

Foreword

Ten years . . . just think of it! Little did we dream, ten years ago . . . that we'd be sitting together today, reminiscing over the happiness . . . the good times . . . of ten whole years together. I remember that day I started visiting with you . . . so very well! Wondering if you'd accept me, a young punk just out of school . . . not even a home of my own to reassure you that the interest I had in the home was great enough to merit my sitting here, chatting with you over the important things that go to make up a home. But just think of all the things we've come through together! Why . . . some of the youngsters who were just listening as they came home from school . . . maybe even fussing because Mom wanted them to be quiet so she could copy a recipe or an idea . . . why some of those very youngsters are doing much the same thing these days . . . quieting *their* youngsters so *they* can do the copying! It's a happy thing indeed . . . it's a solid sort of feeling to look back on these ten years of good living together . . . so I thought it might be fun to collect some of the highlights of that time together, and put them all into one book, making it our special Anniversary Edition! Goodness . . . when you get to be Ten Years Old . . . that calls for real celebration! So . . . here it is . . . and . . . with it my opportunity to express my own great joy at having been a part of your lives for this decade . . . and for the pleasure at being able to include *you*, in *our* lives for these ten years! They've been wonderful years for me . . . and I'm grateful to you for your part in them. Shall we wish for ten more? Then remember that . . . 3:30 is the time . . . and I'll be waiting for you here in my living room each day at that time . . . *and* incidentally . . . when the mail comes. Until then . . . here's the whole family to say . . . goodbye for now.

Your — Mrs. Neighbor Lady

Harry L. Spence

Margothy Gibson

↳ (that's Gretchen Barnett)

↳ (that's Peter Lawrence)



To . . . the home . . . to its pleasures . . . its happiness . . . its contentment . . . even to its little troubles . . . its big problems . . . for even with those . . . its the best place in the world. Thank God . . . for our homes.



Well—but Momie—I **must** wash Peter's back! (Don't they look alike in this one?)



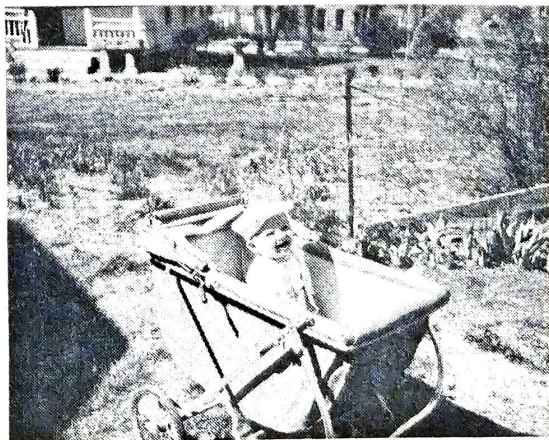
Another version of bathtub fun!



We'll practice a little swimming—at six months.



Gretchen always **loved** to help give Peter his bath! What fun they both are having.



These were the days when he'd sit out in his buggy, smiling at everyone who went by!



Just had to show you our first Christmas with Peter. How I love this picture!



Here's Peter—all dressed up for Church—at six months.



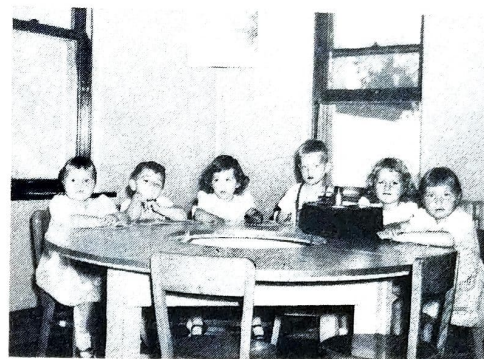
Dressed for Church—yes—but Peter was not so sure he liked Momie's hat!!



Glad you could come to Gretchen's second birthday party—at least by picture and radio. On the left is little Mikie Titus, son of Mr. and Mrs. Jack Titus; then Gretchen and then little Mary Lynn Gudmunson, daughter of Mr. and Mrs. Oscar Gudmunson.



Peter's F-I-R-S-T birthday! And he did blow out the candle!



See that record player? You helped buy that for the 3 to 5 year olds in the Boys & Girls Home, Sioux City.

Here are just a few of the beds you helped buy, complete — for the nursery, Boys and Girls Home, Sioux City.



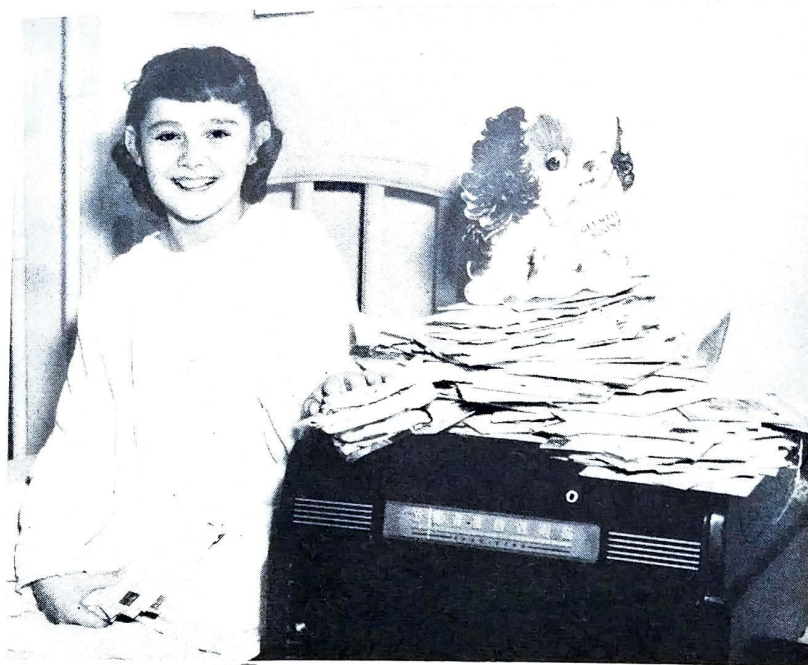
Sweet faces—wanting to say thank you, Neighbor Ladies for your generosity in helping open the Annex so they could have a home.



"I wanted to hug everyone!!"



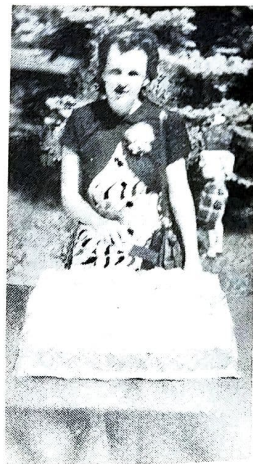
These beds are for the five years olds—and were bought—again—with your money. Didn't it streeetch!!



And here's Shirley Mae Krueger—with a happy smile—thanks to all your wonderful cards and that lovely radio.



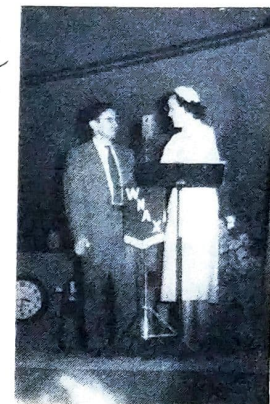
'Member our visit with Andy and Della Russell, the Capitol Recording Stars? Well—here we are—it was such a pleasant time!



How I wish you could have really seen that cake. It was so beautiful!



Broadcast Time
—South Dakota State Fair.



And here we are at the Clay County Fair, Spencer, Iowa. That's Jack Bruce with me.



Fun at the Fair—South Dakota State Fair that is! What a crowd we did have.



Here's a front view of the crowd South Dakota State Fair.



The 2 oldest ladies—at our Neighbor Lady Picnic.



"There was a crowd—our 1950 Neighbor Lady Picnic, Sioux Falls."



LISTENERS

1. Mrs. Alfred Sorlien, Scotland, S. Dak. 2. Beryl Kapaun, Humboldt, S. Dak. 3. Randi Kay Rhead, Daughter of Mr. and Mrs. Oliver Rhead, Canton, S. Dak. 4. Irene Rohde, Daughter of Mr. and Mrs. Henry Rohde, Boyden, Iowa. 5. Mr. and Mrs. W. A. Stresemann and Daughter Jeanette, Glenwood, Minn. 6. Mrs. Eli J. Stahl, Freeman, S. Dak. 7. John Gilbert, Son of Mrs. Sara Neuroth. 8. Mr. and Mrs. F. D. Vyskocil, Montgomery, Minn. 9. Georgene, Daughter of Mr. and Mrs. George Sebesta, Colome, S. Dak. 10. Mrs. Gudath, Grandson Gene and Daughter Ida Mae. 11. Ricky, Son of Mr. and Mrs. John Mechtenberg, Parkston, S. Dak. 12. Mrs. Helmuth Fullmer, Plankinton, S. Dak. 13. Margaret Honken, Hardwick, Minn. 14. Mrs. Walter Nack and Daughter Deanna, Grotton, S. Dak. 15. Gaylard, Son of Mrs. Roy Avery, Redfield, S. Dak. 16. Mr. and Mrs. Martin Blastervold, Waseca, Minn. 17. Mr. and Mrs. Schofield and Family, Kirley, S. Dak. 18. Mr. and Mrs. Erland Hanson, Fairfax, Minn. 19. Mrs. Henry C. Bliss and Daughter, Emelda Pearl, Sioux Falls, S. Dak. 20. Mrs. Dan Pool, Mary and Bobby, Chandler, Minn. 21. Ella Maie, Betty Ann and Jimmie, Children of Mr. and Mrs. James Cronin, Presho, S. Dak. 22. Marsha, Mary Jo and Karen, Daughters of Mr. and Mrs. Wendell Romey, Hartley, Iowa.

LISTENERS

1. Mr. and Mrs. Walter Knaak, Spirit Lake, Iowa. 2. Mrs. Carl Spring, Osage, Iowa. 3. Susan Elaine, Granddaughter of Mrs. Wm. Tucholke, Correll, Minn. 4. Mrs. Ed Blaaid, Lesterville, S. Dak. 5. Mrs. Adolph Junke, Amherst, S. Dak. 6. Betty Jean, Daughter of Mr. and Mrs. Ralph Brittell, Inman, Nebr. 7. Diana and Dale, Children of Mr. and Mrs. Albert C. Meyer, George, Iowa. 8. Mr. and Mrs. Marvin Porath and Daughter, Marva Jean. 9. Paulette and Dennis, Children of Mr. and Mrs. Alden Willey, Rapid City, S. Dak. 10. Douglas, Son of Mr. and Mrs. Art Klein, Armour, S. Dak. 11. Doris, Daughter of Mrs. Roy Avery, Redfield, S. Dak. 12. Grace Warren and Granddaughters, Twyla and Linda Larson, Montrose, S. Dak. 13. Lucy and Peter, Children of Mr. and Mrs. Ray Ollendick, Danvers, Minn. 14. Karen Elaine, Daughter of Mr. and Mrs. W. H. Puntney, Jr., Hartington, Nebr. 15. Mrs. Arnold Doebbert, Montevideo, Minn. 16. Mrs. G. P. Gueffroy, Madison, S. Dak. 17. Dennis Hargens, Grandson of Mrs. Fred Warren, Miller, S. Dak. 18. Daryl, Son of Mr. and Mrs. Ed Thiele, Clear Lake, S. Dak. 19. Mavis June Heidebrink, Granddaughter of Mrs. Stella Sterler, Little Rock, Iowa. 20. Linda Rae Lukken, Granddaughter of Mrs. Elizabeth Domsch, Ponca, Nebr. 21. Mrs. Ed W. Adams, Mrs. Robert Vawser, Mrs. A. W. Pierce and Daughter, Sharon. 22. Mrs. Merlin Utesch and Sons, Roger and Curtis, Hawarden, Iowa, and Mr. and Mrs. Herman Haage, LeMars, Iowa. 23. Children of Mr. and Mrs. Melvin Solberg, Butler, S. Dak. 24. Mrs. Arthur Norlien's Neice and Son.



