

Five

YEARS WITH

Your
NEIGHBOR LADY

WNAX
1946

Five Years With

YOUR
NEIGHBOR LADY

NINETEEN-HUNDRED
AND FORTY-SIX

Radio Station **WNAX** Sioux City . . . Yankton

570 on your dial

FOREWORD....

FIVE YEARS! It just doesn't seem possible, does it! Five years of the finest kind of visiting with the finest kind of people I know. And here's something I want to tell you, something I want you to remember always when you think of Your WNAX Neighbor Lady. I wouldn't trade those five years for anything in the world. You've taught me more of human kindness, of humility.... of fine courtesy....of the real spirit that makes up the best homes in America than I ever thought could be learned. But thanking you, or trying to, is like smiling at the sun because it's so beautiful. What I want to do is return that kindness, that spirit, that courtesy, in kind. I sincerely hope that this anniversary edition of our book will do that, at least in part. More than that, however, I hope that our daily visit will come to mean something special to you. Half an hour every day devoted to the spirit of neighborliness that we're trying to foster the country overthat spirit founded in our own small communities, doubled, tripled, ever growing.

One more thing: everywhere I turn in our home, I find another symbol of your thoughtfulness. Tea towels....hot pan holders....pillow slips....lovely cards....hankies....plantsscores of other things, all spreading that same wonderful feeling mentioned above. The memories you've made are very happy ones....thank you....thank you.

And now let's look ahead. Let's look to the next year and the year ahead of that. Full good years because we want them to be good and because everything we're doing these days builds toward that good. Let's work together every day at 3:30, helping....sharing....being....real neighbors.

Your....Mrs. Neighbor Lady



DEDICATION:

To the past and all it has taught us; to the present for its happiness and its triumph over the past; to the future and the perfection we're building in it.

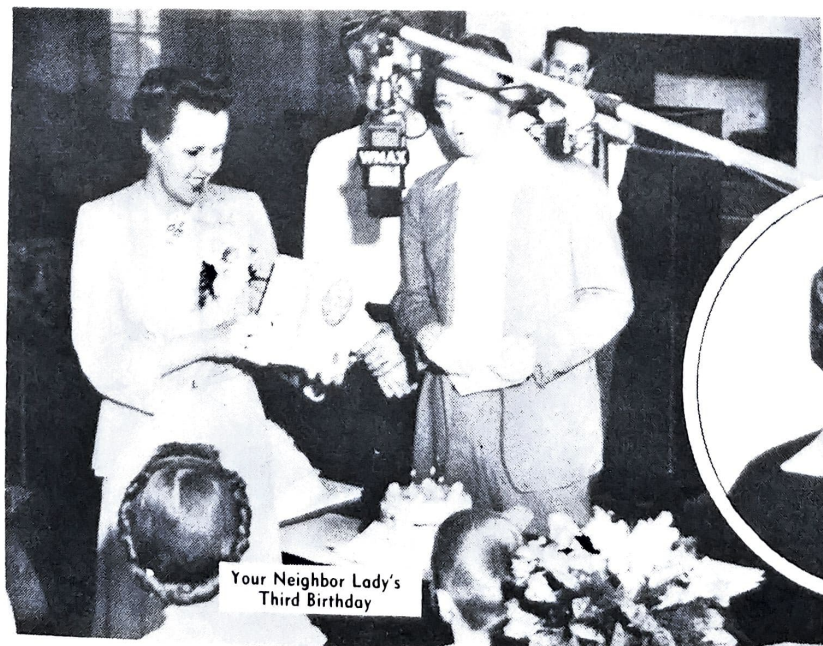
Your Neighbor Lady's
First Birthday



Her Fourth Birthday



Your Neighbor Lady's
Second Birthday



Your Neighbor Lady's
Third Birthday

and THIS is
Mary Renn





A few of the Neighbor Ladies
Attending Fourth Birthday Party



The Neighbor Lady Picnic
in Sioux City, 1945

Birthday
Greeting Cards.
Also shown in picture
is Al Constant.



Sioux City
Christmas Party



Neighbor Ladies
Visiting at Home of
Your Neighbor Lady



Presents
Received by
Your Neighbor
Lady on Her
Fourth Birthday

Christmas
Party
Held in
Sioux City,
Dec. 21, 1945



Sioux City
Picnic

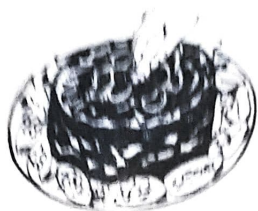


Your CHOICE RECIPES

RECIPES

A favorite recipe is always one you want to share . . . and these are **our** favorite recipes made even nicer because we want you to have a part in them. Now how about that one you always enjoy making for your family . . . wouldn't you like to . . . pass it along? We'd love having it.





CAKES

COCOA TOPPED SUPPER CAKE Measure into sifter: $1\frac{3}{4}$ cups cake flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup sugar. Measure into bowl: 4 tablespoons shortening. Measure into a cup $\frac{3}{4}$ cup milk, 1 teaspoon vanilla. Have ready 1 egg (unbeaten). Mix or stir shortening just to soften. Sift in dry ingredients and add $\frac{1}{2}$ of the liquid and the egg. Mix until all flour is dampened then beat one minute. Add remaining liquid, blend, and beat two minutes longer. (Count only actual beating time or count beating strokes. Allow 100 full strokes per minute. Scrape bowl and spoon or beater often.) Turn batter into greased 9x9x2 inch pan. Bake in moderate oven (375) for 30 minutes. Cream together: 2 tablespoons shortening, 6 tablespoons brown sugar, 4 tablespoons cocoa, 2 tablespoons top milk. Spread over warm cake, sprinkle with 2 tablespoons chopped nut meats and place under broiler until topping bubbles. Serve warm.

Gladys Peterson, Brainerd, Minnesota

APPLE SAUCE CAKE Put 2 cups apple sauce in a bowl with 1 teaspoon soda, and mix well. Let stand until second part is ready. In a second bowl, put $\frac{1}{2}$ cup brown sugar, 1 egg, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup lard. Cream well and add first mixture and 1 cup steamed raisins. Next add 2 cups sifted flour to which has been added 1 teaspoon baking powder, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoon salt. Beat all together and put in loaf pan and bake in moderate oven till it pulls loose from sides of the pan. Quite large and an inexpensive cake.

Mrs. Fred Franke, Bridgewater, South Dakota

MOM'S YELLOW LAYER CAKE Measure into mixing bowl:
 2 cups cake flour
 (sifted before measuring)
 1 $\frac{1}{3}$ cups sugar
 $\frac{1}{2}$ cup shortening
 1 teaspoon salt
 $\frac{3}{8}$ cup milk

Beat above ingredients vigorously. Now add quickly 3 teaspoons baking powder. (If a tartrate type baking powder is used, 4 teaspoons is needed). Now add: 2 eggs unbeaten, $\frac{1}{3}$ cup milk, 1 teaspoon vanilla. Blend by hand or mixer for two minutes (medium speed). The batter will be smooth and thin. Pour into two 9-inch layer pans which have been rubbed with shortening and dusted with flour. Bake in moderate oven (375) for twenty-five minutes.

Mrs. Tom McNamara, Des Moines, Iowa

TORTE
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup butter
 3 egg yolks
 2 teaspoons baking powder
 $\frac{1}{3}$ cup milk
 1 cup flour
 $\frac{1}{2}$ teaspoon vanilla

Mix all very thoroughly and pour in two pans each lined with wax paper before baking.

COVER WITH FOLLOWING: Five egg whites (whipped), 1 cup sugar, sprinkle with chopped nuts and bake in a slow oven. Use following

FILLING: 2½ tablespoons flour, ½ cup sugar, dash of salt. Add a little milk to 2 beaten egg yolks and pour in 1 cup scalded milk. Mix the flour, sugar, and salt first then add the last mixture and cook until it thickens. Flavor with vanilla. Let cool. Then put the layers of the cake together with the above filling and serve.

Mrs. Joe Geislyer, Bowden, North Dakota

* HOT MILK	4 eggs	2 teaspoons baking powder
CAKE	2 cups sugar	4 tablespoons butter (melted
	2 cups flour	in cup of hot milk, add last)

Mix all and bake in moderate oven.

* LAZY DAISY FROSTING	1 cup cocoanut	1 lump butter
FOR HOT MILK CAKE	1 cup brown sugar	
	3 tablespoons cream	

Bring to a boil and spread on a warm cake and put back in oven till it sets and browns slightly.

Mrs. Ruth Peterson, Wounded Knee, South Dakota

* POTATO	2 cups brown sugar	1 cup raisins
FRUIT	1 cup butter	½ cup sweet milk
CAKE	1 cup warm mashed potatoes	4 eggs
	2 cups flour	½ cup cocoa
	1 cup walnuts	1 tablespoon soda

Salt and cinnamon and nutmeg to taste. This makes a large cake and it will keep fresh a long time.

Mrs. John Heyd, Long Lake, South Dakota

SPICE	1 cup syrup	½ teaspoon vanilla
CAKE	2 eggs	1 cup sour cream
	½ teaspoon cloves	½ teaspoon soda
	½ teaspoon nutmeg	(dissolved in warm water)
	1 teaspoon cinnamon	1 teaspoon baking powder
	1½ cups flour	

Mix all together and bake in a loaf tin in a moderate oven until done.

Mrs. Dan Goodale, Colman, South Dakota

SUGAR	⅓ cup butter (or shortening)	⅔ cup cold strong coffee
FREE	1 cup honey (or less)	2 cups sifted flour
SPICE	2 eggs	3 teaspoons baking powder
CAKE	1 teaspoon cinnamon	¼ teaspoon cloves and allspice
	½ teaspoon salt	1 teaspoon vanilla

Cream butter and add honey. Beat well. Add eggs, beat well, then add coffee. Sift all dry ingredients together four times and add to the other mixture. Then add vanilla. Bake in two layers in (375) oven for twenty-five minutes.

Verna Riley, Artesian, South Dakota

GOLD CAKE	2 $\frac{1}{4}$ cups cake flour	$\frac{3}{4}$ cup butter
	3 teaspoons baking powder	$\frac{3}{4}$ cup milk
	$\frac{1}{2}$ teaspoon salt	1 $\frac{1}{2}$ teaspoons lemon extract
	1 $\frac{1}{2}$ cups sugar	12 egg yolks (beat well)

Cream butter and sugar. Add beaten egg yolks. Sift flour, baking powder and salt together and add alternately with the milk. Mix well and add extract. Bake in layers or cup cakes.

Mrs. Alfred Fink, Ringsted, Iowa

FLUFFY YELLOW CAKE	$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup milk
	2 teaspoons orange rind	2 large eggs
	$\frac{1}{2}$ teaspoon lemon extract	$\frac{1}{2}$ teaspoon salt
	1 $\frac{1}{3}$ cups light corn syrup	2 $\frac{1}{2}$ teaspoons baking powder
	2 $\frac{1}{4}$ cups sifted cake flour	

Thoroughly cream shortening, flavorings and syrup. Sift flour, salt and baking powder. Stir $\frac{1}{4}$ the dry ingredients into creamed mixture. Blend well beaten egg yolks. Stir in rest of dry ingredients alternately with milk. Fold in stiffly beaten egg whites. Pour into two well greased and floured 8-inch round layer pans. Bake 30 to 35 minutes in moderate oven (350).

Mrs. Elmer Loker, Sioux City, Iowa

BUTTERSCOTCH CAKE	$\frac{1}{2}$ cup butter	1 teaspoon vanilla
	1 cup dark syrup	2 cups flour
	2 eggs	$\frac{1}{2}$ teaspoon soda
	1 package butterscotch pudding	1 teaspoon baking powder
	$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ cup milk

Cream butter with syrup and beat well. Then add eggs and mix. Then the pudding. Then sift the dry ingredients together as you would for other cakes and alternate with milk, always using flour first and last and beat well. This cake tastes like Burnt Sugar Cake. You can use Chocolate or Vanilla pudding instead of Butterscotch if you desire.

Mrs. E. P. Nedved, Yankton South Dakota, Rt. 1

*FEATHER CAKE	$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ teaspoon salt
	1 $\frac{1}{2}$ cups light corn syrup	1 teaspoon vanilla
	2 egg yolks	1 cup plus
	3 cups sifted cake flour	1 tablespoon milk
	4 $\frac{1}{2}$ teaspoons baking powder	2 egg whites

Cream shortening. Add half the syrup gradually and cream until fluffy. Add egg yolks one at a time and beat well. Sift flour, baking powder and salt together three times. Add alternately with milk and flavoring, mixing well after each addition. Beat egg whites stiff and add remaining syrup beating until stiff. Fold into batter. Bake thirty minutes (350) oven.

Mrs. R. M. Helle, Mitchell, South Dakota

SOUR CREAM CAKE	Beat two eggs well and add 1 cup sugar, 1 cup sour cream, 1 teaspoon flavor. Beat all well. Then add	
	2 cups sifted flour, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon	
	salt, 1 $\frac{1}{2}$ teaspoons baking powder. Mix and beat well and bake.	

Mrs. Chas. Clevenger, Walnut Grove, Minnesota

SYRUP	1 egg	1 $\frac{3}{4}$ cups cake flour
CREAM	$\frac{1}{2}$ cup cane syrup	1 $\frac{3}{4}$ teaspoons baking powder
CAKE	$\frac{3}{4}$ cup sweet cream	1 teaspoon vanilla
	pinch of salt	

Beat egg very well and add syrup and cream, beating well. Add flour, baking powder, vanilla and salt, beating all well. Bake in a fairly hot oven. Makes a very fluffy light cake.

Mrs. Alfred Ingemansen, Nunda, South Dakota

SUNSHINE	1 cup sour cream	$\frac{1}{2}$ teaspoon salt
SYRUP	2 eggs	1 teaspoon soda
CAKE	1 cup ordinary syrup	2 cups cake flour (or 1 $\frac{3}{4}$ cups ordinary flour)
	2 tablespoons molasses	

Beat cream. Beat eggs and add soda and beat all together. Sift flour and salt together three times before adding to liquids. Bake in moderate oven in a loaf pan.

Mrs. Martha Mittelstedt, Miller, South Dakota

*** WARTIME CAKE** $\frac{1}{2}$ cup melted shortening in a bowl. Add $\frac{3}{4}$ cup butter-milk and beat well with egg beater. Add 2 eggs, 1 cup white syrup, beat hard again. Sift and measure 1 $\frac{3}{4}$ cup of flour, 1 teaspoon soda, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 4 tablespoons cocoa or 3 squares chocolate (melted), 1 teaspoon vanilla. Mix all ingredients together and bake in moderate oven until done.

Mrs. David Milne, Creighton, Nebraska

VICTORY CHOCOLATE CAKE	1 $\frac{3}{4}$ cups sifted flour	$\frac{1}{2}$ cup butter or vegetable shortening
	1 $\frac{1}{2}$ teaspoons soda	$\frac{1}{4}$ cup sugar
	$\frac{1}{2}$ teaspoon salt	1 cup white syrup
	Sift above together 3 times	2 eggs (separated)
	$\frac{2}{3}$ cup strong cold coffee	2 squares melted chocolate
	1 teaspoon vanilla	

Cream butter, sugar and add syrup gradually, creaming well after each addition. Add vanilla and $\frac{1}{2}$ cup flour, beat until smooth. Now add egg yolks, one at a time, beating after each addition. Add rest of flour in thirds with coffee. Now add chocolate, and last the stiffly beaten egg whites. This makes two nine inch layers or a nice large loaf.

Mrs. Marie Burfeindt, Avon, South Dakota

RED DEVIL'S FOOD CAKE	1 cup white corn syrup	1 cup warm water
	$\frac{1}{2}$ cup sugar	1 teaspoon soda
	4 tablespoons cocoa	2 $\frac{1}{2}$ cups cake flour
	$\frac{1}{2}$ cup shortening	1 teaspoon vanilla
	2 eggs (separated)	

Sift sugar and cocoa together, three times. Add shortening. Cream well. Add egg yolks, one at a time beating after each addition. Add corn syrup. Mix soda in the warm water, add alternately with the flour. Stir in the vanilla. Fold in the egg whites beaten stiff, last. Pour in a greased loaf pan. Bake in (375) degree oven, for thirty-five or forty minutes.

FROST WITH SEVEN MINUTE CHOCOLATE FROSTING	2 unbeaten	dash of salt
	egg whites	1 teaspoon vanilla
	1½ cups	1 square chocolate,
	corn syrup	melted

Put egg whites, corn syrup and salt in a double boiler. Stir up well. Beat for seven minutes or until it thickens. Then add chocolate and vanilla. Beat thoroughly and spread on cake.

Mrs. Henry Mangedoht, Herman, Nebraska

*** BROWN VELVET CHOCOLATE CAKE** Measure 1½ cups sifted cake flour. Sift with 1 teaspoon soda and ¼ teaspoon salt. Dissolve 1 cup sugar in 1 cup sour milk, or buttermilk and add 1 well beaten egg. Blend in two squares melted unsweetened chocolate and 2 tablespoons melted butter. Beat after each addition. Add dry ingredients and beat well. Add 1 teaspoon vanilla last. Turn in buttered 8x8 loaf pan. Bake thirty-five minutes at (350).

Mrs. Roger Burns, Niobrara, Nebraska

HONEY CHOCOLATE CAKE	½ cup shortening	1 7-oz. bar of chocolate melted
	¾ teaspoon salt	(sweet or semi-sweet)
	1 teaspoon vanilla	2 eggs
	⅔ cup honey	1 teaspoon soda
	⅔ cup water	1¾ cups sifted flour

Blend shortening, salt and vanilla. Add honey gradually and beat well. Add chocolate (melted). Add eggs, one at a time, and beat well after each addition. Bake in two 8-inch layer pans in moderate oven thirty to thirty-five minutes.

Mrs. Donald Whipple, Ewing, Nebraska

* HUCKLEBERRY TEA CAKE	½ cup butter	3 egg yolks well beaten
	1 cup sugar or (½ cup sugar and ½ cup syrup or honey)	½ teaspoon salt
	4 cups sifted flour	whites of 3 eggs
	4 teaspoons baking powder	½ cup milk or (¼ cup only if honey or syrup is used)
	1 pint huckleberries or more	

Cream butter and add sugar, yolks of eggs, milk and honey. Sift flour, salt, baking powder and add to above mixture. Then add whites of eggs, well beaten, and the berries lightly dredged with flour. Bake in a shallow pan ½ hour. Serve hot with cream or without.

Lillian Miller, Monowi, Nebraska.

TOMATO SOUP CAKE	½ cup butter (or other shortening)	¼ teaspoon cloves
	1 cup sugar	1 teaspoon cinnamon
	1 egg	1 teaspoon baking powder
	1 can tomato soup	½ cup black walnuts
	1 teaspoon soda	1 cup raisins (soaked in warm water)

Mix in order given and bake one hour, in a moderate oven. ICING: Two packages of cream cheese mixed with 2 cups of powdered sugar, and ½ teaspoon grated lemon rind.

Mrs. George Miller, Des Moines, Iowa

*** HEARTS DELIGHT CAKE** Beat seven egg yolks until thick and lemon colored, about five minutes. Add 2 tablespoons orange rind and juice or 1 teaspoon lemon juice or extract. Then beat in $\frac{3}{4}$ cup sugar, and add 1 cup sifted cake flour. Beat seven egg whites stiff, and add $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ teaspoon cream tartar and $\frac{3}{4}$ cup sugar. Gradually fold the egg yolk mixture into the egg white mixture. Bake 60 to 65 minutes at (325). Invert pan and let cool one hour.

FAVORITE ICING Place 1 egg white, 4 tablespoons sugar, $\frac{1}{2}$ cup white syrup over boiling water. Beat with rotary beater five minutes. Ice cake. Then with tip of knife or tip of spoon swirl $\frac{1}{4}$ square melted chocolate on top. If you melt about $\frac{1}{8}$ teaspoon butter with chocolate, swirl will spread easier.

Mrs. Ray Jeske, Wykoff, Minnesota

ORANGE CAKE	$\frac{1}{2}$ cup shortening	1 teaspoon baking powder
	1 cup sugar	1 cup raisins (ground)
	2 eggs	2 cups flour
	1 cup sour milk	1 orange rind ground (leave
	1 teaspoon soda	most of white skin out)

Bake for thirty-five minutes at (350) and as soon as taken out of oven pour over it $\frac{1}{2}$ cup orange juice, mixed with $\frac{1}{2}$ cup sugar, which has been prepared in advance and let stand.

Mrs. Al Marx, Manchester, South Dakota

* NUT AND DATE CAKE	1 cup sugar	2 squares chocolate
	$\frac{1}{4}$ cup shortening	$\frac{1}{2}$ cup walnuts
	1 egg	$\frac{3}{4}$ cup dates
	$\frac{1}{2}$ teaspoon salt	1 $\frac{1}{2}$ cups flour
	1 cup milk	1 tablespoon vinegar
	1 teaspoon soda	

Cream shortening and sugar together, add egg and beat. Dissolve soda in milk to which vinegar has been added. Add this to creamed sugar and shortening. Beat well. Add melted chocolate, and beat. Add flour. Add the nuts and dates that have been rolled in a little flour and beat well. Bake in a moderate oven for about thirty-five minutes, in a medium sized square cake pan and cover with a thin coat of simple caramel frosting. This makes a delicious moist cake which even improves when a day old.

Verdella Schroder, Mankato, Minnesota

* SPONGE CAKE	1 cup sifted cake flour	5 egg yolks (beaten until thick and lemon color)
	1 cup sifted sugar	5 egg whites
	1 $\frac{1}{2}$ teaspoons grated lemon rind	$\frac{1}{4}$ teaspoon salt
	1 $\frac{1}{2}$ teaspoons lemon juice	

Sift flour once, measure and add $\frac{1}{4}$ cup sugar and sift four times. Add lemon rind and juice to beaten egg yolks and beat with a rotary beater until very thick and light. Beat egg whites and salt with a rotary beater until stiff enough to hold up in peaks, but not dry. Add the rest of the sugar, 2 tablespoons at a time, beating after each addition until blended. Fold in egg yolks. Then sift about $\frac{1}{4}$ cup flour over mixture and fold in lightly, repeating until all is used. Turn into ungreased tube pan. Cut gently through batter with knife to remove large air bubbles. Bake

in slow oven (325) for one hour or until done. Remove from fire and invert pan one hour or until cold. Sprinkle top with powdered sugar if desired.

Mrs. S. M. Swedlund, Winner, South Dakota

HONEY ORANGE	1 egg white	$\frac{1}{2}$ cup honey
FROSTING	2 tablespoons orange juice	$\frac{1}{2}$ teaspoon salt

Put all together in top of double boiler. Cook over boiling water beating constantly with egg beater for seven minutes or until stiff. Frosts tops of two 8-inch layers. Decorate with walnut halves.

Miss Delpha Diedrich, Parkers Prairie, Minnesota

JELLY	A glass of tart jelly, whipped with 2 egg whites and a few grains of salt. Beat until right consistency for spreading. This does not stand up for more than two or three hours. Very nice party cake frosting.
FROSTING	

Bernice Pauls, Osakis, Minnesota

CHOCOLATE	1 cup sugar	$\frac{1}{4}$ cup butter or other shortening
FROSTING	$\frac{1}{4}$ cup milk	1 square chocolate

Let come to a slow boil and boil for one minute. Let cool then stir until thick. Spread on cake after it is thoroughly cooled.

Mrs. A. Halsten, Buffalo, Minnesota

SUGARLESS	2 egg whites	$\frac{1}{8}$ teaspoon salt
FROSTING	$1\frac{1}{2}$ cups light corn syrup	2 tablespoons orange juice $\frac{1}{2}$ teaspoon grated orange peel

Combine the unbeaten egg whites, corn syrup and salt in the top of a double boiler, and beat with a hand egg beater till thoroughly mixed. Set the pan over boiling water and beat thoroughly while it cooks. Cook just seven minutes or until the frosting will stand in peaks. Remove from the boiling water and add the orange juice and peel and beat until thick enough to spread. This does not get hard. If it seems to separate before you get it spread, just beat again.

Mrs. T. F. Fatz, Sioux City, Iowa

SUGAR SAVING	Using a filling between the layers of cake saves
ICINGS	icing. Make from prepared pudding powders, using chocolate, butterscotch or caramel, between white cakes; vanilla with chocolate layers; and vanilla or chocolate with spice. If you have a little powdered sugar to sprinkle through a lacy doily over the top layer it makes an attractive cake.

Fruit fillings may be made from a pint of canned fruit. Pineapple or red cherry are both good. Mix 3 tablespoons of cornstarch with $\frac{1}{4}$ cup fruit juice. Blend this with the remaining juice which has been heated and cook until it thickens and boils, stirring constantly. Add fruit, cut in small pieces. While it is cooling make seven-minute frosting for the top of the cake. When spreading the filling between layers of the cake save a few spoonfuls to use as decoration on the top. If your cake is spice or gingerbread, apricot or apple filling is excellent.

Ruth Iverson, Pierre, South Dakota



COOKIES

PEANUT BUTTER CHOCOLATE BIT COOKIES	3 eggs	1 cup shortening
	$\frac{1}{2}$ cup brown sugar	2 or 3 cups flour
	$\frac{1}{2}$ cup white sugar	1 teaspoon soda
	1 cup white syrup	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{2}$ cup peanut butter	$\frac{1}{2}$ cup chopped nuts
	$\frac{1}{2}$ cup chocolate bits	

Mix ingredients in order given. When adding flour, add two cups, save other cup but if needed, add part of it. Roll the dough in balls size of walnuts. Then roll in remaining flour and flatten with fork. Bake, 10 or 15 minutes (350).

Mrs. Mildred Allen, Portland, Oregon

JUMBO RAISIN COOKIE	2 cups raisins and 1 cup water boiled five minutes.
	2 cups sugar, 1 cup shortening, cream well and add 3 eggs, 1 teaspoon vanilla. Add raisin mixture.

Then mix with ingredients that follow.

