FOREWORD

Did you notice the bix SIX on the cover? It stands for six wonderful years! Six years of visiting....of helping....of working together. Such good years, the kind that any homemaker is proud to look back upon and feel she's accomplished a few of the things she wanted for her family. Every year as we gather this way and look back over the work we've done I think of the quotation...."A good man doubles the length of his existence; to have lived so as to look back with pleasure on our past life is to live twice...." It's so true of you people....MY neighbor ladies, the best people in the world. You've always given of yourselves for the benefit of others like you....thus building the firmest sort of friendship, the strongest sort of bond that women can know. Surely in a world built by individuals like that....surely in a world peopled by families who believe so firmly in their neighbors, peace in the true spirit cannot be far off. It's a constant challenge, it's a never ending job....but it's a good one and one we love, because we love our homes!

For next year?? What is *your* heart's desire? What can I give you in our daily visiting that you want, most of all? Remember, it's *ours*....always....the sharing is what makes it good! So keep 3:30 for us....I'll always be here, with my heart open wide!

Your....Mrs. Neighbor Lady

Jan Reighbar Lady



DEDICATION

To....this day....I dedicate this book. To the good we can do at the moment....the happiness we can find now and share with others. For every good we find in today is a result of yesterday, and a contribution to tomorrow. Today....fill it full of right living.



We really did have that ice cream and cake we told you about at the Yankton Christmas Party.



Neighbor ladies always have fun at the parties. Christmas in Sioux City.



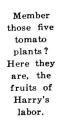
Remember the lovely Christmas carols? This picture was taken just after the youngsters sang for you.



Opening the packages was the most fun of all.



Our 1946 Christmas Party at the Boys' and Girls' Home, Sioux City, Iowa. The youngsters all live there at the Home and the packages in the picture and many more were your Christmas to them. Will you look at those happy smiles??





A The

Thought you would like to see our flower garden. The Zinnias are behind us, Marigolds in front.



This is my father, Walter T. Hubler. "Pops"



"Your Neighbor Lady" and husband, Harry, at the dining room table.



A "Neighbor Lady Book" wouldn't be complete without friend and neighbor Al Constant.



The Speeces at home in the evening.

Here are
the Speeces
and Wades,
my sister,
Gretchen
and her
husband,
Russell,
with their
two
youngsters.
It is the
Speece'
Christmas
tree.





1. Mrs. Ben Halverson, Kerrick, Minn. 2. Mrs. Ernest J. Pogany, Isabel, S. D. 3. Margaret Christians, Little Rock, Iowa. 4. Mrs. Laura L. Wiese, Brookings, S. D. 5. Jennie Beiningen, Willmar, Minn. 6. Coleman, S. D. 9 Mrs. Ray Strenge, Dell Rapids, S. D. 10. Mrs. Lloyd Albers, Guelph, N. D. 11. Aberdeen, S. D. 14. Mr. and Mrs. J. E. Bray, Arcadia, Nebr. 13. Mrs. Raymon Hehn, Osakis, Minn. 16. Mrs. Frank Brick, Carthage, S. D. 17. Mrs. Joe Svododa, Hamill, S. D. 18. Whipka Flandreau, S. D. 21. Miss Vernetta Grack, Arlington, Minn. 22. Mrs. Andrew Iverson, Morhead, Flandreau, S. D. 21. Miss Vernetta Grack, Arlington, Minn. 22. Mrs. Andrew Iverson, Moorhead, Holsten, Buffalo, Minn. 25. Mrs. Edit Fox, Cedar Rapids, Nebr. 26. Ethel Cook, Herrick, S. D. 27. Mrs. Ed. Machovec, Duncombe, Iowa. 28. Mrs. Ernest Pladsen, Isabel, S. D. 29. LeOna Hemmen, Blairsburg, Iowa. 30. Mrs. Burt Corcoran, Onida, S. D. 31. Mrs. Rudolph Porath, Valentine, Nebr.

1. Mrs. Edward Obr, Avon, S. D. 2. Mrs. Cecil Brady, Wakonda, S. D. 3. Mrs. Fred Schilling, Walnut Grove, Minn. and Mrs. Charles Clevenger, Browerville, Minn. 4. Mrs. Laurence Storjohann, O'Neill, Nebr. 5. Mrs. Frank Dieren, Larchwood, Iowa. 6. Mrs. Herbert Freer, Alpena, S. D. 7. Mrs. Roy Carwell, Sioux City, Iowa. 8. Mrs. Gordon Day, Onida, S. D. 9. Mrs. Eddie Zich, Jackson, Minn. 10. Mrs. Florence Block, Tripoli, Iowa. 11. Mrs. Nellie Hemrich, Gluek, Minn. 12. Mrs. Flora Petterson, Silver Creek, Nebr. 13. Mrs. E. Teschke, Sioux City, Iowa. 14. Mr. and Mrs. Oscar Johnson, Burbank, S. D. 15. Mrs. A. S. Mitchell, St. Onge, S. D. 16. Mrs. R. L. Richter, Sioux Falls, S. D. 17. Mrs. Harold Boyd, Henry, S. D. 18. Donna Rae Luken, Henry, S. D. 19. Mrs. Vernon Pomroy, Lake City, Minn. 20. Mrs. Ben Ferguson, Detroit Lakes, Minn. 21. Mrs. Albert Senne, Welcome, Minn. 22. Mrs. Vance Larmer, Hisle, S. D. 23. Mrs. William C. Grau, Faribault, Minn. 24. Mrs. Sam Christenen, Freeman, S. D. 25. Mrs. F. Leeseberg, Battle Lake, Minn. 26. Mrs. Knute Johnson, Adubbon, Minn. 27. Viola Garwood and Son, Atkinson, Nebr. 28. Mrs. Peter J. Herzog, Meadow, S. D. 29. Mrs. Clara Christian, Mitchell, S. D.

1. Mrs. Paul Schmieding, Madison, Minn. 2. Mrs. Austin Sheely and son, Mitchell, S. D. 3. Mrs. M. E. Moody, Emerson, Nebr. 4. Mrs. Kenneth H. Oleson and daughter, Wahpeton, N. D. 5. Mrs. Walter Nack, Groton, S. D. 6. Albert Haugen family, Nicollet, Minn. 7. Mrs. Edgar Eberhard, Parade, S. D. 8. Mrs. and Mrs. F. R. Bierce, Mt. Vernon, S. D. 9. Mrs. Hugh Delano, Eagle Grove, Iowa. 10. Mrs. Sophia Fischee, Wessington, S. D. 11. Mr. and Mrs. Clarence Heesch, Dell Rapids, S. D. 12. Mrs. Loia Harrington, Sioux Falls, S. D. 13. Mrs. Lambert Hollinga, Orange City, Iowa. 14. Mrs. Pete Iowa. 17. Mr. and Mrs. Charles Gifford, Dorsey, Nebr. 18. Mrs. John Snyder, Sauk Rapids, Minn. 19. Mrs. William Blankenhagen, Echo, Minn. 20. Mrs. Leo Hoffman, Wilmot, S. D. 21. Mrs. Wilfred and sons, Colman, S. D. 24. Mrs. Schelby Grant and son Dwight, Backus, Minn. 23. Mrs. Alvis Schmidt Earl Johnston, Granite Falls, Minn. 26. Mrs. Tim Wilson, Forest City, Iowa. 27. Mrs. Marvin Fuelberth, Hartington, Nebr. 28. Mrs. Ora Maye Wiechmann, Wagner, S. D. 29. Children of Mrs. Valley, Iowa. 28. Mrs. H. H. Ohlmann, Valentine, Nebr.

Your Recipes



Would you ever believe how many "recipe neighbors" you have? Here's a whole section of them... and if you find one that's especially good, why not write and tell that neighbor so! Who knows, you might find a kindred soul. That's the backbone of all our good visiting you know....the same goal, a happy home!

«Eakes and Frostinas

CHOCOLATE MALTED

MILK CAKE

11/2 cups sweetened chocolate malted milk powder

1 cup sour cream ½ teaspoon salt 1 teaspoon vanilla

1 teaspoon soda 1 cup sifted flour

Mix ingredients well and bake in layers or loaf for twenty-five minutes in moderate oven.

> Mrs. O. H. McClurg, Scranton, Iowa (And many other neighbors)

SOUR CREAM CHOCOLATE SYRUP CAKE

11/2 cups dark syrup 2 eggs, beaten

1 cup sour cream (or use 1/4 cup shortening and ½ cup sour milk) 1 teaspoon soda

2 cups flour ½ cup cocoa 1/2 cup boiling water

1 teaspoon vanilla 1 teaspoon salt

Beat eggs and syrup well. Add cocoa which has been dissolved in water. Then add sour cream or sour milk and shortening. Beat dry ingredients and vanilla into the mixture. Makes 20 cupcakes or a two-layer cake or nice loaf. Bake in moderate oven.

YOUR NEIGHBOR LADY'S FAVORITE

HONEY 134 cups sifted "all-purpose" flour 114 cups honey

CAKE

FUDGE 1½ teaspoons soda 1 teaspoon salt

½ cup shortening 2 eggs

3 cup tepid water

1 teaspoon vanilla

21/2 squares unsweetened chocolate, melted

Combine liquids (except eggs) in bowl. Cream shortening and sift in dry ingredients. Add one-half of liquid and eggs. Mix until all flour is dampened, then beat for two minutes (300 strokes). Add remaining liquid and melted chocolate; blend and beat five minutes (750 strokes). Bake in two 9-inch greased layer pans in moderate oven.

Mrs. G. B. Splinter, Watertown, South Dakota

CORN SYRUP SPICE CAKE

21/4 cups flour 2½ teaspoons baking powder

¼ teaspoon salt 14 teaspoon cinnamon

½ teaspoon nutmeg

1/4 teaspoon cloves ½ cup butter

1 cup light syrup 2 eggs

½ cup milk 1 teaspoon vanilla

Sift dry ingredients three times. Cream butter and beat in syrup. Add a fourth of flour mixture and beat. Add eggs one at a time and beat. Alternate rest of flour with milk. Bake forty-five minutes in 350° oven. Mrs. Floyd Leeseberg, Battle Lake, Minnesota

PUMPKIN CAKE

11/4 cups sugar ½ cup lard or butter 2 eggs, beaten 21/4 cups cake flour or

2 cups all-purpose flour 3 teaspoons baking powder ½ teaspoon salt

½ teaspoon cinnamon ½ teaspoon ginger teaspoon ginger
teaspoon nutmeg
teaspoon nutmeg
teaspoon soda
cup nutmeats
cup pumpkin

½ teaspoon cloves

11/2 cups unsweetened

and nutmeg

¼ teaspoon salt

Cream shortening and sugar and blend in beaten eggs. Sift flour once and measure. Sift again with spices, salt and baking powder. Mix pumpkin, milk, and soda together. Blend flour and milk mixture alternately with the sugar and egg mixture. Add nutmeats. Bake in loaf fifty minutes or two layers for thirty-five minutes.

* APPLE SAUCE CAKE

½ cup shortening 1 cup dark corn syrup 2 cup raisins

2 cups enriched flour 11/2 teaspoons baking powder

applesauce 1 teaspoon soda 1 teaspoon cinnamon 2 teaspoons cocoa

Cream shortening. Add syrup and raisins and mix well. Sift flour, spices and salt together. Add soda and cocoa to applesauce. Add flour and applesauce mixtures alternately to shortening. Pour into greased baking pan 2x8x12. Bake in moderate oven for forty-five minutes. This makes a large cake.

Christine Ringsby, Montevideo, Minnesota

GINGERBREAD

4 cups flour, sifted

11/3 teaspoons soda 1 teaspoon cinnamon 4 teaspoons baking powder

3 teaspoons ginger ½ teaspoon salt

1 cup sugar

Mix together above ingredients and store in a closed container in a cold place. When ready to use, to 21/2 cups of above mixture use following ingredients:

1 egg, slightly beaten 34 cup molasses

1 cup sour milk or buttermilk 1/4 cup melted shortening

Combine ingredients and beat only until well blended and smooth. This will make one 8x8 inch square or two dozen cupcakes.

Elnora Hintze, Spring Valley, Minnesota

BUTTERSCOTCH 1/2 cup lard

PUDDING CAKE 1 cup dark syrup

2 eggs, separated 1 cup sour milk

2 cups flour 1 package butterscotch

pudding mix 1 teaspoon soda in 1/4

1 teaspoon vanilla cup of boiling water ½ teaspoon baking powder Pinch of salt

Cream lard and syrup until fluffy. Add egg yolks and beat well. Add vanilla and soda dissolved in boiling water. Sift flour before measuring and then sift with pudding powder, salt and baking powder four times. Add alternately with sour milk. Add beaten egg whites last. Bake in moderate oven until done. Makes a large cake.

Mrs. Nelvina Bergsma, Ashton, Iowa Mrs. F. J. Hupp, Jr., Ewing, Nebraska * GRAHAM CRACKER LAYER CAKE

3 tablespoons butter ½ cup sugar 2 egg yolks 1 cup milk

2½ cups graham cracker crumbs (rolled fine) 1/8 teaspoon salt

34 teaspoon vanilla

Powder

2½ tablespoons baking 2 egg whites, stiffly beaten

Cream butter and sugar and add egg yolks. Combine graham cracker crumbs with baking powder and salt. Add alternately with milk to the first mixture. Add vanilla and stiffly beaten egg whites. Bake in two well greased layer cake pans (7 inch) for twenty minutes at 350°.

FILLING FOR CAKE

% cup shredded pineapple ½ cup powdered sugar 1 teaspoon lemon juice

Drain pineapple as dry as possible. Combine with sugar and lemon juice. Spread between layers.

ICING

1 egg white, stiffly beaten

1 cup powdered sugar ½ teaspoon lemon juice

Beat egg white stiff. Stir in sugar gradually and then lemon juice. Mrs. Orphey W. Ishaug, Pelican Rapids, Minnesota

APPLE GRAHAM-CAKE

3 tablespoons butter or margarine CRACKER 1/3. cup sugar 2 eggs separated 2 cups graham crackers crushed very fine 2½ teaspoons baking powder 1 cup sweetened whipped 1/8 teaspoon salt

½ cup milk

1 teaspoon vanilla extract 2 cups sliced apples

2 tablespoons melted butter 3 teaspoons sugar

¼ teaspoon cinnamon

cream

Cream butter and sugar. Add egg yolks and beat thoroughly. Combine graham cracker crumbs, baking powder and salt and add alternately with the milk and vanilla extract to the other ingredients, stirring until well blended. Beat egg whites stiff, but not dry, and fold lightly into the cake mixture. Pour half the cake mixture into a well-greased, fluted edge, heat resistant pie plate, cover with one cup sliced apples. Pour remainder of mixture over apples. Arrange other cup of sliced apples over top of cake and cover with melted butter. Mix together sugar and cinnamon and sprinkle over apples. Bake in moderate oven, 350° F., about forty-five minutes or until apples are tender. Serve while still warm. Cover each serving with whipped cream. Six to eight servings.

Mrs. Frank L. Stork, Madison, Nebraska

UPSIDE DOWN CAKE

½ cup butter ½ cup sugar

or other fruit juice

1 egg, separated

1½ cups sifted cake flour ½ cup pineapple juice 2½ teaspoons baking powder Pinch of salt

Cream the butter and add sugar. Cream well and add the egg yolk and mix well. Sift the flour two or three times with the salt and baking powder. Add alternately with the pineapple juice, adding flour first. Fold in the egg white last.

TOPPING FOR UPSIDE DOWN CAKE

4 tablespoons butter

34 cup brown sugar Sliced pineapple or other fruit

In an 8x8 inch pan melt the butter and add the brown sugar. Place pineapple or other fruit on this and pour on cake batter. Bake about thirty-five to forty minutes in moderate oven.

Mrs. John K. Tiede, Parkston, South Dakota

HONEY CREAM CAKE

2 cups sifted cake flour ½ teaspoon soda ½ teaspoon salt

1 teaspoon lemon extract 1½ teaspoons baking powder 2 eggs

1 cup strained honey 1 cup thick sour cream

Sift dry ingredients together. Beat eggs until frothy and gradually beat in honey. Add flavoring. Add flour mixture alternately with sour cream, beating until smooth after each addition. Turn into greased pan and bake at 350° thirty-five to forty-five minutes.

Mrs. Rudolph Porath, Valentine, Nebraska

ANGEL FOOD CAKE

1 cup sifted cake flour 1 cup egg whites 1 teaspoon cream of tartar 14 cups sifted granulated sugar

1/4 teaspoon salt 1 teaspoon vanilla

Sift flour once, measure and sift four more times. Beat egg whites and salt on large platter with flat wire whisk. When foamy, add cream of tartar. Continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sifted sugar, two tablespoons at a time until all is used. Fold in flavoring. Sift small amount of flour over mixture and fold in carefully. Continue until all is used. Put a layer of wax paper in bottom of ungreased angel food pan and pour in batter. Bake in oven at least one hour, slowly. Begin at 250° F. and after thirty minutes increase heat slightly and bake thirty minutes longer. Remove from oven and invert pan for one hour. Then run a sharp knife carefully around edge and around tube in center and cake comes out easily.

This recipe makes a large cake. The underlying principle in making angel food cake is the fact that air is the only leavening agent. Therefore, in the mixing, as much of it as possible must be incorporated and retained throughout the mixing process. The heat of baking causes the little sacs of air to expand, thereby making the cake rise. When an angel food cake is done, it will shrink some due to the contraction of the cooked egg white. This is one method of determining when the cake is done. Experiments indicate that egg whites that are watery in consistency and that are of room temperature give the best volume when beaten. They also produce a more tender cake.

Miss Sue L. Jenkins, Parkers Prairie, Minnesota

ANGEL FOOD VICTORY CAKE

34 cup white syrup 1 cup egg whites

1/4 teaspoon salt ½ cup sugar

1 teaspoon cream of tartar 1 cup sifted cake flour

Boil syrup until it forms a soft ball when tested in cold water. Beat egg whites until frothy and add cream of tartar and salt. Beat until stiff and add hot syrup a little at a time, beating after each addition. Sift flour and sugar together. Fold into the egg whites. Bake in ungreased angel food pan. Bake sixty minutes—the first fifteen minutes at 320°, the remaining at 300°. When baked, invert pan one hour before removing.

Mrs. Norbert Zens, Miller, South Dakota

* VICTORY SPONGE CAKE

1 cup flour 1 cup sugar 5 egg yolks ¼ teaspoon salt.

34 teaspoon cream of tartar 5 egg whites

3 tablespoons boiling 1 teaspoon lemon flavoring

Sift flour once, measure, and sift with ½ cup of the sugar four times. Beat egg yolks until thick and lemon colored. Add the other ½ cup sugar and beat until frothy. Add the boiling water gradually and beat until thick. Fold in sifted flour and sugar. Sift the salt and cream of tartar over the egg whites and beat with wire whip until stiff. Fold in the beaten egg whites and the lemon flavoring. Bake in ungreased angel food pan for about 14 hours at 300° F. Invert pan until cool.

Mrs. William Stuerman, Jr., Rock Rapids, Iowa (This recipe took first prize three years straight at a State Fair)

SPONGE CAKE

SUGARLESS 4 eggs, separated 1 cup white syrup 1/4 teaspoon salt

3 teaspoons baking powder 1½ cups cake flour

½ cup cold water

1 teaspoon lemon flavoring

Beat egg yolks to a lemon color and slowly add white syrup. Sift together the flour and baking powder three times and add to the egg mixture alternately with the cold water. Add lemon flavoring. Add salt and mix well. Add the beaten egg whites last. Bake in a greased pan in a moderate oven.