10 years

Ten years together! A whole decade of friendliness . . . neighborliness . . . helpfulness . . . all stemming from one thing: the home! I couldn't resist the opportunity to share with you, again, highlights from our ten good years together. Here's just a glimpse into the past and from it, perhaps, we can glean an idea for the future . . . and find the right way to make it as rich and full as these past ten years have been. Thank you . . . for them.



★
9 yrs
8 yrs
7 yrs
6 yrs
5 yrs
4 yrs
3 yrs
2 yrs
1 yr.

1. Mr. and Mrs. William Marik and Son, James, New Hampton, Iowa. 2. Mrs. Charles Warnke and Daughter, Sherri, Wessington Springs, S. Dak. 3. Mrs. Charles Jemmewaw, Marion, S. Dak. 4. Connie, Daughter of Mr. and Mrs. Frank Weiland, Albert City, Iowa. 5. Mrs. Harold Stanger, Taylor, N. Dak. 6. Mrs. Carl Meyer and Daughters, Elaine and Carole, Mansfield, S. Dak. 7. Mrs. Lottie Thompson, Inman, Nebr., and Grandson Jimmie Cooper, Orchard, Nebr. 8. David, Son of Mr. and Mrs. Alvin Feickert, Long Lake, S. Dak. 9. Mrs. Ted Werth, Boyd, Minn. 10. Mrs. Maurice Shreve, Sioux Falls, S. Dak. 11. Mrs. Louis Stepon and Mrs. Woody McDaniel, Puckwana, S. Dak. 12. Sonny and Mr. and Mrs. George Loftsgarden, Spring Grove, Minn. 13. Mr. and Mrs. Tony Schumocker, Sioux City, Iowa. 14. Margaret Ann, Daughter of Mrs. Peter E. Hansen, Trent, S. Dak. 15. Mrs. Emelia Heiser, Artas, S. Dak. 16. Mr. and Mrs. Sipp LaFleur and Granddaughter, Orange City, Iowa. 17. Mr. and Mrs. William Gutterud, Edinburg, N. Dak. 18. Twins of Mr. and Mrs. Henry F. Buseman and Twin Uncles, Lennox, S. Dak. 19. Mr. and Mrs. Carl Soelberg, Sioux City, Iowa. 20. Children of Mr. and Mrs. John Ott, Verdon, S. Dak. 21. Mr. and Mrs. Fred Hayes and Son, Mark, Draper, S. Dak. 22. Mr. and Mrs. Arnold Steinke and Family, Boyd, Minn. 23. Children of Mr. and Mrs. Franklin Risinger, Brunswick, Nebr. 24. "Remember this is our Lithuanian Listener, Mrs. Helena Stanaitis." Mrs. Henry Gines, Estelline, S. Dak., sent us her picture. 25. Junior, Dorothy and Leslie Purviance, Grandchildren of Mrs. Joe Halva, Lynch, Nebr. 26. K. V. Iowa.



And It Seems Like
Yesterday When You and
I Read These In Our Very
First Book.

God give me sympathy
and sense

And help to keep my
courage high

God give me calm and
confidence

And please, a twinkle
in my eye.

My riches consist not in
the extent of my pos-
sessions, but in the few-
ness of my wants.

—Contributed

... to stiffen a veil, iron
it on waxed paper.

Mrs. L. A. Hutchins,
Valentine, Nebraska

HOMEMADE MODELING CLAY . . .

1 cup flour ½ cup salt
3 teaspoons alum and water
enough to hold it together

It can be colored with any vegetable color-
ing and kept in a covered jar when not in
use. If it dries a little on the outside, knead
a little water into it.

Mrs. Floyd Tucker, Waterbury, Nebraska

ENGLISH TOFFEE . . .

1 cup granulated sugar 1 teaspoon vanilla
½ pound butter 3 small chocolate bars
3 tablespoons water ¼ cup chopped pecans

Place the first four ingredients in sauce pan and cook till it's golden
brown. Takes about 10 minutes, by the clock. Stir constantly to avoid
burning. Pour into a buttered pan. Lay the chocolate bars across the hot
mass and spread. Sprinkle pecans over the top. Mark into pieces and
when it's cold, it breaks easily. Keep where it's cool.

Mrs. Karl Krueger, Ipswich, South Dakota



A GARDNER

God and I once a garden
made
And how our plants
grew!

I did my part with rake
and spade

He gave the sun and
dew.

I thought that I was
needed

For the garden we
had grown

Until I saw wild roses
That God had raised
—alone!

Contributed by:

Mrs. H. Krieger,
Parkston, S. Dak.

Kindness is catch-
ing: and if you go
around with a
thoroughly devel-
oped case, your
neighbor will be
sure to get it!

Mrs. Raymond
Hehn,
Aberdeen,
South Dakota

The highest serv-
ice we can per-
form for others,
is to help them to
help themselves.

Mrs. Irvin
Tobiason,
Hecla,
South Dakota

GLAZE FOR RAISED DOUGHNUTS

2 teaspoons orange-flavored gelatin ¼ teaspoon almond extract
3 tablespoons hot water ¼ teaspoon vanilla
2 tablespoons white corn syrup Few grains of salt
¼ teaspoon mace 1 cup powdered sugar

Dissolve gelatin in hot water. Add rest of ingredients and mix well.
Place in pan over hot water and keep the mixture warm while glazing
the doughnuts. Add a little more hot water if necessary.

Mrs. Roy Dunaway, Orchard, Nebraska
Rosalie Matousek, Atkinson, Nebraska

... a hint for housecleaning.
Paste a paper plate on the
bottom of your paint can to
protect against dripping and
to provide a place for your
wet brush.

Mrs. Henry Weisz,
Bowdle, South Dakota

... dry coffee grounds can
be used to fill pin cushions.
Needles and pins won't rust.

Mrs. Clarence B. Foster,
Grinnell, Iowa

... when one gets boiled
eggs mixed in with the raw
ones, try spinning them. The
boiled eggs will spin and spin,
but the raw eggs will only
turn a few times.

Mary Ellen Mueller,
Wimbledon, North Dakota

... It doesn't seem possible—but
the big Roman Numeral II means
these items were in our 1943 book!
Goodness, how time does fly!

At three o'clock we whirl our dial
To exactly fifty-seven
For then we know your voice will take
Us to the realms of Heaven.
The world seemed huge when I was small
But now that I am taller
And radios are everywhere
It seems Oh, so much smaller!
We used to think that one square mile
Included all our friends
But now they reach around the world
Joining both its ends.
Your recipes and household hints
Possess the same good common sense
As those exchanged long years ago
Across the garden fence.
We can't begin to let you know
Of how much cheer you're sowing
So tell your Sponsors everyone
To keep the good work going.
This could continue on and on
Without a formal ending,
But without asking you, I know
Too much of your time I'm spending
In you we've found another friend
Do you feel that way, too?
We hope some day you'll come our way
That in person we may greet you.
—Mrs. Niel Goodrich, Sargent, Nebraska

MY MOM'S BURNT SUGAR CAKE

1/2 cup shortening
 1 1/2 cups sugar
 2 beaten eggs
 1 cup milk or water
 2 cups cake flour
 2 teaspoons burnt sugar syrup
 1 teaspoon vanilla
 1/2 cup flour
 2 1/2 teaspoons baking powder
 1/4 teaspoon salt

Cream the shortening and sugar together. Add beaten eggs and mix until smooth. Add milk or water alternately with flour. Add burnt sugar and vanilla. Then the 1/2 cup flour sifted with the baking powder and salt. Bake in 2 layers or in a shallow pan in a moderate oven 350° or 375° for 30 minutes. Cool and frost. To burn the sugar put 1/4 cup sugar in a small iron or aluminum skillet over a slow fire. Stir constantly till sugar is melted and deep amber in color. Add 1/4 cup boiling water and cook to a thin syrup.

Carmel Frosting for Burnt Sugar Cake
 2 cups brown sugar
 1 tablespoon butter
 1 cup milk
 Make same as fudge and spread over cake before it is too thick.

Another Frosting if a Layer Cake
 2 cups brown sugar
 2 egg whites
 5 tablespoons cold water
 1/4 teaspoon salt
 1 teaspoon vanilla

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

Your Neighbor Lady's Mom



The test of thankfulness is really not what you have to be thankful for, but whether anyone else in the world has reason to be thankful for you.

Mrs. W. W. Hess,
Crete, Nebraska

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

Marjorie Nichols,
Elgin, Nebraska

When you are angry

Pretend you are a bird

Sing just a little

But don't say a word.

Mrs. John Snyder,
Sauk Rapids, Minnesota

BOOK

... 1944 ...

a year
 brightened by
 new friends and
 a widening of
 our great circle
 of neighbors—

YOUR HOME

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

Mrs. Fred Cook, Hammond, Montana

A TRIBUTE TO OUR NEIGHBOR LADY

Symbol of your Neighbor Network is the N

E—enjoyment that each program brings again.

I—the inspirations from your daily thought.

G—gladness which your radio years have brought.

H—stands for the household hints and tips.

B—the bits of news that issue from your lips.

O—is opportunity each time you push the door.

Food saving recipes is what the R stands for.

L—pertains to our lady's loyalty.

A—answers to things that bothered you and me.

D—dreams of tomorrow you make come true instead of die.

Yesterday's memories which you made worthwhile represents the final letter Y.

Alma Davis, Wessington Springs, South Dakota

LETTERS

Dear Neighbor Lady:

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

Mrs. Ed. O'Neill, Terrill, Iowa

DID-YOU-KNOWS

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

Mrs. Herman Broer,
Randolph, Nebraska

BOOK

. . . How I wish
 there were room
 for all the things
 we've talked about
 . . . room for the
 thanks I've sent you!



DATE CRUMBLES

- | | |
|--------------------------------|-----------------------|
| 1 package dates (1 pound) | 2 cups rolled oats |
| ½ cup sugar | 1 cup flour |
| ½ cup water | 1 cup brown sugar |
| Juice of lemon | ¾ cup soft butter |
| Boil above together till thick | 1 small teaspoon soda |

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

Mrs. Jake A. Miller, Hurley, South Dakota

LETTERS

*Dear Neighbor Lady:

I am perhaps the oldest neighbor lady you have in your merry group of listeners, for I am a great-grandmother, 92 years old last May 2. I am not as old in years as you might think. I love to work in the garden and I believe no woman my age can pull weeds and stack them up quite as high as I can. I love flowers and have some of those tube roses you gave on your program last spring. They are not blooming yet, but I can hardly wait, for they bring back happy memories of long ago. I asked my daughter, at whose home I live, to tell you that I like your program, so she told me to write. I became interested in it when I would turn the dial to see if my favorite devotional period was on. What wouldn't I have given, so long ago, to have heard such helps, recipes and happy exchanges on the air. For 7 years when my 7 children were small, I never once got to town. It was 26 miles away and horses and wagon were our car.