4 cups flour	$1\frac{1}{2}$ teaspoons cinnamon
1 teaspoon baking powder	$\frac{1}{4}$ teaspoon nutmeg
1 teaspoon soda	$\frac{1}{4}$ teaspoon allspice
2 teaspoons salt	1 cup nut meats

Sift all together and mix well. Drop by teaspoons on greased baking sheet. Bake in moderate oven.

Mrs. Dale King, Newman Grove, Nebraska

* FAVORITE COOKIES	$\frac{3}{4}$ cup butter	$2\frac{1}{2}$ cups flour
	1 cup brown sugar	2 teaspoons soda
	1 egg beaten	$\frac{1}{2}$ teaspoon cloves
	4 tablespoons molasses	1 teaspoon cinnamon
	$\frac{1}{4}$ teaspoon salt	1 teaspoon ginger

Mix well and form in balls large as hickory nuts. Dip top in sugar and bake in a quick oven.

Mrs. Harry Powell, Wessington Springs, South Dakota

* CHOCOLATE SYRUP BIT COOKIES	$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup chopped nutmeats
	$1\frac{1}{2}$ cups sifted flour	or raisins
	$\frac{1}{4}$ teaspoon salt	1 egg well beaten
	$\frac{1}{2}$ teaspoon cinnamon	$1\frac{1}{2}$ teaspoons single
	$\frac{1}{2}$ teaspoon allspice	acting baking powder
	$\frac{3}{4}$ cup corn syrup	1 cup chocolate bits

Sift flour, baking powder, salt and spices. Cream shortening and add beaten eggs, combine thoroughly. Add syrup and beat well. Add flour and blend well. Add chocolate and nuts, then drop by teaspoon onto lightly greased cookie sheet. Bake in moderate oven, 375, for fifteen minutes.

Mrs. Rudolph Julius, Winnetoon, Nebraska

* CRUNCHY COOKIE	1 cup white sugar	1 teaspoon soda
	1 cup brown sugar	1½ cups flour
	¾ cup shortening	3 cups rice krispies
	½ teaspoon baking powder	1 cup coconanut or
	½ teaspoon salt	½ cup walnuts

Cream shortening, add sugar and cream. Combine other ingredients, beat well. Shape into small balls size of walnuts. Bake in a moderate oven about 15 minutes. Be sure to remove from cookie sheet right away or they will stick. Yield 4 dozen.

Verdella Schroder, Mankato, Minnesota

* SYRUP ICE BOX COOKIE	2½ cups flour	3 teaspoons single acting baking powder
	½ teaspoon salt	½ cup walnut meats
	½ teaspoon cinnamon	½ cup sugar
	1 egg well beaten	¾ cup melted butter
	½ cup corn syrup	
	1 teaspoon vanilla	
	2 teaspoons double acting baking powder (or)	

Sift flour once, measure, add baking powder, salt and cinnamon, then sift again. Add nut meats. Combine egg, sugar, flavorings, syrup and butter; add to flour mixture, mixing well. Shape in rolls 1½ inches in diameter, and roll each in waxed paper. Chill overnight or until firm enough to slice. Cut in slices, bake on ungreased baking sheet in hot oven (400) 10 minutes.

Mrs. Rudolph Julius, Winnetoon, Nebraska

PLANTATION CREAMS	3¾ cups all purpose flour	2 teaspoons baking soda
	1 cup butter or shortening	½ teaspoon salt
	2 cups brown sugar	2 eggs
	1 cup rich sour cream	1 teaspoon vanilla

Sift, then measure the flour. Cream butter until light. Gradually add sugar, beating after each addition. Mix baking soda and salt with sour cream then immediately add to butter and sugar mixture. Add eggs, one at a time beating very hard. Add vanilla. Then gradually add flour, blending thoroughly. For additional flavor add 1 teaspoon nutmeg. Drop by spoonfuls on an ungreased baking sheet. Bake at (375) for twelve or fifteen minutes. Garnish with nuts if desired.

Mrs. L. H. Oyler, Bridgewater, South Dakota

* WARTIME BARS	½ cup shortening	¼ teaspoon salt
	½ cup sugar	1 teaspoon cinnamon
	½ cup dark corn syrup	¼ teaspoon cloves
	1 egg	½ teaspoon allspice
	2 cups flour	½ cup milk
	1½ teaspoons baking powder	1 cup raisins
	¼ teaspoon soda	½ cup chopped nuts

Cream shortening, sugar and syrup. Add egg and beat well. Sift flour, measure and sift with baking powder, soda, salt and spices. Add to creamed mixture alternately with the milk. Add raisins and nuts, and mix well. Spoon mixture into a shallow pan 9x15 and bake in moderate oven for thirty minutes. Cool and cut into bars. Chocolate bits may be added if desired.

Mrs. Eunice Schroeder, Wessington, South Dakota

DATE COOKIE 1 pound dates 1 cup water
 1 cup sugar

Seed dates and cut fine, cook until soft. If not soft when water is cooked off, add more water. Use following dough:

1 cup sugar 1 cup shortening
 2 heaping teaspoons baking powder 1 cup sweet milk
 2 eggs well beaten

Roll very thin, and put filling on one cookie then put another cookie on top and press together around the edge.

Mrs. W. F. Brock, Broken Bow, Nebraska

BUTTERSCOTCH COOKIES ½ cup shortening 1 teaspoon soda
 1½ cups brown sugar ½ teaspoon salt
 2 eggs 1 cup sour cream
 2½ cups flour 1 teaspoon vanilla
 ½ teaspoon baking powder ⅔ cup walnuts

Cream shortening and sugar. Add well beaten eggs. Sift dry ingredients and add alternately with sour cream. Add vanilla and lastly add nuts, and drop from teaspoon on greased cookie sheet. Oven (350) until done.

Mrs. Marvin Miller, Valentine, Nebraska

BUTTERSCOTCH WHIRLS 2 cups flour ½ cup butter
 ½ teaspoon soda 1 cup brown sugar
 ½ teaspoon salt 1 egg
 ½ tablespoon lemon juice ½ teaspoon vanilla

Cream butter until fluffy and add sugar gradually. Add egg and beat well. Add lemon juice and vanilla. Sift dry ingredients three times, gradually add to first mixture, blending well. Roll or pat to a ½ inch thickness and spread with date filling. Roll like a jelly roll and place in a refrigerator several hours. Slice in thin slices, place on a greased baking sheet and bake in hot oven ten minutes at (400).

DATE FILLING: ¾ cup dates ½ tablespoon lemon juice
 ¼ cup water ¼ cup chopped nuts
 ¼ cup sugar

Cook chopped dates slowly with hot water and sugar until dates are soft. Remove from heat and beat until smooth. Add lemon juice or nuts. You may use part raisins with dates when dates are hard to get.

Mrs. A. Vander Kraan, Prairie City, Iowa

POOR MAN'S COOKIE 1 egg beaten 1 tablespoon vinegar
 1 cup molasses 1 tablespoon ginger
 1 cup shortening
 3 level teaspoons soda dissolved
 in ½ cup hot water

Add flour enough to roll. Roll ½ inch thick. Cut out and bake. Frost with brown sugar icing.

BROWN SUGAR ICING 1½ cups brown sugar 2 tablespoons butter
 4 tablespoons cream 1 teaspoon vanilla
 Boil three minutes stirring constantly.

Mrs. Harry Kennedy, Holmquist, South Dakota

BREAD CRUMB	$\frac{1}{2}$ cup shortening	1 cup all purpose flour
COOKIES	$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon salt
	4 egg yolks	1 cup bread crumbs
	1 teaspoon vanilla	$\frac{1}{2}$ cup chopped nuts

Cream shortening and add sugar and cream thoroughly. Beat in egg yolks and vanilla then beat until fluffy. Stir in flour sifted with salt, add crumbs and nuts. Chill. Shape into balls size of hazel nut, and roll in cinnamon and sugar and flatten on a buttered cookie sheet. Bake in moderate oven.

Lizzie Krause, Balaton, Minnesota

PEANUT BUTTER MACAROONS Blend $\frac{1}{2}$ cup peanut butter and 1 can sweetened condensed milk. Add $\frac{1}{4}$ teaspoon salt, 2 teaspoons vanilla. Add 2 cups graham cracker crumbs. Drop by spoonfuls on greased sheet. Moderate oven, for ten or fifteen minutes until done.

Mrs. Bart Thompson, Mission Hill, South Dakota

* OLD FASHIONED ORANGE COOKIES	$\frac{1}{2}$ cup butter	3 teaspoons baking powder
	$\frac{1}{2}$ cup sugar	$\frac{1}{8}$ teaspoon salt
	1 cup syrup	3 tablespoons orange juice
	1 egg	grated rind of
	3 cups flour sifted	one orange

Cream shortening. Add sugar and syrup. Blend. Add egg and orange rind and dry ingredients. Add orange juice. Mix well. Drop by spoonfuls on cookie sheet. Bake in (375) oven for fifteen minutes. Yield 5 or 6 dozen.

Bernice Pauls, Osakis, Minnesota

* CHOCOLATE BROWNIES	$\frac{1}{2}$ cup shortening	2 eggs (well beaten)
	1 cup dark syrup	$\frac{3}{4}$ cup chopped nuts
	2 oz. unsweetened chocolate	or raisins
	$\frac{3}{4}$ cup sifted cake flour	2 teaspoons baking powder
	$\frac{1}{4}$ teaspoon salt	

Cream shortening and add syrup gradually stirring in melted chocolate. Sift together dry ingredients. Add $\frac{1}{4}$ to creamed mixture. Beating while adding the well beaten eggs then the remaining dry ingredients and nuts and raisins. Bake in a cake pan in a moderate oven (350) about thirty-five minutes. Immediately cut in squares.

Mrs. Hardin Huso, Cottonwood, Minnesota

* DROP COOKIES	2 cups sifted flour	$\frac{1}{2}$ cup shortening
	2 teaspoons baking powder	$\frac{1}{2}$ cup sugar
	$\frac{1}{4}$ teaspoon salt	1 cup dark or light syrup
	1 egg (well beaten)	$1\frac{1}{2}$ teaspoons vanilla

Sift together flour, baking powder and salt. Cream shortening, add sugar and syrup slowly and cream until fluffy. Stir in well beaten egg and vanilla. Add sifted dry ingredients a little at a time, blending well after each addition. Drop by spoonfuls on cookie sheet which has been greased. Bake in a moderate oven for twelve minutes. For variation add $\frac{1}{2}$ cup chopped nuts or $\frac{1}{2}$ cup raisins or chocolate bits.

Mrs. Hardin Huso, Cottonwood, Minnesota

CHRISTMAS	1 cup sliced dates	$\frac{1}{2}$ teaspoon baking powder
FRUIT	$\frac{1}{2}$ cup chopped nuts	$\frac{1}{4}$ teaspoon salt
BARs	$\frac{2}{3}$ cup flour	2 eggs
	1 cup strained honey	

Mix and sift dry ingredients. Beat the eggs and stir in the dry ingredients, then add dates and nuts. Spread the mixture evenly over the surface of a shallow pan which has been lined with oiled paper or oiled and dusted with flour. Bake in a moderate oven for about thirty minutes. When cool cut into bars about four inches by one inch. Store in a tin can or in a tightly covered jar.

Mrs. Herman Rygg, Sioux City, Iowa

PEPPER NUTS Soak overnight 1 cake yeast foam in $\frac{3}{4}$ cup luke warm water and add 1 teaspoon sugar. When soft add this to two cups luke warm potato water and enough flour to make a soft spoon sponge. Let stand in warm place overnight. In morning add:

$1\frac{1}{2}$ cups lukewarm milk	$\frac{1}{2}$ cup cocoa
$\frac{1}{2}$ cup shortening	1 teaspoon salt
$\frac{1}{2}$ cup sugar	2 teaspoons cinnamon
1 teaspoon black pepper	3 teaspoons vanilla
$1\frac{1}{2}$ teaspoons nutmeg	Mix above ingredients to
2 eggs	yeast mixture
1 cup syrup	

Add enough flour to make a soft dough, as you do for buns. Either let it stand $\frac{1}{2}$ hour or roll it out immediately to $\frac{1}{4}$ inch thickness and cut with a thimble. Or cut in $\frac{1}{2}$ -inch pieces. Sprinkle with flour to prevent their sticking together. Place on a baking sheet or a large loaf pan and bake in hot oven for $\frac{1}{2}$ hour or until they are a golden brown. When pepper-nuts come from the oven place in a large bowl and sprinkle a few tablespoons of this syrup mixture over them. **MIXTURE:** One cup boiling water and one cup white sugar.

Mrs. Albert Hoffman, Dent, Minnesota

SUGARLESS COOKIES $\frac{1}{2}$ cup lard melted, $1\frac{1}{2}$ cups mince meat or fruit cake mix, 2 eggs, mixed thoroughly and then add 1 package pudding mix (vanilla or butterscotch), 1 cup quick oatmeal and 1 cup flour (or more) sifted with $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon cream of tartar, 1 teaspoon baking powder. Mix thoroughly. Drop on cookie sheet and bake in a medium hot oven. Nuts may be added if desired.

Sophie Hass, Galesville, Wisconsin.

* CHOCOLATE COOKIES	2 packages melted chocolate bits	$1\frac{1}{2}$ cups grape nuts
	1 can sweetened condensed milk	

Mix all together and drop by teaspoon on waxed paper. Cool and store in cool place.

Mrs. A. Adams, Sioux Falls, South Dakota

*COCOANUT SNAPS	1 cup brown sugar 1 cup white sugar $\frac{1}{2}$ cup lard $\frac{1}{2}$ cup butter 1 cup cocoanut pinch salt	2 eggs 2 cups flour 1 teaspoon soda 1 teaspoon baking powder 3 cups oatmeal 1 teaspoon vanilla
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Mix and pat into small cookies. Bake.

Mrs. Edwin Lentz, Hartington, Nebraska

* SOFT COOKIES	1 cup shortening 2 beaten eggs 3 cups flour 4 teaspoons baking powder $\frac{1}{2}$ teaspoon salt 1 teaspoon cinnamon	1 teaspoon allspice $1\frac{1}{2}$ cups white syrup 1 cup chocolate bits Nuts or raisins may be added if desired
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Cream shortening and add beaten eggs and syrup and beat again. Mix dry ingredients and add to first mixture. Lastly add the nuts or raisins and drop by spoon on cooky sheet. Bake ten minutes.

Mrs. Joe Novak, Wagner, South Dakota

* OATMEAL SYRUP COOKIES	$\frac{1}{2}$ cup shortening 1 egg $\frac{1}{2}$ teaspoon cinnamon $\frac{1}{4}$ teaspoon soda $\frac{1}{2}$ teaspoon double acting baking powder 1 cup raisins	$\frac{1}{2}$ teaspoon salt $1\frac{1}{2}$ cups quick cooking oatmeal 1 cup dark syrup (corn) 1 cup flour $\frac{1}{4}$ teaspoon cloves
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Cream shortening and add corn syrup gradually, stirring constantly. Add egg and combine well. Add sifted dry ingredients. Add oatmeal and raisins and beat another minute. Drop by small spoonful on greased cookie sheet. Bake in a moderate oven for ten minutes at (350).

Mrs. Rudolph Julius, Winnetoon, Nebraska

Mrs. Elmer Helgeson, Waukon, Iowa

CHOCOLATE OATMEAL COOKIES	$1\frac{1}{4}$ cups honey 1 cup shortening 2 eggs (beaten) 2 squares chocolate $1\frac{1}{2}$ cups rolled oats 1 teaspoon vanilla	1 teaspoon baking powder $\frac{1}{2}$ teaspoon salt 1 teaspoon cinnamon $\frac{1}{4}$ teaspoon soda $2\frac{1}{2}$ cups flour 1 cup walnuts chopped
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Melt chocolate. Cream shortening and honey, and add beaten eggs, oatmeal and chocolate. Add sifted dry ingredients, walnuts and vanilla. Drop on a greased cookie sheet. Bake (325) for fifteen minutes.

Mrs. Harven E. Hehr, Holland, Iowa

**CRUNCHY
BITS** Melt two 7-oz. packages of semi-sweet chocolate bits. Add a little water so it will cream well. Mix six cups Post Toasties and shelled nuts and marshmallows to taste. Mix the chocolate with these well. Drop on greased tin or waxed paper by teaspoons. Let stand overnight in a cool place.

Mrs. Richard Schaeffer, Ashley, North Dakota

Margaret Landis, Center, North Dakota

MOIST	1½ cups sugar	1 teaspoon soda
POTATO	4 tablespoons butter	1 teaspoon baking powder
DOUGHNUTS	1 cup hot mashed potatoes	1 teaspoon nutmeg
	1 cup buttermilk	½ teaspoon lemon extract
	3 eggs beaten lightly	

Just enough flour to handle, don't mix too stiff. Fry in hot lard and roll in sugar.

Mrs. Beers, Wessington Springs, South Dakota

BROWN SUGAR	¾ cup brown sugar	¾ cup milk
DOUGHNUTS	4 eggs	1 teaspoon vanilla and
	2 cups sifted flour	Salt to taste
	3 teaspoons baking powder	

Beat egg yolks then cream with brown sugar (pack brown sugar in cup when measuring). Mix and sift dry ingredients. Add flour and milk alternately starting with flour and ending with flour. Now add beaten egg whites. These are very good as there is no shortening in them so they do not consume grease. A doughnut hint: Soon as a doughnut rises to the top in your grease turn immediately and they will always make nice round doughnuts.

Mrs. H. L. Slaughter, Yankton, South Dakota

SUGARLESS	2 cakes compressed yeast	⅓ cup shortening
RAISED	¼ cup luke warm water	2 teaspoons salt
DOUGHNUTS	1½ teaspoons corn syrup	¾ cup corn syrup
	½ cup scalded milk	2 eggs (beaten)
	5 cups flour	

Soak yeast in lukewarm water and 1½ teaspoons syrup. Set in a warm place about fifteen minutes. Pour scalded milk over shortening and stir until melted. Add salt and ¾ cup syrup. Cool until lukewarm. Add yeast mixture and eggs. Mix well and add flour. Knead to a smooth dough. Let rise in a warm place until double in bulk. About 2½ hours. Roll out to about ½ inch thick. Cut with doughnut cutter, place on a greased pan. Let rise until light. Fry in deep hot fat. Drain. These may be sprinkled lightly with sugar, dipped in doughnut glaze or coated with chocolate.

Mrs. Emil Roduner, Tripp, South Dakota

BISMARKS (or	½ cake yeast	½ cup sugar
raised doughnuts)	¼ cup warm water	4 tablespoons lard
	1 cup milk (scalded)	add 1 teaspoon salt

Melt lard and add to hot milk and cool to lukewarm, then add yeast and enough flour to make a soft dough. Let rise, until full of bubbles, then add two beaten eggs, ½ teaspoon nutmeg and enough flour to knead. Let rise until double in size and roll out. Cut with doughnut cutter and let rise again. Fry in hot fat. For bismarks, take center ring out of doughnut cutter. Then let rise and fry. When cold put a teaspoon of your favorite jell in Bismarks. Be sure to keep dough in warm place.

Mrs. Marvin Benson, Sisseton, South Dakota



PIES

MACAROON PIE

3 egg whites (whipped until stiff)
Add following ingredients slowly:
1 cup sugar 10 soda crackers rolled fine
 $\frac{1}{2}$ teaspoon baking powder $\frac{1}{2}$ cup chopped nuts
1 teaspoon vanilla pinch of salt

Bake in a pie tin one hour (275). Serve with whipped cream, fruit or plain.

Mrs. Martin Blastervold, Waseca, Minnesota

PECAN PIE

1 cup dark syrup	3 eggs
1 cup pecans	1 teaspoon vanilla
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon salt

Beat eggs slightly and add syrup, nuts, sugar, salt and vanilla. Pour into a unbaked pie shell and bake forty to fifty minutes. Oven should not be too hot or top will be hard. Do not have the oven as hot as for other pies. Nuts will rise to the top.

Mrs. Louis E. Cullen, Waverly, South Dakota

POOR MAN'S PIE

1 cup dried bread crumbs	1 cup raisins
1 cup molasses	$\frac{1}{2}$ cup drippings
$\frac{1}{2}$ cup sugar	dash of spices, cinnamon,
$\frac{1}{2}$ cup vinegar	cloves, ginger
1 cup hot water	

Use your favorite two crust pie shell.

Ruth Ridge, Rockwell City, Iowa

* BUTTERMILK PIE

1 cup sugar	1 teaspoon vanilla
$\frac{1}{2}$ cup flour	1 beaten egg
2 cups buttermilk	

Cook until thickened and pour into baked pie shell.

Mrs. LaVerne Roblee, Gothenburg, Nebraska

APPLE PIE (canned apples)

Drain the juice from the jar of apples and heat it. Add some tapioca to slightly thicken, add dash of cinnamon, dash of butter and salt to taste, then mix with apples. Bake in a double crust in hot oven to brown. It requires only a short time to bake. Brush the top with cream and sprinkle with sugar.

Mrs. Jos. H. Bals, Ames, Nebraska

* LEMON PIE	1 can sweetened condensed milk	Juice of 2 lemons
	4 eggs yolks	Dash of salt

Let stand $\frac{1}{2}$ hour. Pour into baked pie shell. Cover with whipped cream. You can use only 3 yolks and use meringue instead of cream. But do not boil this mixture.

Mrs. Hardin Huso, Cottonwood, Minnesota

RHUBARB MERINGUE PIE	Your favorite pastry recipe is to be used with the following:	
	2 cups rhubarb (cut in pieces)	2 eggs
	3 tablespoons flour	2 tablespoons sugar
	1 cup sugar	for meringue
	$\frac{1}{4}$ teaspoon salt	1 tablespoon butter

Line a pie pan with pastry. Wash and cut the rhubarb into small pieces, and dredge with flour until each piece is quite white. Mix the sugar and rhubarb together and place in unbaked pie crust. Pour beaten egg yolks over them. Dot with butter. Bake in a hot oven (425) for ten minutes, then reduce the temperature to a moderate oven (325) and continue baking for thirty minutes. When the filling is set, spread over the top the stiffly beaten egg whites to which the 2 tablespoons of sugar has been added. Return to the oven and brown the meringue lightly. This requires about ten minutes in a slow moderate oven. (Try using red cinnamon candies if available for sweetening apple pies as well as giving your pies a delicious flavor and pretty color too.)

Mrs. Joe Svoboda, Hamill, South Dakota

RHUBARB CREAM PIE	Blend 1 cup sugar, 3 tablespoons flour, 1 teaspoon grated orange rind, 1 tablespoon butter and 2 eggs.
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Beat until smooth, pour over 3 cups cut rhubarb in a 9-inch pie shell and top with lattice crust. Bake (450) for ten minutes then lower to (350) for thirty minutes.

Mrs. Chas. Sedam, Magnolia, Minnesota

PUMPKIN PIE	2 cups pumpkin	$\frac{1}{4}$ teaspoon cloves
	2 cups coffee cream	$\frac{1}{4}$ teaspoon allspice
	1 cup brown sugar	2 tablespoons dark corn syrup
	$\frac{1}{2}$ cup white sugar	3 eggs (well beaten)
	$\frac{1}{4}$ teaspoon nutmeg	$\frac{1}{4}$ teaspoon salt
	1 teaspoon cinnamon	

Mix together and pour into an unbaked crust and bake like custard pie.

Mrs. J. T. Conner, Sioux City, Iowa

CHIFFON PUMPKIN PIE	1 $\frac{1}{4}$ cups pumpkin	$\frac{1}{4}$ teaspoon ginger
	1 cup sugar	$\frac{1}{2}$ teaspoon nutmeg
	$\frac{1}{2}$ cup sweet milk	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{4}$ cup cold water	1 envelope gelatine
	3 eggs	

Beat egg yolks, add half of sugar, pumpkin, milk, salt, spices. Cook thick and remove from heat. Pour water and gelatine together. When thick, add to pumpkin mixture, and cool. Now beat 3 egg whites stiff with half cup of sugar, and fold into pumpkin mixture. Pour in baked pie shell and chill in ice box for one hour or longer. Pie may be covered with whipped cream just before serving.

Frances K. Baadte, Sheldon, Iowa

FRENCH CREAM PIE	1 cup thick sour cream	pinch of salt
	1 cup sugar	2 tablespoons vinegar
	1 cup seeded raisins	(or lemon juice)
	1 tablespoon cinnamon	2 egg yolks
	(or to taste)	(beaten)

Cook slowly till thick about fifteen minutes. Cool. Bake in 2 crusts.
Mrs. Louis Hinze, Spring Valley, Minnesota

*** GRANDMOTHER'S
SOUR CREAM PIE**

Combine 1 cup raisins (coarsely cut) $\frac{1}{2}$ cup water and $\frac{3}{4}$ cup sugar. Let simmer five minutes. Mix 1 cup sour cream and 2 beaten eggs, then add the raisin mixture which has cooled slightly and add 1 teaspoon vanilla and $\frac{1}{8}$ teaspoon salt. Bake in a double crust (criss cross top) (400) degree for 10 minutes, and (350) for forty minutes.

Mrs. Otto Huether, Volin, South Dakota



BREAD AND ROLLS

APRICOT BREAD

Cook $\frac{1}{2}$ pound dried apricots in $1\frac{1}{2}$ cups water and $\frac{1}{2}$ cup sugar, until soft. Drain off juice and add sour milk enough to make a cup of liquid. Mix 1 beaten egg to above liquid.

Add 2 tablespoons melted shortening, $2\frac{1}{2}$ cups bread flour sifted three times with 2 tablespoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, $\frac{3}{4}$ cup sugar. Add ground apricots and $\frac{1}{2}$ cup chopped nuts. Stir only until mixed. Bake one hour in a loaf pan at (350).

Mrs. James McNamara, Elmira, New York

TOMATO JUICE BREAD

2 cups hot tomato juice
8 tablespoons sugar
2 tablespoons salt
3 tablespoons shortening

1 cake yeast (or 1
package granular yeast)
2 cups warm water
12 cups sifted flour

Combine tomato juice, sugar and shortening. Cool to lukewarm. Soften yeast in a little water. Add yeast and remaining water to tomato juice mixture. Sift flour once, measure. Add to yeast mixture blending thoroughly. Knead dough on a floured board for about ten minutes. Place in a greased bowl, cover, allow to rise in a warm place, (80 to 85 degrees) about two hours or until dough holds the impression of a finger. Punch dough, fold over, cover and allow to rise again until dough is half as large as its original size. About $\frac{1}{2}$ hour. Remove to floured board. Flatten out. Allow to stand closely covered fifteen minutes. Shape into loaves. Place in greased 9x4x3 bread pans and cover. Let stand until dough fills pans and center is well above top of pans. About two hours. Bake in hot oven, store where it is cold.

