and serve at once.

Mrs. Lawrence McClain, Parkston, South Dakota

SOUR CREAM RHUBARB PIE

- | | |
|-------------------|---------------------|
| 4 eggs beaten | 1 cup sour cream |
| 2 cups sugar | 2 cups raw rhubarb |
| 1 teaspoon nutmeg | 2 tablespoons flour |

This makes two pies. I also use grated pineapple in place of rhubarb, a small size can to a pie. Use a little less sugar when making the double recipe for pineapple pie. Use 1 cup sour cream to a pie.

Mrs. Grant Callsen, Lily, South Dakota

RHUBARB RAISIN PIE

- | | |
|--------------------------|--------------------|
| ¾ cup sugar | ⅛ teaspoon salt |
| 1 egg | 2 cups cut rhubarb |
| 2 tablespoons flour | ¾ cup raisins |
| 1 tablespoon lemon juice | |

Put washed raisins in warm water and let stand while fixing the rest of the ingredients. Mix flour and sugar, add egg, lemon juice, salt and butter. When well mixed combine with drained raisins and rhubarb. Put in unbaked crust and bake.

Mrs. Verlin Walz, Parkston, South Dakota

SOUR CREAM PLUM PIE

- | | |
|----------------------------------|---------------------------|
| 1 small cup pitted plums drained | ¾ cup sour cream |
| 1 cup plum juice | 2 eggs beaten |
| 2 tablespoons corn starch | 1 baked, 9 inch pie shell |
| ¾ cup sugar | |

Bring plums and juice to a boil, add combined corn starch and sugar. Cook 15 minutes, add sour cream to eggs, then add them to plum mixture and cook 5 minutes longer, stirring. Pour in shell and cool before cutting. May be topped with whipped cream, but is very good without.

Mrs. Harold Potter, Lynch, Nebraska

FRIED APPLE PIE (With Dried Apples)

Make your favorite pie crust recipe using a little less shortening and roll out to size of a saucer. Have the apples cooked and sweetened, but not much juice, the drier cooked, the better. Put 2 tablespoons of the apples on half the little crust, have a skillet on the stove with a little fat in it, put the pies in and fry brown on both sides. Cool before serving. These are very rich.

Mrs. Travis E. Miller, Blunt, South Dakota

PASTRY MIX

Sift 4 pounds flour and 2 tablespoons salt together. With a pastry blender cut in 1 pound lard until the mixture is as fine as meal. Then cut in another pound of lard until it is as large as peas. Put this mixture in a large jar or can with a tight lid and it will keep a long time. Then when you want to bake a pie, take out 1 cup for a 1 crust pie and add just enough water to moisten. This is a great time saver. I never have had luck with it and can bake a pie in a very short time.

Mrs. Floyd A. Trask, Groton, South Dakota



PUDDINGS

APPLE ROLL UPS

Boil together for 5 minutes in a round pan 9 x 3 inches,

½ cup Cuban Cane syrup 2 cups water
½ cup corn syrup

Remove ½ cup of the syrup from the pan to pour over the rolls. Peel and chop fine 3 cups apples.

Sift, then measure, 2 cups all purpose flour. Sift again with 3 teaspoons baking powder and ½ teaspoon salt. Mix ¼ cup shortening with pastry blender. Add and stir just enough to absorb ¾ cup milk. Roll out into rectangle 10 x 15 and ½ inch thick. Spread with chopped apples. Dot with 2 tablespoons butter and sprinkle with ¾ teaspoon cinnamon. Roll into long roll and cut into 1½ inch slices. Place cut side down in syrup in baking pan. Pour remaining ½ cup syrup over top. Bake 30 minutes in moderate oven. Serve warm or cold with light cream.

Mrs. Emil Erlandson and Norma, Rt. 2, Box 47, Laurel, Neb.

RHUBARB CRUMBLE

3 cups diced rhubarb	4 tablespoons melted oleomargarine
2 tablespoons orange juice	½ cup brown sugar
½ cup sugar	¾ cup sifted flour
¼ teaspoon cinamon or allspice	½ teaspoon salt
1 tablespoon butter	¼ teaspoon baking powder
	¾ cup quick-cooking oatmeal

Add orange juice to rhubarb. Arrange in shallow greased baking dish. Sprinkle with sugar mixed with cinnamon. Mix flour, salt, baking powder and oatmeal together. Combine melted fat and brown sugar. Combine sugar and flour mixtures together, crumbling well. Spread mixture over rhubarb. Bake in moderate oven for about 40 minutes. Serve with warm pudding sauce or cream.

Mrs. Alfred Fink, Ringsted, Iowa

SUET PUDDING

Grind:

1 cup suet 1 cup raisins

1 cup unpared apples

Dissolve: ½ teaspoon soda in 1 cup sour milk

Add:

1 cup sugar

1 cup molasses

Stir in:

3 cups sifted flour

1 teaspoon nutmeg

½ teaspoon salt

1 teaspoon cinnamon

Mix together well and steam for 3 hours. Dry off in oven 10 minutes.

Mrs. Dave Swanson, Laurel, Nebraska

PEANUT BUTTER HONEY SAUCE

½ cup honey

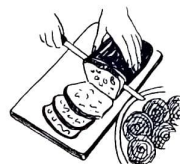
1 cup water or juice from canned fruit

½ teaspoon salt

¾ cup peanut butter

Combine honey, water or fruit juice and salt. Bring quickly to a boil and cook 2 minutes. Cool. Place peanut butter in a bowl and mix with a fork until softened. Add cooled honey mixture gradually, creaming after each addition. Serve hot with puddings. Remaining sauce may be stored in refrigerator. For variety, use molasses or sorghum in place of honey.

Mrs. Marie Weber, Salem, South Dakota



BREAD AND ROLLS

BREAD STICKS

2 quarts flour

½ cup butter

1 quart new milk

Dessertspoonful salt

1 tablespoon sugar

1 cake compressed yeast dissolved in small amount of luke warm water and

½ teaspoon sugar

When this yeast has risen, add to other ingredients, mix well and let rise. Knead the same as bread. When light, make out in small long rolls and bake.

Mrs. Anna E. Dvorak, 202 Adams Street, Winner, S. Dak.

PUMPERNICKLE BREAD

Stir 1½ cups cold water into ¾ cup corn meal till smooth. Put in double boiler and add 1½ cups boiling water and let cool. Stir till smooth. Add 1½ teaspoons salt, 1 tablespoon sugar, 2 tablespoons fat. Let stand till lukewarm. Add 2 cups mashed potatoes, 1 tablespoon caraway seeds and 1 cake fresh yeast dissolved in ¼ cup lukewarm water. Add 6 cups rye or graham flour and knead smooth. Use 2 cups white flour on board as you knead, cover and set aside to double in bulk. Shape into small loaves. Place in greased pans, let rise to top of pans and bake 1 hour or longer in hot oven.

Mrs. Charley Tasler, Atkinson, Nebraska

PUMPERNICKLE BREAD

Scald 1 cup milk. Add 1 tablespoon each of butter and sugar and let cool. Add ½ yeast cake dissolved in 1 cup tepid water. Stir in 1 quart of rye flour and a tablespoon caraway seeds. Mix thoroughly and set to rise overnight. In the morning, cut down, put in bread pans. Allow to rise until light. Bake in a medium oven for 1 hour.

Mrs. Anna J. Just, Yankton, South Dakota

NUT BREAD

4 cups flour

Lard size of an egg

2 cups sugar

1 banana (may be omitted)

2 cups buttermilk and part sour cream

½ cup nuts

1 teaspoon soda in little hot water

1 teaspoon baking powder

Bake in 2 loaf tins at 350° for 60 minutes.

Mrs. Oscar Ellingson, Route 1, Warner, South Dakota

HEALTH BREAD

- | | |
|---|--|
| $\frac{3}{4}$ cup brown sugar or heavy cane syrup | 1 cup graham flour |
| 1 egg slightly beaten | 1 cup all-bran |
| Pinch of salt | 1 cup raisins |
| 1 cup oatmeal | 1 teaspoon soda dissolved in 1 cup sour milk |

Mix together and bake in slow oven one hour in loaf pan.

Mrs. Garret Greenfield, Sibley, Iowa

TOMATO JUICE ROLLS

Dissolve 1 yeast cake in 2 tablespoons lukewarm water. Add 2 cups tomato juice, 2 tablespoons sugar, $1\frac{1}{4}$ teaspoon salt and mix well. Add 4 tablespoons butter, 2 beaten eggs and sifted flour to make a batter. Let rise until light. Add sifted flour to make a dough that can be handled. Knead well. Finish as any rolls.

Mrs. Cecil Traver, Burkmere, South Dakota

SANDWICH BREAD

- | | |
|---|---|
| 1 cup grapes soaked in 2 cups sour milk | $\frac{1}{4}$ teaspoon salt |
| 1 teaspoon soda | 3 eggs beaten |
| 1 cup dates, cut fine | 3 tablespoons shortening |
| $\frac{1}{2}$ cup sugar | Enough flour to make a fairly stiff dough |

Bake in a slow oven for 1 hour. Add nuts if desired. Good with cheese.

Mrs. John Carsrud, 2024 S. Minnesota Ave., Sioux Falls, S. D.

RYE BREAD

- | | |
|---|--|
| 3 cups white flour | 1 cake yeast in 3 tablespoons warm water |
| 3 cups rye flour | 1 tablespoon salt |
| 1 cup milk | 2 tablespoons shortening |
| 1 cup water | |
| $\frac{1}{4}$ cup brown sugar or molasses | |

Crumble yeast in 3 tablespoons warm water. Scald milk. Add salt, sugar or molasses and water. Cool to lukewarm. Add yeast and rye flour. Beat well. Add melted shortening. Add white flour slowly to make a stiff dough. Turn on a floured board and knead well. Place in bowl, cover, let rise in warm place till double in bulk. Punch down, and let rise till light. Divide into 2 balls. Let rise 10 minutes. Then shape in 2 loaves. Place in oiled pans, cover and let rise in warm place till light. Bake at 425° for 10 minutes, then lower to 375° for about 40 minutes.

Mrs. Nick Marra, Alton, Iowa

SPOON BREAD

Stir a heaping cup of corn meal into a quart of boiling milk, and stir while cooking to avoid lumps. Cook a few minutes, remove from fire, and when cool stir in 1 cup milk, 1 tablespoon shortening (bacon fat preferred), 2 heaping tablespoons flour and 1 level tablespoon salt. Spread thinly on a flat baking tin, or cake pan and spread 2 tablespoons of sweet cream over the top. Put in oven and bake until brown. Serve hot with butter or syrup. A few thin slices of bacon placed on top before putting it in the oven will make a nice variation. This is a good dish for breakfast. I usually cook the corn meal before hand, and have it ready for the oven first thing in the morning.

Mrs. Herman Lubbers, Burke, South Dakota

RICH SWEET DOUGH

- | | |
|---|------------------------------|
| 2 cakes compressed yeast or 2 packages granular yeast | |
| 1 cup milk | 2 eggs well beaten |
| $\frac{1}{2}$ cup sugar | $4\frac{1}{2}$ cups flour |
| 1 teaspoon salt | $\frac{1}{2}$ cup shortening |
- Crumble yeast in bowl. Add lukewarm liquid, sugar, and mix well. Let stand for 5 minutes. Add eggs and beat. Sift and measure flour, add $\frac{1}{2}$ of it. Beat in melted and cooled shortening and salt and beat for 2 minutes. Add most of the rest of the flour and mix well. Turn dough

on lightly floured board. Let stand 10 minutes, then knead till smooth. Put to rise in greased bowl about 2 hours until it doubles in size. Punch down dough and let rise again, not quite double its size. Make in rolls and let rise until light. Bake 12 to 25 minutes in quite hot oven, 425°.

Mrs. Louis Hinze, 111 E. Jefferson St., Spring Valley, Minn.

RICH WAFFLES WITH BUTTERMILK

- | | |
|--|---|
| 3 eggs separated | $1\frac{1}{4}$ cups flour, sifted once before measuring |
| $1\frac{1}{2}$ cups buttermilk | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ teaspoon soda | $\frac{1}{2}$ cup shortening (part butter for flavor) |
| $2\frac{1}{2}$ teaspoons baking powder | |

Beat yolks well, add buttermilk, then dry ingredients sifted together, stirring constantly. Beat hard. Add melted shortening. Fold in egg whites beaten stiff. Makes 8 to 10 waffles.

Mrs. Louis Hinze, 111 E. Jefferson St., Spring Valley, Minn.

MOTHER'S DUMPLINGS

- | | |
|-----------------------------|---------------------|
| $1\frac{1}{4}$ cups flour | Pinch of salt |
| Butter the size of a walnut | 1 cup boiling water |
| 1 egg | |

Put flour in dish and make a well in the center, add the butter and salt, then add enough water to just coat the flour. Add the egg and beat vigorously so it leaves the edge like cream puffs. You may have to add a little more flour, depending on the size of the egg. Dip spoon in hot broth, form dumpling; drop. Be sure teaspoon is hot each time. Keep broth boiling while putting dumplings in. Makes 12 dumplings.

Mrs. Otto Bliesman, Denison, Iowa

POTATO DUMPLINGS

- | | |
|-----------------|-------|
| 2 or 3 potatoes | flour |
| 1 egg | salt |

Boil potatoes in vegetable soup. Place in a bowl, mash, add pinch of salt, raw egg and flour enough to hold the shape of a ball. Drop by spoonful into boiling soup 15 minutes before serving. The dumplings are fluffy mealy and yellow.

Mrs. Fred Ruby, Newell, South Dakota



MEAT DISHES

WALNUT STUFFED MEAT LOAF (A meat extender)

- | | |
|-----------------------------------|---|
| 1 egg | $1\frac{1}{2}$ teaspoons salt |
| $\frac{1}{2}$ cup milk | $\frac{1}{2}$ teaspoon celery salt |
| 2 pounds ground beef | $1\frac{1}{2}$ teaspoons Worcestershire |
| 2 tablespoons finely minced onion | $\frac{1}{2}$ cup ketchup |
| $\frac{1}{2}$ teaspoon pepper | $\frac{1}{4}$ cup water |

Beat egg. Add milk and combine with meat, onion and seasoning except ketchup. Flatten on piece of waxed paper into rectangular shape $\frac{3}{4}$ inch thick. Combine ingredients for stuffing (stuffing recipe follows). The walnuts in stuffing recipe gives the meat a rich flavor. Shape stuffing into roll on top of meat, close to lengthwise side. Roll so that the meat completely covers stuffing. Place in shallow baking pan. Mix the ketchup with water and pour over meat roll. Bake at 375° for 1 hour. Serves 6 to 8. Garnish with orange slices and walnuts.

STUFFING

- | | |
|--------------------------------------|--------------------------------|
| 3 cups soft bread crumbs | ½ teaspoon poultry seasoning |
| 2 tablespoons minced onions | ½ cup milk, water or stock |
| 1 teaspoon salt | 1 cup coarsely chopped walnuts |
| ½ teaspoon pepper,
black or white | |

Mrs. Albert O. Haugen, Route 3, Vermillion, South Dakota

MEAT LOAF

- | | |
|------------------------|------------------------------|
| 4 to 6 slices of bread | 1 teaspoon poultry seasoning |
| 1½ pounds hamburger | Salt to taste |
| 1 medium sized onion | Pepper to taste |
| 2 eggs | ½ cup ketchup if desired |
- Soak bread in water until soft, then squeeze out water. Combine all ingredients and mix thoroughly. Place in a loaf or square pan and bake for about 30 or 40 minutes. This will serve 6 or 8.