I still have my first cook book, recipes cut from "Kansas City Star" and "Iowa Homestead" mostly. They are much different from the one you get now. It seemed like everything in old menus was for so much starch and sugar. Potatoes, bread, butter and meat made up most meals. I even friend potatoes for breakfast, made soda biscuits and gravy for breakfast. They laugh at it now, but grocery shelves were different too. But we lived and seemed to be well. But I know these vegetables and fruits are so healthful.

My daughter likes your program and is glad I keep tab of the time, for when busy she sometimes loses track. I like your way of conducting it in exchanging help. Oh, the problems I had to solve in my own way for I came directly to the prairie homestead from a city in Iowa. Oh, why couldn't we have had opportunities like now? The best of everything is the wish of your old friend.

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

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

Mrs. Sam Vander Beek,
Brooklyn, Minnesota

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

Mrs. Harry Powell,
Wessington Springs, South Dakota

... Your letters, your deep good wishes made our wedding happiness complete.

BOOK

IV



THE MERRY WREN

Neighbor Lady speaks of
cardinals
Sitting in her little tree
And I know they must be lovely
For her voice rings merrily.
But there is a bird much sweeter
Sitting 'neath the old pine tree,
Mary Renn from Minnesota
Neighbors won't you all agree?

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

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

Rosalie Matousek, Atkinson, Nebraska

They might not need me, but they might;
I'll let my head be just in sight;
A smile as small as mine might be
Precisely their necessity.

Mrs. Louise Wittmeier, Tyndall, South Dakota

RYE BREAD

- | | |
|--------------------|--|
| 3 cups white flour | ¼ cup brown sugar or molasses |
| 3 cups rye flour | 1 cake yeast in 3 tablespoons warm water |
| 1 cup milk | 1 tablespoon salt |
| 1 cup water | 2 tablespoons shortening |

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

Mrs. Nich Marra, Alton, Iowa

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

Mrs. Nevin Cowersox,
Wolford, North Dakota

... shredded cocoanut may be freshened by soaking in sweet milk a few moments before using.

Mrs. Susie Bray,
Arcadia, Nebraska

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

Contributed.

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

Contributed.

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

Contributed.

... Home-making is a big job—an important job—and our daily half-hour visits are such a great satisfaction and help.

BOOK

IV

Five

— My, how big
that 5 years
looked, back in 1946!

LETTERS

Dear Neighbor Lady:

We got a good laugh about some things on your program about a month ago. You probably have been told about it many times before but here it is. The day you were giving the recipe for chocolate rolls your program was interrupted at Yankton, telling about Hitler's death. The announcer said "That's all we have on the death of Hitler" then your voice came back on saying "mix the flour and baking powder and bake in a hot oven 10 minutes. There were four of us here and we all agreed 10 minutes wasn't long enough in a hot oven for him.

Mrs. Warner High, St. Peter, Minnesota

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

Mrs. August Kopplin,
Iroquois, South Dakota

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

Mrs. Ernest Kent,
Menville, Iowa

FORTY-FIVE MINUTES PORK CHOP DINNER

Melt 1 tablespoon fat in large skillet with tight fitting cover. Roll 6 shoulder pork chops in seasoned flour, brown in hot fat. Meanwhile slice 4 potatoes and 4 onions. Remove three chops, add layer of potatoes and onions, season, top with remaining chops, potatoes and onion. Add $\frac{1}{2}$ cup hot water and bring to a boil. Simmer, with lid tightly covered, for thirty minutes. Add 4 tomatoes and 1 green pepper sliced. Season. Cook 15 minutes longer. Serves 6.

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



MACAROON PIE . . .

3 egg whites

1 cup sugar

$\frac{1}{2}$ teaspoon baking powder

10 soda crackers rolled fine

$\frac{1}{2}$ cup chopped nuts

pinch of salt

1 teaspoon vanilla

Beat egg whites until stiff. Add the rest of the ingredients slowly. Bake in a pie tin one hour (275°). Serve with whipped cream, fruit or plain.

Mrs. Martin Blastervold, Waseca, Minnesota

DID-YOU KNOWS

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

Mrs. William Bash, Belle Fourche, South Dakota

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

Mrs. Jeanette Graham, Beresford, South Dakota

2 cups flour TOMATO SOUP CAKE . . .

$\frac{1}{3}$ cup butter (or other shortening)

1 cup sugar

1 egg

1 can tomato soup

1 teaspoon soda

$\frac{1}{4}$ teaspoon cloves

1 teaspoon cinnamon

1 teaspoon baking powder

$\frac{1}{2}$ cup black walnuts

1 cup raisins (soaked in warm water)

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

. . . Icing . . .

2 packages of cream cheese

2 cups powdered sugar

$\frac{1}{2}$ teaspoon grated lemon rind

Mix ingredients together and put on cake.

Mrs. George Miller,
Des Moines, Iowa

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

Bernice Pauls,
Osakis, Minnesota

"A man may give without loving, but he cannot love without giving."

Contributed

BOOK

... it doesn't seem possible, does it—but here they are—excerpts from our 1946 Book

BOOK

... Five years of visiting with the finest people I know—our neighbors—

DID-YOU-KNOW

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

Mrs. Harry Jepsen,
Arlington,
South Dakota

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

Mrs. Harry Kennedy,
Holmquist,
South Dakota

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

Mrs. Ray Kranig,
Wagner,
South Dakota

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

Mrs. Wm. H. Krause,
Walthill, Nebraska

... if you peel a ring around center of potatoes when boiling with jackets on, the skin will loosen easily.

Mrs. Vernon Pomroy,
Lake City, Minnesota

FIVE YEARS TOGETHER

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

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

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

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

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

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

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

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

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

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

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

Mrs. Florence B. Payne

CRANBERRY MUFFINS

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

Sift flour once, add baking powder and salt and sift again. Cream butter, add sugar gradually, and cream well. Add eggs. Combine a small amount at a time, beating only enough to blend. Bake in greased muffin pan in hot oven (400° F.) twenty-five to thirty minutes. Makes 18 medium-sized muffins.

A Favorite of Your Neighbor Lady

VERSES

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

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

Christine Ringsby,
Montevideo, Minnesota

Wealth is not his that has it,
but his that enjoys it.
If you wish your home to have that "lived-in" look,
decorate it with four children.

Mrs. Harold Givens,
Stuart, Nebraska

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

Mrs. Ed. Backlund,
Mitchell, South Dakota

LETTERS

Dear Neighbor Lady:

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

Mrs. Doris M. Kirschman,
Regent, North Dakota

LETTERS

From '41 to '46, how those five years have flown!

And with each memorable year the ties have stronger grown.
For neighboring means sharing, and we shared our joys and tears,
Our problems, big and little; confided hopes and fears.
No matter what the future holds, come fair or stormy weather
'Twill be a little easier, if we just stick together.
And as true Neighbor Ladies, we'll work and save and give,
To make this weak and weary world a better place to live.

Mrs. B. Thompson, Mission Hill, South Dakota

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

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

BOOK

... Six years
—wonderful
years of
visiting—
of helping—
of working
together—

BOOK

... of giving
of yourselves
for the
benefit of
others like
you—of
building
friendship.

You'll Remember These Verses
from our 1948 Book . . .

VERSES

Be pretty if you can, be witty if you must,
be agreeable if it kills you.

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.

Mrs. Jack Petersen, Currie, Minnesota

Be pleasant until 10 o'clock in the morning and the rest of the day
will take care of itself.

Mrs. L. Kratochvil, Hawarden, Iowa



DATE AND NUT CAKE . . .

- | | |
|---|---------------------------|
| 1 pound pitted dates,
leave whole | 4 eggs, (separated) |
| 1 pound English walnuts
(shelled), leave whole | 1 cup sugar |
| 1 cup flour | 2 teaspoons baking powder |
| | 1/2 teaspoon salt |
| | 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 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 beatifully that way. And for goodness sake, try this cake. It's the—"best ever!"

Mabel Hansen, Sioux City, Iowa

DID-YOU-KNOWS

. . . 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. Turn up to finish.

Mrs. Everett Cleveland,
Hartington, Nebraska

. . . 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,
Faribault, Minnesota

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.

Mrs. Virgil Samelson,
Iroquois, South Dakota

Friendliness is never wasted. Anybody
who does a real friendly
deed or smiles a friendly smile from the
heart is "twice blessed."

Mrs. Jack Petersen,
Currie, Minnesota

*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 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 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 congoeum 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, 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.

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

Mrs. Ray Siders,
O'Neill, Nebraska

. . . 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,
Fairfax, Minnesota

BOOK

VII

. . . "G. G."
came into
our home
Nov. 28, 1947
—and
your good
wishes made
us, oh so
happy.

BOOK

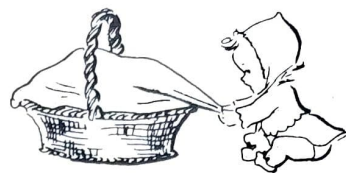
VII

. . . and so
another year
—of building
—of growing
—and of
working
together
as friends
and neighbors

VERSES

BIG EVENTS IN THE LIFE OF OUR NEIGHBOR LADY

Once there was a Neighbor Lady
Working all alone
She was everybody's neighbor
But she was only one.
Until one day she married,
As lots of ladies do
After she had Harry
Then there were two.
One day a stork came calling
And left a daughter wee,
So happy was that family
For now there were three.
Three happy Speeches
Instead of one or two,
So we send our friendly greetings
To everyone of you.
Florence B. Payne,
Plankinton, South Dakota



EACH MOMENT A MIRACLE

With so much beauty
poured
Within each moment's
span
How can one doubt a Lord
How can one hate a man?

COCONUT CREAM PIE

2 cups milk	2 tablespoons butter
1/3 cup flour	3 eggs
1 cup sugar	1 teaspoon vanilla
1/4 teaspoon salt	1 cup shredded coconut
6 tablespoons sugar	

Scald milk and add to mixture of flour, sugar and salt. Mix and cook in double boiler until thick, then add butter and egg yolks, slightly beaten, and coconut. Cook 2 minutes longer. Cool and pour in baked shell. For meringue, beat 3 egg whites and add the sugar. Spread on pie. Sprinkle coconut on top and brown slowly in moderate oven.

Your Neighbor Lady's Husband's Favorite—
Thanks to
Mrs. E. A. Knudsen, Yankton, South Dakota

Gentlemen is a term that does
not apply to any station, but to
the mind and feelings in every
station.

Mrs. Warren Armour,
Hubbard, Nebraska

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

To have a good neighbor is
one of life's richest joys. To be
a good neighbor is to find a way
to genuine happiness.

Do good with what thou hast,
or it will do thee no good.
—William Penn

BOOK



... A busy
and happy
year, 1948
... As
neighbors
we seem
closer
than ever.

PIE CRUST

Cut a scant 1 1/4 cups of lard into 3 cups flour in
the usual way. Use a regular measuring cup. Then
for the liquid to add to this, beat 1 egg and add 1
teaspoon vinegar, 5 tablespoons water and 1 table-
spoon salt. Add to flour mixture with fork and chill
well. Makes 4 single crusts.

Mrs. George Berzel, Gladstone, North Dakota



DID-YOU-KNOWS

... that if you put cold
cream on the foreheads of
children, the soap will not
run in their eyes when
washing hair.

Mrs. Alfred Grabow,
Wykoff, Minnesota

... that if you happen to
have too much grease in
your gravy, you can take
the greasy film away by
stirring in a little cream.

Mrs. Franklin Lambert,
Correctionville, Iowa

... a back rest for a
patient who wants to sit
up in bed can be improv-
vised quickly by inserting
a washboard between the
back of the pillow and the
pillow case.