Mrs. Emmet Schewe, Sleepy Eye, Minnesota

* CRUMB CAKE

1 cup dates, chopped

1 cup soda cracker crumbs ½ cup nutmeats, chopped 1 teaspoon baking powder 1 cup sugar (or little less) 3 egg whites, beaten

Stir all ingredients together. Press into a pan around 1/2 inch thick or so and bake in oven thirty minutes. Break in pieces and put in dishes. Top with flavored whipped cream.

Mrs. Bernard Ohlenkamp, Elkton, South Dakota

PECAN CAKE

1 cup butter (or half butter and half other shortening)

1 cup brown sugar 4 cups sifted flour ½ teaspoon salt

2 teaspoons baking powder

6 eggs, beaten 1 cup light corn syrup

4 cups shelled pecans 2 pounds seedless raisins

Cream butter and sugar until light and fluffy. Sift flour, salt and baking powder, reserving one cup flour for dredging nuts and raisins. Combine eggs and corn syrup. Add alternately with dry ingredients to creamed mixture. Mix well. Add floured pecans and raisins. Pour batter into a nine-inch tube pan lined with three layers of brown paper which have been greased. Bake in a very slow oven, 275°, for three hours. Yields a seven pound cake. To decorate, remove cake carefully from oven at end of first hour and a half. Press nut halves gently on top and drizzle one unbeaten egg white and two tablespoons strained honey over surface. Replace in oven and continue baking. A piece of brown paper may be placed over top of cake during baking to prevent over-browning. Allow to cool before removing from pan. Improves with storing and

Mrs. Paul Glantz, Armour, South Dakota

MINCEMEAT FRUIT CAKE

21/2 cups sifted flour 1½ teaspoons baking powder 1 cup sugar ½ teaspoon soda

1 cup nutmeats ½ cup butter, melted

½ teaspoon salt 1 pound mincemeat 1 cup raisins

1 teaspoon vanilla 2 eggs

Sift flour, baking powder, soda and salt together. Combine mincemeat, raisins and nuts. Add sugar, vanilla and melted butter. Add eggs, one at a time, beating well after each addition. Fold in sifted dry ingredients. Pour batter into a tube pan which has been lined with waxed paper. Bake in a 325° oven for one and a half hours. Note: Use moist

Doris Hehr, Holland, Iowa

* VERSATILE 1/2 cup shortening (creamed) 1 teaspoon soda FRUIT CAKE 1 cup dark syrup and honey 1 teaspoon cinnamon (about half and half)

1 egg, beaten 1 cup applesauce (unsweetened) 21/4 cups flour

½ teaspoon cloves ½ teaspoon salt ½ cup chopped nuts 1 cup raisins and currants

Candied fruit peel to taste Cream shortening and add syrup and honey. Cream well and add egg. Beat together to blend and add applesauce. Sift together the flour, soda, cinnamon, cloves, and salt and add to the liquid mixture. Add the nuts,

raisins, currants, candied fruit peel and bake in a moderate oven. A "Creamy Nutmeg Sauce" is good served over this. This recipe can be used either as fruit cake or steamed pudding.

* CREAMY NUTMEG SAUCE

2 heaping tablespoons 2 heaping tablespoons butter sugar

2 heaping tablespoons 2 cups rich milk flour ½ teaspoon grated nutmeg

Mix ingredients together and bring to boil. If a little sweeter sauce is desired, you can use a little white corn syrup added to the boiling hot sauce.

Mrs. William Gregg, Cherokee, Iowa

* ICE BOX CAKE

36 graham crackers 1 cup butter

3 eggs, beaten separately 1 No. 2 can crushed pineapple

2 cups sugar

Beat eggs well. Roll 24 graham crackers and line oblong pan with crackers and pat down. Cream the butter and sugar well and add beaten egg yolks. Add crushed pineapple, then the stiffly beaten egg whites. Spread mixture on graham crackers. Roll twelve more graham crackers and spread on top. Let stand twenty-four hours in refrigerator. Serve with whipped cream. Serves 16.

Mrs. Richard Reikofski, Foster, Nebraska

CHEESE CAKE

36 graham crackers 3 tablespoons flour

1/4 teaspoon baking soda 3 tablespoons brown sugar 3 tablespoons water

Roll crackers very fine and mix all dry ingredients in, adding butter and water last. Mix well as for pie. Use 9-inch square pan. Put half the mix on bottom and pack down well. Use other half of mix for top of cake.

FILLING

1 pound white cream cheese 2 eggs, separated

8 tablespoons melted butter

½ cup chopped red cherries Vanilla

34 cup white sugar

Cream cheese well with sugar and egg yolks. Add vanilla and cherries and mix well. Add stiffly beaten egg whites last. Pour this filling on top of the graham cracker mixture and put the remaining half of the graham mixture on top of the filling. Bake in oven at 300° until cake splits on top. Bake approximately thirty minutes. Never cut cheese cake until it is cold.

Mrs. S. Thompson, Franscara, Manitoba, Canada

ORANGE **PECAN JELLY**

ROLL

% cup sifted flour 1/4 teaspoon salt

3 eggs, separated 1 cup white corn syrup

½ teaspoon grated lemon rind 1 teaspoon baking powder 1 tablespoon orange juice 34 cup pecans (ground fine) 1 cup orange filling

Mix and sift flour, baking powder and salt. Beat egg yolks until thick and gradually beat in syrup, lemon rind and orange juice. Fold in half of stiffly beaten egg whites. Gradually fold in flour mixture and add remaining egg whites. Turn in greased pan and bake in moderate oven for about twenty minutes or until done. Quickly turn from pan and spread with pecans and then spread with orange filling.

ORANGE FILLING

34 cup light corn syrup 2½ tablespoons cornstarch ½ cup water Pinch of salt

1 tablespoon lemon juice 1 teaspoon grated orange rind

1 egg yolk, slightly beaten 1 tablespoon butter

½ cup orange juice

Combine syrup, cornstarch and salt and stir in egg yolks. Add orange juice, lemon juice and water. Cook over hot water for twenty-five minutes, stirring occasionally. Add orange rind and butter. Cool and beat until creamy.

Martha L. Johring O'Neill, Nebraska

SUGARLESS FROSTING

1 cup syrup ¼ cup butter ¼ cup milk

½ teaspoon vanilla

2 heaping teaspoons cornstarch

Combine the syrup, butter and milk and boil until it forms a soft ball in cold water. Then make a paste of two heaping teaspoons cornstarch and a little milk. Add to the frosting and boil a few minutes longer. Add vanilla.

Mrs. S. L. Conklin, Woodworth, North Dakota

FLUFFY YELLOW ICING

1 egg white 1/4 teaspoon cream of tartar

1 package vanilla pudding powder 1 teaspoon vanilla

Beat egg white until fluffy and add cream of tartar, beating until stiff. Add pudding powder and beat. Add vanilla.

Mrs. Floyd Leeseberg, Battle Lake, Minnesota

SOUR CREAM FROSTING

5 tablespoons brown sugar 1 teaspoon butter 4 tablespoons sour cream

Powdered sugar

2 tablespoons sweet milk

Mix ingredients together, with the exception of the powdered sugar, and bring to a boil. When cool, mix in enough powdered sugar to give the consistency you desire for spreading.

Mrs. Henry Schaal, Jamestown, North Dakota

MARSHALLOW CREAM

1 cup white corn syrup 1 egg white, beaten

2 tablespoons cold water 1 teaspoon vanilla

1 teaspoon plain gelatin

Bring syrup to boil and cook to the firm ball stage. Pour slowly over beaten egg white. Soak gelatin in cold water to dissolve it and add to the hot mixture. Add vanilla and beat until light. This keeps indefinitely and is nice to have on hand for a topping for gingerbread, cake, etc.

Mrs. Everett Marple, Wendell, Minnesota

Mrs. Harry Powell, Wessington Springs, South Dakota

Mrs. Gilbert Volwiler, Osmond, Nebraska

DATE BARS

1 cup syrup, light or dark 1 cup dates, or raisins

½ cup nutmeats

Cook syrup and dates until it forms a paste. Cool and add nutmeats.

PART II OF DATE BARS

1½ cups flour

½ teaspoon soda 1/2 cup shortening 1½ teaspoons salt 1 cup quick oatmeal ½ cup sour milk

Mix all ingredients as for pie dough. Roll out half of mixture and line bottom of pan. Put in filling (date and syrup mixture) and roll out remainder of dough to put on the top. Bake until nice and brown.

Mrs. Ardath Devries, Armour, South Dakota

* HONEY JAM BARS

½ cup shortening ½ cup honey 1½ cups sifted flour 1 teaspoon baking powder ½ teaspoon salt

1 egg, well beaten 1/4 teaspoon nutmeg 1 teaspoon cinnamon 4 teaspoon allspice 34 cup jam, any kind

Cream shortening well. Add honey and beat well. Sift the dry ingredients together three times. Add egg to creamed mixture and blend in. Beat in the dry ingredients. Spread half of the batter in a greased pan. Spread the jam on batter and cover with remaining batter. Bake in moderate oven thirty to thirty-five minutes. Be careful not to get them too hot as honey burns easily.

Doris Hehr, Holland, Iowa

ICE BOX
COOKIES

1/2 cup shortening
1/4 cup white syrup
2 packages ice cream mix
(Either that with no flavor
or the vanilla flavor)
1/2 teaspoon soda

 $\frac{1}{4}$ teaspoon nutmeg 2 eggs

1% to 2 cups flour Raisins

Raisins Nutmeats

Mix ingredients together and roll in a long roll. Chill and slice. Place on cookie sheet and bake.

Ruth Juel Kramer, Garner, Iowa

PEANUT
BUTTER
4 cup peanut butter
1 teaspoon baking powder
4 teaspoon soda
1 teaspoon soda
2 eggs
1 teaspoon salt
1 teaspoon vanilla
1 teaspoon vanilla
1 cup chopped peanuts

Cream fat, peanut butter and molasses. Add beaten eggs. Sift dry ingredients together and add to creamed mixture. Add peanuts and vanilla. Drop by teaspoon onto cookie sheet. Bake in 350° oven ten to twelve minutes.

Mrs. Eida E. Simonson, Whittemore, Iowa

* HONEY SOUR CREAM COOKIES	1 cup honey ½ cup butter or shortening 1 egg, beaten ½ cup sour cream ½ teaspoon soda	½ teaspoon cloves ½ teaspoon cinnamon 2 teaspoons baking powder 1 cup chopped nuts 2 cups flour
	34 teaspoon salt	•

Cream honey and butter and add beaten egg and nuts. Mix well. Sift dry ingredients together and add to first mixture alternately with cream in which soda has been dissolved. Mix well and drop on greased tin. Bake in hot oven fifteen minutes. If your cream is very rich, use just about ¼ cup more flour

Mrs. Oscar Hvinden, Maddock, North Dakota

ORANGE 1 cup flour 1 teaspoon grated orange rind powder 1 teaspoon salt 1 teaspoon grated orange rind 1 teaspoon salt 1 teaspoon grated orange rind 2 teaspoon grated rind 2 teaspoon

Sift flour before measuring and sift again with baking powder, salt. Cream shortening and add sugar, orange rind and cream until light. Vigorously beat in the eggs and add the flour mixture alternately with milk. Gradually fold in corn flakes and nuts. Drop from teaspoon onto a greased baking sheet two inches apart. Bake in a moderate oven for fifteen minutes or until lightly browned.

Mrs. Frank Noziska, Atkinson, Nebraska

* CHOCOLATE DROP COOKIES

½ cup shortening ¼ cup sugar ¾ cup dark syrup 1 egg ½ cup buttermilk

2 squares (2 oz.) unsweetened chocolate 2½ cups flour ½ teaspoon salt 1 cup chopped nuts ½ teaspoon soda

Cream sugar and shortening. Add syrup and beat well. Add egg and melted chocolate. Sift flour, salt, soda and add to creamed mixture with milk. Add nuts last. Drop by teaspoons two inches apart on greased baking sheet. Bake twelve to fifteen minutes at 400° F. Makes about four dozen cookies and they may or may not be topped with frosting.

* FROSTING

18 marshmallows 2 squares chocolate 3 tablespoons milk

Blend together in double boiler. Let cook until completely smooth. When cool spread on cookies.

Mrs. Justin Butterfield, Inman, Nebraska

MATRIMONIAL
BARS

1 ½ cups oatmeal
1 ½ cups flour
½ cup brown sugar
¾ cup shortening

1 teaspoon soda
1 ½ cups cooked dates
or ground raisins
½ cup white sugar

Place the first five ingredients in a pan and mix as you would pie crust. Put half of the mixture in an 8x8 inch pan. Pat it down firmly. Have ready the dates or ground raisins which have been cooked with the ½ cup white sugar. This should be cooled and spread over the mixture which you pressed firmly into the greased pan. Then put the other half of your mixture over the top and press this down, too. Bake in a moderate oven for thirty-five to forty-five minutes. Cut into the size you like as you would cake, and serve. The mixture is very crumbly when you put it in the pan. However, do not add any liquids as your raisins or dates furnish that part of the moisture needed to make them firm.

Mrs. Phil Davis, Braddock, North Dakota

APRICOT 1 cup dried apricots 3 egg yolks 1 teaspoon baking powder ½ cup sugar 3 egg whites 1 teaspoon salt 3 cup nutmeats

Soak dried apricots three hours, drain and cut fine. Beat egg yolks and add sugar and nutmeats. Add the apricots and dry ingredients and fold in the beaten egg whites. Pour in greased 9x13 inch pan and bake in 350° oven. Cut in squares or bars. Cool and roll in powdered sugar.

Mrs. J. Q. Siddons, Des Moines, Iowa

HONEY
HERMITS

1 1/3 cups strained honey
1/2 cup shortening
1 teaspoon cinnamon

½ teaspoon nutmeg 1 teaspoon salt 1 cup chopped raisins
3% cups flour
% teaspoon soda in
1/4 cup water

14 teaspoon cloves

Heat honey and shortening together. Add spices to this mixture. Cool and add beaten egg. Alternate flour and salt (sifted together) with

the soda water, then add raisins. Beat well. Drop on greased pan and bake in moderate oven until well done from twelve to fifteen minutes. Mrs. Reinie Leno, Bowdle, South Dakota

CINNAMON DROP COOKIES 1 cup sugar 1 egg 1 cup sour cream 1 teaspoon soda Pinch of salt 2 cups flour

Mix dry ingredients, add the liquid and form a stiff dough. Drop one teaspoon of the dough at a time into a mixture of one half cup sugar and one teaspoon of cinnamon. Roll dough in this mixture until covered. Nuts, raisins or dates may be added if desired. Bake in a moderate oven on cookie sheet.

Bernice Vortherms, Granville, Iowa

OATMEAL COOKIES

3 cups flour ½ teaspoon salt

1/2 teaspoon allspice 11/2 teaspoons soda

1½ cups raisins 3 cups rolled oats 1 teaspoon cinnamon 1½ cups dark syrup 3 whole eggs

2 cups thick sour cream 1 cup walnut meats 1 teaspoon vanilla

Mix ingredients as you would any cookie dough. Drop by teaspoon in pan. Bake in moderate oven. This makes a large batch.

Mrs. Hans Bach, Belden, Nebraska

* ORANGE MARMALADE **BROWNIES**

1/4 cup melted shortening ½ cup sugar ½ teaspoon salt

2 eggs

34 cup orange marmalade

Combine shortening, sugar and salt and cream well. Add eggs, one at a time, beating well after each addition. Blend in marmalade. Add melted chocolate. Sift together flour and soda. Stir into mixture with nuts added with last part of flour. Mix thoroughly, Grease 7x11 inch pan. Pour in cookie batter and bake at 350° for thirty-five to forty minutes.

Mrs. Warren Fernau, Butte, Nebraska

* SOUR CREAM **BROWNIES** 11/3 cups sugar 1 cup sour cream 5 egg yolks 1 teaspoon salt

2½ squares chocolate 1% cups flour

1 cup flour, sifted

1 square chocolate

½ teaspoon soda

½ cup chopped nuts

½ teaspoon soda 1 cup nutmeats or raisins

1½ teaspoons vanilla

Beat egg yolks. Add sugar, melted chocolate and sour cream. Sift soda, salt and flour together and add to mixture. Mix well. Add vanilla and nuts or raisins. Spread in well greased pans and bake in moderate oven for twenty minutes.

Mrs. F. C. Nash, Hayes, South Dakota

* ICING FOR BROWNIES

2 heaping tablespoons powdered sugar

1 level tablespoon cocoa ¼ teaspoon vanilla

1 heaping tablespoon Some cream brown sugar

Mix ingredients together, using just enough cream to make it spread well. Spread on brownies while they are hot.

Mrs. Eddie Conlin, Sherburn, Minnesota Mrs. C. O. Bjorsness, Dahlen, North Dakota SOFT GINGER COOKIES 2¾ cups flour ½ cup shortening 1 cup molasses 2 tablespoons sour milk

1 teaspoon soda 1 teaspoon salt 2 teaspoons ginger

Cream shortening and add molasses. Mix well. Add milk. Add sifted dry ingredients to above mixture and blend into soft dough. Chill in refrigerator two hours. Roll out dough on floured board and cut with cookie cutter. Place on oiled cookie sheet. Bake in a 375° oven from seven to nine minutes. Makes six dozen.

Mrs. Harry Lebahn, Winfred, South Dakota

YULETIDE FRUIT BARS

1 cup flour 1 teaspoon baking powder 1 teaspoon salt 1 cup light brown sugar

¼ cup shortening, melted 1 tablespoon grated orange rind

2 eggs

4 cups cranberries 1 cup shredded cocoanut. chopped

1 cup chopped nutmeats Confectioner's sugar

Sift flour, measure, sift again with baking powder and salt. Combine with sugar. Add melted shortening and orange rind to well beaten eggs. Combine with dry ingredients. Put cranberries through a coarse grinder and add to mixture. Add cocoanut and nutmeats and mix well. Pour into shallow well greased pan 11x7x1 inches and bake in moderate oven, 350°, fifty to sixty minutes. Cut in bars while warm and sprinkle with confectioner's sugar. Makes 24 bars.

Mrs. Marian Lathrop, Sioux Falls, South Dakota

SWISS COOKIES

11/4 cups strained honey CHRISTMAS 34 cup butter 2 cups sugar ¼ cup fruit juice

1 orange (grated rind only) 1 lemon (grated rind only) 1 teaspoon salt 1 teaspoon cinnamon

2 teaspoons nutmeg 1 teaspoon cloves

4 teaspoons baking powder 2 cups unblanched almonds. · chopped (Any kind of nuts can be used) 4 cups flour (about)

Melt honey and butter over hot water. Add sugar, fruit juice and rind. Sift together flour, spices, baking powder and salt. Mix into the honey mixture. Add nuts. Add some more flour if needed to make a very stiff dough. Cover and let ripen for several days. Roll dough to 1/8 inch thickness. Cut into strips about 2 or 21/2 inches. Bake in a hot oven until brown. Frost with powdered sugar icing. Store in a covered jar to ripen.