Mrs. Leslie Knepper, O'Neill, Nebraska

MEAT LOAF

- | | |
|--------------------------------|----------------------------------|
| 2 cups dry bread crumbs | ¼ teaspoon sage |
| 2 tablespoons flour (rounding) | 1 small onion (minced) |
| 2 teaspoons salt | 1¼ cups milk |
| 1½ teaspoon pepper | 1 egg |
| ¼ teaspoon paprika | 1 pound ground beef (not spiced) |
| ¼ teaspoon mustard | ½ pound ground pork (not spiced) |
- Mix bread crumbs, flour and seasoning and combine with meat. Combine milk with beaten eggs, add gradually to meat mixture and mix well. Mold into loaf. Strips of bacon may be placed over top. Bake 2 hours in moderate oven, uncovered.

Mrs. P. A. Anderson, Langford, South Dakota

CHICKEN CHOW MEIN

- | | |
|-----------------------------|----------------------------------|
| 3 cups diced cooked chicken | 1 red and 1 green sweet pepper |
| 2 cups water | 1 teaspoon salt |
| 1 cup celery | 2 teaspoons Worcestershire sauce |
| 1 clove of garlic | ½ can bean sprouts |
| ½ cup onion | 1 small can mushrooms |
| ¼ cup butter | 1 small bottle stuffed olives |
| ¼ cup flour | ½ cup nutmeats |
- Cut chicken into pieces, cover with water and simmer until meat can be slipped from bones. Remove from broth, cool, cut into pieces. Cook celery, garlic and onion in broth until tender. Melt butter, add flour, salt and 2 cups of the liquid in which vegetables were cooked, or in milk. Add vegetables and Worcestershire sauce. Cook 20 minutes. Just before serving add bean sprouts, mushrooms, olives and cooked chicken. Let come to a boil, then serve over rice, chow mein noodles or fried noodles. Sprinkle with nut meats. To make fried noodles, cook spaghetti in boiling water 5 minutes. Drain. Fry in deep fat until golden brown. This is equally good if rabbit is substituted for chicken.

Mrs. Erven Wantz, Valentine, Nebraska

CHOW MEIN

- | | |
|---|--|
| 3 cups diced left-over chicken | ½ teaspoon salt |
| 1 cup cooked celery | ¼ teaspoon pepper |
| Small can mushrooms or
mushroom soup | ½ cup water |
| ½ cup onions sauted in
3 tablespoons fat | 1 tablespoon corn starch |
| | 2 tablespoons Soy Sauce or
1 tablespoon Brown Sauce |
- Melt fat, sear meat quickly. Add onions. Fry 5 minutes, add the rest of the ingredients and thicken with corn starch. Serve hot over egg noodles. Top with a generous serving of Chinese fried noodles. Use Soy Sauce as desired.

Mrs. R. G. Schumacher, Menno, South Dakota

PORCUPINE MEAT BALLS

Mix together:

- | | |
|--|--|
| 1 pound ground beef | |
| ¼ to ½ pound pork sausage (the amount depends on how fat
the beef is) | |
| Chopped onion and parsley to taste | |
| 1 egg well beaten | |
- Boil 1 cup rice until tender, chill and add to meat mixture. Form meat balls and place in casserole.
- Pour over:
- | | |
|----------------------------|-----------------------|
| 1 cup raw carrots, chopped | 1 cup celery, chopped |
|----------------------------|-----------------------|

Over the above pour 1 can Tomato paste which has been diluted. Tomato soup may be used as a substitute if tomato paste is not available. Cook about 1 hour in a slow oven. Makes 8 to 10 meat balls. (If beef is very fat and sausage is eliminated, lay strips of bacon over meat).

Mrs. Richard Howe, 416 East 11th St., Grand Island Nebr.

LIVER LOAF

- | | |
|--|---|
| 1 pound liver | 2 small onions |
| ½ pound pork sausage | 2 teaspoons salt |
| 2 eggs | ½ teaspoon pepper |
| 1 teaspoon celery salt | 1 tablespoon ketchup or
Worcestershire sauce |
| ½ cup cooked stock | |
| 1 tablespoon lemon juice | |
| 1 cup bread crumbs or pre-
pared breakfast food | |

Place liver in sauce pan, add small amount hot water and simmer 5 minutes. Save ½ cup stock. Grind liver and onion. Add stock to crumbs. Combine all ingredients, place in greased loaf pan and top with 1 or 2 slices bacon. Bake in 325° oven for 1 hour. Serve hot or cold.

Mrs. B. E. Westin, 3223 Parkview Blvd., Sioux City 19, Iowa

SPAGHETTI AND MEAT BALLS WITH TOMATO SAUCE

To 1 pound hamburger, add 1 beaten egg, 6 crumbed crackers, ¼ cup water, 1 teaspoon salt, a little pepper, 1 teaspoon sage, and 1 onion, minced fine. Roll into balls, roll in flour and brown on all sides in bacon grease or other shortening. Cook spaghetti until tender. Drain. Place in casserole. Add 2 cans tomato soup and 1 can sliced mushrooms to the meat balls. Mix well and add all to spaghetti. Bake ½ hour to 45 minutes.

Mrs. Carl Solomonson, Westbrook, Minnesota

FLOATING ISLAND CHILI

Brown 1 pound hamberger in 1 tablespoon fat. As it browns add 3 medium onions sliced thin, 1 cup diced celery, 2 cups shredded cabbage. Brown slightly, then more than cover with water. Simmer ½ hour then add two No. 2 cans kidney beans and one No. 2 can tomatoes. Season with salt and pepper. Add about 1 teaspoon chili powder using according to taste and cook slowly for another half hour. Chili should be medium thick. When served, to each bowl of chili, add 1 spoon of mashed potatoes for floating island. Tomato soup may be used in place of tomatoes.

Mrs. A. Newberg, Lester, Iowa

CANNED CHILI

- | | |
|--|-----------------------|
| 5 pounds hamburger | 3 onions chopped |
| Salt and pepper to taste | 4 quarts tomato juice |
| 5 pounds kidney beans
(soaked and cooked) | chili powder to taste |

Add enough water to make soupy and simmer at least 30 minutes. Pack in to jars and process 60 minutes at 15 pounds pressure. If not to be canned, simmer for a long length of time.

Mrs. H. W. Elder, 501 East 11th St., Spencer, Iowa

SCALLOPED CHICKEN AND VEGETABLES

- | | |
|-----------------------------|---------------------------|
| 2 cups diced cooked chicken | 2 cups broth from chicken |
| 2 tablespoons butter | 1 cup dried bread crumbs |
| 2 tablespoons flour | 2 cups cooked vegetables. |

Blend butter and flour and add chicken broth. Cook until thickened. Arrange layers of chicken, vegetables and crumbs in a casserole. Season as necessary and pour the sauce over them. Sprinkle a few more buttered crumbs over the top. Bake uncovered until browned.

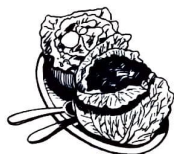
Mrs. Cecil W. Brady, Rout 2, Box 94, Wakonda, S. Dak.

CROWN ROAST OF SPARERIBS

- | | |
|---------------------|--------------------------|
| 2 pounds spareribs | ¼ cup raisins |
| 2 cups cooked rice | 3 tablespoons shortening |
| 2 cups bread crumbs | ½ teaspoon powdered sage |
| 1 minced carrot | ¼ teaspoon pepper |
| 1 large onion | 2 teaspoons salt |

Have the butcher tie the spareribs in a crown roast shape. Stand upright in baking dish. Fill the cavity with a mixture of the other ingredients. Bake for 2 hours at 325° in preheated oven. Serves 6.

Mrs. Ralph Edland, Claremont, South Dakota



VEGETABLE DISHES

CORN AND NOODLE HOT DISH

- | | |
|-----------------------|--------------------------|
| 5 slices of bacon | 1 can cream style corn |
| 1 beaten egg | A small piece of onion |
| 2 cups cooked noodles | Salt and pepper to taste |

Dice and fry bacon and onions. Mix all ingredients and bake until a silver knife comes out clean, about 45 minutes at 375°.

SIX LAYER DINNER

Grease bottom of casserole generously. Add 1 inch layer of sliced potatoes, then a layer of sliced carrots, next a layer of sliced onions, then 1 pound of ground beef, next add ½ cup of uncooked rice and lastly pour a small can of tomato soup over top and add enough water to cover all. Season layers to taste as you add each layer. A bit of celery salt improves the flavor. Bake about 3 hours in moderate oven and keep dish covered throughout baking time.

Mrs. Harry Reynolds, Tyndall, South Dakota

HOT POTATO SALAD

- | | |
|--------------------|---------------------|
| 8 potatoes | ¾ cup vinegar |
| 1 green pepper | 1½ teaspoons sugar |
| 2 hard boiled eggs | 1 teaspoon salt |
| 1 onion | 2 tablespoons water |
| 4 slices bacon | |

Cook potatoes and dice while hot, add diced green pepper, onion and eggs. Fry diced bacon and add sugar, vinegar, water and salt. When liquid is boiling add vegetables and eggs and let cook slowly for about 15 or 20 minutes. Serve hot.

Mrs. Clara Nelson, 928 S. W. Second St., Pipestone, Minn.

MULLIGAN

Butter a baking dish. Put in a layer of sliced onion, then a layer of thinly sliced raw potatoes, a thick layer of hamburger, a layer of uncooked rice and lastly a layer of canned lima beans or kidney beans. Season with salt, pepper, paprika and celery salt and pour a can of tomatoes over the mixture. If the tomato does not moisten the dish enough, add hot water to cover it. Bake at least 2 hours in a moderate oven.

Mrs. John Kleven, Route 1, Box 19, Sharon, North Dakota

*SQUASH BLOSSOMS

Gather a few squash blossoms, about 3 for each serving. Slit them open carefully, clean them well, dip in beaten egg with a little milk mixed, then dredge with seasoned flour and fry until golden brown. Keep enough fat in the pan so the flour will not burn. In picking the blossoms take a firm hold on them at about the middle and pull gently so as not to disturb the small squash or pumpkin which is just beginning to grow.

Mrs. Ernest Johnson, Ortle, South Dakota

GREEN LIMAS IN SQUASH NESTS

- | | |
|---------------------------------------|---------------------------------|
| 2 cups cooked Hubbard or Acorn squash | |
| Salt and pepper to taste | 1½ cups cooked green lima beans |
- Mash squash; season, whip until light and place on individual mounds on a greased cookie sheet. Make a hollow in center of each mound and fill with seasoned beans. Heat in moderate oven 350°

Mrs. Anna Hoppe, Route 1, Estherville, Iowa

LIMA BEANS DELICIOUS

- | | |
|-------------------|------------------------|
| 2 cups lima beans | ½ teaspoon dry mustard |
| 1 cup sour cream | ¼ teaspoon pepper |
| ¼ cup brown sugar | 4 strips of bacon |
| 1 teaspoon salt | |

Soak beans over night. Cook till most of water is gone. Pour into a baking dish and add all ingredients except bacon. Bake 2 hours. Place bacon on top and bake another hour in moderate oven. These are very good.

Mrs. Will Roline, Route 1, Bethel, Minnesota

KIDNEY BEAN CASSEROLE

Butter a casserole. Slice raw potatoes and put alternate layers of potatoes and kidney beans (use a No. 2 can of beans). Season with salt and pepper as you arrange the layers. Place weiners over the top and pour a can of tomato soup over all. Bake until the potatoes are tender. This make a wonderful picnic hot dish.

Mrs. Orville Krueger, Lake Lillian, Minnesota, Route 1

*DRIED BEEF AND LIMA BEAN CASSEROLE

- | | |
|-------------------------|----------------------|
| 1 cup dried lima beans | 1/8 teaspoon pepper |
| 1/4 cup diced onions | 3/4 cup bean broth |
| 1/4 pound dried beef | 2 tablespoons sugar |
| 2 teaspoons dry mustard | 3 tablespoons butter |

Wash and soak beans in cold water, then simmer until tender. Slowly saute onions in butter. Remove from pan and add shredded dried beef and brown lightly. Combine all ingredients and turn into buttered baking dish. Bake in moderate oven 350° for 30 to 40 minutes. Add more bean broth or water if necessary. This serves 6.

Mrs. Nelson, Orleans, Minnesota

BEEF BORSHCH

- | | |
|-----------------------------|-----------------------------|
| 1 can condensed tomato soup | 2 cups celery diced |
| 1 bay leaf | 1 cup potato diced |
| 1 whole clove | 1 1/2 cups cabbage shredded |
| 4 or 5 large carrots diced | 1 sweet green pepper |
| 3 medium beets diced | 1 cup sour cream (mild) |
| 1 large onion chopped | Salt to taste |

Simmer a soup bone or boiling beef for 1 1/2 hours in as much water as you want for the soup. Then add the tomato soup, salt, bay leaf, clove, carrots, beets, onion, celery and cook slowly from about 45 minutes to an hour. You may add water occasionally as it boils down. Then add potatoes, cabbage, and green pepper. Cook 30 minutes and add about 1 cup sour cream and serve. Be sure that the soup has stopped boiling before adding the cream. My mother brought this recipe over from Russia and everyone likes it very much.

Mrs. Dan Sandmeier, Mina, South Dakota

BORSHCH (JEWISH)

- | | |
|---------------------------|-----------------------------|
| 6 medium beets | 3 egg yolks slightly beaten |
| 2 tablespoons lemon juice | 1 cup sour cream |
| 1/2 teaspoon salt | 2 quarts water |
| 1 tablespoon sugar | |

Pare beets and cut in small strips about 2 inches in length. Add water and cook until tender. Add sugar, salt and lemon juice. Pour over egg yolks, stir until blended. Chill. Serve in bowls topped with sour cream.

Woonsocket, South Dakota

PUMPKIN PLACHENTA (Usually made to eat with Borshch)

Make a biscuit dough and roll out thin as for turnovers only in larger pieces. Fill each piece with pumpkin (cooked or canned) that has been seasoned with salt, a little sugar and spices to taste. Turn over, press edges with fork to seal. These can be baked like turnovers in the oven. When done take out and brush with melted butter. These also may be fried over a medium hot fire in a skillet in quite a bit of fat. Fry until brown and crusty. Serve warm or cold. Seasoned mashed potatoes can be used in place of pumpkin. Also cottage cheese slightly sweetened may be used.

Mrs. Dan Sandmeier, Mina, South Dakota

*GERMAN POTATO BALLS

Cook about 6 or 7 potatoes in their jackets. Run through ricer or mash with fork. Spread on cloth to dry some. Put in mixing bowl:

- | | |
|----------------------|---------------------|
| 3/4 cup flour | 2 eggs |
| 1/2 cup bread crumbs | 1/4 teaspoon nutmeg |
| (or more) | 2 teaspoons salt |

Knead with hands till like a dough, shape into small balls and drop in boiling salted water in covered kettle. Cook about 8 minutes or till done.

