

## FOREWORD

Another year....another book....and another wonderful reason to rejoice with our Neighbor Ladies throughout the WNAX area. We have shared again ....your family and mine. Since our last year book, Harry and I have assumed the joyous role of parents. The home we created has become rich in the possession of a tiny girl....Gretchen Garnet....named for our two beloved older sisters. Once more we neighbor ladies have found a close tie to bind our hearts even more firmly in our purpose of a better home for our beloved families. Thank *glory* I have this book so that I can try to put into words the fullness of our hearts, Harry's and mine, over *your* wonderful thoughtfulness and generosity. Each "God Bless You" sent along in your heartwarming cards and letters....each generous wish and gift....made us know the steadfastness of good neighbors, made us realize we couldn't fail with such a throng of help behind us. Each year, I find myself thanking you for something, but this year....I have no words....I have only heart to give you....for all you have given us, the "three oh....so.... happy Speeches."

Now another year....a year of building....and growing....and working together. Let's do it that way ....together....and make our homemaking job an even greater happiness than it is, because it is done with love. God bless you, dear neighbor ladies....dear friends....and I pray that our visits at 3:30 each day on WNAX may be a joy to you as they are to me.

Your grateful....  
Mrs. Neighbor Lady,  
Her husband, Harry,  
Our daughter, Gretchen Garnet.



## DEDICATION

To Gretchen Garnet . . . our daughter, born November 28, 1947 . . . and through her, to all children everywhere, I dedicate this book, for this is a book of the home and a home finds its perfect completion in the eyes of a child.



Who's having more fun,  
Mama—or Gretchen  
Garnet?

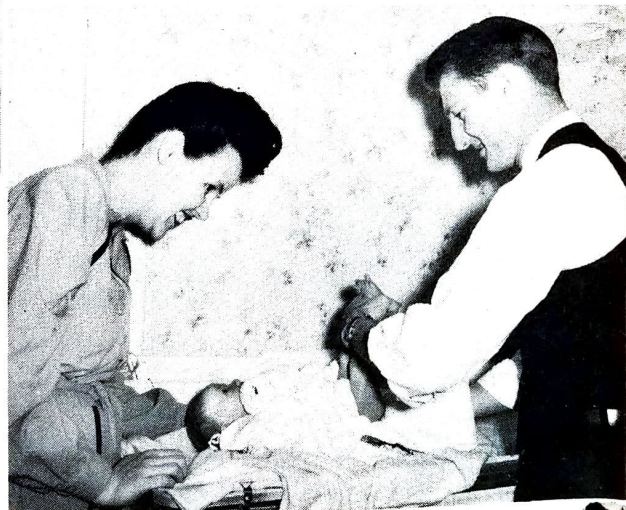
Gretchen Garnet so dressed  
up midst all her neighbor  
lady finery



It's so hard to wake up  
when you're just two weeks  
old



After just one week's practice,  
Papa Harry can really cope  
with those "changes"!



Here are the Speeces setting out Mrs. Neighbor  
Lady's beloved pansy plants.



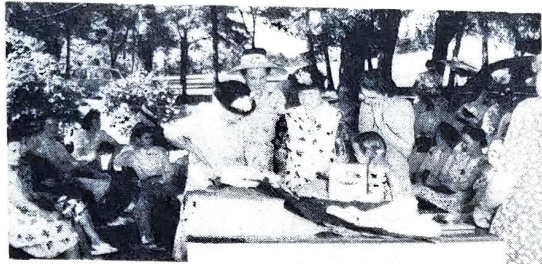
These are Speece's apple blossoms in our  
very own brand new back yard.



I was in the kitchen getting the muffins  
out of the oven. Note the good old coffee  
pot.

Lunch in the NEIGHBOR LADY'S own  
dining room with Mrs. Bart Thompson,  
Mission Hill, South Dakota, then Mabel  
Hansen, and Mrs. C. M. Peterson, both of  
Sioux City.





Scrap books and Neighbor Lady products at the Sioux City picnic! There is Mother Teschke on my right, Mrs. Herman Rygg on my left and Mrs. Hatch next to her.



Do you remember your first picnic? Well, our Sioux City picnic 1947, was Bella Heenan's first. She came over from Australia a year ago. That's Mabel Hansen with us.



Mrs. Ed Bessler (on my left) brought a carfull down from Sioux Falls to our Sioux City picnic. They are Jerry Bessler, Elsie Bessler, Mrs. C. M. Bozarth, Mrs. Ed Bessler and Miss Edith Bessler.



Here's the whole Sioux City picnic group lined up for food.



Julie and John Williams (the flying Williams) with their little girl, stopped by for an interesting visit at the end of May. 'Member how we enjoyed hearing about their program back East?



And here is sweet little Donna Mae Fuhrer, O'Neill, Nebraska, lying in the bed that you gave her for graduation, looking at the watch and book case which were also your gift. Occasion: her fifteenth birthday.



Good Friend, Happy Jack, had a 20th Anniversary on WNAX and I just had to wish him well.



A very young neighbor lady with her sister and Mommie brought me some of those lovely first apple blossoms.



Here are two old friends from a long ways from Yankton, Mrs. Robert Huber, Woonsocket, South Dakota, and Mabel Arbitter, Huron.



You recognize the Kactus Kids, of course, Jimmie, Arlee and Dick, as they are singing for us at the Yankton picnic.



Just look at the youngsters who came to the Yankton picnic. Aren't they darlings?



We had some neighbor men present at the Yankton picnic. A fine crew! They are John Hauger, Yankton, Harry Speece, MY husband, L. E. Holland, Sioux Falls, and grandson, Richard Pike of Garrison, South Dakota, Edwin Lentz, Hartington, Nebraska, and F. L. Berry, Renner, South Dakota.



My, but that food did taste good! Can you see the chicken? (Yankton.)



1. Ilene Hamann, Willmar, Minn. 2. Mrs. A. J. Kramer, St. Lawrence, S. D. 3. Mr. and Mrs. Zeigler, Gladbrook, Iowa. 4. Mrs. Louis Raetz, Graceville, Minn., and Mrs. Paul Laudowese, Collis, Minn. 5. Mrs. Carl J. Holm, Fort Dodge, Iowa. 6. Mrs. Robert Hatch and Mrs. Herman Rygg, Sioux City, Iowa. 7. Mr. and Mrs. Knute B. Johnson, Audubon, Minn. 8. Mrs. Addie Kingstrom, Thompson, Iowa. 9. Mrs. John Halma, Bigelow, Minn. 10. Mrs. William Utech, Worthington, Minn. 11. Mr. and Mrs. Kenneth Feddersen and son, Beresford, S. D. 12. Mrs. Fred Brick, Mansfield, S. D. 13. Mrs. Mildred Olsen, Norbeck, S. D. 14. Mrs. Melvin Puchta, Springfield, Minn. 15. Mr. and Mrs. Gust Radel, Alexandria, S. D. and Mr. and Mrs. Emanuel Mehloff, Olivet, S. D. 16. Mr. and Mrs. A. A. Herman and son, Warner, S. D. 17. Mrs. W. A. Peckenpaugh, Oto, Iowa, and daughter, Mrs. Floyd Taylor, Sioux City, Iowa. 18. Sons of Mr. and Mrs. H. Boyd, Henry, S. D. 19. Mr. and Mrs. Martin Erickson, Watertown, S. D.



1. Mrs. Clarence Johnson and Luella, Pelican Rapids, Minn. 2. Mrs. Ronelly Todd, Gettysburg, S. D. 3. Mrs. G. N. Almquist and daughter, Mitchell, S. D. 4. Mrs. Nola Sprouse, Clark, S. D. 5. Mrs. Emil Cabalka, Platte, S. D. 6. Mrs. Arnold Wobig and daughter, Cody, Nebr. 7. Mr. and Mrs. C. O. Baddeley and family, Pierre, S. D. 8. Roesner children and Salie Schmuck, Valley Springs, S. D. 9. Mrs. Gust Peterson, Hillhead, S. D. 10. Mrs. Della Britell, Page, Nebr. 11. Mrs. J. T. Thompson and grandson, Inman, Nebr. 12. Mrs. Henry Wrage, Hooker, S. D. 13. Mrs. Ed Johns, Lynch, Nebr. 14. Mrs. A. M. Mannes, Sioux Falls, S. D. 15. Mrs. A. L. Beaudry and family, Hoven, S. D. 16. Mr. and Mrs. Gilbert Adams, Midland, S. D. 17. Mrs. Peter T. Persoon, Ruthton, Minn. 18. David Hiatt children, Lake Andes, S. D. 19. Leo and Anna Hopp, Emmetsburg, Iowa. 20. Mr. and Mrs. Harry Lebahn and family, Winfred, S. D.



1. Sons of Mr. and Mrs. Will Fox, Tyler, Minn. 2. Mr. and Mrs. Charles Billington, Corona, S. D. 3. Mr. and Mrs. Nolan Wakely, Aberdeen, S. D. 4. Mrs. G. S. Bryon, Akron, Iowa. 5. Mrs. Orton Young, O'Neill, Nebr. 6. Mrs. Norma Waugh and grandson, Madison, S. D. 7. Mr. and Mrs. Leo Coyour, Fairmount, Minn. 8. Children of Mr. and Mrs. James R. Thompson, Creighton, Nebr. 9. Mr. and Mrs. Marlin Schmidt, Webster, S. D. 10. Mrs. Otto Geyer and son, De Smet, S. D. 11. Mrs. Otto Meyer, Volga, S. D. 12. Judy and Norma Sharp, Spencer, S. D. 13. Mr. and Mrs. Lavern Hoerle, Chambers, Nebr. 14. Mrs. Sam Jones, Minden, Nebr. 15. Mrs. Dick Henderson and children, Willmar, Minn. 16. Mrs. Eugene Dehn, Enderlin, N. D. 17. Nila Ann Moir, Sioux Falls, S. D. 18. Mrs. Michael Adams and son, Belfield, N. D. 19. Mr. and Mrs. W. F. Blewett, Raymond, S. D. 20. Mrs. William Read, Morgan, Minn. 21. Jean and Yvonne Bakker, Arco, Minn. 22. Mrs. Jack Rishel, Pierre, S. D. 23. Mrs. M. H. Branning, Albert Lea, Minn.



## YOUR RECIPES

DIFFERENT families like so many different things! You don't realize how tastes differ until you start comparing favorites! Well, here's your chance . . . here's a whole batch of recipes, favorites of neighbor ladies from all over this part of the country. . . . They've been given the acid test too; been tried and asked for the second time by the family as a whole. You just couldn't ask for a better recommendation. Hope you'll try them ALL and, add them to your list of 'Use Often' recipes.

1. Alice Poitras, Argyle, Minn. 2. Miss Nellie Helmka, Bath, S. D. 3. Mrs. Marilyn Pochop and son, Gregory, S. D. 4. Elaine La Bau, Vayland, S. D. 5. Mrs. Harry Blow and Otella, Dell Rapids, S. D. 6. Mr. and Mrs. C. S. Keller and grandchildren, Colome, S. D. 7. Mrs. Richard McAdaraagh, Dallas, S. D. 8. Mrs. Lyle Marshall and son, Bonilla, S. D. 9. Mrs. Milton Payson, Mrs. William Paulson, Centerville, S. D. 10. Mr. and Mrs. Philip Hammon, Tillamook, Ore. 11. Mrs. Julia Johnson, Naples, S. D. 12. Mrs. Louise Wittmeier and son, Tyndall, S. D. 13. Mrs. J. Henry Jensen, Sioux City, Iowa. 14. Mrs. Nick Harnstra, Avon, S. D. 15. Mrs. Charles Griswold, Belvidere, S. D. 16. Mr. and Mrs. A. C. Krimbill, Mitchell, S. D. 17. Mrs. Hilma Marie Leer, Vermillion, S. D. 18. Mrs. S. N. Degelman, Princeton, Minn. 19. Mrs. A. A. Anderson and granddaughter, Luverne, Minn. 20. Mr. and Mrs. F. C. Hudson, Flaudreau, S. D. 21. Mr. and Mrs. Lewellyn Todd, Gettysburg, S. D.

## POPPY SEED CAKE

½ cup poppy seed	2 cups flour
1 cup milk	2 teaspoons baking powder
1½ cups sugar	4 egg whites
¾ cup shortening	pinch salt

Soak poppy seed in milk for 2 hours, then add creamed shortening and sugar. Add flour sifted with baking powder and salt. Fold in beaten egg whites. Bake at 350°.

### Filling

1 cup milk	1 tablespoon cornstarch
3 tablespoons sugar	2 egg yolks
nutmeats	

Boil until thick, cool, and place between layers. If it's a loaf cake, use as a frosting. Top with nutmeats.

Mrs. Wm. T. Sperlich, Jr., Route 3, Parkston, South Dakota

## CHOCOLATE CHERRY CAKE

½ cup butter	1 square chocolate, melted
1 cup sugar	1½ cups flour
1 egg	1 teaspoon soda
1 cup liquid (cherry juice filled to top with buttermilk)	¼ teaspoon salt
	½ cup maraschino cherries, chopped

Cream butter and sugar and beat. Add unbeaten egg. Then add melted chocolate. Sift flour once, then add soda and salt. Sift twice. Add cherries to flour and add alternately with liquid. Bake ½ hour in 375° oven.

Mrs. Keith Barnes

## DATE AND ORANGE CAKE

1 cup chopped dates	1 cup sour milk
Grated rind and juice of 1 orange	2 cups flour
1 cup nutmeats, cut fine	1 teaspoon soda
½ cup butter	1 teaspoon baking powder
1 cup sugar	½ teaspoon cinnamon
1 egg, beaten	½ teaspoon vanilla

Cut the dates in small pieces. Add the grated rind and juice of orange and the nutmeats and set this mixture aside while mixing remainder of cake. Cream the butter and sugar. Add the beaten egg. Then add alternately the sour milk and sifted dry ingredients. Finally, add the vanilla and ⅔ of the date-orange mixture. Bake in well oiled pan, moderate oven. When cake is baked and cooled frost with the following mixture:

### Frosting

1½ cups powdered sugar	Remainder of date-orange mixture
1 tablespoon butter, melted	Thin cream

Mix thoroughly and frost cake.

Martha Christianson, Westby, Wisconsin

## DATE AND NUT CAKE

1 pound pitted dates, leave whole	1 cup sugar
1 pound English walnuts (shelled), leave whole	2 teaspoons baking powder
1 cup flour	½ teaspoon salt
4 eggs, (separated)	2 teaspoons vanilla

Sift flour, baking powder and salt together. Add to dates and nut meats and mix. Add beaten egg yolks and sugar, and mix well, with the hands, as you would for pie dough. Fold into this the stiffly beaten egg whites. Pack well into greased tube pan, pressing down in all corners. Bake one hour in a slow oven, 250° to 300°. This cake stored in a tin with a tight cover keeps well, and if a piece of bread is put in the tin each few days, it will keep nice and moist. Be sure to leave the dates and nuts whole! The cake slices beautifully that way. And for goodness sake, try this cake. It's the—"best ever!"

Mabel Hansen, Sioux City, Iowa

## \* TWO TONE SPONGE CAKE

### First Part

6 egg whites	¼ teaspoon salt
¾ cup sugar	½ teaspoon vanilla
½ teaspoon cream of tartar	½ cup chocolate bits
½ cup cake flour	½ cup chopped nuts

Beat egg whites and salt together until frothy. Add cream of tartar and beat until stiff but not dry. Add vanilla. Sift flour 4 times, add sugar gradually to whites and fold in flour. Put in ungreased Angel pan. Sprinkle chocolate bits and chopped nuts over it.

### Second Part

6 egg yolks	1 teaspoon vanilla
¾ cup flour	¼ teaspoon salt
¾ cup sugar	1 teaspoon baking powder
	¼ cup boiling water

Beat yolks very lightly, add sugar gradually. Beat 3 minutes. Sift flour once, measure, add baking powder, sift 4 times. Add this alternately to eggs with hot water. Add vanilla. Pour over first mixture and bake 40 minutes or longer in slow oven, 325°. Frost with pink frosting and sprinkle with coconut.

Sr. M. Guido, O.F.T., Saint Boniface School, Stuart, Nebraska

## \* MOTHER'S ALMOND SPONGE CAKE

6 eggs	1 pinch of salt
½ cup boiling water	1 pinch of cream of tartar
2 cups cake flour	Almond extract

Beat egg whites well with the salt, add a little cream of tartar and beat well. Then add 1 cup of sugar, beat well again. Put in ice box while mixing other ingredients. Beat yolks with almond extract lightly. Add 1 cup of sugar and beat very well. Add ½ cup boiling water, beat well. Sift 2 cups of flour several times. Add the flour to the egg yolks, then add the egg white mixture. Bake 1 hour in slow oven a little hotter than for an angel food. Bake in angel food pan. Beating is the best assurance of success.

### Frosting

Use a butter frosting made with powdered sugar, almond flavor, salt and butter.

Mrs. V. H. Weinreich, Box 38, Pierson, Iowa

### \* BURNT SUGAR SPONGE CAKE

1 9-inch tube cake pan	½ teaspoon cream of tartar
1 cup sugar	6 egg whites
¾ cup flour	6 egg yolks
1 cup boiling water	1 tablespoon lemon juice
1 teaspoon baking powder	½ cup sugar
	½ teaspoon salt

1. Place 1 cup sugar in a small skillet over low heat and stir until sugar becomes liquid. Add boiling water.

2. Stir until sugar dissolves, then boil until syrup forms a hard ball when tested in cold water.

3. Beat egg whites until frothy. Add salt and cream of tartar and beat until stiff. Pour boiling syrup over egg whites, beating constantly.

4. Beat egg yolks, lemon juice and ½ cup sugar until thick. Fold into egg white mixture.

5. Sift flour and baking powder together three times. Fold in egg mixture.

6. Bake in floured tube pan for one hour at 325° F.

7. Invert on cooling rack until cold.

Mrs. Arnold Narveson, Grafton, North Dakota

### HOT MILK SPONGE CAKE

4 eggs, well beaten	1 teaspoon vanilla
1 teaspoon salt	2 tablespoons butter
2 level cups flour	2 level teaspoons baking powder
1½ cups sugar	1 cup boiling milk

Beat eggs, add vanilla and sugar and beat again. Sift flour, baking powder and salt and add to egg mixture. Beat in milk and butter (the milk must be very hot). The batter is thin. Bake in moderate oven.

Mrs. Arnold Narveson, Grafton, North Dakota

### BANANA SPONGE CAKE

6 egg yolks	1½ cups flour
1¼ cups sugar	6 egg whites
6 tablespoons cold water	½ teaspoon salt
1 teaspoon lemon juice	1½ teaspoons baking powder
2 mashed bananas	

Beat yolks until thick, fold in sugar. Add the lemon juice and water, add the mashed bananas and fold in flour. Beat whites until frothy with the salt and baking powder. Fold in the yolk mixture. Put in angel tin and bake for one hour at 325° F.

Mrs. Conrad Froemel, Jr., Route 3, Mankato, Minnesota

### MOCK ANGEL FOOD CAKE

2 cups sugar	½ teaspoon cream of tartar
2 cups cake flour	Salt
1 cup almost boiling water	2 teaspoons baking powder
6 egg whites	

Sift together sugar and flour, add the hot water. Let cool. Beat egg whites until frothy, add cream of tartar, salt and baking powder. Beat this until it forms a peak. Stir egg whites into the other mixture. Add flavoring. Bake 30 to 45 minutes in 350° oven. Cover with 7 minute frosting.

Mrs. Wilbur Jones, Miller, South Dakota

### MARASCHINO PARTY CAKE

2¼ cups sifted cake flour	16 maraschino cherries
3 teaspoons baking powder	½ cup milk
½ teaspoon salt	½ to ¾ cup egg whites, unbeaten
1½ cups sugar	(4 large eggs)
½ cup shortening	½ cup shopped nuts
¼ cup maraschino cherry juice	

Sift together flour, baking powder, salt and sugar. Add shortening, cherry juice, cherries (cut in eighths) and milk. Beat 2 minutes. Add egg whites, unbeaten. Beat 2 minutes more. Fold in chopped nuts. Put in 2 round 8-inch greased and floured layer cake pans. Bake in moderate oven at 350° for 30 to 35 minutes.

Miss Gladys Lanning, Boyd, Minnesota

### DIXIE WHITE CAKE

3 cups sifted cake flour	1 cup water
3 teaspoons baking powder	1 teaspoon lemon extract
1 teaspoon salt	1 cup shredded coconut
¾ cup butter	4 egg whites, stiffly beaten
1¼ cups sugar	

Sift flour. Measure and add baking powder and salt. Sift together 3 times. Cream thoroughly ¾ cup butter. Add gradually 1¼ cups sugar and cream together until light and fluffy. Add flour alternately with 1 cup water. Beat after each addition until smooth. Add lemon extract and coconut. Beat until well mixed, fold in stiffly beaten egg whites. Stir quickly but thoroughly into batter. Bake in a greased pan 10" x 10" x 2" in a moderate oven at 350° F. one hour or until done. Spread with orange frosting. This Dixie White Cake will stay moist and delicious for several days because of the coconut in it.

Mrs. Chas. Carson, Jr., Hisle, South Dakota

### \* SILVERY WHITE CAKE

2¼ cups cake flour	½ cup shortening
4 teaspoons baking powder	1 cup milk
1 teaspoon salt	1 teaspoon flavoring
1½ cups sugar	4 unbeaten egg whites

Sift the dry ingredients together. Add shortening, milk and flavoring and beat 2 minutes. Then add unbeaten egg whites and beat 2 more minutes. Bake 30 minutes in a 350° oven in a greased pan.

Mrs. Wayne Nelson, Roswell, South Dakota

### FOUR EGG WHITE CAKE

½ cup shortening	3 teaspoons baking powder
1½ cups sugar	1 cup water and milk (½ of each)
2¼ cups flour	½ teaspoon vanilla
½ teaspoon salt	4 egg whites, beaten

Cream the sugar and shortening. Sift the dry ingredients together. Add alternately with the milk. Add the vanilla and egg whites, beaten. Combine well. Bake for 40 minutes in moderate oven.

Miss Arlene Becker, Route 3, Marion, South Dakota

### \* MAPLE NUT CAKE

1/2 cup shortening	2 teaspoons baking powder
1 cup light brown sugar	1 cup nut meats, finely chopped
2 egg yolks	1/2 teaspoon vanilla
3/4 cup milk	1/2 teaspoon maple flavor
1 1/2 cups flour	1/2 teaspoon salt

Cream shortening and sugar. Add egg yolks. Beat well. Add milk. Add sifted dry ingredients. Mix in nut meats and flavoring. Bake in moderate oven 35 minutes. This makes a small cake about 9 x 5 1/2 pan.

Mrs. Neil Johnson, 306 4th Street North, Breckenridge, Minn.