Florence Ludwig, Panama, Iowa

* OATMEAL BREAD

Put four cups oatmeal in large bowl. Pour two cups boiling water over it, and add three teaspoons salt, 2 tablespoons molasses and let stand a few minutes. Dissolve 1 cake quick yeast in half a cup luke warm water. Over oatmeal mixture, add 3 cups cold water or $2\frac{1}{2}$ cups, enough to make mixture luke warm. Add yeast and enough flour to make like other bread dough. Work as other bread. Let rise until double, punch down and let rise again. Then form into loaves. Makes three medium or four small loaves. Let rise an hour. Bake. Add raisins if desired.

Mrs. Arthur Johnson, Lake Bronson, Minnesota

GRAPENUT BREAD

2 cups sour milk
1 cup grapenuts
1 cup sugar
4 cups flour

2 eggs (beaten)
2 teaspoons baking powder
1 teaspoon soda
pinch of salt

Soak grapenuts in sour milk. Then add this mixture to other ingredients. Bake in a moderate oven (45 to 50 minutes). Makes 2 loaves.

Mrs. H. G. Kramer, Aplington, Iowa

* FRUIT	2 cups flour	2 tablespoons lard
ROLLS	$\frac{3}{4}$ teaspoon salt	$\frac{3}{4}$ cup milk
	4 teaspoons baking powder	

Mix to a light dough with the milk. Roll $\frac{1}{4}$ inch thick and brush with:
1 tablespoon melted butter and sprinkle with:

2 cups chopped apples	1 tablespoon sugar
$\frac{1}{4}$ cup raisins (dates may be added)	1 teaspoon cinnamon

Roll up like a jelly roll, moisten and pinch edges together. Place in a greased baking dish larger than roll. Cover with this mixture:

$\frac{3}{4}$ cup dark corn syrup	2 tablespoons butter
1 cup water	$\frac{1}{4}$ teaspoon nutmeg

Bake in (350) oven, for forty minutes. Baste frequently and serve plain or with cream.

Mrs. V. H. Weinreich, Pierson, Iowa

ORANGE SOUR	2 cups flour	$3\frac{1}{2}$ tablespoons butter
MILK TEA	$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ cup sour milk
BISCUITS	$2\frac{1}{2}$ teaspoons baking powder	2 tablespoons orange rind
	$\frac{1}{2}$ teaspoon soda	$\frac{1}{3}$ cup orange marmalade

Sift together the flour, salt, baking powder and soda. Cut in the butter with two knives or rub in with fingers. Add sour milk and orange rind and stir in quickly. Toss dough on floured board and roll or pat out to about $\frac{1}{4}$ inch thickness. Cut in rounds with a tiny cutter and place $\frac{1}{2}$ teaspoon orange marmalade in center.

Mrs. M. R. Cole, Boone, Iowa

HONEY ROLLS Scald 1 cup milk. Add $\frac{1}{4}$ cup shortening and $\frac{1}{3}$ cup honey. Cool to lukewarm. Add a cake of compressed yeast, softened in $\frac{1}{4}$ cup lukewarm water. Mix in $1\frac{1}{2}$ teaspoons salt and 2 cups flour. Then add 1 egg (beaten) and two more cups of flour. Knead lightly till smooth. Let rise twice, then form into rolls. Let rise until light. Bake at 400 for about twenty minutes.

Mrs. G. A. Smith, Cedar Rapids, Iowa

BRAN	1 egg (well beaten)	1 teaspoon soda
MUFFINS	$\frac{1}{2}$ cup sugar	1 cup Bran flakes
	1 cup thick sour cream	1 cup flour
	$\frac{1}{4}$ teaspoon salt	

Sour milk may be used and then add 2 tablespoons shortening. Mix as you would your favorite recipe.

Mrs. Merrill Stangeland, Forbes, North Dakota

PUMPERNICKLE BREAD Stir $1\frac{1}{2}$ cups cold water into $\frac{3}{4}$ cup corn meal, until smooth. Put in double boiler, and add: $1\frac{1}{2}$ cups boiling water and let cook. Stir smooth. Add $1\frac{1}{2}$ teaspoons salt, 1 tablespoon sugar, 2 tablespoons fat. Let stand until lukewarm. Add 2 cups mashed potatoes, 1 tablespoon caraway seeds, 1 cake fresh yeast that has been dissolved in $\frac{1}{4}$ cup warm water.

Add 6 cups rye or graham flour and knead until smooth. Use 2 cups white flour on boards as you knead. Cover and let rise to double in bulk. Shape into small loaves, place in greased pans, let rise to top of pans and bake one hour or longer in a hot oven.

Mrs. W. F. Brock, Broken Bow, Nebraska

Mrs. Joseph Pacas, Stanton, Nebraska

BROWN	1 cup sour milk	1½ cups graham flour
BREAD	½ cup sorghum	¾ cup white flour
	⅛ teaspoon salt	1 teaspoon soda in little hot water

Mix all ingredients as given. Do not beat, just mix. Beating makes a tough porous texture, so just mix till smooth. Put into a greased loaf pan and let rise twenty minutes, and bake one hour. Makes one medium loaf.

Mrs. W. W. Straub, Hutchinson, Minnesota

STEAMED	½ cup graham flour	1 egg (beaten light)
BROWN	½ cup corn meal	½ teaspoon soda dissolved in milk
BREAD	½ cup flour	¾ cup milk
	½ teaspoon salt	¾ cup dark molasses

This batter is rather thin. Pour in pans well greased and steam 3 or 4 hours. Bake in oven five minutes. Seeded raisins are nice in this too.

Mrs. Peter T. Persoon, Tyler, Minnesota

STEAMED	1 cup graham flour	1¼ teaspoons soda
BROWN	1 cup yellow corn meal	1 teaspoon salt
BREAD	1 cup rye flour	¾ cup molasses
	2 cups sour milk	

Sift dry ingredients together, then add the molasses and milk, beat with a dover egg beater, turn into greased molds. Fill molds only ¾ full. Put on mold covers. Set the molds on a rack in a large kettle of water only half way up on sides of molds. Cover the kettle and steam three hours. Remove from kettle and take off covers and let bake in a moderate oven until the tops have dried.

Mrs. W. W. Hess, Crete, Nebraska

LIQUID	4 or 5 potatoes	2 tablespoons salt
YEAST	½ cup sugar	1 quart boiling water
	1 yeast cake mixed with	½ cup lukewarm water

Add grated potatoes to boiling water and boil five minutes while stirring. Cool. Add sugar, salt, and yeast cake mixture. Pour into a stone or glass jar, cover, let stand in warm place for three hours or more. Each time the mixture reaches top of the jar, stir it down. Do this until fermentation ceases, then put away in a cool place and keep covered. Use ½ cup of this in place of one yeast cake. When you have ½ cup left use to make this recipe in place of the yeast cake.

Mrs. Frank Peta, Mitchell, South Dakota



PUDDINGS

KISS PUDDING

Beat yolk of 3 eggs with $\frac{1}{2}$ cup sugar until light. Add $1\frac{1}{2}$ tablespoons cornstarch. Stir the above into 1 pint of boiling milk in double boiler. Stir until thick, pour into individual pyrex dishes. Beat the whites of eggs with $\frac{1}{2}$ cup sugar, and spread on top, then sprinkle with a little granulated sugar. Place one-half walnut meat in center of each. Brown in oven twenty minutes.

Sue Jenkins, Parkers Prairie, Minnesota

* GRAHAM CRACKER DESSERT

1 cup cream
1 cup fruit cocktail (drained)
 $\frac{1}{2}$ cup chopped nut meats

$\frac{3}{4}$ teaspoon vanilla
pinch of salt

Enough rolled graham cracker crumbs to stiffen just like a thick cornstarch pudding. Whip the cream until stiff. Combine fruit cocktail, nuts, vanilla and salt. Fold in the graham cracker crumbs. Then carefully fold in the fruit mixture. Chill for several hours. Serve with a maraschino cherry.

Mrs. Harven Hehr, Holland, Iowa

DRIED PEACH PUDDING

Boil 1 pint of milk and while hot turn it over a pint of bread crumbs. Stir into it a tablespoon of butter, 1 pint of dried peaches stewed soft. When all is cool add 2 well beaten eggs, $\frac{1}{2}$ cup of sugar and a pinch of salt, flavor to taste. Put into a well-buttered pudding dish and bake for half hour.

Mrs. Richard Rupe, Sioux City, Iowa

LEMON CRUMBLES

$1\frac{3}{4}$ cups white
cracker crumbs
 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ cup sugar

$\frac{3}{4}$ cup butter
1 cup grated cocoanut
1 teaspoon baking powder

Sift flour and baking powder together, then rub in butter. Add cracker crumbs and sugar and cocoanut. Spread one half of mixture in buttered tin on sides and bottom. Then add filling. Spread balance of crumb mixture on top. Bake in moderate oven.

FILLING:

1 egg
1 cup water
1 cup sugar

1 tablespoon flour
grated rind of 1 lemon
also juice

Mix sugar and flour in water and add slightly beaten egg. Cook till thick, and add lemon juice and grated rind last. Cool before adding to crust. Serve with whipped cream on top.

Mrs. Xavier F. Chaon, Conde, South Dakota

GRAHAM CRACKER FLUFF Soak one package of gelatin in one-third of a cup of cold water. Mix together one-half cup of sugar, three-fourths cup of rich milk and two egg yolks. Cook in double boiler until it boils only one minute. Remove from stove and add gelatin and one teaspoon of vanilla extract. Set in a refrigerator or cool place until it begins to thicken, then add the two stiffly beaten egg whites and one cup of cream which has been whipped. Mix well. Melt three tablespoons of butter and 3 tablespoons of brown sugar and mix with 12 graham crackers, which have been crushed fine. Line the bottom of an oblong or square cake pan with one-half of the crumb mixture. Pour all of the liquid mixture over the crumbs and sprinkle the remaining crumbs over the top. Set in refrigerator or cool place for one hour. Cut into squares. Serves 8 or 10.

Mrs. Richard Moorhouse, Red Wing, Minnesota

*** STEAMED BREAD PUDDING** 2½ cups bread crumbs
½ cup sour milk
1 teaspoon soda

Pour the milk and soda over bread crumbs and let stand while mixing the following:

½ cup shortening	1 teaspoon cinnamon
2 eggs	some allspice
1 cup sugar	cloves and nutmeg
1 cup raisins	

Mix with first mixture and put into a pan and steam in boiling water for two hours.

Serve with Hot Lemon Sauce:

1 tablespoon corn starch ½ cup sugar 1 cup boiling water

Boil the above ingredients five minutes then add:

2½ tablespoons lemon juice, grated rind of ½ lemon, 2 tablespoons butter and few grains of salt.

Mrs. G. M. Bartholomew, Philip, South Dakota

INDIAN PUDDING	½ cup corn meal	½ teaspoon salt
	¼ cup flour	¼ teaspoon ginger
	¼ cup molasses	¼ teaspoon cinnamon
	¼ cup sugar	4 cups milk (scalded)
	1 egg well beaten	

Combine corn meal, flour, molasses, sugar, salt, egg, and spices. Beat thoroughly. Add milk slowly stirring constantly. Cook slowly, stirring until mixture begins to thicken. Pour into well oiled baking dish. Bake in slow oven, (325) for thirty minutes. Serve warm with cream, or lemon or orange sauce. If desired ½ cup raisins may be added before pudding is baked. Yield 8 servings.

Mrs. Wm. T. Sperlich, Jr., Parkston, South Dakota

CARROT CUSTARD	3 eggs beaten	pinch of salt
	1 quart milk	½ to 1 cup carrots (grated)
	½ cup sugar	

Mix well. Pour in baking dish, place in a pan of water. Start with water in pan cold and bake one hour in a slow oven keeping water in pan under custard, under the boiling point. Tastes like cocoanut in custard when done.

Mrs. Leslie Kratochvil, Hawarden, Iowa

HUCKLEBERRY	2 cups corn flakes	$\frac{1}{4}$ cup sugar
BETTY	2 tablespoons butter	2 cups huckleberries
	$\frac{1}{4}$ teaspoon cinnamon	2 cups apples (sliced)
	$\frac{1}{2}$ cup honey or molasses	

Melt butter in frying pan and add cereal, cinnamon, and sugar then mix to make crumbs. Place huckleberries and apples in a baking dish and mix in honey or molasses. Spread the crumb mixture over the top and bake in a moderate oven for thirty minutes. Uncover and bake a little longer to brown. Serve hot or cold with cream.

Mrs. Gordon Cameron, Wilmot, South Dakota

HUCKLEBERRY PUDDING Line a pudding dish with buttered slices of bread. Fill with huckleberries. Spread with sugar and the grated rind and juice of a lemon. Place on top of buttered bread. Set in a pan of water in a hot oven, covering the pudding with a plate, and bake one and half hours. When the pudding is done, cover with a meringue made of whites of eggs beaten to a stiff froth and 2 tablespoons powdered sugar. Return to oven to brown. Serve hot.

Mrs. Sue Jenkins, Parkers Prairie, Minnesota

ORANGE	4 tablespoons tapioca	$\frac{1}{2}$ cup sugar
TAPIOCA	$\frac{1}{4}$ teaspoon salt	1 cup orange juice
	$1\frac{1}{3}$ cups boiling water	

Cook all together until tapioca is clear. Then add grated rind of $\frac{1}{2}$ orange. Let cool. Then fold in $\frac{1}{2}$ cup cream whipped. Serve in sherbet glasses.

Mrs. Emil Tietze, Stickney, South Dakota

COCOANUT	1 quart hot milk	1 cup sugar
CREAM	2 tablespoons minute tapioca	3 egg yolks
TAPIOCA	3 tablespoons cocoanut	1 teaspoon vanilla

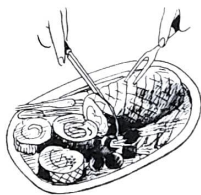
Boil fifteen minutes in a double boiler stirring constantly the milk, tapioca, cocoanut and 1 cup sugar. Remove from the stove and add the beaten egg yolks. Return to stove and cook a few minutes longer and add vanilla. Cover with whites of eggs beaten stiff with the 2 tablespoons sugar. Brown in quick oven after sprinkling sugar over meringue. Nice individual dishes.

Sue L. Jenkins, Parkers Prairie, Minnesota

POOR	$\frac{1}{2}$ cup chopped suet	1 cup flour
MAN'S	$\frac{1}{2}$ cup seeded raisins	2 teaspoons baking powder
PUDDING	$\frac{1}{2}$ cup currants	$\frac{1}{2}$ cup brown sugar
	$1\frac{1}{2}$ cups grated bread	2 cups milk

Mix ingredients in order given, beat well. Put in greased mold and place in covered sauce pan with boiling water half way up sides of mold. Steam two hours. Turn out carefully. Serve with hard or other sauces.

Mrs. Hilbert Wegner, Wausa, Nebraska



MEAT DISHES

VEAL	1 cup evaporated milk	1 teaspoon salt
BATTER	mixed with:	1 cup flour
PIE	1 cup water	1 pound veal (cubed
	1 egg beaten well	and seasoned)

Pour milk and water into egg, and add salt. Make a well in the flour, and pour in egg-milk mixture. Beat until very light. Grease a good size baking dish. Put in meat and pour batter over. Bake in (350) oven about one hour. Serves 6.

Mr. Walter Dahl, Spearfish, South Dakota

* NORWEGIAN	2 pounds meat (veal, beef,	$\frac{1}{2}$ large onion grated
MEAT	pork) ground fine	$\frac{1}{4}$ teaspoon nutmeg
BALLS	pepper and salt	$\frac{1}{4}$ teaspoon ginger
	$\frac{1}{2}$ pint cream	$\frac{1}{4}$ teaspoon mace

Mix all together and make into balls and brown in butter. Place balls in baking dish. Add 1 cup water in pan the balls were browned in. After this boils up strain it. Add $\frac{2}{3}$ cup water, 2 boullion cubes, 1 cup kitchen bouquet. Thicken with corn starch and cream. Pour over balls and bake.

Gladys Peterson, Brainerd, Minnesota

PRICKLY	$\frac{1}{2}$ cup uncooked rice	$1\frac{1}{2}$ teaspoons salt
PORCUPINE	$\frac{1}{2}$ pound ground pork	2 cups tomato juice
	$\frac{1}{2}$ pound ground beef	(or tomato and juice)
	2 teaspoons chopped onions	

Mix rice, meat, onion and salt. Form into balls of medium size. Place in baking dish, cover with tomatoes. Bake sixty to eighty minutes in moderate oven. Makes 12 balls.

Mrs. Eric Neitzke, Cherokee, Iowa

HORSE RADISH	2 pounds ground beef	1 cup cracker crumbs
MEAT LOAF	1 pound ground pork	1 teaspoon salt
	$\frac{1}{4}$ cup grated onion	$\frac{1}{8}$ teaspoon pepper
	$\frac{1}{2}$ cup horseradish	$\frac{1}{2}$ cup tomato ketchup
	1 teaspoon mustard	or chili sauce

Mix all the ingredients except the ketchup. Pack in a well greased loaf pan. Cover top with tomato ketchup. Bake in a moderate oven (350) for almost one hour. Serve with creamed potatoes and buttered wax beans.

Mrs. Joe Svoboda, Hamill, South Dakota

ALASKA LUNCH Brush a deep dish with oil and add an inch layer of thinly sliced raw potatoes. Add one inch layer of flaked salmon, tuna or any other cooked fish. Add 2 cups of cooked peas. Then another layer of potatoes. Top with a cupful of ground raw carrots and one finely chopped onion. Season each layer with salt and pepper.

Combine the juice from canned fish with enough milk to measure 2 cups. Add 2 tablespoons of melted butter and pour over the ingredients. Bake in a moderate oven (350) for about 45 minutes. You can sprinkle $\frac{1}{2}$ cup buttered crumbs over the top before baking. Serve from the dish in which mixture was baked. This needs only hot rolls, relishes, and a light dessert. Serves 6.

Mrs. T. S. Yeager, Sioux City, Iowa

TUNA FISH AND MUSHROOM HOT DISH

4 tablespoons butter
4 tablespoons flour
 $\frac{1}{4}$ teaspoon pepper
 $2\frac{1}{2}$ cups milk
 $3\frac{1}{2}$ oz. package
potato chips

2 7-oz. cans tuna fish
(flaked)
 $\frac{3}{4}$ cup or 4 oz.
mushrooms
1 package noodles
(salt to taste)

Melt butter. Add flour, salt, pepper and milk. Combine that mixture with 3 oz. potato chips, tuna and mushrooms. Combine that mixture with cooked noodles and top with remaining potato chips and bake thirty minutes.

Mrs. Hjalmar Stokes, Carrington, North Dakota

SWEDISH MEAT BALLS

1 pound ground beef
2 tablespoons grated onion
1 egg
4 slices bread

2 tablespoons flour
1 cup milk
salt and pepper (to taste)
2 tablespoons bacon fat

Combine meat, seasonings and egg. Toast bread until dry and brown, then soak in water. Squeeze out water and combine bread and meat mixture. Shape into small balls. Brown in hot fat. Remove from pan. Add flour, stir until smooth. Gradually add milk stirring constantly until thickened. Place meat balls in this gravy, cover and simmer for fifteen minutes.

Mrs. W. F. Brock, Broken Bow, Nebraska

*** POTATO TURTLES**

Peel potatoes and leave whole. Make a hole through the center of each with an apple corer. Place a weiner in the hole in each potato with ends extending on each side.

Cover with scalded milk after they have been placed in a baking dish. Bake until potatoes are done.

Mrs. Alvin Holmquist, Onamia, Minnesota

*** BEEF LOAF DINNER**

3 pounds chopped beef
1 large onion (chopped)
1 teaspoon salt

$\frac{1}{2}$ teaspoon pepper
allspice, sage (if liked)
1 egg

Mix the above thoroughly. Melt fat in bottom of cooker then shape beef and place in cooker. Add $\frac{1}{4}$ cup water. Close cooker and cook for twenty minutes at 15 pounds. Release pressure slowly, open cooker and add vegetables. Potatoes, carrots or squash. Cook at 15 pounds pressure.

Mrs. Burton Short, Wessington Springs, South Dakota

EGG AND BACON PIE

Line a deep dish with a rich biscuit dough rolled $\frac{1}{4}$ inch thick, let it come up well above the edges.
 $1\frac{1}{2}$ cups diced cold pork
 $1\frac{1}{2}$ cups milk
2 eggs (well beaten)
1 tablespoon chopped onion

Salt and pepper to taste. Combine and pour into the uncooked shell, and bake until filling is set and shell nicely browned. Good either hot or cold.

Mrs. C. E. Morrison, Hartney, Manitoba, Canada

* SALMON	1 can pink salmon	2 tablespoons milk
LOAF	1 cup cracker crumbs	small amounts nutmeg,
	1 egg	salt, and paprika

Break salmon into small pieces, add well beaten egg, seasonings, and cracker crumbs. Bake in well buttered dish for fifteen minutes. Serve hot.

Mrs. M. C. Stordahl, Colgate, North Dakota

FORTY FIVE MINUTES PORK CHOP DINNER Melt 1 tablespoon fat in large skillet with tight fitting cover. Roll 6 shoulder pork chops in seasoned flour, brown in hot fat.

Meanwhile slice 4 potatoes and 4 onions. Remove three chops, add layer of potatoes and onions, season, top with remaining chops, potatoes and onion. Add $\frac{1}{2}$ cup hot water and bring to a boil. Simmer, with lid tightly covered, for thirty minutes. Add 4 tomatoes and 1 green pepper, sliced. Season. Cook 15 minutes longer. Serves 6.

Mrs. M. A. Lieser, Des Moines, Iowa

* OVEN	2 cups ground cooked meat	dry bread crumbs
MEAT	1 cup raw grated carrots	1 egg (well beaten)
CROQUETTES	1 cup fine moist bread crumbs	1 teaspoon salt
	$\frac{1}{4}$ cup grated onion	melted drippings
		$\frac{1}{8}$ teaspoon pepper

Pack meat lightly to measure. Combine all ingredients except dry crumbs and drippings. Mix well. Divide into 6 parts and shape into croquettes. Roll in drippings and crumbs. Place on cookie sheet and bake forty minutes, in moderate oven.

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

* CHICKEN RICE
CASSEROLE Fry chicken until a deep brown and cook 1 cup rice until thoroughly done. Place rice in bottom of casserole then arrange fried chicken over it and pour about $1\frac{1}{2}$ cups of cream or top milk over this and bake.

Mrs. Henry Peterson, Colome, South Dakota

HOT DISH (Serves 20 to 25 depending upon size of chicken.) Cook chicken till meat comes off the bones. Save broth. Cool the meat and cut into cubes. Set aside and boil ten minutes in salted water the following: 4 cups of celery cut into small pieces, 3 cups onions cut in slices, 1 green pepper cut in slices. Drain one can peas or whole kernel corn. Save all vegetable liquids adding water necessary to boil $1\frac{1}{2}$ pounds noodles, according to directions given on the package. Drain. Butter or oil casserole. Alternate layers of noodles, with chicken, vegetables, and seasonings and moisten well with the chicken broth. Cover the casserole and put into a moderate oven to heat until needed.

Mrs. W. W. Straub, Hutchinson, Minnesota

CHILI	1 cup sliced onion	2 pounds ground beef
CON	4 tablespoons green pepper	1 cup celery
CARNE	(chopped)	$1\frac{1}{2}$ cups tomato juice
	3 tablespoons fat	$1\frac{1}{2}$ teaspoons chili powder
	2 teaspoons sugar	dash of salt and pepper
	2 cans red kidney beans (#2)	

Brown meat and onions in hot lard, when browned add the other ingredients and cook slowly for one hour.

Mrs. Sid Sommars, Madison, South Dakota

CHILI	1 pint dry kidney beans	1 tablespoon salt
CON	1 pound ground beef	1 tablespoon chili powder
CARNE	1 onion (chopped)	$\frac{1}{4}$ teaspoon thyme
	2 tablespoons fat	$\frac{1}{8}$ teaspoon cloves
	1 pint tomatoes	$1\frac{1}{2}$ pints water or stock
	2 teaspoons flour	$\frac{1}{2}$ cup uncooked rice

Soak beans overnight, brown meat and onion in the fat. Mix tomatoes and flour and add to the meat. Add remaining ingredients and bring to boiling point. Cover and place in moderate oven for $3\frac{1}{2}$ hours. If you like you could add a little more water or stock.

Mrs. Frank Armstrong, Brunswick, Nebraska



VEGETABLE DISHES

CARROT NUT PUFFS

Two cups mashed cooked carrots seasoned, salt and pepper to taste, $\frac{1}{2}$ teaspoon sugar, 4 tablespoons butter, 1 tablespoon evaporated milk (undiluted), 1 egg, $\frac{1}{4}$ cup chopped almonds or pecans, and crumbs. Deep fat for frying. Drain carrots well, mash and add mixture, beat until smooth, then cool and shape into balls. Dip in egg and crumbs and nuts and fry. Makes 8 to 10 balls. In each ball stick a sprig of parsley.

Mrs. John Snyder, Sauk Rapids, Minnesota

BAKED BEANS BOSTON STYLE

2 cups beans	1 teaspoon salt
1 pound salt pork	$\frac{1}{2}$ teaspoon mustard
3 tablespoons sugar	1 onion
3 tablespoons molasses	water to cover

Soak beans overnight, drain. Place in bottom of cooker with enough water to cover. Add diced pork, sugar, molasses, salt, mustard and onion. Cook in pressure cooker forty minutes at 15 pounds pressure.