Mrs. E. P. Lingren, Sr., Wausa, Nebraska (92 years old)

BEETS IN ORANGE SAUCE

- | | |
|-------------------------------|---------------------------|
| 1 tablespoon butter | 1/2 teaspoon salt |
| 1 tablespoon flour | 1/8 teaspoon pepper |
| 1/4 cup liquid off beets | 1 teaspoon sugar |
| 1/2 cup orange juice | 2 cups cooked beets diced |
| 1 teaspoon grated orange rind | 1/2 cup hot milk |

Melt butter in saucepan. Blend in flour. Stir in beet liquid, orange juice, orange rind, sugar, salt and pepper slowly. Cook until thick and smooth, stirring occasionally. Add beets. Heat thoroughly, then remove from heat. Slowly stir in the milk. Serves 6.

Mrs. Peter T. Persoon Tyler Minnesota

STRING BEANS WITH MUSHROOMS

- | | |
|-------------------------|---------------------------|
| 1 pint string beans | 1 tablespoon minced onion |
| 1 2-ounce can mushrooms | |

Pour string beans with juice into top of double boiler. Add mushrooms and onion. Steam for 45 minutes. Add 1/2 cup cream or top milk. Thicken with flour, adding a little salt and pepper.

Mrs. M. J. Namock, Westport, South Dakota

CARNATION STUFFED BAKED POTATOES

- | | |
|-------------------------|----------------------------------|
| 6 medium-sized potatoes | white of 1 egg beaten separately |
| 2 tablespoons butter | 1 egg yolk |
| 1 teaspoon salt | grated cheese |

Bake potatoes in oven 45 minutes or until soft, immediately cut off third top of each; then scoop out insides and mash. Add salt, egg yolk, pepper, 1/2 cup hot milk and cheese and last the beaten egg white. Refill potato shells, sprinkle top with grated cheese and brown in hot oven for 8 minutes. Serve at once.

Mrs. Frank A. Mezera, Bridgeport, Wisconsin



SALADS AND SALAD DRESSINGS

RHUBARB AND PEACH SALAD

- | | |
|----------------------|-----------------------|
| 3 cups diced rhubarb | 1/4 teaspoon salt |
| 3/4 cup sugar | 6 canned peach halves |
| 1 tablespoon gelatin | 6 dates halved |
| 1/2 cup peach syrup | |

Cook rhubarb with 3/4 cup sugar but no water until tender (use a double boiler or heavy pan over low heat or bake in covered dish). Add gelatin softened in cold peach syrup. Add salt, cool until syrupy. Pour over inverted peach halves in a 6 x 10 tray. To serve cut squares with peach in center, invert on lettuce. Place dates in cross design in center of squares.

Mrs. Verlin Walz, Parkston, South Dakota

SUNSHINE SALAD

- | | |
|---|------------------------|
| 4 apples, either peeled or not, as you like | 1/2 cup raisins |
| | 2 medium sized carrots |

Grind these ingredients through food chopper. Mix all together and sprinkle just a little sugar over the top. Whip 1 cup cream, add vanilla and sugar. Mix thoroughly with salad, saving some for garnish.

Mrs. Reid Compton, Plainview, South Dakota

A FAVORITE AT YOUR NEIGHBOR LADY'S HOUSE

- | | |
|------------------------------------|------------------|
| 1 package lemon or lime gelatin | Chopped dates |
| 2 grapefruits peeled and sectioned | Juice of 1 lemon |
| apricot halves as needed | |

Add as much more hot water as you need to fill the necessary 2 cups of liquid with the lemon juice as a starter. Dissolve gelatin completely and chill till syrupy. Meantime, arrange sections of grapefruit, membrane removed, in a long shallow pan. Place halves of apricots between the grapefruit sections and quartered dates between each section. When gelatin is syrupy, pour over the fruit carefully, place in refrigerator to completely set. When ready to serve, place against a short stalk of celery with leaves or lettuce, garnish with sweet mayonnaise.

Your Neighbor Lady and Father

OTHER SALAD IDEAS

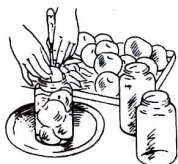
To 1½ cups shredded cabbage add ½ cup diced pineapple, ¼ cup apple, unpeeled, 4 marshmallows, and mayonnaise.

1½ cups cabbage, 1½ cups celery, ½ green pepper, ⅓ cup peanuts, and boiled dressing.

1½ cups shredded cabbage, 1½ cups shredded carrots, ⅓ cup raisins, ¼ green pepper mixed with French dressing.

Combine cooked string beans and peas, diced cucumbers, sliced radishes, minced onion. Season and serve on crisp lettuce with a good dressing.

Mrs. Reid Compton, Plainview, South Dakota



PRESERVES AND CANNING

SPICED RHUBARB JAM

- | | |
|----------------------------|-------------------------------|
| 16 cups (4 pounds) rhubarb | 12 whole cloves |
| 4 cups (2 pounds) sugar | or ½ teaspoon ground cinnamon |
| 3 inch stick cinnamon | or ¼ teaspoon ground allspice |
| 12 whole allspice | or ¼ teaspoon ground cloves |

Wash and cut rhubarb in ¼ inch pieces. Mix sugar and spices with rhubarb and let stand till juices are extracted. Cook until thick as jam. Pour into clean hot jars, seal with airtight covers, melted paraffin or clean paper, pasting edges down well over edge of glass. This makes 2 pints of jam.

Mrs. Henry J. Boots, Rushmore, Minnesota

RHUBARB RELISH

- | | |
|-------------------------------|---------------------|
| 1 quart diced rhubarb | 1 teaspoon allspice |
| 1 quart finely chopped onions | 1 teaspoon cloves |
| 4 cups brown sugar | 1 teaspoon ginger |
| 1 tablespoon salt | 1 pint vinegar |
| 1 teaspoon cinnamon | |

Put all together and simmer 50 minutes or until thick. Seal hot. Serve with meat.

Mrs. Myrtle Elder, 501 E. 11th Street, Spencer, Iowa

SUNSET GLOW

12 medium sized oranges 1 large lemon
Quarter, remove seeds and center core. Put through the fine knife of a food chopper. Put 12 large peaches (55 to a box size) through the coarse

knife of a food chopper. Measure the peaches, then measure an equal amount of sugar in a separate pan. Cook the fruit mixture 15 minutes. Then add ½ teaspoon butter and the sugar, stirring frequently the first 30 minutes. Add 1 cup of maraschino cherries, cut in fourths, including juice. Stir almost constantly until the bubbles are glossy. Then try a little in a sauce dish set in the refrigerator. Put paraffin on the tops of the glasses. Makes 18 to 20 jelly glasses. This recipe can easily be divided in half.

Mrs. A. Laura Devine, Delmont, South Dakota

CANNED APPLES

To can apples for a delicious pie, peel and slice the apples as for pie. Put a layer of apples, then sugar, until you have a crock full. Then put a weight on the apples, let stand over night and in the morning it will be covered with juice. Fill jars and cold pack for 15 minutes in a steam bath. One quart of apples will make a pie and they taste like fresh apples. The apples stay nice and white by adding sugar as soon as possible.

Mrs. William Schemmel, Jr., Granville, Iowa

JIM JEM JAM

- | | |
|------------------|----------------|
| 1 cup sugar | 1 cup tomatoes |
| 1 cup apple pulp | 1 cup raisins |

Cook the first 3 ingredients slowly and add raisins last. Cook until syrupy. This is a very good with bread and butter or fried meats.

Mrs. August Hoellein, Athol, South Dakota

JIM JAM

- | | |
|---------------------|-----------------------|
| 4 ripe red tomatoes | 12 whole allspice |
| 6 sour apples | 1 inch stick cinnamon |
| ½ cup raisins | ½ cup vinegar |
| 12 whole cloves | sugar |

Peel tomatoes and cut in small pieces. Pare apples and cut in cubes. Measure and add cup for cup of sugar. Add vinegar, and then spices tied in a cheesecloth. Simmer for an hour and add raisins. Cook for 1 hour longer and remove spices. Pour into sterilized glasses and wax.

Mrs. Walter Tucholke, Revillo, South Dakota

MUSKMELON AND PLUM PRESERVES

- Prepare 2 cups plum pulp as for plum butter
Add 1 cup diced muskmelon and
2 cups sugar

Cook down as you would plum butter and seal.

Mrs. Richard H. Moorhouse, Rt. 4, Box 77, Red Wing, Minn.

PLUM JAM

- | | |
|-----------------|--------------|
| 3 pounds plums | 3 muskmelons |
| 1 dozen peaches | |

Cook plums and pit them, cut muskmelons, peel peaches and cut fine. Use cup for cup of sugar, and cook until thick, about an hour and a half.

Mrs. R. E. Steinberg, 104 4th Ave., N. W., Waverly, Iowa

GOOSEBERRY CONSERVE

- | | |
|----------------------|-----------------------------------|
| 6 pints gooseberries | 4 oranges, juice and chopped rind |
| 8 cups sugar | 3 cups seedless raisins |
- Mix ingredients and boil until thick (about 45 minutes). Pack hot conserve into clean hot jars and seal immediately.

Mrs. Basil Williams, Kadoka, South Dakota

LINDY'S RELISH

- | | |
|------------------------------------|------------------------|
| 2 medium sized heads
of cabbage | 8 red or green peppers |
| 8 medium sized carrots | 12 medium sized onions |

Grind all vegetables in food chopper. Add $\frac{1}{2}$ cup salt. Let stand 2 hours, then drain. Mix the following thoroughly:

- | | |
|-----------------|-------------------------|
| 3 pints vinegar | 1 teaspoon celery seed |
| 6 cups sugar | 1 teaspoon mustard seed |

Put in sterilized jars and seal. This relish requires no cooking and need not be sealed but may if you like.

Mrs. Fred Schwalm, 716 5th St., Rapid City, South Dakota

BEST EVER SANDWICH SPREAD

Grind enough green tomatoes to make a pint without the juice. Grind 2 green peppers and 2 red peppers. Add to tomatoes. Sprinkle on 1 teaspoon salt, let stand a few minutes and drain off juice. Put in a kettle with $\frac{1}{2}$ cup water and boil till tender. Grind $\frac{1}{2}$ dozen sweet pickles. Add to tomatoes and peppers and keep hot until the following dressing is made:

- | | |
|--------------------------------|---------------------------|
| 1 cup sugar | $\frac{1}{2}$ cup vinegar |
| 2 tablespoons flour | 1 cup sour cream |
| 2 tablespoons prepared mustard | 3 well beaten eggs |

Let come to a boil, stirring constantly. Remove and beat with fork until creamy. Pour over first mixture, stir well. Pour in jars while hot and seal. For a richer sandwich grind up balogna and mix with spread, or use ground cheese. Some of this spread with ground horseradish, a little salad dressing, and a few teaspoons of lemon juice makes a good sauce for fish fried in batter.

Miss Sophia Hass, Galesville, Wisconsin

TASTY SANDWICH SPREAD

- | | |
|---------------------|---------------------------|
| 10 carrots | 1 cup sugar |
| 3 green peppers | 2 tablespoons flour |
| 3 red sweet peppers | 1 cup vinegar |
| 2 tablespoons salt | 1 cup sour cream |
| 3 eggs, beaten | 10 sweet pickles, chopped |

Run vegetables through food chopper. Sprinkle with salt, add water to cover and let stand over night. In the morning drain, add fresh water and cook until tender. Meanwhile, mix a dressing of the remaining ingredients, (except pickles) and cook until thickened. Add pickles and hot, drained vegetables. Seal while hot in jars.

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

*STATE FAIR KETCHUP

Scald, peel and chop fine 1 peck of tomatoes. Add 4 cups chopped onions and $1\frac{1}{2}$ cups chopped sweet red peppers. Cook slowly till soft, about 30 minutes. Force through fine strainer, then boil rapidly until slightly thickened, then add $\frac{1}{2}$ cup sugar, 2 tablespoons salt, 2 teaspoons paprika, $1\frac{1}{2}$ cups vinegar, and in a bag, 6 2-inch sticks of cinnamon, $\frac{1}{2}$ tablespoon each celery seed, mustard seed, whole cloves, 2 pods hot red pepper. Cook slowly until thick, stirring. Seal. This is very hot.

Edna Stone, Millboro, South Dakota

KETCHUP

- | | |
|------------------------------|-----------------------------------|
| 1 gallon strained tomatoes | $\frac{1}{2}$ tablespoon cloves |
| 4 tablespoons salt | $\frac{1}{2}$ tablespoon allspice |
| 3 tablespoons black pepper | 1 pint vinegar |
| 3 tablespoons ground mustard | 1 cup sugar |

Mix spices and tie in a little cloth bag, so ketchup keeps a red color. Boil until thick. Bottle.

Mrs. Stanley Westergren, Rt. 1, Box 9, Bertha, Minnesota

CANNED FISH (ANY KIND) WITH MUSTARD

Prepare fish as for table, if small fish are used (as for sardines) leave on the head and tail. This helps hold them together. Wash quickly but well. Put in colander, sieve or cloth bag and dip in boiling hot water 2 or 3 minutes. Drain, and lay on several thicknesses of cloth, sprinkle both sides with salt. Cover with cloth and press down with hands. It is important that the fish be dry for the next step. Mix 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 teaspoon ground mustard, 1 tablespoon flour together with $\frac{1}{2}$ cup vinegar. Pour this on the fish that you have packed carefully in sterilized jars. Fill the jars with olive oil. Process for 3 hours and seal according to your special type of jar. I suggest using a glass top jar. This same recipe is fine for baking in the oven, using an earthen crock. The bones will be soft.

Mrs. Frank Renn, Pine River, Minnesota



CANDY

PEANUT BUTTER KISSES

- | | |
|-------------------------|---------------------|
| 2 cups corn syrup | 1 cup peanut butter |
| $\frac{1}{2}$ cup cream | |

Combine syrup and cream. Cook to soft ball stage. Knead with hands on board covered with corn starch. Work in the peanut butter. Form into desired shapes.

Mrs. Vern Johnson, Oakdale, Nebraska

BUTTERSCOTCH

- | | |
|-------------------------------|---------------------|
| 1 cup syrup, light or dark | 1 tablespoon butter |
| $\frac{1}{2}$ cup sweet cream | Vanilla as desired |

Boil syrup, cream and butter. When it reaches hard ball stage in cold water, add vanilla and pour on buttered plates. Small batch.

Miss Loretta Oberbrackling, Geddes, South Dakota

CREAMY FUDGE

- | | |
|-------------------------|------------------------------|
| 2 squares chocolate | $\frac{1}{2}$ cup dark syrup |
| $\frac{1}{2}$ cup milk | 1 tablespoon butter |
| 2 cups granulated sugar | 1 teaspoon vanilla |

Mix all ingredients except vanilla. Cook, stirring constantly till mixture boils. Stir occasionally thereafter to see that it doesn't burn, till it reaches soft ball stage, 238°. Remove from fire and cool. Add vanilla, and nuts if you desire. Beat till fudge is thick and surface begins to dull. Pour into pan oiled with butter. When nearly cold, cut into squares.

Mrs. Joe Elee, 1306 E. Bennett St., Sioux Falls, S. Dak.