### CHOCOLATE COCONUT CAKE

2 cups brown sugar	2 cups flour
1 cup shortening	1 teaspoon vanilla
1 cup buttermilk	1 cup shredded coconut
1 teaspoon soda	1 square chocolate, melted
3 egg yolks	3 egg whites, beaten stiffly

Cream sugar and shortening, add buttermilk combined with the soda. Then add egg yolks, one at a time and beat well after each egg is added. Sift and measure flour. Add flour, vanilla, coconut and melted chocolate to creamed mixture. Fold in stiffly beaten egg whites. Bake as layer cake in large flat pan. Bake in 375° oven for 30 minutes.

Mrs. J. Q. Siddons, 2810 Des Moines St., Des Moines 17, Iowa

### FUDGE CAKE

2 1/4 cups flour	1 teaspoon vanilla
1 teaspoon soda	2 eggs
1 teaspoon baking powder	1 cup sour milk
1/2 teaspoon salt	1/2 cup cocoa
1/2 cup shortening	1/2 cup hot water
1 1/2 cups sugar	

Sift flour once. Then measure and mix with soda, baking powder, and salt. Sift again. Cream shortening. Add sugar gradually, beating thoroughly after each addition. Add vanilla, and well beaten eggs. Beat until fluffy. Beat in flour mixture alternately with sour milk. Mix cocoa and hot water to form a smooth paste. Beat into batter. Pour into 3 small or 2 large layer cake pans. Bake in moderate oven.

Mrs. Ray O. Strenge, Flandreau, South Dakota

### WHIPPED SOUR CREAM CHOCOLATE CAKE

1 1/4 cups flour	2 eggs, beaten
1 1/4 cups sugar	3 tablespoons hot water
4 tablespoons cocoa	2 teaspoons soda
1/2 teaspoon salt	1 teaspoon vanilla
	1 1/2 cups sour cream, whipped

Sift flour, sugar, cocoa and salt. Whip the cream, beat eggs and add to whipped cream. Add the vanilla. Then add soda dissolved in hot water. Add this mixture to dry ingredients and beat until smooth. Bake in layer or loaf pan in moderate oven.

Mrs. G. J. Blackman, 814 4th Ave. North, Ft. Dodge, Iowa

### HELEN'S CHOCOLATE APPLE SAUCE CAKE

1/2 cup shortening	1 teaspoon salt
1 cup sugar	1 teaspoon cloves, ground
1 1/2 cups unsweetened thick apple sauce	1 teaspoon nutmeg, ground
2 tablespoons melted chocolate	1 teaspoon allspice, ground
2 cups flour	1 cup chopped nuts
2 teaspoons soda	1 cup raisins

Cream shortening and sugar. Add the pureed unsweetened apple sauce and melted chocolate. Beat well. Sift the dry ingredients together. Then add with the nuts and raisins to the other ingredients and mix about 125 strokes. Bake in a loaf pan in a moderate oven, 350°, for about one hour.

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

### SOUR CREAM CHOCOLATE CAKE

2 eggs, beaten	1 teaspoon soda
1 cup thick sour cream	Pinch of salt
1 cup sugar	1 teaspoon vanilla
1 1/2 cups cake flour	2 squares chocolate
	1/2 cup hot water

Beat the eggs. Add the sour cream and sugar and beat. Sift the dry ingredients and add to the first mixture with the vanilla. Melt the chocolate in the hot water and add to the mixture last. Bake at 300° oven for 45 minutes.

#### Frosting

2 tablespoons butter	1/2 cup white sugar
1 square chocolate	1/2 cup cream (sour or sweet)
	1 teaspoon vanilla

Melt the butter. Add chocolate, sugar and cream. Boil one minute, then add vanilla. Let cool. When cool, stir a little and spread on cake.

Mrs. Vern Palmer, Onida, South Dakota

### BANANA DEVILS FOOD CAKE

1/2 cup butter	2 cups cake flour,
1 1/2 cups brown sugar, packed	sifted before measuring
2 eggs	1/2 teaspoon salt
1/2 cup banana pulp	1 teaspoon vanilla
3 squares chocolate, melted	1 cup sour or butter milk
1 teaspoon soda	

Cream the butter, add the sugar and cream until light and fluffy. Add eggs, one at a time and beat. Add the banana pulp and the melted chocolate. Mix and sift dry ingredients. Add vanilla to the milk. Add the wet and dry ingredients to the first mixture alternately and beat well. Pour into greased and floured 10 x 14 inch pan and bake at 350° oven for 45 minutes. Frost with broiled carmel coconut frosting.

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

### BANANA CAKE

1 1/2 cups sugar	1 teaspoon soda
1/2 cup butter	2 cups cake flour
2 large bananas	1 teaspoon baking powder
2 eggs, well beaten	1 teaspoon vanilla
1/2 cup sour milk	1/2 cup chopped nuts, if desired

Cream butter and sugar. Add mashed bananas. Then add the eggs, well beaten. Dissolve soda in sour milk. Sift flour with baking powder

and add alternately with sour milk. Add vanilla and nuts if desired. Bake in 350° oven for 25 to 30 minutes.

Mrs. Ray Stoehr, Big Stone City, South Dakota

### SOUR CREAM SHORTCAKE

1 egg, beaten	½ teaspoon soda
⅓ cup sour cream (about)	1 teaspoon baking powder
¼ cup milk (about)	2 tablespoons sugar
2 cups flour	½ teaspoon salt

Place the beaten egg in a cup and fill with sour cream until ⅔ full and then fill up with milk. Sift the flour, soda, baking powder, sugar and salt together and combine with the milk and egg mixture. Pat into pie pans, brush with sour cream, sprinkle with sugar and bake in 425° F. oven for 25 minutes.

Mrs. Henry Schaal, Jamestown, North Dakota

### \* SOUR CREAM SPICE CAKE

1 cup sugar	1 teaspoon cinnamon
1 cup sour cream	1 teaspoon allspice
2 eggs	½ teaspoon salt
1 teaspoon soda	1½ cups flour

Cream sugar and sour cream. Add eggs. Sift in dry ingredients. Bake in loaf pan in moderate oven until toothpick comes out clean.

Mrs. Ednah Splinter, Watertown, South Dakota

### GRAHAM CRACKER CAKE

½ cup sugar	½ cup flour
4 tablespoons butter	1¼ cups milk
1 egg	¼ teaspoon salt
1 teaspoon vanilla	2 teaspoons baking powder

24 graham crackers

Cream the butter, sugar and egg. Add vanilla. Sift together the dry ingredients and add to the creamed mixture. Roll fine 24 graham crackers and add the milk and crackers alternately to the other ingredients. Bake in slow oven.

Mrs. Mary Hellenbolt, Fairfax, South Dakota

### GINGERBREAD UPSIDE DOWN CAKE

4 tablespoons butter	2 cups sifted flour
½ cup sugar, granulated	2 teaspoons baking powder
1 No. 2 can apricot halves	½ teaspoon soda
½ cup lard	1 teaspoon ginger
½ cup brown sugar	½ teaspoon salt
1 egg, well beaten	1 cup molasses

½ cup hot apricot juice

Melt butter and add granulated sugar. Arrange apricot halves (cut side up) in syrup in baking pan. Cream lard and brown sugar. Add egg and beat well. Combine dry ingredients. Combine molasses and apricot juice. Add flour mixture alternately with mixture, a small amount at a time, and beat after each addition. Pour batter over apricots. Bake in moderate oven forty-five minutes or until done. Serve upside down on dish with apricots on top, plain or with whipped cream.

Mrs. Le Roy Prescott, Haskins, Nebraska

### NUTMEG FEATHER CAKE

¼ cup butter	¼ teaspoon salt
¼ cup other shortening	1 teaspoon baking powder
1½ cups sugar	1 teaspoon soda
3 beaten eggs	2 teaspoons nutmeg
2 cups flour	1 cup buttermilk
	½ teaspoon vanilla

Cream shortenings and sugar. Add eggs and beat well. Add sifted dry ingredients alternately with buttermilk and vanilla. Bake in 2 9-inch layer cake pans, greased and lined with waxed paper, moderate oven, 350° for 25 minutes.

Mrs. Clarence Johnson, Hartland, North Dakota

### FRESH PEACH CAKES

½ cup shortening	½ teaspoon each cinnamon, nutmeg, allspice, cloves
1 cup sugar	1 teaspoon lemon extract
1 egg, beaten	½ cup milk
2 cups flour	1 cup chopped fresh peaches
1 teaspoon baking powder	
¼ teaspoon soda	

Cream shortening and sugar. Add beaten egg. Sift dry ingredients and mix with peaches. Add alternately to first mixture with the milk. Bake in greased muffin pans, 375°, for 35 minutes.

Mrs. Edwin Lentz, Hartington, Nebraska

### \* FROZEN FRUIT CAKE

1 cup whipping cream or evaporated milk	2 cups cake crumbs (white cake, vanilla wafers or Macaroons)
2 cups milk	1 cup white raisins
½ cup sugar	½ cup candied red cherries, halved
¼ cup flour	¼ cup candied green fruit, cherries or citron
¼ teaspoon salt	1 cup broken pecans or walnuts
2 eggs, beaten	
1 teaspoon vanilla	

Chill cream or evaporated milk for whipping. Scald milk. Mix together sugar, flour, salt, and add to milk all at once. Cook until smooth and medium thick, stirring constantly. Pour cooked mixture over beaten eggs and cook again. It is best cooked in double boiler. Add vanilla. Cool. Reserve a few whole red and green fruits and nuts. Stir raisins, crumbs and remainder of fruits and nuts into mixture. Whip chilled cream and fold into mixture. Pour into 1½ quart loaf pan, bottom greased and lined with waxed paper on which fruits and nuts have been arranged. Freeze overnight. Yields 8 servings.

Mrs. Art Hulbert, R. F. D. 2, Luverne, Minnesota

### \* UNCOOKED FRUIT CAKE

1 pound raisins, seeded	1 pound coconut, shredded
1 pound dates, pitted	1 pound walnuts, shelled
1 pound figs	¼ teaspoon salt
	1 teaspoon vanilla

Put first five ingredients through food chopper (using medium knife). Add vanilla and salt. Put all together in pan and knead well. Now put in mold that you can cover and put a weight on top. Leave in refrigerator two or three days until it is firm. Slice in thin slices and serve as cake. Makes five pounds.

Mrs. Clifford Hemmingson, Odessa, Minnesota

## GLAZE

$\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup water

Pinch of cream of tartar or  
baking powder

Make a syrup of sugar and water. Add cream of tartar or baking powder. Cook to medium syrup at 220° F. Pour quickly in thin coat over fruit cake.

Mrs. Maude F. Myer, 2101 S Rustin, Sioux City 20, Iowa

## FUDGE ICING

2 squares (ounces) unsweetened chocolate	1 tablespoon corn syrup
2 cups sugar	$1\frac{1}{2}$ tablespoons butter
$\frac{1}{2}$ cup milk	1 teaspoon vanilla

Melt chocolate, add sugar, milk, butter and corn syrup. Cook till mixture forms a soft ball when a little is dropped in cold water. Cool to lukewarm, add vanilla and beat till thick enough to hold its shape. Thin with cream or evaporated milk till it is the right consistency to spread.

Mrs. Iona Horton, St. James, Minnesota

## \* HONEY ICING

$\frac{1}{2}$ cup light brown sugar	2 egg whites
$\frac{1}{2}$ cup honey	Pinch of salt
vanilla	

Place all ingredients except vanilla in a small pan over low heat. Beat with egg beater or electric mixer for four or five minutes or until frosting is thick and glossy. Add vanilla. Spread on cake. Large recipe.

Mrs. Neil Johnson, 306 4th St. North, Breckenridge, Minn.

## \* FONDANT FROSTING

$1\frac{1}{4}$ cups sugar	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup milk	1 pinch of cream of tartar or
1 teaspoon butter	1 tablespoon white syrup

Burnt sugar syrup to suit your taste

1. Melt butter in pan, add sugar, cream of tartar, milk and burnt sugar syrup. Stir until mixture reaches the boiling point.

2. Boil without stirring until mixture forms a soft ball when dropped in cold water.

3. Cool.

4. When lukewarm, add vanilla, and beat until of right consistency to spread.

5. Pour over cake and spread.

Mrs. Arnold Narveson, Grafton, North Dakota

## \* NEVER-FAIL BUTTERSCOTCH FROSTING

1 cup brown sugar	$\frac{1}{4}$ teaspoon salt
3 tablespoons butter	$\frac{1}{4}$ cup milk
$1\frac{1}{2}$ cups powdered sugar	

Combine brown sugar, butter and salt in saucepan and bring to a boil. Add milk and cook 3 minutes. Cool. Add powdered sugar and beat until thick enough to spread.

Mrs. Justin Reese, Almelund, Minnesota

## FROSTED IVORY COOKIES

$\frac{1}{2}$ cup butter	1 teaspoon soda
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ teaspoon baking powder
2 eggs, beaten	$\frac{1}{2}$ teaspoon salt
1 cup sour milk	1 teaspoon vanilla
$2\frac{1}{2}$ cups flour, sifted with	$\frac{1}{2}$ cup walnut meats

Mix in order given, drop by spoonful on greased cookie sheet. Bake in moderate oven 325°. When cold, frost with powdered sugar icing and colored Christmas sugar sprinkled over.

Mrs. Art Jensen, Westbrook, Minnesota

## CHERRY REFRIGERATOR COOKY

2 cups sifted flour	1 cup sugar
$1\frac{1}{2}$ teaspoons baking powder	2 eggs, beaten
$\frac{1}{2}$ teaspoon salt	Juice and grated rind of $\frac{1}{2}$ lemon
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup walnuts or almonds
	$\frac{1}{2}$ cup maraschino cherries, cut

Mix as usual. Sift in dry ingredients last. Shape in roll and wrap in wax paper. Chill one hour, before slicing. Bake on slightly greased cookie sheet about 8 minutes in 400° oven.

Mrs. J. Q. Siddons, 2810 Des Moines Street, Des Moines 17, Ia.

## \* LACE COOKIES

1 cup white sugar	1 cup flour
5 tablespoons butter	$1\frac{1}{2}$ teaspoons baking powder
2 eggs, beaten	1 teaspoon vanilla
Pinch of salt	3 cups cornflakes or wheaties
	$\frac{1}{2}$ pound coconut

Sift flour, salt and baking powder together. Then mix in order given and bake at 400° for 10 minutes.

Mrs. Art Schmuck, Route 2, Box 10, Pipestone, Minnesota

## \* WHITE COOKIES

3 cups cake flour	2 teaspoons cream of tartar
1 cup butter	1 teaspoon soda
1 cup white sugar	3 eggs, well beaten
	2 teaspoons vanilla

Mix the flour and butter like a pie crust. Add the remainder of dry ingredients and eggs well beaten, then add vanilla and beat with the eggs. Roll very thin and bake slow. These are very crisp and delicious.

Mrs. Henry Just, Woodlake, Minnesota

## SWEDISH COCONUT SNAPS

4 cups oatmeal	1 cup coconut
2 cups brown sugar	2 cups flour, sifted
1 cup melted butter	1 teaspoon baking powder
2 eggs	Little hot water

Grind the coconut and oatmeal. Mix in order given and form into little balls slightly larger than a marble and press flat. Bake in moderate oven.

Jean Peterson, Saint Edwards, Nebraska  
Mrs. Henry A. Winter, Boyden, Iowa

#### \* BUTTERSCOTCH BARS

½ cup lard	2 eggs, beaten
¾ teaspoon salt	1 teaspoon vanilla
1½ cups brown sugar	½ teaspoon baking powder
1 cup and 2 tablespoons flour	1½ cups coconut

Combine lard, salt, ½ cup brown sugar and cream. Add 1 cup flour and blend. Spread mixture in 8 x 12 inch greased pan and bake 15 minutes. Add 1 cup brown sugar to eggs and vanilla and beat thick and foamy. Add 2 tablespoons flour, baking powder and coconut and mix. Spread over baked mixture, return to oven and bake 25 minutes. Cut in bars.

Mrs. Floyd Leeseberg, New York Mills, Minnesota

#### MERINGUE JAM PAN COOKIES

1½ cups flour	½ cup jam or jelly
½ teaspoon salt	2 egg whites, beaten stiffly
½ cup brown sugar	½ cup sugar
¾ cup butter or shortening	¼ teaspoon cinnamon
2 egg yolks, beaten	½ cup nuts
1 teaspoon vanilla	

Work together dry ingredients and cut in shortening. Add beaten yolks and vanilla. Press into pan 8" x 12". Bake 375° about 15 minutes. Cool slightly and spread jam on top. Spread stiffly beaten egg whites, blended with sugar and cinnamon, on top of this. Sprinkle with nuts. Brown at 325° for 3 minutes. Cut into 24 squares. Delicious! Use any kind of jam or jelly.

Mrs. T. A. Gustafson, Callender, Iowa

#### ORANGE SLICE COOKIES

2 cups brown sugar	2 tablespoons hot water
¾ cup shortening	2 tablespoons orange juice
2 eggs	4 cups flour
1½ teaspoons soda	½ teaspoon salt
1½ teaspoons cream of tartar	1 pound candied orange slices, cut fine

Mix in order given. Drop and bake at 375° for twelve minutes or they may be rolled out.

Mrs. Olga Thorsen, 920 Mechanic St., Osage, Iowa

#### PINEAPPLE COOKIES

½ cup butter	1 egg, well beaten
½ cup sugar	2 cups flour
½ cup brown sugar	1 teaspoon baking powder
½ cup crushed, drained pineapple	¼ teaspoon salt
1 teaspoon lemon juice	1 teaspoon vanilla
½ cup ground nutmeats	

Cream shortening and sugar together. Add well drained pineapple and lemon juice. Add well beaten egg. Add sifted dry ingredients, vanilla

and ground nuts. Blend well together and drop by teaspoon on well greased cookie sheet. Bake for fifteen minutes at 375°. (Taken from a Braille Cook Book.)

Mrs. Theodore Lubitz, Watertown, South Dakota

#### APPLE SAUCE COOKIES

1 cup shortening	½ teaspoon salt
2 cups sugar, white or brown	2 teaspoons cinnamon
2 beaten eggs	1 teaspoon cloves
2 cups sieved unsweetened applesauce	½ teaspoon nutmeg
2 teaspoons soda	1 cup chopped raisins
4 cups flour	1 cup broken nutmeats

Cream shortening and sugar. Add eggs and beat well. Add apple-sauce in which soda has been dissolved. Sift dry ingredients and add to first mixture. Fold in raisins and nuts dredged lightly with flour. Drop on greased cookie sheet. Bake in moderate oven, 15 minutes. Very moist cookies.

Mrs. Reuben Wee, Balaton, Minnesota

#### \* APPLE SAUCE COOKIES—NO EGGS

1 cup warm apple sauce	2½ cups sifted flour
1 teaspoon soda	1 teaspoon cinnamon
¾ cup butter or shortening	½ teaspoon nutmeg
1 cup sugar	¾ cup chopped dates
1 cup chopped nuts (black walnuts preferred)	

Mix the soda with the apple sauce and add the butter or shortening. (The warm apple sauce will melt the shortening.) When shortening is melted, add the sugar. Then sift together the flour, cinnamon and nutmeg and add to first mixture. Then add the chopped dates and nuts and mix. Drop by teaspoon on cookie sheet. Bake in 375° oven for 12 to 15 minutes or until done. Yield about 5 dozen.

Mrs. H. E. Rethwisch, Box 205, Wayne, Nebraska

#### \* BROWN SUGAR COOKIES

2 eggs	2 teaspoons cream of tartar
1½ cups brown sugar	1 teaspoon soda
¾ cup butter or lard	3 cups flour
1 teaspoon vanilla	½ to ¾ cup sour milk

Cream the sugar and the butter. Add the eggs and vanilla. Sift the dry ingredients and add alternately with the sour milk to the mixture. Drop on greased cookie sheet and bake in moderate oven.

Mrs. Nick Lafrenz, Holland, Minnesota

#### \* EGGLESS FILLED COOKIES

2 cups brown sugar	¼ teaspoon salt
1 cup lard	1 level tablespoon soda
1 cup sour milk	Flour—stiff enough to roll out

Cream sugar and shortening. Add salt. Sift soda, salt and flour. Add dry ingredients with sour milk. Roll out and cut.

#### Filling

1 cup raisins, dates or figs	1 teaspoon flour
½ cup boiling water	¼ or ½ cup sugar

Boil until thick and stir well

Mrs. Sander E. Horn, Winger, Minnesota

## FILLED COOKIES

- |                    |                          |
|--------------------|--------------------------|
| 2 cups brown sugar | 1 teaspoon baking powder |
| 2 eggs             | 1 teaspoon soda          |
| ½ cup sweet milk   | 4 cups flour             |
| 1 cup shortening   | ½ teaspoon nutmeg        |

Mix as usual and roll out. Cut very thin. Place on cookie sheet and place a small amount of the filling on each cookie, cover with another cookie and bake until nicely browned in a medium oven.

### Filling

- |                      |                    |
|----------------------|--------------------|
| 1 cup ground raisins | Pinch of salt      |
| 1 cup sugar          | 1 cup chopped nuts |
| 1 teaspoon flour     | 1 cup water        |

Cook until thick and add nuts.

Mrs. John F. Turner, 376 North Walnut St., Ainsworth, Nebr.

## \* DATE NUT COOKIES

- |                     |  |
|---------------------|--|
| 2 cups brown sugar  | 1 cup chopped dates (1 package pitted) |
| 2 eggs, well beaten | 2 tablespoons cream or evaporated milk |
| 1 cup shortening    | 1 teaspoon cream of tartar             |
| 3½ cups flour       | 1 teaspoon baking soda                 |
| 1 teaspoon vanilla  | 1 cup chopped nuts                     |

Sift flour, measure, sift with soda and cream of tartar. Cream shortening and sugar. Add eggs and cream or milk. Add dry ingredients, dates, nuts and vanilla. Mix thoroughly. Form into a loaf. Chill overnight. Slice thin. Place on well greased baking sheet. Bake in hot oven (410°) 10 minutes or until light brown. This makes about six dozen medium size cookies.

Mrs. Douglas Beckham, Newell, South Dakota  
and

Mrs. John F. Turner, 376 North Walnut, Ainsworth, Nebr.

## DATE NUT BARS

- |                          |                    |
|--------------------------|--------------------|
| ¾ cup flour              | 2 eggs             |
| ½ teaspoon salt          | 1 cup brown sugar  |
| ½ teaspoon baking powder | ½ cup chopped nuts |
| ½ package sliced dates   |                    |

Sift the flour, salt, baking powder. Beat the eggs and add sugar gradually. Add the dates and nuts. Stir in the dry ingredients. Spread the mixture over a shallow pan lined with paper and oiled. Bake in a moderate oven (350°) for 30 minutes. When cool cut into strips.

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

## DATE COOKIES

- |                                  |                    |
|----------------------------------|--------------------|
| 1 cup white sugar                | 1 teaspoon vanilla |
| 1 cup brown sugar                | 4 cups flour       |
| 1 cup butter or other shortening | ¼ teaspoon salt    |
| 3 eggs, well beaten              | 1 teaspoon soda    |

Cream sugar and shortening together. Add eggs and vanilla. Add flour, salt and soda sifted together. Roll out on a well-floured board ½ to ¼ inch thick and spread with the filling. Roll up like a jelly roll, cover with wax paper and keep in cold place overnight. Slice in thin slices and bake on well greased cookie tins in a medium to hot oven 20 minutes. This makes 60 to 70 cookies according to thickness.