Doris Hehr, Holland, Iowa

HONEY DATE COOKIES

3 eggs, well beaten 1 teaspoon vanilla 1 cup honey 1 cup chopped nuts

11/3 cups flour 1 pound chopped dates 1 teaspoon baking powder

Sift flour and baking powder together. Mix together the eggs, vanilla, honey and add the flour mixture. Then add chopped nuts and dates. Bake in a long, flat tin. Mixture should be about 1/4 inch high in pan and 1/2 inch after baking. Cut in strips one inch wide and two or three inches long. Roll in powdered sugar. Pack away in crock.

Mrs. Myrten Wiebold, Madison, Nebraska

FRUIT	1/4 cup shortening	½ teaspoon ginger
SPICE	¼ cup brown sugar	2 eggs, beaten
BARS	½ cup molasses	¼ teaspoon vanilla
	1 cup sifted flour	1/4 cup mixed candied fruit
	¼ teaspoon soda	½ cup chopped nutmeats
	½ teaspoon salt	

Sift together flour, soda, salt and ginger. Cream together the shortening and sugar until light and fluffy. Add molasses and blend well. Add eggs and vanilla extract and mix well. Dredge fruit and nutmeats in $\frac{1}{4}$ cup of the flour. Add remaining flour gradually to creamed mixture, mixing well. Fold in fruit mixture. Spread batter in a greased 7x11 inch pan and bake in 350° oven thirty minutes. Cut in bars when done.

Mrs. Rudolph Porath, Valentine, Nebraska

* PRUNE	1 cup brown sugar	¼ teaspoon salt
NUT	1/3 cup butter	2¾ cups flour
COOKIES	1 egg, beaten	½ teaspoon baking powder
	½ cup cooked, chopped	½ teaspoon baking soda
	prunes	½ teaspoon cinnamon
	½ teaspoon maple	½ cup chopped nuts
	flavoring	

Cream sugar and butter. Add eggs, prunes and flavoring . Mix well. Sift flour, baking powder and soda, salt and cinnamon together. Add alternately with milk to first mixture. Add nuts and mix well. Drop by teaspoon onto a well-oiled cookie sheet. Bake in a moderate oven from twelve to fifteen minutes.

Grace Brenna, Yankton, South Dakota

* SUGARLESS SUET COOKIES	1 cup suet, chopped fine ½ cup molasses ½ cup syrup 1 cup milk (sour) 1 cup raisins 3½ cups flour	2 teaspoons cinnamon 1 teaspoon nutmeg ¼ teaspoon salt 1 teaspoon soda 1 egg 1 cup chopped nutmeats
	1 teaspoon cloves	1 cup emopped natineaus

Mix suet, molasses, syrup and egg together. Beat well. sift dry ingredients together and add alternately with the milk to suet mixture. Add raisins and nuts with last addition of flour. Mix well and drop by teaspoon on oiled cookie tin. Bake in moderate oven.

Mrs. Doris Burt. Bassett. Nebraska



CREAM
CHERRY
PIE

1 package vanilla pudding
mix
2 package (4% tablespoons)
cherry fruit-flavored gelatin

1 cup hot canned cherry

1 teaspoon lemon juice 134 cups drained canned cherries

Prepare vanilla pudding as directed on package. Chill. Turn into a baked, 9-inch pie shell. Dissolve gelatin in hot cherry juice. Chill until

slightly thickened. Add lemon juice and cherries. Pour over pudding in pie shell. Chill until firm. Serve with whipped cream, if desired.

Mrs. Ralph M. Helle, Mitchell, South Dakota

PEACH PIE

Peaches
2 teaspoons sugar
Pinch of salt

1 package Butterscotch
pudding mix
1/3 cup of water

Put peaches in unbaked pie shell and sprinkle with sugar and salt. Dissolve the pudding mix in the water and pour over the peaches. Cover with top crust and bake as usual.

Mrs. Bart Thompson, Mission Hill, South Dakota

RHUBARB-DATE PIE

1/2 pound or 2 cups rhubarb
1/3 cup sugar and 1/3 cup sugar and 1/3 cup sugar and 1/3 cup syrup)
1 egg

1/2 pound or 2 cups rhubarb
2/3 cup sugar and 1/3 cup syrup)
3 tablespoons flour

Beat the egg and add sugar and flour. Mix well with other ingredients. Cut the rhubarb in inch pieces. Place ingredients between two crusts and bake in a quick oven 400° twenty-five to thirty minutes.

Mrs. Clive Tobias, Comstock, Nebraska

FIG BAR 10 fig bars 1 teaspoon orange rind 1% cups milk 1 orange, sliced 1 package vanilla pudding mix

Put the fig bars through a grinder (coarse plate) and they will come out in pliable form that spreads smoothly around a pie plate when pressed with a wooden spoon dipped in water. Flour pan lightly to prevent sticking. Make the filling with the pudding mix and milk added according to directions on box. Bring to a boil and add the orange rind. Pour into crust and arrange sliced oranges on top and chill.

Lillian E. Miller, Monowi, Nebraska

CUSTARD
PRUNE PIE

1 large cup prunes
2 eggs
Pinch of salt
2 tablespoons sugar
½ to ½ cup prune juice
2½ tablespoons cornstarch

Soak the prunes over night, drain, take out the pits and cut up a bit. Mix the sugar and cornstarch together. Add eggs, milk, prune juice, cornstarch and salt. Mix well. Boil seven minutes. Add the prunes and let them heat through in the custard. Add the cinnamon and let cool. Pour into a baked pie shell. Serve cold with whipped cream.

Minnie Struck, Dimock, South Dakota

RHUBARB 3 cups rhubarb 2 heaping tablespoons flour RAISIN PIE 1 cup honey 1 cup raisins

Mix ingredients together well and bake in double crusts.

Mrs. Linus Wieneke, Adrian, Minnesota

CARAMEL-APPLE PIE 2 cups sliced, cooked apples

1 package butterscotch pudding mix

½ cup cream ¼ cup orange juice

Mix applesauce with pudding mix powder. Add cream and orange juice and mix thoroughly. Pour into unbaked pastry shell. Bake in hot oven forty-five minutes. Serve warm or cold with ice cream.

Mrs. Art Olson, Nassau, Minnesota

HONEY CUSTARD PIE

2 cups milk 3 eggs ½ cup honey

1/4 teaspoon nutmeg 1/8 teaspoon salt 1 teaspoon vanilla

Scald milk. Beat eggs well and add honey, salt, nutmeg and vanilla. Add hot milk to egg mixture. Pour into a 9-inch unbaked pie shell and bake in a hot oven for ten minutes (450°) then reduce heat to 325° for another ten minutes or until an inserted knife comes out clean. Serves six.

Mrs. W. E. Butler, Park Rapids, Minnesota

* CUSTARD

1 pint sweet light cream 2 eggs, whole

½ teaspoon salt ½ teaspoon vanilla Little nutmeg

PIE 3 tablespoons powdered sugar

Combine the cream, eggs, powdered sugar, salt and vanilla and beat hard to make smooth. A rotary beater is better to use. Pour in crust which has preferably been made with lard. Sprinkle a little nutmeg on top and bake in a hot oven for fifteen minutes to set crust, and finish with lower heat until it puffs up and browns nicely. Cool out of drafts. A little more milk can be added before putting it in the oven and stirring a little. Makes a little thicker pie and doesn't do any harm. Be sure to use powdered sugar. The cornstarch in the powdered sugar thickens the water in the milk and egg mixture.

Mrs. Lena Knepper, O'Neill, Nebraska

BUTTERMILK PIE

2 cups buttermilk 3 egg yolks

3 tablespoons flour 2 teaspoons lemon extract

1 cup sugar Pinch of salt 1 tablespoon butter

Mix dry ingredients together and add egg yolks, butter and buttermlik. Mix until smooth. Cook in double boiler until thick and add extract. Pour in baked pie crust and use egg whites for meringue.

Mrs. Wilma Peterson, Wolsey, South Dakota

* LEMON SYRUP CHIFFON PIE

1 Tablespoon unflavored 1 cup white corn syrup gelatin ½ cup lemon juice ¼ cup cold water ½ teaspoon salt 4 eggs 1 teaspoon lemon rind

Soften gelatin in cold water. Beat egg yolks and add corn syrup, lemon juice and salt. Cook in double boiler until a custard consistency is obtained. Add gelatin and stir until dissolved. Then add grated lemon rind. Cool when it begins to thicken. Fold in stiffly beaten egg whites. Turn into a baked pie shell and chill. Garnish with whipped cream.

Mrs. Ann Tappert, Norfolk, Nebraska

PUMPKIN PIE WITH PUDDING MIX

1 package prepared vanilla pudding mix 2 eggs 1 cup pumpkin

1 cup milk Spices Pinch of salt

1/3 cup honey

Mix ingredients all together. Bake until firm as usual, in unbaked pie

Mrs. J. Q. Siddons, Des Moines, Iowa

* HONEY **PUMPKIN** PIE

1% cups mashed cooked pumpkin 1½ cups milk 2 eggs

½ teaspoon salt ½ teaspoon ginger ½ teaspoon nutmeg 1/3 cup brown sugar, 1/4 teaspoon cloves packed 1 teaspoon cinnamon

Mix all the ingredients together with rotary beater. Pour into chilled pastry-lined pie pan. Bake forty to forty-five minutes or until a silver knife inserted into side of filling comes out clean. Center is soft, but will "set" later.

Mrs. Albert Schumacker, Haven, South Dakota

SOUR CREAM PRUNE PIE

14 cups freshly soured cream ½ cup sugar 2 tablespoons cornstarch 1/4 teaspoon cinnamon

½ teaspoon salt 11/2 cups unsweetened prune pulp 2 egg yolks, beaten 1 teaspoon vanilla

Scald the sour cream in double boiler. Add the sugar, cornstarch, cinnamon and salt. Stir and cook for ten minutes. Then add the prune pulp and beaten egg yolks. Stir, cook slowly until thick. Add vanilla. Cook slightly and pour in baked pie shell. Cover with meringue and brown lightly. This makes a large pie.

Edna Stone, Millboro, South Dakota

* PRUNE PIE

½ pound cooked prunes ½ cup sugar ½ cup prune juice

3 egg yolks 3 cup chopped walnut meats 2 tablespoons butter

34 cup dark or light syrup 3 egg whites, stiffly beaten Mix together all the ingredients, folding in last the stiffly beaten egg

whites. Bake in a nine-inch pie shell until set. Mrs. Clare Reiter, Henry, South Dakota

* CREAM PASTRY

1 cup enriched flour ½ teaspoon salt 3 tablespoons shortening 4 to 5 tablespoons thick cream or top milk

Sift together the flour and salt. Add shortening, cutting it in with pastry blender or with two knives until mixture looks like meal. Mix in four or five tablespoons thick cream or top milk, just enough to make dough stay together. Round up lightly into ball and let stand a few minutes, making it easier to roll out. Roll out on lightly floured cloth covered board to fit a nine-inch pie pan. Place loosely in pan, leaving half an inch over edge. Build up fluted edge. Chill thoroughly. Mrs. Albert Schumacker, Haven, South Dakota



CRANBERRY 21/2 cups sifted flour ½ cup sugar 2½ teaspoons baking powder 2 eggs, well beaten MUFFINS 1 cup cranberries coarsely 4 tablespoons butter or chopped other shortening 1 cup milk

Sift flour once, add baking powder and salt and sift again. Cream butter, add sugar gradually, and cream well. Add eggs. Combine cranberries and flour. Add to creamed mixture, alternately with milk, a small amount at a time, beating only enough to blend. Bake in greased muffin pan in hot oven (400° F.) twenty-five to thirty minutes. Makes

YOUR NEIGHBOR LADY'S FAVORITE

MOLASSES MUFFINS	2 cups flour 1 teaspoon soda 1 teaspoon baking powder ½ teaspoon salt ½ teaspoon cinnamon ½ teaspoon ginger ½ teaspoon nutmeg	 ½ teaspoon cloves 2 eggs ½ cup sour cream 1 cup buttermilk or sour milk ½ cup molasses ½ cup raisins
	1	72 CUD raising

Cream eggs and sour cream, add molasses and beat well. Mix together all dry ingredients and sift three times. Add this to cream and eggs and mix alternately with the buttermilk, adding gradually. Add raisins. Grease the baking muffin tins well. Bake in a hot oven about fifteen minutes. These can be frosted with powdered sugar and a pecan placed on top of each muffin.

Mrs. V. P. Wentz, Barton, North Dakota

SOUR CREAM 2 cups sifted flour 1 teaspoon salt **BISCUITS** ½ teaspoon baking soda 1¼ cups sour cream (about)

Sift flour once, add soda and salt and sift again. Add enough sour cream to form a soft dough. Turn onto floured board and knead slightly. Roll a half-inch thick and cut with floured biscuit cutter. Bake in hot oven fifteen minutes. Makes twelve biscuits.

Magdalena Wanner, Verona, North Dakota

2 tablespoons butter 2 tablespoons lard 1 cake compressed or 1 packet of resid or 1	sup white or brown sugar, molasses, light or dark syrup seaspoons salt cups all-purpose flour
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Pour the boiling water over the oatmeal, and at the same time add the butter and lard. Let cool. Soak the yeast in the lukewarm water and

add a bit of sugar. When foamy, add to the cooled oatmeal mixture, add a bit of sugar. Which loamy, and to the cooled oatmeal mixture, adding the sugar, molasses or the syrup (whichever you used). Add adding the sugar, morasses of the syrup (whichever you used). Add salt, flour and beat vigorously until smooth and then knead lightly. salt, flour and beat vigorously until smooth and then knead lightly. Let rise until light, and shape as desired and let rise again. Bake in a 375°—400° F. oven for twenty to twenty-five minutes. Mrs. L. G. Holzbauer, Wagner, South Dakota

CORNMEAL 1 cup cornmeal ROLLS 1 cup cold water 6 tablespoons sugar 2 cakes yeast 1 cup boiling water ½ cup lukewarm water 1 cup scalded milk 6 tablespoons shortening 2 eggs 8 cups flour

2 tablespoons salt

Combine cornmeal with cold water, add to boiling water and cook for three minutes. Set aside to cool. Pour scalded milk over shortening, salt and sugar. Stir until sugar is dissolved and cool to lukewarm. Mix crumbled yeast with ½ cup lukewarm water and add to first mixture. Stir in beaten eggs and cornmeal. Add flour. Let dough rise twice, then mold into finger size rolls on a towel sprinkled with cornmeal. When ready to bake, make a crease in the center of the roll with your finger. Put on greased baking sheet and bake in moderate oven, 375°, for twenty-five minutes.

Mrs. Tony Kovash

CORN 2 eggs, well beaten 1/3 cup sugar BREAD 1 cup sour cream ½ teaspoon soda ½ teaspoon salt 1 cup corn meal 1 cup flour

Sift flour and corn meal together. Mix soda in the sour cream and add to the flour and corn meal mixture. Add remaining ingredients and bake in oblong pan for fifteen minutes. Serve with syrup.

Bernice Vortherms, Granville, Iowa

CRANBERRY1 cup whole cranberry sauce ½ cup chopped walnuts NUT 3 cups enriched flour Grated rind 1 orange BREAD ¼ cup sugar 1 egg, beaten 4 teaspoons baking powder 1 cup milk 1 teaspoon salt

2 tablespoons melted butter Sift dry ingredients; add nuts and orange rind. Combine beaten egg, milk, and melted butter and add to flour mixture. Fold in cranberry sauce. Bake in a buttered bread pan in moderate oven (350° F.) about

one hour. This bread slices best when a day old.

CHEESE 11/2 cups prepared biscuit 1/3 cup butter CRISPS 1 five-ounce glass flour Dash of cayenne Old English cheese spread ½ teaspoon Worcestershire sauce

Cream the butter and cheese thoroughly. Add the Worcestershire sauce. Blend in the flour and a dash of cayenne. Toss onto a lightly floured board and roll very thin. Cut with a 11/4 inch round cutter and place on greased baking sheets. Bake in a hot oven, 425°, for five minutes. Yields eight dozen crisps.

Mrs. Wallace Johnson, Sheyenne, North Dakota

PRUNE
1 cup sugar
2 ½ cups flour
1 cup nutmeats
1 cup sour milk
1 cup sour milk
1 cup prune juice
2 ½ cups flour
1 cup nutmeats
1 teaspoon soda
½ teaspoon baking powder
½ teaspoon salt

Add the sugar to the egg and mix well. Sift together the soda, flour, baking powder and salt and combine with the egg and sugar. Add the milk, prune juice and cooked prunes and mix well. Add nutmeats. Bake in moderate oven one hour.

Mrs. Alfred Kaeberle, Meckling, South Dakota

FRUIT
BROWN
BREAD

1 teaspoon soda
1 teaspoon salt
1½ cups whole wheat flour1½ cups sour milk or
34 cup ground raisins or
dried prunes

2 tablespoons melted shortening
½ cup molasses (use mild
molasses or else half syrup)
tups sour milk or
buttermilk

Sift flour, salt and soda together, then mix all together. Add the remaining ingredients and mix well. If you care for a change sometimes you can use fruit cake mix instead of raisins. Bake in moderate oven until done.

Mrs. Orville Krueger, Atwater, Minnesota

DATE
NUT
1 cup dates
1 teaspoon vanilla
1 teaspoon soda
1 teaspoon salt
1 cup boiling water
1 cup dark syrup
2 eggs
1 teaspoon vanilla
1 teaspoon salt
1 teaspoon baking powder
1 cup flour
1 cup chopped nuts

Cut the dates up fine. Dissolve the soda in the boiling water and pour over dates. Let cool. When cool, add the syrup, eggs, vanilla, salt, baking powder and flour. Mix in given order and add nuts. Bake in slow oven for one hour.

Mrs. William A. Vander Wal, Volga, South Dakota

CHRISTMAS 1 cake fresh or fast ½ cup melted shortening BREAD granular yeast ½ cup chopped dried prunes ½ teaspoon sugar ½ cup chopped dried apricots ½ cup lukewarm water 1 cup seedless raisins 1 cup milk, scalded 1/4 cup chopped candied 1/3 cup sugar lemon or orange peel 6 cups flour ½ cup chopped black walnuts 1½ teaspoons salt ½ cup chopped candied cherries 2 eggs, beaten

Add yeast and the ½ teaspoon sugar to the lukewarm water. Let stand ten minutes. Cool the scalded milk to lukewarm and combine with the yeast mixture and the ½ cup sugar. Add 1½ cups flour and beat vigorously until bubbles appear. Add salt, eggs and melted shortening. Then fold in the prepared fruit which has been floured a little. Stir in enough flour to make a rather stiff dough. Place on a floured board, sprinkle with flour, let stand ten minutes. Knead lightly until the flour is absorbed. Place in a greased bowl. Cover with a damp cloth and let rise until double in bulk. Punch down and let rise for another forty-five minutes. Shape into 3 loaves placed in greased pans (5x9 inches). Let

rise to the level of the pans. Bake in moderate oven, 350°, for forty-tioner's sugar icing and sprinkle with colored sugar and chopped nuts.

Doris Hehr, Holland, Iowa

TAFFY 1 egg 1, cup brown sugar 1 tablespoon melted shortening 2 cups flour 34 teaspoon soda 1,4 teaspoon salt 1 cup sour milk 1/2 teaspoon baking powder 1/2 cup chopped nuts

Beat egg, add sugar gradually and mix well. Add shortening. Beat add to egg mixture alternately with the milk. Stir in nutmeats. Pour until done.

Mrs. Louise Wittmeier, Tyndall, South Dakota

SODA 9 cups flour 1 teaspoon salt 1 cup lard 1 teaspoon soda 2 cups cold water

Rub flour and lard together. Add the other ingredients. Roll thin, cut in squares and bake in hot oven.