MISCELLANEOUS

BUTTER-SCOTCH PAN DUMPLINGS

Combine in a skillet or saucepan that has a flat bottom and tight cover, 1 cup sugar, caramelized to a light brown stage, and $2\frac{1}{2}$ cups boiling water. Let boil a few minutes and then add $\frac{1}{4}$ cup butter and $\frac{1}{8}$ teaspoon salt. Turn fire low and let simmer for 10 minutes till syrup is rather thick. Then take $1\frac{1}{2}$ cups flour (sift before measuring) $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ teaspoons baking powder. Sift together in a bowl and then cut in 4 tablespoons butter. Then add $\frac{1}{2}$ cup milk and $\frac{1}{2}$ teaspoon vanilla. Drop by spoonfuls into sauce on stove and cook slowly on low heat about 20 minutes. Serve warm with whipped cream and nut meats sprinkled on top. Serves 9.

Mrs. Will Sunbarger, Tarkio, Missouri

RHUBARB AND SWEET DUMPLINGS

1 pound rhubarb	$\frac{1}{4}$ teaspoon salt
$\frac{3}{8}$ cup sugar	$\frac{1}{2}$ tablespoon sugar
$\frac{1}{3}$ cup water	1 tablespoon shortening
1 cup flour	6 tablespoons milk
1 teaspoon baking powder	$\frac{1}{4}$ cup raisins

Cut washed rhubarb in inch lengths. Add $\frac{3}{8}$ cup sugar, $\frac{1}{3}$ cup water and cook in covered pan 5 minutes. Sift flour, baking powder, salt and $\frac{1}{2}$ tablespoon sugar. Cut in shortening. Add washed, drained raisins. Stir in milk, mixing thoroughly. Drop mixture from tablespoon in the boiling rhubarb sauce to make 8 dumplings. Cover tightly and cook over low heat 12 minutes. Lift dumplings into serving dishes allowing 2 to a serving and pour sauce over them. Serves 4.

Mrs. Rollie Hall, Norfolk, Nebraska

*RHUBARB ROYALE

2 cups cut rhubarb	$\frac{1}{2}$ teaspoon salt
1 tablespoon enriched flour	$\frac{1}{4}$ cup shortening
1 teaspoon grated orange rind	1 beaten egg
1 teaspoon cinnamon	1 tablespoon milk
$\frac{3}{8}$ cup honey	2 tablespoons honey
1 cup enriched flour	2 tablespoons orange juice
2 teaspoons baking powder	1 tablespoon honey

Arrange rhubarb in greased 8 inch baking dish, combine flour, orange peel and cinnamon. Sprinkle over rhubarb. Pour $\frac{3}{8}$ cup honey over all. Sift dry ingredients, cut in shortening until mixture resembles coarse crumbs. Mix egg, milk and 2 tablespoons honey. Add to flour mixture. Stir just until flour is moistened. Spread this dough over rhubarb. Bake in moderate oven (350°) 25 minutes. Mix orange juice and 1 tablespoon honey. Pour over. Continue baking 15 minutes longer. Turn upside down on plate. Serve warm.

Mrs. Chris Kirchmann, Pierce, Nebraska

*MACARONI CUSTARD

1 package macaroni	$\frac{1}{2}$ cup sugar
2 eggs	1 teaspoon vanilla
3 cups milk	$\frac{1}{8}$ teaspoon salt

Boil macaroni, drain, and chill in cold water. Beat eggs, add milk, salt and vanilla. Pour into a buttered casserole. Add the macaroni. Sprinkle with nutmeg and bake in moderate oven about 20 minutes. Raisins may be added if desired.

Mrs. Quinn Dennis, 1278 Indiana, Huron, South Dakota

CHOWDER

$1\frac{1}{2}$ cups diced raw potatoes	1 cup milk
$1\frac{1}{2}$ cups water	1 cup cream
$\frac{1}{2}$ onion chopped	1 teaspoon salt and
1 cup tomatoes stewed	dash of celery salt
1 cup corn	

Boil potatoes, onion, salt and water until potatoes are tender. Then add tomatoes and corn. Boil 5 minutes. Heat cream and milk and add to vegetables just before serving. Dash of celery salt to taste. Serve hot with wafers.

*CORN CHOWDER

1 quart raw sweet corn	2 tablespoons flour
1 pint potatoes diced	1 pint milk
1 teaspoon salt	2 hard boiled eggs
$\frac{1}{2}$ teaspoon pepper	1 pint croutons
$\frac{1}{4}$ cup butter	

Cut corn from cob. Boil the cobs 20 minutes in water to cover. Pare and dice potatoes, remove the cobs, add potatoes, salt and pepper. When the potatoes are nearly done, add the corn and milk and cook 5 minutes. Cook the flour in hot butter. Add 1 cup of the corn liquid and when thick stir into the chowder, add the egg whites of the hard boiled eggs chopped fine. Add yolks rubbed through a strainer. Serve hot with croutons or crackers.

Mrs. Nick Marra, Alton, Iowa

APPLE RINGS

Peel and core any number of apples you wish to fix, cutting a ring from the center of the apple 1 inch thick. Then make the following syrup: boil 1 cup brown sugar and $\frac{1}{2}$ cup water until it reaches the soft ball stage. Cool and dip apples in syrup and roll in chopped peanuts. (Take off part of the brown peanut hulls and salt). Put apple rings on a buttered pan or plate. These apple rings can be used as a salad or dessert. Serve rings on a lettuce leaf and put whipped cream mixed with mayonnaise on top.

Mrs. Will Sunbarger, Tarkio, Missouri

EGGS POACHED IN CREAM

To a little butter or shortening in a skillet, add $\frac{1}{2}$ cup light cream. When it begins to boil add as many eggs as are desired. Salt and pepper to taste and put a cover on the skillet and poach until the eggs are done. If you like cheese the flavor of the eggs can be improved by placing a slice of cheese on each egg after it is dropped into the cream. Care must be taken to have a slow heat in cooking the eggs.

Mrs. Chriss Dethlefs, Rockville, Nebraska

CREAM OF CELERY SOUP

Cook 1 cup chopped celery until tender, using 5 or 6 cups of water. When done, make a white sauce with 3 tablespoons butter, melted, and 3 tablespoons flour, stirring thoroughly to keep free from lumps. Add $\frac{1}{2}$ teaspoon pepper, 3 cups milk poured in slowly, and stir constantly. Cook until thick, stirring constantly over slow fire. When thick, add the 1 cup cooked celery and 4 cups of the celery water. Heat and serve. Serves 8.

Mrs. Clayton Bugh, 621 West Willow Street, Cherokee, Iowa

CELERY SOUP

1 cup celery tops	1 pint milk
4 tablespoons flour	1 tablespoon butter
1 small onion	

After celery is cut, bring to boil in $1\frac{1}{2}$ pints of water. When boiling, add onion, finely chopped. When celery is soft, add the pint of milk, with the flour slightly browned in butter. Serve with croutons or toast.

Mrs. T. S. Yeager, 4214 Central St., Leeds, Sioux City, Iowa

CHESTNUT DRESSING

$3\frac{1}{2}$ cups chestnuts	2 cups seedless raisins
$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup heavy sweet cream
1 teaspoon salt	1 cup bread crumbs
dash of pepper	$\frac{1}{2}$ teaspoon celery salt

Cook raisins in little water and drain. Cook chestnuts in boiling water till soft. Drain and mash. Add remaining ingredients and mix well.

Mrs. John A. Johnson, Monroe, Nebraska

CORN-MEAL TURKEY DRESSING

Brown a cup of chopped onions in butter. Pour in a cup of turkey stock. Mix 4 cups of crumbled corn bread and a few cold biscuits. Stir 2 eggs and a cup of chopped pecans. Salt and pepper. Dust generously with sage. Brown in oven and use hot water when used for stuffing.

Milton Bacon, CBS Narrator, New York, New York

HUSH-PUPPY

2 eggs	Fresh kernel corn (couple ears)
1 cup milk	(canned kernel corn may be used)
1 cup corn-meal	Pinch of salt
1 cup prepared biscuit mix	Any kind of fat or drippings

Drip in small drops into fat turn them over once. Cover and put in ice-box. Can be served with jelly, syrup or honey.

Milton Bacon, CBS Narrator, New York, New York

SANDWICH IDEAS

Ground raisins and pineapple mixed with peanut butter.
Mashed bananas with peanut butter and salt.
Mix 1 cup honey with 2 teaspoons lemon juice. Stir in enough finely chopped nutmeats to make stiff paste.
Peanuts, ground and mixed with mayonnaise.
Celery and nuts, ground, moistened with salad dressing.
Mrs. Solveig Olson, Alexandria, Minnesota

CRACKER JACKS

3 cups molasses	1 tablespoon vinegar
1 cup granulated sugar	1 teaspoon soda
$\frac{1}{4}$ cup water	1 teaspoon lemon extract

Boil molasses, sugar, water and vinegar, till brittle. Stir in soda. This will make the mixture foam, so be sure to have a large kettle. Have ready about 18 quarts of popped corn, and pour over, stirring until all corn is coated. Recipe can easily be divided. Be sure the mixture is brittle before adding the soda.

Grace Moore, Miller, South Dakota

*CRACKER JACK RECIPE

1 cup molasses	3 quarts popped corn
1 cup sugar	1 tablespoon butter
$\frac{1}{2}$ teaspoon salt	

Combine butter, sugar, salt and molasses. Boil to hard crack stage. Pour slowly over the popped corn, stirring constantly. Spread on thin layer to cool. Break in pieces. These cracker jacks are very good.

Mrs. Rudolph Porath, P. O. Box 462, Valentine Nebraska

LOAF SUGAR

1 cup sugar, 1 rounding teaspoon corn starch (not heaping), mix well. Then add 3 teaspoons cold water and mix well. Cover a board with waxed paper. Place mixture on the board. Form in square, $\frac{1}{2}$ inch thick, with a table knife. Cut in cubes. Let stand 24 hours or longer and you have loaf sugar. Am sure Norwegian folks will want to try it.

Mrs. Caleb Johnson, Sanish, North Dakota

OATMEAL GRIDDLE CAKES

2 cups oatmeal	$\frac{1}{2}$ teaspoon salt
1 teaspoon lard	water

Put oatmeal in a mixing bowl. Rub in the salt and shortening. Add enough water to make a stiff dough, dust the bread board with oatmeal and roll out thin. Cut the cake into a round big enough to fit a griddle and slip it carefully on to the hot iron. Before it begins to bake, cut the round into quarters. Bake until crisp and delicately brown and if they do not seem quite hard enough, set the cakes in the oven until thoroughly dried out.

Sue L. Jenkins, Parkers Prairie, Minnesota

OATMEAL PANCAKES

1 cup cooked oatmeal
2 eggs well beaten
1½ cups sour milk
1 cup flour

1 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt

Mix ingredients and beat well. Add 2 tablespoons melted lard. Bake as any pancakes.

Mrs. Leonard Brueggeman, Miller, South Dakota

CRAB APPLE KETCHUP

Select sound apples. Peel and quarter two quarts. Stew until tender in as little water as possible, then put through a sieve. To 1 quart of sieved apples, add 2 cups sugar, 2 teaspoons pepper, 2 teaspoons cloves, 2 teaspoons cinnamon. Then add 3 large onions finely chopped. Stir all together and add 2 tablespoons salt. Then add cider vinegar enough to cover, place over slow fire and boil for one hour. Pour into sterilized jars and seal while hot. There is one important thing about making apple ketchup. It must not be too thick and it has to be very very hot when sealed or it will mold.

Mrs. John K. Calkins, 1431 S. Cliff Ave., Sioux Falls, S. D.



HINTS....

Funny how a little word here and there, a hint, an idea—helps to smooth over a rough place in home-making. Maybe there's something here that will save you some time and energy. Surely hope so.

* To keep doughnuts from absorbing grease dip them quickly in hot water as you take them from the grease. Always drain on heavy brown paper.

Mrs. Solveig Olson, Alexandria, Minnesota

* To bake potatoes in half the usual time, leave them in boiling water for fifteen minutes before putting them in the oven.

Mrs. John E. Juracek, Pilger, Nebraska

* Add a little salt to the water when boiling cracked eggs. This will prevent the white from coming out.

Mrs. E. R. O'Brien, Loretto, Nebraska

* When wild plums are ripe pare and remove the stones, cover with sugar and set away for an hour or so before the meal. Serve with cream. They taste just like peaches and cream.

Mrs. George Foshang, South Junction, Manitoba, Canada

Be sure your enamel stove is cool before cleaning with a damp cloth. This will help prevent checking.

Mrs. Will Ronley, Alcester, South Dakota

* To remove brown stain from an aluminum pan cook rhubarb, tomatoes, or potato parings in it.

Mrs. Verna Lovejoy, Cylinder, Iowa

* To keep doughnuts from absorbing hot grease add 1 tablespoon vinegar to the lard when melted but not hot. Mix it well. This will not affect the lard for future use.

Mrs. Solveig Olson, Alexandria, Minnesota

* To keep hot fat from spattering, sprinkle a little flour or salt in before frying food.

Mrs. John E. Juracek, Pilger, Nebraska

* Crush hard candies and put on top of cookies for extra flavor and decoration.

Mrs. E. R. O'Brien, Loretto, Nebraska

When canning corn, rinse the pans into which the corn is cut (either fresh or cooked) each time you fill a jar. This will help prevent "flat sour."

Mrs. Leslie Knepper, O'Neill, Nebraska

* To keep fluffy white icings solid, add a pinch of soda before beating the egg whites.

Mrs. George Berzel, Gladstone, North Dakota

* A teaspoonful of sugar in the water while boiling sweet potatoes will add to the flavor.

Mrs. John E. Juracek, Pilger, Nebraska

Try rhubarb in place of applesauce in baking a cake. Cut some rhubarb into a custard pie or plain custard. This requires a little more sugar. Try mixing bananas and rhubarb for sauce for that special breakfast.

Ruth Heligas, Rapid City, South Dakota

When beating eggs separately, beat the whites first and add a little to the yolks. They will thicken more quickly and not stick to the beater as much as when beaten alone.

Mrs. Catherine Feerick, Montrose, South Dakota

* When canning beans of different size split the large ones, throw the hulls away and can the actual bean with the smaller, tender string beans. When serving, drain off most of the juice and add a little cream and butter.

Mrs. Mervin Skattuck, Springview, Nebraska

To personalize a pie try cutting initials on the top crust. Do not cut through or the initial will fall out.

Mrs. V. H. Weinreich, Pierson, Iowa

A lump of sugar placed in the teapot before the tea is made will prevent staining the cloth if tea is spilled.

Mrs. Sam Vander Beek, Brooten, Minnesota

Apples cut in irregular pieces cook more quickly than sliced as more of the surface is exposed to the heat.

Mrs. Sam Vender Beek, Brooten, Minnesota

When using marshmallow creme for cake frosting add a little cream or milk and thicken with powdered sugar. It spreads and cuts nicer.

Mrs. E. M. Bancroft, Hawarden, Iowa

To keep garden cabbage from splitting, pull the roots loose. Twist them and put them on the side.

Mrs. A. J. Kruger, Rock Rapids, Iowa

* To keep pie crusts from shrinking when baked, fit dough loosely into pan, drop pan gently several times, turning to settle pastry in place and to exclude all air. Let dough "relax" in pan at least 5 minutes to allow for shrinkage.

Mrs. Quinn Dennis, Huron, South Dakota

When cooking beets for pickles they will retain their nice red color if cooled in the same water in which they were cooked.

Mrs. Richard H. Moorhous, Red Wing, Minnesota

Stains on porcelain and enamel ware may be removed by rubbing with kerosene oil.