## Filling

- |                                |             |
|--------------------------------|-------------|
| 1 pound pitted dates, cut fine | ½ cup water |
|                                | ½ cup sugar |

Cook until thick. Cool and spread. If you divide the dough and filling, it will work better as they spread in baking and make such large cookies. Push edge of dough to straighten and make a neat roll; cookies will then be the same size.

Mrs. S. E. Burns, Murdo, South Dakota

## CORNFLAKE KISSES

- |                    |                    |
|--------------------|--------------------|
| 2 cups corn flakes | 2 egg whites       |
| 1 cup white sugar  | 1 teaspoon vanilla |
|                    | 1 cup coconut      |

Beat the egg whites stiff and dry, add the sugar gradually and beat continuously for two minutes, then add other ingredients stirring only long enough to mix thoroughly. Drop by teaspoons on oiled paper and bake in very moderate oven. This recipe will make 2½ dozen kisses.

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

## \* POTATO SPICE COOKIES

- |                            |                               |
|----------------------------|-------------------------------|
| 1 cup molasses             | ½ teaspoon salt               |
| ¾ cup shortening           | 2 cups flour or a little more |
| 1½ cups hot riced potatoes | ½ teaspoon baking soda        |
| 2 teaspoons baking powder  | 1 teaspoon cinnamon           |
| ½ teaspoon cloves          | ½ teaspoon nutmeg             |
| ½ cup chopped raisins      | ½ or ¾ cup chopped nutmeats   |

Combine molasses and shortening. Add hot potatoes and stir until shortening is melted. Add dry ingredients sifted together. Then add nuts and raisins and mix well. Drop by half teaspoons on a greased baking sheet, and bake in moderate oven at about 325° to 350° F. for 12 to 15 minutes. Sprinkle with sugar before baking if desired. This makes about four dozen cookies.

Mrs. Arthur N. Johnson, Lake Bronson, Minnesota

## SUGAR COOKIES

- |                           |                                     |
|---------------------------|-------------------------------------|
| 3 cups flour              | 1 cup shortening                    |
| 2 teaspoons baking powder | 2 eggs                              |
| ½ teaspoon salt           | 1 cup sugar                         |
| 1 scant teaspoon soda     | 4 tablespoons sweet milk            |
| ½ teaspoon nutmeg         | 1 teaspoon vanilla or lemon extract |

Sift together in a bowl, flour, baking powder, salt, soda and nutmeg. Cut in shortening as for pie crust. In another bowl, beat eggs, add sugar, milk and vanilla or lemon extract. Combine two mixtures slowly. Roll and cut. Bake.

Mrs. J. J. Thyne, Corona, South Dakota

## SOUR CREAM SUGAR COOKIES

- |              |                   |
|--------------|-------------------|
| 1 cup butter | 1 cup sour cream  |
| 2 cups sugar | 1 teaspoon soda   |
| 3 eggs       | 1 teaspoon nutmeg |

Flour enough to make a soft dough

Cream butter and sugar. Add beaten eggs and mix thoroughly. Sift 1 cup of flour, with soda and nutmeg and add alternately with cream.

Sift more flour on bread board and pour out dough and work enough flour into it to make a soft dough. Roll out thin or thick according to kind of cookies you like, and cut. Bake on cookie sheet until light brown or about 10 minutes. A little sugar may be sprinkled on cookies before baking.

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



### TEXAS PECAN PIE

- |             |                    |
|-------------|--------------------|
| 1 cup sugar | 1 teaspoon butter  |
| 1 cup milk  | ½ teaspoon vanilla |
| 2 eggs      | ¾ cup pecans       |
|             | 3 teaspoons flour  |

Beat eggs, add flour and ½ cup sugar. Then add milk, butter and vanilla. Melt remaining ½ cup sugar in skillet until brown, then pour in other ingredients. (This will get hard but continue to stir and it gets thick.) Add pecans, and cook about 2 minutes. Place in baked pie shell and put in oven for 5 minutes, 9 inch pie. A fine holiday dessert.

Mrs. Lloyd Dreyer, Seneca, South Dakota

### APPLE CREAM PIE

- |                |                    |
|----------------|--------------------|
| 4 large apples | 1 tablespoon flour |
| ½ cup sugar    | 1½ cups cream      |

Cut apples in thin slices, into an unbaked pie crust. Mix sugar, flour and cream, pour over the apples, and sprinkle with a little cinnamon. Bake in rather hot oven.

Mrs. B. L. Vande Berg, Newkirk Route, Hospers, Iowa

### LEMON PIE

- |                              |                     |
|------------------------------|---------------------|
| 5 tablespoons lemon juice    | 6 tablespoons flour |
| 1 teaspoon grated lemon rind | 1½ cups water       |
| 1 cup sugar                  | 1 tablespoon butter |
| ¼ teaspoon salt              | 2 eggs              |

Sift sugar, salt and flour together. Add water and cook until clear. Then add lemon juice, grated rind, butter and beaten egg yolks. Cook 2 minutes. Pour into baked pie shell. Make meringue of egg whites and 2 tablespoons sugar. Cover pie and bake 15 minutes in slow oven at 300°.

Mrs. Elbert Fenn, Waukee, Iowa

### \* LAZY MAN'S PIE

- |                                 |                              |
|---------------------------------|------------------------------|
| 10 graham crackers, rolled fine | 3 egg yolks, beaten          |
| 1 cup white sugar               | 3 egg whites, stiffly beaten |
| Pinch of salt                   | Whipped cream                |
|                                 | ½ teaspoon baking powder     |

Mix together crackers, sugar, salt, baking powder and egg yolks, fold in the stiffly beaten egg whites. Nuts, coconut, dates and raisins may be added. Bake 20 minutes at 350°. Serve with whipped cream.

Mrs. Lou Somerville, Sioux City, Iowa

### DATE PIETTES

- |                              |                                    |
|------------------------------|------------------------------------|
| 1 cup chopped dates          | 1 tablespoon orange or lemon juice |
| 6 tablespoons hot water      | 2 tablespoons butter               |
| 4 tablespoons syrup or sugar | 1 pie dough recipe                 |

Boil first five ingredients until thick and cool. Roll out a piece of dough the size of a walnut to a circle about 4 inches in diameter. Put a teaspoon of the filling on half side and fold over the other side. Press firmly around edges. Sprinkle with sugar and bake in moderate oven until nice and brown. 1 dozen piettes.

Mrs. Ernest Heuer, Route 3, Starbuck, Minnesota

### ANGEL FOOD PIE

- |                    |                                |
|--------------------|--------------------------------|
| 4 egg whites       | Pinch of salt                  |
| ½ cup sugar        | Strawberries or raspberries or |
| 1 teaspoon vanilla | desired fruit                  |

Beat egg whites until light but not stiff. Add sugar, two tablespoons at a time, beating well between additions. Add vanilla and salt. Pour into baked pastry shell and bake slowly for about 30 to 40 minutes. Cool thoroughly. Top with slightly sweetened strawberries or red raspberries. Add whipped cream if you like.

Mrs. Lyle Larson, Route 1, Montrose, South Dakota

### STORE-AWAY PUMPKIN PIE FILLING

- |                         |                       |
|-------------------------|-----------------------|
| 1 can pumpkin (3¼ cups) | ½ teaspoon cloves     |
| 1 cup sugar             | ½ teaspoon allspice   |
| 1 teaspoon salt         | ½ cup dark corn syrup |
| 1 teaspoon ginger       | 1 quart milk          |
|                         | 1 teaspoon cinnamon   |

Combine these ingredients. Cook slowly, stirring until it boils well. Cool and store in covered jar. This will make three pies.

For 1 pie, use ½ (about 2½ cups) filling and add 2 well beaten eggs. Fill unbaked shell. Bake in hot oven 450° for 10 minutes, then 350° F. for ½ hour or until set.

Mrs. E. J. Sattler, 3134 Orleans Avenue, Sioux City, Iowa

### MERINGUE

- |            |       |         |
|------------|-------|---------|
| egg whites | sugar | vanilla |
|------------|-------|---------|

1. Start with egg whites at room temperature, 2 for 8" pie, 3 for 9" pie.

2. Beat eggs steadily until foamy and slightly stiff. Then add sugar at a rate of 2 tablespoons per egg white for soft meringue and 4 tablespoons per egg white for hard meringues. Beat the sugar in. Do not fold it. Add one tablespoon at a time.

3. Whites are still shiny and moist but will form round peaks as beater is lifted from them. Now, they are ready to be used for pie meringue.

4. To prevent wateriness between browned meringue and pie edge, spread some of meringue to pie edge, fixing firmly to pastry.

5. For tender golden meringue, brown 15 minutes in preheated oven 350° F. At lower temperature meringue shrinks, becomes tough.

6. Meringue, browned to perfection, cuts like a cloud if you go through these steps with care. Cool meringue at room temperature with no drafts.

Mrs. Albert Korba, Dayton's Bluff Station, St. Paul 6, Minn.

## PUDDINGS

### \* SNOWBALLS

- |                                  |                           |
|----------------------------------|---------------------------|
| ½ cup butter                     | 2 egg whites, well beaten |
| 1 cup sugar                      | 1 pint whipping cream or  |
| 2 egg yolks, well beaten         | evaporated milk           |
| 1 cup crushed pineapple, drained | Vanilla cookies           |
| 1 cup nut meats, chopped fine    | Coconut                   |

Cream butter and sugar. Add the egg yolks, pineapple and nut meats. Blend well, then fold in the well beaten egg whites. Spread this mixture on large vanilla cookies, using three cookies for each ball and having filling about ½ inch thick. Place in refrigerator for about 24 hours. Two hours before serving, cover with sweetened whipped cream and sprinkle with coconut. Continue chilling until ready to use.

Mrs. Virgil Samelson, Iroquois, South Dakota

### ANGEL FOOD DOUGHNUTS

- |                                   |                           |
|-----------------------------------|---------------------------|
| 4 egg whites, well beaten         | 2 teaspoons baking powder |
| 1 cup sugar                       | 1 cup sweet milk          |
| Butter, size of an egg            | 1 teaspoon vanilla        |
| 3 cups flour—to make a soft dough |                           |

Mix all together as listed. Roll thin, cut out and fry brown in deep fat.

Mrs. Hazel Strong, Loretto, Nebraska

### SUPREME CHOCOLATE ICE BOX DESSERT

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| ½ pound marshmallows             | 2 or 3 drops peppermint flavoring |
| 1 cup milk                       | Green coloring                    |
| 1 pint unsweetened whipped cream | Crushed chocolate cookies         |

Heat the milk and marshmallows until blended. Cool and add the whipped cream, flavoring and coloring. Line a pan with the crushed chocolate cookies. Pour in the marshmallow mixture and top with remaining crushed cookies. Chill in refrigerator.

Mrs. Arnold Bossman, Lennox, South Dakota

### ORANGE SOUFFLE

- |                                |                               |
|--------------------------------|-------------------------------|
| 4 egg whites                   | 1 tablespoon flour            |
| 4 tablespoons sugar            | ¼ teaspoon salt               |
| 4 tablespoons orange marmalade | 1 cup orange juice            |
| 4 egg yolks                    | 1 cup cream                   |
| ½ cup sugar                    | 1 teaspoon grated orange peel |

Fold the four tablespoons sugar slowly into beaten egg whites and gradually fold in the marmalade. Pour into the top of a double boiler. Cover and place over boiling water and cook fifty minutes. Add the remainder of the sugar, flour, salt, orange rind, juice and cream to well-beaten egg yolks. Cook in a double boiler until thickened. Serve over the first mixture. (First mixture must be served hot, second mixture may be either hot or cold.)

Mrs. Eunice Swender, Des Moines, Iowa

### QUICK PUDDING

- |                                 |                      |
|---------------------------------|----------------------|
| 1 cup flour                     | 1 cup washed raisins |
| 1 cup sugar                     | ½ cup sweet milk     |
| 2 level teaspoons baking powder | 1½ cups brown sugar  |
| Pinch of salt                   | 1½ cups hot water    |
|                                 | 1 tablespoon butter  |

Sift the dry ingredients except the brown sugar. Add the raisins and sweet milk. Mix and pour into greased baking pan. Mix brown sugar, hot water and butter into a sauce and pour over dough and bake. When done, the cake will be on top. Cut in squares and turn upside down and serve with whipped cream if desired.

Mrs. Walter Nack, Groton, South Dakota  
and

Mrs. R. H. Eberlein, 1229 Iowa S. E., Huron, South Dakota

### DUMPLINGS IN APPLE SYRUP

- |                                   |                            |
|-----------------------------------|----------------------------|
| 1½ cups syrup                     | 2 teaspoons baking powder  |
| 1 cup water                       | ¼ teaspoon salt            |
| 2 tablespoons butter or margarine | 2 teaspoons sugar or honey |
| 3 medium size apples              | ¼ teaspoon nutmeg          |
| ½ teaspoon cinnamon               | ½ cup milk                 |
| 1 cup flour, sifted               | 1 egg slightly beaten      |

Place syrup, water, butter, peeled sliced apples and cinnamon in sauce pan. Bring to a boil. Sift together flour, baking powder, salt, sugar and nutmeg. Add milk and egg. Drop by small spoonful into boiling syrup. Cover tightly, and cook over moderate heat 20 minutes. Do not remove cover while dumplings are cooking. Makes six servings, 2 dumplings each. If honey is used in place of sugar, add that to the syrup mixture.

Mrs. Frank Renn, Pine River, Minnesota

### NORWEGIAN FRUIT SOUP

- |                |                  |
|----------------|------------------|
| ½ cup sago     | Cloves           |
| ½ cup raisins  | ½ stick cinnamon |
| ½ cup currants | ½ sliced lemon   |
| 1 cup prunes   | ¼ cup sugar      |

Cover above ingredients except sugar and lemon with about 2 quarts water and let cook on a very low fire about 3 hours until the sago is transparent; then let it simmer slowly until the prunes are done. Just before removing from the fire, add sugar and lemon. If soup is too thick, add a little more water. (Mother used to tell us when we were children that it was an old custom to make this soup and present it to a lady after she had a baby.)

Mrs. Harold E. Johnson, Lisbon, North Dakota

### FRUIT SUPPE SWEDISH FRUIT SOUP

- |                       |                           |
|-----------------------|---------------------------|
| ½ pound prunes        | ¼ pound dried apricots or |
| 1 cup seeded raisins  | 1 pint canned apricots    |
| 1 orange, sliced      | 3 apples, diced           |
| 1 can cherries        | 1 lemon, sliced           |
| 4 tablespoons tapioca | 1 stick cinnamon          |
|                       | 1 cup sugar               |

Soak dried fruits, tapioca, sugar, cinnamon, orange and lemon in enough water to cover overnight. In morning, add diced apples and

water and cook until fruit is soft. Add canned fruit last. May be served hot or cold.

Mrs. Arthur Johnson, Meckling, South Dakota

### SPONGE AEBLESKIVER

1 cake yeast	1 teaspoon salt
½ cup lukewarm water	2 eggs
1 teaspoon sugar	4 tablespoons sugar
1½ cups milk	4 cups flour or more
2 tablespoons shortening	Fruit—raisins, dates or figs, etc.

Soak yeast in lukewarm water with sugar. Scald milk with shortening and let cool. Add salt, eggs, sugar and flour. Stir in fruit. Let rise until light, then bake in pan or drop in deep fat.

Mrs. L. P. Petersen, Route 1, Box 147, Blair, Nebraska

### KAERNEMAEKLS AEBLESKIVER

#### Buttermilk Pancake Balls

3 eggs	2 cups flour
2 tablespoons sugar	1 teaspoon soda
½ teaspoon salt	1 teaspoon baking powder
2 cups buttermilk	Apple sauce

Beat egg yolks. Add sugar, salt and milk. Add flour, soda and baking powder sifted together. Lastly, add stiffly beaten egg whites. Bake in butter or shortening in aebleskiver pan. Add a teaspoon of apple sauce to top of dough when half baked. Turn with fork and finish baking. Serve with jam.

Mrs. Bennie Hansen, Route 3, Luck, Wisconsin

### SHERBET FROM EVAPORATED MILK

1 cup chilled evaporated milk	3 tablespoons lemon juice
1 cup any kind of jam	

Whip the milk stiff; fold in the lemon juice, then the preserves. Freeze in refrigerator trays.

Mrs. Harriet Nickel, Hector, Minnesota

### ENGLISH TRIFLE

1 pint jello	Enough sponge cake spread with
1 pint fruit	jelly to cover bottom of a
1 pint custard	pretty glass dish.
Small amount of warm water	Whipped cream to cover

After covering bottom of dish with the sponge cake, pour over fruit juice mixed with water (enough to soak cake). When thoroughly soaked, put on fruit and pour in jello (saving a little jello for decorating). Let set. Pour on custard when cool and let set. About one hour before serving, cover with whipped cream, chop jello and put in chunks on the top. Nuts may also be added to the top.

Mrs. Joyce Tompkins, Route 3, Flandreau, South Dakota  
(Originally from England)

### \* BAKED CUSTARD

3 eggs, beaten lightly	3 cups scalded milk
6 tablespoons sugar	1 teaspoon vanilla
Pinch of salt	Nutmeg

Combine eggs, sugar and salt, pour scalded milk slowly over this and beat well. Add vanilla and put in custard cups and sprinkle nutmeg on top. Coconut may be added. Set cups in water and bake in slow oven until knife blade comes out clean.

Mrs. Lola Harrington, 205 S. Conklin, Sioux Falls, S. Dak.

### \* SUET PUDDING

1 cup sugar	1 teaspoon cinnamon
1 cup sour milk	1 teaspoon cloves
1 cup raisins, half currants if desired	3 cups flour
1 cup suet, chopped fine	½ teaspoon salt
1 teaspoon soda	

Mix sugar and suet, add flour, salt and spices. Add raisins and mix. Then add sour milk with soda dissolved in it. Mix well, then steam 3 hours over hot water.

#### Sauce

1 large cup sugar	Chunk of butter
3 tablespoons flour	Hot water
Nutmeg	

Mix sugar and flour with a little cold water. Add hot water as for starch. Add a little nutmeg and butter and mix.

Mrs. David Hiatt, Lake Andes, South Dakota.

(This recipe has been used for three generations.)

### CRANBERRY PUDDING

¼ cup molasses	¼ cup white syrup
½ cup water	1½ cups flour
2 teaspoons soda	2 cups cranberries, cut in half
Salt	

Mix ingredients thoroughly. Place in covered dish and steam in a covered pan of boiling water for 1½ hours. A pound tin coffee can is just right to use instead of a covered dish. Serve hot in slices with the following warm sauce:

1 cup sugar	½ cup butter	½ cup cream
-------------	--------------	-------------

Cook slowly and stir constantly.

Mrs. Maurice Snethen, Carter, South Dakota

### CHRISTMAS PUDDING

½ pounds self-rising flour	½ gill (¼ of cup) cider
6 ounces suet	(1 gill equals ½ cup)
½ pound currants	½ pound raisins
½ pound sugar	¼ pound mixed fruit peel
2 ounces blanched almonds	½ pound white raisins
1 lemon (rind grated,	1 apple (peeled and cored)
juice strained)	¼ teaspoon ginger
1 teaspoon nutmeg	¼ teaspoon salt
¼ teaspoon mixed spices	1¼ gills (1 cup and 1
3 eggs	tablespoon) milk

Chop suet, raisins, peel, almonds and apple (or pass separately through a grinder) and mix all dry ingredients. Beat the eggs, add the

milk and stir them with the cider and lemon juice to the fruit, etc. Put the mixture into greased mold, cover with pudding cloth and place at once into boiling water and boil for 8 hours.

Mrs. Joyce Tompkins, Route 3, Flandreau, South Dakota  
(Originally from England)

## MEAT DISHES

### \* SWEET POTATO BEEF ROLL

4 cups cooked mashed sweet potatoes	2 pounds ground beef
1½ teaspoons salt	1 egg, beaten
¼ teaspoon pepper	2 teaspoons salt
2 tablespoons butter	½ teaspoon grated onion
¾ cup milk	6 strips bacon, crisply fried

8 canned peach halves, broiled lightly

Beat first five ingredients until light and fluffy and form into a roll about 8 inches long and chill. Then mix remainder of ingredients and pat out ½ inch thick on waxed paper. Place sweet potato roll in center and wrap beef mixture around it, lifting it up with the waxed paper. Remove paper. Press edges firmly together. Bake in moderate oven at 350° for 45 minutes or more. Garnish with bacon. Surround with peach halves and dot with butter. 6 servings.

Mrs. Harven E. Hehr, Wellsburg, Iowa

### \* RICE AND CHICKEN DISH

4 cups cooked rice	1 chicken, five pounds, cooked
1 teaspoon salt	and removed from bone
¼ cup chopped pimento	1 teaspoon paprika
¼ cup chicken fat	4 eggs beaten
	3 cups chicken broth and milk

Combine all ingredients and bake in flat baking dish or ring mold. Serve with chicken gravy.

Mrs. Leslie Kratochvil, Hawarden, Iowa

### YUBRA (Syrian dish)

2 pounds hamburger	Cabbage leaves
Raw washed rice	Canned tomatoes
	Salt and pepper

Add as much raw rice to the hamburger as it will hold, season highly with salt and pepper, as it takes a lot. Separate cabbage leaves from head and dip them in hot water until leaves are pliable, then roll a little of the mixture in each leaf and pack tightly into a greased kettle or baking pan. Cover with canned tomatoes and cook slowly over slow heat for 2 hours.

Mrs. Elda B. Sparks, Box 143, Primghar, Iowa

### PIGS IN THE BLANKET

Cabbage leaves	Can of sour kraut
2 pounds pork sausage	Salt and pepper
	1 cup cooked rice

Put cabbage leaves in hot water until they are wilted. Mix together sausage, rice, ½ can of sour kraut and salt and pepper to taste. Make into patties and put in the cabbage leaves. Place in big kettle and put remainder of sour kraut on the patties. Cook one hour. Serve hot.

Mrs. Ernest J. Pogany, Box 111, Isabel, South Dakota

### MEAT AND POTATO SPECIAL

Potatoes to serve family	Celery
Onions	Salt and pepper
	Can of tomato soup

Peel potatoes and lay in buttered baking dish. Put chopped onion and celery on them, also salt and pepper. Pour a can of slightly diluted tomato soup over them. Bake in moderate oven until well done. Serve with your favorite meat loaf recipe.

Mrs. Neil Johnson, 306 4th Street North, Breckenridge, Minn.

### CASSEROLE DISH

6 thick chops	1 green pepper
1 can corn	1 cup celery
1 egg	1 small onion
1 cup bread crumbs	3 tablespoons flour
Salt	1 cup milk

Chop celery, onion and green pepper. Mix and fry to a golden brown in butter. Add well beaten egg, corn and bread crumbs. Season with salt and pepper. Make a thick cream sauce by blending flour in the fat in which vegetables were browned and add milk. Place chops, browned on both sides, in buttered baking dish. Spread corn mixture over the top and pour cream sauce over all. Bake in slow oven, 45 minutes.