Mrs. Luke Zevenbergen, Worthington, Minnesota



PEACH
BATTER
PUDDING

2 ½ cups canned peaches
1 teaspoon double acting
baking powder
1 egg
1¼ cup milk
½ teaspoon vanilla
½ cup sugar
1¼ teaspoon salt
1 cup sifted flour

Heat fruit and juice, mixed to a paste with cornstarch, and place in greased casserole. Sift flour, baking powder, salt and sugar together. Work in shortening with pastry blender. Mix egg with milk and vanilla. Pour into flour mixture. Stir only until blended. Drop from tablespoon onto fruit to form individual mounds for serving. Bake thirty minutes in a hot oven, 400°. Serve warm with cream. Serves eight.

Mrs. Willard Johnson, Wayne, Nebraska

APPLE PAN 24 cup brown sugar 1/2 teaspoon nutmeg 1 teaspoon cinnamon

2 tablespoons butter 4 tablespoons molasses

1/3 cup water 1/2 shortcake biscuit recipe

Combine apples, sugar, spices, molasses and water in a greased 1½ quart casserole or shallow baking dish. Prepare dessert shortcake bisquart casserole or shallow baking dish.

cuit. Roll or pat out 1/4 inch thick to fit dish. Place on top of apple mixture. Bake uncovered in a hot oven 400° thirty-five to forty-five minutes or until biscuit is done and apples are tender.

SHORTCAKE BISCUIT

2 cups flour 3 teaspoons baking powder

2 to 4 tablespoons sugar 6 to 8 tablespoons shortening About % cup milk

1 teaspoon salt

Sift dry ingredients together. Cut in shortening and add milk, Stir just until dough follows fork around bowl.

Mrs. Alvin Christensen, Brandt, South Dakota

APPLE SURPRISE Apples ½ cup sugar 34 cup water 1/4 cup oil 1/4 cup butter

½ cup whole wheat flour

Nutmeg or cinnamon

Cocoanut

½ cup brown sugar

Slice apples in baking dish until about % full. Sprinkle with the 1/2 cup sugar and the \(\frac{3}{4} \) cup water. Mix the flour, brown sugar, oil and butter thoroughly until crumbly and place on top of the apples. Add nutmeg or cinnamon and sprinkle with cocoanut. Bake until brown and apples are tender.

Mrs. Martha Pullman, Westgate, Iowa

ORANGE ICE 1 cup orange juice BOX DESSERT 34 cup sugar

3 egg whites

½ teaspoon lemon extract 2 tablespoons melted butter (or one teaspoon-plus

3 tablespoons flour

lemon juice)

3 egg yolks

1/2 teaspoon vanilla

Mix juice, sugar, flour, butter and beaten egg yolks. Cook until thick. Add the extracts and fold in the beaten whites. Pour in alternate layers with ground vanilla wafers or graham crackers, topping with the crumbs. Chill, cut in squares and serve with or without whipped cream.

YOUR NEIGHBOR LADY'S FAVORITE

GLORIFIED RICE

2 cups boiled rice 1 cup pineapple 1 cup whipping cream

24 marshmallows 1 cup chopped cooked fruit 1/4 cup sugar

Mix all ingredients, with the exception of the whipping cream. and let stand one hour. Fold in whipped cream and serve. Serves eight to ten. Mrs. George Kounkel, Sioux City, Iowa

APRICOT WHIP

PRUNE OR 1 cup stewed or canned prunes or apricots, pitted 4 egg whites

½ tablespoon lemon juice or 1/4 teaspoon cream of tartar

½ cup sugar

Rub fruit through strainer. Use half of each if desired. Add sugar and cook five minutes (the mixture should be the consistency of marmalade).

Chill and add lemon juice. Beat egg whites until stiff and fold in prune or apricot mixture.

IF BAKED: Pile lightly in unbuttered pudding dish, set in pan of hot water and bake in slow oven 300° until firm for about forty-five minutes. Serve warm or cold with soft custard or whipped cream. Serves six.

IF STEAMED: Butter two-quarts double boiler top. Pour in mixture and cook over hot water for thirty minutes or until firm. Turn into serving dish.

Mrs. Clarence H. Johnson, Hartland, North Dakota

* FROZEN PRUNE PUDDING

1 cup sugar 1 cup water

2 cups cooked, drained prune

2 egg volks, beaten ½ teaspoon salt 1/4 cup lemon juice

1 cup evaporated milk. chilled and whipped

Combine sugar and water, boil until it threads. Pour slowly over egg volks, beating constantly. Cook over hot water until mixture coats a spoon. Chill. Add lemon juice, prune pulp, salt and whipped milk. Pour into refrigerator tray. Freeze until firm

Grace Brenna, Yankton, South Dakota

* STEAMED BREAD

2 cups soft bread crumbs ½ cup sugar

2 eggs, beaten 1/4 teaspoon salt

PUDDING 3 cups milk

Vanilla or maple flavoring

Mix ingredients and put in top of double boiler. Steam until the center is thickened like custard. If all crusts are removed from white bread crumbs, it will be almost like a custard. Raisins may be added, if desired.

Mrs. Milan Hitchcock, Savannah, Missouri

* TOASTED SNOW SQUARES

1 envelope plain gelatin 4 tablespoons cold water 1 cup boiling water % cup sugar

3 egg whites 1/4 teaspoon salt 1 teaspoon vanilla 16 graham crackers (crumbs)

Soak the gelatin in the cold water five minutes. Add boiling water and stir well. Add sugar and stir. Let cool slightly, then add the beaten egg whites, salt and vanilla. Beat at high speed until the mixture is light and resembles thick cream. (This requires a lot of beating). Turn into 9x9x2 pan and chill. In serving, cut pudding into one-inch squares and roll in graham cracker crumbs. Arrange in dessert glasses and top with butter sauce.

BUTTER SAUCE

2 egg yolks ½ cup sugar ½ cup melted butter 1 tablespoon grated lemon rind 2 tablespoons lemon juice 1/3 cup heavy cream, whipped

Beat egg yolks until thick. Add sugar and beat. Add butter, juice and rind. Blend in cream and chill.

Mrs. E. Questad, Sioux Falls, South Dakota

DOUBLE BOILER PUDDING 1/2 cup jam or drained sweetened canned fruit

3 tablespoons shortening or butter

% cups plus 2 tablespoons sifted flour

11/2 teaspoons baking powder 1/8 teaspoon salt

1/2 teaspoon vanilla 1/a cup white sugar 1 egg, well beaten 1/4 cup milk

Put water on to boil in bottom part of double boiler. Grease thoroughly top part of double boiler. Place jam or fruit on the bottom of top part, Cream shortening or butter until fluffy. Gradually add sugar and mix until creamy. Add beaten egg and beat well. Bift flour with baking powder, salt and add dry ingredients alternately with the milk, folding in lightly after each addition. Add vanilla and pour over the jam or fruit. Cover tightly and place over rapidly boiling water. Cook for 1% to 2 hours or until batter is firm on top. Turn out on plate and serve with vanilla sauce or any favorite sauce.

Mrs. P. R. Janz, Elgin, Manitoba, Canada

CHOCOLATE PUDDING DELUXE

4 cup warm water 3 tablespoons cornstarch

2 tablespoons cocoa 3 tablespoons honey 1 tablespoon butter 1/4 teaspoon salt

1 tablespoon vanilla 1% cups boiling water

Mix the cornstarch, cocoa and honey to a paste with the 1/4 cup warm water, Add boiling water and cook for a few minutes. Add butter, salt and vanilla. Pour in serving dishes. Serve hot with cream or cold with whipped cream,

Mrs. Charles Morrison, Hartney, Manitoba, Canada

CARROT PUDDING

1 cup carrots I cup apples I cup potatoes

1 cup flour I teaspoon soda 1 teaspoon cinnamon

I cup sugar 1/2 cup butter or one cup I cup raisins suct with I teaspoon salt

The carrots, apples and potatoes are to be raw and ground in food chopper. Add remaining ingredients and steam three hours. Then set in oven ten minutes to dry,

Mrs. Nucl Nelson, Strandburg, South Dakota

CHRISTMAS PLUM PUDDING

1 cup flour 1/4 cup ground suet 2 eggs, beaten lightly 'u cup milk

ts cup cut raisins is cup cut currants

's cup chopped citron

1 cup chopped nutments

1/4 cup molasses

14 teaspoon cinnamon ¼ teaspoon ginger

t teaspoon nutmeg 1/4 teaspoon salt

I teaspoon vanilla 1 teaspoon baking powder

Hift all dry ingredients together and add citron, currents, raisins, suct, nuts. Add milk, beaten eggs, molasses and vanilla and beat thoroughly. Pour into well greased mold. Steam two to three hours.

Mrs. Lillian E. Miller, Monowl, Nebraska

PLUM

ENGLISH 1 cup all-purpose flour STEAMED 2 cups chopped suct 1 pound seeded raisins

PUDDING 1 pound currants, washed and dried 1/2 pound chopped citron

l tablespoon cinnamon 1/2 tablespoon mace

I nutmeg, grated I tenspoon salt

6 tablespoons sugar or 1/2 cup brown sugar

7 egg yolks

4 tablespoons cream 1/2 cup brandy or sherry or (if brandy is not desired, you can use 1/2 cup orange juice and Z tablespoons grated orange rind;

3 cups bread crumbs 7 egg whites

1/2 teaspoon salt

Sift one cup of flour and dredge the suet, raisins, currants and citron in it. Resift the remaining flour with the nutmeg, cinnamon, mace, sugar and the I teaspoon of salt. Combine the fruit with sifted ingredients. Add the egg yolks, cream, brandy or sherry (or the orange juice and orange rind, as desired) and bread crumbs. Mix well with the dry ingredients. Place the egg whites and the 1/8 teaspoon salt on a platter and whip stiff. Fold into other mixture. Pour in greased moulds or baking powder cans and steam for six hours.

SAUCE FOR ENGLISH PLUM PUDDING

1 cup sugar

1/2 teaspoon salt ½ cup butter 5 tablespoons wine, orange

juice or grape juice Mix ingredients together and place in double boiler. Cook until right

Brought from England by Fred Greenlee, WNAX

RULE FOR STEAMED PUDDINGS

Place the pudding mixture in a well-greased pudding mold, in individual cups made for this purpose or in a tin receptacle having a tightly fitted lid. (A baking powder can may be used). Fill the mold or molds twothirds full. Place the receptacle in a steamer over boiling water, or place it on a rack in a kettle of boiling water. Keep the water boiling, and do not jar the kettle. Do not permit the water to diminish to any great extent. Add boiling water so that more than one-half of the molds is under water all the time. This will give you a light cooked pudding. This is the ideal way to prepare steamed puddings. Pudding mixtures may be steamed in a greased covered double boiler with good results. They may be placed in greased custard cups covered with heavy waxed paper, held in place by rubber bands, and steamed in a pan of hot water in a moderate oven, 350°, or on top of the stove.

Meat Vishes

* TOP OF THE STOVE MEAT LOAF 4 pound sausage

% pound hamburger 1 teaspoon salt 1/2 cup crumbs

¼ teaspoon pepper Pinch of sage, if desired

Mix thoroughly, using cracker, bread or cold biscuit crumbs. Make into loaf. Sear in hot greased skillet, using a heavy one. Add water to half cover meat loaf. Chop one large onion on loaf and pour over % cup tomatoes. Cover tightly and let simmer slowly for one hour. May have to add more water. Strain remaining liquid, thicken with flour and pour over meat loaf arranged on platter.

Mrs. J. Q. Siddons, Des Moines, Iowa

Use whatever quantity of hamburger necessary for your family and season as you would a meat loaf. Fix a dres-* STUFFED sing of dried bread cubes, minced onion, poultry season-MEAT ing, salt and pepper to taste and water enough to moisten LOAF it. Alternate the layers of hamburger and dressing in a baking dish and bake until done. Cook in a moderate oven. Mrs. Eldon Sellmeyer, Plainview, Nebraska

1 can creamed mushroom 1 pound hamburger SURPRISE soup 1/2 pound pork sausage MEAT BALLS Large, stewed, pitted prunes Few slices bacon, cut in small pieces and fried Stuffed olives out crisp

Stuff each prune with an olive and wrap a small layer of sausage around the prunes. Then add a larger layer of hamburger to make each ball a little larger than a walnut. Brown the balls in the bacon fat and place in casserole. Pour over them the gravy and can of mushroom soup. Bake slowly about thirty minutes in moderate oven or until properly done. Will serve six persons.

Mrs. Eunice Swender, Des Moines, Iowa

1 quart water 1 pound hamburger SPANISH 2 teaspoons salt 1 large onion, chopped fine GOULASH 1 teaspoon chili powder 1/2 cup diced celery 1/4 teaspoon black pepper 2 cups tomatoes 1 cup spaghetti

Cook spaghetti in salted quart of water twenty minutes. Drain off water and add all other ingredients and mix well. Place in baking dish and bake in moderate oven about forty minutes. Serves eight to ten. Mrs. Rudolph Porath, Valentine, Nebraska

* SAUSAGE 1 tablespoon milk 2 acorn squash 2 tablespoons brown sugar BALLS IN 2 tablespoons fat ACORN SQUASH 4 teaspoons butter or 1 cup sausage margarine 1 beaten egg

Split squash and remove seeds. Put a teaspoon of butter or margarine in each hollow and a teaspoon or more of brown sugar. Sprinkle with salt and pepper. Place in a shallow pan and cover bottom of the pan with a little water. Bake in a moderately hot oven for one hour. Mix sausage with egg and milk and form into four small balls. Roll in flour and brown in skillet. Place sausage balls in center of each squash. Heat five minutes longer and serve. Serves 4.

Mrs. E. E. Stewart, Gordon, Nebraska

HAM 1½ pounds smoked ham 1 small can evaporated milk LOAF 1½ pounds ground pork ½ can tomato soup 2 eggs ½ cup fine cracker crumbs

Mix together the ingredients and bake in a 5x9 inch loaf pan. Bake in moderate oven for 11/2 hours.

Mrs. Charles H. Evans, Lemmon, South Dakota

BROILED DEVILED 8 slices bread 11/2 teaspoons prepared **HAMBURGERS** 1 pound ground round mustard (Open Faced) steak 2 teaspoons minced onion 4 tablespoons catsup 1½ teaspoons Worcester-1 teaspoon salt shire sauce Pinch of pepper

Toast bread on one side. Combine and thoroughly blend meat and other ingredients. Spread thickly on untoasted side of bread. Cook until well browned under broiler or over outdoor grill. Onion slices, tomato slices or cheese, are nice to serve with these hot sandwiches.

Mrs. Joe Kaskie, Inglewood, California

ITALIAN 1 sweet pepper 1 can tomatoes SPAGHETTI 1 carrot 2 teaspoons salt SAUCE 2 medium sized onions 1 teaspoon sugar 2 stalks celery ½ teaspoon pepper 2 or 3 fresh mushrooms 3 whole cloves 1/4 pound ground round steak Touch of garlic 1 slice fat salt pork

Chop vegetables. Fry out salt pork and add meat and vegetables, stirring until slightly browned. Add the tomatoes and seasoning and cook until vegetables are soft, adding water if needed. Pour over cooked spaghetti and cover with buttered crumbs and grated cheese.

Mrs. Rudolph Porath, Valentine, Nebraska

PRESSED 1 chicken Few cloves CHICKEN 1 teaspoon salt ½ teaspoon celery seed ¼ teaspoon pepper Gelatin (softened in cold water) 1 bay leaf

Cut chicken in pieces and cover with water. Add salt and pepper and simmer slowly until meat falls from bones. Remove meat and bones from broth. Add bay leaf, cloves and celery seed to broth. Boil ten minutes. Strain. Add one tablespoon gelatin which has been softened in two tablespoons cold water, to each pint of broth. Stir until dissolved. Separate bones and meat. Shred meat. Combine meat and broth. Mix thoroughly. Pour into mold. Cover chicken with a plate. Weight down and chill until firm. Serves eight.

Mrs. J. W. Patterson, Naper, Nebraskā

* BARBECUED 3 to 4 pounds spare-ribs 1 teaspoon salt **PORK** cut in pieces ¼ teaspoon Tabasco sauce RIBS 1 cup catsup or tomatoes 2 cups water 1/3 cup Worcestershire sauce 1 teaspoon celery seed 1 teaspoon chili powder

Place ribs in shallow roasting pan, meaty side up. Roast in hot oven, 450°, for thirty minutes. Combine remaining ingredients except celery seed; bring to boiling point and pour over ribs. Continue baking in moderate oven, 350°, one hour or until tender. Baste ribs with sauce every fifteen minutes. Sprinkle with celery seed just fifteen minutes before done. Serves four.

Mrs. Gladys Hehn. Aberdeen, South Dakota

TAVERN SANDWICHES 1 pound hamburger ½ cup catsup ½ cup water

Small amount of pepper 1 small onion 1 teaspoon chili powder 1 teaspoon mustard

Dice onion into water. Add the catsup, salt, pepper, chili powder and bring to a boil. Then add hamburger and boil five minutes. Add mustard last and stir in well. Serve while hot for a good tangy flavor.

Myrtle Anderson, Lake Preston, South Dakota

VEAL **CUTLETS** 2 pounds veal cutlets (round 1/2 cup catsup steak may be substituted) 1 cup sour cream

4 slices bacon, minced

Pinch salt

2 tablespoons minced onion

Fry bacon. Dip cutlets into seasoned flour and brown with the onion. Add catsup and sour cream. Put cover on mixture and let simmer for a half hour (or longer, if round steak is used).

Mrs. Warren Erickson, Freeman, South Dakota



SPANISH STYLE ONIONS 1 pound small white onions

Butter 1 can tomato soup Parsley

Salt Pepper

Peel the onions. Place in sauce pan and cover with cold water. Bring to a boiling point and let boil five minutes. Remove onions from water. Season with salt, pepper and butter. Pour over all a can of tomato soup. Cover and bake in a moderate oven, 350° F., for thirty minutes or until onions are tender. Sprinkle with finely minced parsely just before serving.

Rama Jean Webber, Lynch, Nebraska

SOUR CREAM POTATOES

34 cup sour cream 2 small onions (chopped) 3 cups diced, cooked potatoes Salt and Pepper

Mix ingredients and let simmer fifteen or twenty minutes until cream is thickened.

Edna Stone, Millboro, South Dakota

SOUR CREAM BEETS

3 cups diced, cooked beets 11/2 tablespoons honey

11/2 tablespoons water 34 cup thick sour cream

Combine ingredients and heat until flavor blends. Edna Stone, Millboro, South Dakota

SQUASH STRIPS WITH SOUR CREAM

1 three-pound squash 1 onion, sliced 2 tablespoons fat ½ teaspoon paprika

1 cup sour cream 1 tablespoon flour ½ teaspoon salt

Peel and cut squash in narrow strips. Slice one onion, saute fifteen minutes in the fat to which the paprika has been added. When squash and onion are somewhat soft, add the sour cream, mixed with flour and salt. Simmer five minutes. Stir carefully to avoid breaking.

Edna Stone, Millboro, South Dakota

POTATO VARIATIONS

O'BRIEN POTATOES: Fry diced, cooked potatoes and add onion and pimento.

POTATOES AND LEMON BUTTER: Season boiled potatoes with lemon juice and butter.

DELMONICO POTATOES: Cook and mash potatoes, adding two tablespoons cream and 1/2 cup grated cheese.