Mrs. Sam Vander Beek, Brooten, Minnesota

* For quick bread on baking day, after the bread dough has risen once, cut off small pieces, pull just a little to flatten, and drop in deep hot fat. Fry to a golden brown. This saves making biscuits.

Mrs. Ernest Johnson, Ortley, South Dakota

Add a tablespoon of good thick cream to your eggs and your noodles will not be so tough.

Mrs. Mary Lennox, 659 5th St., Huron, South Dakota

* While fruit jars are still hot, label them with crayola. This saves labeling later.

Mrs. Harry Powell, Wessington Springs, South Dakota

A pinch of cinnamon added to a pitcher of grapejuice and a small amount of warm water makes a very delicious drink.

Mrs. Florence Block, Box 253, Tripoli, Iowa

Sprinkle hardened mixed fruits lightly with water and heat in the oven. This requires close watching so as not to scorch them.

Mrs. P. T. Kelly, Ramona, South Dakota

Put mixed fruits into a strainer or colander above hot water and steam to correct hardening.

Mrs. Bart Thompson, Mission Hill, South Dakota

To prevent hard boiled egg yolks from breaking when cutting, dip knife in hot water.

Mrs. Sam Vander Beek, Brooten, Minnesota

Pans will not rust if dusted with flour after washing and drying. My son worked in a bakery and learned this secret.

Mrs. Olin Miller, Carns Star Route, Bassett, Nebraska

To remove rust from ironware cover the rusted article with grease (without salt) and set in a hot oven for half an hour. Remove and wash with soap and water. Dry thoroughly.

Mrs. T. S. Yeager, 4214 Central Street, Sioux City 20, Iowa

Sweet potatoes will not turn dark if put in salted water immediately after peeling, using 5 teaspoons salt to 1 quart water.

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

Sugared honey will be good as new if placed in a warming oven or pail of warm (not hot) water until all the sugar is melted.

Mrs. R. M. Shaw, Whitewood, South Dakota

If chicken is well rubbed inside and out with a cut lemon the meat will be more juicy and tender, and also whiter.

Mrs. Susie Bray, Arcadia, Nebraska

Contaminating odor in an icebox or refrigerator may be absorbed by a paste consisting of 1 tablespoon of dry mustard mixed with cold water and placed in the refrigerator in a saucer.

Hard boiled eggs mashed with a little butter, salt and pepper make a nice sandwich filling and cut down on the butter for the sandwiches

Mrs. Maynard Perkins, Rt. 2, Miller, South Dakota

For a quick frosting add 1 cup tart jelly to 1 egg white and beat until stiff.

Mrs. George Granger, Mitchell, South Dakota

Cream which is turning sour will not taste nor curdle in coffee if a pinch of baking powder is put in it.

Mrs. Susie Bray, Arcadia, Nebraska

In cutting cinnamon rolls use a string instead of a knife. Put the string under the dough and pull both ends around it.

Mrs. Nevin Cowersox, Wolford, North Dakota

Wash strawberries thoroughly before stemming them and there will be no waste of juice.

Mrs. Warren Fernau, Butte, Nebraska

Fish are easier to scale if first dipped in hot water and then in cold.

Mrs. Jerome Nemec, Midland, South Dakota

Curdled mayonnaise will be smooth again if a tablespoon or 2 of evaporated milk is beaten in.

Corn silk is best removed from a cob with a stiff vegetable brush.

Before adding the filling for a custard or fruit pie, brush the pie shell with a slightly beaten egg white and place in a hot oven a minute or so. Then add filling.

Lemons and oranges will yield more juice if allowed to stand in hot water for 5 minutes before they are squeezed.

Shredded coconut may be freshened by soaking in sweet milk a few moments before using.

A small lump of butter added to macaroni will prevent its boiling over.

Mrs. Susie Bray, Arcadia, Nebraska

Grated cheese mixed with flour makes a delicious, nippy pastry for apple pie. Use $\frac{1}{2}$ cup cheese to $1\frac{1}{2}$ cups sifted flour.

Mrs. George Granger, Mitchell, South Dakota

Before pouring hot paraffin over jelly jars, put a short piece of string over the jelly allowing 1 end to hang over the edge. When ready for use the paraffin can easily be removed by pulling on the string.

Mrs. Nevin Cowersox, Wolford, North Dakota

Dry stove polish moistened with vinegar instead of water will give the stove a better shine.

Mrs. Warren Fernau, Butte, Nebraska

Marshmallow rolled in cinnamon makes a delicious addition to a cup of cocoa or chocolate.

Miss Bertha Hoogland, Sioux Center, Iowa

When using a spoon for molasses, flour it well first and the molasses will roll off without sticking.

Mrs. Jerome Nemec, Midland, South Dakota

Milk will not scorch when boiled or heated in a heavy aluminum pan which has been rinsed once in cold water.

Mrs. Ed Machoree, Duncombe, Iowa

Nuts, fruits or raisins will not sink to the bottom of the cake if heated in the oven and mixed in a little flour before adding to the batter.

Mrs. Ray Block, Tripoli, Iowa

A design may be made on top of a cake by laying a paper doily over it and sprinkling generously with powdered sugar.

Mrs. Susie Bray, Arcadia, Nebraska

Try rubbing veal steak with a cut clove of garlic before browning.

Mrs. George Granger, Mitchell, South Dakota

When creaming shortening and butter for a cake, save time by mashing together with a potato masher.

Miss Bertha Hoogland, Sioux Center, Iowa

Remove lime marks from glassware with lemon juice. Let stand a few minutes.

Inez Price, Des Moines, Iowa

Sprinkle a few grains of sugar on the plate a layer cake is to be turned on. It won't stick when you remove it.

Inez Price, Des Moines, Iowa

The most delicate glass will be safe if slipped in hot water edgewise. If put in bottom side down it will crack from sudden expansion.

Mrs. Ed Kienow, Ipswich, South Dakota

Try this icing, especially for a spice cake: $\frac{1}{2}$ cup brown sugar mixed with a little cream flavored with cinnamon. Spread on cake while still hot and in the pan. Then put back in oven on the top grate. A nice icing will form in 5 or 10 minutes.

Mrs. Joe Paye, Cavour, South Dakota

Tie nuts in a cloth and roll with a rolling pin. They can be crushed coarse or fine as you prefer, without scattering all over.
Mrs. George Granger, Mitchell, South Dakota

Forget about that burned cake until it has thoroughly cooled. Then run the lemon grater over the burned spots. This will remove the burned portions leaving the cake smooth and ready for the icing.
Miss Bertha Hoogland, Sioux Center, Iowa

Unsightly sink stains can be removed with lemon juice.
Inez Price, Des Moines, Iowa

To prolong freshness, store coffee (tightly sealed) and bread (carefully wrapped) in your refrigerator.
Mrs. Ray Block, Tripoli, Iowa

When frying chicken or fish try using pancake flour instead of regular flour, as this makes them much crisper and gives a lovely golden color.
Mrs. Ed Kienow, Ipswich, South Dakota

Prevent a double boiler from boiling dry by placing a jar lid in the bottom, and when nearly dry the lid will begin to rattle.
Mrs. Joe Paye, Cavour, South Dakota

Dry salt rubbed on hands after cutting onions removes the odor.
Inez Price, Des Moines, Iowa

* To prolong the life of a shoe string, stitch up and down on the machine a few times while new.
Mrs. E. R. O'Brien, Loretto, Nebraska

A leaky garden hose may be made serviceable by painting with roofing paint.
Mrs. Homer M. Pies, Pequot Lakes, Minnesota

* To prepare a linoleum rug for painting:
A—be sure there is no wax left on the rug; this may be removed with a good cleaning powder before the final washing.
B—be sure all the soap is rinsed off. Use a very soft clean cloth and lukewarm water.
Mrs. Verna Lovejoy, Cylinder, Iowa

To prevent paint peeling from floors and linoleum clean with turpentine or cleaning fluid. This will remove all wax and soap. Be sure floor is completely dry before painting.
Mrs. William Schnieders, Hartington, Nebraska

Colored thread used for basting is easily removed later.
Mrs. Sam Vander Beek, Brooten, Minnesota

Apply home-made floor wax with a thick cloth on a mop handle. Fast, easy, and lasts.
Mrs. E. M. Bancroft, Hawarden, Iowa

Cold cream your hands before painting. Paint washes right off with soap and water.
Inez Price, Des Moines, Iowa

When making a new cover for the ironing board try cutting it bias. Use a 49 pound feed sack, open it and sew together on 1 corner forming a pocket to fit on the narrow end. Fasten the other end, cut off the 2 extra corners and there will be a cover with no wrinkles or seams.
Mrs. Alfred Pappen, Dempster, South Dakota

* Clean bed springs with a 10c dish mop. This is also good for spindles on antique tables and chairs.
Mrs. Roy McCord, Sioux City, Iowa

Hardened glue may be softened by putting vinegar in the container.
Mrs. Homer M. Pies, Pequot Lakes, Minnesota

The original tint in ecru curtains can be preserved by adding coffee well strained through cheesecloth to the rinse water.
Mrs. Sam Vander Beek, Brooten, Minnesota

When candlewax drips on a good linen cloth, soak in cold water and scrape off with a dull knife. Then proceed to wash.
Inez Price, Des Moines, Iowa

To remove mildew wet the article and rub on equal parts of soap and chalk mixed together; then place in the sun until the spots disappear.
Mrs. Susie Bray, Arcadia, Nebraska

Window shades beyond repair may be trimmed, given a coat of black-board paint and fastened to the wall in the children's play room. They make fine blackboards and will furnish many hours of enjoyment for the kiddies. You might recruit 1 for kitchen duty as a bulletin board.
Mrs. Louise Wittmeier, Tyndall, South Dakota

Cod Liver Oil stains can be removed from clothing by washing in the usual way but do not wring out of the last rinse water. Hang them dripping wet and when dry the spot will be gone.
Mrs. Alvera Emerson, 412 Park Avenue, Norfolk, Nebraska

A treated mop when soiled should be washed clean, then rinse well and dried. For the oil treatment mix well 1 tablespoon mineral oil and 3 tablespoons kerosene, and saturate mop. Lay in a tin flat pan, or anything that will not absorb the oil, and leave for several hours, preferably overnight. The following morning hang outside in the air all day. This evaporates the excess oily waste and it is ready for use.
Mrs. J. F. Conn, Pleasantville, Iowa

When using liquid wax on floors, try using a sponge instead of cloth.

A felt hat will look like new if the entire surface is rubbed with fine sandpaper to remove dust and dirt.
Mrs. Sam Vander Beek, Brooten, Minnesota

Remove ink stains from linen by washing them with lemon juice, sprinkle with salt, then place in sun for a few hours.
Mrs. Susie Bray, Arcadia, Nebraska

If rough hands annoy you when sewing on a fine fabric, a nice soft feeling can be secured by washing them in warm water to which common starch has been added.

As a time-saver put floor wax, furniture polish and dust cloths in a grape basket and carry about with you in your household tasks, especially when working upstairs.
Mrs. George Granger, Mitchell, South Dakota

When postage stamps stick together place them under a thin paper and hold a hot iron over them a minute. Remove and they may be easily separated. Do not moisten them as that destroys the mucilage.
Mrs. Warren Fernau, Butte, Nebraska

When carrying flowers home from the country cut them well ahead of time if possible and soak stems almost up to the blooms in cold water for 2 hours or more. Remove from water, dry, then dip ends into melted paraffin. The flowers will last beautifully until you return home, when the paraffin portion should be cut off and the flowers placed immediately in water.

When making wash dresses, sew an extra piece of material to the inside of the seam. Then when a patch is needed, it will be the same color as the dress, having been through as many washings.

Mrs. Ed Machoree, Duncombe, Iowa

Clothes will be much whiter if crushed, dried egg shells tied in a cloth bag are put in your machine or boiler. This is especially helpful when using hard water.

Mrs. Ed Kienow, Ipswich, South Dakota

Before opening a can of paint turn it upside down for awhile. It will mix quicker when opened.

Mrs. Joe Paye, Cavour, South Dakota

If troubled with starch sticking to your iron, boil the starch, either commercial or plain flour starch, for several minutes. That should solve the problem.

Mrs. E. A. Amburn, Montrose, South Dakota

Place a thimble or waxed paper over the end of round curtain rods to prevent catching the curtains when putting them on the rods.

Mrs. Susie Bray, Arcadia, Nebraska

When addressing a box to a boy overseas use black crayon instead of pen or pencil and even if the box does get wet the address will not blur.

Clothes won't freeze fast to the clothesline if it is wiped with a cloth rinsed in salt water.

Mrs. Maynard Perkins, Rt. 2, Miller, South Dakota

When hanging silk or rayon hose on the line on a windy day, snap a clothes pin to the loose end of each stocking to prevent its wrapping around the line.

Mrs. Susie Bray, Arcadia, Nebraska

For crackling soap mix 3½ pounds cracklings, 1 quart cold water, and 1 can good lye in an earthen jar until the browned cracklings are eaten up by the lye, which will require from 15 to 30 minutes. There will be a few cracklings left which the lye does not completely dissolve. Add 1 quart hot (not boiling) water and stir well. Strain through colander into tight wooden box or an enamel dish pan. Do not use aluminum ware. Stir with wooden stick until soap mixture jellies a little or stiffens. Cover well as soon as making with an old blanket or rug. If cracklings are not burned, soap will be quite white. This soap hardens over night and can be cut into bars the next morning.

Mrs. Elmer Olson, Norbeck, South Dakota

Soap Recipe

6 pounds lard or tallow (rendered)

4 tablespoons sugar

1 teaspoon salt

2 tablespoons powdered Borax

¼ cup ammonia

1 can lye dissolved in

1½ quarts water

After lye is dissolved stir in all other ingredients and let stand until cool. Put on stove, add soft water and cut up pieces. As these pieces heat they will dissolve. Keep adding soft water until it is very soapy and thick. This will take a large dish pan as it makes a lot of soap.

Mrs. C. M. Knolls, Sioux Falls, South Dakota

A heavy towel wrapped around a rolling pin makes an ideal foundation for pressing the seams flat in sleeves. For rounded shoulder seams, try a well covered and padded fruit jar, using the larger end. These are as good substitutes for sleeve boards and gives the garments a nice finish.

Mrs. E. H. Schneekloth, Wellsburg, Iowa

Do plant a few grape fruit seeds. They grow slowly but are very attractive. The plants have a rather thick shiny leaf and are very pretty.

Mrs. R. W. Hinrichs, Adrian, Minnesota

To keep cookies from burning on the bottoms, turn the baking pan upside down and bake on the bottom of the pan.

Mrs. Joe Ziska, Sr., Stuart, Nebraska

To double the attractiveness and health of hair, shampoo in the following manner: Brush for five minutes, lather well, rinse in clear, warm water, then in lemonized water. This is made by adding the strained juice of two lemons to the last basin of warm water.

Do not allow meat to remain in paper. It absorbs the juices.

A delicious sweet dressing may be made by simply crumbling up a package of sweet coffee rolls into sweet milk, just enough to moisten and add one beaten egg and one-half teaspoon salt and one-fourth cup raisins.

When extra tired, pour the juice of four lemons into a tub of warm water. It is very soothing.

If a small clock or watch has to be kept by a sick bed, cover it with a plain glass tumbler or bowl, it can be seen without being heard by the sick patient.

Mrs. R. W. Hinrichs, Adrian, Minnesota

In a sick room, place an electric light under the bed at night. The patient will be in darkness, but the light will be on the floor where it is needed and one can see to get about.