Mrs. Clarence H. Johnson, Hartland, North Dakota

### TAMALE PIE

1 cup corn meal	3 cloves of garlic
2 eggs	1 large can of tomatoes
½ cup evaporated milk	1 can of corn
½ cup water	1 teaspoon chili powder
½ pound salt pork	1 cup grated cheese

Mix ingredients together well. Cook until smooth. Put in casserole with grated cheese. Dot with olives and bake about 45 minutes until set. Serve with crisp salad.

Patricia Seckler, Route 1, Aurora, South Dakota

### CHICKEN SPAGHETTI

1 pound spaghetti	1 can peas, drained
5 pound chicken, cooked and	1 can kidney beans
cut up without skin.	1 can tomato soup
½ pound grated cheese	1 can tomatoes
½ pound bacon, diced and fried with	1 can mushrooms
2 onions, chopped	

Combine and add chicken broth. Cook in oven for 2 hours. Season to taste.

Ruth Guenther, 101 N. Prairie, Sioux Falls, South Dakota

### TUNA, MACARONI AND CHEESE

- |   |                         |
|---|-------------------------|
| 3 cups well seasoned medium white sauce | 4 cups cooked macaroni  |
| 1 cup grated American cheese            | 2 7-oz. cans Tuna fish  |
| 1 minced onion                          | 2 tablespoons ketchup   |
| 1 cup diced celery, cooked and drained  | $\frac{1}{4}$ cup water |
|   | 4 strips bacon          |

When preparing the white sauce, cook the minced onion till tender in the butter, and then proceed as usual. Place the macaroni, cheese, celery, white sauce and tuna in a greased casserole. Mix the ketchup and water and pour evenly over the top. Arrange the strips of bacon over the top. Bake in moderate oven about 30 minutes, till the bacon is crisp and the casserole well heated through. Turn the bacon once to thoroughly crisp. Large recipe.

Mrs. Reuben Wee, Balaton, Minnesota

### ESCALLOPED TUNA FISH AND VEGETABLES

- |                                       |                              |
|---------------------------------------|------------------------------|
| 3 eggs                                | $\frac{1}{2}$ cup lima beans |
| 2 cups milk                           | 1 tablespoon parsley         |
| $1\frac{1}{4}$ cups soft bread crumbs | 2 tablespoons pimento        |
| 2 cups tuna                           | 1 tablespoon onion           |
| 1 cup cooked peas                     | 1 teaspoon salt              |

Beat the eggs, add to milk. Add remaining ingredients and mix well. Bake in buttered dish at 375° for 45 minutes.

Ruth Guenther, 101 N. Prairie, Sioux Falls, South Dakota

### ONE DISH MEAL

- |  |                               |
|--|-------------------------------|
| 2 large slices ham, $\frac{1}{2}$ inch thick | 2 cups milk                   |
| 4 large potatoes, sliced                     | $\frac{1}{4}$ teaspoon pepper |
| 3 large onions, sliced                       | 2 tablespoons flour           |
|  | $\frac{1}{4}$ cup dry mustard |

Butter casserole. Arrange layers of potatoes and onions, dusting with pepper and flour. Slice ham in 6 pieces, roll in mustard and arrange on top in casserole. Cover with milk. Bake in moderate oven  $1\frac{1}{2}$  hours until potatoes are done.

Mrs. Dale Burdick, Box 563, Ortonville, Minnesota

### ONE DISH MEAL

- |                   |                      |
|-------------------|----------------------|
| 1 pound hamburger | Potatoes             |
| Onions            | Slightly cooked rice |
| Carrots           | 2 cups tomatoes      |
|                   | celery, diced        |

Fry the hamburger with onions and place in bottom of large casserole. Add a layer of carrots, then a layer of potatoes. On top of this, add a cup of slightly cooked rice. Over all, pour the tomatoes and a little diced celery. Add necessary salt as the layers are added. Cover and bake about two hours.

Mrs. Arnold Bossman, Lennox, South Dakota

### A ONE DISH DINNER

- |                      |                   |
|----------------------|-------------------|
| Potatoes             | 5 pork chops      |
| Carrots              | Diced onion       |
| 1 can or 1 pint peas | Salt and pepper   |
|                      | 1 can tomato soup |

In a large buttered casserole, dice a layer of potatoes, then a layer of carrots. Put in the peas, then spread with pork chops and cover with a layer of diced onion. Salt and pepper to taste. Cover with tomato soup and bake until chops are well done. Serve with cabbage, apple and celery salad with mayonnaise.

Patricia Seckler, Route 1, Aurora, South Dakota

### HOT DISH

- |                        |  |
|------------------------|--|
| 1 pound ground beef    | 1 cup diced celery                     |
| 1 pound ground pork    | 2 small onions                         |
| Salt and pepper        | 2 teaspoons salt                       |
| Onions, browned        | 1 pound elbow macaroni, boiled         |
| 1 green pepper, ground | 2 cans No. 2 creamed style corn        |
|                        | 2 cans chicken rice soup (not diluted) |

Brown beef and pork in drippings, season with salt and pepper and add onions. Mix all ingredients together, cover with buttered bread crumbs and put in buttered dish. Bake one hour at 350°-375°. Serves 20.

Ruth Guenther, 101 N. Prairie, Sioux Falls, South Dakota

### HOT DISH

- |   |                                     |
|---|-------------------------------------|
| 1 pound ground pork                       | 1 can mushroom soup                 |
| 1 onion                                   | 1 can water or sour cream           |
| 1 package egg noodles, cooked and drained | (Use empty soup can for measure)    |
| 1 can chicken soup                        | $\frac{1}{2}$ can whole kernel corn |
|   | Pimento—small jar or to suit taste  |

Fry the pork and onion. Then add remainder of ingredients and mix. Put in casserole, cover with crumbs or wheaties. Bake 45 to 60 minutes in moderate oven.

Mrs. Dale Burdick, Box 563, Ortonville, Minnesota

### SUPPER HAMBURGER

- |                   |                 |
|-------------------|-----------------|
| 1 pound hamburger | Sliced tomatoes |
| 1 cup milk        | Longhorn cheese |
|                   | Salt and pepper |

Mix hamburger, milk, salt and pepper together. Spoon into patties in a flat dish. Make a small hole in center of each patty. Bake in medium oven for 30 minutes. Then put a slice of tomato in center of each and a thin slice of longhorn cheese on top. Set in oven to melt cheese and serve.

Mrs. Glenn Bergman, R. F. D. 2, Hartington, Nebraska

### SHIRRED EGGS WITH SPAGHETTI

- |  |   |
|--|---|
| 1 can prepared spaghetti with tomato sauce | $\frac{1}{2}$ teaspoon salt                   |
| 4 eggs                                     | Salt and pepper                               |
|  | $\frac{1}{2}$ cup buttered crumbs, if desired |

Empty spaghetti into a greased casserole and heat in moderate oven, 350° F., for about 20 minutes. Separate the eggs, keeping each yolk

in one of the egg shell halves set upright. Add  $\frac{1}{2}$  teaspoon salt to egg whites, beat until stiff and almost dry. Pile egg white on top of spaghetti, making four individual piles. With spoon make deep well in center of each. Slip one yolk into each well. Season yolk with a dash of salt and pepper. Sprinkle with buttered crumbs if desired. Bake in a moderate oven until yolks are cooked to taste. Ten to twelve minutes will give quite soft yolks. Serves four.

## VEGETABLE DISHES

### SWEET POTATO PUDDING

3 medium sized sweet potatoes      Grated lemon rind  
 $\frac{1}{4}$  cup cream      1 tablespoon butter  
 Salt and pepper to taste

Wash and cook potatoes until tender. Peel and mash, adding lemon rind, butter, salt and pepper. A little cider may be added, if desired, to enrich the flavor. Add cream. Beat well. Pour into baking dish and cover with halves of marshmallows. Lightly brown in moderate oven.

Mrs. Frank Renn, Pine River, Minnesota

### \* CANDIED SWEET POTATOES

6 large or 12 medium sweet potatoes      1 cup white syrup  
 $\frac{1}{2}$  cup brown syrup      1 teaspoon cornstarch  
 1 tablespoon lemon juice       $\frac{1}{8}$  cup butter  
 $\frac{1}{2}$  cup hot water or pineapple juice

Cook potatoes. Let cool slightly and peel. Put in casserole. Blend syrup, cornstarch, with rest of ingredients and pour over potatoes. Bake 1 hour in moderate oven.

Mrs. Art Hulbert, R. F. D. 2, Luverne, Minnesota

### SAVORY BAKED CARROTS

$\frac{1}{2}$  cup finely chopped onion      3 tablespoons butter  
 12 large carrots      3 tablespoons chopped parsley  
 1 teaspoon salt       $\frac{1}{4}$  cup sweet cream

Cook onions in butter until yellow. Shred carrots coarsely or cut into thin slices. Add with parsley and salt to the cooked onions. Put in buttered baking dish. Add cream, cover and bake in moderate oven, 350°, about 45 minutes or until carrots are tender. 6 servings.

Mrs. Chris Schafer, Wessington Springs, South Dakota

### POTATO GOLDEN

10 or 12 large potatoes      Salt and pepper to taste  
 5 or 6 small carrots      Flour  
 2 cups evaporated milk or rich milk       $\frac{1}{2}$  cup cracker crumbs

Slice layer of raw potatoes in buttered baking dish, add thin layer of grated carrots. Sprinkle with flour and salt. Continue in this order until baking dish is  $\frac{3}{4}$  full, cover with cracker crumbs and dot with but-

ter. Add milk until it can be seen around sides of dish. Bake in hot oven until well done and nicely browned. A little minced onion may be added.

Mrs. Chas. Speer, Spirit Lake, Iowa

### \* BAKED HOMINY WITH TOMATO SAUCE

2 cups drained hominy       $\frac{1}{2}$  cup tomatoes  
 1 beaten egg      4 tablespoons butter  
 1 cup bread crumbs       $\frac{1}{4}$  cup cheese  
 Onion or garlic, if desired

Hominy may be ground if you like, then add tomatoes and egg. Melt butter and add half of the crumbs. Season to taste with salt and pepper. Put in greased baking dish and cover with rest of crumbs and grated cheese. Bake in moderate oven for 35 to 40 minutes.

Mrs. Micheal Voeller, Box 66, Graceville, Minnesota

### ESCALLOPED CABBAGE-SPAGHETTI CASSEROLE

$1\frac{1}{2}$  cups spaghetti      1 teaspoon salt  
 3 tablespoons flour       $\frac{1}{2}$  pound American cheese  
 3 tablespoons butter or other fat      1 quart shredded cabbage  
 2 cups milk      1 cup buttered bread crumbs

Break the spaghetti in small pieces and cook in boiling salted water for twenty minutes and drain. Make a sauce of the flour, fat, milk and salt. Shave the cheese and add to the hot sauce. Stir until melted. Put the cabbage, spaghetti and sauce in a buttered baking dish in layers and cover the top with the buttered bread crumbs. Bake for twenty to thirty minutes in a moderate oven.

Mrs. Howard A. Brown, Harrold, South Dakota

### POTATO CUPS

Strip of bacon      Mashed potatoes      grated cheese

Coil a strip of bacon in a muffin tin or individual casserole. Fill centers with left-over mashed potatoes. Cover with grated cheese and heat until will browned.

Sheila Kiernan, Jamestown, North Dakota

### DUMPLINGS—KRIP KROCKER

1 pound salt pork, dice and fry crisp      2 teaspoons baking powder  
 2 cups flour      1 teaspoon salt  
 Milk, enough to mix like biscuit dough

Mix the flour, baking powder and salt. Roll out on floured board one-fourth inch thick. Cut in four-inch squares. Put teaspoon of salt pork pieces in middle of each square. Pinch corners together or form into a ball. Drop in boiling salted water for about ten minutes. Serve immediately with gravy made from salt pork drippings. A tart salad goes well with this, and so does cabbage slaw or peach pickles.

Al Constant, Your Neighbor Laddie, used to be

### ESCALLOPED CORN

1 can corn      1 can vegetable or vegetable beef soup  
 Crackers      Salt and pepper

Butter casserole. Put in layer of corn, layer of crushed soda crackers, then a can of prepared vegetable or vegetable soup. Top with a

layer of crackers and another layer of corn. Season to your taste and bake.

Mrs. Edward Brown, Wessington, South Dakota

### CARROTS AND PARSNIPS ESCALLOPED

1½ cups diced carrots	Grated cheese
1½ cups diced parsnips	1 tall can evaporated milk
	Dry bread crumbs

Boil carrots and parsnips separately in salted water to cover. When tender, drain well and arrange half of them in an oiled dish. Sprinkle liberally with crumbs and grated cheese. Add remainder of vegetables and cover with more crumbs and cheese. Pour milk to cover. Bake in 375° oven about ½ hour or until brown.

Mrs. Fern Griffin, 651 9th N. E., Mason City, Iowa

### BAKED CABBAGE

1 medium sized head of cabbage	1 cup sweet cream
1 tablespoon sugar	Salt and pepper
2 tablespoons flour	Sliced bacon

Shred cabbage and place in baking dish. Mix together the sugar and flour. Mix well and combine with the sweet cream, salt and pepper to taste. Pour over cabbage. Cover cabbage with slices of bacon and bake in a covered dish. Remove cover for a few minutes when nearly done to crisp the bacon.

Mrs. R. W. Hinricks, Adrian, Minnesota

### RANGE COOKED BAKED BEANS WITHOUT MOLASSES

1 quart navy beans	Boiling water
½ to ¾ pounds salt pork, not smoked	

Use a one gallon earthen bean pot. Soak beans overnight in cold water. In morning, parboil until, when lifted in a skimmer, skin will crack open. Drain. Score rind of pork three times to the inch. Put the beans in pot. Add meat, buried so rind just comes to the surface. Fill with boiling water and if meat is not very salty, add a little salt, only. Place in hot oven for one hour. Let heat subside so as to continue simmering. When danger of boiling over is past, put on cover. Let remain in oven the rest of the day and until dinner the next day. Requires 12 to 14 hours baking. Hot water must be added as it evaporates.

Mrs. Gertrude Kile, Lemmon, South Dakota

### BAKED BEANS

1 quart navy beans	1 tablespoon salt
½ teaspoon black pepper	½ teaspoon chili powder
1 cup diced bacon	2 tablespoons drippings
1 cup sorghum	1 diced onion
	1 quart strained tomatoes

Soak beans overnight, then cook until about half done in plain water. Transfer to roaster and add remainder of ingredients. Bake three hours in 350° oven and stir two or three times while baking. 25 servings.

Mrs. Erwin Herrmann, Wewela, South Dakota

### \* CORN FRITTERS

½ cup milk	½ teaspoon pepper
2 cups corn	2 teaspoons baking powder
1½ cups flour	1 tablespoon melted lard
1 teaspoon salt	2 eggs

Mix ingredients in order given. Fry in greased pan or on griddle. If deep fat is used, use 2 cups of flour and 3 teaspoons baking powder.

Mrs. Arnold Door, R. F. D. 1, Marcus, Iowa

### TABLE QUEEN SQUASH

Squash enough for family	Sweet cream
1 tablespoon butter	Salt and pepper
	1 tablespoon brown sugar

Cut the squash in two, put butter, brown sugar in the half of squash and fill up with sweet cream, salt and pepper and bake until done.

Mrs. A. J. Montgomery, Carlile, Wyoming

### \* SQUASH

Squash for family	Sugar, butter, salt and pepper to taste
Crushed pineapple	Marshmallows and nuts

Cut the squash in half, remove seeds, etc., place cut side of squash down in pan with little water and bake in oven until tender. Then scrape out pulp, add crushed pineapple, sugar, butter, salt and pepper to suit taste. Place in casserole and bake. About 15 minutes before serving, place marshmallows and chopped nuts on top and let brown in moderate oven. Tastes much like sweet potatoes.

Mrs. Harry Powell, Wessington Springs, South Dakota

### BAKED CORN

1 box spaghetti	1 can corn
1 cup sour cream	Salt and pepper to taste

Boil spaghetti until tender, then add corn and sour cream. Add seasonings. Place in baking dish and bake till it boils and browns nicely. The sour cream gives it a distinctly new flavor.

Mrs. Henry Hanson, Box 166, Shevlin, Minnesota

## SALADS and SALAD DRESSING

### HOT GREEN BEAN SALAD

2 cups cooked green beans	½ teaspoon pepper
4 strips bacon, diced	¼ cup vinegar
¾ cup sliced onion	2 cups cooked cut up potato
½ teaspoon salt	2 tablespoons minced pimento

Drain beans, saving ¼ cup of the liquid. Cook bacon crisp, add onion and cook until tender. Stir in the vinegar, bean liquid, salt and pepper. Add beans, potatoes and pimento. Heat through and serve.

Mrs. L. Hollinga, Orange City, Iowa

### HEAVENLY SALAD

- |                               |                          |
|-------------------------------|--------------------------|
| 1 No. 2 can fruit cocktail    | ½ teaspoon salt          |
| 1 No. 2 can crushed pineapple | 2 tablespoons cornstarch |
| 1 lemon                       | Butter, size of an egg   |
| 2 tablespoons sugar           | 3 oranges, cubed         |
| 4 egg yolks or 2 whole eggs   | 2 cups marshmallows, cut |
| ¼ teaspoon mustard            | 1 cup cream, whipped     |

Lettuce leaves, chopped nutmeats

Drain the fruit cocktail and pineapple. To this juice add juice of lemon, sugar, eggs, mustard, salt, cornstarch and cook until thick, then cool. Add the butter. Pour this dressing over the drained fruit to which has been added oranges, cubed, cut marshmallows. Grapes and bananas may also be added. Add the whipped cream and serve in a salad bowl garnished with lettuce leaves and chopped nutmeats.

Mrs. Milton Albin, Burbank, South Dakota

### 24 HOUR SALAD

(So called because it can be made the day before and the bananas will not turn)

- |                       |                                 |
|-----------------------|---------------------------------|
| 2 eggs, beaten        | 2 cups white cherries or grapes |
| 4 tablespoons sugar   | 2 cups diced pineapple          |
| 4 tablespoons vinegar | 2 oranges                       |
| 2 tablespoons butter  | 2 cups marshmallows             |
| 1 cup cream, whipped  | 2 or 3 bananas                  |

Combine eggs, sugar, vinegar and cook until mixture boils, stirring constantly. Remove from fire and add butter. Then add whipped cream when dressing is cold. Add the fruit, which may vary with taste. Serves 24.

Mrs. Homer Wilkinson, Gillett Grove, Iowa

### WILTED LETTUCE

- |                           |                             |
|---------------------------|-----------------------------|
| 1 egg, beaten             | 1 slice bacon or ham        |
| 3 tablespoons white sugar | Leaf lettuce                |
| Vinegar                   | Hard boiled egg for garnish |

Beat the egg in a cup and add the sugar. Add vinegar enough to make one half cup. Fry out the bacon or ham till crisp, then cut up fine. Add the vinegar mixture to the fat and meat and let boil up well. Pour boiling hot over the washed and drained lettuce, which has been slightly salted. Cut across the lettuce 3 or 4 times. Garnish with the hard boiled egg. A little finely chopped onion also adds flavor, if desired.

Mrs. M. C. Porter, Mitchell, South Dakota

### GOOD SALAD

- |                                |                                 |
|--------------------------------|---------------------------------|
| 1 cup thick sour cream         | 1 can crushed drained pineapple |
| 1 pound marshmallows, cut fine | ½ pound coconut                 |

Mix all together and let stand awhile before serving.

Mrs. George Loftsgarden, Spring Grove, Minnesota

### GELATINE EASTER EGGS

- |      |                    |          |
|------|--------------------|----------|
| Eggs | Vegetable Coloring | Gelatine |
|------|--------------------|----------|

Make a little hole in one end of an egg and drain the contents out into a bowl—Rinse out the shell with cold water and drain, so that you

have a nice clean mold into which a gelatine mixture can be poured. Stand the egg in an egg carton if possible so the contents won't spill. After the gelatine has hardened, the shells can be peeled off and you have your gelatine Easter eggs. Use vegetable coloring to tint the eggs different shades. For variation in flavor, you can add finely chopped vegetables, meat, or chicken to the gelatine mixture if you like although it will have to be thoroughly minced so it will go through the hole into the egg shell. To serve the gelatine Easter eggs, arrange them artistically on lettuce or in a nest of potato salad.

### RAW CARROT SALAD

- |                                  |               |
|----------------------------------|---------------|
| 2 cups raw carrots, chopped fine | ¾ cup coconut |
| 1 small can crushed pineapple    | Mayonnaise    |
|                                  | Chopped nuts  |

Drain pineapple well. Mix with carrots and put in refrigerator. Chill mayonnaise. Before serving, add coconut and mayonnaise to first mixture and place on lettuce leaves topping with a spoonful of mayonnaise to which some green vegetable coloring has been added. Sprinkle with chopped nuts.

Mrs. Fern Griffin, 651 9th N. E., Mason City, Iowa

### LEMON CARROT SALAD

- |                |             |         |
|----------------|-------------|---------|
| 2 cups carrots | ¼ cup sugar | 1 lemon |
|----------------|-------------|---------|

Cut thick ends off the lemon. Put carrots and lemon through a food chopper. Combine ingredients well. Let stand 30 minutes to 1 hour.

Mrs. Dale Burdick, Ortonville, Minnesota

### HOT SLAW

- |                                |                        |
|--------------------------------|------------------------|
| ½ medium head of white cabbage | ½ teaspoon salt        |
| 2 egg yolks                    | ½ teaspoon mustard     |
| ¼ cup hot water                | ½ teaspoon pepper      |
| ¼ cup hot vinegar              | Grated onion to season |
|                                | 3 tablespoons butter   |

Chop cabbage very fine. Beat yolks slightly. Add slowly hot water and vinegar, beating constantly. Add butter, and salt sifted with mustard, and pepper. Add grated onion to season. Stir mixture over hot water until it thickens to consistency of cream. Add cabbage and mix well. Place on range and stir until thoroughly heated. Add 2 tablespoons sugar, if desired.

Mrs. A. G. Cooper, 615 N. Wayland Ave., Sioux Falls, S. Dak.

### SALAD DRESSING

- |  |                             |
|--|-----------------------------|
| 1 can evaporated milk                  | 1 teaspoon salt             |
| ½ to ¾ cup sugar                       | ½ teaspoon pepper           |
| 2 rounding tablespoons flour           | 3 eggs beaten               |
| 1 rounding tablespoon prepared mustard | 1 cup vinegar               |
|  | Butter the size of a walnut |

Mix the evaporated milk, sugar, flour and mustard, salt and pepper. Add eggs, beaten one at a time. Then add the vinegar. Cook in top of a double boiler. Beat thoroughly with an egg beater to blend and then beat several times while the mixture is cooking. Takes about an hour

to cook thoroughly. When thick, add a lump of butter. When done, it may be sealed or kept indefinitely in the refrigerator. Excellent for potato salad or cabbage salad.