Mrs. Albert Schumacker, Haven, South Dakota



APPLE PANCAKES 6 eggs, well beaten 2 cups sweet milk 1 teaspoon salt Flour

10 large apples, peeled, quartered and sliced very thin Granulated sugar Cinnamon

To the eggs, milk and salt, add enough flour to make a smooth batter the consistency of heavy cream. Add apples to batter. Have about half an inch of melted fat in a moderately hot skillet. Put the batter in the skillet by spoonsful. Fry pancakes slowly until golden brown on both sides and apples are tender. Turn only once. Remove to a covered dish and sprinkle with granulated sugar and a little cinnamon. Serve with butter and syrup or honey.

Mrs. Eunice Swender, Des Moines, Iowa

SOUR CREAM WAFFLES

2½ cups flour

2 teaspoons baking powder ½ teaspoon soda 1 teaspoon salt

34 cup thick sour cream 14 cups milk 2 egg whites, stifly beaten

1 tablespoon sugar

2 egg yolks, well beaten

Sift the flour, baking powder, soda, salt and sugar. Blend egg yolks with sour cream and milk. Blend with dry ingredients. Fold in stiffly beaten egg whites. If cream is only moderately thick, use one cup sour cream and one cup milk. Bake on hot waffle iron.

Mrs. Henry Schaal, Jamestown, North Dakota

* CHEESE STRAWS

2/3 cup flour 1/4 teaspoon salt 1 cup soft bread crumbs

1 cup grated cheese Pepper to taste 2 tablespoons milk

Mix ingredients in order given. It may be necessary to add a little more milk, but use only enough to moisten ingredients so they will stick together. On a slightly floured board, roll the mixture to ¼ inch thickness. Cut in strips 1/4 inch wide and 4 to 6 inches long. Place on an oiled pan. Bake until brown in a moderate oven. They may be cut in inch squares if preferred. Excellent served with tomato soup.

Mrs. Howard K. Renfrow, Calvin, North Dakota

RAISIN NUT SAUCE

1/4 cup firmly packed brown sugar 1 tablespoon flour 1 cup water 1/4 teaspoon salt

3 tablespoons lemon juice ½ cup seedless raisins 1/4 cup chopped nutmeats 1 tablespoon shortening

Mix sugar and flour and add water. Bring to boiling point. Add salt. lemon juice and raisins. Simmer for five minutes. Add nutmeats and shortening. Cook until shortening melts. Serve with ham or tongue. Makes two cups.

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

ORANGE SAUCE

34 cup orange marmalade 14 cup water

½ cup honey FOR HAM

Simmer and press through sieve.

Sheila Kiernan, Jamestown, North Dakota

PENNSYLVANIA DUTCH SOUP

2 cups diced potatoes ½ cup minced onion 1 teaspoon salt

1/4 teaspoon pepper 3 cups water

1 cup thick sour cream

Combine all ingredients except cream. Cover and let simmer until tender. Sieve and add cream. Heat to serving temperature but do not boil. Serves four.

Mrs. John Hillen, Mitchell, South Dakota

* FRENCH CHOCOLATE 2½ squares chocolate ½ cup cold water

½ teaspoon salt

1/2 cup cream, whipped

34 cup sugar

Cut the chocolate in pieces and add the cold water. Cook until thick. Add sugar, salt and cook four minutes more. Cool. Fold in the cream which has been whipped. Place in jar in refrigerator. When ready to use, place 1 tablespoon chocolate in cup and fill with hot milk.

Mrs. E. Questad, Sioux Falls, South Dakota

* COTTAGE CHEESE NOTE

In making cottage cheese, do not heat it at all. Just pour the thick sour milk into a bag (a flour sack is just right) and hang it as you would a jelly bag to drain overnight,

or for about twelve hours. The whey all drips out of the bag and the cheese is softer and smoother than any made by heating the milk, and with no curds whatsoever.

Miss Beryl Kapaun, Humboldt, South Dakota

BANANA SCALLOPS 1 egg 1 ½ teaspoons salt 34 cup fine cereal crumbs. bread or cracker crumbs

6 firm bananas

Beat egg slightly and add salt. Slice peeled bananas cross-wise into one-inch thick pieces. Dip into egg, roll in crumbs and fry in hot, deep fat 375° until brown and tender. Drain and serve immediately. Serves

Mrs. Iris Carey, Sioux City, Iowa

NUT DESSERT 12 soda crackers, coarsely broken

3 egg whites, beaten not

1 cup sugar (scant) ½ cup black walnuts or butternuts

too stiff

Mix ingredients well together and put in well-buttered pie tin. Bake in oven at 275° for twenty-five minutes. Cool and serve with whipped cream.

Sheila Kiernan, Jamestown, North Dakota

MAY FRUIT BASKET

2 packages vanilla pudding mix

3½ cups of milk 2 egg yolks

Mix ingredients together and cook until thick. Pour into angel food cake pan or a glass mold. When set, turn out on a pretty, round plate or platter. This is the basket. For a handle use a piece of rope licorice or a copper wire with candy strung on it to cover it. Tie a green and vellow crepe paper bow in center of handle. Fill cavity with a fruit salad with a lot of color variety which has been mixed with a salad dressing. Cherries stuck in here and there make this basket especially colorful. Makes a good centerpiece.

Mrs. Joe Tenhoff, Fox Lake, Minnesota

APPLESAUCE

Peel apples and cook the red peelings well with water. Drain this rich liquid off and cook the apples in it. The sauce will have nice color and real apple flavor. Mrs. Truman Peck, Hartington, Nebraska

FOOD FOR THE GODS 1 cup chopped dates 1 cup Walnut meats ½ cup sugar

5 tablespoons graham cracker crumbs 3 eggs

1 teaspoon baking powder

Separate eggs and combine all the ingredients, adding the beaten egg whites last. Turn into ungreased pan and bake forty minutes in slow oven. Serve with seasoned whipped cream.

Magdalena Wanner, Verona, North Dakota

* STEAMED FRUIT **DUMPLINGS**

2 cups flour 1/2 teaspoon salt 4 teaspoons baking powder 2 cups fruit (berries, ½ to ¾ cup milk

8 teaspoons sugar 8 tablespoons water apples, cherries, canned

1/3 cup shortening

fruit, drained)

Sift flour, baking powder and salt together. Cut in the shortening. Add milk gradually to make a dough as stiff as for baking powder biscuits.

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Divide fruit into 8 greased molds and add 1 teaspoon sugar and one teaspoon of water to each, or omit sugar and use juice of canned fruit. Place a piece of dough on top of the fruit. Steam forty-five minutes. Serve with following Lemon Sauce. Serves eight.

* LEMON SAUCE

11/2 tablespoons cornstarch 1 teaspoon grated lemon rind ½ cup sugar

1 cup boiling water

3 tablespoons lemon juice 1 teaspoon butter

Blend the cornstarch and sugar. Add the water and cook fifteen minutes, stirring constantly until thick. Add lemon juice, rind and butter.

Mrs. Gladys Hehn, Aberdeen, South Dakota

DUMPLINGS

1 egg 1 cup milk or water

2 cans condensed vegetable

2 cans water

2 cups biscuit mix

Beat egg and stir into milk. Stir into bisuit mix quickly, using fev strokes. Add water to soup and heat to boiling point in wide surface pan. Drop in dough, cover with tight lid. Cook without removing lie at constant medium heat twenty minutes. Lift to hot platter; pour thickened soup mixture around. Serves four.

Mrs. William Heckel, Jefferson, South Dakota

POP CORN BALLS

11/2 cups syrup 2 tablespoons butter 1 cup peanuts 4 quarts popped corn

1/4 teaspoon soda

Boil syrup to soft ball stage. Remove from heat and add butter and soda. Mix thoroughly. Pour over peanuts and corn. Mix and form into balls.

Mrs. Edwin Lentz, Hartington, Nebraska

Pop the popcorn and make the syrup as for the POPCORN BALL balls, but make the corn in the shape of a Christ-SURPRISES mas tree. Then while still warm, stick little colored gum drops on it for decorations. Syrup colored green is pretty to use. Use a tinker toy stick for a trunk, the size stick depending on the size of the tree.

Mrs. Lawrence Derr, Turton, South Dakota

This makes a nice surprise for children. Just shape the **POPCORN** popcorn mixture around a sucker, leaving the stick for BALLS ON a handle. If you want to dress it up or give it a more STICK festive look, cut red cellophane squares, large enough so that when wrapped around the corn ball, the four corners will form points. Tie with string or ribbon.

HAND FREEZER 2 packages pudding mix 2 cups white or dark syrup ICE CREAM (any flavor) 3 to 4 cups cream 4 eggs, beaten 1 tablespoon vanilla 3 cups milk ½ teaspoon salt

Mix the puddings, eggs and milk and cook until thick. Remove from fire and add the syrup (use dark syrup with any flavor other than vanilla). Add the cream, either 3 or 4 cups, depending on desired richness. Add vanilla and salt. Fill up remainder of the freezer with milk. Makes one gallon.

Mrs. Pete Juel. Crofton. Nebraska

3 cup evaporated milk LEMON ½ teaspoon lemon rind 1 egg. beaten 1 tablespoon honey or sugar ICE ½ cup light corn syrup Pinch of salt CREAM 3 tablespoons lemon juice

Chill the milk and beat until stiff. Mix the beaten egg, syrup, sugar, lemon juice and rind and salt and fold into the milk. Pour into tray and freeze to mush. Take out and beat well—within the first half hour. Return to tray and finish freezing.

Mrs. Ed Bessler, Sioux Falls, South Dakota

PUMPKIN 34 cup sugar 1 teaspoon grated orange SPICE 1/2 teaspoon cinnamon rind 1/4 teaspoon ginger ½ teaspoon vanilla ICE 1/8 teaspoon nutmeg CREAM 1 teaspoon gelatin Pinch of salt 1/4 cup cold water 1 cup evaporated milk ½ cup chopped nuts 2 egg yolks, slightly beaten 1 cup cream, whipped 1 cup pumpkin

Combine sugar and spices. Slowly add evaporated milk. Scald this mixture in top of double boiler. Add slightly beaten eggs to the pumpkin and add slowly to contents of double boiler. Cook five minutes over boiling water, stirring constantly. Remove from heat and add grated orange rind, vanilla and gelatin which has been soaked five minutes in the cold water. Freeze in refrigerator freezing tray to a mush. Remove to a bowl, beat with rotary beater until full of bubbles and add nut meats. Fold in the whipped cream and return to freezing tray until firm.

Mrs. Clarence H. Johnson, Hartland, North Dakota

CHOCOLAT MALTED 6 eggs, beaten very light 2 cups syrup, light MILK ICE CREAM 1 cup sweetened chocolate or dark 3 cups milk malted milk powder 3 cups cream

Beat eggs until light. Add the malted milk powder and beat well. Add syrup, milk and cream. Cream may be whipped and added last. Freeze. Makes one gallon.

ORANGE SLICE ICE CREAM

1 rounded cup cubed candy orange slices ½ cup water 2 eggs

1/4 teaspoon salt 3 cups milk 1 cup heavy cream, whipped

Soak the orange slices in the ½ cup water for two or three hours. Then place on stove and let simmer until melted. Beat eggs until light and fluffy and add salt. Add hot candy and beat until fluffy. Add milk and fold in the heavy whipped cream. Pour into refrigerator tray. Beat once while freezing. Stir occasionally if necessary. Mrs. James Dolan, Beresford, South Dakota

BURNT ALMOND ICE CREAM

1 teaspoon plain gelatin 2 cups milk 1 package vanilla pudding mix 1/4 cup light corn syrup

1½ cups cream 1 teaspoon vanilla

34 cup unblanched, toasted almonds, ground

Soften gelatin in ¼ cup of the milk. Add remaining milk gradually to vanilla pudding mix. Mix in top of double boiler. Cook over water until thickened, about twelve minutes, stirring frequently. Stir in softened gelatin to dissolve. Remove from fire. Add syrup, cream and vanilla. Pour into freezer. Freeze until slightly firm and add nuts. Then finish freezing.

Mrs. William Read, Morgan, Minnesota

HOMEMADE SOAP

11/2 tablespoons lye ½ cup hot water

1 cup hot fat

Dissolve the lye in the hot water and pour this slowly into the cup of hot fat. Combine all in a crockery bowl or jar. Beat slowly together with egg beater for twenty minutes and pour out in mold to harden. Cut in bars and lay apart until dry and cured. This is not for your fine things, but is good for regular laundry.

Mrs. Roland Haffner, Mission Hill, South Dakota

ONE BAR SOAP

½ cup soft water ½ tablespoon lye

1 tablespoon ammonia 1 tablespoon wanned grease

Mix and heat the water and lye. Let cool and add the ammonia and warmed grease. Stir until it begins to get thick and then pour into mold. A matchbox is about the right size. Never use tin or aluminum for mixing dish or mold.

Mrs. Howard K. Renfrow, Calvin, North Dakota

SOFT WHITE SOAP RECIPE

1 can of lye 6 quarts soft water 4 pounds clean grease

Mix the lye with one quart of the water in a stone crock, five gallon size. When dissolved, add the other five quarts of water. Have grease not and add it slowly to lye and water mix. Each day for four days, stir it well with a stick. It will be lumpy and dry. The fifth day, put it in a large granite pan and boil twenty-five to thirty minutes. Watch carefully and stir well. Remove from stove and add one teaspoon of oil of sassafras. Leave in the pan it was boiled in or pour into mold. Makes a big batch of soap and it is soft and snow white. Cut when firm.

If bacon fat has been used, you must wash the salt out of the grease in the following manner: Add an equal amount of water to the grease and bring to the boiling point. Remove from fire and stir well. Add cold water, one quart to one gallon of the hot liquid. The cold water precipitates foreign substances and the clean fat comes to the top. Remove fat when firm and you are ready for soap making.

Mrs. Nick Marra, Alton, Iowa

Candy .

HONEY **CARAMELS** 1 cup milk 1/4 cup honey Tiny pinch of salt 1 teaspoon butter

34 cup light syrup

Heat honey and syrup to boiling point. Add milk, stirring constantly. Cook mixture until it forms a soft firm ball in cold water. Add chopped nuts, if desired. Turn into greased pan. When cool, cut in squares. Mrs. Louis Hinze, Spring Valley, Minnesota

NUT TAFFY

2 cups sugar 1 cup light corn syrup ½ cup chopped black walnuts

Boil sugar and syrup together to 270° or to soft crack stage. Pour onto a greased platter and sprinkle with nuts. When cool enough to handle, pull until cold and cut in pieces. Flavoring can be added if nuts are not available. This is very good if allowed to cool on platter and cracked in chunks.

Mrs. Harry Powell, Wessington Springs, South Dakota

* CHOCOLATE PUDDING CANDY

2/3 cup syrup 1 package chocolate 1 teaspoon vanilla

pudding mix

Place the syrup in a double boiler and boil fifteen minutes, slowly. Remove from fire and beat in the chocolate pudding mix. Put back on stove and boil fifteen more minutes. Remove and cool ten minutes. Add vanilla and beat until thick. Pour on a buttered plate and when cool, pull like taffy. Put peanut butter on the fingers which gives it a grand flavor.

Miss Auguste Mokros, Delmont, South Dakota

PEANUT BUTTER KISSES

2 cups corn syrup

½ cup cream 1 cup peanut butter

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

Mrs. Vern Johnson, Oakdale, Nebraska

* CRISPY SWEETS

1 pound sweet milk chocolate 2 squares bitter chocolate 1 package (small) crispy cereal

1 cup cocoanut 1 cup peanuts 1/4 teaspoon salt

Melt the sweet chocolate in double boiler over hot water, not boiling, and add the bitter chocolate. Put the crispy cereal in a bowl, along with the cocoanut, peanuts and salt. Mix quickly and well with the chocolate mixture. Put on waxed paper in clusters, the size you desire. Let harden.

Auguste Mokros, Delmont, South Dakota

CANDY

* CHRISTMAS 1 cup white corn syrup 4 tablespoons granulated sugar

1 teaspoon red food coloring Flavoring (oil of clove, oil of cinnamon, anise oil)

Mix together the syrup and sugar. Boil to the crack stage and add the red coloring. You can flavor the candy to taste with any of the following; a few drops of oil of clove, oil of cinnamon, or anise oil flavoring. These flavorings can be purchased in a drugstore. Pour quickly into a square or oblong buttered pan. Before quite hard, mark into squares so it will break into neat squares after perfectly cold.

Mrs. William Gregg, Cherokee, Iowa



RHUBARB-DRIED FRUIT CONSERVE

4 cups rhubarb

1 cup dried peaches, ground

1 cup dried apricots, ground 1/2 cup dried prunes, ground

½ cup nutmeats 2 cups sugar

1 orange, rind and all, ground

Mix all together and boil until thick. Makes about four pints of very tasty conserve. Can while hot and seal.

Mrs. Floyd Leeseberg, Battle Lake, Minnesota

WINTER CONSERVES 4 cups cooked dried apricots 4 cups cooked prunes 2 cups cooked pineapple 1 cup walnuts 1/4 teaspoon nutmeg 1/4 teaspoon ginger ½ teaspoon cloves

1 teaspoon cinnamon 1/4 teaspoon salt 1 cup orange juice 1/4 cup lemon juice 1/4 cup prune juice 3 cups sugar 3 cups light syrup

Mix in order given and simmer until thick. Pour into sterilized jars and seal with paraffin.

Sheila Kiernan, Jamestown, North Dakota

STRAWBERRY PRESERVES

2 pounds capped strawberries

2 cups corn syrup 4 tablespoons lemon

iuice 2 cups sugar

Mix berries with sugar and syrup. Place over very low heat until simmering point is reached. Add lemon juice. Boil rapidly from ten to twelve minutes. (Until berries are clear and syrup is thick.) Skim, pour into hot sterile glasses. Paraffin.

Mrs. Charley Tasler, Atkinson, Nebraska

2 dozen peaches FRUIT COCKTAIL 1 gallon crushed pineapple 2 large cans Royal Ann cherries 2 dozen pears

Pit the cherries and mix with the pineapple, juice too. Add diced peaches and pears and mix well. No sugar is needed. Cook in the hot water bath twenty minutes or in the pressure cooker ten minutes at five pounds. Makes eighteen pints.

Mrs. John Warner, Atkinson, Nebraska

GROUND CHERRY SAUCE

Make a very thick syrup as the ground cherries thin the syrup when cooked. A syrup made of one quart sugar to about one cup of water cooked until it spins a hair, then add 11/2 quarts of cherries and cook until the cherries turn rather clear in color. Pack in sterilized jars and seal.

Mrs. William Heckel, Jefferson, South Dakota

GROUND CHERRY-CRANBERRY JAM

Cook equal parts of ground cherries and cranberries until soft. Cook ten cups of pulp and six cups of sugar until thick. Put in glasses and seal.

Mrs. William Heckel, Jefferson, South Dakota

GOOSEBERRY CONSERVE

1 pound chopped gooseberries 1 pound chopped dried apricots ½ pound broken nutmeats

1/2 pound raisins. cut in pieces 1/2 lemon rind ½ orange rind 3 pounds sugar

Cook all together until very thick. Especially nice to serve with duck. Mrs. M. H. Petersen, Menlo, Iowa

CHERRY-GOOSE-BERRY JAM

1 quart unstemmed cherries 1 quart gooseberries 7 cups sugar (or 5 cups sugar and 2 cups light corn syrup) 1/2 bottle fruit pectin

Stem and pit cherries and thoroughly crush. Stem gooseberries and crush. Combine fruits and measure. This amount of fruit should make one quart. Fill up last cup with water if necessary. Measure fruit and sugar into large kettle. Mix well. Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard for one minute. Remove from fire and stir in bottled fruit pectin. Skim and pour quickly into sterile glasses. Cover with paraffin at once. Makes about eleven glasses, 6-oz, size.