Mrs. Silas Siegel,
Maurice, Iowa

... your egg slicer will
slice cooked vegetables,
such as beets, in a jiffy.

Mrs. Keith Bailey,
Wolbach, Nebraska

CARMEL DESSERT ROLLS (Butter Horn Buns)

1 cup scalded milk
1/2 cup shortening
1/2 cup sugar
2 teaspoons salt
4 to 5 cups flour
1 cake compressed yeast
3 eggs, beaten

Mix shortening, sugar and salt.
Add scalded milk and some of the
flour. Beat. Add yeast, softened in
some of the lukewarm liquid. Add
eggs and remaining flour. Keep in
refrigerator until about 1 1/2 or 2
hours before serving time. Pat out
about 1/2 inch thick. Sprinkle with
cinnamon, brown sugar and butter.
Roll up and slice. Place in muffin
tins already prepared with 1 tea-
spoon brown sugar, dot of butter
and couple drops of water. Let rise
about 1 1/2 hours, or until double.
Bake about 15 or 20 minutes until
nicely brown in 350° oven while
eating meal. They'll be hot and
crusty for dessert.

Harry's Favorite—Thanks to

Mrs. E. A. Knudsen,
Yankton, South Dakota

... Working
together
we can
really
spread
neighbor-
liness
far and
wide ...

BOOK



*Dear Neighbor Lady:

Today is a very special day for me as it is our Wedding Anniversary. Lonnie and I were married six years ago and those years have been really brimming over with happiness. As I was doing my household tasks this morning I had a chance to think over all the reasons for the deep rooted happiness that is mine. The thrill of seeing two little fellows kneel before their beds each night, fold their tiny hands and thank God for us—their parents. The joy of having two pairs of little arms entwined about my neck and hear their babyish voices saying, "I love you, Mommy." A husband coming home from work each night to greet his family. And what a beautiful and peaceful picture it makes to watch him seated with a blonde-headed boy of three on each knee and see their wrapt expressions of interest as their Daddy reads them a bed time story. Good friends and neighbors and the knowledge that there's a God who watches over us all. Yes, these are all reasons why I'm so happy today! I'm glad this day dawned so clear and cloudless.

We have a sort of code of living that we have adopted. I'd like to pass it on to you. "Happiness is more than a word. It is God on both sides of the table in a discussion. It is good will in action. Happiness is using the Golden Rule as a measuring stick. It is a thing of the heart as well as the head. Happiness is patience. It means keeping our tempers and rising above irritations. Happiness is everything that makes life worth living. Happiness is a sunbeam in the storm of life!"

Mrs. Lonnie J. Severson, Sioux City, Iowa—1949.

... keep a large clean powder puff in your flour can to dust your rolling pin and board.

Mrs. Gunnar Carlson,
Lebanon, South Dakota

... make a stiff noodle dough using any favorite recipe you have for making your noodles, and then take a grater and run the stiff dough over the grater and it makes very nice crumbles.

Mrs. Edward L. Pavlik,
Verdigré, Nebraska

*WHITE CAKE SUPREME

- ¾ cup shortening
- 2 cups sugar
- 1 teaspoon vanilla
- 1 teaspoon almond
- 2 cups cake flour
- 1 cup all-purpose flour
- 3 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup milk
- ¾ cup egg whites

Cream shortening with 1 cup of the sugar, vanilla and almond. Sift flour, baking powder and salt to the above mixture alternating with the milk. Beat egg whites and add the other cup sugar. Fold lightly in the above mixture. Line your pan with waxed paper and bake 35 minutes. Do not grease the pan.

Mrs. Nick Marra, Alton, Iowa

VERSES

Always do right. This will gratify some people and astonish the rest.

Sweep before your own door before you look after your neighbor's.

He lives long enough who hath lived well.

Nothing is impossible to a willing heart.

Perhaps the reason we are so dog-tired at night is because we have been growling all day. God is a good worker but He loves to be helped.

... that by wrapping a piece of adhesive tape around the center of the wire on the back of a picture will prevent the picture from slipping on the hook or nail.

Mrs. C. H. Markyton,
Owatonna, Minnesota

... that if you starch your ironing board cover, your clothes will iron much nicer.

Mrs. Lambert Hollinga,
Orange City, Iowa

LOOK TO THIS DAY

Look to this day, for it is life. In its brief course lie all the verities and realities of your existence. The bliss of growth, the glory of action, the splendor of beauty. For yesterday is but a dream, and tomorrow is only a vision; but today, well lived, makes every yesterday a dream of happiness, and every tomorrow a vision of hope. Look well, therefore to this day, such is the salutation of the dawn.—Sanskrit.

Contributed by: Mrs. Bob Burkine, Academy, South Dakota*

BROWN SUGAR BREAD PUDDING

- 2 cups bread cubes
- ½ cup brown sugar
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 2¼ cups milk
- ½ cup raisins
- 2 slightly beaten eggs
- ½ cup chopped walnuts
- 2 tablespoons butter

Combine all ingredients except butter; mix lightly. Turn into greased one quart baking dish. Dot with butter. Bake in a 325° oven until inserted knife comes out clean, about 45 minutes. Serves 6. (This converted me to really like bread pudding. It's excellent! Your Neighbor Lady.)

Mrs. Ivan Bartels,
Sheldon, Iowa
Maiden Name:
Francine Swanson



BOOK

IX

... this year Peter Lawrence put in his appearance, Oct. 16, 1949 ... It seems like yesterday!

BOOK

IX

... and thus go nine years of "taking time for each other."

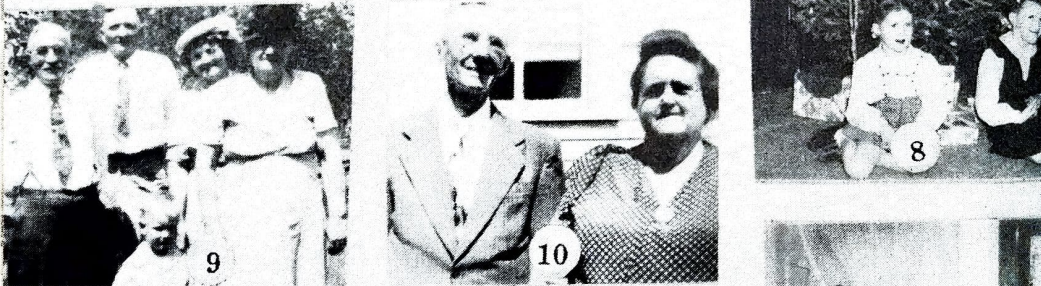
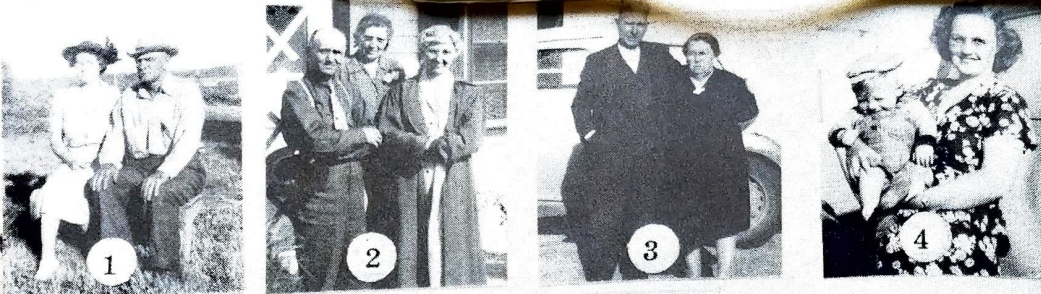


AND THESE ARE SOME OF OUR TEN YEAR LISTENERS

1. Mrs. Kryn Bok, Geddes, S. Dak. 2. Mrs. George Corcoran, Centerville, S. Dak. 3. Mrs. Earl Johnston and Miss Grace Gatchell, Granite Falls, Minn. 4. Mr. and Mrs. Arthur J. Carlson, Worthington, Minn. 5. Mrs. Fred Christianson and Roger, Clark, S. Dak. 6. Mrs. Frank Ameson and niece, Tulare, S. Dak. 7. Mary Charlton, Lennox, S. Dak. 8. Mr. and Mrs. Evert Wallstrom, Meridan, Iowa. 9. Mrs. S. M. Martuisen, Box 85, Parkers Prairie, Minn. 10. Virginia Somerville, Sioux City, Iowa. 11. Mrs. S. M. Slattenow, Toronto, S. Dak. 12. Mrs. Anna Adamek, Lemmon, S. Dak. 13. Mr. and Mrs. John Holida, Henry, S. Dak. 14. Mr. and Mrs. Anton Wald, Strasburg, N. Dak. 15. Mrs. George Schickedanz, Georgia Lou and Gary Lee, Straubville, N. Dak.

MORE TEN YEAR LISTENERS

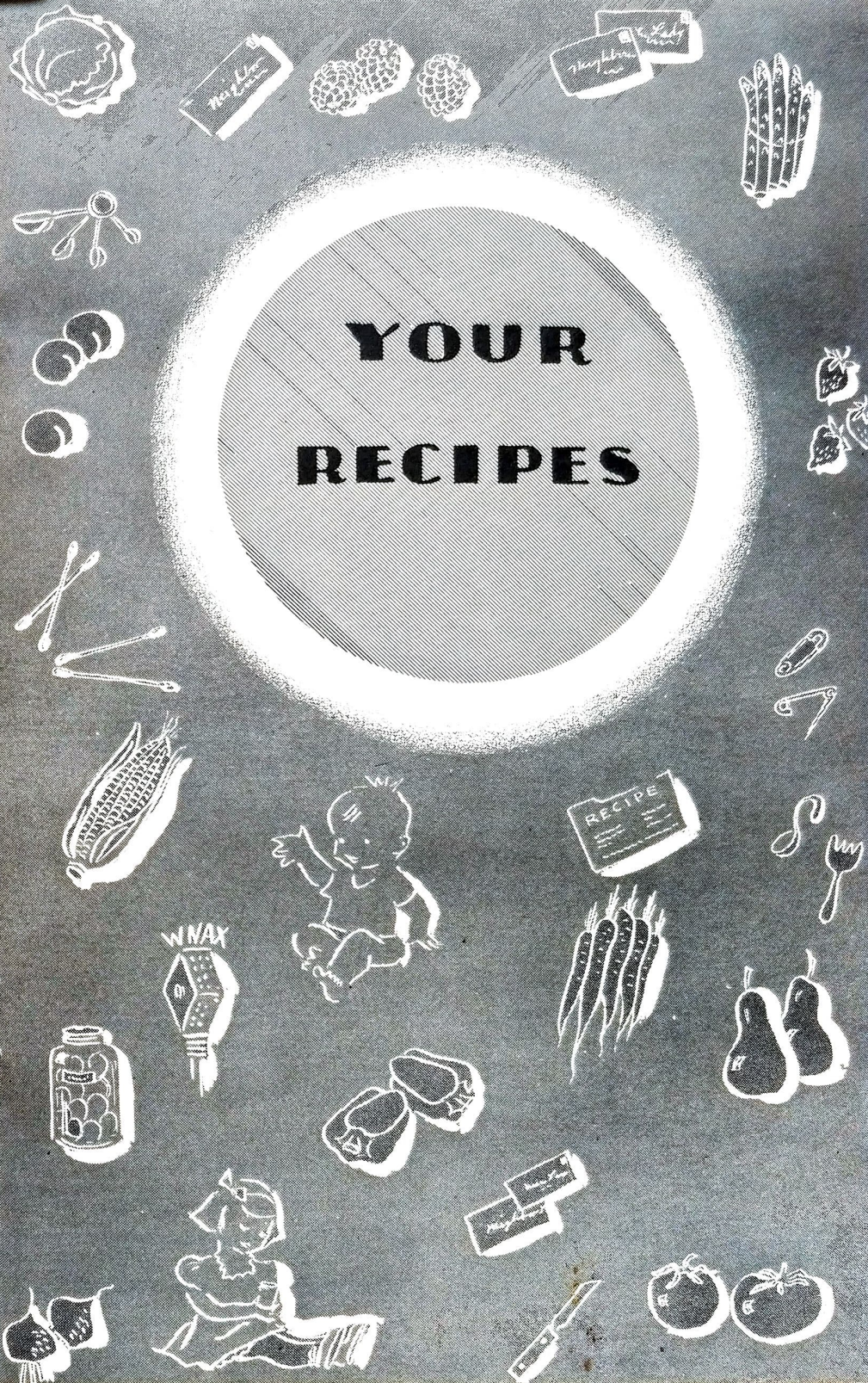
1. Mr. and Mrs. Edwin H. Hoff, Aberdeen, S. Dak. 2. Mrs. Charles Chadduck, Pingree, N. Dak. 3. Mrs. Vera Randall and Mrs. Fred Warren, Miller, S. Dak. 4. Mrs. Clifford Nelson, Revere, Minn. 5. Mr. and Mrs. Herman Rygg, Sioux City, Iowa. 6. Mrs. Ferris Nerreter, Vayland, S. Dak. 7. Mr. and Mrs. Albert Ham, Hoven, S. Dak. 8. Mrs. Marvin Fuelberth, Hartington, Nebr. 9. Mrs. Otto Oltmanns, and Grandson, Kenny Milbrodt, LeMars, Iowa. 10. Mrs. Ruth Blewett, Raymond, S. Dak. 11. Mrs. Sophie Stiles, Yankton, S. Dak. 12. Mrs. Henry Wolfe, Route No. 2, Bottineau, N. Dak. 13. Mrs. Harold Boyd, Henry S. Dak., and Mother, Mrs. Julia Johnson, Lake Norden, S. Dak. 14. Mr. and Mrs. Arnold Davis and boys, St. Lawrence, S. Dak. 15. Mrs. John Ryan, Mrs. Agnes Sheely and Mr. John Ryan, Maquoketa, Iowa.