Put a handful or two of tissue paper such as orange or lemon wrappers that have been torn into shreds in the bottom of the cookie jar. This allows the air to pass through keeping the cookies crisp and good.

Mrs. Joe Ziska, Sr., Stuart, Nebraska

The skin can be aided in maintaining its normal, slightly acid condition by adding a few drops of fresh lemon juice to the cleansing cream and a few drops to the last rinse water after cleansing the face night and morning.

For a very effective and inexpensive furniture polish to use on dust cloths and mops: 1½ pint paraffin oil, ½ pint turpentine, bees wax about size of 3 walnuts. Melt wax in a kettle then heat part of the liquid and mix all together being careful not to overheat because it is explosive. This, you will find, is not at all sticky nor does it stain.

Mrs. Sam N. Jones, Cambridge, Nebraska

A new use for a potato ricer is as a substitute for the hands when wringing out hot cloths in cases of sterilizing. The hands can be protected by dipping cloth in very hot water and wringing in the ricer.

Mrs. R. W. Henrichs, Adrian, Minnesota

Sugar in fried cakes, fritters, etc. should always be added to the milk thus preventing the cakes from absorbing the fat in the frying.
Mrs. Joe Ziska, Sr., Stuart, Nebraska

Teeth take on an added luster when brushed with lemon juice to which a little salt is added. And for a mouthwash that is truly refreshing, try half lemon juice and half water.

When filling gem or muffin pans, leave one of the small sections empty and fill it half with water—the gems will never scorch.
Mrs. Joe Ziska, Sr., Stuart, Nebraska

Paint the lower cellar steps with white enamel and it can easily be seen in the dark thus preventing many bad falls.
Mrs. R. W. Hinrichs, Adrian, Minnesota

Lovely hands can be guarded if half a lemon in a saucer cut side down, is kept within easy reach to apply to the hands immediately after using strong soap or cleansing powder or after peeling vegetables, especially beets. Lemon will neutralize the alkali, remove stains, destroy onion and fish odors.

If a tablespoonful of sugar is added to the water for basting roast beef a rich brown gravy that has a fine flavor can be obtained.

A small quantity of green sage in a pantry will keep out ants.

Marshmallows may be softened by placing them in a paper sack and held over the steam of a boiling teakettle. Shake sack and the marshmallows will soon be softened.

Bind cloth soaked in lemon juice around a cut or wound and bleeding will soon be stopped.

For a general pepper-upper start the day with a glass of hot water into which has been squeezed the juice of one lemon.

Cream puffs are quickly shaped and easily handled if the batter is put into buttered muffin tins instead of being dropped on a baking sheet.
Mrs. R. W. Hinrichs, Adrian, Minnesota

Use a dust mop in place of a broom and you get the dirt and dust all at once.

Biscuit dough cut in squares with a sharp knife makes just as attractive biscuits as when they are cut with a round cutter. This way is quicker and there are no trimmings to remove and cut.



LETTERS....

Goodness, every year our letters just get better and better! I'd give anything if there were room for every letter you wrote, after I told you on January 15th that Your Neighbor Lady was now "Mrs. Neighbor Lady." Bless you for your wonderful thoughtfulness and for ALL the letters you wrote, as well as the few there's room for in this section.

My dear Neighbor Lady: I did have such a grand surprise about two weeks ago. I was attending a church sewing circle about two miles north of town. Who do you suppose I had the pleasure of meeting there? Well, no one but Mrs. George Klein, who is one of your fans also. She came up to me and asked me if I was the Mrs. Eddie Cyr who used to write to the Neighbor Lady. Of course I told her I was. Mrs. Klein seems to be just a grand person. In just one afternoon I had the feeling I had known her forever. Hope I shall have the pleasure of seeing her again soon.

Mrs. Eddie Cyr, Rt. 2, Box 137, Tracy, Minnesota.

So many new friendships have been formed—in the name of "Neighbor" and—through our afternoon visits. My, how far we've come.

* My dear Neighbor Lady: What is it about October that we all like so well? It must be that the busy season is over and everything is getting ready for a long rest. How I do enjoy just looking over our winter supplies, whether it's the food canned and stored in the cellar, or the new winter clothing. It certainly makes one thankful for the supplies and our homes we have when you stop and think of the poor people over there, our own as well as the rest, never knowing when their homes and supplies will be taken or destroyed and their very own lives taken. To them no doubt October does not look so bright and blue, it means winter, days of hunger and cold. May it be a prayer of many that this terrible war will soon be over and our boys back home, safe and happy once again.

Mrs. Al Havranek, Atkinson, Nebraska.

That prayer is in every heart—in every home. Our boys—home and safe.

Dearest Neighbor Lady: Just when I'm in the mood for letter writing, there isn't a sheet of writing paper in this whole house! But I'm not to be daunted by a little thing like that! I recall, with a smile, that you used to say you didn't mind if we wrote on an old brown paper sack, just as long as we wrote. And I have several saved up, in case this scratch pad isn't enough! I wonder if you've guessed the reasons for my enthusiasm? Yes, there are two of them; first, the lovely letter from my Neighbor Lady, then today, the book arrived. Honestly Wynn, I'm so thrilled and happy with it! It's the very nicest one of all, from the polka dot cover to cover, from the beautiful thought expressed in the dedication to your Mother, this feeling is carried right on through to the very last page with its lovely poem.

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

And aren't we glad to see Bertha Kott still with us! Bless her for staying by us, even so far away.

* Dear Neighbor Lady: I am perhaps the oldest neighbor lady you have in your merry group of listeners, for I am a great-grandmother, 92 years old last May 2. I am not as old in years as you might think. I love to work in the garden and I believe no woman my age can pull weeds and stack them up quite as high as I can. I love flowers and have some of those tube roses you gave on your program last spring. They are not blooming yet, but I can hardly wait for they bring back happy memories of long ago. I asked my daughter, at whose home I live, to tell you that I like your program, so she told me to write. I became interested in it when I would turn the dial to see if my favorite devotional period was on. What wouldn't I have given, so long ago, to have heard such helps, recipes and happy exchanges on the air. For 7 years when my

7 children were small, I never once got to town. It was 26 miles away and horses and wagon were our car. I still have my first cook book, recipes cut from "Kansas City Star" and "Iowa Homestead" mostly. They are much different from the ones you get now. It seemed like everything in old menus was for so much starch and sugar. Potatoes, bread, butter and meat made up most meals. I even fried potatoes for breakfast, made soda biscuits and gravy for breakfast. They laugh at it now, but grocery shelves were different too. But we lived and seemed to be well. But I know these vegetables and fruits are so healthful.

My daughter likes your program and is glad I keep tab of the time for when busy she sometimes loses track. I like your way of conducting it in exchanging help. Oh, the problems I had to solve in my own way for I came directly to the prairie homestead from a city in Iowa. Oh, why couldn't we have had opportunities like now? I am sending you a recipe that we used so much when I cooked for my family. It is German Potato Balls, and the recipe is 65 years old, but good. The best of everything is the wish of your old friend,

Mrs. E. P. Lingren, Sr., Rt. 2, Wausa, Nebraska.

That letter pleased me so and I'll just bet we could all learn a lot from Mrs. Lingren.

Dear Neighbor Lady: Mother and I have had our customary cup of coffee with Swedish rusks while listening to our Neighbor Lady, and while my enthusiasm is still at high C I'll write you a letter. All day I've felt blue, for our farm implements are being lined up for a farm sale next week. This is not the worst, however. The horses, Billy's pet team, and the cows and calves will make one know what pulling stakes from an old farm can really mean. But a cruel war made the decision for us. Our big boy faces that tragic "No. 18" this spring, and we feel unable to carry on without him. So we've "rented out" the farm to stronger shoulders and hopefully await the day of victory when these youngsters can come back to their beloved tractors and peaceful pastures. I am going to miss my neighbors, as I know that they are part of one's very existence, and are hard to duplicate. But as we listened to you, a ray of light seemed to just come through the shadows, for we both said "Here's one neighbor we can take with us." We are sure we can still hear you at 3:25 each day, and that will be quite comforting in a new neighborhood. I like to hear you mention names—these folks giving and sharing recipes and ideas. You may remember Mother as the 92 year-old pioneer lady, who told you of housekeeping days 50 years ago when fried mush was a main dish and long home-knit woolen hose were compulsory. When listening to you she often says "Oh, what I would have given 50 years ago just to hear a voice like that giving recipes and all the helps, even those products she tells about." For there were hardly any neighbors in those prairie days. And I suddenly realized more fully what a radio visit like yours really means—when I must give up my neighbors but can still keep you. And I like the get-to-gethers your arrange, like September fourth in Yankton. That really was grand, and again that little party in Sioux City in the fall. So much fun to hear names of good old radio friends and their cheery "hellos". Keep it up, Neighbor Lady, and we will or should reciprocate in a measure with recipes, helps and orders for your products which really are good, as are also your verses.

Mrs. Albin G. Johnson, Wausa, Nebraska

And Mrs. Johnson is a true daughter of her mother, Mrs. Lingren. She faced a hard problem with a high heart—typical of our good Neighbor Ladies.

* Dear Neighbor Lady: I really got a kick out of you the first few days you were back from your honeymoon. Your mistakes tickled me pink! You see, right after I was married, (4 years ago) I went back to my old

job as a beauty operator. I made some pretty funny mistakes too, one being to try and put a customer under the drier before I had done her hair. So I knew exactly how you felt. After the honeymoon, who can be expected to have their feet on the ground?

Mrs. Lloyd Albers, Guelph, North Dakota

Oh me! If I could only hear what I said that day!

* Dear Neighbor Lady and Neighbors: My! it's good to be back among all you friendly neighbors, and listening to the Neighbor Lady open our program with her cheery "Hello there good friends." Guess I'd better explain, would sound as though I had been away on some far distant trip, and out of touch with things back home. Such was not the case; my radio went on the bum the last week in August, and I think most everyone knows by now how very difficult it is to get repairs, especially if it's tubes of a certain kind. I felt like being exiled on some lonely island out of touch with everyone. Just think of all the good visits I've missed out on all this time, and all the fine letters and ideas. I'm so glad our program is still on the air and at the same time. In this fast changing world many changes take place in four months' time. We need more of this good neighbor policy, which this program stands for, of giving and sharing. We may not always have big things to give and a share, little things count also. A good word kindly spoken, or just a friendly smile, go a long way. The world is badly in need of friendliness; perhaps if peoples and nations had practiced a little more of it in times gone by, we wouldn't be engaged in this terrible conflict. Let's remember love and kindness are not rationed, but are far reaching and always bring big returns.

Mrs. Lloyd Albers, Guelph, North Dakota

Good sound advice to live by!

* Dear Neighbor Lady: Your birthday party almost upset the threshing at our house. One of your silent neighbor ladies was helping me and in all the excitement I nearly burned the cake and she forgot she was washing dishes for awhile, and lunch came very near being terribly late. Wish we could have been there.

Edna Stone, Millboro, South Dakota

But didn't we have a grand time I wish, too, you might all have been there.

Dear Neighbor Lady: I don't have any problems to solve today, but I would like to make a very small request. Knowing the neighbor ladies like I do, I'm sure they would be willing to help out. Robert has a little cousin. She is nine years old, but she can't walk, and does not go to public school. She does her school work at home every day. She can't run and play with other children.

Would your neighbors like to help make this little girl happy this Christmas, by sending cards, letters and any small gifts a nine-year old little girl would like. Let's put joy in those long hours for this little girl this Christmas. Send your cards and letters to me and I'll see that she gets them, or you can send them directly to her. The address is: Renee Wittmeier, Tyndall, South Dakota, in care of Gus Wittmeier. For this small request, I say again—make it lots of cards and letters and thanks, thanks a million.

Your radio neighbor, Mrs. Louise Wittmeier, Tyndall, S. Dak.

My but we were glad, Mrs. Wittmeier, when you allowed us to help make Renee's Christmas a happy on. We thank you.

My dear Neighbor Lady and Radio Friends: I wish to say thanks and thanks again for the many lovely cards and gifts you sent me. I received over a hundred cards, besides gifts of books, hankies, candies, ribbons, puzzles, and many other things. My mother read every card to me and it made me very happy to hear from so many. It also made my mother happy and she gives her thanks to you all too. I can't write to you all now, but I'll try to write to everyone sometime soon. So thanks again from me and my mom to you all and my dear Aunt Louise.

From Renee Wittmeier, Tyndall, South Dakota

And that is Renee's thanks—and all our neighbors need.

* Dear Neighbor Lady: This is certainly an ideal day here after having so much rain the past week. The sky is clear and not a cloud in sight, the sun giving forth a soft warmth too. Besides the radio programs come in "clear as a bell". I just listened to your cheery voice and it was as though you were here in the room visiting with me. Greatly enjoyed, I must say! I often think how wonderful that we can enjoy home, visiting by radio and otherwise, but sincerely hope our dear boys overseas and other places can soon be at home and thus enjoy the most beautiful thing in the world, "Home". I'll enclose part of a letter one of my nephews overseas sent, and it is certainly an example of how much he thinks of home, and I know is in the thoughts of many of our boys over there and elsewhere. We can cheer them by writing, and writing often. The part is as follows:

"The artist had painted many pictures of great beauty, but he knew he had not painted 'The One'. So he set out to find the most beautiful thing in the world. Along a dusty road he met an aged priest who asked him where he was bound. 'I don't know,' said the artist. 'I search for the most beautiful thing in the world. Perhaps you, Father, know where it is?' 'How simple, my son,' said the patriarch. 'In any church of any creed you'll find it, for Faith is the most beautiful things in the world.' But the artist continued his search. Many weeks later he asked a young bride if she knew what was the most beautiful thing in the world. 'Love,' was her reply. 'Love gilds poverty into riches, sweetens bitter tears, makes much of very little. Without it there is no beauty. With it beauty is everywhere.' But the artist traveled on and the months traveled with him. Then a weary soldier crossed his path, and when the artist asked him the question, he was quick to answer, 'Peace is the most beautiful thing in the world. For war is the most ugly. Wherever you find Peace, you find Beauty.' 'Faith, Love, Peace' thought the artist. 'How can one paint them? Surely the most beautiful things in the world are beyond the capture of brush or canvass.' So he turned homeward. On Christmas Eve he crossed his own thresh-hold, and he knew his search had ended. For there in the eyes of his children was the Faith the old priest spoke of. Faith in the legend of Christmas and the joy the morning would bring. Love shone in his wife's smile and he knew her tears had been sweetened by it. And here within this house of his was the Peace the soldier longed for. So he painted the picture of the most beautiful thing in the world, and he called it Home."

And now may I add this poem?

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

With love and best wishes to you and all, I remain, Sincerely your friend and neighbor,

Marie Powley, Oakland, Nebraska

I'm so glad we have this letter and the one below from Marie Powley.

They were written just before she left us. She was truly—a good neighbor.

My dear friends and Neighbor Lady: I want to thank you very kindly and sincerely in being the means of so many of our neighbor friends writing me. I have received so many beautiful cards, letters and some photos. I want to thank each and every one and will answer each individually when I am better and stronger. I appreciate the kindness of every one more than words can express. I've been here not quite two weeks and have received fifty-five cards and letters from Neighbor friends and other friends. Again, thanks a million to you all. Love and best wishes to you and all. Sincerely,

Marie Powley, University Hospital, Omaha, Nebraska

Aren't we glad we sent them! Perhaps our thoughts helped a little.