Bessie Young, Vermillion, South Dakota

### SALAD DRESSING

½ cup sugar	½ teaspoon dry mustard
½ teaspoon salt	½ cup vinegar
1 tablespoon flour	½ cup water
3 eggs, well beaten	

Mix together the sugar, salt, flour and mustard. Combine with the liquid ingredients and mix well. Cook in double boiler, stirring occasionally, until thick. Makes near one pint. Dilute with cream.

Mrs. P. L. Thompson, Hawarden, Iowa

### EGGLESS MAYONNAISE

½ teaspoon salt	Dash of cayenne pepper
½ teaspoon powdered sugar	1 tablespoon vinegar
¼ teaspoon dry mustard	1 tablespoon lemon juice
¼ teaspoon paprika	¼ cup chilled evaporated milk
1 cup chilled salad oil	

Beat first 8 ingredients until well blended. Add ⅓ of oil, beat. Add another ⅓ and beat. Then add remaining ⅓ of salad oil and beat well. Serve shortly after making. Makes 1½ cups.

Patricia Seckler, Route 1, Aurora, South Dakota

### FRENCH DRESSING

1 cup salad oil	¼ teaspoon pepper
¾ cup vinegar	1 teaspoon paprika
½ cup sugar	1 can tomato soup
3 tablespoons Worcestershire sauce	3 tablespoons chopped onion
2 teaspoons salt	Garlic if you like

Combine ingredients, cold, and shake. Always shake before using. 1 quart.

Mrs. Homer Wilkinson, Gillett Grove, Iowa

## BREAD and ROLLS

### FRUIT COFFEE CAKE

¾ cup milk	¼ cup lukewarm water
¼ cup sugar	1 cake compressed yeast
3 tablespoons shortening	1 egg
1 teaspoon salt	¾ cups flour
2 dozen large prunes	

Scald milk, pour over sugar, shortening and salt in a large mixing bowl. Cool to lukewarm. Soften yeast in warm water. Add beaten egg, mix well. Add to milk mixture. Add about half flour and beat thoroughly. Then add remainder of flour and mix well. Roll out dough into two parts to fit 2 greased 9 inch cake pans. Pit the prunes and arrange

halves with cut side up on top of cake. Let rise until double in bulk, then cover with the following topping.

### Topping

1 cup sweet or sour cream	2 teaspoons cinnamon
1 cup sugar	2 egg yolks

Mix together the cream, sugar, cinnamon and egg yolks. Pour over cakes and bake in a moderately hot oven for 40 minutes. Serve hot.

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

### TWENTY MINUTE COFFEE CAKE

1½ cups flour	1 cup sugar
2 teaspoons baking powder	1 egg
1 teaspoon salt	1 cup milk
2 tablespoons melted shortening	

Mix and sift all dry ingredients. Combine beaten egg with milk and melted shortening. Stir liquid quickly into dry ingredients. Pour into well greased loaf pan. Sprinkle with a mixture of cinnamon, sugar, and chopped nutmeats. Dot with butter. Bake in hot oven, 400, for 25 to 30 minutes. Serve immediately.

Mrs. Edna Brewster, O'Neill, Nebraska

### OPEN FACED COFFEE CAKES

Sweet dough recipe with yeast	1 cup ground poppy seed
Prunes	½ cup sugar

When sweet dough has risen, cut enough dough to roll out for a long pyrex pan and spread on greased pan, about ½ inch thick. Let dough lap over pan about ½ to ¾ inch. Cut prunes in half and remove pits. Place close together over the dough reaching from edge to edge. Sprinkle sugar on top before and after putting the prunes on the dough. Sprinkle with ground poppy seed mixed with the sugar over the prunes ¼ to ½ inch thick. Dot with butter. Then bring lapping dough over edge of the prunes. Frill or cut slits in ½ inch for trimming. Bring corners together by pinching dough. Grease the dough with melted butter, let rise and bake in 350° oven until done. After removing from the oven, brush with melted butter, cream or milk. Serve as any coffee cake.

Mrs. A. Korba, Dayton's Bluff Station, Rt. 2, St. Paul, Minn.

### \* CORN BREAD

1 egg	½ teaspoon salt
1 cup milk	1½ tablespoons baking powder
1½ cups flour	¾ cup corn meal
½ cup sugar	2 to 3 tablespoons melted shortening

Sift flour, sugar, salt and baking powder together into mixture of egg and milk. Add cornmeal and mix thoroughly then add melted shortening and turn into greased cake pan and bake ten to twelve minutes in 350° oven.

Mrs. Ed Boerhave, Sheldon, Iowa

### \* CORN PONE

2 cups corn meal	1 teaspoon sugar
1 teaspoon salt	2 cups boiling water
½ ounce cake yeast dissolved in a little water	

Mix the salt and sugar into the corn meal. Scald with the boiling water and let stand until it swells and becomes lukewarm. Then add

yeast. If too stiff, reduce it with warm water to a consistency sufficient to retain its form; then put it in a baking pan. Let rise four to five hours or overnight and bake in a moderate oven until thoroughly done. Pone should be eaten fresh and warm, but it is very nice toasted after it is a day old.

Mrs. Douglas Beckham, Newell, South Dakota

#### \* HUSH PUPPIES

½ cup boiling salted water	1 cup white cornmeal
½ cup buttermilk	½ teaspoon soda

Pour boiling water slowly over cornmeal, stirring vigorously. Add buttermilk and allow to cool a little. Stir in soda. Drop by teaspoon into hot fat about ½ inch thick, and fry. Brown well on both sides. Serve hot. Hush Puppies originated in the Southern States. Plantation Puppies used to whine around the kitchen door when taunted by the delicious fragrance of frying Corn Pone. The story goes that the cook would throw the pup a bone saying "hush puppy"—hence their name.

Mrs. Carl Svenson, Route 1, O'Neill, Nebraska

#### PONE SHORTENING BREAD

4 cups corn meal	1 teaspoon salt
1 cup shortening	Boiling water

Add enough boiling water to the corn meal, shortening and salt to make a thick dough. Pat into 4 pones and put into a heavy skillet and bake slow for 2 hours or until well brown.

Mrs. Mike Wilkins, Estelline, South Dakota

#### CORN PONE WAFFLE

1 cup corn meal	½ teaspoon salt
1 cup flour	Small cup of sweet milk
4 teaspoons baking powder	2 well beaten eggs
4 tablespoons sugar	4 tablespoons melted butter

Mix and sift dry ingredients. Add milk gradually, then eggs and melted butter. Bake on waffle iron until crisp and brown.

Mrs. Will F. Willert, Verdi, Minnesota

#### \* OLD FASHIONED POPPY SEED CAKE (Kuchen or Kolachy)

6 cups flour	½ cup butter
½ cup sugar	2 cups scalded milk
2 teaspoons salt	2 cakes compressed yeast

Put the flour, sugar and salt in a large bowl. Make a well and put the butter in the well. Scald the milk and put 1½ cups milk over the butter. Put ½ cup milk in a small bowl containing a teaspoon sugar. When lukewarm, put crumbled yeast in. Let rise in warm place and when milk in large bowl is lukewarm, put the yeast in and mix it well and knead for a few minutes. When mixed and smooth, return it to the large bowl, which is greased, let it rise in a warm place, then punch it down and let rise again. When risen double or more for the second time, flour the bread board and cut the dough in small pieces, between 30 to 36 pieces depending on size you desire. Press each piece of dough gently flat to hold about a large tablespoon of filling. Put the filling on

and gather up the ends of the dough together and pinch tight so it holds together. Dip the little cake into some melted butter or half butter and half lard, then into the topping and set the cake on a greased tin. This must be done rather fast or the little cake stretches too far and gets out of shape. Let the cakes rise about 20 or 30 minutes and bake for 20 minutes at 375°. Remove from oven onto cooling rack and cover with a slightly dampened cloth for 10 minutes.

#### Filling

4 cups ground poppy seed, ground through a coffee mill	1 cup cream
¼ cup butter	½ cup milk
2 egg yolks	1½ cups sugar

Let poppy seed, butter, cream and milk simmer for 30 to 40 minutes, then add egg yolks and sugar and remove from stove to cool.

#### Topping or "Streuzel"

½ cup flour	¼ cup butter
¾ cup sugar	1 egg yolk

Mix altogether till crumbly; then dip each little cake into the melted shortening and into this crumb mixture.

Mrs. Conrad Froemel, Jr., Route 3, Mankato, Minnesota

#### ORANGE BREAD

1 cake compressed yeast	1 cup lukewarm orange juice
½ cup shortening	1 teaspoon salt
1½ cups lukewarm water	8 cups sifted flour
¾ cup sugar	4 tablespoons grated orange rind

Dissolve yeast in lukewarm water. Add luke warm orange juice and 3 cups flour. Cream shortening and sugar together. Add to yeast mixture and beat until smooth. Cover and let rise in warm place free from draft, until light, about 1½ hours. When light, add salt, grated orange rind and remaining flour, enough to make soft dough. Knead lightly. Place in well-greased bowl, cover and set in warm place free from draft. Let rise until double in bulk about 1½ hours. Shape into loaves and place in well greased bread pans. Cover. Let rise until doubled in bulk, about one hour. Bake in moderate oven at 400° F. about 45 minutes. Makes 2 loaves.

Mrs. Ed Machovec, Route 2, Duncombe, Iowa

#### RAISIN BREAD

1 egg, well beaten	1 teaspoon soda in milk
1 cup brown sugar	1 cup flour
½ cup sour cream	¾ cup graham flour
½ cup sour milk	½ cup chopped raisins

Mix in order given. Bake in pan about 30 minutes. You may add nuts if desired.

Mrs. George Loftsgarden, Spring Grove, Minnesota

#### DATE BREAD

1 cup white sugar	1 cup boiling water
1 tablespoon butter	2 level teaspoons soda
1 egg	2 cups flour
1 cup pitted, chopped dates	½ cup chopped nuts

Pour hot water over dates and soda and let stand while you mix the following. Cream sugar and butter and add well beaten egg. Then

add date mixture, flour and nuts. Pour in loaf pan. Bake about forty or forty-five minutes in moderate oven.

Mrs. Wallace Johnson, Sheyenne, North Dakota

### NUT BREAD IN THREE HOURS

½ cup scalded milk	½ cup water
3 tablespoons shortening	1 package yeast, compressed or dry
1 tablespoon sugar	1 egg
2 teaspoons salt	½ cup chopped nuts
	3 cups sifted flour

Combine the milk, shortening, sugar and salt. Cool to lukewarm by adding the ½ cup water. Then add the yeast and mix well. Blend in the egg, and nuts. Gradually add the flour. Mix till dough is well blended. It will be softer than a kneaded dough. Shape into a loaf on well floured board. Place in greased 9 x 4 x 3 inch pan. Let rise, warm place (80 to 85 degrees) until double in bulk, about one hour. Bake in moderate oven, 375° for one hour. You may vary this recipe and make a SPICY RAISIN BREAD by omitting the nuts, blending in 1 cup raisins and 1 teaspoon cinnamon; or make a CHEESE BREAD by omitting the nutmeats and blending in 1 cup grated cheese.

Mrs. Fred Knaack, Butterfield, Minnesota

### PRUNE NUT BREAD

2 cups chopped prunes	3 tablespoons shortening, melted
3 cups boiling water	5 cups flour
1½ cups sugar	2 teaspoons baking powder
1 teaspoon salt	2 teaspoons soda
2 eggs, beaten	1½ teaspoons vanilla
	1 cup coarsely chopped nuts

Soak prunes in water for 10 minutes. Then mix in other ingredients and pour into two loaf pans lined with wax paper. Let rise 15 minutes and bake one hour in moderate oven.

Mrs. Allan Watt, Route 3, Brookings, South Dakota

### \* TROPICAL NUT BREAD

2 eggs	3 teaspoons baking powder
½ cup sugar	1 teaspoon salt
½ cup melted shortening	1 cup crushed pineapple, undrained
2 cups sifted flour	1 cup chopped nut meats
	½ teaspoon nutmeg

Mix eggs, sugar and shortening. Sift the dry ingredients together and add to mixture. Then add the pineapple and nut meats and mix. Bake in a greased loaf bread pan for about an hour at 350°.

Mrs. Harven E. Hehr, Wellsburg, Iowa

### NUT BREAD

1 egg	3½ cups flour
½ cup sugar	4 teaspoons baking powder
1½ cups milk	1 cup nuts
	1 cup dates or raisins

Mix in order given and let rise for 20 minutes. Bake in loaf pan in a moderate oven for 45 minutes.

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

### BANANA WALNUT BREAD

1 cup granulated sugar	2½ cups sifted flour
½ cup butter or shortening	1 teaspoon baking powder
2 eggs	½ teaspoon salt
1½ cups mashed bananas	¾ cup chopped walnuts

Cream sugar and shortening. Add eggs and bananas. Sift together the dry ingredients. Add to mixture with the walnuts. Pour into greased loaf pan 10 x 5 x 3½ inches and bake one hour in moderate oven, 375°.

Mrs. Hilton Barnes, Oakes, North Dakota

### GRAHAM NUT BREAD

2 cups sour milk	1 cup white flour
½ cup sour cream	Pinch of salt
1 cup sugar	1 heaping teaspoon soda
3 cups graham flour	1 cup chopped walnut meats

Mix in order given and bake in a moderate oven one hour.

Mrs. John A. Collins, Kingsley, Iowa

### AL'S SWEDISH RYE BREAD

1 quart scalded milk or	2 cakes compressed yeast
part milk, part water or	4 cups white flour or more
part milk, part potato water	1 cup dark molasses
1 tablespoon salt	Caraway seed to taste
2 tablespoons sugar	2 cups light rye flour
3 tablespoons shortening	

Set a white sponge of the first four ingredients. Cool mixture and add the compressed yeast dissolved in warm water. Add the flour, enough to make a thin batter. Cover and let rise for 2 or 2½ hours. Add to this white sponge, molasses, caraway seed and the light rye flour. (If you use dark or whole rye flour, use less.) Add white flour until mixture is able to be worked into loaves. Shape into loaves and let rise until double. Preheat oven to 425°. Leave bread in oven 5 minutes at 425°. Then lower to 325° and bake one hour. Turn oven off for last ten minutes.

Al highly recommends this....and as a matter of fact, so do I! It's ever so good. Hope you'll try it.

Al Constant, Used to be "Our Neighbor Laddie"

### BAKING POWDER BISCUITS WITH SWEET CREAM

2 cups flour	½ teaspoon salt
2 teaspoons baking powder	About 1 cup cream

Sift the dry ingredients together. Add the sweet cream, enough to make dough the right consistency. Knead a little to mix well, cut and bake in hot oven.

Mrs. Art Olson, Route 1, Box 52, Nassau, Minnesota

### BUTTERMILK BREAD

4 cups buttermilk	2 cakes yeast
2 tablespoons sugar	12 cups (3 quarts) sifted flour
2 tablespoons salt	2 tablespoons melted shortening

Scald buttermilk. Add sugar and salt. Cool to luke warm. Dissolve yeast in lukewarm buttermilk. Add half the flour and beat until smooth.

Add melted shortening and remaining flour or enough to make easily handled dough. Knead dough quickly and lightly until smooth and elastic. Place dough in greased bowl, cover and set in warm place free from draft. Let rise until doubled in bulk about 1½ hours. When light, divide into 3 equal portions and shape into loaves. Place in greased bread pans. Cover and let rise until doubled in bulk, about one hour. Bake in hot oven at 425° F., 15 minutes, then reduce heat to moderate or 375° and finish baking 35 minutes longer.

Mrs. Louis E. O'Donnell, Mellette, South Dakota

### STRAWBERRY MUFFINS

Standard muffin recipe using 2 cups sifted enriched flour  
1 cup sweetened crushed strawberries

Add the sweetened strawberries to the liquid ingredients of the muffin recipe. Add liquid and strawberries to the flour mixture, stirring only until the flour is moistened. Fill greased muffin pans half full of strawberry-muffin batter and bake like plain muffins.



### \* MAPLE CREAMS

4 cups brown sugar	1 cup top milk or thin cream
2 tablespoons flour	4 tablespoons butter
2 teaspoons baking powder	Pinch of salt
	Vanilla

Mix ingredients together. Cook, stirring constantly until mixture forms a soft ball when put in water. Add vanilla and beat, adding nuts if desired.

Miss Lorene Webb, Box 182, Arcola, Saskatchewan, Canada

### BOSTON CREAMS

3 cups granulated sugar	1 cup dark syrup
1 cup cream	

Boil to firm ball. Beat until thick. Add nuts if desired. Pour out and cover with 3 squares chocolate, melted, and spread over candy. Delicious!

Mrs. Albert S. Jacobson, Route 2, Jewell, Iowa

### MAPLE NUT CARAMELS

3 cups maple syrup	¼ teaspoon vanilla
3 tablespoons butter	1 cup nuts
1 cup cream	

Cook syrup and butter to high soft ball stage, 240°. Add cream slowly in order that boiling will not stop. Cook to hard ball stage. Remove from heat. Add vanilla. Pour mixture over nuts in buttered dish. Do not scrape pan. Cool. Cut in squares. 2 pounds.

Mrs. Harold Larson, Geddes, South Dakota

### SOFT MAPLE CARAMELS

1 cup maple syrup	½ cup cream	1 heaping teaspoon butter
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Boil to soft ball without much stirring. Let stand until almost cold. Beat to cream. Turn into buttered tin. Mark into caramel size squares.

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

### EVER-BEST CARAMELS

2 cups brown sugar	1 cup cream
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Boil to hard ball and pour out! Simple as that!

Mrs. Albert S. Jacobson, Route 2, Jewell, Iowa

### CANDY ROLL

½ pound sweet cooking chocolate	3 teaspoons cold water
3 tablespoons honey	1 cup peanut butter
¼ teaspoon salt	3 tablespoons honey

Melt chocolate in top of double boiler over hot water. Add honey and salt. Stir until smooth. Add water, 1 teaspoon at a time, beating well after each addition. Beat until smooth and shiny. Pour mixture on sheet of heavy waxed paper. Spread in rectangular shape. Let stand 10 to 15 minutes. Blend peanut butter and 3 tablespoons honey and spread on chocolate. Roll up like jelly roll. Wrap well in waxed paper and place in refrigerator over night. Cut in slices to serve.

Mrs. E. E. Weston, Route 1, Box 27, Whitney, Nebraska  
and

Mrs. J. Q. Siddons, 2810 Des Moines Street, Des Moines 17, Ia.

### DATE NUT ROLL

1½ cup dark corn syrup	1 cup chopped nut meats
¼ cup evaporated milk	1 package (7 ounces) dates

Boil syrup and milk to soft ball stage, 235°. Add washed, chopped, pitted dates and cook until dates soften, and blend with the mixture to 236°. Add nuts. Cool. Beat until stiff. Pour in buttered pan and cut in squares or it may be shaped into a loaf. 1½ pounds.

Mrs. Harold Larson, Geddes, South Dakota

### HONEY FUDGE

2 cups sugar	1 cup evaporated milk
1 square unsweetened chocolate	¼ cup honey
¼ teaspoon salt	2 tablespoons butter
	1 cup nuts

Boil sugar, chocolate, salt and milk 5 minutes. Add honey and cook to softball stage, 240°. Add butter, let stand 'til lukewarm, beat 'til creamy. Add nuts and pour in buttered pan. Cut when firm.

Mrs. J. Q. Siddons, 2810 Des Moines St., Des Moines 17, Iowa

### \* CHOCOLATE FUDGE

2 cups sugar	¼ teaspoon cream of tartar
½ cup cream	1 teaspoon vanilla
½ cup syrup	1 teaspoon butter
2 squares chocolate	½ cup nutmeats (if desired)

Mix cream, sugar and syrup together. Place on fire and bring to a good boil. Add chocolate cut in small pieces, do not stir. Continue to boil

until a small amount forms a soft ball in cold water. Remove from fire. Add vanilla, butter, and cream of tartar. Let cool for 15 minutes. Beat until stiff. Pour in buttered pan. Cut in squares.

Mrs. Keith Myers, Reliance, South Dakota

#### \* WHITE TAFFY

2 cups white sugar	4 tablespoons white corn syrup
$\frac{3}{8}$ cup water	2 tablespoons butter
	2 tablespoons vinegar

Boil together sugar, water and vinegar for 5 minutes. Add syrup and butter and continue to boil until it forms a hard ball in cold water. Pour onto greased or buttered platter. Keep turning edges over with a knife to help cool. Pull until glossy and white, cut with a pair of household shears dipped in hot water.

Mrs. Art Weander, Long Pine, Nebraska

#### WHITE TAFFY CANDY

2 cups white syrup	1 teaspoon vinegar
1 cup sugar	Butter size of walnut
	1 generous teaspoon vanilla

Mix all ingredients. Boil until it forms a hard ball when dropped in cold water. Let cool until it can be handled, then pull taffy. Make in long rolls, cut in pieces with scissors.

Mrs. N. S. Meyer, Marshall, Minnesota

#### HONEY KISSES

2 tablespoons strained honey	1 cup granulated sugar
2 tablespoons hot water	1 cup brown sugar
$\frac{1}{2}$ cup evaporated milk	$\frac{3}{4}$ teaspoon vanilla
	Pecans or walnut meats

Mix all except nuts in saucepan and stir until sugar dissolves. Cook without stirring to hard ball. Take from fire, add vanilla, turn into buttered tin and while warm, mark into squares and press a nut half onto each square.

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

#### \* HONEY CHEWS

$\frac{1}{2}$ cup butter	1 cup walnuts
1 cup honey	$\frac{1}{2}$ cup dates

Cook butter and honey over slow fire about 50 minutes or until it forms a firm ball in cold water or 266° F., stir often. Remove from fire and add chopped dates and nuts. Let cool. Cut in squares and wrap.

Mrs. Leslie Kratochvil, Hawarden, Iowa

#### CHOCOLATE COATED FRUIT DROPS

$\frac{1}{4}$ cup finely ground dates	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{4}$ cup finely ground figs	$\frac{1}{8}$ teaspoon salt
$\frac{1}{4}$ cup finely ground prunes	3 tablespoons molasses
$\frac{1}{4}$ cup finely ground raisins	1 package (7 ounces) chocolate bits

Mix fruits, nuts, salt and molasses. Shape into balls. Dip in melted chocolate. Chill.

Mrs. J. Q. Siddons, 2810 Des Moines St., Des Moines 17, Iowa

## PRESERVES and CANNING

#### BEST WATERMELON PICKLES

Rinds of a melon	2 cups vinegar
$\frac{1}{2}$ cup salt	1 tablespoon broken stick cinnamon
1 teaspoon alum	1 tablespoon whole cloves
	6 cups sugar

Peel the rinds of a melon and take away all the soft fruit from the inside. Cut into pieces and put into a preserving kettle with water enough to cover well, add salt and alum. Cook until rinds look clear and can be pierced with a silver fork. Drain in a colander 12 hours. Pat each piece dry with a soft towel and put into stone jar. Make a syrup of the sugar, vinegar and spices (broken stick cinnamon and whole cloves put in a small sack). Boil about 5 minutes and pour over melon. Each morning drain off juice, add spice bag and boil 5 minutes. Pour over pickles. Repeat this process for 5 or 6 mornings or until juice seems quite heavy. Put into sterilized jars and seal.