MORE TEN YEAR LISTENERS

1. Mr. and Mrs. Henry Brenklander, Sparks, Nebr. 2. Mr. and Mrs. Herbert Linscheid and Miss Emma Linscheid, Butterfield, Minn. 3. Mr. and Mrs. Tim Wilson, Forest City, Iowa. 4. Mrs. Ernest Pogany and Gregory, Fairfax, S. Dak. 5. Mr. and Mrs. P. Cooper, Ewing, Nebr. 6. Mr. and Mrs. Leo Lane and Jerry, Yankton, S. Dak. 7. Mrs. Abel Nelsen and son, Gary Dean, Volin, S. Dak. 8. Children of Mr. and Mrs. Arthur Kannegieter, Willow Lake, S. Dak. 9. Mr. and Mrs. Sam Christensen, Freeman, S. Dak., and Mr. and Mrs. Neils Peterson, Hurley, S. Dak., with their grandson, Larry Christensen. 10. Mr. and Mrs. Frank Hauser, Anamoose, N. Dak. 11. Mrs. William Onken and Darlene, Tyndall, S. Dak. 12. Mrs. Hugh Delano, Eagle Grove, Iowa. 13. Mr. and Mrs. Emil Hofer, Duane and Lennie, Meadow, S. Dak. 14. Four Generations, Beryl Jean Carlson, Great Grandmother, Mrs. Andrew Zacharias, Mother, Mrs. Ovie Carlson, and Grandmother, Mrs. James C. Thompson.

YOUR RECIPES





.. PENUCHE SPICE CAKE WITH ORANGE-RAISIN FILLING ..

2 1/4 cups sifted cake flour	3/4 teaspoon cinnamon
1 cup sugar	3/4 cup brown sugar (packed in cup)
1 teaspoon double action baking powder	3/4 cup high grade vegetable shortening
3/4 teaspoon soda	1 cup buttermilk or sour milk
1 teaspoon salt	2/3 or 3/4 cup unbeaten eggs (3 medium sized eggs)
3/4 teaspoon cloves	

Sift flour, sugar, baking powder, soda, salt, cloves and cinnamon. Add brown sugar, vegetable shortening and buttermilk or sour milk. Beat vigorously with a spoon for 2 minutes by the clock or about 300 strokes. Add unbeaten eggs. Beat 2 more minutes. Pour into well greased and floured 9 inch cake pans and bake at 350° for 30 to 35 minutes.

.. Orange-Raisin Filling ..

2 tablespoons brown sugar	3/4 cup water
2 tablespoons cake flour	1 cup washed raisins
1/4 cup orange juice	rind of 1 orange (medium size)

Mix brown sugar and cake flour. Add orange juice, water and raisins. Cook over low heat until thickened, about 10 minutes. Stir constantly. Remove from heat. Add the grated orange rind. Cool. Put between layers and top with this frosting.

.. Penuche Icing ..

1 1/2 cups brown sugar (packed in cup)	milk
3/8 cup (or 1/4 cup plus 2 tablespoons)	3/8 cup shortening
	1/4 teaspoon salt

Mix the above ingredients together thoroughly and bring slowly to a full rolling boil, stirring constantly and boil for 1 minute. Remove from heat and beat until lukewarm. Add 3/4 teaspoon vanilla. Beat until thick enough to spread. Note: 1/2 cup nuts may be pressed gently to sides of cake and sprinkled on top if desired.

Mrs. Edward L. Pavlik, Route No. 1, Verdigre, Nebraska

.. POPPY SEED CAKE ..

3/4 cup poppy seeds	2 cups flour (sifted)
3/4 cup milk	2 teaspoons baking powder
1 1/2 cups sugar	salt
3/4 cup butter	4 egg whites

Put poppy seeds in milk and let stand for 1 hour. Cream butter and sugar. Add flour sifted with baking powder, and salt alternately with milk and poppy seeds. Fold in stiffly beaten egg whites. Bake in a moderate oven.

4 egg yolks
1 1/2 teaspoons corn starch

.. Filling ..

1 cup sugar
1/2 cup nut meats

Cook yolks, sugar and corn starch until thick. Cool slightly and add nut meats.

.. Frosting ..

1/4 cup water
12 marshmallows
1 1/2 squares chocolate

Cook in double boiler until chocolate and marshmallows are melted and well blended. Cool and add powdered sugar to make right consistency to spread.

Mrs. W. Marvin Lindstrom, Watertown, South Dakota

.. ORANGE GINGERBREAD ..

1 egg	1/2 teaspoon ginger
1/2 cup molasses	1 teaspoon cinnamon
1/2 cup dark syrup	1/2 cup melted lard
1/2 cup boiling water	juice of 1 large orange (at least 1/4 cup juice)
2 cups flour	
2 teaspoons soda	

Beat egg, add molasses and syrup and beat well. Add boiling water alternately with flour, sifted with soda and spices. Add the melted lard. Mix well and add the orange juice last. The batter will be quite thin. Makes a large gingerbread. Bake at 325°. Serve warm with whipped cream.

Mrs. John Kukowski, Badger, Minnesota

.. CHOCOLATE FUDGE CAKE ..

2 cups cake flour	1 teaspoon vanilla
2 teaspoons baking powder	2 - 1 ounce squares unsweetened chocolate
1/2 teaspoon salt	1/2 cup hot water
1 cup sugar	1 egg
1/2 cup shortening	
3/4 cup milk	

Sift flour, baking powder, salt and sugar together. Add shortening, milk and vanilla. Beat for 2 minutes. Dissolve chocolate in hot water. Add the egg and chocolate to batter. Bake in moderate oven (375° F.) for 30 minutes.

.. Topping ..

6 tablespoons melted butter	1/4 cup cream
1/2 cup brown sugar	1/2 teaspoon vanilla
	1 cup shredded cocoanut

Mix butter, sugar, cream, vanilla and cocoanut together. Frost cake; place under broiler 7 minutes.

Mrs. Eddie DeBates, Adrian, Minnesota

.. UPSIDE DOWN CAKE ..

1 cup dried apricots	1 cup sugar
12 dried prunes	1 teaspoon salt
3/8 cup warm water	2 teaspoons baking powder
2 tablespoons butter	1/2 cup shortening
1/2 cup sugar	3/4 cup milk
1 3/4 cups cake flour	2 eggs unbeaten
	1 teaspoon vanilla

Soak fruit in warm water for 30 minutes. Drain and pit prunes. Melt butter in 9 inch square pan, add $\frac{1}{2}$ cup sugar and heat slightly. Blend. Arrange fruit on top of sugar and butter mixture, cut side up. Sift dry ingredients. Add shortening and $\frac{1}{2}$ cup of milk beating two minutes. Bake Add balance of milk, eggs and vanilla and beat another 2 minutes. Bake in 350° oven for 35 minutes. Let stand 10 minutes. Invert on serving dish.

Mrs. Ethel Banks, Pierre, South Dakota

YELLOW ANGEL FOOD CAKE . . .

10 or 11 egg yolks	1 teaspoon lemon extract
$\frac{1}{2}$ cup cold water	$1\frac{1}{2}$ cups cake flour
pinch of salt	$\frac{1}{2}$ teaspoon cream of tartar
1 cup sugar	$\frac{1}{2}$ teaspoon baking powder

Beat egg yolks with cold water and salt for 15 minutes. Fold in sugar and lemon extract. Sift flour, cream of tartar and baking powder together 5 times. Fold in egg mixture. Bake as for white angel food for 1 hour.

Mrs. Leon Ulmer, Miller, South Dakota

VARIATIONS FOR ANGEL FOOD CAKES . . .

1. Substitute $\frac{3}{4}$ cup cake flour and 5 tablespoons cocoa for 1 cup cake flour. Sift cocoa with flour and sugar 4 times.
2. Fold in $\frac{1}{2}$ cup finely chopped, drained maraschino cherries just before baking.
3. Cut cake crosswise in 2 layers. Fold toasted almonds into flavored whipped cream for filling. Frost with whipped cream and sprinkle generously with toasted shredded almonds. Serve at once.

Mrs. Warren Case, Huron, South Dakota

SOUR CREAM SPICE CAKE . . .

1 cup sour cream	$1\frac{1}{2}$ cups flour
1 teaspoon soda	1 teaspoon baking powder
1 cup sugar	$\frac{1}{4}$ teaspoon nutmeg
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ teaspoon allspice
1 egg	1 teaspoon cinnamon
$\frac{2}{3}$ cup chopped raisins	

Mix together the sour cream, soda, sugar and salt. Add the beaten egg. Add the sifted dry ingredients, saving a little to mix with the raisins. Add raisins. Bake in moderate oven, till done.

Mrs. H. B. Newland, Huron, South Dakota

CRANBERRY SPICE CAKE . . .

$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ teaspoon salt
1 cup sugar	1 teaspoon soda
1 egg beaten	1 teaspoon baking powder
1 cup raisins	1 teaspoon cinnamon
$\frac{1}{2}$ cup nut meats	$\frac{1}{2}$ teaspoon cloves
$1\frac{3}{4}$ cups sifted all-purpose flour	1 cup whole cranberry sauce

Cream shortening and sugar; add egg; add raisins and nuts. Combine dry ingredients and sift; add to first mixture. Stir in cranberry sauce; bake at 350° F. for about one hour in tube pan or for 30 to 40 minutes in layer cake pans. Ice with Cranberry Cream Cheese Frosting.