Mrs. Lloyd Engebretson, Huron, South Dakota

* CARROT MOULD	2 cups sieved cooked carrots	4 egg whites beaten stiff
	1 cup cracker crumbs	salt

Mix all above ingredients well. Then mix and blend 2 tablespoons butter, 2 tablespoons flour, and 1 cup milk. Blend and cook until thick. Add beaten egg yolks to white sauce and cook three minutes. Then add to carrot mixture. Pour in a buttered ring mould (place a cup in middle of a round baking dish if no ring mould available.) Set in a pan of hot water and bake in slow oven twenty to thirty minutes. Serve with creamed peas.

Mrs. W. E. Green, Mountain Lake, Minnesota

CARROT FRITTERS

Clean, scrape carrots and split in two. Boil in salted water. Drain and cool. Make a batter as follows: Beat up 1 egg, sift in 1 cup flour, $\frac{3}{4}$ cup milk, pinch of salt, 1 tablespoon butter. Mix till smooth and glossy and add 1 teaspoon baking powder. Put in a few slices of carrot. Drop in hot fat and fry for a few minutes and serve hot.

Mrs. John Snyder, Sauk Rapids, Minnesota

TURNIPS (BOHEMIAN STYLE)

Eight medium sized turnips, 2 tablespoons butter or meat frying, 1 medium sized onion chopped, $\frac{1}{2}$ teaspoon caraway seed, 2 tablespoons sugar, 1 teaspoon salt, $\frac{1}{4}$ teaspoon black pepper, 1 medium sized apple pared and chopped fine, $\frac{1}{2}$ cup vinegar, 1 cup water. Pare the turnips and shred. Melt the butter or fryings and the onion and cook gently until onion is soft and yellow. Add the caraway seeds, sugar, salt, pepper, shredded turnips, chopped apple, vinegar and water. Cook until the turnips are tender, and most of liquid is absorbed.

Mrs. Hazel Horner, Jefferson, South Dakota

CARROTS AND CHEESE

Mince 12 medium sized carrots. Add a teaspoon sugar and steam until tender. Put into a bake dish. Sprinkle liberally with cheese and a little salt and pepper. Beat three eggs and stir into a pint of milk that has been put on the stove to heat. Let the mixture thicken, then pour over the carrots and cheese. Add more cheese for top dressing. Put the baking dish in a pan of water, place in oven to brown.

Mrs. T. S. Yeager, Sioux City, Iowa

CARROTS DE LUXE

2 pounds carrots
boiled and mashed
3 egg yolks well beaten
 $\frac{1}{4}$ cup butter melted, scant

1 scant cup cream and milk
($\frac{1}{2}$ cream, $\frac{1}{2}$ milk)
3 egg whites beaten stiffly
added last

Mix in order given and put in baking dish and bake for thirty minutes.

Mrs. Norbert Chromey, Villard, Minnesota

CARROT LOAF

2 cups ground carrots
2 cups dry bread crumbs
2 well beaten eggs

salt and pepper to taste
2 cups ground meat
2 cups milk

Beat eggs in baking dish and add the other ingredients. Mix well. Dot with butter. Bake until brown.

Mrs. Mae Zeigler, Marshalltown, Iowa

CARROT AND GREEN BEAN CASSEROLE

1 tablespoon chopped onion
3 tablespoons fat
2 tablespoons flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 $1\frac{1}{2}$ cups milk
2 eggs beaten

$\frac{1}{2}$ cup grated cheese
 $1\frac{3}{4}$ cups cooked
green beans
 $1\frac{3}{4}$ cups cooked
sliced carrots
 $\frac{1}{2}$ cup bread crumbs
3 tablespoons butter

Cook onion slightly in fat, add flour and seasoning, blend well. Add milk gradually, cook until slightly thickened, add the eggs and cook slowly for one minute stirring constantly. Add cheese and stir in vegetables. Pour into greased baking dish, cover with crumbs and dot with butter and bake in moderate oven (350) for thirty minutes. Serves 8.

Mrs. Arnold Peterson, Revere, Minnesota

SPICED BEETS

3 pounds small beets
1 cup dark corn syrup
1 cup sugar
2 cups vinegar
1 teaspoon salt

$\frac{1}{2}$ teaspoon white pepper
1 teaspoon cloves
1 teaspoon allspice
1 tablespoon cinnamon
1 lemon thinly sliced

Cook beets until tender and dip in cold water. Peel and cut in large dices or thin slices. Bring remaining ingredients to a boil, add beets and cook fifteen minutes. Completely fill hot sterilized jars and seal at once. Makes four pints.

Mrs. Wm. Sperlich, Jr., Parkston, South Dakota

SCALLOPED CARROTS

Two eggs, one cup milk and one cup grated carrots. Mix together. Put in enough crushed soda crackers to make it thick. Add salt and pepper to taste. Put in a baking dish and add a tablespoon of butter on top. Put in oven and bake two hours.

Magdalina Wanner, Verona, North Dakota

**SCALLOPED
TOMATOES**
(pressure cooker)

6 tomatoes salt and pepper to taste
2 cups bread crumbs 1 minced onion

Put sliced tomatoes and bread crumbs in layers in the inset pan from pressure cooker. Season with salt and pepper and onion. Grated cheese, green peppers or parsley may be added. Place pan on rack. Place 2 cups water in bottom of cooker and cook ten minutes at 15 pounds pressure.

Mrs. Lloyd Engebretson, Huron, South Dakota

**SCALLOPED
TURNIPS**

1 pound white turnips 2 tablespoons crumbs
1 pint milk 1 tablespoon cooking fat
1 tablespoon flour

Boil turnips until tender, peel and slice into baking dish. Then pour milk over them, which has been cooked and thickened with the flour. Sprinkle the bread crumbs on top, and dot with butter broken into bits and bake in a baking dish until a golden brown. Use a rather quick oven.

Mrs. T. S. Yeager, Sioux City, Iowa

**CRUMBLED
GREEN BEANS**

4 cups green beans $\frac{1}{2}$ teaspoon salt
6 tablespoons fat $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{2}$ cup fine cracker crumbs pimento strips

Heat beans with fat, crumbs, and salt and pepper. Mix until the beans are coated with crumbs and crumbs are browned. Garnish with pimento strips. Serves 6.

Mrs. Arnold Peterson, Revere, Minnesota

**GREEN BEANS
WITH
MUSTARD SAUCE**

$\frac{1}{2}$ teaspoon dry mustard 2 tablespoons lemon
 $\frac{1}{2}$ teaspoon flour juice or vinegar
 $\frac{1}{4}$ teaspoon salt 3 cups hot cooked
2 egg yolks beaten green beans
 $\frac{3}{4}$ cup milk (scalded)

Mix mustard, flour and salt in double boiler, add egg yolks. Beat well. Slowly add hot milk and cook until thick then add lemon juice or vinegar. Pour over green beans. Serves about 6.

Mrs. Van Buskirk, Albany, Illinois

**GARLIC
BEANS**

$\frac{1}{2}$ pound string beans 1 onion chopped fine
(green) 1 or 2 garlic cloves

Put vegetable or peanut oil in frying pan. Brown chopped onion and garlic. Add uncooked beans, season with salt and pepper. Steam for twenty to thirty minutes. With any meat dish this is delightful.

Mrs. A. G. Erickson, Baldwin Park, California

**GREEN BEANS
WITH CHEESE**

4 cups cooked green beans $\frac{3}{4}$ cup grated cheese
 $\frac{1}{4}$ teaspoon salt 2 tablespoons butter
 $\frac{1}{8}$ teaspoon cayenne $\frac{1}{3}$ cup cream

Arrange beans in greased baking dish, season with salt and cayenne, and add $\frac{1}{2}$ cup cheese, 1 tablespoon butter and cream. Stir until well mixed. Sprinkle with remaining cheese and dot with butter. Bake in hot oven (400) about twenty minutes. 6 to 8.

Mrs. Arnold Peterson, Revere, Minnesota

GREEN BEANS WITH SOUR CREAM	1 cup sliced mushrooms	1 cup sour cream
	2 tablespoons shortening	$\frac{1}{4}$ teaspoon salt
	4 cups cooked green beans	$\frac{1}{8}$ teaspoon pepper

Brown mushrooms in fat, add beans, cream, salt and pepper. Beat thoroughly. Yield 6.

Mrs. Arnold Peterson, Revere, Minnesota

SPICED GREEN BEANS	1 $\frac{1}{2}$ tablespoons	$\frac{1}{3}$ cup chili sauce
	chopped onions	$\frac{1}{4}$ teaspoon salt
	3 tablespoons fat	4 cups cooked green beans

Cook onions in fat until tender. Add chili sauce, salt and beans. Heat thoroughly, stirring occasionally. Serves 6 or 8.

Mrs. Arnold Peterson, Revere, Minnesota

**GLAMORIZED
GREEN
BEANS**

1. Heat in cheese sauce with cooked diced carrots and onions. Top with crushed corn flakes and bake to heat thoroughly.
2. Dice 3 or 4 half inch thick slices of bacon and fry in pan until crisp. Add 2 cups drained beans and 5 eggs well beaten with 6 tablespoons milk or cream and 1 teaspoon salt and a little pepper. Stir constantly until eggs are cooked and beans heated through. A little onion may be added.
3. Add beans with bits of crisp bacon or cooked ham to macaroni and cheese.
4. Add a dash of mustard, or add a speck of curry powder or dill to creamed beans.
5. Season beans with bacon drippings and stir in a little chopped dill pickles.
6. Add sliced frankfurters or diced summer sausage, pour into a casserole, top with cheese cracker crumbs and bake to brown.
7. Brown a little butter with a couple slices of diced bacon, in a frying pan and pour over 1 can beans drained, mixed with 1 can drained whole kernel corn. Heat in oven.

Mrs. Duane G. Parish, Academy, South Dakota

MISCELLANEOUS

ICE CREAM AND CHOCOLATE SYRUP	2 or 3 eggs	1½ cups cream
	1 cup cuban cane	1 tablespoon vanilla
	syrup	Fill freezer with
	¼ cup sugar	milk and freeze

CHOCOLATE SYRUP: 1 cup cuban can syrup, ½ cup cocoa, ½ cup milk a dash of salt then put on stove and let it boil up quite a bit. Then remove from fire. Add ½ teaspoon vanilla and cool.

Mrs. Rudolph Rieber, Wakefield, Nebraska

ICE 2 cups scalded milk
 CREAM Blend 1 tablespoon flour, ⅛ teaspoon salt, 1 cup sugar.
 Mix in one egg, and add the scalded milk. Cook over hot water 20 minutes stirring constantly at first. When cool, add 1 quart thin cream which has been whipped stiff, 1 teaspoon almond, 1 tablespoon vanilla extract. Color if desired then put to freeze. After several hours stir all together thoroughly to make for even freezing and finer texture.

Mrs. Oscar Jensen, Litchville, North Dakota

EASTER	4 eggs	2 teaspoons baking powder
LILY	1 cup sugar	salt to taste
DESSERT	5 tablespoons hot water	extract to taste
	1 cup flour	

Separate eggs. To the yolks beaten, add 1 cup sugar little by little and beat to cream. Add 5 tablespoons hot water one by one, and beat between. Sift two teaspoons baking powder with 1 cup flour and add gradually. Last fold in beaten whites but do not beat after this. Bake in fast oven.

FOR THE EASTER LILIES: Spread batter thin on a jelly roll tin one at a time, like pancakes. Bake in quick oven. Shape into a lily cup and pin with a tooth-pick. When cold and ready to serve fill with ice cream or whipped cream and top with a cherry. The resemblance to an Easter Lily is amazing.

Meta Hienow, St. Charles, Minnesota

* APPLE SNOW Whip one cup of cream until thick, add sugar to taste and a little vanilla. Add a cup or more of apple sauce to the whipped cream and beat together a little. This is a very inexpensive but tasty dessert.

Mrs. Alvin Holmquist, Onamia, Minnesota

BAKED APPLES Quarter six small apples, leaving apple-peelings on and removing centers. Place in a baking dish. Mix one cup sugar, 1 teaspoon cinnamon, 2 tablespoons flour, 1 tablespoon butter and dash of salt. Enough water to make a paste. Cover apples with mixture. Bake with lid on until tender. Good served with pork or with cream. White syrup may be used for half of sugar.

Mrs. Joe Grimm, Clifton, Kansas

VANILLA	1 cup sugar	pinch of cinnamon
SAUCE	1 cup water	$\frac{1}{2}$ teaspoon vanilla
	1 apple	$\frac{1}{2}$ teaspoon arrowroot
	1 cup whipped cream	

Mix the sugar and water and put over the fire. Peel the apple and core. Dice and put at once in the hot syrup. Simmer gently until soft. Take out apple, thicken the syrup with arrowroot, cook five minutes, strain and add whipped cream.

Mrs. Sue Jenkins, Parkers Prairie, Minnesota

* GRAHAM	1 pound graham crackers	1 pound chopped dates
CRACKER	rolled fine	1 cup chopped nuts
ROLL	1 pound cut marshmallows	1 cup thick cream

Save out $\frac{1}{2}$ cup cracker crumbs to roll loaf in. Mix the other ingredients thoroughly and form a loaf. Dust loaf in crumbs and let stand over night. Slice and serve with whipped cream.

Mrs. John Heyd, Long Lake, South Dakota

GRAHAM	18 graham crackers rolled out and mixed with $\frac{1}{2}$ cup
CRACKER	melted butter. Use all but $\frac{1}{2}$ cup of mixture to line
DESSERT	a pan.
	$\frac{1}{2}$ cup sugar 1 $\frac{1}{2}$ cups water
	4 tablespoons corn starch

Cook until thick and cool. Add small can of pineapple and 2 egg whites (beaten). Add to pan (lined with cracker mixture) and cover top with remaining crumbs. Top with whipped cream.

Mrs. J. L. Hurt, Stromburg, Nebraska

LEMON SAUCE Beat well yolks of 6 eggs, $\frac{3}{4}$ cup sugar, syrup or honey, juice of one orange, 2 teaspoons grated rind and juice of 1 lemon. Boil all together in double boiler till thick. When cold add $\frac{1}{2}$ pint whipped cream, $\frac{1}{2}$ cup toasted almonds, or $\frac{1}{2}$ cup coconut. The sauce without cream may be stored in refrigerator for several days. Excellent on angel food or gold cake.

Mrs. Fred Franke, Bridgewater, South Dakota

CREAM OF	1 quart of milk	1 teaspoon white pepper
CELERY SOUP	1 tablespoon butter	2 tablespoons flour
	1 teaspoon salt	1 cup boiling water

Scald milk and add butter and seasoning. Thicken with flour which has been mixed with little cold water. Thin with boiling water and boil 2 minutes. Then add this: boil 1 pint cut celery until tender, rub through sieve, add to milk and proceed as above.

Mrs. Herman Rygg, Sioux City, Iowa

SQUASH BLOSSOMS Gather blossoms soon after they bloom, preferably night or morning. Cut off all the green, saving the blossoms as much as possible. Place in salt water and let stand where cool for 2 or 3 hours. Beat egg well, add 1 tablespoon cream. Dip blossoms in batter, roll in crumbs if desired, fry over a medium slow fire until brown, seasoning to taste. Serve hot. There won't be any left to eat cold for they are the best ever. Remove all green before soaking or they will be bitter. Allow 6 or 8 to a person.

Frances Masden, Verdel, Nebraska

HOME MADE CREAM CHEESE	3 gallons thick	1½ cups cream
	skim milk	⅛ or ¼ teaspoon
	1½ teaspoons soda	butter coloring
	½ cup butter	2 teaspoons salt

Heat milk till you can just bear to put your hand to the bottom of kettle. Set on back of stove and keep warm thirty minutes. Drain through a cloth and squeeze out all the whey. Now mix with soda and butter and let stand two hours. Mix with 1 cup cream and melt in a double boiler, or set your dish in a pan of water. When smooth and free from lumps add ½ cup cream into which the coloring has been stirred. Now add salt and stir until color is even. Pour into buttered pan and cover. Let ripen about five days.

Mrs. W. E. Green, Mountain Lake, Minnesota

Mrs. David Milne, Creighton, Nebraska

PINEAPPLE FRITTERS	1 cup sugar	2 teaspoons baking powder
	2 eggs	⅛-oz. can crushed pineapple
	1 cup milk	
	Enough flour to make stiff cake batter	

Drop by tablespoon in hot deep fat. Keep turning until rich golden brown.

Mrs. Clifford Nelson, Revere, Minnesota

* ONE DISH MEAL	3 cups diced potatoes (cooked)	1 can diced carrots
	1 can peas	

Mix together, lightly season, pour can of tomato soup over and then put a layer of pork sausages on top. Bake until meat is done.

Mrs. A. Adams, Sioux Falls, South Dakota

* MINT SAUCE	¾ cup sugar	2 egg yolks
	4 tablespoons cornstarch	1 tablespoon butter
	¼ teaspoon salt	1 teaspoon mint extract
	1 cup water	green food coloring

Mix sugar (except 2 tablespoons), cornstarch, salt. Add water slowly and cook over boiling water until very thick, stirring constantly. Mix egg yolks and the remaining 2 tablespoons sugar and add to mixture. Cook 3 minutes longer. Beat until smooth. Add butter and cool. Add mint extract and color delicate green.

Mrs. George Payne, Perham, Minnesota

TOMATO	1½ cups flour	2 tablespoons lard
DUMPLINGS	3 teaspoons baking powder	¾ cup tomato juice
	¾ teaspoon salt	

Sift flour and measure. Add salt and baking powder. Sift again. Cut in shortening to fine crumbs. Add tomato juice and mix to soft dough. Drop by spoonful in hot soup. Cover closely and steam twelve minutes.

Bernice Pauls, Osakis, Minnesota

DUTCH	1 cup brown sugar	1 cup cream
HONEY	1 cup white syrup	

Mix ingredients and cook two minutes.

Florence Heier, Meckling, South Dakota

FRUIT	4 apples and peeling	1 cup prunes
CUP	1 cup peaches	1 cup apricots
	1 cup gooseberries	

Cut fruit in pieces with sharp knife. Do not peel apples. Let stand one hour in cold place after mixing. Add more sugar if necessary.

Mrs. Edgar Wainwright, Jr., Clarinda, Iowa

* FRUIT	¾ pound (2¼ cups) prunes	6 cups dry bread crumbs
STUFFING	1½ cups boiling water	1 teaspoon salt
	2½ cups chopped apples	¼ cup melted fat

Wash prunes and soak in boiling water thirty minutes. Drain, reserving liquid. Coarsely chop prunes. Add remaining ingredients, thoroughly combine. If moist dressing is desired, add some of reserved liquid. Sufficient for an eight pound goose.

Mrs. Cecelia Hagmann, Ashton, South Dakota

APRICOT	2½ cups cooked	¼ cup minced celery
STUFFING	unsweetened apricots	½ cup shredded
FOR GOOSE	2 cups soft bread crumbs	toasted almonds
	2 cups cracker crumbs	1½ teaspoons salt
	¼ cup melted butter	1 teaspoon pepper

Cut apricots in small pieces, and add remaining ingredients and mix well.

Mrs. Reuben Wee, Lake Wilson, Minnesota

APPLE	½ cup minced celery	1 cup chopped raw apples
STUFFING	¼ cup minced	1 tablespoon drippings
	green pepper	or butter
	⅛ teaspoon pepper	⅛ teaspoon salt
	2 tablespoons minced onion	
	15 salted crackers,	
	crumbled	

Combine all ingredients and stuff the bird.

Mrs. Art McCoid, Manly, Iowa

FRUIT STUFFING FOR GOOSE	3 cups bread cubes	$\frac{1}{4}$ to $\frac{1}{2}$ cup chopped nuts
	$\frac{1}{2}$ cup fat melted	1 teaspoon salt
	1 cup chopped apples	$\frac{1}{4}$ teaspoon pepper
	$\frac{1}{2}$ cup chopped	1 tablespoon lemon juice
	cooked prunes	

Mix all ingredients lightly. Will fill a 4 or 5 pound goose.

Mrs. Reuben Wee, Lake Wilson, Minnesota

PINEAPPLE NUT STUFFING (for turkey chicken or duck)	4 cups dry bread in	dash of cayenne
	$\frac{1}{2}$ inch cubes	1 teaspoon paprika
	$\frac{3}{4}$ cup finely chopped	1 $\frac{1}{2}$ teaspoons salt
	celery	$\frac{1}{4}$ cup butter
	$\frac{3}{4}$ cup pineapple wedges	2 eggs
	$\frac{1}{2}$ cup finely chopped nuts	
	1 can of pimento (chopped)	

Combine bread, celery, pineapple, walnuts, pimento and seasonings. Melt butter, remove from heat, stir in unbeaten eggs and add to bread mixture. Toss lightly to mix.

Mrs. Reuben Wee, Lake Wilson, Minnesota

FRUIT DRESSING	3 cups apple diced	$\frac{1}{4}$ teaspoon cinnamon
	$\frac{1}{2}$ cup raisins	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{3}$ cup sugar	3 cups moist bread crumbs
	1 egg	

Walnuts and celery can be added with interesting results. Mix all the other ingredients together and stuff the fowl.

Mrs. Helmuth Neuharth, Wessington Springs, South Dakota

HUCKLEBERRIES Cover huckleberries with boiling water and boil five minutes. Add little soda and boil fifteen or twenty minutes. Drain and mash well. Add three cups sugar to two quarts of berries and a little lemon juice, about $\frac{1}{2}$ as many apples. Cook for two hours. Good for pies.

Anna Richelieu, Irene, South Dakota

FLUFFY POTATO PANCAKES Sift well 1 $\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder, 1 teaspoon salt. Mix 1 $\frac{1}{2}$ cups each of grated raw potatoes, sour cream and milk. Add four well beaten egg yolks. Combine wet and dry ingredients then fold in four stiffly beaten egg whites. Bake on a griddle. If sour cream is not available use 1 $\frac{1}{2}$ cups sour milk and sweet milk and $\frac{1}{3}$ cup melted butter.

Mrs. Paul Pock, LeMars, Iowa

POTATO CAKES	3 cups grated raw potatoes	$\frac{3}{4}$ teaspoon salt
	2 eggs well beaten	pepper to taste
	3 tablespoons flour	few drops onion juice

As you grate the potato, put it into some sweet milk, about $\frac{1}{2}$ cup. This prevents the potato from turning dark. Strain off milk when ready to mix the cakes and beat potatoes into the eggs. Blend in the flour and seasonings and enough of the milk to make a batter that will not spread too easily. Drop by spoonful into hot fat, enough to brown but keep the cakes from burning. Brown on both sides and serve at once.

Mrs. W. W. Hess, Crete, Nebraska

* PANCAKES	1½ cups flour	1 tablespoon sugar
FOR TWO	1 tablespoon baking powder	1 egg
	1 teaspoon salt	

Add milk and water to make a thin batter. Fry on a hot griddle.

Mrs. Clinton McQuistion, Fort Pierre, South Dakota

ROLLED OATS	2 cups rolled oats	1 teaspoon baking powder
GRIDDLE	1½ cups flour	2½ cups sour milk or
CAKES	1 teaspoon salt	buttermilk
	1 teaspoon baking soda	2 eggs (slightly beaten)
	2 tablespoons water	1 tablespoon sugar
	¼ teaspoon maple	2 tablespoons melted
	flavoring	butter

Sift flour, measure and sift with baking powder, baking soda, sugar and salt. Add to oats and milk. Add butter or substitute, water and eggs. Beat thoroughly. Bake on hot griddle. (24 servings.)

Mrs. Gus Luedke, Sioux Falls, South Dakota

Mrs. E. C. Johnson, Algona, Iowa

OATMEAL	2 cups flour	1 egg
GRIDDLE	1 cup cooked oatmeal	2 cups milk
CAKES	¾ teaspoon salt	4 tablespoons shortening
	4 teaspoons baking	2 tablespoons sugar
	powder	

Sift flour, measure, add baking powder, salt and sugar. Sift all again. Combine the beaten egg with the milk and cereal and add to the flour. Beat until almost a smooth batter. Add melted shortening and drop batter from tablespoon on a hot greased griddle. When the underside is brown turn and brown the other side. Serve on warmed plate with butter and syrup.

Mrs. Roy Sharp, Ainsworth, Nebraska

SUGAR SAVER

If recipe calls for	Amt. of sugar and syrup	Reduce liquid
1 cup sugar	½ cup sugar; ½ cup syrup	2 tablespoons
1¼ cups sugar	⅝ cup sugar; ⅝ cup syrup	2 tablespoons
1⅓ cups sugar	⅔ cup each	3 tablespoons
1½ cups sugar	¾ cup each	3 tablespoons
1⅔ cups sugar	⅔ cup sugar; 1 cup syrup	4 tablespoons
1¾ cups sugar	⅞ cup each	3½ tablespoons
2 cups sugar	1 cup each	4 tablespoons

To reduce liquid, measure amount of liquid recipe calls for, then take out the amounts listed above.

Mrs. Ed. Sept. Leith, North Dakota

**SANDWICH
SPREAD
SUGGESTIONS**

1. Drain one can of green beans. Fry $\frac{1}{4}$ pound bacon cut in small pieces. Mix the beans and bacon together with $\frac{1}{2}$ cup cream cheese.

2. Blend $\frac{1}{4}$ cup cocoanut, 1 cup chopped dates, $\frac{1}{4}$ cup tart jelly and one package of cream cheese. Mix all together into a smooth paste.

3. Grind raisin, add peanut butter, moisten with salad dressing and cream.

4. Put liver through food chopper, cook slowly in frying pan with a little butter. Chopped lettuce or cream cheese or salad dressing may be added.

Mrs. M. R. Cole, Boone, Iowa

**BAKED BEAN
SANDWICH**

For each cup of baked beans with pork and tomato sauce (pressed through a sieve or ricer), add $\frac{1}{4}$ teaspoon salt, 2 sweet pickles chopped, 4 stuffed green olives chopped and mayonnaise to moisten or just omit pickles, olives and mayonnaise and add 2 tablespoons tomato catsup.

Mrs. Reuben Wee, Lake Wilson, Minnesota

SANDWICH FILLING

Peanut butter and ground dates make a delicious filling for graham crackers for school lunches.