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

#### PICKLED STRING BEANS

4 quarts string beans, fresh or canned	1 quart vinegar
1 cup sugar	2 tablespoons mixed spices

Wash fresh string beans and remove strings. Cover with water and add  $\frac{1}{2}$  teaspoon salt per quart. Cook until tender. Cover with a pickling syrup made of vinegar, sugar and spices. Boil 10 minutes.

Mrs. Clede Trobaugh, Box 403, Atkinson, Nebraska

#### \* PICKLED ONIONS

2 quarts small onions	$\frac{1}{2}$ packet (package) mixed allspice
$\frac{1}{2}$ cup sugar	1 quart vinegar
	$\frac{1}{2}$ cup salt

Peel onions and place in a basin, sprinkle with salt, stand overnight. Rinse and dry. Boil the sugar, vinegar and spices (put spices in small bag) for 5 minutes. Throw in the onions and boil up. Pack in jars and pour vinegar to overflowing and seal. (Ready to use after 2 weeks).

Mrs. Joyce Tompkins, Route 3, Flandreau, South Dakota  
(From England)

#### PICKLED CARROTS

Small or medium size carrots	1 tablespoon whole allspice
1 quart vinegar	1 tablespoon mace (optional)
1 tablespoon whole cloves	1 quart sugar
	stick cinnamon

Boil carrots until skin will slip off, slip the skins off and slice or leave whole. (They are much prettier when served if left whole.) Make a syrup of the vinegar, sugar and spices (in a bag) then pour syrup boiling hot over the carrots. Then let this mixture stand overnight. In morning, bring to a boil again and boil for 5 minutes. Remove bag of spices, pack carrots in sterilized jars and fill jar to within  $\frac{1}{2}$  inch of top with hot spiced syrup and seal.

Mabel Hansen, 306 10th Street, Sioux City, Iowa

### PICKLED BEETS

2 cups vinegar                      2 cups water                      2 cups sugar

Add  $\frac{1}{4}$  cup of the vinegar to the water in which beets are being cooked. Mix the above ingredients and add the cooked beets to the solution. Heat slowly for fifteen to twenty minutes. This will cover three quarts of beets.

Mrs. Ed Holmberg, Merrill, Iowa

### SPICED GOOSEBERRIES

1 quart green gooseberries                       $\frac{1}{4}$  teaspoon cinnamon  
2 pounds sugar                       $\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{4}$  cup vinegar                       $\frac{1}{4}$  teaspoon cloves

Stem and wash gooseberries. Add sugar, vinegar and the spices. Cook very slowly at first, increasing the heat as the juice forms until quite thick.

Mrs. M. H. Petersen, Menlo, Iowa

### SWEET PICKLES

Cucumbers                       $\frac{1}{2}$  cup salt  
1 quart vinegar                      1 cup sugar  
Mixed spices or mustard seed

Wash cucumbers well, slice and pack in the jars. Boil the vinegar, salt, sugar and spices and pour over cucumbers and seal.

Mrs. Florence Hawkins, Box 113, Wentworth, South Dakota

### OPEN JAR CUCUMBERS

2 gallons cucumbers, split                      5 pints vinegar  
2 cups salt                      6 cups sugar  
1 gallon boiling water                       $\frac{1}{2}$  ounce celery seed  
1 teaspoon alum                      1 stick cinnamon

Put cucumbers, salt and boiling water in a crock and let set for one week. On 8th day, drain and cover with boiling water. Repeat on 9th day. On 10th day, drain and cover with boiling water to which alum has been added. On 11th day, drain. Make solution of vinegar, sugar, celery seed and cinnamon, boil and pour over cucumbers on 12th, 13th and 14th day. Add 1 cup sugar each day and stir.

Mrs. Jens C. Petersen, Correctionville, Iowa

### DILL PICKLE

Medium size cucumbers                      2 tablespoons salt  
 $2\frac{1}{2}$  cups water                      Pinch of alum  
1 cup vinegar                      Dill

Wash cucumbers well and pack in a two quart jar with dill in between and on top of the cucumbers. Boil the water, vinegar and salt together. Add a pinch of alum to the pickles. Then pour the hot solution over the pickles and seal. Do not cut the cucumbers for dill.

Mrs. Emil Nissen, Plainview, Nebraska

### SANDWICH SPREAD

Green tomatoes                      6 large green peppers, ground  
2 teaspoons salt                      6 large red peppers, ground  
1 cup water                      12 or so carrots, ground

Grind green tomatoes to make 1 quart when squeezed dry. Sprinkle with salt and let stand  $\frac{1}{2}$  hour. Drain and squeeze dry. Cook tomatoes in 1 cup water until tender. Add ground peppers and carrots and cook with tomatoes until tender.

#### Dressing

2 cups sugar                      1 cup vinegar  
4 tablespoons mustard                      2 cups sour cream  
4 tablespoons flour                      6 eggs, well beaten

Cook ingredients together until thick. Add to pickle mixture. Bring to a boil and can. Makes about 8 pints.

Mrs. Stewart, Gordon, Nebraska

### \* SPICED OR PICKLED FISH

1 cup vinegar                      1 cup water  
1 teaspoon salt                      1 tablespoon mixed spices  
 $1\frac{1}{2}$  tablespoons sugar                      1 large onion

Combine and boil 5 minutes. Add fish and boil slowly until tender. Pack in sterilized jars and seal. This makes about 3 pints fish.

Mrs. Bruno Albright, Route 2, Alexandria, Minnesota

### CUCUMBER RELISH

1 dozen large cucumbers,                      3 cups sugar  
peeled and chopped                      2 teaspoons celery seed  
6 medium onions, chopped                      1 teaspoon pepper  
 $\frac{1}{2}$  cup salt                      1 bunch celery, cut fine  
1 green pepper, if desired                      1 can pimentos, cut fine,  
1 quart vinegar                      if desired

Mix cucumbers, onions, pepper and salt together and put in a crock. Let stand over night. In the morning, drain. Mix remainder of ingredients and add to relish, then boil until tender. Pack in sterilized pint jars and seal.

Mrs. Walter Nack, Groton, South Dakota

### RELISH

6 green apples                      1 cup raisins  
6 green tomatoes                      1 quart vinegar  
4 green onions                      2 cups sugar  
1 or 2 green peppers                      2 teaspoons salt

Allspice, if desired

Grind the apples, tomatoes, onions and peppers. Add the remainder of ingredients and cook  $1\frac{1}{2}$  hours or until it settles. Pack in sterilized jars while hot and seal.

Mrs. A. J. Walter, Route 2, Box 98, Freeman, South Dakota

### CORN RELISH WITHOUT CABBAGE

4 cups fresh corn	4 cups vinegar
5 cups chopped green peppers	2 cups sugar
2 cups chopped onion	$\frac{1}{4}$ cup salt
2 cups sliced, unpared cucumbers	1 tablespoon mustard seed
4 cups chopped ripe tomatoes	2 tablespoons celery seed
	1 tablespoon tumeric

Combine vegetables, then add remaining ingredients and heat to boiling. Let simmer 25 minutes or until vegetables are tender. Pack and seal in hot, sterilized jars. Makes about 6 pints.

Mrs. Clarke R. Culver, Dallas, South Dakota

### EASY SAUERKRAUT

Cabbage, shredded	1 teaspoon sugar
1 tablespoon salt	Boiling water

Shred the cabbage and put in glass jars but do not press tight. Add salt and sugar on top of each quart. Fill with boiling water and put lid on but do not tighten. After 12 hours, fill jars with more boiling water and seal tight. Set in hot room for 3 days, then store in a cool dark place. This is ready for use in about 3 weeks.

Mrs. Clinton Taylor, Clearwater, Nebraska

### \* RIPE TOMATO SAUCE

12 ripe tomatoes	2 tablespoons salt
4 onions	$\frac{1}{2}$ cup brown sugar
8 sour apples	$\frac{1}{2}$ teaspoon white pepper
2 sweet green peppers	$\frac{1}{2}$ teaspoon cayenne pepper
	1 cup vinegar

Pare, core and chop apples. Peel and chop tomatoes and onions. Remove seeds and pith from peppers and chop them. Combine all ingredients and cook slowly for about one and one-half hours. Turn into sterilized jars and seal.

Mrs. Arnold Wobig, Cody, Nebraska

### CONCORD GRAPE SAUCE

Concord grapes	Sugar	Boiling water
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Wash and stem the grapes. Drop in sterilized jars and cover with boiling water, then drain. Cover and then drain with boiling water, three times. Boil 1 cup sugar to 1 quart of water and pour over grapes to cover. Seal.

Emma E. Moon, Yankton, South Dakota

### CHERRY RHUBARB JAM

2 or 3 cups pitted and crushed cherries	1 package commercial pectin
3 pints cooked rhubarb	7 cups sugar

Boil cherries and rhubarb until tender. Add pectin and sugar. Cook about 1 minute at a full rolling boil. Pack into sterilized jars and seal.

Miss Magdalena Wanner, Verona, North Dakota

### APRICOT MARMALADE

1 pound dried apricots	2 cups sugar
1 pint water	$\frac{1}{2}$ teaspoon ground cinnamon
	1 tablespoon chopped raisins or grated orange peel

Wash fruit and soak 8 hours. Place over fire in water in which it has been soaking and let simmer until very soft. Rub through coarse sieve. Return pulp to fire. When it reaches boiling point, add sugar and let simmer gently for 40 to 45 minutes, stirring almost constantly as it scorches very easily. To vary the marmalade, add cinnamon or raisins or grated orange peel to it while cooking. Pour into sterilized jars and seal while hot.

Mrs. Kenneth Peschong, Box 675, Big Stone City, S. Dak.

### MUSKMELON AND PEACH PRESERVES

2 cups muskmelon	3 cups sugar
2 cups peaches	Juice of 1 lemon
	1 small bottle maraschino cherries

Cut the fruit very fine or run through a coarse food chopper. Mix all ingredients. Do not use the maraschino cherry juice. Cook until clear. Pour into sterilized glasses and seal.

Mrs. Lillie Hines, Wisner, Nebraska

### \* STRAWBERRY PRESERVES

2 cups sugar	4 cups strawberries
1 cup water	1 cup sugar

Boil 2 cups sugar and water until it spins a thread. Add 2 cups strawberries and boil 10 minutes. Add 2 cups strawberries again and one cup sugar and boil 10 minutes more. Let stand 24 hours in an open kettle or dish before sealing.

Mrs. Nick Lafrenz, Holland, Minnesota

### PUMPKIN BUTTER

Left over pumpkin	Honey
Cinnamon	A few slices lemon

Cook pumpkin, cinnamon, honey and lemon until thick and lemon looks soft. Use as a spread on bread or pancakes.

Mrs. Henry L. Seim, Shadehill, South Dakota

### IRISH LEMON CHEESE

¼ pound butter  
1 pound sugar

1 lemon, grated rind and juice  
3 eggs, beaten

Melt the butter and sugar with the grated rind and juice of lemon. Then add the beaten eggs and bring to boiling point, but **do not** boil. When the thickness of honey, put in jars as you would for jam.

Mrs. George Krapp, c/o Wulff Garage, Madison, S. Dak.  
(from Ireland)

### MISCELLANEOUS

#### CORN CHOWDER

3 slices bacon, diced  
3 cups diced cooked potatoes  
4 cups hot water  
1 No. 2 can corn

1 small onion, chopped  
Seasoning  
2 cups hot evaporated milk

Brown bacon and onion. Add other ingredients. Heat. Thicken with flour if necessary. Serves 8.

Ruth Pomroy, Lake City, Minnesota

#### TARTARE SAUCE

1 cup mayonnaise, thinned with sweet cream  
1 tablespoon chopped pickle or sweet pickle relish  
1 tablespoon chopped stuffed olives  
1 teaspoon chopped parsley, if you like

Combine and use at once over fish, fried, broiled, etc.

Mrs. Edw. A. Lewison, Route 3, Alcester, South Dakota

#### SOAP

½ cup soft water  
½ tablespoon lye  
1 tablespoon borax

1 teaspoon perfex  
1 tablespoon ammonia  
1 cup strained grease

Mix and let cool the soft water and lye, in granite or crock. When cool, add borax, perfex and ammonia. Melt grease and strain. Pour water mixture into fat and stir slowly until like thick honey. Pour in mold and let cool.

Mrs. V. L. Dauville, Chamberlain, South Dakota

## YOUR DID YOU KNOWS

**J**RUST a neighbor lady to find out how to get a job done a little bit better and a little bit faster in the bargain!! A neighbor lady HAS to, there are so many little tasks to get done each day. We've gathered together a few of them, knowing they'll help all of us, somewhere along this big job of homemaking of ours. And . . . if there's one you can't find, don't hesitate to ask about it. We'll hunt it out for NEXT Year's book!

....cold water added to cooking beans hardens them.  
Mrs. Gertrude Kile, Lemmon, South Dakota

....if snaps are fastened before the garments are washed, they are not injured by being put through the wringer.  
Mrs. Geo. Loftsgarden, Spring Grove, Minnesota

....that to double the life of stair case covers, move the whole carpet up so the worn surface covers the risers. Any surplus at the end can be cut off and sewed on the other end.  
Mrs. R. H. Eberlein, 1229 Iowa S. E., Huron, South Dakota

....if you roll your pie crust between waxed paper, you will have no trouble with it sticking to your board or rolling pin. It also saves the day if your lard happens to get warm.  
Mrs. Maurice Snethen, Carter, South Dakota

....that by turning your peanut butter jar upside down, the oil on top will run to the bottom and mix with the peanut butter.  
Mrs. Justin Thompson, Route 3, Ada, Minnesota



....a dish mop dipped in liquid wax will collect all the dust on bed springs. The wax also prevents springs from rusting.  
Mrs. Justin Thompson, Route 3, Ada, Minn.

....that if you heat your bread dough while it's very soft, (about like a cake batter), with an egg beater for about 10 minutes, it puts extra life in your bread and it will rise nearly twice as fast. It works well with any flour.

Mrs. Henry Hanson, Box 166, Shevlin, Minn.

....that to make meat tender put it in a strong vinegar water for a few minutes.

....that a teaspoon of vinegar added to water in which eggs are poached keeps the whites from spreading and makes the whites cook over the yolk.

....that to draw out the salt from salted fish, add a glass of vinegar to the water in which the fish are soaking.

....that lemon juice or vinegar in the water cauliflower is cooked in makes it keep its snowy white color.

....that to improve the flavor of old potatoes, add a little sugar to the water in which they are boiled.

....that to remove kernels from pecan nuts, pour boiling water over the nuts and let them stand until cold, then hammer on the small end of nut.

....that if you bury the yeast cake in salt, it will keep for some time.  
Mrs. Albert Korba, Daytons Bluff Station, Route 2, St. Paul 6, Minnesota

....if you add two tablespoons of denatured alcohol to your water, you can wash windows in the winter without the water freezing on the windows. Crushed tissue paper works just grand to dry them.  
Mrs. Edward Brown, Wessington, South Dakota



....that crisp fried left over bacon may be cut up and added to vegetable soup.

....that after cutting cheese, spread a thin coating of butter over the cut edges and it will remain moist.

....that light burns may be relieved by rubbing with moist soap.

Mrs. Joe Svoboda, Route 2, Hamill, S. Dak.

....that you can remove onion odor from the bottom of the skillet by sprinkling dry oatmeal over the bottom of the skillet and letting it burn a little.

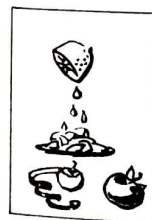
....if you get your clothes too blue, just rinse in water with a little vinegar added.

....that a woolen cloth dipped in paraffin, then washed in warm water makes a good dust cloth that will also polish the furniture.

Mrs. J. E. Bray, Arcadia, Nebraska

....by adding a little orange juice and grated rind of the orange to mashed sweet potatoes it gives them a nice flavor.

Mrs. Maxine McManus, Box 213, O'Neill, Nebraska



....if a little lemon juice is squeezed over the apples for making salad, they will not turn dark and it also improves the flavor of the salad.

....that you can substitute cocoa for chocolate by using  $3\frac{1}{2}$  tablespoons cocoa for each square or ounce of chocolate and add  $\frac{1}{2}$  tablespoon butter.

....that you should rinse all dishes having eggs, flour or milk, first in cold water then wash in hot water.

Mrs. R. W. Hinrichs, Adrian, Minnesota

....a copper teakettle will keep bright if it is occasionally washed with salt and buttermilk and then rinsed with clear water.

Mrs. Sander E. Horn, Winger, Minnesota

....Portulaca (moss-rose) seedlings need to be thinned with a vigorous hand and the soil should be kept well up around the roots.

....you should start Morning Glories twining about their supports as soon as the first tendrils appear or they lose strength and die. Also do not let the plants crowd one another.

....you should always be sure to put your polishing cloths and brushes into a closed container with a tight fitting lid so the air cannot reach them and cause spontaneous combustion.

Gertrude Thompson, Milan, Minnesota

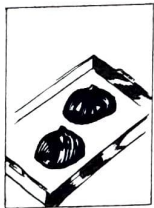
....you can substitute cracked wheat for chopped nut meats when making sugar, ice box or oatmeal cookies.

....squash is good cut in long slices and partially cooked, then finished in a skillet in brown sugar and butter as one would fix sweet potatoes.

Mrs. Ruby Peterson, Cherokee, Iowa

....kitchen or bathroom shades may be made of oil cloth to match the color scheme of the room.

Mrs. Idella Stverak, Lake Andes, South Dakota



....that when baking squash if you will place the cut side down in the pan while baking, the squash will be soft and moist and more tasty.

Mrs. Everett Cleveland, Hartington, Nebr.

....that when jar lids become discolored, soak them in very sour milk and wash in hot soap suds.

Mrs. R. W. Hinrichs, Adrian, Minnesota

....to remove old ink spots from a varnished desk top, mix equal parts of vinegar and linseed oil and apply with a soft cloth.

Mrs. Dwight Binger, Neligh, Nebraska

....to make sweet pomanders, choose a nice medium-sized apple that has a firm stem on it, carefully stick cloves into it covering entire surface, then tie a string to the apple and hang it up to dry. This dry pomander will give off a spicy fragrance for your chest of drawers, etc.

Mrs. David Hiatt, Lake Andes, South Dakota

....in making chili, sausage makes a good substitute for hamburger.

....to make kitchen curtains, use a good grade of cheese cloth and make the sides in a drape effect with a valance in the center. Hem the sides, top and bottom with about one inch hem, then sew rickrack over the stitching. After a little starching, they look lovely and wear like iron.

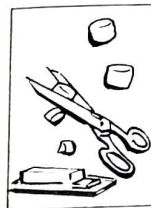
Mrs. Ruth Parr, Route 1, Glidden, Iowa

....to remove a grease spot from the wall, put a coat of varnish over it, let dry, then put the same paper over it and the spot will not come through.

Gertie Janssen, Tintonka, Iowa

....to remove a grease spot from a papered wall, paint over it with aluminum paint, let dry, then put the same paper over the spot.

Mrs. R. Bridgford, Newcastle, Nebraska



....if you rub butter on scissors before cutting marshmallows or fruit, it will prevent sticking.

Mrs. Sander E. Horn, Winger, Minnesota

....to make Christmas Gumdrops place cards, stick one end of a toothpick in a gumdrop and the other in a marshmallow, coat the gumdrop with slightly beaten egg white, sprinkle on candies, then stick 2 gummed stars together and put on top of gumdrop. The name can be written on the marshmallow with chocolate.

Mrs. Walter Nack, Groton, South Dakota

....fried bacon grated and sprinkled over a vegetable salad gives the salad a delicious flavor.

Mrs. Sander E. Horn, Winger, Minnesota

....a little dry mustard rubbed into the hands after peeling onions will destroy the onion odor.

Helen M. Culey, Onida, South Dakota

....a teaspoon of sugar added to your swiss chard greens improves the flavor.

....a few drops of castor oil dropped on the dirt in your plant can about every 6 weeks makes your plants greener and they will blossom better.

Mrs. Kermith Edge, Box 66, Blunt, South Dakota

....if you want a supply of sour cream to bake with, keep a pint or quart jar in your refrigerator and as you use it, add sweet cream to it and it is always ready when you want to use it.



....you can paste an envelope on the inside cover of your cook book to hold recipes clipped to be saved.

Mrs. Sander E. Horn, Winger, Minnesota

....small corks make good shields for knitting or crochet needles carried about in a sewing bag or handbag.

....to fit snaps smoothly and perfectly to a garment, sew all the snaps on one side first, then rub a little chalk over them and press them lightly on the opposite side. This leaves a mark where the other snaps should be sewed.

Mrs. Edmund Gohring, Wessington, S. Dak.

....if you have some left over juice from any kind of fruit, you can thicken it with cornstarch and put over and between graham crackers and by adding a little whipped cream, it makes a good and quick dessert.

Mrs. Pearce Bramel, Dundee, Minnesota

....if milk is used for pie crust liquid instead of water, the crust browns nicely and is more tender.

....if spices, seasonings, extracts and baking powder are kept on a shallow cookie sheet on the shelf, it is easy to pull out the tray, select what you want, and push back the collection.

....a small steel bristle brush cleans and scrapes carrots very quickly.

....when cutting loaf bread, cut through center, then use from center toward ends. Place 2 cut surfaces together again keeping out air and keeping bread fresher.

Mrs. Charles Van Buskirk, Albany, Illinois

....a can of well-drained fruit cocktail added to shredded cabbage, steps it up nicely as a salad.

Mrs. Howard Renfrow, Calvin, North Dakota



....if you keep your birthday candles in the refrigerator before putting them on the cake, they will burn evenly and slowly.

Mrs. Wm. Rowe, Jr., Adrian, Minnesota

....that 1 cup of slightly sweetened apple sauce with 2 teaspoons prepared horse radish stirred in is good with roast or chops.

Mrs. Wm. Rowe, Jr., Adrian, Minnesota

....when you wash feed sacks, leave the seams in until they have been washed and ironed and the edges will not fray out.

Mrs. Wm. Rowe, Jr., Adrian, Minnesota

....buttons will stay on children's garments longer if you sew them with dental floss.

Mrs. Valecia Hamilton, 1125 Center Rt. Rd., Cedar Rapids, Ia.

....if you get too much salt in your potatoes, simply add a little sugar and to modify the sweetness of something, add a little salt.

Mrs. Fred Rissman, Station A, Box 160, Faribault, Minnesota

....table squash is delicious fried in butter or shortening. When nearly done, add  $\frac{1}{4}$  cup of dark corn syrup or brown sugar and cook several minutes longer.

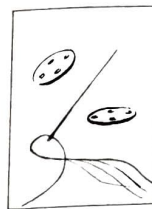
Mrs. Harry Lebahn, Winfred, South Dakota

....if you heat the milk that you add to potatoes to mash them, they will be whiter and fluffier.

....if you heat the milk which you add to confectionary or powdered sugar for frosting, it takes away the raw taste.