Cranberry Cream Cheese Frosting . . .

3 ounce package cream cheese	$\frac{1}{8}$ teaspoon salt
4 tablespoons whole cranberry sauce	1 pound confectioners' sugar

Soften cream cheese with cranberry sauce. Add salt. Gradually add sugar, beating until creamy.

EXTRA SPECIAL FRUIT CAKE . . .

1 pound Brazil nuts ($1\frac{3}{4}$ cups)	1 teaspoon baking powder
1 pound walnuts ($2\frac{1}{4}$ cups)	pinch of salt
1 pound dates (3 cups)	2 medium (3 or $3\frac{3}{4}$ oz.) bottles Maraschino cherries (1 red and 1 green)
$1\frac{1}{2}$ cups sugar	4 eggs
$1\frac{1}{2}$ cups cake flour	

Do not chop nuts or dates; leave whole. Pour sugar over nuts and dates. Sift together and add cake flour, baking powder and salt. Add red and green cherries and juice. Separate 4 eggs and add beaten egg yolks. Fold in stiffly beaten egg whites last. Bake at 325° F., 1 hour and 15 minutes. Makes 2 loaf sized cakes.

Mrs. M. G. Elke, Luverne, Minnesota

Mrs. Albert Saylor, Wishek, North Dakota

GRAHAM CRACKER FRUIT CAKE (UNCOOKED) . . .

1 pound candied fruit cake mix	1 cup honey
2 pounds graham crackers	1 cup butter
2 cups seeded raisins	1 teaspoon cloves
1 cup finely cut walnuts	1 teaspoon salt
2 cups cooked prunes (drained and run through food chopper)	1 teaspoon mace
	2 teaspoons cinnamon
	2 teaspoons vanilla

Cream butter and honey until smooth and creamy. Add all the rest of the ingredients except crackers. Mix thoroughly with the hands. Let stand two hours, then add the crackers which have been run through the food chopper. This recipe makes three large fruit cakes. Wrap in waxed paper and store until ready for use.

CARAMEL ICING . . .

1 cup brown sugar, firmly packed	Enough powdered sugar for a spreading consistency
$\frac{1}{2}$ cup butter	
$\frac{1}{4}$ cup milk	

Cook the sugar and butter about 2 minutes. Add milk. Let come to a boil. Add enough powdered sugar to make of spreading consistency. This makes quite a large batch.

Mrs. Neva Stone, Huron, South Dakota

ICING . . .

$2\frac{1}{2}$ cups sugar	$\frac{1}{3}$ cup white syrup
$\frac{1}{2}$ cup cream	$\frac{2}{3}$ package chocolate bits
	8 or 10 marshmallows

Boil sugar, cream and syrup to soft ball stage. Take from heat, add chocolate bits and marshmallows. Beat till creamy and loses gloss. More cream may be added.

Mrs. Wesley Brownell, Allen, Nebraska

NEVER FAIL PENUCHE FROSTING . . .

1 cup brown sugar, firmly packed shortening
 1/2 cup granulated sugar 1 tablespoon corn syrup
 1/3 cup top milk 1/4 teaspoon salt
 4 tablespoons butter or vegetable 1 teaspoon vanilla

Combine brown sugar, sugar, milk, shortening or butter, corn syrup and salt in a large sauce pan. Bring to a full rolling boil stirring constantly, (when it is boiling so hard you can't stir fast enough to stop it from boiling.) Boil it exactly 1 1/2 minutes, stirring all the time. Remove from heat and cool to lukewarm. Add vanilla. Beat to a spreading consistency. This is delicious on chocolate or burnt sugar cake. Note: This frosting stays nice and soft.

Mrs. Richard Kuiper, Hull, Iowa

MIX-IN-A-MINUTE PEANUT BUTTER FROSTING . .

1/4 cup butter 1/4 cup cold strong coffee
 1/3 cup peanut butter 1/2 teaspoon vanilla
 1 teaspoon salt 1 cup brown sugar
 1/4 ounce melted bitter chocolate

Cream butter, blend in peanut butter and salt. Combine coffee and vanilla. Add alternately with sugar, a small amount at a time. Add chocolate and cream until smooth.

Mrs. Wallace Ward, Okaton, South Dakota

PEANUT BUTTER FROSTING . . .

1 cup brown sugar 3 or 4 tablespoons cream (or more)
 2 tablespoons peanut butter

Boil the brown sugar and cream 2 minutes. Take from flame and add peanut butter. Beat until it is thick enough to spread.

Mrs. Jennie Beningen, Willmar, Minnesota

HARD FROSTING . . .

For a hard frosting for cookies one can pack together, just add boiling milk to powdered sugar; leave open until they dry hard. Add flavoring and a little coloring if desired.

Mrs. John Peterson, Pipestone, Minnesota

ORANGE FILLING . . .

4 egg yolks juice of 2 oranges
 1 cup sugar rind of 1/2 orange

Cook in double boiler until thick. Store in refrigerator until ready to use. Add 1 cup whipped cream. Cocoanut may be added. This is good for cakes and puddings.

Mrs. Leon Ulmer, Miller, South Dakota

Ruth Gustafson, Canby, Minnesota

CAKE TOPPING . . .

1 banana vanilla
 powdered sugar 1 cup whipped cream

Mash banana, add powdered sugar and vanilla to taste. Add this to the whipped cream. Top individual servings of cake.

Mrs. Eugene Liedle, Eureka, South Dakota



COCOANUT GRAHAM CRISPS . . .

1 1/4 cups brown sugar 1/2 cup nut meats
 1/3 cup butter 1/2 teaspoon vanilla
 2 eggs 1 cup sifted flour
 1/2 teaspoon salt 1/2 cup graham cracker crumbs
 1/2 cup shredded cocoanut

Cream butter. Add sugar gradually. Beat in eggs, one at a time. Add vanilla. Sift flour with graham cracker crumbs and salt. Add gradually to creamed mixture. Add nuts and cocoanut. Spread the dough on a greased sheet thinly (or oblong layer pan) 1/4 inch thick. Bake in 400° oven about 30 minutes or until done. Cut into squares while warm.

Evelyn Dugdale, DeSmet, South Dakota

CHOCOLATE MACAROONS . . .

1/2 cup butter 1 teaspoon vanilla
 4 squares bitter chocolate 2 teaspoons baking powder
 2 cups white sugar 2 cups flour
 4 eggs 1/4 teaspoon salt

Combine butter and chocolate. Melt in pan over hot water then cream the sugar into that hot mixture. Beat in eggs, one at a time. Add vanilla. Sift the flour, baking powder and salt together and add to above mixture. Chill. Spoon out in tiny balls, roll in powdered sugar and place on a greased cookie sheet. Do not flatten. Bake in a 375° oven about 15 minutes. They store beautifully for weeks in a tight container. Dee-licious!

Mrs. Earl Orr, Merrill, Iowa

DATE NUT MACAROONS . . .

2 egg whites 1/8 teaspoon salt
 2/3 cup powdered sugar (sifted) 1 teaspoon vanilla
 1/2 cup shredded cocoanut 1 cup chopped pitted dates
 1/2 cup nutmeats

Beat the egg whites stiff, blend in the sugar. Add remaining ingredients. Drop by teaspoon on greased baking sheet and bake about 10 minutes in a 325° oven.

Mrs. Jacob Stevensen

Mrs. Cecil Brady

ALMOND KISSES . . .

1 cup roasted blanched almonds 3 cups sugar
 (chopped) 1 cup water
 4 egg whites

Beat egg whites stiff. Boil sugar and water to hard crack stage (300°F.). Beat syrup slowly into egg whites. Continue to beat until stiff. Stir in almonds. Cool. Drop by tablespoonsful onto flour dusted cookie sheet. Bake in moderately slow oven (325°F.) about 5 minutes. Makes

about 3½ dozen cookies. To make them festive, top with a bit of maraschino cherry before baking. Good for Valentines Day, with ice cream, delicious.

Mrs. Edwin Lentz, Wakefield, Nebraska

BRAZIL NUT BALL COOKIES

- | | |
|------------------------|-------------------------|
| 1 cup shortening | ½ cup shredded cocoanut |
| 1 cup sugar | 2 teaspoons vanilla |
| 2 eggs | 2¼ cups flour |
| 2 cups cut Brazil nuts | ¼ teaspoon salt |
| | ½ teaspoon soda |

Cream shortening and sugar well. Add beaten eggs and cream the mixture. Add nuts, cocoanut and vanilla. Sift flour, salt and soda, add to the mixture. Drop by spoonful on greased cookie sheet. Bake 12 to 15 minutes at 350°F. Pretty with a red or green cherry on top of each cookie. Highly recommended.

Mabel Hansen, Sioux City, Iowa

CHINESE CHEWS

- | | |
|---------------------|---------------------------|
| 1 cup chopped dates | 2 teaspoons baking powder |
| 1 cup chopped nuts | 1 cup sugar |
| ¾ cup flour | 3 eggs, beaten |

Mix all ingredients thoroughly. Bake in flat pan thin enough to just cover bottom. Bake 10 minutes. Take out of oven, cut into squares while hot. Roll in hands and then in granulated sugar. Good at holiday season!

Zena M. Barnes, Scotia, Nebraska

FUDGE COOKIES

- | | |
|------------------------|---------------------------|
| ½ cup butter | 4 tablespoons sweet milk |
| 1 cup brown sugar | ¾ cup raisins |
| 2 eggs | ¾ cup nuts |
| 2 squares chocolate or | ⅛ teaspoon salt |
| 6 tablespoons cocoa | 2 cups flour |
| | 2 teaspoons baking powder |

Mix together and drop by spoonful on baking sheet and bake in a moderate oven.

Mrs. Melvin Turbak, Kranzburg, South Dakota

PINEAPPLE-COCOANUT BARS

- | | |
|--------------------|---------------------------------|
| First Part: | Second Part: |
| 1 cup flour | 1 cup flour |
| ¼ cup brown sugar | ½ teaspoon baking powder |
| ¼ teaspoon salt | 1 egg |
| ¼ cup butter | 1 cup crushed drained pineapple |
| | ½ teaspoon vanilla |
| | 1½ cups brown sugar |
| | ¾ cup shredded cocoanut |

Blend the first part together with pastry blender and press into buttered 11" x 7" pan. Bake 15 minutes or until lightly browned in 350° oven. Second Part: Beat egg until light, then beat in the brown sugar. Add the flour and baking powder sifted together. Add vanilla, cocoanut and well drained pineapple. Spread second mixture over baked crust layer. Bake 45 minutes in 350° oven. Cut in bars. May be iced with powdered sugar icing using the pineapple juice as the liquid.

Mrs. Wm. H. Krause, Walthill, Nebraska

PINEAPPLE-NUT-COOKIES

- | | |
|--|-----------------------------|
| 1 cup shortening (scant if using lard) | small can crushed pineapple |
| 1 cup granulated sugar | 1 cup nut meats |
| 1 cup brown sugar | 1 teaspoon vanilla |
| 2 eggs | 1 teaspoon soda |
| | 4 cups flour |

Cream shortening and sugar together. Add two beaten eggs. Drain pineapple and add vanilla and nuts. Sift soda with flour. Combine. Drop by teaspoon on cookie sheet. Bake at 350° about 12 minutes.