Mrs. Cecil W. Brady, Wakonda, South Dakota

**SANDWICH
FILLINGS**

Cottage cheese and onions (chopped fine).

Creamed cheese, olives and mayonnaise.

Chopped dates and creamed cheese.

Chopped chicken, nuts, celery and chicken gravy.

Hard cooked eggs and olives chopped with pickles and mayonnaise.

Hard cooked eggs and tuna fish with pickles and mayonnaise.

Mrs. Carl Oppegaard, Kathryn, North Dakota

$\frac{3}{4}$ cup chopped salted peanuts and $\frac{1}{4}$ cup mayonnaise.

Mrs. Reuben Wee, Lake Wilson, Minnesota

**PEANUT BUTTER
VARIATION FILLING**

$\frac{1}{2}$ cup peanut butter, $\frac{1}{3}$ cup mashed ripe banana, $\frac{1}{4}$ cup mayonnaise.

$\frac{1}{2}$ cup peanut butter, $\frac{1}{2}$ cup mayonnaise, 3 tablespoons chopped pickle.

2 grated carrots, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup peanut butter, mayonnaise to moisten.

$\frac{1}{2}$ cup grated carrot, $\frac{1}{2}$ cup ground peanuts, $\frac{1}{2}$ cup mayonnaise, $\frac{1}{2}$ cup grated cabbage.

Mrs. Reuben Wee, Lake Wilson, Minnesota

**SANDWICH SPREAD
(to be canned)**

2 pints green tomatoes

2 green peppers

2 red peppers (sweet)

2 tablespoons salt

Grind the above mixture and let stand after you've mixed it with the salt for one hour. Drain and add 1 cup water and 1 dozen ground sweet pickles. Cook slowly until tender. Then mix this with salad dressing.

2 cups sour cream

2 teaspoons dry mustard

2 cups sugar

1 cup vinegar

6 eggs (well beaten)

4 tablespoons flour

Mix the flour with the sugar and mustard and vinegar. Add the eggs and the cream and cook in a double boiler until thick. Mix with the above mixture while both are boiling hot. Pack in jars and seal.

Mrs. Paul Dewald, Tripp, South Dakota



CANDY

PEANUT BUTTER CANDY

Use equal parts of peanut butter and syrup (or honey) thoroughly mixed, and then form into balls. Roll these balls in shredded cocoanut, chopped peanuts, or cereal crumbs.

Ruth Iverson, Pierre, South Dakota

SUGARLESS DRIED FRUIT CANDY

2 cups fruit (equal parts of any two or more fruits)
1 cup nuts $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ cup honey 1 cup dry flake cereal

Grind dried fruit. Chop nuts fine. Mix with honey and salt. Pat out in a flat sheet and pack under an iron weight for twenty-four hours. Cut in squares or oblong, and dust with crushed flake cereal. Grated orange or lemon rind may be ground in for variation.

Mrs. A. Polt, Pierce, Nebraska

* MARSHMALLOW SURPRISES

24 marshmallows melted in top of double boiler. Remove from fire and add 1 cup chopped nuts, and one cup of shredded cocoanut, one cup candied cherries (cut in circles), and 1 cup seedless raisins. Mix well and form into balls with teaspoon. Roll in powdered sugar. Makes 36 balls.

Mrs. LaVerne Roblee, Gothenberg, Nebraska

SUGARED WALNUTS

$2\frac{1}{2}$ cups walnut meats $\frac{1}{2}$ cup water
(warmed) 1 teaspoon cinnamon
1 cup sugar $1\frac{1}{2}$ teaspoons vanilla
1 teaspoon salt

Boil to soft ball stage. Put in flavoring, then the nuts. Stir until well coated. Put on waxed paper. Peanuts or popcorn are very good also.

Mrs. Maynard Perkins, Miller, South Dakota

CRACKER JACK

Boil together 1 cup sugar and $1\frac{1}{2}$ cups sorghum until it forms a firm ball in cold water. Stir in $\frac{2}{3}$ teaspoon soda and stir until through foaming. Pour this over three gallons of pop corn and one cup shelled peanuts stirring well while pouring slowly. When thoroughly mixed put in a shallow pan (well greased) and place in slow oven, stirring often, until light brown and sticky. Take out and store in dry place. This will be dry like the Cracker Jack you buy.

Mrs. Maynard Perkins, Miller, South Dakota

CRACKER JACK	4 quarts dry popped corn	$\frac{1}{4}$ cup sugar
	(no fat)	$\frac{1}{8}$ teaspoon soda
	$\frac{1}{2}$ cup molasses	1 cup roasted peanuts

Boil molasses and sugar until syrup is hard in cold water, but not so hard it will crack. Stir in soda, nuts, and then pour over the popped corn. Mix it well. Press into lightly buttered shallow-pan or harden on wax paper.

WARTIME MIXTURE FOR CRACKER JACK	1 cup sorghum	3 tablespoons butter
	1 cup corn syrup	$\frac{1}{2}$ teaspoon salt
	1 tablespoon vinegar	

Same procedure as the above recipe.

Mrs. F. G. Moore, Beaconsfield, Iowa

SALTING NUTS Any shelled nut meats may be salted. Brazil nuts, pecans, walnuts, butternuts, and hazel nuts as they are, and almonds either as they are or blanched by letting stand in boiling water for three to ten minutes, then slipping off the skin. To salt nuts on top of stove, brown slowly two cups nut meats in 1 tablespoon melted butter or oil in large heavy frying pan, stirring constantly to keep from burning. Place on absorbent paper and sprinkle with 1 teaspoon salt. Or to salt nuts in oven, sprinkle two cups nuts sparingly with water. Sprinkle with 1 teaspoon salt, toss to coat. Place nuts in shallow pan with 1 tablespoon butter or oil. Toast in moderately hot oven about twenty minutes or until golden brown, stirring occasionally. Place on absorbent paper when done.

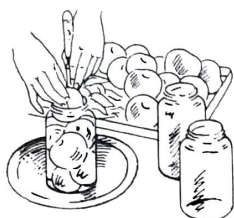
Mrs. E. M. Holtry, Vale, South Dakota

UNCOOKED FUDGE Cream 3 ounces cream cheese with 1 square of unsweetened chocolate, melted. Sift 2 cups powdered sugar, $\frac{1}{2}$ teaspoon salt and add to first mixture. Add 2 tablespoons coffee. Beat till smooth. Add $\frac{3}{4}$ cup chopped nuts, or raisins or both and one teaspoon vanilla. Drop by teaspoon on waxed paper. Chill.

Margaret Landis, Center, North Dakota

SCOTCH TOFFEE CANDY	2 cups uncooked oats	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{3}$ cup melted fat	$1\frac{1}{2}$ teaspoons vanilla
	$\frac{1}{2}$ cup brown sugar packed	1 cup chocolate bits
	$\frac{1}{4}$ cup dark corn syrup	$\frac{1}{4}$ cup finely chopped nuts

Pour melted fat over rolled oats and mix thoroughly. Add brown sugar, syrup, salt and vanilla. Mix till blended. Pack firmly into well greased 8-inch pan. Bake 12 minutes, 450, till rich brown, bubbling mixture. Let stand on wire rack till completely cold. Loosen edges, turn pan over and strike firmly against table top till candy is loosened. Melt chocolate bits over hot water, spread on top of candy and sprinkle with finely chopped nuts. Chill. Cut into small squares or bars.



PRESERVES AND CANNING

CHERRY RELISH

4 cups cherries pitted	$\frac{1}{2}$ teaspoon cloves
2 cups raisins (seedless)	1 cup honey
2 teaspoons cinnamon	1 cup vinegar
1 cup brown sugar	$\frac{3}{4}$ cup pecans or walnuts

Place all above ingredients together in a kettle (except nuts) and bring to a boil. Cook slowly one hour stirring constantly to prevent burning. Add nuts and cook three minutes longer. Pour into hot sterilized jars and seal.

Mrs. Clifford Nelson, Revere, Minnesota

GREEN TOMATO CHOPS

8 pounds green tomatoes	1 teaspoon mace
4 pounds sugar	1 teaspoon cloves
3 cups vinegar	1 teaspoon cinnamon

Wash and cut off all spots on tomatoes, then put through meat grinder. Boil tomatoes and sugar and continuing boiling for three hours, stirring to prevent scorching. Then add vinegar and spice and boil for thirty minutes. Then put into jar and seal.

Mrs. Clifford Nelson, Revere, Minnesota

COLD PACKED APPLES

Peel the apples and cut them into quarters or eighths and fill the jar with apples and water. No sugar. Seal and cold pack for twenty-two minutes and they are grand.

Mrs. C. F. Schaner, Mankato, Minnesota

SWEET PICKLED MUSKMELON

Remove the seeds of ripe muskmelon, cut into uniform pieces. For every five pounds of melon use 1 quart of vinegar, 1 pint water, 3 pounds sugar, $\frac{1}{2}$ teaspoon all-spice, 1 tablespoon cloves, 1 tablespoon cinnamon, $\frac{1}{2}$ teaspoon mace. Tie the spices in a bag and boil in the vinegar. Place the fruit in syrup when it has come to a boil and boil until clear and tender. Remove from the syrup with a colander or silver fork. Place in jars. Boil the syrup a few minutes longer and pour over the pickles and seal.

Mrs. John Melles, South Sioux City, Nebraska

CANNED RHUBARB

Wash and cut up fresh rhubarb. Put in jars and crush. Add more and then crush, till it is covered with its own juice. A clean broom handle or meat chopper handle is excellent for the purpose. When the juice rises over the rhubarb seal, no cooking, no sugar.

Mrs. Ruth Noble, Midland, South Dakota

PRESERVE SUET Grind suet as for pudding, then add all kinds of spice and mix until the suet is well covered or all brown with the spice. In mixing, keep the suet in the separate particles so the spice covers all parts. Have your fruit cans washed scalded and dried well inside. When they are cold, pack the spiced suet in cans but not too tight. Put on rubbers and seal. Keep in a dark cool place and it is ready to use any time.

Mrs. Ada Drisko, Northville, South Dakota

PREPARATION FOR FRESH FISH FOR CANNING Scale or skin fresh fish. Remove the head, tail fins and entrails. Remove backbone in large fish. Soak fish in slightly salted water to extract the blood, from ten minutes to one hour, depending upon size. Fish meat may be hardened by soaking in a brine strong enough to float a potato.

CANNING: Remove fish from brine, drain well, and cut into pieces. Pack closely in pint jars to within $\frac{1}{2}$ inch of top. Add $\frac{1}{2}$ teaspoon salt. Do not fill jars with boiling water. You can use pressure cooker or a hot water bath.

Mrs. Helen Minahan, Beardsley, Minnesota

*** BEAN PICKLES** Cook whole green beans until done. Put them into jars and cover with following syrup. Equal parts of sugar and vinegar. One tablespoon mixed spice for each three cups liquid. Heat syrup until sugar is all melted. Seal and process for ten or fifteen minutes. Tie the spice in a cloth and leave it in syrup while syrup is heating then simmer for a few minutes.

Mrs. Henry Peterson, Colome, South Dakota

* BEET RELISH	1 quart chopped cooked beets	1 teaspoon pepper
	1 large onion	1 teaspoon mustard
	1 teaspoon salt	1 cup sugar

Vinegar to cover beets. Cook 10 to 15 minutes and seal hot.

Mrs. Henry Schaal, Jamestown, North Dakota

* HOT DOG RELISH	5 cups ground cucumber (or green tomatoes)	2 tablespoons celery seed
	3 cups ground onion	$\frac{3}{4}$ cup salt
	3 cups celery	1 $\frac{1}{2}$ quarts water
	2 hot red peppers	1 quart white vinegar
	2 sweet red or green peppers ground	3 cups sugar
		2 teaspoons mustard seed

Combine vegetables, add salt and water. Let stand overnight, drain. Heat vinegar, sugar, mustard seed, to boiling point. Add vegetables, bring to boiling point. Cook slowly ten minutes. Seal in hot, sterilized jars. Makes 5 pints.

Mrs. Henry Schaal, Jamestown, North Dakota

PICKALILLY	1 peck green tomatoes	4 onions
	2 small cabbages	6 ripe cucumbers
	6 peppers (red and green)	

Run all through a food chopper. Sprinkle one cup salt over and let stand over night. Next morning drain all the juice off. Then take one quart

vinegar, two quarts water and put over the mixture and boil, then drain again. Make syrup of 2 quarts vinegar, 3 pounds white sugar, and pour over and cook three minutes and seal in glass jars.

Mrs. Earl Johnston, Granite Falls, Minnesota

CRAB APPLE	6 pounds fruit	1 pint vinegar
PICKLES	3 pounds sugar	cloves—2 cloves for each fruit
	Put vinegar and sugar together into preserving	

kettle. Let it come to a boil. Put fruit into the syrup and cook until done.

Mrs. Lloyd Engebretson, Huron, South Dakota

* BREAD	50 medium size	6 cups cider vinegar
AND BUTTER	cucumbers	3 pounds sugar
PICKLES	10 large white onions	3 tablespoons
	4 large green peppers	mustard seed
	$\frac{1}{2}$ cup salt	1 teaspoon tumeric
	1 teaspoon cloves	

Wash the cucumbers and slice them reasonably thin. Chop the onions and peppers fine and combine these with cucumbers and salt. Let stand $3\frac{1}{2}$ hours and drain. Combine vinegar, sugar and spices in large preserving kettle bringing to boil and add drained cucumbers. Heat thoroughly but do not boil. Pack while hot into sterilized jars and seal.

Mrs. Martin Blasterwold, Waseca, Minnesota

SWEET SOUR Wash and cut into inch long chunks (or quarter)
CHUNK PICKLES enough medium size cucumbers to fill 4 sterilized jars. To each jar add three or four onion slices, 2 stalks celery, two bunches of dill. Dissolve 4 cups sugar and $\frac{1}{2}$ cup salt in one quart vinegar and one pint water. Pour while hot over cucumbers, seal and put away in cool place at once. These pickles are good after one month so date your label for convenience.

Mrs. Martha Mittelstedt, Miller, South Dakota

CHUNK	1 quart cucumbers	1 cup vinegar
PICKLES	$1\frac{1}{2}$ cups brown sugar	1 cup water
	$\frac{1}{2}$ tablespoon stick	$\frac{1}{2}$ tablespoon allspice
	cinnamon	$\frac{1}{2}$ tablespoon
	$\frac{1}{2}$ tablespoon celery seed	mustard seed

Select fresh, crisp cucumbers. Cover with a brine made by dissolving a tablespoons salt in one quart water. Let stand overnight. Drain, wash and soak overnight again in clear water. Wipe dry and cut in chunks and cook in weak vinegar until tender. Pack loosely in sterilized jars. Cover with a pickling syrup made from remaining ingredients.

Mrs. W. Sperlich, Jr., Parkston, South Dakota

LAST OF	2 cups green	2 cups onions
GARDEN PICKLES	tomatoes	2 cups red pepper
	2 cups cucumbers	(sweet)

Chop fine in chunks and soak overnight using $\frac{1}{2}$ cup salt in one quart water. Drain off liquid in morning. Cook one bunch of celery, 2 cups diced carrots. Make a syrup of 2 cups vinegar, 2 cups sugar, 3 table-

spoons mustard seed. Boil all green things in this syrup and add the cooked vegetables and 1 can of red kidney beans and one can of lima beans. Boil well and seal. Makes 3½ quarts.

Mrs. Art Moeller, Dumont, Minnesota

**BEEF PICKLES
WITH SYRUP**

2 cups syrup (white)
2 cups vinegar

2 cups water

Boil for fifteen minutes. Add 1 tablespoon cinnamon, 1 teaspoon cloves and 1 teaspoon allspice. Pour over cooked beets in jars.

Mrs. Phil Whilhelm, Henry, South Dakota

*** HUNGARIAN
DILL PICKLES**

Add one cup of salt to a gallon of water, bring to a boil and let cool. Put in the bottom of a jar lots of green dill, ½ package of pickling spice, small head of garlic cut up fine, and 5 slices of rye bread. Then take two dozen large cucumbers, wash and cut off both ends. Pack cucumbers in jar on top of spices and bread. Add more rye bread and dill on top of cucumbers. Pour luke warm salt water over all and set in a warm place, for about 10 days. Must be used in three or four weeks. Must be kept covered with brine.

R. C. Rollins, San Mateo, California (Neighbor Lady's Uncle)

**KOSHER
DILLS**

20 to 25 dill size cucumbers
⅛ teaspoon alum (powdered)
1 clove garlic
2 heads dill
1 hot red pepper

1 grape leaf
1 quart vinegar
1 cup salt
3 quarts water

Wash cukes and let stand in cold water overnight. Pack into hot sterilized jars. To each quart add alum, garlic, dill and red pepper. Combine vinegar, salt and water and bring to a boiling point. Fill jars. Place grape leaf in each jar and seal. Makes six to eight quarts.

Mrs. W. W. Gregory, Aberdeen, South Dakota

**CANNED
FRUIT SALAD**

Peel and quarter three dozen fresh peaches and three dozen fresh pears, add one gallon of canned sliced pineapple, and one gallon of canned or fresh apricots. Pack the mixed fruits in well sterilized jars, and add three or four maraschino cherries to each jar. Make a medium syrup of two cups of sugar and one cup of water, and pour enough of this over each jar to cover. Process for twenty minutes and then seal tightly. This makes 16 quarts of grand salad.

Mrs. T. E. Pillard, Howard, South Dakota

**HUCKLEBERRY
AND APPLE JAM**

2 quarts apples pared
and cut
2 cups water

sugar
2 quarts huckleberries

Cook apples and water 10 minutes. Add huckleberries. Cook five more minutes, then measure and for each cup of mixture add ¾ cup sugar. Cook ten minutes and pour into sterilized jars. Seal.

Mrs. Gordon Cameron, Wilmot, South Dakota

**RASPBERRY
PRESERVES**

3 cups red raspberries 1 cup bing cherries

Wash and drain. Cut up cherries. Put in kettle and add two cups sugar. Boil two minutes and add three more cups sugar, with 1 teaspoon lemon juice. Boil five minutes. Let stand overnight. Stir often. Seal. Be sure jars are dry.

Grace Klein, Tracy, Minnesota

**WATERMELON
PRESERVES**

1 quart watermelon rinds ground
3 oranges 1 lemon

Grind watermelon rinds to make one quart and grind oranges and lemon. Add equal parts of fruit and sugar and let stand over night. Cook until thick and put in jars and seal.

Mrs. Clifford Nelson, Revere, Minnesota

**PEACH AND
CANTALOPE
CONSERVE**

1 pint diced peaches $\frac{3}{4}$ cup English walnuts
1 pint diced cantaloupe (blanche and chop)
2 lemons, juice and
grated rind

Combine ingredients with exception of nut meats. Cook mixture until thick and clear, add nut meats and pour into sterilized jar and seal while hot.

Mrs. Hillman Harris, Strandquist, Minnesota

**CARROT
MARMALADE**

1½ pounds carrots Equal amount of sugar
3 lemons

Wash, scrape and grind carrots. Cook until tender, using enough water to cover. Wash lemons, divide into sections, removing seeds and pulpy skin. Run the rinds through the grinder. Combine these two mixtures, add equal parts of sugar. Boil until it jells.

Mrs. T. S. Yeager, Sioux City, Iowa

**TOMATO
PRESERVES**

Skin the ripe tomatoes and cut up. Place in thick bottom kettle. Set on back of stove on low heat. Let heat for probably half hour, not really boil but get hot enough to draw out the juice or water. Then drain through a sieve until all liquid is drained off. Prepare the pulp same as always for tomato preserves; cup for cup of pulp and sugar. This does not yield so many preserves but they do not need to cook very long to thicken and remain a bright red. Salt and boil the liquid, seal up for soup.

Mrs. W. J. Bennett, Flandreau, South Dakota

**MUSKMELON
BUTTER**

Select ripe muskmelons. Slice and remove the rinds and seeds and soft parts. Place the melon in a preserving kettle with a little water and boil it until it is tender. Press through a colander and measure the pulp and add one-half cupful of sugar, the juice of one-half lemon and a very little cinnamon to each quart of pulp. Continue to boil it until it is the consistency of apple butter. Pour into jars and seal while hot.

Mrs. T. S. Yeager, Sioux City, Iowa

Mrs. John Melles, South Sioux City, Nebraska

MINCE	5 pounds apples (chopped)	1 cup tart jelly
MEAT	2 pounds beef cooked and chopped	1 pint cider
	2 pounds currants	1 cup molasses
	2 pounds raisins	1 teaspoon nutmeg
	1 pound suet chopped	2 tablespoons cinnamon
	3 pounds sugar	2 tablespoons cloves
		1 tablespoon salt

Mix all together. This recipe makes about 2 gallons.

Mrs. U. J. Ashbacker, Lansing, Iowa

GREEN	1 peck green tomtatoes	2 tablespoons salt
TOMATO	chopped	$\frac{1}{2}$ cup water
MINCE	3 pounds brown sugar	1 teaspoon cloves
MEAT	2 pounds seedless raisins	2 teaspoons cinnamon
	1 cup suet	2 teaspoons nutmeg
	grated rind of orange	3 lemons (pulp and juice
	3 or 4 cups chopped apples	only; or $\frac{1}{3}$ cup vinegar

Chop or slice tomatoes. Sprinkle salt over them and let stand one hour. Drain and throw out juice. Cover with cold water, boil five minutes. Drain again, throw away juice. then add $\frac{1}{2}$ cup water and 1 cup suet. Boil twenty minutes or until tomatoes are tender, then add sugar, stir until dissolved and add rest of ingredients. Boil up well then can in pint jars. Makes one pie.

Mrs. W. J. Pulvermacher, Eldridge, North Dakota

TOMATO AND	30 large ripe tomatoes	12 apples
APPLE	10 onions	2 teacups vinegar
KETCHUP	2 teaspoons sugar	a little red pepper to
	3 teaspoons salt	suit taste
	1 teaspoon cinnamon,	
	cloves, allspice	

Cook tomatoes, onions and apples all separately and press through a strainer. Add to the pulp, the sugar, red pepper and vinegar. Put spices in a cloth bag, cook all to desired thickness.

Mrs. John Lucht, Iona, Minnesota

APPLE Bake 20 apples (medium size). Put through collander.
KETCHUP Grind 1 pound raisins in fine blade food chopper, with three onions, 3 red and 3 green peppers. Boil until tender in pint water and 1 quart vinegar. Add apples and mix well, then add 1 pound brown sugar, 1 teaspoon cloves, 1 teaspoon cinnamon, $\frac{1}{2}$ cup salt, dash cayenne pepper, 1 teaspoon ginger, 1 teaspoon mustard. Simmer about 1 hour until desired consistency. Bottle and seal.

Mrs. Edward Kiernan, Jamestown, North Dakota

GOOSEBERRY	2 quarts gooseberry pulp	$\frac{1}{2}$ teaspoon cloves
KETCHUP	2 cups sugar	$\frac{1}{4}$ teaspoon cayenne
	$\frac{1}{2}$ pint vinegar	pepper
	1 small teaspoon cinnamon	$\frac{1}{2}$ teaspoon salt

Boil together in a preserving kettle for one-half hour over moderate heat, stirring constantly. Bottle in the same way as tomato ketchup.

Mrs. Echo Mizner, Valentine, Nebraska



SALADS AND SALAD DRESSINGS

LETTUCE ROLLS

1 head lettuce
 $\frac{1}{4}$ cup pimento cream cheese
 $\frac{1}{4}$ cup salad dressing
 3 tomatoes

2 cups green beans
 $\frac{1}{4}$ pound bacon
 1 cup cooked spaghetti

Fry bacon and cut in small pieces. Peel tomatoes and slice and cut in small pieces. Mix together the cheese, salad dressing, bacon, tomatoes, green beans and spaghetti. Use the large leave of lettuce. Spread them with cheese, tomato mixture, and roll up like jelly roll. Arrange a strip of pimento around the middle of each roll.

Mrs. M. R. Cole, Boone, Iowa

ROOSEVELT SALAD

1 cup chopped celery
 1 cup shredded white and
 red cabbage

1 cup diced carrots
 $\frac{1}{2}$ cup green peppers
 1 cup mayonnaise

Mix thoroughly and serve on crisp lettuce.

Mrs. T. S. Yeager, Sioux City, Iowa

SALMON, CABBAGE AND ONION SALAD

1 tall can pink salmon
 2 cups chopped
 raw cabbage

$\frac{1}{2}$ onion chopped fine
 $\frac{1}{4}$ teaspoon salt

Remove skin and bones from salmon. Drain liquid and mix all ingredients lightly with salad dressing.

Mrs. Fred Knaack, Butterfield, Minnesota

HOT BEET SALAD

2 tablespoons corn starch
 2 tablespoons sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup vinegar
 $\frac{3}{4}$ cup water

1 pint cooked diced beets
 1 tablespoon chopped
 onions raw
 3 hard boiled eggs, halved

Mix sugar and corn starch, add to vinegar and water. Cook slowly until thick. Add beets and onion, heat through and pour in serving dish. Shell eggs, and cut in halves, nest in hot beets. They will stay hot and add much to appearance of the salad.

Mrs. Beryl Montney, South Shore, South Dakota

ENDIVE SALAD

Wash and drain, dry and separate as much endive as needed. Arrange a bunch on each salad plate then frost the endive with cream cheese softened with cream. Over this sprinkle chopped chives, and serve with French dressing. The kind made with tomato soup is very good and very pretty.

Mrs. W. D. Kendrick, Excelsior, Minnesota

SPRING VEGETABLE SALAD	1 can cooked peas	$\frac{1}{2}$ teaspoon salt
	1 cup shredded raw carrot	1 teaspoon finely chopped onion
	1 cup finely diced cheese	
	1 teaspoon sugar	$\frac{1}{4}$ cup French dressing

Mix vegetables and cheese to French dressing and sugar and salt and chopped onion. Pour over vegetables and let stand in refrigerator until chilled.

Mrs. Fred Knaack, Butterfield, Minnesota

RED AND GREEN SALAD	2 cups chopped cabbage	1 red apple (unpeeled and diced)
	1 cup chopped raw spinach	$\frac{1}{4}$ cup raisins

Mix all ingredients lightly and add salad dressing.