Magdalina Wanner, Verona, North Dakota

GREEN TOMATO MINCEMEAT 8 pounds green tomatoes (1 gallon) 2 tablespoons salt

1 teaspoon allspice 2 teaspoons cinnamon 1 cup vinegar or boiled

4 pounds sugar

1 teaspoon cloves

8 pounds apples 2 or 2½ pounds raisins (grind)

cider

Chop tomatoes and mix with salt. Let stand over night. Drain in the morning. Add chopped apples, raisins cooked in water, sugar, spices and vinegar. Boil together one and a half hours. Seal in jars. When ready to make pie, add one teaspoon butter per pie.

Mrs. Justin Butterfield, Inman, Nebraska

NEIGHBOR LADY PICKLES

Put the small cucumbers or chunks in a quart jar. Fill jar 1/3 full of vinegar and the rest cold water. Add to each jar 1 tablespoon salt and 1 teaspoon alum. Seal. When ready to use, drain off brine. Mix together and

boil 1½ cups vinegar, 1½ cups sugar, 1 tablespoon mixed spices. Add the cucumbers and heat, but do not boil. Note: The syrup may be used over and over by just adding a little more vinegar, sugar and spices.

Mrs. Shelby Grant, Montevideo, Minnesota

* PICKLED ONIONS

2 quarts small white onions 11/2 teaspoons whole cloves 1 tablespoon cinnamon stick 2 cups sugar

½ teaspoon red pepper 1 teaspoon chopped horse radish 1 quart vinegar

Peel onions, cover with a brine made of 4 teaspoons salt and one quart of water. Let stand 24 hours. Drain and pack in jars. Combine above ingredients and heat to boiling. Pour over onions and seal.

Mrs. L. Hollinga, Orange City, Iowa

TOMATO CATSUP

1 quart tomato pulp 1 medium onion, grated 1 cup sugar ½ cup vinegar 1 teaspoon celery salt

1 teaspoon salt 1/3 teaspoon red pepper 12 whole cloves 1 heaping tablespoon corn starch

Press raw tomatoes through sieve and measure out one quart. Tie the cloves in a little bag and mix all the ingredients together with the exception of the corn starch. Boil thirty minutes. Dissolve the corn starch in a small amount of water and thicken the mixture. Boil a few minutes longer and bottle.

Mrs. John Haburn, Washta, Iowa

NOTES ON MAKING **CATSUP**

1. Use any good recipe as to amounts and ingredients, but include some green pepper for flavor, and do not over cook, but simmer.

2. Simmer ingredients until barely soft and put through sieve and let stand until excess liquid rises to top and can be poured off. This shortens time required for thickening and results in a brighter, tastier product.

3. Tie spices in a cloth bag large enough so juice can draw off flavor. Never allow spice bag to remain long enough to darken product. Use cassia buds (cinnamon buds) instead of stick cinnamon in the spices. It gives a different, delicious flavor.

4. Process catsup in containers

Mrs. Max Wobig, Cody, Nebraska

VEGETABLE SOUP

10 small onions

½ teaspoon celery salt

2 heads of cabbage

2 dozen carrots

1 gallon ripe tomatoes

Red pepper and salt to taste

2 bunches celery

Chop ingredients fine and boil two hours. Pour boiling hot into sterilized jars and seal at once.

Mrs. Ben C. Geerdes, George, Iowa

CANNED Remove the bones and gristle and most of the fat. Cut PORK into pieces of convenient size for packing. Pre-cook in oven or boil until the red or pink disappears. Pack the hot meat into clean hot containers to within one inch of top. Add two

to three tablespoons pan gravy, broth or meat juice if available. Wipe fat carefully from rim of jar. Adjust lid. Process 70 minutes at fifteen pounds pressure in Pressure Cooker.

Mrs. Gladys Hehn, Aberdeen, South Dakota

CANNING BY THE BUSHEL

Fresh Fruit	Unit of Measure	Approximate yield in quarts per unit measure
Apples	48 pounds to bushel	20
Peaches	48 pounds to bushel	20
Pears	50 pounds to bushel	24
Plums	56 pounds to bushel	28
Apricots	48 pounds to bushel	18
Grapes (For juice)	48 pounds to bushel	18
Cherries	32 pounds to bushel	20
Blackberries	24 quart crate	16
Red Raspberries	24 quart crate	15
Black Raspberries	24 quart crate	16
Strawberries	24 quart crate	12

Mrs. Howard A. Brown, Harrold, South Dakota

Salads and Salad Pressing

* "BEST OF ALL" SALAD

1 dozen well flavored apples 12 maraschino cherries 1 can sliced pineapple 1 pound white grapes 1 cup English walnut

12 marshmallows 1 lemon, juice only

meats

Dice the apples (peeling left on) and add the lemon juice to keep them from turning dark. Cut pineapple in small pieces, seed the grapes, cut the marshmallows in small pieces and mix together the fruit, nuts and marshmallows. Maraschino cherries may be cut in half if desired. The dressing for this salad is as follows:

Juice from canned pineapple 3 eggs

2 tablespoons butter 2 tablespoons flour

1 cup granulated sugar

½ pint whipped cream

Boil the pineapple juice. Beat eggs slightly and add sugar and flour, previously mixed. Pour boiling liquid into this mixture, stirring constantly, then place over fire and cook thoroughly, adding the butter. When cold add to fruit mixture. Just before serving, stir in the whipped cream. Serves twelve or more.

Mrs. Dave Lessert, Martin, South Dakota

CINNAMON APPLES

1 cup sugar 1 cup water 6 small apples

1 cup cottage cheese 1 cup red cinnamon candies ½ cup chopped nutmeats 2 tablespoons mayonnaise

Heat sugar, water and cinnamon candies in a saucepan over a low heat

until candy is dissolved. Pare and core apples. Place apples in syrup, cover and cook very slowly until tender, but not broken. The apples should be bright red. Turn once during cooking so they will not become mushy on bottom. Remove carefully from syrup and chill. Fill centers with cheese and nutmeats and mayonnaise combined. Serve on lettuce leaf.

Mrs. Le Roy Prescott, Haskins, Nebraska

COLD BOLOGNA 1 pound bologna, diced 1/4 cup onion, grated ½ cup cooked peas 2 cups cooked macaroni 1 cup raw grated carrots Salt and pepper to taste SALAD

Mix ingredients well. Chill and serve with mayonnaise. Mrs. Nick Marra, Alton, Iowa

MOLDED BEET SALAD 6 sweet pickled beets

2 cups hot water

1 package lemon gelatin

Chop the beets very fine. Mix gelatin with the hot water and when it begins to set, add the chopped beets. Cut in squares and serve on lettuce with mayonnaise.

Magdalina Wanner, Verona, North Dakota

WATERMELON SALAD

2 cups cubed watermelon 4 tablespoons sugar 1 teaspoon cinnamon

1/4 teaspoon nutmeg 1 orange, juice only

Lettuce

Line a salad bowl with lettuce leaves and in it put the watermelon that has been cut in cubes. Mix sugar and spices and sprinkle over melon. Pour the orange juice over all. Have the melon chilled as cold as possible and serve.

Mrs. Herman Rygg, Sioux City, Iowa

CREAM SLAW.

½ teaspoon salt ½ teaspoon sugar

1 teaspoon prepared mustard 1/8 teaspoon paprika 1 tablespoon horseradish

1 egg yolk, well beaten 1 tablespoon lemon juice 1/3 cup thick sour cream 2 cups shredded cabbage

Mix together the salt, sugar, mustard, paprika, and horseradish. Add the beaten egg yolk, lemon juice and beat well. Add sour cream and beat again. Pour over the shredded cabbage. Chill and serve..

Edna Stone, Millboro, South Dakota

* PRUNE AND CELERY SALAD 1 cup diced cooked prunes 3 cup diced celery ½ cup pineapple

3 tablespoons French Dressing Salad greens

1/8 teaspoon salt

1/3 cup broken nutmeats 1 teaspoon lemon juice

Mix and chill the prunes, celery and pineapple, nuts, juice, salt and dressing. Arrange on salad greens and garnish with dressing.

Mrs. Ivan M. Smith, Bassett, Nebraska

CHRISTMAS SALAD

2 cups cranberries 2 cups sugar

1 package lime gelatin 1/4 cup cold water ½ cup hot water

2 oranges 1 cup chopped walnut meats

Grind raw cranberries fine. Add sugar and let stand for ten minutes. Remove seeds and core from oranges and grind fine, including peel. Add oranges and walnut meats to cranberry mixture. Soak gelatin in cold water five minutes, then add hot water and stir until dissolved. Combine with fruit mixture. Pour into molds which have been rinsed in cold water. Chill until firm. Serves 6 to 8.

Mrs. Le Roy Prescott, Haskins, Nebraska

CHRISTMAS **CRANBERRY** SALAD

1 package orange flavored 1 teaspoon vinegar gelatin 1 pint hot water

2 cups cranberries, ground

1/3 cup sugar Pinch of salt

1 package (3 oz.) cream cheese

Dissolve gelatin in hot water and add sugar, salt and vinegar. Chill. When partially thickened, add cranberries. Mash cheese until creamy. Add gelatin, cranberry mixture gradually to cheese and beat with rotary egg beater until blended. Turn into ring mold which has been rinsed in cold water. Chill until firm and unmold on crisp lettuce. Garnish with salad greens. Serve with mayonnaise or french dressing.

Mrs. Rudolph Porath, Valentine, Nebraska

CHOICE 1 egg NO-OIL

½ cup vegetable liquid

1 tablespoon sugar 1/4 teaspoon dry mustard 11/4 teaspoons salt

SALAD 1/4 cup vinegar, or lemon juice DRESSING 1 tablespoon margarine, or butter

14 teaspoon pepper

Beat egg slightly in top of double boiler. Add vegetable liquid (from almost any canned vegetable), vinegar, and margarine. Mix sugar, mustard, salt and pepper. Add to liquid and cook over boiling water until thickened, stirring constantly. Makes about one cup. Note: If vegetable liquid is sweet, do not add sugar.

PINEAPPLE DRESSING

1 teaspoon melted butter 2 teaspoons flour

½ cup pineapple juice 2 eggs

1 cup sugar

Melt butter. Add the flour to melted butter and mix. Add remaining ingredients and cook slowly until thick. Sliced pineapple, bananas or other fruit can be added.

Mrs. Otto Gruber, Jackson, Minnesota

* THOUSAND ISLAND DRESSING

1 cup mayonnaise 1 tablespoon chopped green pepper ¼ teaspoon paprika

1 hard cooked egg, chopped 2 tablespoons chopped olives 1/3 cup chili sauce

1 tablespoon chopped pimento Combine all ingredients well just before serving. Mrs. Eddie Conlin, Sherburn, Minnesota

FRUIT SALAD DRESSING 3 eggs, well beaten ½ cup melted butter

Cup cream or more Sugar to sweeten

1 tablespoon vinegar Flavoring

Mix the eggs and butter and add the vinegar. Put in double boiler and boil until it thickens. Whip the cream, adding a bit of sugar to sweeten it, and flavoring. Add this mixture to the egg mixture when it has cooled. Use over any fruit desired.

Mrs. Alphons C. Mairose, White Lake, South Dakota

FRENCH DRESSING

½ cup sugar 1 teaspoon celery seed 1 teaspoon dry mustard 1/4 cup vinegar 1/3 cup catsup

1 teaspoon paprika

1/3 cup good vegetable oil Juice of 1 lemon

1 teaspoon salt

Mix dry ingredients in a jar. Add vinegar, catsup, vegetable oil and lemon juice in order given. Shake well and shake well again before using.

Mrs. Roy Wiseman, Fort Pierre, South Dakota

HONEY DRESSING ½ cup honey

3 tablespoons crushed pineapple

1/4 cup lemon juice

1/4 teaspoon salt

Stir lemon juice and honey together. Add salt and crushed pineapple. Delicious with crisp head lettuce or plain banana salad.

Mrs. J. Q. Siddons, Des Moines, Iowa

SALAD DRESSING

3 cup sour cream 3 tablespoons sugar

1/3 cup vinegar ½ teaspoon mustard 1 teaspoon salt

2 eggs

½ teaspoon pepper

½ teaspoon celery salt

Mix ingredients all together and cook until thick. Will keep for days if kept in a cool place. It may be thinned with sweet or sour cream when used.

Bernice Vortherms, Granville, Iowa

FROZEN CHEESE 1 3 oz. package cream cheese 1/4 cup mayonnaise

2 tablespoons lemon juice 34 cup chopped dates

1 small can evaporated milk SALAD (% cup), chilled

1 No. 1 can crushed pineapple, drained (% cup)

Mash cheese. Blend in mayonnaise. Whip milk very stiff. Add lemon juice. Fold in fruit and cheese mixture lightly but thoroughly. Pour into cold freezing trays. Press partition into place to freeze in cubes. Serve on crisp lettuce leaves or watercress with or without salad dressing. Delicious served on halves of peaches or pears, or slices of pineapple. Yields 11/4 pints (16 large cubes).

Neighbor Lady Favorite

Your Did You Knows



An idea here a suggestion there all packaged up under the label...."Did you know....?" My goodness but these neighbors do have a wealth of knowledge at their fingertips! And it's all ours because we can share and help! I'll bet you find just the one you've been looking for!

....that when cooking spaghetti or macaroni, if you will put it in a colander, set it in the kettle, you will have no difficulty in draining it. It will also prevent it from sticking and burning in the bottom of the kettle.

....if you want to iron an article or two in a hurry, you can sprinkle with lukewarm water and place the wrapped-up item in the oven; in a few minutes, it will be ready to iron.

....you can save a lot of waste motion if you will do your house work by the clock. Chalk up on a handy kitchen bulletin board the day's list of chores and the time allotted to each job, and you will find yourself doing the chores with maximum speed.

....frozen suckers for the children are easily made by freezing fruit juices, chocolate milk or just flavored water with sticks in each cube.

....by applying wax to the casters on your furniture, it will prevent ugly marks on your floor.

....to clean a soured sponge, you should rub fresh lemon into it thoroughly and then rinse several times in lukewarm water.

Mrs. Gladys Hehn, Aberdeen, South Dakota

....when it is necessary to hang clothes inside on a clothes rack, you can prevent staining your white clothes, or snagging your silk hose or undies, by painting the clothes rack with paraffin wax.



....you can clean your silver by cutting a potato in two, dipping raw potato in baking soda, and rubbing the silver.

....a peeled raw potato kept in the refrigerator will absorb all odors.

....that rubbing a cut raw potato over your pancake griddle will make the cakes brown nicely and prevent their sticking.

Mrs. Harry Jepsen, Arlington, South Dakota



....it is easier to pour waffle or pancake batter from a pitcher than to spoon it from a bowl.

....that wetting the straws and fibres of your broom now and then will prevent them from becoming too brittle and breaking off.

....that placing hickory nuts in boiling water for an hour will cause them to crack more easily and come out in larger pieces.

Mrs. Jack Rishel, Pierre, South Dakota

....if you will put raisins in a little melted butter it will flavor them and at the same time keep them from sinking to the bottom of your cake.

....by wringing a rag out of strong salt water and rubbing your clothesline with it, your clothes won't freeze on the line.

....a piece of felt glued on the rocker of your rocking chair will keep it from sliding.

Mrs. Martin Ostgarden, Plummer, Minnesota

....if you will put the silver fork you have beaten eggs with in cold water rather than warm water, it will not tarnish.

....when running your towels through the wringer washday, if you will fold them in half, lengthwise, and be careful in running them through and taking them down from the line, they will need no ironing.

Mrs. Arthur Amen, Norfolk, Nebraska



....when filling gem pans, if you will leave one section empty and fill with water, the gems will never scorch.

....left-over sandwiches are delicious sauted in vegetable fat or in deep fat.

....if a Christmas cactus is over-watered it will drop its buds.



....baked potatoes get a delicious crust if you cut them in halves lengthwise before putting them in the oven. This will also save fuel.

Mrs. Harry Kennedy, Holmquist, South Dakota

....if you add your sugar before you whip your cream it will not get watery if it stands awhile.

Mrs. Art Yunginger, Howard, South Dakota

....your pie crust will not shrink and will be much nicer if you will put your pie crust on the bottom side of a pie tin.

Clara Drefs, Delmont, South Dakota

....a good way to remove fat from top of soups is by putting a piece of bread on a fork and holding lightly on top of soup, turning bread so each side will be soaked up. Put into warm oven to dry, crumble and the crumbs are fine for topping hot dishes.

Mrs. Leo Coyour, Fairmont, Minnesota



....that by cutting the top and one long side from a cardboard box and placing a kneeling pad in the bottom you can scrub and wax floors on your hands and knees and they will be protected.

....egg yolks will not break if dropped into a glass of water and the water will keep the yolks from drying.

....when you have too much waffle batter, if you will bake it into waffles, only bake them to a light brown, and then the next day for breakfast or lunch rebake to desired color, they will taste just as good as the first ones.

....to readily distinguish the best handkerchiefs fold them square and the more used ones fold once more so you can easily see which ones you want.

Mrs. Leo Coyour, Fairmont, Minnesota

....a large marble placed in your teakettle will keep the lime from setting tight to the inside of the teakettle.

Mrs. Edward Baden, Jasper, Minnesota

....when ironing a dress with several rows of ric rac close together if you will turn the dress inside out and iron on the wrong side on a bath towel it will look very neat on the right side when finished.

Mrs. Hessel DeJong, Doon, Iowa



....that an ordinary paper plate glued to the bottom of the paint can is much more convenient than spreading newspapers which must be moved every time the can is shifted from one place to another.

Mrs. Ray Kranig, Wagner, South Dakota

....bad medicine will be tasteless to a child if you give him a piece of ice to hold on his tongue and after the tongue is cold give him the medicine.



....an easy made funnel for filling salt and pepper shakers can be made by using the corner of an envelope and cutting off a small portion of the tip.

....salt and a few drops of vinegar on a dampened cloth will remove stains or discoloring on the inside of cups when rubbed well.

Mrs. E. E. Stewart, Gordon, Nebraska

....you can make a good cake frosting and very little sugar by taking ½ cup brown sugar and just moistening it enough with cream to spread on warm cake. Sprinkle with nuts or cocoanut and put back in the oven until it browns a little.

Mrs. Marie Altwicker, Kimball, South Dakota

....adhesive tape on the bottom of your ironing board legs will keep the board from slipping or moving when you work.

Mrs. Lawrence Poore, Ainsworth, Nebraska

....you can keep peanut butter oily throughout until jar is empty if ou will keep jar unside down when not in use.

Mrs. Charles Clevenger, Walnut Grove, Minnesota

....that a wonderful time and knee saver is to fill your fly spray with liquid wax to wax your floors. It sprays on evenly and doesn't waste wax.

Mrs. Helen Bahr, Walthill, Nebraska

....you can make a colorful inexpensive hanging basket by selecting a large carrot, cutting off the top and hollowing out the center. Fasten a fine wire around the carrot and hang in a sunny window. Keep hollow filled with water and in a short time beautiful leaves appear and grow over the carrot.