* Dear Neighbor Lady: You have seemed interested in the little Neighbor Lady (Joyce) in our family, so I'll tell you of one of her latest broadcasts. (Her lively imagination provides that studio she wanted.) She'd gathered up several letters, picture books, recipes, etc., and sat in the dining room while I was at work elsewhere. I don't think she knew anyone was listening. She "read" some letters, (the contents of course were pure invention) gave a recipe in the best Neighbor Lady style she could muster, and did a little ad for Paramount hose. Then her little brother wandered in from his play outdoors, and she greeted him with a big smile and, "Well Art, how nice of you to drop in just now. Won't you please look around in the office and see if you can find the weather report? My neighbor ladies want to hear it." Then she started another letter, stopped with a little laugh, and said, "Why, I do believe this is written in rhyme. Just listen:

"I jabber on and jabber on,
Dear Neighbor Lady, to you,
I jabber on, and jabber on,
And no one can feel blue

With such a grand Neighbor Lady as you."

At this point I had to open my mouth with some comment, and the broadcast broke up in a hurry. If imitation is the sincerest flattery, there is a seven year old flatterer at our house.

Florence B. Payne, Plankinton, South Dakota

Doesn't that tickle you? And can't you just see her, at her mike!

* Dear Neighbor Lady: My home is in Pennsylvania, and we have been here about two years, my husband and I. I really miss all the lovely neighbors I had, but the Neighbor Lady program has given me quite a lift. I am always sorry when I get back too late to listen in. My, there are so many fine recipes and even if I can't take advantage of them, I can almost taste how good they would be. While I haven't contributed anything worthwhile to your program, I would like to be numbered among your many followers.

Mrs. John Easley, Sergeant Bluffs, Iowa

Good old midwest hospitality!

Hello Neighbor Lady: It is two years ago today that my little boy had his leg broken and all you ladies were so kind in helping to find ways of entertaining him, so naturally my thoughts go out to you today. Isn't it strange how little things we do today we may never think of again, but they will live in the heart of someone forever. Dear Neighbor Lady, your program is the kind that puts living happiness into the hearts of all who listen to your dear merry voice.

Mrs. Nathan Peterson, Grindstone, South Dakota

Good deeds never die, do they!

My dear Neighbor Lady: Like most everyone else, I like to enter contests, then watch the mailman for that most-desired and dreamed of prize that always leads the list. We think we'll get first prize and most of the time we get nothing! This has happened to me many, many times. Finally I gave up ever winning a grand prize and began trying again but with my eye on the minor prizes. A few weeks ago the unexpected happened. I won the grand prize of \$1000 in a national recipe contest. My announcing this award to you and my other neighbors is not intended as a boast, but to show you and them how we all get together sometimes in the most peculiar ways, and you'll understand as I go on. Newspapers reported me "the nation's best cook!" I was really thrilled and the excitement was nearly too much for me. When I prepared our meals I forgot to salt the potatoes, I put ginger instead of pepper in the gravy, our meals were late, we had skimpy menus, simply because I wasn't hungry, just too excited to eat! The family decided I was "the nation's worst cook." Part of the excitement was due to the fact that I was to go to Omaha to be honored at a banquet and to be presented with the award. I had the opportunity of going to a city for the first time, to see my first street car and ride on one, to have my first taxi ride, to be wine and dined and interviewed and pictured and put on the radio!

How would you feel at such an opportunity? Children might feel like they were in fairyland, but to me I really felt like I was "swinging on a star."

I went to Omaha on July 24 and on the morning of the big day, July 25, I met my hostess for the day, Barbara Bates. Many of you like myself will remember Barbara in the role of "Ma Brown." When I learned who my charming hostess was, and Barbara had inquired of me if I was the Mrs. Couch who used to write to Ma Brown and Our Neighbor Lady, I answered that I was. We became intimate friends and fast. If it hadn't been for my hostess, I don't know how I'd ever got through the day, but as it was, her cheering for me through her encouraging nods and smiles helped me in a million ways.

Mrs. Opal Couch, Orchard, Nebraska

Sounds like a fairy story but, aren't we glad our Mrs. Couch was fairy queen!

Dear Neighbor Lady: No doubt you've been wondering why you haven't been hearing from me. We are making our home in Long Beach for the present, and I surely say that's one program I wish we could hear out here. While living in Scotland, I listened in every day and got so much good out of your program, also many recipes.

Mrs. Clara Bartekoske, Long Beach, California

Mrs. Bartekoske is another neighbor we miss!

* Dear Neighbor Lady: About two months ago I arrived back in South Dakota after about a year in California. It does seem so good to be back in the midwest again. I think it's a good idea to get away from one's home town once in awhile, if only to make you appreciate it more. California was wonderful to see, and the trip impressed upon me what a huge wonderful country this is. It is true I did see so many things I never would see here, and I enjoyed it all. But isn't it queer how each individual has but one place he really feels is home? For instance, my sister thinks that San Diego is the only place in the world to live, and yet I was glad to get back to South Dakota. To some it seems we haven't much here to compare with the stupendous beauty of the restless ocean, or the excited tempo of the huge industries, but to me, in all its beauty, the ocean seemed almost cruel, and the tense atmosphere to be almost strained compared to the firm steadfast purpose of the farmers to provide food for this warring world here in the midwest. I guess it

must be the very combination of all these things that makes America the unconquerable country it is. I know now that I shall never see anything more beautiful than a South Dakota sunset with its inspiring peace and quiet and glorious colors. I am indeed glad to call this country my home, and to call these people my neighbors.

Mrs. R. M. Hoffman, 103 N. Sanborn, Mitchell, South Dakota

Home is the best—always.

Dear Neighbor Lady: I surely would like to have been in Yankton for the fourth of September. I could hear you all had a good time, and I heard you over the air the first of September. I know you had a good time on your birthday. It made me laugh to hear all the rest of you laugh. It sure is wonderful we can be visiting in this way. I surely enjoy it.

Mrs. Fred Potthast, Alexandria, South Dakota

One September fourth, after the war, we will all be together! Great day!

Dear Neighbor Lady: I've been listening to your program for many weeks now and I really enjoy it. It seems as if you are in the same room with me, and of course you are, in heart.

Mrs. Donald Kautz, Brandt, South Dakota

It's really true—at least in heart!

Dear Neighbor Lady: Surprise? Yes, it is your old time friend from Haynes, North Dakota. You have so many radio friends I don't expect you to recall me writing you a year ago, to tell you that we were moving to Tacoma, Washington. We have been here a year June 12, and we like it out here very much. We, my son Billie and daughter Lyola, and I, are all working. Lyola is a riveter at the Boeing Aircraft Plant here in Tacoma, or I should say at one of their plants, for there are two here. Billie went to work at Fort Lewis greasing trucks, but in a short time he was put in the refrigeration department where he has done very well. Now, after working there seven months, he can repair, clean and adjust any make of electric refrigerator. A good start, as he's not 17 yet. I worked in the plywood department of a lumber company's plant for six months, but the work was too heavy for me, formerly being a man's work. So I quit there and ever since I have worked in a grocery store. There is so much help needed, in all kinds of work.

Mrs. Samuel Tingstad, 9205 S. G Street, Tacoma 4, Washington

And here's another lost neighbor, wandering back to the fold!

My dear Neighbor Lady: I did not know about your program as I used to work most of the time as a telephone operator and usually had many different shifts. Well, one day I came home and my husband said "do you ever listen to the Neighbor Lady program?" I said "No, I hadn't happened to hear it." "Well," he said, "you sure can get some pretty good hints there." He said "I found out a good way to clean out those old paint brushes today," so from that day on I always tune in whenever possible and I too have found lots of helpful ideas, also have used some of the products you have mentioned.

Mrs. Melvin Matson, 1724 W. 11th Street, Sioux Falls, S. Dak.

Good husbands! Wonder how many "Neighbor Husbands" we have?

My dear Neighbor Lady: I had a wonderful trip on my vacation, out through Montana, and as I sat in the train looking out of the window and saw all those fine big farms go by and all those lovely homes in town, I wondered which ones might be some of our neighbor lady friends. I heard one of our western South Dakota neighbors telling you how far

she lived from town and I noticed quite a few live a long way from town and neighbors are far and wide between, so I know what a lot of company a radio would be in cold stormy weather.

Mrs. Louise Wittmeier, Tyndall, South Dakota

I always speculate over the homes I see, when I travel over our WNAX territory. Wouldn't it be fun to stop!!

* My dear Neighbor Lady: Oh yes, and September fourth was a big day, for my husband and I here at home. Even though we couldn't be in Yankton September fourth, we had the radio turned to 570 most of the day. In the evening when "Vox Pop" came on, we were just going milking, so we fixed that. In order not to miss out on any of it, my husband drove the car right beside the barn and we didn't miss a single bit of "Vox Pop". Did so enjoy it, and bet it was a real day for you, too, Neighbor Lady. Wish we could have been there with you and all the rest, but as you know, on account of tire and gas rationing it would be impossible. Hope we can be with you next year.

Mrs. Helmut Schuett, Hull, Iowa

I hope that September 4th is a part of your post-war plans!

Dear Neighbor Lady: Sometimes I have more words than I know what to do with, but not now, for I want to say "thanks" to all of you for the happiness you've brought me on my birthday, and I just don't know how! I certainly don't deserve so much! My goodness, I have been having a birthday party all month. After you read the poem for me on the second, the cards began to come, and you should have seen the bundle of cards yesterday...and so many hankies and holders. Also a lovely embroidered doily with crocheted edge (from Mary Renn) and we had so many fine October poems, didn't we? I was so lucky to have you read my special request twice. Thank you so much.

Mrs. Bart Thompson, Mission Hill, South Dakota

Such a fine letter of thanks—to all of us. And—she's given so much.

* Dear Neighbor Lady: Wanting to surprise me, Leo sent for your Neighbor Lady book without telling me. However, he had whispered his secret to his sister, Judy, eight years old, and were they ever tickled when the postman finally delivered it. I was so surprised and pleased to get it. We found their Aunt Ruth's name in it a couple of times. Aunt Ruth is Mrs. A. E. Heligas, of Rapid City, South Dakota, and one of your neighbors. I am enjoying the book so much. Sincerely,

Mrs. L. F. Heligas, 615 Brown Street, Jackson, Minnesota

These youngsters! We're so glad to have them in our neighborly group, too.

Dear Neighbor Lady: You know Neighbor Lady at a meeting not long ago I sat beside a stranger, and she asked me if I listened to the Neighbor Lady, and I said I always did when it was at all possible. This lady was from Kimball. We discussed your products and decided the ones we had not tried yet we would soon. The idea occurred to me, all the Neighbor Ladies ought to wear a button or something. Wouldn't that be fun? Then we would know each other at a glance. What do you think of this idea? Sincerely,

Mrs. Alice Coanive, Bridgewater, South Dakota

Again our circle reaches out—to include another neighbor!

* Dear Neighbor Lady: I listen to your program whenever I can. I enjoy the chats very much. I was interested in the children writing upon the wall and the solution of a blackboard. My boys are in high school

now, but when they were beginning school I fixed them a blackboard. I found two old green window shades in the store room. They were old and faded and worn but at the top of the roll they were fine. I did not even have to repaint these. I fixed a nice cord on them and hung them up like a picture on the wall. The boys each had one. They enjoyed writing their school work on it. The older boy would show the other one how to write words and letters. It was a case of not having any money to buy such things as blackboards in those dry, grasshopper days, and now it would probably be lack of blackboards to buy. Sincerely,
Mrs. David H. Finn, Valley Springs, South Dakota

Good idea!

* Dear Neighbor Lady: I was so thrilled the other day. My brother and his wife came home to visit while he was on leave and they brought her mother along for a get-acquainted visit. One of the first things I found in common with her was... what do you think? She is a Neighbor Lady listener too! Then we had lots of things to talk about. Sincerely,
Mrs. Laurence Greenfield, Newport, Nebraska

The bonds of friendship and neighborliness!

* Dear Neighbor Lady: Isn't radio wonderful! Do you know I never cease to marvel at its wonders. Besides bringing so many fine programs to our dinner tables and our evening fire sides these times when weather and health make it impossible to go a lot, it's such a privilege to have a radio.

And do you know my radio friends grow and grow every week. I'm sure my experience is that of all other neighbor ladies. In fact, with radios, we're all neighbors. When I was ill, friends wrote from radio-land. After I asked the walnut question I had mail from friends who wanted to buy walnuts and from those who wanted to help me keep the ones I had. I had letters from a lady who had a hobby of saving stamps. I had some to help her and she in turn did a kindness for me. A lady wrote from Missouri for an article she couldn't get in her home town because she heard my name and knew I could help her. Just multiply that by the thousands of your listeners, helping each other, and you can better realize the wonders you have wrought and radio has brought to all of us. There are many things other people could tell even more interesting than these items. May radio benefits continue to grow! Most sincerely,
Verna Harris, Spirit Lake, Iowa

Just one more example of the importance and pleasure of being neighborly.

Dear Neighbor Lady: A Merry Christmas and Happy New Year to You! Upon arriving home from school yesterday I found my "Neighbor Lady" comforter even nicer than I remembered it at Yankton. It cast its magic spell on me last night, for I slept so soundly and had a wonderful dream of seeing you again. We hope it won't be long, as we hope it won't be long until our brothers, sisters, and friends can celebrate Christmas at home. Sincerely,

Greta Swanson, Ogden, Iowa

The joy of doing for others grows year by year.



VERSES....

Guess probably we need help and inspiration from others words more these days than ever before. Here are a few of your favorites and a few of mine. I do so hope they help you, too!

HELLO

"Hello!" Doesn't last for a minute,
A clear little, queer little word.
But say! there's a lot of cheer in it,
It's like the first chirp of a bird
In spring, when the hilltops are greening
Right after the cold and the snow.
I think when it comes to real meaning,
There isn't one word like "hello".

It's full of good cheer; when you say it,
It breathes the real soul of good will,
You don't have to wait till you weigh it,
You just send it forth, and the ill
Of gloom and despair flies before it
As leaves in the autumn wind blow.
So here's the old greeting, I store it
With luck, cheer and gladness.
"Hello".

Sent in by: Mrs. Blaine Garwood, Atkinson, Nebraska

It doesn't take twelve months' courage
To be brave for a year. Indeed
Smiles that endure for twenty-four hours
Are all that you ever need.
You can always manage for one brief day
To show a courage sublime;
Let yesterday die and tomorrow wait,
Be happy—a day at a time!

*Sent in by: Mrs. Max Wobig, Cody, Nebraska

By friendship you mean the greatest love, the greatest usefulness,
the most open communication, the noblest sufferings, the severest truth,
the heartiest counsel, and the greatest union of minds of which brave men
and women are capable.

Contributed.

The morning work performed at last—
It seemed that time went much too fast
To do the called for duties.
I felt disconsolate and weary and then looked up to see
A sunflower smiling in my face.
The whole world changed for me
And cheerfully, I put all things to place!

* Sent in by: Mrs. Max Wobig, Cody, Nebraska

Life is to be fortified by many friendships. To love and to be loved
is the greatest happiness of existence.

Contributed.

HOMEMAKER'S PRAYER

If it is vanity, this taking pride
In ruffled curtains, newly ironed, or these
Gold spheres of pickled apricots inside
Their jars, or currant jell, forgive me, please.