Mrs. Fred Knaack, Butterfield, Minnesota

EASTER EGG SALAD For a salad, make nest of green beans. Into this put small cooked potatoes, beets, tiny onion and carrots, cut into ball's or egg shape. This was an Easter idea, but tastes just as well any season.

Ruth Iverson, Pierre, South Dakota

*** CRANBERRY SALAD** 1 pound raw cranberries run through a food chopper. Add to it the juice and grated rind of 2 oranges, $1\frac{1}{4}$ cups sugar and mix. Put in a covered earthen dish and let stand several hours to blend the flavor. Dissolve a package of orange jello in $1\frac{1}{4}$ cups water. When it begins to set add the cranberries and orange mixture and turn into small molds. Put in a cold place to set; turn out on a nest of watercress leaves and serve with a mild creamy mayonnaise. This tangy salad goes perfectly with turkey.

Mrs. R. F. Porath, Valentine, Nebraska.

FRENCH DRESSING	1 can tomato soup	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{2}$ can (use tomato soup can to measure)	$\frac{1}{2}$ teaspoon white pepper
	cooking oil	$\frac{1}{2}$ teaspoon paprika
	2 tablespoons sugar	2 tablespoons onion juice
	1 teaspoon dry mustard	$\frac{1}{2}$ can vinegar

Have all ingredients very cold, put in fruit jar, close and shake until mixed.

Harriet Fagen, Marshalltown, Iowa

HONEY SALAD DRESSING	3 eggs	$\frac{1}{2}$ cup sweet whipped cream
	$\frac{1}{2}$ cup strained honey	pinch of salt
	1 tablespoon sugar	
	$\frac{1}{3}$ cup lemon juice (grated rind of lemon)	

Beat eggs until frothy. Add honey, sugar lemon juice and rind and salt. Cook in double boiler stirring constantly until as thick as heavy cream. When cool add the $\frac{1}{2}$ cup whipped cream.

Mrs. Solveig Olson, Alexandria, Minnesota

SALAD	3 eggs	1 teaspoon mustard
DRESSING	3 tablespoons flour	$\frac{1}{2}$ cup vinegar
	$1\frac{1}{2}$ cups cold water	3 egg yolks
	red and black pepper	1 cup olive oil

Beat the eggs and the mustard and flour well with the water and a little red and black pepper. Put the vinegar on to boil and while boiling add the egg and mustard mixture. Stir constantly until it thickens. When cold add a mayonnaise made of 3 egg yolks and olive oil. Add salt after all is finished. Yield 1 quart.

Mrs. Louise Wittmeier, Tyndall, South Dakota

SALAD DRESSING WITH VINEGAR FOR FRUIT SALAD

Beat juice of two oranges, three lemons and add 2 eggs. Add $\frac{1}{2}$ cup sugar and a little salt. Boil 1 cup cream, stir into the boiled

in double boiler until clear. Whip mixture.

Mrs. Solveig Olson, Alexandria, Minnesota

* MAYONNAISE	1 egg	1 teaspoon salt
DRESSING	$1\frac{1}{2}$ cups salad or cooking oil	1 teaspoon sugar
		3 tablespoons vinegar

Put egg in deep bowl and beat thoroughly with a dover egg beater, add the oil gradually a tablespoon at a time at first. Beat thoroughly between additions. When it begins to thicken, a little more may be added. Add the salt, sugar and vinegar last. Add vinegar slowly. This is simple to make but the secret is to beat it plenty. It will keep indefinitely in a cool place covered.

Mrs. John Heyd, Long Lake, South Dakota

SALAD	1 tablespoon flour	2 cups sour cream
DRESSING	heaping	$\frac{1}{2}$ tablespoon salt
	1 tablespoon mustard	$\frac{1}{2}$ cup sugar
	heaping	4 egg yolks
	1 cup vinegar	dash of cayenne pepper

Mix dry ingredients together and add vinegar. Then add egg yolks and lastly sour cream. Stir until it thickens. This dressing keeps very well.

Mrs. John Ronning, Fergus Falls, Minnesota

SOUR CREAM	1 cup sour cream	2 tablespoons flour
SALAD	$\frac{1}{2}$ cup sugar	1 teaspoon prepared or $\frac{1}{2}$
DRESSING	3 whole eggs	teaspoon dry mustard
	(or 4 yolks)	1 cup vinegar (weakened)

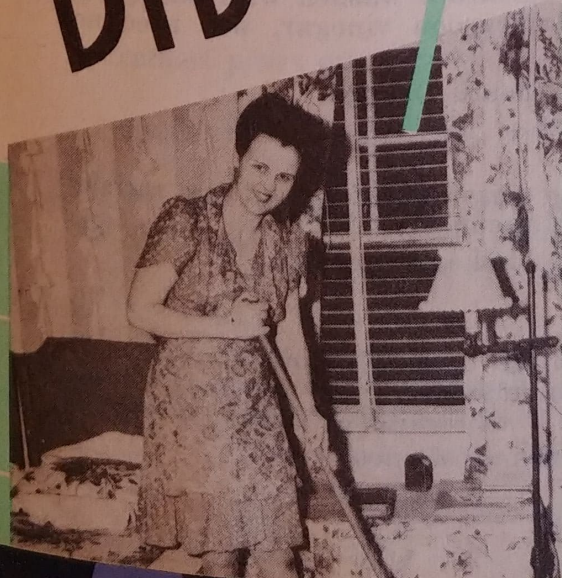
Mix all together well and cook in a double boiler until thick. Add $\frac{1}{2}$ teaspoon salt after removing from fire. Pour in hot sterile jar and seal. Makes 1 pint.

Mrs. Donald Benton, Burwell, Nebraska

SALAD	2 eggs	1 teaspoon salt
DRESSING	$\frac{1}{2}$ teaspoon powdered	1 tablespoon sugar
(without oil)	mustard	3 tablespoons vinegar

Beat eggs. Add mixed seasoning and heat a little more, then add the vinegar. Set the pan over boiling water and stir constantly until thick and smooth. This keeps indefinitely. Makes 2 pint jars or 1 quart. When ready to serve mix with whipped cream or condensed milk (which whips nicely if cold) or mix with cold thickened tomato soup if you want it for a vegetable salad.

Mrs. Solveig Olson, Alexandria, Minnesota



Your "DID YOU KNOWS"

DID YOU KNOW S

You all asked for it . . . our new department of "did-you-knows" . . . and here it is in black and white, packed with helps and ideas for keeping house. I do believe we've had more fun out of this than almost anything else we've tried so . . . come on in won't you, with your favorite "did-you-know"?

....if you have trouble with starch sticking to your iron, shave about two tablespoons of paraffin wax into the starch while it is hot; it will keep it from sticking.

Mrs. Joe Schindler, Ewing, Nebraska

....if you have trouble removing decals from wall or any surface, use tepid vinegar. It will take the decal off beautifully.

Mrs. Jeanette Graham, Beresford, South Dakota

....if you mark the place for the opening when making button holes with a thin coat of colorless nail polish or the hose run stop preparation, then cut through the center of the line (when the polish is dry), you will have a neat non-raveling edge for your stitches.

Ruth Iverson, Pierre, South Dakota

....to prevent a vegetable salad from becoming sodden when it has to stand, place a saucer upside down in the bowl before filling it with salad. The moisture will run underneath and the salad will remain crisp and fresh.

Mrs. William Bash, Belle Fourche, South Dakota

....ice cream cones are grand gelatine dessert cups for the children's parties.

Bernice Pauls, Osakis, Minnesota

....if you add tomato pulp to any pancake batter, using the tomato for the liquid you will have a deliciously flavored pancake.

Mrs. Dave Mohror, Peterson, Iowa

....when turning window shades upside down for more wear, instead of sewing the hem, use scotch tape.

Mrs. Ethel Davis, Northville, South Dakota

....that any varnished woodwork and furniture washed with one quart of water, 1 tablespoon olive oil, $\frac{1}{2}$ tablespoon vinegar, will need no polishing, just wash and dry.

Mrs. Fred Ritter, Mitchell, South Dakota

....if you rub a little butter on your scissors before cutting marshmallows, it will keep the scissors from becoming sticky.

Mrs. Martin Larson, Battle Lake, Minnesota

....when frying eggs if you put a tight cover over them they will cook on top and if not as quick as the bottom just add a few drops of water. Cover quickly and the steam will cook them white in a jiffy.

Mrs. John Loeffelholz, Perham, Minnesota

....before peeling oranges, cover them with boiling water and let stand for five minutes. The bitter white lining will come off easily.

Mrs. August Eisenbraun, Platte, South Dakota

....to prevent potatoes from turning dark when boiled add a slice of lemon to the water.

Mrs. August Eisenbraun, Platte, South Dakota

....that when making cake if eggs are scarce add one-half teaspoon extra baking powder. This amount is equivalent to one egg.

....some of the best cooks use a whip or fork instead of an egg beater when making cakes. Cakes mixed in this way are finer grained.

....in baking cookies if the pan is turned upside down and cookies are placed on the bottom of pan they will bake an even brown.

Mrs. Tim Wilson, Forest City, Iowa

....if you steam raisins in a pan over the tea kettle or pan a little while, they will not sink to the bottom of the cake.

Mrs. L. J. Thompson, Sioux Falls, South Dakota

....when you have gravy that has excess grease on top, wrap an ice cube in a cloth and skim it off, the lard or grease will stick to the cold cloth.

Mrs. Alfred Mousseau, Midland, South Dakota

....that by running a small piece of colored thread in the top of pairs of stockings before laundering you will save much time in sorting out the pairs.

Mrs. Earl Olson, Plankinton, South Dakota

....if you'll add $\frac{3}{4}$ cup applesauce to $\frac{1}{2}$ cup peanut butter and mix well, you'll have a nutritious sandwich spread.

....canned pears are very good covered with butterscotch sauce.

....cranberry sauce and nut meats make a tasty sandwich filling.

....you can thicken grape juice with corn starch or flour and serve icy cold over custard or tapioca pudding.

Mrs. Paul Obst, Charles, Nebraska

....that a little vaseline rubbed on patent leather shoes or purses when putting them away will keep them from cracking.

Mrs. Earl Olson, Plankinton, South Dakota

....if you boil your lemon peeling a few minutes in the water before putting sugar in it while making lemon pie, you'd not have to take time off and grate the lemon peel, and the flavor is just as good.

....if you are afraid of water spots on your rayons or silks or woolens just dampen a bath towel, roll your things to be ironed in a towel for ½ hour or longer, no water spots to worry about.

Mrs. Jennie Berkas, Hillsboro, North Dakota

....when cooking beets add sugar instead of salt. This will improve the flavor and makes beets a delicious vegetable.

....carrots and beets boiled together cut up fine with a little sugar added, makes a delicious dish, served with butter.

Mrs. F. A. Bain, Aberdeen, South Dakota

....if you are cooking chopped steak make it a layer cake with large slices of Bermuda onions for the filling. Bake in tomato sauce.

....hot water dampens clothes more evenly than cold.

....when slicing the yolks of hard boiled eggs, wet knife before cutting each slice. The yolks will not crumble so easily.

Mrs. Guy Wagner, Aberdeen, South Dakota

....put fly tox on the light bulb pulls (if they are strings) so the flies will not congregate on them.

Mrs. George Penn, Harding, South Dakota

....if you put a thimble over the end of the curtain rod when you try to slip it through the curtain top it will not catch.

Eda Leighton, Alpena, South Dakota

....when frosting a cake just to the edges, you can keep the frosting from running off by sprinkling a little corn starch around the edges.

....that a little vinegar added to the rinse water will greatly prolong the life of rayon and silk stockings and lingerie.

....to peel or scrape carrots more easily, drop them in boiling water for a few minutes.

Mrs. August Hoellein, Athol, South Dakota

....to prepare a pumpkin for pie you don't need to peel and cut it in pieces. Just cut it in two, scrape and put in the oven to bake. When well done remove the hard crust with a fork then with a spoon scrape the pumpkin out and stir well and its ready for pie or to can.

Mrs. Ole Lykken, Alcester, South Dakota

....that a bottle cap nailed onto the head of a clothes pin or small stick makes a grand fish scaler.

....wax rubbed on rubber soles and heels prevent their marking up the lineoleum. In fact it is splendid protective polish for the whole shoes.

Mrs. Bart Thompson, Mission Hill, South Dakota

....to remove objectionable odors from a room boil a little vinegar and it will overcome the odor..

....to remove stubborn screw tops from containers, a piece of sand paper will give you a better grip.

....to drive a nail or screw through wood without splitting the wood, first drive it through a cake of soap.

....a new knob for pots and kettles can be made by slipping a screw through the hole with the head inside of the lid and screwing a cork on the protruding end, this knob will not become overheated and can be easily removed.

Mrs. August Kopplin, Iroquois, South Dakota

....if you want to have melons and peppers to eat in winter cover them with a heavy coating of paraffin. Then keep in a cold place.

....you can keep pancakes hot for a little while in the top of a double boiler.

....to freshen rolls sprinkle them with a little water. Put in a covered baking dish and place in a hot oven for a few minutes.

Beryle Evelyn, Spring Valley, Minnesota

....that by running a very small wire up through the middle of a candle it won't bend when in a warm room. (can be used for decorative purposes only)

Mrs. Lloyd Albers, Guelph, North Dakota

....if you have trouble getting all the soap out of your clothes when washing put them through the wringer twice before rinsing.

....if you soak pop corn in water for an hour before popping, the kernels will be large and fluffier.

....to clean rag dolls make a paste of starch and water and spread this over the rag doll. Allow to dry thoroughly. Brush well and the dirt will come off with the starch.

....if you wrap green bananas in a damp cloth and store a few days in a warm dark place, they ripen beautifully.

Mrs. Clifford Nelson, Revere, Minnesota

....to avoid lumps in batter add a pinch of salt to the flour before it is wet.

....when painting, set paint can in paper plate. It can be moved easier than a paper and isn't messy.

....that when storing white linens or clothing wrap in a deep blue tissue paper or a cloth that has been blued. The article will stay white.

Mary Renn, Pine River, Minnesota

....a few drops of olive oil added to hard water, will make the soap lather better and keep the skin from getting rough.

....when glue hardens in the bottle, soften with vinegar and not water.

....if you grease the lip of the cream pitcher, it won't drip. Also grease the spoon to be used in jelly or jam and it won't stick.

.... teaspoon of glycerine added for each pound of flour in cake making will aid greatly in keeping the cake fresh. Especially fine for fruit or spice cake.

Mary Renn, Pine River, Minnesota

....that when using paint, paint your hoe handle marking on it, 12 inches; 18 inches; 2 feet; and 3 feet. Then when you plant your garden you can use the handle for a guide for marking off rows.

....a piece of wax paper placed directly beneath the dresser scarf will protect the wood from many perfume stains and spots.

Mrs. John Lovaas, Lindsay, Montana.

....if you wipe the clothes line with a cloth wet in salt water before hanging clothes they don't freeze to the line. Also dip the clothes pins in salt water so they will not freeze.

Mrs. Ernest Kent, Moville, Iowa

....when pies boil over in the oven, put a little salt over the burnt juice. It will crust and come out and leave the oven clean.

Mrs. Della Stoltenberg, Randolph, South Dakota

....when washing windows if you use an up and down stroke on the outside of the window, and side to side on the inside of the window, when you see a bad mark you will know which side of the window it is on by the way the strokes go.

Mrs. John Lovaas, Lindsay, Montana

....if you use a black crayola when addressing packages the address can't come off.

....if you patch a cut in any oilcloth by pasting a piece of adhesive tape on the under side it looks just like new.

....you can patch small holes in old pans by using clear nail polish.

....a pinch of baking soda on a damp cloth cleans and sweetens the smell of ashtrays.

Mrs. Al Havranek, Atkinson, Nebraska

....to toughen glass vases and lamp chimneys place them in cold water and add a little salt and boil for ten minutes then cool slowly.

....a teaspoon of castor oil or olive oil placed about the roots of your ferns every three months will promote the growth.

Mrs. John Tarrell, Marion, South Dakota

....to keep recipe cards clean while they are being used, insert the card between the prongs of a fork; this keeps it raised from the table and it is handier to pick up for closer view.

Mrs. Al Halsten, Buffalo, Minnesota

....that if you sprinkle a teaspoon of minute tapioca on the top of apples when making an apple pie or any juicy pie, the juice will not boil out.

Mrs. Herbert Mertz, Isabel, South Dakota

....if you moisten your hands before forming pop corn balls, you will save much time and temper.

....to remove white spots on furniture made by hot dishes use powdered pumice and linseed oil, applied with soft cloth, rubbed dry and polished with the grain.

....scratches on dark oak, walnut or mahogany furniture can be made to disappear very simply by brushing iodine over the scratch.

....that to remove grease spots from wallpaper you can make a paste of cornstarch and water, and spread on spot, leaving until dry then brush off.

Mrs. Clarence Anderson, Rapid City, South Dakota

....if you add a pinch of salt to the water in which fresh eggs are to be boiled they will peel nicely.

Mrs. Alvis Schmidt, Coleman, South Dakota

....a teaspoon of soda added to the water you soak your pheasant or wild game in will remove all signs of blood in the meat and also bad flavor. Let soak one hour, in soda.

....that a little pinch of cream of tarter added to mashed potatoes will make them nice and white.

Mrs. Leo Mathew, O'Neil, Nebraska

....that by placing a rubber fruit ring under a dish that is being placed on ice, the ring will stick to both ice and dish, thus preventing slipping.

....that by putting a handful or two of tissue paper, torn into shreds in the bottom of the cookie jar will allow the air to pass through, keeping the cookies crisp.

....that fish may be scaled much easier if it is dipped into scalding water for a moment first.

Mrs. Edgar Eberhart, Lantry, South Dakota

....if you salt gloss starch, the iron will not stick. Or slightly salt the sprinkling water.

Mrs. Herman Gossman, Canova, South Dakota

....that when starch clings to your iron, sprinkle salt on a piece of brown paper and run iron over it.

Mrs. Grant Mott, Ewing, Nebraska

....after washing lace or ribbons they will dry very fast and need no ironing if you place them around a clean bottle.

Mrs. John Miller, Bowdle, South Dakota

....when cleaning duck (after feathers are off) pour hot paraffin over the bird and after it cools all pin feathers will come off.

Mrs. Elizabeth Adrian, Dalton, South Dakota

....to extinguish a fire quickly in chimney, close all doors and windows to decrease the draft, and then throw a few hands of common salt upon the fire in range or grate and the gas involved by the burning salt will at once extinguish the chimney fire.

....meat can be kept nice and fresh for a week or two by immersing in buttermilk and placing in a cool cellar.

Mrs. H. H. Pruisman, Kamrar, Iowa

....if you use the left over starch to wipe your kitchen floor, on wash day, it will stay nice a long time.

....you can keep your floor mops nice and clean by dipping them in a fresh snow bank in winter, or long grass in summer.

....if you put your flower pots on a window sill place old jar rubbers under them, to protect the sills and anchor the pots.

Mrs. Vern Milford, Bonesteel, South Dakota

....when ricing potatoes for the table rice a few cooked carrots on top. It makes a pretty dish that way.

....when sending a package a long distance paint over the address with colorless nail polish. It will protect the writing from moisture.

Mrs. Otto Bubach, Junius, South Dakota

....that when you heat milk for custards or puddings, it will not scorch if sugar is sprinkled in the milk.

....when boiling meat add a teaspon vinegar. It will be more tender in less time.

Mrs. Leona Hemmen, Blairsburg, Iowa

....to take out machine grease use a tablespoon of ammonia, soap and cold water. Other means will not remove the spot without removing also the color.

....that steel wool will remove paint from window.

....if you heat lemons before they are squeezed there will be twice as much juice extracted.

....to remove pin feathers from a fowl, add a heaping tablespoon of baking soda to the scalding water.

....when making grape jelly or jam, after you have cooked it let it stand over night then it will not have those crystals we so very much dislike.

....if you rub a little butter around top of the kettle, the jelly will not boil over.

....if you put a teaspoon of butter in cold juice before you boil jelly you will not have a scum on jelly.

....steel wool is better for cleaning pots and pans than chore boy.

Mrs. George Aulbaugh, Kerkhoven, Minnesota

....if you prick your bread on top with a fork just before baking, it will not have any air spaces under the top crust.

Mrs. Walter Blum, Rock Rapids, Iowa

....You can cook beets, grind, mix sugar and vinegar, heat and can. They will be ready for beet salad. Add eggs and onions and serve. This is excellent.

Mrs. Simon DeJong, Dante, South Dakota

....if you place a folded cloth over a kettle of potatoes or food that has been overly salted during the cooking, the cloth will absorb the steam and also a good deal of the salt.

Mrs. Cliff Abrams, Gann Valley, South Dakota

....if you get fruit stains in a table cloth or in children's good clothing, if you take that garment and hang it over a bowl or something so you can pour water through it for a while and then put it into your washer, the stain comes out nicely.

Mrs. Christ Schaeffer, Herreid, South Dakota

....a few drops of lemon juice in the water in which eggs are poached will keep them from separating.

Mrs. Chas. F. Hall, St. Lawrence, South Dakota

....if you take a damp cloth dipped in salt water and wipe the clothes line (in winter) before you hang the clothes up they will not freeze to the line.

Mrs. Herman Karger, Parkers Prairie, Minnesota

....paint spots can be removed with nail polish remover.

....if you add a pinch of salt to tea or coffee, it will bring out the flavor.

Mrs. Chas. F. Hall, St. Lawrence, South Dakota

....that starch left over from wash day is not ready to be thrown out until you have used it to scrub the kitchen floor.

Mrs. L. W. Burroughs, Aberdeen, South Dakota

....that chewing gum can be removed from almost anything by applying the white of egg to same.

....a little vinegar in the water used to rinse your silk or rayon hose will make the stockings almost run proof.

....that soiled candles can be cleaned with a cloth saturated with alcohol.

Mrs. W. H. Champion

....in making pumpkin pie, separate the yolk from the whites of the egg. After you have mixed all ingredients for the filling, add the whites, thus making a lighter fluffier pie.

Mrs. Ruby Sample, Clear Lake, Iowa

....that for wilted dresses, (rayon) slips, etc., instead of starching them, if you use plain gelatin they will stiffen up wonderfully. Soften 1 package plain gelatin in cold water, then add a cup of boiling water to gelatin, roll in a bath towel until just damp enough to iron.

Mrs. C. R. Peterson, Marcus, Iowa

....that pop bottle caps nailed upside down on a board makes a good scraper for dirty shoes.

....that tall cans such as fruit juices come in, make good bread tins for round loaves.

Mrs. Lloyd Reynolds, Pipestone, Minnesota

....if you warm a bowl and place it over the butter dish it softens the butter much quicker than creaming.

Mrs. Ivan Smith, Harmony, Minnesota

....for a brunch suggestion, mix sugar, cinnamon, vanilla and grated orange rind together. Spread on buttered toast.

Mrs. Knutson, Deadwood, South Dakota

....a pinch of salt and a teaspoon of cold water added to the white of an egg will make it beat fluffier and stiffer more quickly.

Mrs. John Kleven, Sharon, North Dakota

....when washing windows dry them with newspaper and see their shine.

Mrs. George Oatman, Newell, Iowa

....to prevent a waffle iron from sticking, take melted paraffin wax and apply with a pastry brush.

Chas. Goddard, Sioux Falls, South Dakota

....when singeing a chicken or fowl use brown wrapping paper. It won't smoke black as when you use a newspaper.

Mrs. George Oatman, Newell, Iowa

....tuberose should be stored in dry place, temperature 60 degrees F. —dahlia in a modern basement. After digging, turn upside down and dry in sun for four or five hours; pack in a barrel or box lined with newspaper. Allow soil to cling to clumps to guard necks from breaking and to prevent excessive drying. Keep well away from furnace, temperature 40 F. to 55 F.

Mrs. J. W. Peterson, Naper, Nebraska

....if you add grease or vegetable oil to your pancakes, you don't have to grease your griddle and your room isn't filled with grease smoke while frying cakes.

Mrs. Gladys Whipple

....a panful of lime kept in the cupboard with your jam and preserves will prevent moulding.

Mrs. H. H. Pruismann, Kamrar, Iowa

....if the top of the cake is sprinkled with flour as soon as it is turned from the pan the icing will spread more easily and will not be so likely to run. Before the cake is used most of the flour should be brushed off.

....if you take a damp cloth dipped in corn meal and try rubbing scaled fish, you will be surprised to see how nicely it cleans them.

....a piece of charcoal placed upon the shelves of the refrigerator will absorb any unpleasant odors and keep it sweet smelling.

Mrs. H. H. Pruismann, Kamrar, Iowa

....this is a good floor polish: $\frac{1}{4}$ pound beeswax, 1 pound paraffin, $\frac{1}{4}$ pint raw linseed oil, $1\frac{1}{4}$ pints turpentine. Melt the beeswax and paraffin and add the oil and turpentine. Mix thoroughly.

Mrs. James Johnson, Albert Lea, Minnesota

....you can get 2 packages, one white and one red, of crepe paper and a box of stars at the dime store and make a beautiful set of kitchen or bath room curtains. Make them out of the white, with a ruffle of the red, and paste the stars all over them. They can be made on the sewing machine.

Mrs. Clayton Peet, Valentine, Nebraska

....when making tomato preserves, remove the seed sections and there will be less juice to boil down.

Glenna Hickmann, Sargent, Nebraska

....if you do not like the wild taste in wild game, soak overnight in either sour milk or buttermilk. Wash, then cook what ever way you always do.

Mrs. Anton Gilbertson, White Butte, South Dakota

....when creaming butter for cake never take it directly out of the ice box, allow it to stand in the pantry for sometime before attempting to cream it, as it will cream easier and quicker.

....tin or aluminum pie pans are suggested for baking one crust pies, as they bake quickly, and brown the underside of the crust. For fruit pies which requires longer, slower baking, an enamel or glass pan may be used.

....when cake has been stowed away in a larder for sometime and become hard and dry, try the following plan. Soak it for a minute in cold milk and rebake it in a rather cool oven, it will be almost like fresh again. Stale bread may be treated the same way.