....that lemon drops (candy) added to hot tea gives the tea a novel touch and saves sugar.

....by placing a small square of sandpaper under your food chopper clamp and next to the table it will prevent the chopper from slipping.

Mrs. William H. Krause, Walthill, Nebraska

....you can put strawberry or plum jam or preserves in whipped cream and little or no sugar is required and at the same time a nice flavor is added.

....by putting nuts, dates and chocolate bits in drop cookie dough made with gingerbread mix you will have delicious cookies with no sugar.

Mrs. Leslie Kratochvil, Hawarden, Iowa

....sweet cream may be substituted for melted shortening in making biscuits, waffles or other hot breads. It is much quicker.

Mrs. Charles Grimes, Chambers, Nebraska

...if you will plant lemon seeds in flowerpots you will have a nice house plant, and also when one or two of the leaves are placed in the bottom of a cake tin it will give the cake a delicious flavor. A few leaves tied in a cloth and dropped in applesauce a few minutes will leave a good flavor, too.

Miss Agnes Murphy, Lyle, Minnesota

....if you will coat the end of yarn with soap, it will thread through a needle much more easily.



....if two clothes hangers are used instead of one (1 one way and 1 the other) a dress, coat or sweater will not blow off the line when put out for airing on a windy day.

Mrs. Gladys Vanek, Amelia, Nebraska

....to keep the covers of salt shakers from turning green you can put paraffin on the inside of the shaker and punch the holes through with a toothpick.

Mrs. Adam Heckel, Ethan, South Dakota

....household sponges may be kept fresh, if after washing, they are soaked in cold water in which coarse salt has been dissolved.



....if you will slip glassware into hot water edgewise when washing it, it will prevent the glassware from cracking. If you put it in bottom first, it may crack from sudden expansion.

....you can make a dustless dust cloth by soaking a piece of flannel in a mixture of two parts paraffin and one part turpentine, wringing out and hanging in the open to dry.

Mrs. Byron Combs, Custer, South Dakota

....when painting, if you will just lift the brush clear of the paint and give it a little shake, it will not drip or run down the handle.

Mrs. Charles Morrison, Hartney, Manitoba, Canada

....rubber foot wear which has become stiff can be renewed by rubbing with hot castor oil.

Mrs. Maynard Hamann, Willmar, Minnesota

....sliced orange added to chilled, stewed prunes will give a new and delightful flavor.



....a shoe bag with its compartments is handy for keeping dust cloths, brushes, wax and other cleaning needs in order. Hang on the door for convenience and to save space.

Mrs. Carl Alland, Waseca, Minnesota

....if you will put lemons which have become dry and hard into a hot oven a few minutes, they will be freshened.

Miss Gladys Mier, Wagner, South Dakota



....a tiny cork tacked on the back of the lower part of a picture frame will prevent a dark line on the wall paper.

....when you have to darn at night, you will find it easier if you use the end of a flashlight as the darner.



....it is easier to use a pair of wide tweezers for removing pin feathers when dressing a fowl than it is to use a knife.

....young carrots need not be scraped, but can just be brushed good with a stiff brush.

Mrs. Winifred Medlicott, Spencer, Iowa

or wardrobe door makes a handy place to hang slacks or trousers. It may be padded to keep them from slipping off.



....ribbons wound around a bottle makes an ideal drying place and they need no ironing.

....when removing buttons from a discarded garment, if you will slip them all on a safety pin it will keep them together and save time.

Mrs. John A. Svoboda, Jackson, Minnesota

....instead of scraping new potatoes, carrots, turnips, etc. if you will use a wire chore ball it will be much quicker and the valuable food elements will be retained.

Mrs. P. Lindberg, Cody, Nebraska

....a teaspoon of honey added to whipped cream keeps it firm for quite awhile.

....cocoa whipped cream makes a delicious topping for pudding. Take desired amount of cream, add some cocoa and sugar and mix well. Chill and whip the same as plain cream.

Mrs. R. J. House, Slayton, Minnesota

....the leaves from a bunch of celery can be dried in an oven at a low temperature with the door left open, and placed in a jar when dry. This is very nice to use in soups or in any food where celery flavor is desirable.

Mrs. Harry Lebahn, Winfred, South Dakota

....that cinnamon sprinkled on the hot stove will remove odors from room.

....if you set a pan of cold water in oven that seems too hot, it will prevent your cake or bread from burning.

....you can remove paint from furniture without hurting the original finish if you will put a little essence of peppermint on a soft cloth and rub the paint spot gently.

Cecelia Johnson, Breckenridge, Minnesota



....you can easily mark silverware and dishes you lend or take on a picnic by painting your initials with dark nail polish on the backs of the dishes and on the handles of the silverware.

Mrs. B. Jacobson, Canton, South Dakota

....graham crackers with jam between and covered with whipped cream make an easy and delicious dessert.



....to save space when drying clothes indoors, you can hang dresses, skirts, etc. on clothes hangers and place them on the line. They will dry more evenly and need less ironing, too.

....chilled canned applesauce with orange juice over it, sprinkled with grated nutmeg, is a tasty dish.

Mrs. A. A. Tiechroew, Mountain Lake, Minnesota

....if you will use two tablespoons sugar to one egg white your meringue will be as you like it. Frothy meringue comes from too little

....you should not wash eggs before putting them in the refrigerator.

....you should never place meringue on hot pie filling as it will form syrup between filling and meringue.

....the volume of egg white may be increased slightly when one and one-half teaspoons of water are added to the whites before whipping. This applies particularly to eggs that are not as fresh as possible.

Mrs. Harry Powell, Wessington Springs, South Dakota



....if you can't get the screw cap off a bottle, the nutcracker is a good implement to use.

....by fastening a clothes hanger to the wide end of your ironing board, it will enable you to hang the ironing board up anywhere—even in the clothes closet with your clothes.

....your curtain rods will go through the curtains more readily if you will place a piece of adhesive tape over the end of the rods.

Mrs. Louis A. Beneke, Caledonia, Minnesota

....a handy way to keep baby's record book up-to-date is to have a memo pad on the wall in a convenient place and jot down each thing and date you wish to remember as it happens. As you find time, you can write it in the baby's book.

Mrs. Franklin Egelhoff, Norden, Nebraska

....that putting three or four whole cloves in each quart jar of pears just before sealing them, improves the flavor.

....left-over baking powder biscuits crumbled fine are more tasty with salmon loaf than crackers or bread crumbs.

Mrs. Emery Lias, Humboldt, South Dakota

....egg stains on table linen should be soaked with cold water as warm water sets them.

....if the paper sticks to the package of raisins, place the package in the oven for a few moments and the wrapping can be easily removed. It also causes the raisins to separate and fall apart.

....a piece of charcoal on one of your refrigerator shelves will act as an absorbent for all odors in the refrigerator and purifies the air.

....you can remove tar stain by soaking with pure lard and removing tar with turpentine. Do not use soap as it sets a tar stain.

Mrs. C. A. Sanders, Aberdeen, South Dakota

....if you add ground raw potato to hamburger, it takes the place of scarce bread crumbs, and tastes good, too.

Mrs. Bertha Hart, Parkston, South Dakota



....if you will use bobby pins instead of straight pins when turning a hem, you will have no pin holes in the garment.

Mrs. F. Nelson, Little Falls, Minnesota

....you can save a lot of time when making sandwiches for a large crowd by mixing the butter into the ground meat (luncheon ham or any cooked meat), rather than putting the butter on each slice of bread.

Mrs. Oscar Gering, Freeman, South Dakota



....you can keep children's new book covers bright and clean by giving them a coat of clear varnish before they are used.

....if silverware must be stored for a long time, you can keep it from tarnishing by cleaning it well and immediately putting it into a half-gallon size glass jar and sealing it tightly.

....small woolen articles may be cleaned and put into a glass jar, with a few moth crystals sprinkled among them, and seal the jar immediately. You will have no trouble with moths.

viding a bunch of long envelopes, each one labeled with the name of one of your correspondents and placed in a drawer of your writing desk. When you run across some interesting item in the local newspaper which is of mutual interest to your friends, or a good cartoon or anecdote, clip it at that moment and drop it at once into one of the envelopes. It will be ready to put into the letter then when you write that person.

Mrs. W. W. Hess, Mount Vernon, Iowa



....your cookies won't burn as easily and will stay raised better if you will bake them on the bottom side of an enameled cake pan.

Mrs. Leo H. Dalton, Bloomfield, Nebraska

....a tablespoon of flour added to cooked chocolate frosting after it is cooked will keep it from getting hard and cracking.

..., your cakes will be perfectly flat on top if you pour the batter into the corners of the pan first, then around the sides and leave a slight depression in the center.

....your roast meat will not become dry during roasting if a pan of boiling water is placed in the oven.

Mrs. Harold L. Fritz, Lennox, South Dakota



....that a bulletin board of wood or cork is handy for pinning news items, quotations, poems, pictures notes, etc. to, and the family will find it useful for leaving messages for one another.

....you can usually remove cod liver oil stains from clothing by washing the garment as usual but instead of wringing the rinse water from it, just hang on the line dripping wet.

Mrs. Bernie Peterson, Mount Vernon, South Dakota

....if cream is too thick to whip you can add the white of one egg.

Mrs. Hazel Graeber, Plankinton, South Dakota

....that when making doughnuts, if you will let them lay about five minutes after cutting them, the outside will dry a little, forming somewhat of a crust, and will keep them from soaking up the grease while frying.

Mrs. A. J. Kramer, St. Lawrence, South Dakota

....a bread wrapper makes it easier to apply paste flour wax to the floor and is less messy than a cloth and gives more wax for your money.

....you can hold baby's shirt tail down with a garter pinned to baby's diaper and is better than putting pins in the knit shirt.

Mrs. Ed Krier, Mitchell, South Dakota



....to easily remove the skin from tomatoes, place on a fork and hold over flame on the stove, and it will easily come off.

Mrs. Sander E. Horn, Winger, Minnesota

....when you hang your clothes out on the line to dry, hang a pillow case, open end up, so that when you gather in your clothes you can put small articles in pillow case. It saves time when sprinkling the clothes.

Mrs. Merle Winrow, Gary, South Dakota

....it is very easy to keep all sharp knives clean and shining by sprinkling your favorite cleaning powder on a cork and proceed to clean the knife.

Mrs. W. W. Wheaton, Sioux Falls, South Dakota

....a potato ricer serves very nicely as a lard press if you fill it about half full of the hot cracklings and squeeze out the grease.

....the paper used between layers of eggs in an egg crate make very nice protectors for tables, etc. while canning or setting warm kettles on them.

Mrs. Art Mohr, Burwell, Nebraska

....that when using a dress or other pattern for the first time if you will write the name of each pattern piece on it lightly, you will not need to unfold several pieces to find the one you want.

....if you will dissolve ½ cup cocoa in a little hot water and add 1½ cups corn syrup, it will be excellent to use with pudding, as a sauce.

Mrs. John Frick, Miller, South Dakota

...if you don't want to heat up your kitchen when baking the meringue on a pie, you can heat a heavy skillet and turn it upside down over the pie until it is a golden brown.

Mrs. Lawrence Bjork, Battle Lake, Minnesota

....when painting the ceiling if you will wrap a cloth around the brush where the bristles are fastened, you will have no paint dripping on you or the handle.

Mrs. Herbert Linscheid, Butterfield, Minnesota

....a delicious new trick for popcorn is to add a spoonful of peanut butter to your melted butter, pour over the pop corn and salt it to taste. Mrs. George Loftsgarden, Spring Grove, Minnesotaany kind of canned soup makes a grand sauce for macaroni instead of the usual cheese or tomato.

Mrs. Bart Thompson, Mission Hill, South Dakota

....you could fix that snag or hole in your curtain by pinning a piece of tissue paper over the hole and sewing back and forth across it with the sewing machine. When the curtain is washed, most of the paper comes out.

Mrs. Floyd E. Howrey, Rockwell City, Iowa

....if you rub orange or lemon peel on silverware it will remove the fish taste.

....you won't be bothered with red ants if you will scatter sweet fern around.

Mrs. Jess De Moulin, White, South Dakota

....a good way to dry gourds is to be sure they are clean first and then make a small hole near the stem end, which can be done with a very small nail so air can get in and dry the seeds. They will be thoroughly dried in about two weeks at which time you can shellac the outside or paint with a quick drying enamel and then tie into strings to be used for decorations.

Mrs. F. A. Hesse, Mason City, Iowa

....to prevent waffles from sticking to the waffle iron, heat the waffle iron and rub paraffin over it. Throw away the first waffle baked and the rest will come out fine.

Mrs. Harvey Krenzer, O'Neill, Nebraska



....if you will pink instead of hem the bottom of a blouse to be worn under a skirt, it will look smoother.

Mrs. C. Painter, Lamberton, Minnesota

....when canning peaches, you can make a delicious thin syrup for pancakes by cooking the peach peelings, if the fruit is nice and firm.

....if you pierce link sausage with tine of fork before frying, it will prevent them from bursting.

....by putting raisins in a pan in the oven to warm before putting in cakes, cookies, etc., they will distribute themselves evenly rather than going to the bottom.

....fish will never stick to the pan when frying if you roll them first in cornmeal rather than flour.



... powdered sugar sifted on a plate before placing fresh cake on it will help prevent it from sticking.

....you can remove water stain from a glass by letting sour milk stand in it overnight.



...if you peel a ring around center of potatoes when boiling with jackets on, the skin will loosen easily. Mrs. Vernon Pomroy, Lake City, Minnesota

....you can seal cellophane bags with your heated curling iron, either electric or the old fashioned kind. Lillian Enders, Kadoka, South Dakota

....you can vary your coffee cake recipe by rolling your plain dough out as for cinnamon rolls and spreading with mincemeat, green tomato mincemeat, jam or jelly, then cutting and baking.

Doris Burt. Bassett. Nebraska

....potatoes fried in the oven are superior to those fried on top of the stove. Cover the frying pan and place in quite a hot oven. Three or four tablespoons of either sweet or sour cream added before putting in the oven improves the flavor. Don't stir the potatoes but turn as many as will stay on the turner at one time. Let them get brown on the bottom before turning.

Mrs. W. C. Payton, Oakes, North Dakota

....that equal parts cranberry juice and ginger ale make a good snack drink.

...a soft cotton floor mop barely dampened with a mixture of three parts kerosene and one part white mineral oil makes an excellent mixture for your dry mopping.

Estella Johnson, Brandon, South Dakota

.... when ironing children's school clothes if you will put a handkerchief in each pocket it will save time in the mornings and also prevent your forgetting a hankie.

....a small pad dipped in nail polish remover will quickly remove crayon marks on windows or woodwork.

....you can freshen wilted celery by cutting in pieces and placing in cold water with a few slices of raw potatoes.

Mrs. L. Hollinga, Orange City, Iowa

....you can clean tarnished silverware by soaking it half an hour in sour milk, then washing in hot soapsuds.

Mrs. Tony Kovash, Lemmon, South Dakota



.... you can keep your ball of cord neatly in order by placing it inside a small painted funnel, mounted on vour kitchen wall. A small slotted box will also serve the purpose.

Mrs. Herbert King, Racine, Minnesota

....a way to take up all surplus oil after oiling vour sewing machine is to stitch through a blotter several times and you will have no fear of getting oil on the material.

....vaseline rubbed on the corks to bottles containing glue, polishes or cement will prevent the cork from sticking.

.... when driving nails or screws into hard wood, if you will rub them first with soap, they will go in easily without splitting the wood. Mrs. Orlin W. Erickson, Beresford, South Dakota

....egg whites beat up more quickly if you have added a pinch of salt.

....salt often curdles milk, so it is wiser to add it last.

....bread should never be wrapped in cloth as the cloth absorbs the moisture and gives the bread an unpleasant taste.

....a teaspoon of vinegar mixed into frosting will keep it from breakng when cut.

Mrs. Edward Obr, Avon, South Dakota



....that crisp, new look can be restored to hat veils by pressing them over a piece of waxed paper with medium-hot iron.

....candles kept in the refrigerator a day or two before using will burn slowly and evenly.

....the "shine" can be removed from worn woolen garments by pressing them with a cloth wrung out in equal parts of vinegar and water.

Mrs. Erland Hanson, Fairfax, Minnesota

....an older chicken is delicious when browned first as for frying, then placed in the oven to bake after a cup of sour cream has been poured over it.

Mrs. Harry Kennedy, Holmquist, South Dakota

....to remove a grease spot from wall paper, you can make a paste of cornstarch and water, brush it over the grease spot, and let it remain on the spot until dry, then brush off.

....a between-meal refreshment children will like is chocolate pudding put into a shaker with ice cold milk and cream and shaken well or whipped well.

Mrs. Joseph Christianson, Hendricks, Minesota

....a ball of paraffin in your sewing basket, and a little rubbed on the end of the thread will make it slip through the eye of the needle more easily.

Mrs. John F. Turner, Ainsworth, Nebraska

... sheets of different sizes marked on the left hand corner with indelible ink will enable you to tell at a glance which size to take.

Mrs. Frank Renn, Pine River, Minnesota

....when you want to open a glass coffee jar, just turn upside down on your range stove a minute or two (not too hot or the jar will break) and the lid will readily come off.

Mrs. Carto Howell, Mankato, Kansas

....if you will cover the labels on medicine bottles with colorless nail polish, the directions won't smear even though the medicine runs down the outside.

Your Letters



Who'd ever dream all the good three cents could do! But just look at these letters typical of hundreds of others, just like them passing along the goodness of the hearts of the best neighbors in the world MY neighbor ladies!

Dear Neighbor Lady: I am Mrs. Harold Hansen, the lady who was burned whom Mrs. Leonard Naber wrote to you about awhile before Christmas. I just had to write to tell you how happy I am that you gave my name over the air to all your Neighbor Lady friends. I know you'll be happy too, to know that so many responded. I received just ever so many beautiful and interesting cards and letters. I was staying at the hotel with my husband then, but all the cards were forwarded there so I'm sure I got them all. I came back in the hospital the day before Christmas. I will be here quite awhile yet. I am not able to write all the time. It was ten months ago that I was burned, third degree, on my face, arms, hands and back of my shoulders. I am having skin grafting done on my arms. The tendons in my hands have to be lengthened and my nose and chin have to have some plastic surgery. My husband, little boys, sister and brother were to visit me two weeks ago, and it was so nice seeing them. My husband stayed for a week and a half. I'm hoping they will come again in March. Will you please tell the ladies "thank you" for me? Letters and cards mean so much to me. I've saved all the cards and letters, and I will try to answer them when I'm able to write better. A friend from home just dropped in, and it was so nice seeing her. You may not have time to read my letter over the air. If not, you can just tell them how much I appreciated their cards and letters. I always enjoyed your program. I'll be happy when I get home and can listen to you again.

Mrs. Harold Hansen, Rochester, Minnesota

Dear Neighbor Lady: I, too, am a new member of your group and incidentally a new war bride. No, I don't come from overseas; I came from Canada, and that is where I met my husband while he was serving in the Armed Forces. Believe it or not, my husband was the one who told me about your wonderful program, and though I've only been listening to you for two months, I feel as if we were old friends, and oh how I do appreciate listening to you.

Mrs. Doris M. Kirschman, Regent, North Dakota

Dear Neighbor Lady: When you read or told of my writing to you, it brought me much enjoyment. At least 25 listening friends wrote to me. I did get a few replies sent, but a recurrence of my ailment made it necessary to come to Rochester. My condition is improved, but it will be some time before I will be up. Please express my thanks to your listeners as I am unable to write. I have had four transfusions the past week, and that does give me strength.