....you can cut squash in thick slices, roll in flour, salt and pepper and fry. Delicious!!

Mrs. Louis T. Powelson, Journeys End, Osakis, Minnesota



....by using 4 strands of thread to sew on buttons, it just cuts the time in half.

Mrs. Bernard Poss, Philip, South Dakota

....petunias seed themselves each year and should be at least 10 inches apart so it is necessary to pull out all plants not needed. Pick off the faded blooms each day being careful to take the seed pod also—this will enable the plant to bloom until heavy frosts come. Every 3 or 4 years, the bed should be spaded very deeply or its location changed and fresh seed should be obtained because the colors have a tendency to grow lighter each year.

Gertrude Thompson, Milan, Minnesota

....to use up left over pumpkin or squash, mix a beaten egg, small amount of flour, salt and pepper with the pumpkin or squash, drop by spoonsful in a skillet with quite a little hot fat and fry on both sides.

Mrs. Clyde Gray, Ft. Pierre, South Dakota

....in pressing woolen garments, use a press cloth with wool on the side next to the garment and covered with cotton. To make a press cloth, use a piece of old woolen material of light color and weight and sew it to a piece of an old sheet around the edge. 12" x 15" is a handy size. Dampen on top of the cotton with a sponge. This will help keep wool garments from becoming shiny.

Mrs. Earl J. Love, Route 4, Le Mars, Iowa

....to make stiffening for crocheted baskets, boil  $\frac{1}{2}$  cup sugar in  $\frac{3}{4}$  cup water for 3 minutes. Cool slightly, dip basket in stiffening and stretch on jar or other object. Pull and stretch in desired shape.

Mrs. Max Brudigan, Route 1, Wayne, Nebraska



....to prevent black marks in your sink caused by the dishpan, glue rubber washers to the bottom of the dishpan with waterproof airplane glue.

Mrs. Gilbert Schwibinger, 5909 N. 40th Street, Milwaukee 9, Wisconsin

....to prevent corks from sticking in bottles containing glue, polishes, cement, etc., rub cork with vaseline.

Mrs. Idella Stverak, Lake Andes, South Dakota

....to make starch for crochet baskets, mix 1 tablespoon starch, 1 tablespoon flour and  $\frac{3}{4}$  cup salt into a paste with little water. Pour paste into 1 cup boiling water and cook until clear.

Alvina Bondesen, Box 514, Parker, South Dakota

....that celery cut about 2 inches from the base and put into water will soon produce fresh, crisp celery.

Mrs. Clarence Heesch, Route 2, Box 17, Dell Rapids, S. Dak.

....that bread, after being put in the pans, will rise much lighter and quicker if it is placed under a tight cover.

Mrs. Quinton E. Smith, Wood Lake, Nebraska

....if you leave the patch loose on the lower side when patching children's overalls on the knees, the legs will be smoother.

....if you turn all overalls and such inside out when hanging out the wash in winter, they will dry so much faster.

Mrs. S. Lesselyoung, Sorum, South Dakota



....to remove onion odor from a knife, draw the blade through a raw carrot several times.

....you can slip oil silk food covers over the bottoms of hanging plant pots to prevent water from dripping out.

Mrs. Warren Engelhard, 601 North 1st Street, Aberdeen, South Dakota

....by putting a half cup of raisins in rhubarb pie, it will not run over in the oven.

Mrs. Frank Toupal, Box 11, Kimball, South Dakota

....when making apple pies, if you put a layer of apples in your crust then your sugar, cinnamon and lemon juice or whatever you use, then apples on top of the sugar again, your pies will not run over in the oven.

Mrs. Mabel Jacobson, Route 2, Box 110, Viborg, South Dakota

....you can fix carrots by boiling them tender in salt water, drain and put butter and vinegar on them the same as buttered beets.

Mrs. Ed Noe, Whitewood, South Dakota

....you can fix carrots by slicing them and frying in butter in a skillet until tender. They can also be boiled with potatoes and mashed together using about  $\frac{1}{4}$  as many carrots as potatoes.

Mrs. Donald W. Schimke, Route 3 A, Box 110 A, Harvey, N. D.

....that biscuit dough should be needed 18 times to make the biscuits light.

Mrs. Ray Siders, O'Neill, Nebraska

....that sweet potatoes and orange juice make a tasty combination. Cover sliced potatoes with the juice in a greased shallow baking pan. Add honey or syrup, cover and put in the oven.

....that lightly beaten egg whites brushed on the pie crust before baking, gives an attractive glaze. If you like an extra brown crust, brush with milk.

Mrs. Erland Hanson, Route 2, Box 166, Fairfax, Minnesota



....if you will fold an old fruit jar rubber over your clothes line, then slip your hanger through both ends, the clothes will never blow from the line or sail along the line.

....you can bake an extra pie in your full oven if you will set an empty can in the oven and set the extra pie on that.

Jennie Marra, Alton, Iowa

....a little grated lemon goes a long way toward making rice pudding a better tasting dessert.

Mrs. Erland Hanson, Route 2, Box 166, Fairfax, Minnesota

....if you pour about two tablespoons of castor oil on the ground around the roots of your Christmas Cactus in October, it will bloom at Christmas.

Mrs. Will Shore, Blunt, South Dakota

....if your Christmas Cactus at each joint has little roots extending out on the side of the leaves, you should re-pot it in a larger pot. It should also be given a rest each year through July and August by not watering it and putting it in the basement.

Mrs. H. Rindles, Box 22, Hartley, Iowa

....that to make French-toasted cheese sandwiches, beat up one or two eggs with a cup of milk. Dip cheese sandwiches lightly into this, on both sides. Fry slowly in a little fat, browning on both sides.

Miss Magdalena Wanner, Verona, North Dakota



....if you hang wet shoes under a chair by hooking heels on rungs, circulation of air on both sides of soles dries them quicker.

Mrs. Charles Van Buskirk, Albany, Illinois

....small garden seeds may be shaken out of a salt shaker with fairly large holes for easier planting.

Mrs. Howard Renfrow, Calvin, North Dakota

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

....a pail of water in a freshly painted room will help remove the odor.

....to keep the yolks of raw eggs fresh for several days, drop unbroken into a bowl of cold water.

Miss Magdalena Wanner, Verona, North Dakota

....by cutting plastic material into 18 inch pieces (squares) you will always have your baby's bed dry. Put the squares directly under the baby and these can be changed at each diaper changing.

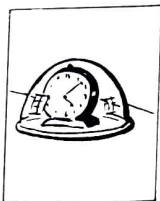
Mrs. Arthur Brown, Bronson, Iowa

....to remove water stains from furniture, apply vaseline on the stain and let stand a few minutes, then rub lightly with a soft cloth.

Mrs. Walter Blum, Route 1, Rock Rapids, Iowa

....when gathering one piece of cloth onto another, after you get the gathers even, instead of basting them down, just lay a piece of paper on it with the edges together, then sew right through paper and all with your machine. The paper keeps the gathers from slipping along and you can tear the paper away when you are through.

Mrs. Rubie Shaw, Mills, Nebraska



....by placing a glass bowl over the alarm clock at night, you don't hear the ticking.

....to prevent curtain rods from rusting, rub them with ordinary floor wax. The curtains will slide on more easily too.

....when cooking green peas in a hurry, wash pods well and drop in boiling water. When cooked, the peas go to the bottom and pods float on top.

Mrs. H. W. Gehlhar, Motley, Minnesota

....that empty coffee jars or cans are excellent for storing your oily dust cloths and will also prevent a fire from starting.

Mrs. Melvin Jacob, Route 1, Wausa, Nebraska

....an easy way to break nut meats for salads is to put them in a paper sack and roll with rolling pin.

Mrs. Ed Machovee, Duncombe, Iowa

....that oatmeal cookies have a richer, nuttier flavor than usual if you sprinkle the cereal in a shallow pan and brown it lightly in the oven five to seven minutes before adding it to the cookie mixture.

Mrs. Ora Maye Wiechmann, Wagner, South Dakota

....if you use half milk and half water instead of all water when making corn meal mush, it will add more food value, richer flavor and browns in a short time.

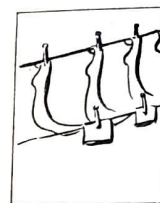
Mrs. Ora Maye Wiechmann, Wagner, South Dakota

....if you will pour your home made soap into small breakfast food boxes, you will have the right size for a bar of soap without cutting.

....that leather chair seats or book bindings may be cleaned by rubbing with a beaten egg white.

....you can make delicious layer steaks by putting 2 steaks together with slices of onions between. Then cook in tomato soup.

Mrs. Nick Marra, Alton, Iowa



....if you hang stockings by the toes on one clothes line and by the tops on the next line, they will not twist on the line, particularly if it is windy.

....if eggs are well washed when broken, the shells can be saved and used for clearing coffee. Three shells are sufficient for clearing one cup of ground coffee.

Ruth Pomroy, Lake City, Minnesota

....if you put a couple teaspoons of vinegar in the water under your double boiler, it will not turn the aluminum dark.

Mrs. Edw. A. Lewison, Route 3, Alcester, South Dakota

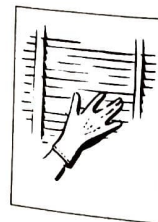
....cream of mushroom and cream of pea soup heated together and poured over boiled rice, macaroni or noodles is very good.

....the addition of a half cup of nuts (or crushed pineapple) added to your pumpkin pie filling before baking makes a delicious holiday dessert.

....basting your duck with orange juice adds flavor and cuts excess fat.

....for a fruit salad dressing, mix equal parts white cream cheese and cranberry jelly. Add this to half as much salad dressing and serve on fruit or a green salad.

Mrs. Leslie Kratochvil, Hawarden, Iowa



....to clean venetian blinds, put on a pair of clean cotton gloves and go over them, then use brush or cloth if you like.

Mrs. George Loftsgarden, Spring Grove, Minn.

....to make a chamois skin soft and pliable again, take 2 quarts luke warm water, add 1 teaspoon olive oil, let soak in this awhile, wring out and hang up to dry.

Mrs. George Loftsgarden, Spring Grove, Minn.

....that canned pear salad can be made doubly attractive if you "rouge" the cheeks of the pear with a little vegetable coloring, then fill the center with a ball of cream cheese, chill and serve on a bed of crisp lettuce.

....grated cheese added to mayonnaise gives a delicious flavor to salads made with pears, peaches and apples.

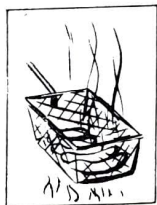
....to use left-over sandwiches, make a pancake batter, dip each sandwich into this batter and fry a golden brown. Serve hot.

....if you dice eggplant and fry in sausage fat, it makes a new and delicious flavor.

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

....old rubber gloves cut crosswise will make many rubber bands of various sizes.

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



....a wire corn popper works very nicely in roasting wieners.

Mrs. George Loftsgarden, Spring Grove, Minn.

....that choke cherry juice sweetened and thickened with corn starch makes a nice pudding.

Mrs. Mary Ohnstad, Estelline, South Dakota

....to remember to make a telephone call or listen to a radio program, just put a piece of paper or telephone book on the floor in front of the radio or telephone.

Mrs. Grace Comer, Lorimor, Iowa

....a pancake griddle rubbed with a raw peeled potato browns cakes beautifully and omits smoky odor of a greased-by-lard griddle.

....baked apples take on a new flavor if a dash of cinnamon is added to whipped cream.

....for a different doughnut add chopped walnuts or Brazil nuts to the batter.

Mrs. Dale Burdick, Box 563, Ortonville, Minnesota

....a wet sponge within arm's reach when ironing makes it easy to dampen the spots which have dried.

....when making aprons, sew on 2 pockets, then if you need a patch, you can use one of the pockets.

Mrs. John Snyder, Box 3, Sauk Rapids, Minnesota

....if you mix rice with any prepared pudding just before taking from the stove, you have a delicious rice pudding.

....if you fasten a small box by your washing machine or ironing board for buttons, you'll know where they are when mending time comes.

Mrs. David Hiatt, Lake Andes, South Dakota

....when making egg custard pies, always heat the milk to the boiling point before mixing with the eggs, then the undercrust will be crisp.

Mrs. Conrad Froemel, Jr., Route 3, Mankato, Minnesota



....that lemons will keep longer in a tightly covered fruit jar.

Mrs. Clarence Heesch, Route 2, Box 17,  
Dell Rapids, South Dakota

....if you put your finger lightly behind the sewing machine needle, the thread will slip in easily.

Mrs. Earl J. Love, Route 4, Le Mars, Iowa

....you can shape left over sweet potatoes into small balls, roll in cracker crumbs and fry in deep fat. Very good served with left over creamed fish or meat.

Mrs. George Loftsgarden, Spring Grove, Minnesota

....you can remove grease spots on wallpaper by mixing corn starch with a good dry cleaner, making a paste to spread on the spot and let dry, then brush off the dry starch and the spot of grease will come too. Stubborn spots may need several applications of the paste.

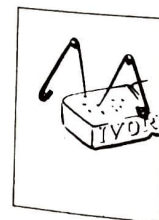
Mrs. Chas. Wills, 211 3rd Ave., Southeast, Pipestone, Minn.

....before you go out to hang up clothes in cold weather, rub cornstarch on your hands after you have dried them well and you won't notice the cold nearly as much.

Mrs. Pearce Bramel, Dundee, Minnesota

....to make delicious and attractive fall party sandwiches, use home-made rye bread cut in the shape of pumpkins and spread with deep yellow cheese, then cut cherries for the eyes, nose and mouth to make the face.

Mrs. Vernon Pomroy, Lake City, Minnesota



....that pins, if taken out of the diapers and put in a piece of soap from bath time one day until bath time the next day, will be easier to put into a diaper.

Mrs. Arthur Brown, Bronson, Iowa

....when melting chocolate, if you line the top of your double boiler with wax paper before putting the chocolate into the pan, you save yourself the messy pan.

Mrs. Arthur Brown, Bronson, Iowa

....to make a chamois skin soft and pliable again, take 2 quarts luke warm water, add 1 teaspoon olive oil, let soak in this awhile, wring out and hang up to dry.

Mrs. George Loftsgarden, Spring Grove, Minnesota

....that slicing a raw potato into soup that is too salty will take away the salt. Remove potato after boiling 5 or 6 minutes.

Mrs. Erland Hanson, Route 2, Box 166, Fairfax, Minnesota

....that when making doughnuts, the side next to the board should be dropped into the grease on the upper side and the doughnuts will rise evenly.

Mrs. L. H. Billick, Brookings, South Dakota



....if you have open shelves for your canned fruit in the basement, just nail window shade brackets on top shelf and slip discarded window shade into them. This protects your jars from light.

Mrs. Henry Lafrentz, Hardwick, Minnesota

....if wax paper sticks together, put it in the refrigerator for a few minutes and it will loosen.

Mrs. H. E. Hauptfleisch, 3327 Jones Street,  
Sioux City 18, Iowa

....cream of tartar will remove the rust on men's shirts, etc. Wet the spot or whole garment, spread the cream of tartar on the spot and hang in sun.

Mrs. Harry Lease, 1909 S. Summit, Sioux Falls, South Dakota  
Mrs. Howard Renfrow, Calvin, North Dakota

....when washing your child's hair, lay her on the ironing board laid slantwise against table and let her head hang back over the end. No soap will come near her eyes and it is easier to work with the hair.

Mrs. Arthur Brown, Bronson, Iowa

....cream of tartar will remove the rust on men's shirts, etc. Wet the spot or whole garment, spread the cream of tartar on the spot and hang in the sun.

Mrs. J. J. Moreland, Merriman, Nebraska and  
Mrs. Happy Lease, 1909 S. Summit Ave., Sioux Falls, S. Dak.

....you can use crayon to label jars and cans of fruits and vegetables by writing the name of the fruit or vegetable on the jar while it is hot. The crayon will not rub off when the jar is cold but can be washed off with hot water when the jar is empty.

Mrs. James R. Thompson, Route 2, Creighton, Nebraska

....to prepare a new bread board, pour raw linseed oil (be sure it is raw, not boiled) on your bread board a little at a time, rub it well with cloth on both sides and edges. Let dry for almost a week. When board sounds hard and dry, sand paper good with a No. 00 sand paper. Follow same procedure again. Then wipe the third time with linseed oil on a cloth, let dry and rub the board with a dry cloth until bright and shiny. To prepare a new chopping board, follow the same procedure as for the bread board but do not put any oil on top of the chopping board as the meat you chop will grease the top enough. Just sand the top smooth.

Mrs. Stewart, Gordon, Nebraska



....for easy and quick dusting, just dampen a pair of old men's socks with furniture polish and slip one on each hand.

....if you keep a small magnet in your sewing machine or basket and use it to pick up pins and needles that fall on the floor, it will save time and patience.

Mrs. Ora Maye Wiechmann, Wagner, S. Dak.

....you can paint 2 new pie pans white, add decals of chefs, dutch girls or similar designs, then glue red or blue ric rac around the edge of the pans, punch 2 tiny holes in each pan near edge and run a string through to hang. They make nice Christmas gifts.

Mrs. Leslie Kratochvil, Hawarden, Iowa

....by adding one egg yolk to the liquid used in making pie dough, your crust will be flakier and twice as good.

Mrs. Elizabeth Hamann, 511 Cedar Street, Yankton, S. Dak.  
(MY Neighbor Lady!)



....if a tape measure is wound on a spool of adhesive tape container, it will not get limp or tangled in your drawer or work basket.

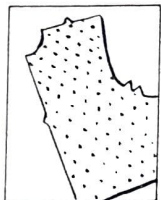
....you can use the divider from an ice cube tray to cut biscuits in a hurry.

....for patching overalls or underwear, cut out the worn part carefully, keeping in mind which is top and bottom, then lay on patching material and cut a piece the width of two seams wider than the piece cut from garment. Then pin into the opening in the garment and sew on sewing machine making a seam all around the opening to the inside of the garment.

Mrs. Gladys Green, Mountain Lake, Minn.

....you should not put crust and filling together until both are thoroughly cooled. Use only 2 tablespoons of sugar to each egg white for meringue and make sure the sugar is thoroughly blended with the whites—added slowly and beaten until stiff and glossy. The meringue should touch the crust all around. Slow baking is one secret of a good meringue as it is of all egg dishes. A meringue which shrivels or falls or forms a tough crust which follows the knife around when cut, usually has been baked in too hot an oven or baked too long or both.

Mrs. John F. Turner, 376 N. Walnut St., Ainsworth, Nebraska



....when cutting out a pattern, cut the notches pointing out instead of in. You can trim them off later and have a smooth seam.

....after cooking green string beans, add 2 tablespoons French dressing to one pound of string beans for a tasty dish.

....when mashing potatoes, add the milk to the drained potatoes and heat to boiling point, then mash. This saves heating milk in a separate pan.

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

....that chenille spreads, coveralls or any large article can be dyed in the washing machine by filling the machine with enough very hot water to cover, add dissolved dye, then run the machine for a few minutes to mix well and add dampened spread or what have you. Take out when desired shade is obtained and rinse in several waters.

Mrs. Frank Schmidt, 807 Burleigh Street, Yankton, S. Dak.

....that slicing a raw potato into soup that is too salty will take away the salt. Remove potato after boiling 5 or 6 minutes.

....that hot water is better than cold water for rinsing rice, both before and after cooking as it keeps the rice hot and removes the starchy powder from the raw rice and carries off loose starch and separates the grains of cooked rice.

Mrs. Erland Hanson, Route 2, Box 166, Fairfax, Minnesota

....when washing your child's hair, lay her on the ironing board which is higher than the table and let her head hang back over the end. No soap will come near her eyes and it is easier to work with the hair.

Mrs. Arthur Brown, Bronson, Iowa

....to remove vegetable stains from hands, rub with a slice of raw potato.

Mrs. William Cap, Tyndall, South Dakota

....to make delicious and attractive fall party sandwiches, use homemade rye bread cut in the shape of pumpkins and spread with deep yellow cheese, then cut cherries for the eyes, nose and mouth to make the face.

Mrs. Vernon Pomroy, Lake City, Minnesota

## YOUR LETTERS

NE of the high spots of my day is reading over all the good letters which come addressed . . . "Dear Mrs. Neighbor Lady" . . . because under that heading comes all sorts of joy . . . sorrow . . . happiness . . . funny happenings. . . There's no way to share them all with you, but here are at least a few, a small cross section so that you too may feel the warmth of a good letter . . . from a good friend.

Dear Neighbor Lady:

I want to thank all those good neighbors who wrote in about how to remove rust spots. I used the lemon juice and it worked beautifully. It really gives one a good feeling to know there are so many good neighbors, sight unseen, who are willing to take time out to sit down and write a bit of advice to help another. I did hear your program the day you discussed that problem and I must say I got quite a thrill out of hearing my name mentioned and knowing that it was meant to help me especially and, of course, many others who may have the same problem.

Mrs. Melvin Jacob, Route 1, Wausa, Nebraska

See how our helping one another works out? And what a joy it is for us to know we ARE helping when these letters come back!

\* Dear Neighbor Lady:

When my first baby was born, I heard some grandmothers talking about how they enjoyed their grandchildren more than their own children. It set me thinking about if it was necessary to be so busy that you can't enjoy your own babies. Now, I try to figure out what is most important to do and then I try to take time, even if I am busy, to rock my babies or to play a little with them. We all seem to benefit by it as I am more refreshed and able to go back to my work and they are usually satisfied that I have done a little for them. I hope that anyone who comes to my house and sees the furniture is dusty and other things are left undone, will realize that I'm going to take time now to show my babies that I love them and enjoy them. They grow up so fast and get other interests. Now is the time I have them so I'm trying not to have to regret their growing up; then I can take time to keep my house spotless.

Mrs. Helmer Hultin, Route 2, Hoople, North Dakota

Here's something for us all to remember! NOW is the time....and those youngsters who belong to us are twice as important as a.... "dusted coffee table!"

Dear Mrs. Speece:

I am sending you what I consider to be one of the best known English dishes and one which it would seem to me that your listeners would like to try. You will have heard of it yourself, I am sure, but there may be others who have not.

It is called Yorkshire Pudding, and the Yorkshire people eat it all day and every day, so I am told, as a separate dish with meat gravy poured over it, before their main meat dish. But, we Southerners have made it a tradition with the good old roast beef of which we are so fond, and I think it is best this way—just a large slice along with the meat and vegetables. This is how you make it:

4 ounces (1 cup) flour	1 or 2 eggs
¼ teaspoon salt	½ pint of milk

Put the flour into a basin with the salt. Make a well in the center, break in the eggs; beat well, adding the milk to form a thin batter. If convenient, leave to stand for a few hours. Melt some drippings (meat fat) in a baking tin and when quite hot, pour in the batter and bake for ½ hour in a fairly hot oven. The pudding should rise to the top of your oven and be slightly browned on top and light and fluffy inside.

I wish any of your listeners success with this dish which has become a custom with us at home and would like to think of it becoming popular in your country.

My mother and I would like to say again how much we enjoyed meeting you and all your neighbors and hope to see you again before we leave.

Please accept this token of flowers with our very best wishes.