Mrs. Frank S. Putnam, Hartland, Minnesota

HONEY COOKIES

- | | |
|-------------------------|-----------------|
| 1 cup sugar | 1 cup honey |
| 2 tablespoons hot water | 2 teaspoon soda |
| 2 teaspoons ginger | ¾ cup flour |

Mix these ingredients, and let stand overnight. When ready to bake, add enough flour to make a stiff dough. Roll into small balls and bake in a moderate oven until lightly browned.

Mrs. Harry Busch, Prescho, South Dakota

POPPY SEED COOKIES

- | | |
|--------------------------|---------------------------------|
| 3 cups all purpose flour | 1 egg, beaten |
| ¾ teaspoon soda | ½ cup buttermilk |
| ½ teaspoon salt | 2 tablespoons lemon juice |
| ¼ cup butter | 2 tablespoons grated lemon rind |
| ¼ cup shortening | ½ cup whole poppy seeds |
| | ½ cup sugar |

Sift the flour; measure and resift 3 times with soda and salt. Cream the butter with shortening until smooth and soft; blend in sugar gradually. Add egg, beat until fluffy. Add flour mixture in 3 portions alternately with buttermilk, beginning and ending with flour and beating well after each addition. Add lemon juice, rind and poppy seeds, mixing thoroughly. Chill dough at least 1 hour, then roll out thin on a floured board. Cut out, and transfer to lightly greased baking sheets. Bake in a moderately hot oven 425° for 6 to 8 minutes, or until delicately browned. Remove to cake racks to cool. Makes 4 to 6 dozen, depending on size.

Mrs. A. J. Evans, Des Moines, Iowa

SALTED PEANUT COOKIES

- | | |
|--------------------------|------------------------------|
| 2 cups sifted flour | 1 scant teaspoon soda |
| 1 cup white sugar | 1 cup salted peanuts |
| | (Spanish with red shell) |
| 1 cup brown sugar | 1 teaspoon vanilla |
| 2 eggs beaten | 1 cup shortening part butter |
| 1 teaspoon baking powder | 1 cup crushed corn flakes |
| | 1 cup oatmeal |

Cream shortening and add sugar. Add the vanilla and beaten eggs. Cream well. Add cornflakes and oatmeal and the flour, sifted with the baking powder and soda. Spoon out the size of a walnut and press flat with a fork. Bake 10 minutes in 375° oven or until brown.

Mrs. Andy Fleshner, Lismore, Minnesota

Mrs. Carl Zwieg, Clark, South Dakota

EGG YOLK COOKIES . . .

9 egg yolks, well beaten	1/4 teaspoon salt
1 1/2 cups brown sugar	4 cups sifted flour
1 cup butter	2 teaspoons lemon or orange
1 teaspoon soda	extract or grated lemon or
2 teaspoons baking powder	orange rind
1 cup raisins	1 cup nuts

Beat yolks very light. Cream butter and sugar until very fluffy. Add yolks and flavoring. Sift dry ingredients and add. Add the raisins and nuts. May need more or less flour for right consistency. Drop by teaspoonsful on greased cookie sheet. Bake 10-12 minutes at 350°F. Makes a large batch.

Mrs. Joseph E. Terrill, Plainville, Kansas

BEAR PAW COOKIES . . .

4 eggs	1/2 cup cocoa
1 cup sugar	1/2 teaspoon cinnamon
2 cups fine dry bread put	1/2 teaspoon cloves
through food grinder	1/2 teaspoon baking powder
1 cup cake flour	3 teaspoons melted shortening

Beat eggs until light and fluffy and they begin to thicken. Add sugar, continue beating. Sift flour, cocoa, cinnamon, cloves and baking powder. Add with the crumbs to batter. Last add and blend the shortening. Mold into small oval balls, place on greased baking sheet, take floured fork, press tines on one edge of dough to form paw. Bake 15 minutes in 350° oven.

Mrs. Dale Burdick, Ortonville, Minnesota

SOUR CREAM COOKIES . . .

1 cup sugar	1/2 teaspoon nutmeg
1 cup sour cream	1 cup raisins
2 eggs	1/4 cup nuts
1 teaspoon soda	about 2 cups flour

Mix ingredients together and bake. Brown sugar may be substituted for the white.

Mrs. O. J. Sellavald, Elkton, South Dakota

BROWN SUGAR CHEWS . . .

2 eggs	1 cup dates cut fine
2 cups brown sugar	1/2 teaspoon salt
1 1/2 cups cake flour	1/2 teaspoon vanilla
1/2 teaspoon baking powder	1 cup nuts cut fine

Beat eggs until light. Add sugar gradually, beating well. Add vanilla, nuts and dates. Drop by teaspoon on to a well greased cookie sheet and bake at 350°F. 8 to 10 minutes. Remove with spatula while very hot.

Mrs. Earl R. Mildenberger, Wells, Minnesota



QUICK APPLE PIE . . .

2 pounds apples (about 4 or 5)	2 tablespoons flour
1 cup sugar	1/8 teaspoon salt
1/4 teaspoon cinnamon	1 tablespoon lemon juice
	1 tablespoon melted butter

Grate the peeling from the apples into a bowl. Quarter and cut apples into 16ths and place in heavy skillet or baking dish. Combine sugar, cinnamon, flour, salt and apple peel and mix with apple slices. Dribble lemon juice and butter over all. Cover tightly and steam in oven or over low direct heat until apples are soft but not done. Spoon hot apples into an unbaked crust; cover with top crust and press edges together firmly. Slash top for steam escape. Slip into a very hot oven, 450°F., and bake 15 minutes.

CRANBERRY MINCE TARTS . . .

1 can cranberry jellied sauce	1 cup mince meat	pastry
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Crush cranberry sauce with a fork. Combine with mince meat. Fill 4 to 6 unbaked tart shells and cover with strips of pastry. Bake in hot oven 425°F. for 15 to 20 minutes.

CRANBERRY CREAM PIE . . .

1 envelope unflavored gelatin	1 1/2 teaspoons vanilla
1 tablespoon water	1/2 teaspoon almond extract
1/2 cup sugar	1 cup heavy cream
2 tablespoons cornstarch	1/2 cup almonds, chopped, toasted
1/4 teaspoon salt	1/2 cup cubed jellied cranberry sauce
1 cup hot milk	1 baked pastry shell
3 egg yolks, beaten	cranberry sauce cut-outs

Soften gelatin in cold water. Mix sugar, cornstarch, and salt. Add to scalded milk; cook until thick then cook 15 minutes longer, stirring constantly. Stir a small amount of mixture at a time into beaten egg yolks. Return to double boiler and cook a few minutes longer. Add gelatin. Add extracts and cool. Fold in whipped cream when gelatin mixture begins to jell. Add almonds and cubed cranberry sauce. Spoon into baked pastry shell. Chill. Decorate with cut-outs made from slices of jellied cranberry sauce.

CRANBERRY CHIFFON PIE . . .

1 envelope unflavored gelatin	1 teaspoon grated lemon rind
1/4 cup cold water	2 teaspoons lemon juice
1 can jellied cranberry sauce	2 egg whites
1/2 teaspoon salt	2 tablespoons sugar
	8 inch baked pastry shell

Place gelatin in custard cup. Add cold water and let stand 2 minutes. Place custard cup in pan of boiling water until gelatin dissolves. Add to

jellied cranberry sauce (crushed with a fork). Add salt, lemon rind and lemon juice; chill until mixture begins to set. Beat egg whites until stiff and beat in sugar. Fold into cranberry mixture. Pour filling into baked pastry shell and chill until firm. Top with whipped cream, if desired.

... CREAM APPLE PIE ...

8 large apples, peeled, cooked	2 egg yolks
in a little water	$\frac{3}{4}$ cup sweet cream
$\frac{1}{2}$ cup sugar	1 teaspoon cinnamon

Mix and pour in unbaked pie shell, bake till shell is brown. Add meringue.

Mrs. Clarence Rasmussen, Hartington, Nebraska



... APRICOT DAINTY ...

$\frac{1}{2}$ pound dried apricots	1 cup marshmallows
sugar	Cocoanut or chopped walnut meats

Soak apricots over night in cold water to cover. Cook until tender. Mash and add sugar to taste. Cool apricots slightly. Add marshmallows and fold in. When marshmallows are melted, put in sherbet glasses and sprinkle with coconut or chopped nuts over the top. This makes an inexpensive and delicious dessert and is quickly prepared. Serves 4.

Mrs. Yeager, Sioux City, Iowa

... DANISH PUDDING WITH FRUIT SAUCE ...

3 cups cooked rice	$\frac{2}{3}$ cup sugar (or enough to suit
1 envelope plain gelatin	taste)
2 teaspoons vanilla	1 cup whipping cream

Cook rice in usual manner, rinse and drain. Dissolve gelatin in 4 tablespoons cold water and add to warm rice. Add sugar and vanilla. Chill. When cold add the whipped sweetened cream. Spoon into sherbets and chill.

Fruit Sauce: Use either cherry, raspberry or strawberry juice or some similar juice. Dilute a little with water. Use 2 cups of diluted fruit juice. Enough sugar to make it quite sweet. Add enough corn starch to thicken the mixture to a syrupy consistency. Cook over medium heat. Cool and pour over the chilled pudding. It may be served in a pitcher and placed on the table.

Mrs. Carl R. Peterson, Marcus, Iowa

... CRANBERRY PUDDING ...

2 teaspoons soda	$\frac{1}{2}$ cup molasses
$\frac{1}{2}$ cup hot water	$\frac{1}{2}$ cup flour

Mix together in a bowl, add 2 cups clean cranberries cut in half. Add another cup of flour, put in 1 pound coffee cans and steam $1\frac{1}{2}$ hours.

Sauce

1 cup sugar	$\frac{1}{2}$ cup cream
$\frac{1}{2}$ cup butter	1 teaspoon vanilla

Boil together in a pan and serve hot on the pudding. Very thin, but oh so good!

Mrs. Edmund Bessler, Sioux Falls, South Dakota

... CRANBERRY SHERBET ...

1 pound or 4 cups cranberries	$\frac{1}{4}$ cup cold water
2 cups boiling water	2 cups sugar
1 teaspoon unflavored gelatin	1 pint gingerale

Cook cranberries in water until skins pop. Press through strainer. Add gelatin softened in cold water and the sugar. Stir until dissolved. Cool. Add gingerale. Quick freeze in automatic refrigerator tray to mushy consistency. Turn into mixing bowl and beat with ready mixer or electric beater. Freeze until firm in tray or paper cups or freeze in hand freezer. Serves 8 to 10. It also can be used on lettuce leaves with whipped cream and salad dressing.

Mrs. E. C. Lewis, Parkston, South Dakota

... CRANBERRY SNOW BALLS ...

1 quart vanilla ice cream	1 can cocoanut
	1 can whole cranberry sauce

Roll each scoop or heaping spoonful of vanilla ice cream in shredded cocoanut. Place in serving dish. Spoon whole cranberry sauce (just as it comes from the can) over cocoanut ice cream balls and serve immediately. Serves 4 to 6.

... MOCK PLUM PUDDING ...

1 package orange gelatin	$\frac{3}{4}$ cup nut meats
2 cups boiling water	$\frac{3}{4}$ cup raisins
$\frac{1}{2}$ cup sugar	$\frac{3}{4}$ cup grape nuts
$\frac{3}{4}$ cup dates	dash cinnamon

Mix gelatin, water and sugar and pour in mold, till partly congealed. Then add remaining ingredients and chill. Serve with whipped cream. For a less rich pudding cut down on fruits and nuts.