Marvel Jean Jorgenson (15 years of age), Rochester, Minn.

My dear Neighbor Lady: Many, many thanks for the Good Deed Dollar I received several days ago. I just can't put into words the thrill of hearing my letter read over the air. Now to tell you what I'll use the dollar for. It will buy extras to go into my gift packages to Norway. Both father and mother were born and raised in Norway, and have brothers and sisters and their families over there. I have a cousin that was a prisoner of the Germans for over a year. He is now back with his family and quite well after all he went through. I also have another cousin and her family that had to leave everything behind when the Germans moved in. So far I have sent 14 packages, mostly clothing, but I do put in a few extras like coffee, soap, thread, etc. I have also sent several packages of puddings as they get very little sugar over there.

During the five war years they didn't get coffee, so imagine their joy when they could sit down to a real good cup of coffee. Almost everything is still rationed over there, so aren't we really lucky after all?

Mrs. Maynard Hamann, Willmar, Minnesota

Dear Neighbor Lady: Your scholarship winner girls have added up in numbers, but I didn't want you to forget that one of your "originals" is still more than grateful for everything. The money, the trip, the comforter, and the orchid can't be forgotten. So I hope you're having a lovely Christmas. I'm enjoying my graduate assistantship here at University of Nebraska, but I can hardly wait to climb on that train to go home Christmas! I hope it snows, don't you?

Lona Haskins

Dear Neighbor Lady: We sincerely appreciate the wrapped gifts which were received for the Boys and Girls Home in response to your radio program. The children in this Home are indeed fortunate to have so many good friends, and we do apreciate your efforts and your thought of them. Wishing you a Happy New Year, we are, sincerely yours.

Louise Sonneborn, Office Secretary, Boys' and Girls' Home Sioux City, Iowa

My dear Neighbor Lady: Just a line of thanks. I think I have had one of the quickest answers to a problem anyone ever had before. When you read my problem about soap making on your program April 9, just thirty minutes later there was a knock at my door and the lady said she had just heard your request for some help on soap making so she brought me her recipe she had used for years, for which I was very grateful. Then we had a visit about your program, and she told me she listened most every day and had all your books, and thought it was a very helpful visit we had every day from you. She has never written you. Her name is Mrs. Jimmie Stronks, so you see Neighbor Lady, you have a lot of listeners even though they don't write you. I know of several more here in our town who listen every day, but never write.

I had another letter from Mrs. Will Sunbarger and she has received so many more cards and letters in the past week, although she is very ill, and at the time she wrote me was very weak. She is still in Denver and said she was sure now that she would never see her home in Tarkio again. She does write the most wonderful letters. Thank you again for reading my soap problem to all our good neighbors and good luck to you all.

Mrs. Nick Marra, Alton, Iowa

Dear Neighbor Lady: You did a grand neighborly gesture when you publicized the call for yard goods for the Greek women. The response was wonderful, and I shall be proud to answer my roll call in Chicago with the number of yards from South Dakota. Packages came from South Dakota, Iowa and Nebraska. I acknowledged all, except one or two who gave no name or box number. Tell them all, for me, I thank them, and I thank you, too.

Mrs. C. E. Lange

Dear Neighbor Lady: I am enclosing twenty-five cents for your book which I should like to have as I am sure it would be most helpful to me in my new life. I say new life as I am a war bride, recently arrived in this country from England. In fact, my fourteen month old son and I arrived here just ten weeks ago. However, I have already found your talk each afternon most entertaining and helpful and always listen when I am at home. I have just been listening to you today and decided that I had to sit down right away and write to you, for I really do want to have your book.

Mrs. Albert M. Jacobson, Hayti, South Dakota

Dear Neighbor Lady: You may wonder if I've forgotten you entirely but I surely haven't. I think of you and the neighbor ladies enjoying each other's recipes, hints, etc., and how everyone enjoys your fine program. How I would love to enjoy your lovely program again, but I think of you often, and I'm sending my best wishes to you and all the neighbor ladies. You are probably enjoying real lovely fall weather; Dakota fall weather which I've always enjoyed, with its crisp cool mornings, but bright blue sunny days, trees with their red and yellow leaves, which I miss out here. Sometimes I even wish I could see another snowfall and the ground covered with a thin white blanket. Out here we are having heavy fog nearly every morning again, and the grass is so wet until the sun comes out and we have a nice hot day again. It was very hot here last week.

I wish I could have enjoyed your anniversary program. When I sent you my congratulations, I forgot to order your "Neighbor Lady Book" so I'm enclosing twenty-five cents for a copy. Hope I'm not too late. I'm so sorry I didn't order it sooner, but I've been so busy and I owe several letters to the neighbor ladies. Had a lovely letter from Olga Miller yesterday which I enjoyed immensely. I'll bet you had a lovely vacation, Neighbor Lady, and hope you enjoyed every minute of it. I'll close and here's best wishes to you and all the neighbor ladies for the best of everything.

Hannah Strand, 2341 Newmire Avenue, Norwalk, Calif.

Dear Neighbor Lady: We are sincerely grateful for the WNAX and Your Neighbor Lady's kind thought of our children's department. The children were made very happy by the gifts and would like to say a sincere thank you to each and every one who sent gifts. May God reward you.

Sisters at the Sacred Heart Hospital, Yankton, South Dak.

Dear Neighbor Lady: While we are on the subject of neighbors, its a small world we live in after all. Mrs. Anna Evjen from Deer Creek, Minnesota wrote me the other day and she wanted me to write to her and let her know when the new yearly Neighbor Lady Book would be out. She didn't want to miss getting it, and they had been without a radio for over two months because they couldn't get batteries. She didn't want to miss the book as she misses your broadcast so much. She heard my name over your program and wrote me once before to see if my Harry was the same Powell she went to school with when they were youngsters in Anoka, Minnesota. Sure enough they were old school mates. I think your program has helped all of us to make a goodly number of friendships or renew old ones. This neighbor sent me her picture and requested one of my family.

Mrs. Harry Powell, Wessington Springs, South Dakota

Dear Neighbor Lady: I enjoyed the visit with your sister's children. When you told Tony to tell what he got for Christmas because a little boy was listening and wanted to know, my little Larry who is six, looked up at me and smiled and said, "I wonder how she knew I was listening?" Mrs. Doris Burt, Bassett, Nebraska

* Dear Neighbor Lady: Saturday, while Mom was waiting her turn at the counter in a grocery store, she heard a lady say something about the Neighbor Lady and right away another lady said, "Do you listen to Your Neighbor Lady, too?" And right then she knew they would he friends. Mom said she got her turn at the counter just then so she didn't join the ladies, but right there were three who listened to your program and found it just ever so helpful. It's a small world after all isn't it?

Margaret Landis, Center, North Dakota

Dear Neighbor Lady: My, wasn't it a thrilling party, though? All the pictures being taken, the scholarship girls and you looking so lovely with your corsages, pink ice cream and cake! It was my first party and I really enjoyed it. Thank you for everything. Neighbor Lady. We got to see Mrs. Wittmier and Fred Greenlee and wife and all the others. I'm sure many more neighbor ladies would have enjoyed being there, but it's harvest time in South Dakota and that means busy women. If mother hadn't come by for me, I couldn't have been there either. She and Judith, my little girl enjoyed it, too. It was fun to see you broadcast, especially with Fred helping out on the commercials. The rest of us kind of get stage fright or we could tell our Perfex stories, sing Three Daughters praises, tell Kerr canning stories, etc., but we think of them at home and it's easier to write them, I guess. I wish all the ladies could have seen the recipe scrapbooks. They are really beyond all of my expectations. The girls certainly have a wonderful book there to begin a home on.

Well, this letter is all about the party, but I just wanted to say "thank you" to you-and say to all the other Neighbor Ladies, "We wish you cold have been there, too." Mrs. Bart Thompson was the only neighbor lady I knew, besides mother, and I know many wanted to be there, but couldn't. I saw Mrs. Shipton but I don't know her personally. I hope the pictures turn out good. Goodbye for now and many more years of good visiting!

Mrs. Arnold Olson, Mission Hill, South Dakota

Dear Neighbor Lady: I am writing this letter for the sixth grade Junior Red Cross boys and girls to thank you, and all the ladies who sent us the beautiful yarn. There were so many beautiful bright colors that the boys and girls went at their knitting with new enthusiasm. Although we received two large boxes of yarn, we have nearly used it up. We have just about enough squares for one afghan. Again we thank

Carol Pigsley, Yankton, South Dakota (11 years old)

My dear Neighbor Lady and all the Dear Neighbor Ladies in Radio Land: I was certainly surprised when I began receiving lovely cards and letters and finally decided it must be a shower for me by the Neighbor Lady of the letters and finally decided it must be a shower for me by the Neighbor Lady of the letters and bor Lady Circle over WNAX. Well, I've surely had a big thrill and sincerely want to thank every one of you, for every card and letter gave my spirits a big lift and showers of cheer was brought to me. I don't know who the Neighbor Lady was who suggested the idea, but I do send my sincere thanks to her and also to Wynn for telling the other ladies about the suggestion.

Well, I thought sure I'd be home by this time, and I'm much improved, but the middle of February new pains seemed to develop in my head and chest so X-rays revealed more troubles (two tumors on the brain) so I'm still under specialist care and I don't know when I'll be able to go home I'm so anxious to get home . I've been away so long and these spring days makes one feel like getting the spring work done. I know I'm missing out on so many good recipes, hints, letters and chats, and I'll be so glad to get home so I can listen in again. I'm unable to get any of the Mid-west stations out here, so I sure do miss all the local programs over the Iowa, Nebraska, South Dakota and Missouri stations. But when I'm able to return home, I hope I can tune in WNAX better than ever. I received a real thrill last week, a nice letter stating that I had won a radio-phonograph combination for the entry I sent to the "Star Kist Treasure Chest" program. One of my hobbies has been trying various contests and radio quizzes, and I've won so many nice prizes for my home as well as cash prizes. And that's not all-I've gained so many wonderful friends through my hobby and their letters and cards of cheer have surely given me courage and strength during this illness.

I do want to get a "thank you" line off to each one of the neighbor ladies that remembered me, but Wynn will you kindly tell each of these ladies a "radio thank you" from me at this time. Wishing every neighbor health and best wishes throughout the year, I'll close with one of my favorite poems:

Just a friendly handclasp Just a word of love Just the simple knowledge God is there above. Just an act of kindness Just a sunny smile These are just the things That make life worthwhile.

I'd be glad to hear from any neighbors and I'll try and answer if strength permits. Thanks again.

Mrs. Will Sunbarger, 1918 S. Franklin St., Denver 10, Colorado Your Verses



Are you like me possessing a heart that "thinks" poetry.... but a hand that can't write and a tongue that can't speak those poetic thoughts? Thank goodness someone else has that poetic hand for you and me to enjoy. Gems?? Yes, precious gems indeed for they lift the heart when it needs it.

BEAUTITUDES FOR A HOUSEWIFE

Blessed is she whose daily tasks are a labor of love, for her willing hands and happy heart translate duty into privilege, and her labor becomes a service to God and all mankind.

Blessed is she who opens the door to welcome both stranger and well loved friend, for gracious hospitality is a test of brotherly love.

Blessed is she who mends stockings and toys and broken hearts, for her understanding is a balm to humanity.

Blessed is she who scours and scrubs, for well she knows that cleanliness is one expression of godliness.

Blessed is she whom children love, for the love of a child is more to be valued than fortune or fame.

Blessed is she who sings at her work, for music lightens the heaviest load and brightens the dullest chore.

Blessed is she who dusts away doubt and fear and sweeps out the cobwebs of confusion, for her faith will triumph over all adversity.

Blessed is she who serves laughter and smiles with every meal, for the bouyancy of spirit is an aid to mental and physical digestion.

Blessed is she who preserves the sanctity of the Christian home, for hers is a sacred trust that crowns her with dignity.

When people complain of life, it is almost always because they have asked impossible things from it.

Contributed by: Miss Evelyn Milledge, Des Moines, Iowa

The sun is rising on another day. What can I wish that this day may bring me? A few friends who understand me and yet remain my friends. A work to do which has real value, without which the world would feel poorer...an understanding heart...a story of world would feel poorer...an understanding heart...a little leisure. something beautiful the hand of man has made...a little leisure...and the patience to wait for the coming of these things, with the wisdom to know them when they come.

Contributed by: Mrs. M. J. Lamb, Des Moines, Iowa

To understand that the sky is everywhere blue, we need not go around the world.

Contributed by: Miss Evelyn Millege, Des Moines, Iowa

THE PRACTICE OF NEIGHBORLINESS

Do you live in a friendly neighborhood? Are the families who reside in your vicinity thoughtful of each other? It is a real joy to have as neighbors people who are kind and helpful, who heartly share your joys and sorrows. Such people are "the salt of the earth." They help very materially to enrich life and make it meaningful. To have good neighbors, you must first of all be a good neighbor yourself. Friendliness begets friendliness.

Contributed by: Ruth Pomroy, Lake City, Minnesota

Be friendly with the folks you know. If it weren't for them, you'd be a total stranger.

Contributed by: Mrs. H. E. Hauptfleisch, Sioux City, Iowa

A mind rich in the beauties of nature is a growing mind, and leaves a flavor of good in its wake.

Contributed by: Mrs. Warren Fernau, Butte, Nebraska

Character is the diamond that scratches every other stone.

Contributed by: Mrs. Warren Fernau, Butte, Nebraska

OCTOBER

You need three things for burning leaves: A rake, a match, and by your side (To make the ceremony true) A child to watch you, all wide-eyed.

True wisdom lies in gathering the precious things out of each day as it goes by.

Goodness is the only investment that never fails.

Contributed by: Mrs. Warren Fernau, Butte, Nebraska

The cheer that you are giving out To bring someone some pleasure Will all come back to you some day In unabounding measure!

Contributed by: Mrs. Art Schmuck, Pipestone, Minnesota

It often shows a fine command of language to say nothing.

Contributed by: Christine Ringsby, Montevideo, Minnesota

Of all the things you wear, your expression is the most important.

Contributed by: Christine Ringsby, Montevideo, Minnesota

Learn right at the start not to play with the spoon before you take the medicine.

Few of us can hope to make the world better, but all of us can refrain from making it bitter.

WEIGHT

An ounce of kindness Offered in season Weighs so much more Than a pound of reason.

Cookery is like matrimony....two things served together must match.

An old Chinese Proverb

With some people you spend an evening; with others you invest it.

Contributed by: Christine Ringsby, Montevideo, Minnesota

NATURAL PHENOMENON

With pride and skill I cultivate The offspring of good seed; Then see far greater progress by Some rude, uncultured weed.

Contributed by: Mrs. Florence Wood, Lincoln, Nebraska

Wealth is not his that has it, but his that enjoys it.

If you wish your home to have that "lived-in" look, decorate it with four children.

Contributed by: Mrs. Harold Givens, Stuart, Nebraska

Such a dreary day it seemed to be,
Than a beautiful Cardinal sang to me
From the tip-top branch of a bare, brown tree.
And all of a sudden my cares took wing
For somehow I knew, as I heard him sing
He was trying to tell me "'twill soon be spring."

Written by: Mrs. Bart Thompson, Mission Hill, South Dak.

Nature couldn't make us perfect, so she did the next thing—she made us blind to our faults.

From '41 to '46, how those five years have flown!
And with each memorable year the ties have stronger grown.
For neighboring means sharing, and we shared our joys and tears,
Our problems, big and little; confided hopes and fears.

No matter what the future holds, come fair or stormy weather 'Twill be a little easier, if we just stick together, And as true Neighbor Ladies, will work and save and give, To make this weak and weary world a better place to live.

Written by: Mrs. B. Thompson, Mission Hill, South Dakota

HOME SWEET HOME

I am a house where children are Not one, not two, not three, but four. Not model children in anyway But normal kids, who work and play Inside my somewhat battered door.

When company comes they often see A distraught mistress, an upset me, For lions lurk under overturned chairs, And Superman in a bath towel flies up my stairs And the general confusion is something to see.

And even if I'm neat, I wear
A slightly distracted and self-conscious air.
If my surfaces are polished and unaccustomedly glowing
I've an uneasy feeling that my scratches are showing.
If the furniture's dusted and the curtains straight
I assure you, it isn't my usual state.

So if unexpectedly you knock on my door And the rugs are awry and the books on the floor, Please ignore my condition, Come in and see, The uninhibited family who live in me.

Written by: Mrs. Clarence Gilg, Atkinson, Nebraska

Cooks are but ordinary human beings, and if they are neither rewarded nor punished, they will soon give you a stomach ache.

An old Chinese Proverb

An open mind is good. So is an open window; but you put a screen in it to keep the bugs out.

Contributed by: Mrs. Ed Backlund, Mitchell, South Dakota

When you think your mind is getting broader, be sure it isn't your conscience stretching.

Contributed by: Mrs. Ed Backlund, Mitchell, South Dakota

FIVE YEARS TOGETHER

Another year has hurried past, And now it brings to five The years we've shared together With the "Queen Bee" of our hive.

We hail our Neighbor Lady
With her kindness and her wit,
She shares our joys and helps our woes,
And her visits make a hit.

We greet our Neighbor Ladies
Along our party line,
The old, the young, the thin, the fat,
All friends of yours and mine.

And while we work together
We simply can't be beat,
For we share a "heap o' livin'"
And that helps to keep home sweet.

We share each other's problems, And enjoy the Did-You Knows, We cook with Clinton Cornstarch And use Perfex on our clothes.

To get a book for baby
We use Rochester's milk,
And we order quilt block remnants
Of rayon, wool or silk.

We use the trusty kitchen tool,
And bake with Rockwood bits,
And our fresh-washed laundry's hung to dry
With those handy Magic Grips.

We salute the years that have flown by With visit and with letter, And look forward to a future That's bigger—yes, and better.

So we'll visit via radio,
And write letters by the score,
And celebrate our "special days"
As we have done before.

We'll acclaim our Neighbor Lady
As our special "air wave guest,"
And join to make our program
This station's very best.

P. S. And let's greet, too, our Neighbor Man
That fellow known as Harry
He really showed his high I. Q.
When he chose the one to marry.

Written by: Mrs. Florence B. Payne

God grant me the serenity to accept the thing I cannot change; the courage to change the things I can, and the Wisdom to know the difference.

Contributed by: Mrs. Leo King, Des Moines, Iowa

Hard things are put in our way not to stop us, but to call out our courage and strength.

HELP YOUR NEIGHBOR

You cannot set the whole world right Nor all the people in it;
You cannot do the work of years
In just a single minute.
But keep one little corner straight
By humble, patient labor,
And do the work that each hour brings
And help your next door neighbor.

Three lovely things life gave to me Whatever else fate sends,
My heart is filled with gratitude
For trees and books and friends.

Contributed by: Mrs. John Snyder, Sauk Rapids, Minnesota

I've scrubbed and polished furiously, I've wielded mop and broom, I've brought a sweet serenity To each chaotic room.

My house is trim enough, and neat, To go on exhibition—
But oh my back, and oh my feet, And oh my disposition!

Contributed by: Mrs. C. Painter, Lamberton, Minnesota

It will make a difference in all eternity whether I do right or wrong today.

All's well with me For I can claim A friend who always Is the same

Contributed by: Verna Simpson

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^{*} Asterisks indicate items from Good Deed Dollar letters.