If it is wrong, this looking proudly toward
The table cover made with one's own hand
Or silver polished bright, forgive me, Lord
But I am sure you smile, and understand.

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

Nothing is so strong as gentleness; nothing so gentle as real strength.
Contributed.

RICHES—By Abraham Gruber

The roses red upon my neighbor's vine
Are owned by him, but they are also mine,
His was the cost, and his the labour too
But mine, as well as his, the joy their loveliness to view.

They bloom for me, and are for me as fair
As for the man who gives them all his care.
Thus, I am rich because a good man grew
A rose-clad vine for all his neighbors' view.

I know from this that others plant for me;
And what they own, my joy may also be.
So, why be selfish when so much that's fine
Is grown for me upon my neighbor's vine?

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

Goodness consists not in the outward things we do, but in the inward
things we are. To be good is the great thing.

Contributed.

THE MERRY WREN

Neighbor Lady speaks of cardinals
Sitting in her little tree
And I know they must be lovely
For her voice rings merrily.

But there is a bird much sweeter
Sitting 'neath the old pine tree,
Mary Renn from Minnesota
Neighbors won't you all agree?

Mary Renn we wish to thank you
For the pleasures and the cheer
You have given Neighbor Lady
And us neighbors, through the year.

Guess now I must close this poem
No more ink left in my pen
Oh yes, just enough to say it,
Merry Christmas, Mary Renn.

By: Rosalie Matousek, Atkinson, Nebraska.

Be not merely good, be good for something.

Contributed.

Goodness is love in action, love with its hand to the plow, love with
the burden on its back, love following His footsteps who went about con-
tinually doing good.

Contributed.

Friendship is a word, the very sight of which in print makes the
heart warm.

Contributed.

A little love, a little trust
A soft impulse, a sudden dream,
And life as dry as desert dust
Is fresher than a mountain stream.
Contributed.

Only in the love we have for others can we truly live.
Contributed.

True friends have no solitary joy or sorrow.
Contributed.

Today is your day and mine; the only day we have; the day in which
we play our part. What our part may signify in the great world we may
not understand, but we are here to play it, and now is our time.
Contributed.

Friendship is infinitely better than kindness.
Contributed.

My shortest days end, my lengthening days begin. What matters
more or less sun in the sky when all is sun within?
Contributed.

Finish each day and be done with it. You have done what you could.
Some blunders and some absurdities, no doubt, crept in. Forget them
as soon as you can. Tomorrow is a new day. Begin it serenely, and with
too high a spirit to be encumbered with your old nonsense.
Contributed.

Joys are our wings
Sorrows are our spurs.
Contributed.

They might not need me, but they might;
I'll let my head be just in sight;
A smile as small as mine might be
Precisely their necessity.
Sent in by: Mrs. Louise Wittmeier, Tyndall, South Dakota.

It's the way we take life that makes life.
Contributed.

COURAGE

Courage is not just
To bare one's bosom to the saber thrust
Alone in daring.

Courage is to grieve,
To hide the hurt and make the world believe
You are not caring.

Courage does not die
Alone in dying for a cause. To die
Is only giving.

Courage is to feel
The daily daggers of relentless strife
And keep on living.
Contributed.

To good cooks everywhere, here's a line dedicated
To poets and artists you're closely related!
* Sent in by: Mrs. Max Wobig, Cody, Nebraska.

A house to clean, and a man to scold
And a warm little sleeping baby to hold
What does a woman want but this—
A house and a man and a child to kiss?
Sent in by: Mrs. Walter Sutherland, 507 W. 27th, Sioux City, Iowa.

FOR A LITTLE BOY

Freckled face and turned-up nose,
Grubby hands and muddy shoes,
Stains and splotches over clothes,
Sturdy jaw that chews....and chews.

Eager eyes where wisdom dwells
Faith and glad expectancy....
Oh my envy far excels
Any that you hold for me.

Wishing you were grown-up tall;
Once, I guess, I wished it too.
We're never satisfied at all.
Now, I'd rather be like you.
Contributed.

EPITAPH

Do not carve on stone or wood,
"He was honest," or "he was good."
Write in smoke on a passing breeze,
Seven words, and the words be these
Telling all that a volume could,
"He lived, he laughed, and....he understood."
Sent in by: Auguste Mokros, Delmont, South Dakota.

So live with men as if God saw you; so speak with God as if men
heard you.
Contributed.

Let nothing disturb thee, nothing affright thee, all things are pass-
ing....God never changeth.
Contributed.

LITTLE HOUSE

Oh little house you make me think
Of smiles and lullabies
Of frilly aprons, white and pink
Of cinnamon and pies.

You make me think of story books
And fire lighted chairs;
Of pillow fights and loving looks
And quiet evening prayers.

As I go by at close of day
Oh, what would I not give
If sometime I might hear you say,
Do, please, come in and live!

Sent in by: Mrs. Vernard Trenne, 707 Stanton Ave.,
Fergus Falls, Minnesota

A kind word keeps warm for three winters.
Contributed.

And why they call it shortcake
Is very plain to see;
It's never long on my plate;
It's far too short for me.
Contributed.

WHAT IS HOME?

A roof to keep out rain. Four walls to keep out wind. Floors to keep out cold? Yes, but home is more than that. It is the laugh of baby, the song of a mother, the strength of a father. Warmth of loving hearts, light from happy eyes. Kindness, loyalty, comradeship. Home is first church, and first school for young ones. Where they go for comfort when they are hurt or sick. Where joy is shared and sorrow eased. Where fathers and mothers are respected and loved. Where the simplest food is good enough for kings, because it is earned. Where money is not so important as loving kindness. Where even the teakettle sings from happiness. That is home....God bless it!
Contributed.

The question for each man to settle is not what he would do if he had means, time, influence and educational advantages, but what he will do with the things he has.
Contributed.

Sweet is the phrase that even in few words doth speak of pleasant thoughts and breathe remembrance; for there's no separation though apart twixt friend and friend.
Contributed.

I wish that the Spirit of Christmas may be in your Heart and Home today. And I know that you wish me the same. Distance may separate us, but my thoughts will bridge the space between us, and your hopes will be mine wherever you are. Neither time nor sorrow will dim my interest, and trouble will bring me nearer to you. I say this from my heart, and I know you will believe me. May the Season be full of Joy and Happiness for you and yours, and before all, may it bring you Peace.
Contributed.

He is truly happy who makes others happy.
Contributed.

A service that's shared is but half a trouble,
But a joy that's shared is a joy that's double.
Contributed.

HOW GRANDMA MEASURED

Grandma stretched the ribbon
From her finger to her nose
And said "There is a yard of it,
A good yard, I suppose."
But little Margie watched her,
Looked at her awful hard,
"Now Grandma, I'd just like to know
How you can smell a yard."

Sent in by: Mrs. Will Aisenbrey, Menno, South Dakota

The lights of home—they bring us
A sense of warmth and peace.
They promise untold loveliness,
Rest, laughter and release.

They are like hands that beckon us
Like arms that draw us near
The lights of home! They whisper words
Of comfort and good cheer.

Sent in by: Mary Renn, Pine River, Minnesota.

Thoughtfulness for others, generosity, modesty and self-respect are the qualities which make a real gentleman or lady, as distinguished from the veneered article which commonly goes by that name.
Contributed.

When a friend asks, there is no tomorrow.
Contributed.

OCTOBER

October is a scarlet month
A bronze month and a gold,
A month of lovely mists at
Dawn and breezes turning cold.
And some there are who say for
It, and I am one, I fear,
October is the richest month
And fairest of the year.

October is a glorious month
Exultant in her pride.
October's an artistic month
That paints the countryside.
October is a lavish month
With gifts for everyone.
Oh, would I could be half so fair when
My lifes work is done.

Sent in by: Miss Bernice Steinka, Carlos, Minnesota.

The best thing to give to your enemy is forgiveness; to an apponent, tolerance; to a friend, your heart; to your child, a good example; to a father, deference; to your mother, conduct that will make her proud of you; to yourself, respect; to all men, charity.
Contributed.

Every gift, though it be small, is in reality great if given with affection.
Contributed.

Our greatest glory consists not in never falling, but in rising every time we fall.
Contributed.

WEDDING DAYS

Monday for health, Tuesday for wealth
Wednesday the best day of all.
Thursday for losses, Friday for crosses,
Saturday no luck at all.
Contributed.

YOU OF THE BUSY HANDS

Home-keeping hearts, you who are constantly giving
Out of your own life's hidden springs,
Be glad for the blessed everydayness of living
That each new morning brings.

All the small tasks, the dear inevitable needing
Of you, the toil for Love's sweet sake
The care of little children, the clothing and feeding of them,
The steps you take.

Count them over as some count beads in their praying.
Each bead a prayer for the heart to lift,
With one hand held close in your hand pray God to be staying
The years that are so swift.

So swiftly they go, and carry so much in their going.
Today with a thousand tasks to do,
You, of the busy hands....oh are you knowing
How God is blessing you?
Contributed.

MY TREASURES

I have many jars of coral
And many jars of jade,
And jars of rose and crystal
With topaz tints inlaid.

They did not come from China
They did not come from Rome,
They're full of plums and peaches
Canned on hot days, at home.
Contributed.

If I could concentrate all the fragrance of the world into one flower,
I would call it a rose. If I could concentrate all the melody of the
universe into one composition, I would call it Messiah. If I could
concentrate all the tenderness and sympathy of the world into one
enduring term I would call it Mother. No other word in the language
is invested with such charm and pathos as this....the very incense
of heaven clings to it.
Contributed.

In nothing do men approach so nearly to the gods as in doing good
to men.
Contributed.

It is the will, and not the gift, that makes the giver.
Contributed.

FAIRIES

There are fairies in the forest
There are fairies in the fen;
But I'd like to find a fairy
In the kitchen now and then.

And if I found it friendly,
Regardful of my wishes,
I'd read the morning paper
While the fairy did the dishes.
Contributed.

MANY HAPPY RETURNS

You have done it again!
We've all come to the end
Of another fine year
With our radio friend.

You have helped us so often
In myriad ways;
Many thanks, neighbor lady,
We all sing your praise.

We like your fine programme,
We like your gay voice
As each day you bring us
More cause to rejoice.

We like your good products
Perfex, LaZyu and all
And when we've a problem
Answers flock to your call.

We like the big scrapbook,
The good deed dollar too
And Art's and Al's sprightly banter
But most of all we like you.

So keep coming to visit
You're a most welcome guest
In the homes of your neighbors
Through the whole middle west.

Sent in by: Florence Payne, Plankinton, South Dakota.

ANNIVERSARY CONGRATULATIONS

N is for our never-ending circle
E is for our ever-faithful friend;
I's for information that she brings us
G's our gratitude without an end.
H, I guess is helpful household hints.
B is better programs every day.
O is orders for goods she introduces
R is reports of weather on the way.
L is for that last line, ever timely
A is for her aid so freely sent
D is for our daily air-wave visits
Y is for three years that were well spent.

So today we hail our Neighbor Lady
Thanks for all the sessions gone before.
Congratulations on your anniversary
We want you with us many, many more.

By Florence Payne, Plankinton, South Dakota

TO OUR NEIGHBOR LADY

Just three years ago today
We tuned our dials to a program new
Beginning a chain of kindly deeds
Its links were few.
But forged in the spirit of neighborliness
Joined with the Golden Rule
Our circle grew, and widened
As ripples in a pool.

Guided by our Neighbor Lady
Friend ever faithful, kind and true,
Helping us to help each other,
Even me, and you.
She extends the hand of welcome,
To each neighbor, new and old,
So new links are formed of friendship
In our chain of gold.

For few things seem more precious
In these days of strife and stress
Than the kindness, freely given
Through pure neighborliness.
So to you, dear Neighbor Lady
These words we would say
Thanks a million, carry on!
As you began
Just three years ago today.

Sent in by: Mrs. Bertha Kott, Portland, Oregon.

I'm seventeen when I'm sunny
I'm seventy when I'm sad
I'm forty when I'm sensible
I'm nothing, when I'm mad.

Contributed.

My wish for our home:
The lintel low enough to keep out pomp and pride; the threshold
high enough to turn deceit aside; the doorband strong enough from
robbers to defend; this door will open at a touch of welcome every
friend.

Contributed.

They were so one, it never could be said
Which of them ruled or which of them obeyed.
He ruled because she would obey and she
By obeying him, ruled as well as he.
There ne'er was known between them a dispute
Save which the other's will should execute.

Sent in by: Mrs. Philip Behm, Howard, South Dakota.

HUMAN TOUCH

It's nice the human race can laugh.
I've always noticed in a crowd
That total strangers feel like friends
If something makes them laugh aloud.

Contributed

Write kindness in marble, injuries in dust.

ONE THING AT A TIME

If I stop to count all the things I must do
The washing, the ironing, the meal planning, too....
The sweeping and dusting, and the dishes that wait....
My very thoughts tire me, the work seems so great.
I feel so discouraged, I fret and I rave
My home is a prison and I am a slave.

But when I get busy and push things along
The while I keep humming a bright cherry song.
The first thing I know, all the dishes are done!
The rooms look so neat, the clothes hung in the sun!
And although I'm weary, at heart I'm serene.
My house is a Kingdom, and I am its Queen!

Contributed

One doesn't have to know many things in order to get along, but what
he does know must make sense.

Contributed by: Mrs. Jack Kelty, Plankinton, South Dakota

LITTLE HANDS

Sometimes my hands are naughty
And so my mother said
That she would have to scold them
And send them off to bed.

So, little hands, be careful, please
Of everything you do;
Because if you are sent to bed,
I'll have to go there too.

Contributed by: Mrs. Paul A. Larson, Huron, South Dakota

There are different ways of doing things,
As everyone supposes;
Some folks turn up their sleeves at work,
And some turn up their noses.

Contributed by: Mrs. W. O. Summers, Allen, Nebraska

"Luck" is the thing that happens when proper preparation meets the
right opportunity.

Unhappiness is the hunger to get;
Happiness is the hunger to give.

An ounce of fun devoid of folly
Is worth a ton of melancholy.

HELPING HANDS

Did you ever plant a garden
(If you haven't tried it, do!)
With the help of a boy just half past four
And a little girl, aged two?

They dig away with an energy
That puts your own to shame.
Although it's not in the right place,
They're really not to blame.

They beg for seeds with outstretched hands,
And strew them thick and thin.
Before you've scarcely time to think,
They're back for seeds again.

Then when you're busy as can be
Something makes you look around
To find sister's planted all the beans
In one hole in the ground.

There will be carrots in the radish row
And peas where they should not be;
But who wouldn't sacrifice a lot
For such charming company?

Contributed by: A Gardening Mother

When others speak ill of thee, live so no one will believe them.

Friendships are windows, all the day long.
They let in the sunshine of laughter and song.

An obstinate man does not hold opinions; they hold him.

It is a good thing to be rich and a good thing to be strong, but it is
a better thing to be loved of many friends.

NEIGHBORS

It gives me the warmest feeling,
As I look across the lawn
In the dusk of the evening,
And I see your lights come on.

Although I cannot see you,
I know that you are there;
Perhaps, behind your paper
In your favorite comfy chair.

As I sit here with my mending,
I am no longer feeling blue;
And I wonder if MY window
Ever does the same for you?

Contributed

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* Asterisks indicate items from Good Deed Dollar letters.