Thelma McGlashan, A visitor from England

'Member that pleasant chat we had with the two English visitors? I asked for a typical English dish for you and....here it is, in Mrs. McGlashan's letter. They say it's wonderful... let's all try it.

Dear Neighbor Lady:

Thank you so much for broadcasting for self-threading needles for my mother, Mrs. Mary M. Lorenz, Route 4, St. Cloud, Minnesota. She is my mother and has asked me to thank you kindly.

Mother has not been blind all of her life. She lost her eyesight when about 48 years of age. She can tell daylight from night yet. She knits carpet rags into squares and sews the squares into rugs, a marvel to all who see her work. She was so afraid she would break her self-threading needle and could not get others since the war. So one day I said "I tell you what we will do—have the Neighbor Lady ask her neighbors for self-threading needles." And we surely want to thank you kind Neighbor Lady for the generous help you gave us, and Mother is truly happy.

The Lord bless you.

Mrs. Fred Busse, Route 2, St. Cloud, Minnesota

ANOTHER example of the way neighbors can work together for a common good. Just think how we can start here and....keep that ripple spreading and spreading.

Dear Mrs. Neighbor Lady:

Today I'm baking an angel food cake. Remember I'm the one who asked for help on it? This is the second one I've baked since I got those wonderful instructions from Sue Jenkins. Each cake improves as I bake it. You know I really think that I didn't beat my cakes enough. I'm so afraid I'll beat out the air which is beat into it. But thanks to Sue Jenkins for the help. Maybe some day I can really be proud of my angel food cakes. They're so much better now.

Mrs. Wm. T. Sperlich, Jr., Route 3, Parkston, South Dakota

Helps in practical ways, too, you see! A lot of neighbors are grateful to Sue Jenkins for her ideas about baking angel cakes!

My Dear Neighbor Lady:

I deserve a scolding for more reasons than one. First, I've been a silent listener to your grand program for three years and this is my first letter to you. Second, I expect an awful lot when I send you a lock of hair and a nickel requesting your No. 6 book. However, I hope you'll forgive me for both these faults and I must say I'm awfully sorry for the mixup concerning your book. It was the most foolish mistake that has ever happened to me and no doubt it was the first of its kind to happen to you. That bunch of hair was some of my darling baby girl's first hair cut which I intended to put in her baby book as a keepsake. I have been looking all over for that misplaced hair and never thought I could have sent it to the neighbor lady. I sent 2 letters that morning con-

taining 25c. I sent for a dress pattern and your book, and you happened to get the hair and I'm thankful for that as I don't think it would have been returned if it would have been sent to Chicago, Illinois. Evidently, two dimes had slipped out of the envelope as I was in such a hurry to get them mailed. I cut my baby's hair and put it in an envelope temporarily and I didn't look to see if there was anything in it.

Mrs. Marvin Dokken, Route 1, Hancock, Minnesota

**This was the funniest thing! But we kind of had a hunch about what had happened and my, but was I glad we sent that little lock of hair back to Mrs. Dokken! Those keepsakes are so precious.**

Dear Neighbor Lady:

When I first came to Iowa, last year, as a War Bride from North Carolina, everything seemed rather strange to me. That is things such as corn pickers, names like Yankton and especially storm windows. My in-laws really laughed when I exclaimed in surprise, "Why, you-all have two windows!"

Now, I'm an old resident of the Middle West, having lived here almost one year. I listen to the Yankton Station and your program every day and hardly ever get homesick anymore.

By the way, being a Southerner, I am a believer in rice. In the South, we never eat chicken or pork without a big bowl of rice. I gave my first dinner last week and served—you guessed it—Vitamic Rice. My husband's friend said he intends to eat more rice in the future. I also served creamed sweet potatoes seasoned with pineapple juice. My new friends liked this dish too.

Well, Neighbor Lady, thanks for your helpful program.

Mrs. M. N. Bollin, 220 Central Avenue, S. E., Le Mars, Iowa

**We've really gathered lots of new neighbors into our inner circle this past year and it's been fun to incorporate their ideas and ways. We're so glad we could welcome them.**

\* Dear Neighbor Lady:

Last Friday, I took down the recipe for Pigs in Blanket, rolled up into cabbage leaves. Well, I had to write fast and even leave out words now and then so I had to go over and fill in (which I did at once) and when I was through I read it over to myself and came to—"make in long **panties** and wrap into cabbage leaf." Well, I just laughed and laughed, as I could well figure out the reason for my mistake as I was writing and listening to you talking about the rubber baby **panties**, and as I came to the word **patties**, you said **panties**.

Miss Olga Romo, Claire City, South Dakota

**I TOLD you we had some good laughs along with our practical recipes and hints!**

Dear Neighbor Lady:

It is time I paid in a small way for the opportunity of hearing your friendly voice every week day afternoon, an opportunity which I seldom neglect and perhaps this would be as good a time as any to assure you

that I have been well satisfied with all the products which I have bought through you. The little woman assures me that the stockings are O. K.

And now, perhaps you will help me. One of my hobbies is fruit grafting. I have collected cions from all the fruit trees in the orchards I robbed in the days of my youth and which I found particularly flavorful, as well as varieties especially recommended by friends and have grafted them on to trees in my garden so that in a year or two, I will be able to relive pleasant occasions by, for example, having a russet apple from a twig taken from the old tree that once grew in my grandmother's orchard and which tree furnished us kids with russets in the years before the first world war. Perhaps, if your neighbor ladies were asked, some of them might have fruit trees in their yards of especial merit and they might be induced to send me a cion therefrom (a twig of last year's growth). We might even develop an interest in grafting among the neighbor ladies. By exchanging cions, all of us could soon have every variety that grows in this part of the world on one or two trees in our own back yards. One variety I do not have, by the way, is the snow apple (Fameuse to the pomologist). Who will send me a cion?

Richard Torrison, Attorney at Law  
East Main Street, Luverne, Minnesota

**This letter pleased me so much! It's kind of fun to know the men are interested in our doings occasionally. I certainly hope Mr. Torrison gets some help with those cions.**

Dear Neighbor Lady:

Thanks a million for the help you and the Neighbor Ladies gave us on how to make good dumplings. They are so light and fluffy now, they're a joy to behold and so different to the "depth charges" I told you we used to make. We have them every time we have meat or chicken broth and believe me they really are a treat.

Miss Lorene Webb, Arcola, Saskatchewan, Canada

Here it is again.... just as if we could really drop in on each other and help out.

\* Dear Neighbor Lady:

I have listened to your program every day since I came to this country and find your little suggestions and recipes very helpful.

I have been meaning to write for a long time but I guess I just kept putting it off, then I got busy and tonight I vowed this letter would be the first one on my list.

I like this country very much, though I miss familiar faces and places but I guess in time I'll get attached to here. We live on a farm ten miles southwest of Springfield and I came from a big city, Brisbane, the capital of Queensland, Australia, and that is a big difference. I had never canned before and I was anxious to try so last summer I canned over 200 quarts of fruit besides dill and sweet pickles and about 70 quarts of vegetables and now I've just finished 24 of beef and next week, I hope to do some pork. My favorite hobbies are cooking, knitting and embroidering but I do not like to sew though I made all my baby's clothes even to smocking three dresses. I have great fun trying out new recipes from your No. 5 Neighbor Lady Book which my sister-in-law gave me on our first wedding anniversary which was May 12, 1946. I find that your flour is different to ours and I've had a few flops with recipes. I had great success back in Australia but I think it's the different climate so I use less flour—not successful yet, but I'll keep trying. Maybe you have some suggestions to remedy the matter.

I forgot to tell you I arrived in San Francisco on April 25, my husband met us and the baby was then 10 weeks, being 8 weeks when we sailed. Well, here I've rambled on and said nothing so I better finish and will try and write again soon.

Mrs. Pauline P. Moore, Box 34, Route 2, Springfield, S. Dak.

It's been a tremendous satisfaction to know that we have helped out a little with the problem of adjusting to our way of life.... for these Australian and English.... and Irish brides! They've come a long way.... in more ways than one and.... we want them to be happy in our country.

\* Dear Neighbor Lady:

I must write and tell you how much I have enjoyed your programs. My friend, Mabel Hansen, proved a grand neighbor lady to me when I first came to Sioux City and through her, I have enjoyed your programs.

I came to Sioux City from Queensland, Australia, last June and then met Mabel who helped me so much with my cooking as things were a little different from Queensland. Mabel has helped me with very many recipes and I generally go over to her home when any problem comes up. Through her help I've canned quite a few cans of fruit and juices so I thought it a nice thing to tell you about her.

Being a school teacher in Queensland, I did not get much chance to cook and bake but since coming to America it is just grand and the stores are so full of delightful things to help one to prepare meals.

You see I was married during the war to one of your G. I.'s and it was nineteen months before I could join him here in Sioux City. I love your country and now mine, but the cold weather I do not care for. You see the temperature never went below 40° in the part of Queensland where I taught and so you can understand how I feel about the cold.

I wonder, do any other Australian girls live around and hear your programs. Now I must stop dear Neighbor Lady and hope you will soon be happily settled in your new home. God Bless you and your wonderful work.

Mrs. Isabella Heenan, 214 Kansas Street, Sioux City, Iowa

Here's another girl from Australia. Bella and I have had a chance to become acquainted and, it's been a real pleasure.

\* Dear Neighbor Lady:

Our family of six children always have a happy time here and we've always tried to make their friends welcome. We all like good clean fun and somehow when there's young folks around, I just can't act older. I've got to have fun too. The boys tease me as much as my daughters and we're just as apt to run a foot race around here as not. We are all musical and have a family orchestra.

We have two girls who play two piano accordions, one of these also plays a saxophone. The other girl plays the guitar and the piano. One boy plays the drums and I play the piano. The two little boys of course can't do much but they are learning rhythm. One little fellow has a tom tom drum he beats on and the baby has a set of bells to shake. I don't feel bad at all if the tables and chairs are shoved out of the way and a dance takes place. We just keep the congooleum waxed with a good grade of heavy wax and then forget about it. After all, rugs can be bought years from now when I'm old, gray and stiff and have no young folks around to muss them up for me and I'm sure the memories I'm

going to have after my family is gone to homes of their own is going to mean more to me than the memory of a spic and span house, don't you?

There is little enough laughter and fun in this old world to my notion and as long as I'm able, I'm going to laugh. I think so many times of the motto "It takes 64 muscles to make a frown and only 12 to make a smile." Why the extra exertion? Somehow I'm lazy, I guess, since I'd lots rather smile.

Each generation is progress and if we as parents can bring ourselves to forget the past and learn the present, we are making a big step towards being able to guide our young folks properly and there, too, we are given a means for correcting our present delinquent.

When we have learned to face all problems with open mindedness and tolerance, we are achieving a goal as a parent.

Mrs. Henry E. Raske, Route 2, Box 22, Miller, South Dakota

This was a letter I wanted you to be sure to see.... another good lesson in the importance of today.... and those blessed youngsters of ours.

Dear Neighbor Lady:

I've been married 20 years this year and home making is still a very happy and wonderful experience.

In 20 years, we have had many problems and trials but one little decision we made at the beginning of our marriage was that we would never air our irritations with one another in front of company nor the children. This has not been easy and we may have failed a little in the home, but it has helped us to be kind in most instances, and any failures we have apologized for so the children would know we had not intended to fail.

We never make fun of the others failures, even in jest, and we do not devour our friends at dinner either. We try to recall the best things about the people we know when we gossip. We are very imperfect people ourselves, and we hope we can be as tolerant of others as we hope they will be of us. Knowing that your little matrimonial boat has been sailing only a few years, we offer these items to help you steer a middle course. Need I add, that God has been our comfort and guide.

Mrs. Herbert Peterson, Wounded Knee, South Dakota

Such a wonderful letter from a real neighbor and friend. I hope many of you are helped by these lines as we were and can pass the good word along. Marriage and the home are a job to work at.... and from which we can realize perfect happiness and contentment. Your job.... and mine.... as homemakers.... and mothers.

\* Dear Neighbor Lady:

Three weeks ago, on the Sante Fe Streamliner going east, I shared a table at breakfast with a lady from Beresford. When she learned that I was going to Sioux Falls to visit my parents, Mr. and Mrs. Otto Lee, she exclaimed, "Oh, be sure to tune in on The Neighbor Lady from Yankton, at 3:30 every afternoon—she's taught me most of the short-cuts and slick tricks I've learned about keeping house!" Well, I did just as she instructed and she was surely right—you do give some wonderful suggestions and bits of happy philosophy that we all need these days. Your voice was so pleasing and you sounded so young, that I remarked to my mother, "I wonder what she looks like?"—and I didn't wonder

for long, for mother had several of your books, including the most recent one, with those lovely pictures of your wedding.

I wonder if many of the Good Neighbors who listen to you wouldn't enjoy my newest hobby? I've just learned how to write Braille, and as soon as I finish my 40-page trial manuscript, I'll have my certificate, and will transcribe children's books, textbooks and other publications for the blind; it is all done by volunteer workers so there is no pay but I know that the satisfaction that comes from helping others will be worth much more than mere pay ever would. If anyone is interested in learning Braille, they might write to:

National Braille Press, Inc., 125 Broadway, Boston, Massachusetts  
The materials cost approximately \$4.00, including paper, but the lessons are given free of charge, by correspondence. There are twelve lessons in the course, so allowing a week to a lesson, you can easily master Braille in three months. I plan to correspond with several blind people, because I am sure that receiving personal letters that they can read themselves would be a real treat; we can share hobbies, ideas, and bits of news, and I know that I'll enjoy it as much as they will. So if any of your listeners have a few hours a week to devote to this work, I know they would find it a most fascinating and worth-while hobby.

Mrs. F. J. Miller, A Neighbor from California  
2832 Alluras Drive, Bakersfield, California

This letter delighted me so....and so many of you wanted that special address that, I thought this was the best way of reaching everyone.

Dear Neighbor Lady:

Well, here I am visiting in Holland and enjoying it very much. I arrived here by plane June 10 and had a nice trip except feeling air sick part of the time.

Holland is sure pretty, the cities have nice big buildings and so many trees and flowers and the canals going right through the cities and towns. Some cities and towns are badly damaged by the war but they are building them up again. People get plenty to eat, but almost everything goes by rationing, like bread, but tea, coffee, meats, butter and lots of other foods are rationed but they can get enough. Soap and washing powders are rationed too but they are real scarce. Clothing is quite a problem. The people get so many points to buy clothes with and when they are used up, they can get nothing. Everything is very high. Stockings are real scarce and most of the young girls and women go barelegged. But this will get better in time and so many people here have relatives in America where they get new or second hand clothes from and they sure are thankful for good second hand clothes. They make them over if they don't fit.

I like it very much out here but I miss our afternoon visit, Neighbor Lady. When I come home, I will sure have to tune to WNAX at 3:30—that is if it is still at that time. I am planning to visit my daughter, Emma, who lives in Elizabeth, New Jersey, for a few days before I come home.

Hoping that you and your husband and all the Neighbor Ladies are O. K. Best regards,

Mrs. D. H. DeBoer, White Lake, South Dakota  
(Visiting Leeuwanden, Netherlands)

Now wasn't that thoughtful of Mrs. DeBoer? To write us while she's away over there in Holland on such a wonderful vacation! Now we want to hear all about the trip in her next letter!

## YOUR VERSES

O MANY good things have been said . . . and written . . . little things that lift and inspire. Thank goodness someone, somewhere was able to put those good things down for us to read. So many of these came from our neighbor ladies' scrapbooks . . . a few I found and wanted to pass along to you. They're Jems . . . every one of them. Hope you find them helpful, too.

## THE RESOLUTIONS OF A HOUSEWIFE

I am resolved:

"To do the whole duty of a woman—  
That of cooking, housekeeping, children —  
With joy in my heart.

"To make the daily routine one of inspiration  
Rather than drudgery.

"To remember that I am all the time creating,  
While I go about my homely tasks,

"To use the knowledge, love and understanding in  
Preparing the family meals.

"To be like a high-priestess at work in her  
Temple, every motion of my hands one of love and order.

"To give my family, through loving and capable  
ministrations, the courage and confidence they need  
to go out and fight the battles of life.

"To make of my housekeeping an Art that cannot be  
surpassed by any other art."

Contributed by: Mrs. Joe Svoboda, Route 2, Hamill, S. Dak.

Be pretty if you can, be witty if you must, be agreeable if it kills  
you.

Contributed by: Mrs. J. F. Conn, Pleasantville, Iowa

I can complain because rose bushes have thorns or rejoice because  
thorn bushes have roses. It's all in how you look at it.

Contributed by: Mrs. Jack Petersen, Box 664, Currie, Minn.

## THE HOMEMAKER

A happy woman, singing at her work,  
Who loves the shining things of every day:  
White curtains and clean dishes, and, swept floors  
Where warm lights play;  
Who is content within four lighted walls—  
I think the man is fortunate indeed  
Who finds her and who takes her to his heart,  
To meet his certain need.

The test of manners is to be able to put up pleasantly with bad  
ones. —Wilkie—

Contributed by: Mrs. Jack Petersen, Box 664, Currie, Minn.

Happiness is not given but exchanged.

Contributed by: Mrs. John Snyder, Box 3, Sauk Rapids, Minn.

Education does not commence with the alphabet, it begins with a  
mother's look and with a father's nod of approbation or a sign of reproof.

Contributed by: Mrs. Virgil Samelson, Iroquois, South Dakota

Health—An appetite controlled, the out of doors loved, and a happy  
frame of mind.

Harmony—A peaceable nature, an amiable disposition, and a for-  
giving heart.

Each has a garden in his heart,  
My mother says; the thoughts are seeds,  
And sooner or later, they all come up  
And blossom into deeds.  
I'd like mine to be beautiful  
And not just full of weeds.

A garden is a little piece of ground where one may possess one's  
soul.

Contributed by: Mrs. Virgil Samelson, Iroquois, South Dakota

Resist the temptation to be less than your best at all times.

"If there is righteousness in the heart,  
There will be beauty in the character.  
If there is beauty in the character,  
There will be harmony in the home.  
If there is harmony in the home,  
There will be order in the nation.  
If there is order in the nation,  
There will be peace in the world."

Contributed by: Mrs. Everett A. Moir, 925½ West 7th Street,  
Sioux Falls, South Dakota

## CHOICE BITS

There is no right way to do a wrong thing.

Let us live in as small a circle as we will, we are either debtors or  
creditors before we have had time to look around.

Be generous with kindly words especially about those who are  
absent.

Our tears are often mists through which God shines his most beauti-  
ful rainbows.

Bad habits must be slain or they will slay you.

When saving for old age, be sure to lay up a few pleasant thoughts.

Contributed by: Mrs. Everett A. Moir, 925½ West 7th Street,  
Sioux Falls, South Dakota

Friendliness is never wasted. Anybody who does a real friendly  
deed or smiles a friendly smile from the heart is "twice blessed."

Contributed by: Mrs. Jack Petersen, Box 664, Currie, Minn.

The Wise Men say:

The things you should keep: temper, sunny disposition, secrets,  
promises, the Sabbath and hair.

Things you should not keep: mean dogs, late hours, grudges, bad  
company and borrowed books.

Gifts you should make to your enemies: forgiveness; to your op-  
ponents: tolerance; to a friend: friendship; to your child: a good  
example; to your parents: respect and affection.

Contributed by: Mrs. G. W. Johnson, Norwalk, Iowa

You do well to have visions of a better life than that of everyday but it is the life of everyday from which the elements of a better life must come.

Contributed by: Mrs. Virgil Samelson, Iroquois, South Dakota

Six Greatest Words on Earth:  
Know Thyself—Socrates  
Control Thyself—Cicero  
Give Thyself—Christ

We have committed the golden rule to memory; let us now commit it to life. — Edwin Markham —

Unless you can find real joy in your work, your service, you are poor.

Friendship consists of forgetting what one gives, and remembering what one receives.

Contributed by: Mrs. Leslie Kratochvil, Hawarden, Iowa

Be pleasant until ten o'clock in the morning and the rest of the day will take care of itself.

Contributed by: Mrs. L. Kratochvil, Hawarden, Iowa

## FRIENDSHIP

Oh, the comfort—the inexpressible comfort of feeling safe with a person,

Having neither to weigh thoughts,

Nor measure words—but pouring them all right out—just as they are  
Chaff and grain together—

Certain that a faithful hand will

Take and sift them—

Keep what is worth keeping—

And with the breath of kindness

Blow the rest away.

Contributed by: Mrs. Elmer Strassburg, Box 243,  
Hardwick, Minnesota

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

Contributed by: Mrs. R. W. Hinrichs, Adrian, Minnesota

There never would be a shadow  
If there was no sun behind it.  
The shadow will soon be passing  
So rest—and never mind it.

Contributed by: Mrs. Grace Comer, Lorimor, Iowa

There are no gains without pains.

Contributed by: Mrs. Conrad Froemel, Jr., Route 3,  
Mankato, Minnesota

Helpfulness—A generous spirit, a ready hand, and good will toward men.

Humor—A sunny nature, good sense, and a keen wit.

Holding one's temper is worth more than a strangle-hold on a thousand dollar bill.

Contributed by: Mrs. Jack Petersen, Box 664, Currie, Minn.

Nobody ever got indigestion by eating humble pie.

Contributed by: Mrs. G. W. Johnson, Norwalk, Iowa

## FRIENDSHIP

"In the matter of friendship, disappointment rises chiefly not from liking our friends too well or thinking of them too highly, but rather from an overestimate of their liking for and opinion of us. If we would build a sure foundation in friendship, we must love our friends for their sakes rather than ours."—Charlotte Bronte.

Contributed by: Mrs. Adeline Parker, Ree Heights, S. Dak.

Never accuse others to excuse yourself.

Contributed by: Mrs. Conrad Froemel, Jr., Route 3,  
Mankato, Minnesota

An idler is a watch that lacks both hands,  
As useless when it goes, as when it stands.

One of the illusions is that the present hour is not the decisive hour. Write it on your heart that every day is the best of the year.—Emerson—

Charity—"All the other pleasures of life seem to wear out, but the pleasure of helping others in distress never does." As one grows older, the truth, significance, of the Biblical observation, "It is more blessed to give than to receive," becomes more and more appreciated. The human being who lives only for himself, finally reaps nothing but unhappiness. Selfishness corrodes. Unselfishness ennobles, satisfies. The tragic pity is that too many men become so immersed in striving to "get on" in the world that they neglect to devote time to serious thinking. Reflection during one's active life is infinitely better than death-bed repentance.

Think. Don't put off and put off the joy derivable from doing helpful, kind things for others. — Julius Rosenwald —

Grant me this day perfectly to begin.

There are souls in this world which have the gift of finding joy everywhere and of leaving it behind them when they go.

Before a man wakes up and finds himself famous—he must wake up and find himself. — Ralph Waldo Emerson —

Rule yourself by the Golden Rule, and nothing can lick you.

Speak not, rather than speak ill.

Contributed by: Mrs. Conrad Froemel, Jr., Route 3,  
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Give me strength to make my love fruitful in service.

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\* Asterisks indicate items from Good Deed Dollar letters.