....when making meringue for a lemon pie stir two tablespoons boiling water into it when it is ready to put on the pie, and the meringue will not run.

....shredded cocoanut and figs combined make a good layer cake filling.

Mrs. Tim Wilson, Forest City, Iowa

....give the oil cloth on your kitchen table a coat of paste wax and then polish it. That protects it from food stains.

Mrs. Sander Horn, Winger, Minnesota

....before taking your dry clothes from the clothes line, if you will put the finest spray on the hose and sprinkle them lightly with the water, you will have your clothes all sprinkled ready to iron.

Mrs. Ina Lieser, Des Moines, Iowa

....to prevent fruit falling to the bottom after you stirred your cake, last of all add one teaspoon of vinegar, and you will not taste it but the fruit will not settle.

....when you use molasses or syrup or honey in a cake, it should always be baked in a moderate oven, never a very hot oven.

....when cutting cake which is iced, put your knife in boiling water for a few seconds. You will then be able to cut without the icing breaking.

....in making apple pies, lemon juice adds greatly to the flavor. The juice of one lemon is sufficient for two pies. This addition will call for more sugar.

Mrs. Tim Wilson, Forest City, Iowa

....when whipping cream in a warm place put the bowl of cream in a pan of cracked ice. It will whip more easily.

....pastry will be lighter if mixed with a knife instead of with hands.

Mrs. Tim Wilson, Forest City, Iowa

....when hanging hose on an outdoor line drop one or two marbles in the toe of the stocking and it will not blow and wrap around the line.

Mrs. Sander Horn, Winger, Minnesota

....that you can skin pears by scalding them just as you do for peaches or tomatoes.

....that the quickest and neatest way to cut cinnamon rolls is by putting a string under the roll of dough crossing the ends over the top and pulling them together.

....that an electric light bulb makes the best darning ball ever. The small end makes it so easy to hold.

Mrs. John Calkins, Sioux Falls, South Dakota

....that a little salt sprinkled in the grease in your frying pan when frying meat and chicken will keep it from popping all over the stove.

....that a teaspoon of vinegar added to the water in which eggs are poached will keep the whites from spreading.

Mrs. Nick Marra, Alton, Iowa

....nail polish remover is very effective in removing the marks left after adhesive tape has been removed from the skin.

Mrs. H. E. Hauptfleisch, Sioux City, Iowa

....that lemon juice and salt will remove rust from white clothes if laid in the sun.

Mrs. George Standaher, Stratford, South Dakota

....a little grease around the inside of a pot, about three or four inches from the top will keep macaroni or rice from boiling over.

Mrs. Vern Mutford, Bonesteel, South Dakota

....that a piece of raw potato dipped in soda will remove tarnish from silver ware.

Mrs. Anna Loomer, Orient, South Dakota

....a nut cracker makes a handy wrench for opening bottles.

Mrs. Lawrence Kroeger, Beresford, South Dakota

....that cutting up a bar of sweet chocolate in small pieces and sprinkling it over the top of the batter of a cake before baking makes a quick and easy frosting. Chopped nuts added also make it even more delicious.

Mrs. J. A. Svoboda, Jackson, Minnesota

....that in making a pie meringue if you will beat your egg whites, cream of tartar and sugar in a double boiler over boiling water until it stands in peaks, then put it on your pie and bake in a hot oven the meringue will not be tough. Watch it closely as it browns quickly.

Mrs. Leona Downing, Taunton, Minnesota

....an empty adhesive tape spool is just the thing on which to wind your tape measure. In this way your tape will be kept clean, unwrinkled and ready for use.

Mrs. H. E. Hauptfleisch, Sioux City, Iowa

....you should use hot liquid instead of cold when making frostings with powdered sugar. This will make a smoother product and eliminate the raw taste.

Mrs. V. Verhouehlen, Montpelier, North Dakota

....that a newspaper used in place of a damp cloth for pressing trousers will remove the danger of scorching. Use plain paper when doing light trousers.

....that chopped chives added to biscuit dough will give a flavor particularly delicious if the biscuits are used with poultry or meat or meat pie.

....that fresh grated orange rinds put in a bowl and blended with granulated sugar then placed in a jar and kept in a cool place make a fine topping for cookies, cake and is also for fine cake flavoring.

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

....if you sprinkle a little flour in the fat in which you fry eggs, it will not spatter and burn you.

Mrs. Clinton Truhe, Winner, South Dakota

....that if you wax the rockers of your rocking chair they will not leave marks on your floor.

Mrs. Bud Burn, Niobrara, Nebraska

....two tablespoons of lemon juice in 1 cup of sweet milk will sour it in a short time.

Mrs. Louis Hinze, Spring Valley, Minnesota

....to prevent new clothespins from splitting let them stand in cold water a few hours before using.

Mrs. Clinton Truhe, Winner, South Dakota

....two tablespoons of vinegar in the lard you fry fried cakes in will keep them from absorbing the grease if they are a little short.

....to boil fish, put it in a cheese cloth and place in the boiling water, until cooked. It prevents it from falling apart.

Mrs. Louis Hinze, Spring Valley, Minnesota

....if you wipe your iron on wax paper (bread wrappers are fine) then when ironing starch clothes it will slide much easier.

Mrs. John Schroder, Armour, South Dakota

....to keep a wooden bowl for butter from cracking, use melted lard and rub well into the wood both inside and outside of the bowl, and leave it for a while to soak. Hot or cold water will never crack it.

Mrs. E. Teschke, Sioux City, Iowa

....a tip for preventing butter in wooden bowl from sticking is to rub it good with salt and then put in cold water and let it stand until ready for use.

Mrs. R. M. Harvey, Henry, South Dakota

....to keep the pickles from getting too soft in the brine, do not have the brine too strong. Test it with an egg, as soon as the egg floats on the top you will know the brine is strong enough.

Mrs. A. A. Voight, Avon, South Dakota

....to slice a tomato nicely for the table, take the paring knife and rub evenly over the tomato, then peel. This makes the tomato nice and smooth.

Martha Harris, Delmount, South Dakota

....if you use a fork to test your jelly or jam it will fill up between the tongs when done. A sure way for a test.

Mrs. Len M. Nelson, DeSmet, South Dakota

....if you put the powdered sugar in a tightly sealed container with a slice of apple, you will not have trouble with its getting hard.

Mrs. Bernard Johnson, Parkston, South Dakota

....if you grease the bread with a little cream before putting it into the oven it will come out a nice golden brown.

Mrs. Bill Ziska, Steward, Nebraska

....to whiten fruit stained fingers peel tomatoes, and it will do the trick.

Mrs. Bart Thompson, Mission Hill, South Dakota

....if you put a few grains of rice in the salt shaker it will help keep the salt grains dry and the salt shakes out easier.

Mrs. Tom Berg, Blair, Nebraska

....to remove egg stains from silver or china, apply salt on a wet cloth and with a little rubbing the stains will come off.

....to stone cherries easily insert a new pen in a penholder, point in and use the round end for taking out the pits.

....a clean cloth dipped in hydrogen peroxide will hurriedly remove scorch stains from white material.

....milk keeps sweet longer in a shallow pan than in a pitcher.

....before heating milk in a sauce pan, rinse the pan with water and it will not scorch so easily.

....if you get soup too salty, put in some grated raw potato.

....dip bacon in cold water before frying to prevent curling.

....dampen table before putting down wax paper, to roll out biscuits. Keep paper from skidding, no kidding.

....any of the usual egg pies, including pumpkin, is improved if you beat the whites of the eggs separately and fold into the mixture just before you fill the pastry shell. Bake at once.

Sue Jenkins, Parkers Prairie, Minnesota

....to dry pumpkin and squash lay on the side as they lay on the ground, while growing then store high on shelf in basement.

Mrs. A. H. St. John, Nebraska City, Nebraska

....that on a cold winter day when washing you can keep your hands warmer by putting your clothespins in the oven and warm before using.

Mrs. Herman Kuebne, Jr., Burtrum, Minnesota

....that 1 cup grated cheese added to the white sauce served with cauliflower improves its flavor.

....a good way to use soap scraps is to put them through the coarse knife in the food chopper, use them as you would soap flakes for general washing purposes.

....cut slices of day old bread, with crusts trimmed, making them into strips $\frac{3}{4}$ inch wide by 2 inches long. Spread strips on all sides with condensed milk, roll these strips in dry shredded cocoanut broken fine, place in pan and brown delicately on all sides over low gas flame or toast on fork over coals.

Mrs. Clifford Nelson, Revere, Minnesota

....you can prevent castor cups from sticking to the linoleum, by taking pieces of felt and cut out to fit and glue on the bottoms of the glass cups, and wax. Then the furniture will glide over the linoleum nicely.

Mrs. Kenneth Grubbs

....that if you put a vinegar cloth around your cheese when you store it for any length of time it will not mold.

Betty Downer, Fairburn, South Dakota

....if you put a pie tin under coffee pot it will not flame up or get coffee in the burners if it should boil over.

Mrs. John Javers, Lennox, South Dakota

....that a pinch of sugar does things for almost every vegetable dish.

Mrs. Bart Thompson, Mission Hill, South Dakota

*....crumb yeast on wax paper and allow it to dry thoroughly at room temperature. When dry put in a container and it will keep for months and requires no refrigeration.

Mrs. Henry Peterson, Colome, South Dakota

....if lemon juice is squeezed over bananas after they are sliced they will not become dark.

....if a piece of sandpaper is placed between the cabinet and the food chopper, it will not slip.

....you can keep windows free from ice in the winter by rubbing the panes with a sponge dipped in alcohol.

Mrs. Alfred Vetter, Rockham, South Dakota

....a safety razor can be used for cleaning the hair or fine feathers off the chicken you are dressing. It makes a nicer looking fowl than results from singeing.

....that a turkish towel pinned over the end of your sewing machine will keep material from slipping while sewing.

....that you must make candy on a clear day for best results.

....2 heaping teaspoons of cocoa added to your pumpkin pie give a delicious flavor.

....1 teaspoon of peanut butter added to white sauce for creamed carrots makes your family ask for more.

....you can cook macaroni or spaghetti without constant watching by placing it in a colander in a pan of boiling water. You won't have to stir it till done.

....by adding a touch of ginger to your fruit pies it will bring out the flavor of the fruit much better. You won't taste the ginger.

....if you'll cut your ironing board cover on the bias you will have no trouble with wrinkles.

....that when shredded cocoanut becomes dry it can be freshened by simply soaking it in milk for a few minutes.

....just a little maple flavor, about $\frac{1}{4}$ teaspoon, added with the vanilla in a burnt sugar cake really adds much to the flavor.

....you can use up the pickled juice left from pickled crab apples, etc., when you're baking ham. Simply pour it over the ham, basting frequently.

....after oiling the sewing machine, stitch through a blotter several times to take up the surplus oil.

....using two clothes baskets when taking clothes off the lines saves time. One for the pieces that need no ironing, other for those that must be sprinkled and ironed. Saves rehandling and resorting.

....you can clean and separate a firm head of lettuce by cutting out the core, placing it under the water faucet and letting cold water stream into the center.

....core your pears for canning with the gadget used to make melon balls.

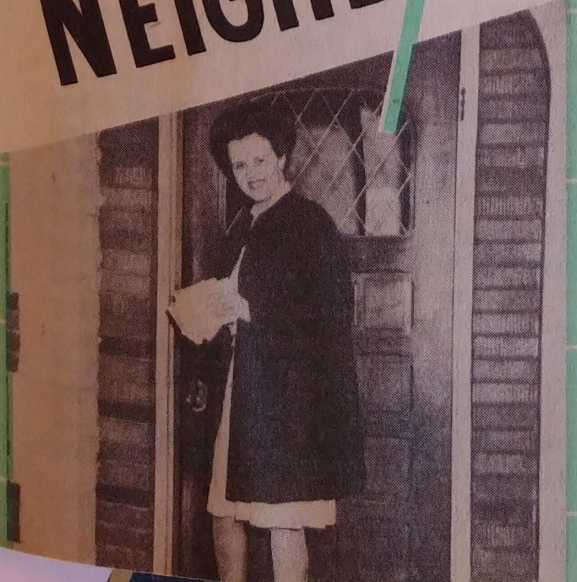
....for mothers with baby bathinettes, if you'll pin a turkish towel to the canvas top, change it when it becomes soiled, its much easier than washing the canvas.



Your **NEIGHBOR'S LETTERS**

LETTERS

Oh how these letters did help, the long days of 1945! I just hope they helped you as much. Such good ones...such friendly ones....such fine visits we've had over a postage stamp! Wish we could have included all of them....but here are a few notes for you to enjoy.



* Dear Neighbor Lady: I just must tell you about Mother and Father's Golden Wedding anniversary. Knowing how well you like to tell of your own wedding I know you will realize how I feel. You remember I told you I was making a friendship book for them. That turned out perfectly grand. I received 97 cards, letters and telegrams to put in it for them. It made a huge book. I was so excited and anxious to see what each sent or wrote that I could hardly wait for the wonderful day. My uncle who was Best Man at the wedding sent a nice poem, a composition of his own, which I pasted on the very first page. They received cards, letters, telegrams and pictures from people all over, from New York City to Los Angeles and Seattle to Phoenix. The one coming the longest distance was a telegram from a soldier from South Pacific. The cleverest was from friends of the family who live in Wisconsin. They fashioned a booklet and put in pictures starting with their wedding picture and following through to the present time with snapshots of their family, as it grew, everyday things they did and wrote a story along with it. It was very clever and I'm afraid this description doesn't do it justice. The bridesmaid of 50 years ago is still living as are several friends who attended the wedding. In the afternoon of March 20th my sister and her family and I and my family gathered at my folks. My mother had several of her 50-year old wedding gifts. One was a beautiful hand painted kerosene lamp. It stands about 30 inches high. Another was a glass set consisting of a cake stand, berry or fruit stand, tall water pitcher and glasses and a sugar, creamer, and spoon holder. She also has linen towels. We took pictures of Mother and Dad with these gifts, then some of them with their Golden Wedding gifts. Would you like to have one? Then we opened the big book. They received 30 to 35 cards at their home, and were they amazed when they saw what was in the book. Neighbor Lady it was so comical to see my Dad. He'd look at a few of them flip back through the pages to see if they were greetings and then say "my how did everyone know." I don't think he understands yet how it all came about. I do know they will spend many happy hours over that book. I realize now it was the best gift any one could give them and I am thankful I had a small part in it. After we finished the book we cut the beautiful four tiered, white and gold wedding cake and had ice cream, cake and coffee. In the evening a few neighbors dropped in and my folks took great pleasure in showing them all the cards, and sharing cake and ice cream with them. It was a beautiful day and everything was perfect.

Mrs. R. W. Peterson, Wolsey, South Dakota

I wanted to be sure to include this delightful letter because of the wonderful thoughtfulness behind such a celebration. My I'm glad we could hear all about it through Mrs. Peterson's good letter!

* My Dear Mrs. Neighbor Lady: I just wonder how far I can get if I try to write you a letter this morning. Yesterday I got out my tablet and pen while you were on the air. As you see I wrote the date and I addressed the envelope. Pretty well done, eh! I too want to congratulate you on your recent marriage. You seem just a little more like one of us with the "Mrs." on. There are a couple other things that I have noticed that make you seem even closer than before. I heard you say how you had your mail box across the road and got your mail like we country folks do. I can just see you going out there. Bet you hum sometimes, especially when the sun is bright and those birds are singing. And that extra big smile and shine in your eyes when that letter from "Harry" is there to greet you. The third thing about you to make you seem like us is simply that you always have to hurry. Ha. Ha. It seems

we always hurry, as there are so many things that seem to have to be done at one time. But I guess we wouldn't be happy if we weren't doing them.

Beatrice Lovick, Wallace, South Dakota

She was so right.... I do believe we are even closer than ever before. That's the way it should be, though, really. We've had five years together.... five years of growing and developing a wonderful group of real neighbors. The "hurry business" was right, too. 'Spouse we'll ever, ever catch up on our living?

* Dear Neighbor Lady: I had a delightful surprise the other day, I received a card and also a box of two dozen clothes pins from a friend in Sargent, Nebraska, who heard you read my problems on your program. Her family are mostly away from home and she felt she could share her supply with me. Wasn't that grand? The world is full of swell people. I am receiving quite a bit of competition from my 16 months old daughter as I try to type this letter, but just now she got interested in emptying all the toys out of her play box and crawling into the box herself. So I want to thank you for the fun of your daily visits and I hope I can tune in more often. This medium of friendship and fellowship is just what we home makers need.

Mrs. Ruth Peterson, Wounded Knee, South Dakota

That's neighborliness.... the way all of our neighbors respond to each other's needs and problems. How nice to hear about it from Mrs. Peterson's note.

* Dear Neighbor Lady: I know your wedding was lovely, for I could just see you all gathered together for these very special and happy moments in your life. I was interested, too, in your dress with the lace bodice from your mother's gown. Lace is so like beautiful music, I could almost hear those little grace notes the bodice added to the ceremony. Through the many beautiful tributes you have given your Mother from time to time my Mother and I have felt that we knew her too. Oh I must not forget to tell you, in my Mother's Christmas package to me, I found a book (wrapped ever so gaily)—"Another Year with Your Neighbor Lady". I was so very pleased believe me. Cookery is one of my favorite subjects in life so as many recipes are resting in storage together with our other little belongings—way down in Cody, Wyoming, I have found this little book most useful as well as interesting. I shall take it home when we return. I have some little specialties. I wish I could send you one now. It seems such an age since I've used them, wouldn't trust my memory. But later maybe? I like to feel that I have the privilege of being a member of your very large family, may I say. I've always in our immediate family been teased, for as a little girl I often repeated the fact "I like my relation quite well." And do you know Neighbor Lady another little something you and I have in common. I too, am a Hawkeye. Was born, grew up and graduated from high school in Osceola, Iowa, only 47 miles from Des Moines. We also lived for a time in Highland Park, Des Moines.

Mrs. George Zeleny, Sioux Falls, South Dakota

How we do enjoy these cheerful, friendly, chatty letters from our neighbors. And Mrs. Zeleny is certainly a member of our group and always will be, as long as she wants to be!

* Dear Neighbor Lady: As my husband is gone all day we try to make the most of the evenings and Sundays by planning games and story telling which the children get to take a big part in. They really enjoy the story telling and like to hear their Daddy tell about when he was a child. Of course he always dresses up his stories and they really believe everything he tells them.

Mrs. Merle Waddell, Route 3, Cherokee, Iowa

I liked the sound of Mrs. Waddell's letter and can almost see that family group, can't you? What beautiful memories we can make in our family "evenings together."

Dear Neighbor Lady: I bet this is one of the rare occasions in which you get a letter from the other sex—namely, the males. I am 19 years old and would be in the Navy had I not been laid aside, while waiting for my call, with rheumatic fever. I was awaiting my call to go for my boot training for the Navy when on June 8th I was put to bed and just two days later June 10th I got my call. I was really mad. Quite a number of our neighbor ladies around here and Pine River are regular neighbor lady listeners to your program. One of them Mrs. Eldon Basore, is my aunt. I know Mrs. Renn and also her daughter Mrs. Hazel Basore. I heard you give their favorite recipes the other day. My mother and I listen to your program and use most of the products that you advertise. Well, I guess I should state the reason for my writing before I go any further. I wish you to send me your stationery offer. I do write a lot of letters. I am writing to about 20 servicemen, all of whom are school-mates or friends. I am writing to people in 20 different States. Writing and receiving letters has made the past eight months go a lot faster. I enjoy receiving letters from anyone everywhere.

Dwight Emery, Mildred, Minnesota

Dear Mrs. Neighbor Lady: I just must write you a few lines to tell you how pleased I was with your fine stationery. Maybe you are wondering why I am not writing on it now. Here is the reason. I used it all up writing to the many fine listeners that wrote to me following your reading my letter over the radio.

Dwight Emery, Mildred, Minnesota

These two letters were a great pleasure to me and to all of you, I know because they show again, the way our neighbors respond to a need. And you'll be especially happy to hear that Dwight is practically well, or was the last time I heard from him. Such good news!

* Dear Neighbor Lady: Well here I am (almost ashamed to write as I've known you for years and this is my first letter to you). You see, you are the only neighbor I could take with me when I moved to Onida from Gary, South Dakota, over three years ago; I must confess that if I couldn't have tuned in and heard your familiar voice I'd have died of lonesomeness. You see, we at Gary were great on calling on new comers as soon as they were settled and here in Onida, they do not. Here is a suggestion. Let's call on those who come to our town or vicinity. I don't believe we can really call ourselves members of the Neighbor Ladies club unless we do. I'm really saying this to myself too, as I've been neglecting my new neighbors lately.

Mrs. Chester Merrill, Onida, South Dakota

Just by way of suggestion have you visited the new neighbors down the block? It's a nice way of saying "We're glad to have you!"

* Dear Neighbor Lady: In spite of missing out on your program I still have benefited by it in the past year. My Mother saw to that. She is one of your regular listeners, Mrs. Joe Dusek of Wessington Springs, South Dakota. My baby daughter is the proud owner of a beautiful quilt made by the proud grandmother from those lovely pastel silk pieces and feather stitched in pale blue with a pink silk back. I, too, am the owner of a lovely double bed sized quilt made from those gorgeous silk pieces which look like the material used in making neckties. Mother has feather stitched it too and used tan sateen for the back and binding of it so you can imagine what a beautiful thing it is.

Mrs. John Spencer, White Lake, South Dakota

We're so proud of the sponsors who make our visit possible and how I love to hear of your satisfaction with our products. Wish we could see those quilts.

Dear Neighbor Lady: Another birthday and I hope a very happy one. We are all well. The first part of July my husband came home from Africa, after 28 months overseas and over 3 years away from home. At present he is stationed at Long Beach but we hope he will be discharged in a few weeks and be home to stay. My birthday was in June and one of my sister-in-laws, Mrs. Christian of Haynes, sent me the last copy of your Year with the Neighbor Lady. It was just like a long visit with a very dear friend. I enjoyed all the pictures also. I had heard you were married but until I received the book I didn't know he was a sailor. Hope he is soon home if he isn't already.

Mrs. Samuel Tingstad, Tacoma, Washington

Just think....way out there in Tacoma, Washington, but she still remembers us! Hope she comes back to the Midwest to settle one of these days, now that the war is over!

Dear Neighbor Lady: Many times I've written you short business letters to order some of the excellent products you recommend, but this is a little different. You see I am the Mrs. McCartney who was burned by a can of swiss chard exploding in my hand. I was so surprised one of those first painful days to tune in your program, just in time to hear you tell of my accident. Those burns were surely painful but now they are healed over and will have only a few scars on my right arm. Those friendly cards and letters and calls that came did so much for me. I want to thank you and all the Neighbor Ladies who responded. I'll thank each one separately in time.

Inez McCartney, Sioux City, Iowa

There it is again....a perfect expression of the neighborliness we try to build.

The following letters are ones I know you'd be proud to see in print, just as I am. They're from the girls who won scholarships from WNAX so they could go on working in Home Economics and learn how to build fine homes. I wanted you to see for yourself just how happy you made those girls with your contribution to the Recipe Scrap Books we made up and presented to them on September 3, 1945!

* Dear Neighbor Lady: My trip to Yankton was an enjoyable one. Give my thanks to WNAX for the scholarship and the lovely day in Yankton.

You, the hostess, and all the Neighbor Ladies who helped make up my big recipe book were grand. I enjoy just looking through the book so much and the recipes all sound so good. Thank you for everything.

Jane Matheson, North Dakota

* Dear Neighbor Lady: The recipe book is an ever increasing source of delight. I've spent hours reading the suggestions and favorite quotations and I've picked out a whole bunch of recipes to try. Mother is just as happy about it as I am; I can see how I'll have trouble taking the book to school. Thank you for a perfect time and a perfect trip.

Margaret Fishwood, Dawson, Nebraska

* Dear Neighbor Lady: I am writing this little note to express again my appreciation to WNAX and to you, Mrs. Speece, both for my wonderful scholarship and for the grand time I had as your guest on Midwest Farmers Day. In addition to that, I should like to thank all the Neighbor Ladies who contributed to the recipe book which was my gift. Soon again I shall be settling down to a regular school schedule—something that without the help of WNAX it would be impossible for me to do. This scholarship will always be an inspiration to me in my school and in my future. With all good wishes to you.

Dora Kollander, Yankton, South Dakota

Dear Neighbor Lady: I arrived home last night. I was tired from the trip and had a wonderful time. I just can't thank you enough for your hospitality, I know it was much more work than I could possibly realize but I appreciate it very much. I looked over the recipe book while I was riding and it is really wonderful. You can tell your Neighbor Ladies that they did a wonderful piece of work on it. I'm sure that I'll use it a lot. The whole family listened to the celebration and they enjoyed it very much. Again I want to thank you for everything you did to make my visit so pleasant.

Clara Ann Block, Hillman, Minnesota

Dear Mrs. Neighbor Lady: Here it is a beautiful sunny afternoon in November. I am comfortably seated in an easy chair listening to the Philharmonic and trying to get a few letters written at the same time. I received your letter and the pictures nearly a month ago. Thank You. Mrs. Oeser's recipes have not come yet, but no doubt they will be along soon. I have tried out several recipes from that wonderful cook book and already discovered a chocolate cake which is the best ever. I've baked it at least seven times and it has come out perfect every time even when I substituted cocoa for chocolate, and sweet milk for sour. I received a letter from a friend the other day in which she mentioned she has a book which WNAX issued containing pictures, I believe of Midwest Farmers Day. She said my picture was in it. I would very much appreciate having one. School is keeping me busier this year than ever before but I enjoy being busy and feeling that I am doing what I want to do. Social Science, Sociology, and Adolescent Psychology take much of my time in outside reading, but are no end fascinating. Besides that I have political science and economics so you see I'm finding out a great deal about people and how they live and progress. I am always grateful to WNAX for making it possible for me to attend Yankton College.

Dora Kollander, Yankton, South Dakota

Dear Neighbor Lady: I haven't yet gotten over the thrill of my trip. So many things packed into such a short space of time. I want to thank you and everyone responsible for a wonderful time. My recipe book is

perfect. I've already gotten to use it and my friends are taking turns looking at it. I made a chocolate cake the other day however, using one of the recipes in it, and it was delicious. I only wish our sugar supply would allow me to try more of them, they all look so good, I have to use an eeny-meeny-miny-mo-method to decide which one to use. I registered for the new quarter this afternoon, and once again I realize what fine help WNAX is giving me. I shall be able to concentrate more and more on my own field this year, so I'm looking forward to a very enjoyable year.

Lovilla Holland, Ames, Iowa

Dear Neighbor Lady: Thank you so much for the pictures. They really brought back pleasant memories of the day I had in Yankton with you, the Neighbor Ladies and all the girls. Well, school has started, a month is past already and this year I'm on the other end of the instructing. In other words, I'm now a teacher. Everything is going fine now, but at times I felt so very inadequate in my job. I have large Home Economics classes, and I hope the girls are learning something. I have tried one recipe from my book, and it turned out fine. Really, I haven't had time to try any more. I just never seem to have time to do the hundred and one things I want to do. Clara Block from Minnesota wrote me a card after she got home. It was so nice to hear from her. I wrote, but she too must be very busy now for she hasn't answered as yet. Thanks for the pictures and I'll try to let you know where I am and what I'm doing.

Jane Matheson, North Dakota

Dear Neighbor Lady: I did so much enjoy hearing the girls and they did have such a grand time. They all spoke in such glowing terms about "our Neighbor Lady" and were in love with the books they received. They all praised them so much to me and I was glad of the chance to have them here and for such a grand cause. The girls thought they were treated most kindly by you girls and said they loved every minute of their stay here.

Mrs. Juanita Savage, Yankton, South Dakota

This letter of course, came from the lady who "took our scholarship girls in" so they'd have a place to lay their weary heads after a busy and happy September 3.

Dear Neighbor Lady: I was so surprised when I tuned in and heard Al Constant substituting for you, as I haven't heard your program for a couple of days. He makes a good substitute, but of course no one could ever quite take the place of our Neighbor Lady. One thing I liked very much was the poem he read the other day about "Aunt Belinda." I wish I had a copy of that poem to frame and hang up where I could look at it every day. I do spend a lot of time with my children. I always seem to find myself sewing doll clothes, or reading fairy tales aloud, or hunting for the right piece of jig-saw puzzle or maybe down on the floor playing pat-a-cake with the baby, while the dishes and dusting and maybe even the ironing wait and wait, and the house looks as though a small tornado had struck it. It does bother me a little when people drop in un-expectedly before I get things to rights again especially people whose homes never seem to have the least thing out of place (and aren't they always the ones who drop in when things are topsy-turvey). But if I had that poem just to kind of back me up I don't believe it would bother me at all. Because, after all, a homemaker, has to be so much more than just housekeeper. Then I wanted to tell you

about the day just a short time ago when I was getting short of bread, but I didn't want to bake until the next day so I stirred up a loaf of quick bread for supper. Our five-year-old Eleanor asked what I was making and I told her and she said "do I like it?" I said I thought she did and she said, "have I ever eaten it before?" and I told her "she had eaten something just about like it, but this was a new recipe I was trying." So then she asked "well is it a Neighbor Lady recipe?" She is just a little careful about tasting things—she has never eaten before, and I guess she figures that if the Neighbor Lady says its good then it will be all right.

Mrs. Albin Blomquist, Edmore, North Dakota

It's a real joy to have Al take over for the neighbor lady once in a while because I know just how glad you are to see him and he always says something that is "just right." Thanks Al!

* Dear Neighbor Lady: Mr. Granger talked me out of my radio one day. I said only on one term you get it, if you phone me up and let me listen to Neighbor Lady program. He said he would. It came through fine. Al's fine voice came over just fine so do not let anyone tell you I don't enjoy it, for I do. Now you have good proof. Neighbor Lady I hope you enjoyed your vacation. We missed you but we still had our program thanks to Al.

Mrs. George Granger, Mitchell, South Dakota

Mr. Granger is one of our neighbors too when he can find the time.

Dear Neighbor Lady: Last Sunday was a big day for the Valentine people, especially for a lot of children and Mothers. The Metro Goldwyn Mayer are filming scenes for use in the picture "Sea of Grass" on the former Sam McKelvies "By the Way Ranch". As twenty-six Mothers and children were needed to ride in covered wagons, many Cherry County residents went as extras. Some of my neighbor ladies and children, my two youngest children, Delores 9 years, and Jerry 7 and I went. The men, women and children were all dressed in costumes of 1880, which is the period of the story. We were out all day, saw how pictures are filmed. There were 200 cowboys—150 of them Indians, beautiful meadows and scenery, a very hard day for all of us as the weather was so hot but well worth it. My son Eldon, who is 12 years old took the part of Gregory Peck when he was a boy. We will all be waiting to see the picture "Sea of Grass" which they expect to complete some time next winter.

Mrs. M. S. Mundorf, Valentine, Nebraska

Be sure to watch for it; I'm so anxious to see Eldon, aren't you?

My dear Neighbor Lady: You know, I'm about the happiest person on earth today, I do believe. My reason? Well I have two! First the wonderful news concerning our great victory in Europe. My second reason is some "B" batteries and the fact that I can visit with my Neighbor Lady again. I feel as if I had just returned from a long dreary trip, to my friends. Know what I mean? I'm sorry I had to miss all of the grand letters and the rest of your very nice visit, but I'm here to become a steady customer once again. It is kind of funny that I should get the radio working just the day before the big news of the war. I'm very happy for all of the people of our great country but more so for the poor

people in the countries which were once under Nazi domination.. One can hardly imagine the great relief they must feel at being free again, to live as human beings are supposed to live. I'm very sorry too, for the Mothers whose sons had to give their lives that we may live in peace. I only pray that they haven't done so in vain. I feel sure that they have not. My pledge now is to work harder. In that way I may help to bring the war in the far East to its inevitable ending in victory. Although I don't have any sons or brothers in the service, I do have a brother-in-law and many cousins. I spent V-E day mostly in the garden, digging and pulling weeds, and raking like mad. Got a lot accomplished too.

Mrs. Lloyd Albers, Guelph, North Dakota

Don't you love that last, about "digging and pulling and raking like mad"? I think we all did everything with just a little more spirit in our feeling of thankfulness and desire to express it some way!

* Dear Neighbor Lady: I heard you read a letter from another Neighbor Lady and she was wondering what the rest of us thought about sending a sick neighbor some food or something to help out. And really Neighbor Lady I'm all for it any time. I'm going to tell you of something that happened to us. Last fall my husband injured his back in shocking feed that was very heavy and hard to handle. And we doctored 6 weeks without any result. Of course in the mean time he couldn't pick his corn or do his work. Finally he had to go to the hospital and be put in a cast. The first evening he was in the hospital some friends came in and told me they were going to have a husking bee there and pick our corn. They did; the men picked the corn, shelled it and with my permission hauled it to the elevator and sold it. It was in good shape and sold good. The ladies brought and served the dinners and lunches. When my husband got home all his work was done, and oh what a relief it was to him as he had to lay flat on his back for six weeks. And we were planning on moving back up here to South Dakota. Honestly Neighbor Lady words can't express what we felt and how many tears of gratitude we both shed. We decided right then and there that one way we could show our appreciation was to help anyone, anytime we could. I believe that we can say this is just another "good old American Way" and thank God for Neighbors and friends.

Mrs. Lawrence Witt, Burke, South Dakota

"The good old American Way" is certainly the way I want . . . and aren't we glad we can have a part in making and keep it that way!

Dear Neighbor Lady: I enjoy the way you celebrated Gretchen's birthday by separating it from Christmas, as I have friends who say, "well I don't know I have a birthday, it seems all Christmas." So that gave me an idea. Nice to hear of Gretchen and her family by the way of radio and the Neighbor Lady. I enjoy your company too, and their children voices and noises, and the clatter of tea cups and coffee cups. Makes your program sound like a typical midwest home. And did I hear right that you are a Dane? Well that's down my way too, as I am half Dane.

Mrs. Kermit Knutson, Akron, Iowa

Gretchen is my sister you know . . . and the idea is that we always have Christmas until noon, and from then on it's her birthday! It make two wonderful days all rolled up in one! Incidentally, she and her family are home for good now and oh but it's nice!

Dear Neighbor Lady: With five youngsters and a busy farmer husband to do things for I need not say that I'm kept terribly busy—but one day I awoke to the fact that I was getting into an awful rut and things weren't going so well. My health was giving out and I felt so overworked and all out with the world. It was then I decided I'd better take my Doctor's advice. He said, "there wasn't anyone that was going to get me out of it except myself." With a few suggestions to work on I adopted a theory of my own and one of these seemed to change a lot of things which I soon saw for myself was affecting my health. I'd like to talk about the one thing that seemed to snap me out of it mostly. I decided to take some time each day to do some one thing for myself that I had wanted to do for a long time. Now no matter how busy I am—call it selfishness or what you will—just one little time of the day that is my very own to do just what I like. Some time it is just to read in a book everybody is talking about. Maybe it is just to take a short nap. Maybe it is to try a new hair do while no one is around to see or get inquisitive. I'm not going to confess all but lots of times it is just something foolish. I'd get criticized terribly for it if some ambitious friends really knew, but I feel so really human and rested or relaxed I'm not a bit sorry for the time I wasted. I seem to be able to pitch right in with new vigor and with something interesting to look forward to for the next day. Even with some of my harder tasks that are really quite tiring to do, this one thing keeps me from getting discouraged. Who doesn't get like that with so much to do and lack of help? If this one thing would help some other Mother who feels overworked and finds her health going down under the strain, I'd like to pass it on. I think we Mothers owe it to ourselves as Mothers to keep up for the sake of our families. In spite of all these demanding tasks I also found that taking time off for an afternoon or evening at a club to meet with other ladies and discuss problems so like your own and comparing experiences, also helps lighten the load. At one time I thought I didn't have time for that either but I've found out my whole family benefits from my afternoon away from home. Although they never say, they show it in many ways. They were more proud than I, when I was elected president of the P.T.A. or of Our Women's Study Club.

Mrs. Jack Lackey

This was a letter I wanted you to be sure to read because it's so important to all of us and we're grateful to Mrs. Lackey for calling it to our attention before it's too late!

Dear Neighbor Lady: I was interested in hearing about the neighbor who also takes time to do things for herself, or with the children. It seems to me to be the only possible system in spite of the fact that it is hard on the house keeping. But as the children get older, I find that the times they remember are not when there wasn't a clean dish in the house. Instead, they talk about the Christmas when Mother made a new outfit for my favorite doll, or the time we went picking plums. Those were the nicest plums we ever found. Sometimes I wonder how many of our neighbor ladies are good house keepers.

Ruth Iverson, Pierre, South Dakota

We really aren't going to be so worried about dusting the tables as bringing smiles to our youngsters eye.... If we manage right, we CAN do both but it should be "first things first".... don't you agree?

Dear Neighbor Lady: We got a good laugh about some things on your program about a month ago. You probably have been told about it many times before but here it is. The day you were giving the recipe for

chocolate rolls your program was interrupted at Yankton, telling about Hitler's death. The announcer said "that's all we have on the death of Hitler" then your voice came back on saying "mix the flour and baking powder and bake in a hot oven 10 minutes". There were four of us here and we all agreed 10 minutes wasn't long enough in a hot oven for him.

Mrs. Warner High, St. Peter, Minnesota

Couldn't resist including this! Ten minutes indeed!

Dear Mrs. Neighbor Lady: I used to be a daily listener of your program before I came to Indiana three months ago. How I miss your grand program, and wish I could still tune in, and hear your friendly voice. Maybe someday I'll go back to Minnesota and you will still be on the air. Anyway, I hope so. I hope your Neighbor Lady circle will someday grow so large that it will cover the whole United States.

Rosetta Crist, North Bend, Indiana

Another far away neighbor, remembering our good visits.

Dear Neighbor Lady: Marjory (my sister) went with me to Mrs. C. M. Peterson's and we really had a wonderful time. I can't remember whether you've been to her home or not. Well its surely charming and so is she. My, everything was just immaculate and yet you couldn't help having the feeling that it's a very much lived in home. I'll just bet there's lots of fun and good times there. I know I felt as though I'd always known her and was right at home. And all the other Neighbor Ladies we met are just grand. And of course it was good to see "Mother Teschke" again. I was disappointed though in missing Mabel Hanson, again. It just seems as though we aren't supposed to meet. Well I could go on and on, but I've a couple more letters I must write so I'm going to close right now before starting another page. Best wishes to your family and Gretchen.

Mrs. Bart Thompson, Mission Hill, South Dakota

What a thrill to me to know our group is growing large enough to include visits like this one and don't I just wish we all might have been there! Mrs. Peterson lives in Sioux City you know and Mrs. Thompson stopped in one day while she was shopping there!

Dear Neighbor Lady: I must tell you of a little incident. I was out hanging up clothes the other day and this is what I overheard. My baby, aged 5 years and our neighbor's little girl 4 years, were playing in our sand box. Dolores, my daughter, and Normalie, Mrs. Norman Peterson's daughter, were playing house. Delores said "just a minute I want to take down this recipe," Normalie said "do you want one of my recipes?" Dolores, "no, I'm listening to the Neighbor Lady, now be quiet so I can hear." Normalie, "oh is it time for her?" Dolores, "now I must get the recipe right. Will you please keep still." And for a full minute quiet reigned in the sand box.

Mrs. Muriel McMahill, Sioux Falls, South Dakota

Those youngsters! But what do you bet she grows up to be a neighbor lady with a whole list of good "did-you-knows!"

Dear Neighbor Lady: It's not too long ago since I last wrote you but since then I have received my 1945 Neighbor Lady recipe book. So I just had to sit down and tell you how much I like it. It's simply grand and for only 25c too. I took it along with me up to the school this morning and showed it to Mrs. Moede and she was just as thrilled over it as I was. We were looking over the pictures remarking how nice they were and what a grand looking couple you make. Can't you just hear us? I really enjoyed my visit with her. She told me all about what a beautiful home you have. I'm sure if your ears were burning that morning it was because of us two.

Mrs. Albert Haugen, Mankato, Minnesota

Mrs. Moede is one of my new sisters you know acquired at the same time I acquired a husband. It's nice to know these two visit once in a while.

Dear Neighbor Lady: Here I sit pen in hand not knowing what words to put down to express my heart full of thankfulness to my wonderful WNAX neighbor ladies. I don't understand how, I, a neighbor, unknown only by visiting time, could receive all the well wishes that have come in each mail for days. I have received many notes, many long letters and 66 of the loveliest get well cards, anyone ever saw. I have read and reread them, and each time enjoy all of them. I surely didn't expect you, Neighbor Lady, to mention on our visiting time that I was in bed with a lame back. I just wanted you to know why I hadn't written lately. To you "Mrs. Speece," thanks for the get well card you sent, to Mrs. Wittmeier, a special thanks and to each and every lady that wrote me, "thanks" and I am very grateful. I intend writing to each one. I received a get well card and letter from Mrs. Albert Monroe, and there isn't any town on the letter. Do you know what it might be? Neighbors are wondering what happened to me. Well my back injury is one of long standing. Though it bothers me considerably it isn't often it puts me to bed. I am feeling fine now though not too heavy on the work yet.

Mrs. Frank Renn, Pine River, Minnesota

How glad we are we could bring some pleasure to one who has done so much for us.

Dead Neighbor Lady: The other day when you asked for a good ketchup recipe I wanted to write then and tell you our good recipe but was too busy canning and ironing and last night was so tired we went to bed before 9:30 and I was thinking about you so much and when I could write, that I dreamed about you. I thought instead of me writing to you I went over to see you and was trying to tell you the recipe. It seemed it was just time for you to go on the air for WNAX and you said if I could hurry and give you the recipe you would be glad to tell it for now was the time to make ketchup and I said, yes, I should be home making some right now. And I do have 1½ bushels of tomatoes to can and make ketchup tomorrow. Then I tried to give it to you and said, to every three pints of juice (tomato juice) and you said yes, but how do you get the juice. Then I started to tell you again and your husband came in with a large bouquet of beautiful red roses and you said here you take this mike and tell that lady yourself, and I said, well I can try and everytime I thought of some of the recipe to tell I would think I had to tell about the things you have or the sponsors would not like it, so all the time I was trying to tell the recipe I had, Perfex stories, hosiery, corduroy pieces and Arch Heelers and everything in with the ketchup recipe. It was so funny, I thought I would get up and type it to you before I have to get busy for the day.

Mrs. Mae Zeigler, Marshalltown, Iowa

I just had to include this letter dreams are so funny!



Your FAVORITE VERSES

VERSES

Neighbor Lady visiting time is never quite complete without the finishing touch of some good word to brighten the day or to make us think a little. Here are some of the favorites of the past year and maybe a few new ones. If you have a favorite line that helps you, won't you send it? It'll help even more, with the sharing.



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 by:

Mrs. G. A. Smith, Cedar Rapids, Iowa

WORDS

A joyous word may light the day,
A timely word may lessen stress,
A loving word may heal and bless.

Contributed by:

Olga Johnson, Letcher, South Dakota

* "There is no greater happiness, than giving cheer to others."

Contributed by:

Mrs. Evelyn Miller, Sioux Falls, South Dakota

LITTLE BOY THINGS

My house is quite untidy
I really must confess,
Most folks would say the place
Is an awful mess.

Building blocks and marbles
Most every kind of toy,
Or bit of worthless junk
Dear to any little boy.

Some worn spark plugs, an old tin can,
An earth worm in a jar,
A sand pail with a toy shovel
A wheelless wooden car.

These are the things that clutter up
My house but I don't mind.
For all too soon these small boy things,
He will have left behind.

And then the house will be so neat,
With things all put away
So let me live and enjoy
A cluttered house, today.

Contributed by:

Mrs. Charles Clevenger, Walnut Grove, Minnesota

NOBILITY

Not what the world
With all its whimsies,
All its varying standards,
May expect of me;
But what deep in the quiet of my soul,
I find myself demanding of myself,
Makes the depth and breadth
Of what I am—
The measurement of my nobility.

Contributed by:

Mrs. Wendell W. Robley, Sioux Falls, South Dakota

The sun be warm and kind to you;
The darkest night some star shine through;
The dullest morn a radiance brew;
And when dusk comes,
God's hand to you.

Contributed by:

Mrs. Wendell W. Robley, Sioux Falls, South Dakota

SOME GOOD LINES

Defeats give proper value to success.
Courage is fear that has dried its tears.
A good conscience is a soft pillow.
Those that can, do—those that can't criticize.
Without truth there can be no courage.
Reputation is your name; character is your nature.
A mistake not corrected is committing another mistake.

Contributed by:

Mrs. Merritt, Blunt, South Dakota

A WOMAN'S DAY

A hurry to the kitchen, a strife with pot and pan,
A tempting little breakfast, set for a hungry man.
A row of fresh washed dishes put back into their place,
A row of children sent to school, each with a shining face.
A whirl of sheets and pillows, of dust pans and of brooms,
A set of smooth and snowy beds, and neatly ordered rooms.

A rather rapid toilet, within the glass a peep,
A tidy housewife setting forth with market basket deep.
A little rest and reading, a noon day lunch to get,
A rush of school-free children, a hungry-hugging-set.
A trim and tasteful street dress, a little hat of brown,
A solemn Shakespeare circle, and a little jaunt downtown
A most delicious dinner served up with love and fun;
A chat, a yawn—a pillow, and then her day is done.

Contributed by:

Mrs. Blaine Garwood, Atkinson, Nebraska

I'd like to live in a cozy house, that's built on friendship street,
Where folks like you are apt to come and we could often meet;
I'd always leave my latch string out and my door would open wide,
And my heart as well as my cozy home would have room for you
inside.

Contributed by:

Mrs. F. J. Conn, Pleasantville, Iowa

Let's do a kind deed today, so we may have a nice memory; then
tomorrow we can say, "How nice yesterday was."

Contributed by:

Mrs. W. W. Hess, Crete, Nebraska

QUIET THINGS

When days are full of discord, and every moment brings,
Its share of strife and worry, I think of quiet things.
Quiet things and calm things, lovely things like these;
Dim woods at nightfall, snow on hemlock trees,
A cherry tree in blossom, cobwebs hung with dew
Yellow leaves drifting down with sunlight slanting through.
Behind closed lids I seek them again, and yet again
Curling wisps of wood smoke,
Violets in the rain.

Contributed by:

Mrs. Albin Johnson, Norfolk, Nebraska

It takes understanding and kindliness, too.
To make others happy the way Mothers do—
It takes constant courage, it takes a sweet smile,
It takes endless patience and love all the while,
It takes true unselfish devotion to others—
These are the things that it take to be Mothers.

Contributed by:

Bernice M. Pauls, Osakis, Minnesota

Defeats give proper value to success.

* HOMES

A home with children needs something more
Than brooms for sweeping a tidy floor.
It needs an ointment for small bruised knees,
Tall rope swings under shady trees.
Birthday cakes that are candle bright
Gay brave stories that march at night.
Kites that climb on a windy day,
Funny secrets that child lips say
Dogs and kittens and bugs and toads,
Flowers gathered on spring made roads
Lullabies when a child can't sleep.
A home is more than a place to sweep.

Contributed by:

Mrs. Frank Stork, Madison, Nebraska

We are rearing a president of the United States some place in the country. We don't know where—so we'd better do a good job of rearing all children.

There is need of the tiniest candle,
As well as the glowing sun;
The humblest deed is enobled,
When it is worthily done.
You may never be called to brighten,
The darkest regions afar; so fill for the day,
Your mission, by shining just where you are.

Contributed by:

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

HE WHO MAKES A GARDEN

He who makes a garden has, oh, so many friends.
The glory of the morning
The dew when daylight ends.
The wind, rain and sunshine and
Dew and fertile sod.
And he who makes a garden,
Works hand in hand with God.

Contributed by:

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

If you would plant for a year—
Plant grain; Yours shall be many an ear of grain.
If you would plant for a decade—
Plant trees; Yours shall be olives and shade and ease.
If you would plant for eternity—
Plant men; Eternal harvest shall be yours, then.

Contributed by:

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

Reputation is your name; character is your nature.

Its always dreary weather,
In country side or town.
When you wake and find,
The corners of your mouth turned down.

There's joy aplenty in this world,
To fill life's silver cup.
If you'll only keep the
Corners of your mouth turned up.

HER FIRST CAKE

She measured out the butter with a very solem air.
The milk and sugar also; and she took the greatest care.
To count the eggs correctly and to add a little bit
Of baking powder which you know, beginners oft omit.
Then she stirred it all together and she baked it full an hour
But she never quite forgave herself for leaving out the flour.

Contributed by:

Mrs. C. E. Buehler, Mitchell, South Dakota

There are many dusty mile posts
Between your house and mine,
But who can use the highways,
For pleasure at this time.

But we can use the airways
Of radio and find,
The world is full of neighbors,
Most interesting and kind.

Ruth Peterson

GOD'S LOVE

Shy little pansy of purple and gold,
New as a kitten, yet favorite of old,
Bloom in my garden, so I may know,
Peace, understand God's will here below.

Contributed by:

Mrs. Fred Jensen, Freeman, South Dakota

WEATHER WISE

Sunshine is delicious, Rain is refreshing
Wind braces us, Snow is exhilarating.
There is really no such thing as bad weather.

Contributed by:

Mrs. Jens O. Hanson, Battle Lake, Minnesota

Remembrance is the sweetest flower
Of all the world's perfume
Memory guards it in sun or shower
Friendship keeps it blooming.

Contributed by:

Mrs. John Snyder, Sauk Rapids, Minnesota

If you must make a mistake it will be more to your credit to make
a new one each time.

Contributed by:

Mrs. W. W. Hess, Crete, Nebraska

My road through life is rough at times,
With hills that dip and rise.
But this all helps my character—
It needs the exercise.

Contributed by:

Mrs. H. N. Streit, Boone, Iowa

MOTHER'S CREED

I have a deep conviction, when I clean and sew and bake, that in hands like mine lies the Destiny of America. While silver wings fly reassuringly and protectingly across the sky above, we, with loving hearts and busy hands, guard and watch those beneath the roof of home. I do not say by hanging crisp, fresh curtains I can stay the hand of the enemy, but I know that I can bring a feeling of bright serenity to those around me. If I can bring order out of chaos in this small home, I will nurture a sense of well ordered living. If I can plant seeds in the spring, I can show by that small garden that God's great miracle of creation exceeds by far a war lord's lust for destruction. If I can fill my children's lives with beauty and show them bright sunsets, and night skies filled with stars, I shall prove to them daily that an infinitely kind and loving Father still rules the world. And if, in spite of all precautions that we take, I have to put the armor on that dear Son, I shall fasten it with bright buckles of Truth and Courage and Love, and I shall pray for strength for him and me, for I still believe that in my folded hands lies the "Destiny of America".

Contributed by:

Mrs. Bart Thompson, Mission Hill, South Dakota

No man can tell whether he is rich or poor by turning to his ledger. It is the heart that makes a man rich. He is rich or poor according to what he is not according to what he has.

Contributed

"A man may give without loving, but he cannot love without giving."

Contributed

"A smile heals the wounding of a frown."

Contributed

War would end, if the dead could return.

Contributed

"The most I can do for my friend is simply to be his friend. I have no wealth to bestow on him. If he knows that I am happy in loving him, he will want no other reward. Is not friendship Divine in this?"

"Pleasant as it is to behold the face of nature, it has no beauty like the countenance of a beloved friend. Sweet is the song of birds, but sweeter the voices of those we love."

"The only rose without thorns is friendship."

Thy friend will come to thee unsought,
With nothing can his love be bought,
His soul thine own will know at sight,
With him thy heart can speak outright.
Greet him nobly, love him well,
Show him where your best thoughts dwell;
Trust him greatly and for aye;
A true friend comes but once your way.

"Friendship is to be purchased only by friendship. A man may have authority over others, but he can never have their hearts but by giving his own."

Contributed by:

Mrs. O. L. Carver, Des Moines, Iowa

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* Asterisks indicate items from Good Deed Dollar letters.