Mrs. Charles Woodward, Hurley, South Dakota

... SMOOTH ICE CREAM ...

10 ounce package of	$1\frac{1}{2}$ cups crushed canned or fresh
marshmallows	peaches
5 tablespoons milk	$\frac{1}{2}$ pint whipping cream
vanilla to taste	$\frac{1}{4}$ teaspoon salt

Combine milk and marshmallows in top of double boiler, when melted remove from heat and add peaches and salt, whip the cream and flavoring. Fold cream into peach mixture and pour into trays and freeze.

Mrs. Wm. Alter, Sioux Falls, South Dakota

... REFRIGERATOR ICE CREAM ...

$1\frac{1}{2}$ cups top milk	1 teaspoon vanilla
2 eggs	$\frac{1}{2}$ cup sugar and 2 tablespoons sugar
1 cup cream	salt to taste

Combine milk, egg yolks, salt, vanilla and $\frac{1}{2}$ cup sugar. Add the 2 tablespoons sugar to the stiffly beaten egg whites and add. Fold in the whipped cream. Place in refrigerator until partially frozen. Take out and beat. Return to freezer to finish freezing. Variations of fruits, nuts, preserves or flavorings may be added. To avoid crystallization, wrap tray in waxed paper.

Mrs. E. A. Moir, Sioux Falls, South Dakota

PEAR NUT TORTE

1 egg $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup sugar 2 large ripe pears
 2 tablespoons flour $\frac{1}{2}$ cup chopped nuts
 1 teaspoon baking powder 1 teaspoon vanilla

Beat egg and sugar together until very light. Mix flour, baking powder, and salt. Stir into the egg-sugar mixture. Peel pears and cut into large diced pieces. Combine with batter, together with nuts and vanilla. Bake in a buttered 8-inch square pan at 350° F. for 35 minutes. Serve warm or chilled, with cream, whipped cream or ice cream. Serves 6. This is a really special dessert. Quite different.

Your Neighbor Lady

PINK VELVET

14 graham crackers—crushed fine $\frac{1}{4}$ cup lemon juice
 4 tablespoons melted butter $\frac{1}{4}$ cup sugar
 1 package strawberry gelatin 1 teaspoon lemon rind, grated
 $\frac{1}{2}$ cup hot water 1 cup evaporated milk, chilled

Mix graham cracker crumbs with butter. Press into pie shell. Dissolve gelatin in hot water. Add sugar, lemon juice and rind. Let stand until partly set. Whip milk till stiff froth. Whip gelatin. Add two mixtures together until it forms a stiff peak. Pour into shell. Can be used in an hour. Top with whipped cream. A cup of crushed pineapple may be used.

Mrs. J. E. DeWall, Watertown, South Dakota

RHUBARB REVEL

3 cups diced rhubarb 3 tablespoons sugar
 1 cup water 1 tablespoon lemon juice
 1 cup sugar $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ cup crushed strawberries 2 egg whites stiffly beaten
 1 cup heavy cream

Combine rhubarb and water. Cook till tender. Stir in sugar. Run through a sieve. Add crushed strawberries sweetened with 3 tablespoons sugar. Stir in lemon juice and salt. Pour into trays and partly freeze. Remove to chilled bowl. Beat until smooth. Fold in egg whites and cream. Return to trays and freeze until firm. Ever so good!

Mrs. Walter Sorenson, Redwood Falls, Minnesota

GRAPENUT PUDDING

$\frac{1}{2}$ cup grapenuts pinch of salt
 1 cup boiling water $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{2}$ cup sugar $\frac{1}{4}$ teaspoon cinnamon
 1 teaspoon melted butter $\frac{1}{4}$ teaspoon nutmeg
 2 egg yolks, well beaten $\frac{1}{2}$ cup raisins
 2 egg whites, beaten

Pour boiling water over grapenuts. When cool, add sugar, butter, eggs, salt, spices and raisins. Add egg whites last. Bake about 20 minutes and serve with hard-sauce.

1 egg . . . Sauce . . .
 1 cup sugar 1 tablespoon butter

Blend eggs and sugar. Beat well. Add butter. Beat and cook in dish of hot water. If too thick add a little hot water.

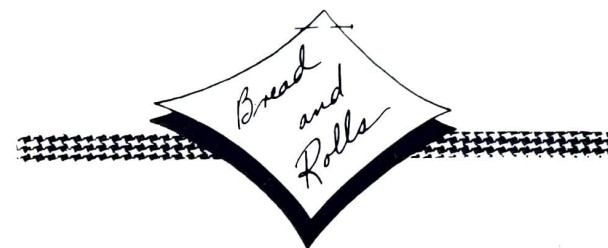
Mrs. Arnold Liedtke, Tyler, Minnesota

PLUMA MOSE

Prunes and raisins (about $\frac{3}{4}$ or salt
 1 cup) a few teaspoons sugar
 3 tablespoons flour $1\frac{1}{2}$ or 2 cups buttermilk or milk
 cinnamon 1 cup cream

Cook prunes and raisins until done in plenty of water. Make a thickening with flour, cinnamon, salt and sugar. Add a little buttermilk and stir until smooth. Add rest of buttermilk and cream. Add to prunes. Boil 1 or 2 minutes, stirring constantly. Serve either warm or cold.

Esther Herman, Marion, South Dakota



DANISH PASTRY

4 cakes yeast $\frac{1}{2}$ cup sugar
 1 tablespoon sugar 3 eggs
 1 cup lukewarm water $\frac{1}{2}$ teaspoon salt
 1 cup milk, scalded and cooled $\frac{1}{2}$ teaspoon vanilla
 7 cups sifted flour $\frac{1}{2}$ teaspoon lemon extract
 6 tablespoons shortening $1\frac{1}{2}$ cups butter

Dissolve yeast and sugar in water, add milk and 3 cups flour. Beat until smooth. Cream sugar and shortening, add eggs (reserve 1 egg white), add salt and flavoring and add to yeast mixture, add remaining flour to make moderately stiff dough. Place in greased bowl, cover and let rise $\frac{1}{4}$ in bulk. Roll out on floured board into oblong piece $\frac{1}{3}$ " thick. Using $\frac{1}{2}$ butter, place in small pieces over center $\frac{1}{3}$ of dough. Fold 1 end over to cover butter, place remaining butter on top and fold other $\frac{1}{3}$ of dough over to cover. Press edges down well. Roll out again $\frac{1}{2}$ " thick. Fold in fourths and chill $\frac{1}{2}$ hour. Roll out again. Shape into desired sizes or roll out and sprinkle with cinnamon and brown sugar and brush with remaining egg white mixed with 1 tablespoon cold water. Bake at 500° for 5 minutes then 400° for 10 to 25 minutes, depending on size. Frost with thin confectioners frosting.

Mrs. August Boldt, Parker, South Dakota

DANISH COFFEE CAKE

2 cups flour 2 eggs
 pinch salt 2 tablespoons sugar
 $\frac{1}{2}$ cup lard $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup milk nuts
 1 cake yeast raisins

Sift and measure flour, salt and combine with lard. Mix as you would for pie crust. Warm milk to luke warm and soften yeast in the milk. Mix yolks of eggs and 2 tablespoons sugar together, and add to batter. Let stand until doubled in bulk. Divide dough in 4 parts and roll very thin. Beat egg whites stiff and fold in sugar. Spread over centers of your rolled dough. Sprinkle with nuts and raisins. Fold dough to center and seal by pinching together. Sprinkle sugar over top and place on greased cookie sheet. Makes 4 small cakes. Bake in moderate oven until cakes are nicely browned and loose in the pan.

Mrs. Jens Henriksen, Holloway, Minnesota

BOHEMIAN COFFEE CAKE . . .

3 cups sifted flour	1/2 cup butter
1 cup brown sugar	1 cup chopped dates
1 cup white sugar	1 cup chopped nuts
1/2 teaspoon salt	1 cup buttermilk
1 teaspoon soda (dissolved in milk)	

Combine dry ingredients, except soda. Cut fat through dry mixture (as for baking powder biscuits) to the consistency of coarse corn meal. Remove 3/4 cup mixture for topping. Add dates and nuts, then sour milk to which soda has been added. This is a thick mixture. Spread in greased pan 8x11 or a little less taking care that the pan isn't too large for amount of topping. Spread topping and bake 40 to 45 minutes at 350°. This cake is good served either hot or cold. It is excellent for lunch or breakfast and has fine keeping qualities.

Mrs. Knute Johnson, Anoka, Minnesota

APRICOT NUT BREAD . . .

1/2 cup dried apricots	1 egg, well beaten
1/2 cup raisins	1 teaspoon vanilla
juice and rind of 1 large orange	2 cups flour
1 cup boiling water	1 teaspoon soda
1 cup sugar	1/4 teaspoon salt
2 tablespoons melted butter	2 teaspoons baking powder
1/2 cup nutmeats	

Wash and soak apricots in warm water for 30 minutes. Then grind apricots and raisins. Use the juice of one large orange and also the grated rind. Place juice in a cup and fill with boiling water. Pour over the ground raisins, apricots and orange rind. Add sugar, butter, egg and vanilla. Sift flour, soda, salt and baking powder together. Add to first mixture and add nutmeats. Put in 2 lightly greased pans lined with wax paper. Bake in bread tins and in a moderate oven 350°F. for about 1 hour.

Mrs. Jimmie Dahl, Elkton, South Dakota

FEATHER DUMPLINGS . . .

1 cup sifted cake flour	2 teaspoons melted fat
1 teaspoon salt	8 tablespoons milk
1 1/4 teaspoons baking powder	

Sift flour once, measure, add baking powder, and salt. Sift again. Add milk and fat. Stir quickly and lightly until a very soft dough is formed. Drop by small spoonful on simmering stew or fricassee, making sure each dumpling rests on meat or vegetables. Dumplings should not settle in the liquid. If necessary pour off excess gravy returning it to stew after the dumplings are cooked. Cover kettle tightly and cook gently 14 minutes. Do not remove cover while dumplings cook. Makes 6 to 8

dumplings. Note: for the fat use a little fat skimmed from the stew in making these dumplings. It gives extra good flavor. These dumplings are very good in sauerkraut.

Mrs. Peter Becker, Jr., Carlos, Minnesota

DANISH DUMPLINGS . . .

1/2 cup milk	1/4 teaspoon salt
1 teaspoon butter	1 cup flour
2 eggs	

Combine milk, butter and salt in a sauce pan. Place over low flame until hot. Add flour a little at a time and stir constantly. When flour has all been added you have a very stiff dough. Take off flame and let cool awhile. Add eggs, one at a time. Mix until smooth. Drop by spoonful in soup or broth and cook about 5 to 10 minutes. Keep lid on kettle while boiling.

Mrs. John Iverson, Avoca, Minnesota

"DUMPLINS" THAT NEVER FAIL . . .

1 egg	1 cup flour
2 tablespoons milk	1 teaspoon baking powder

Beat egg. Add milk, flour and baking powder. Have broth boiling. Drop by spoonful into broth. Boil 3 minutes without cover; 5 minutes with cover tight.

Mrs. Mearl DePull, Royal, Nebraska

COFFEE CAKE TOPPINGS . . .

For Four Coffee Cakes . . .

3/4 cup sugar	whipped cream
1 cup sour cream	3 tablespoons flour
1 slice bread (cubed)	2 tablespoons butter
fruit (stewed prunes, apples, etc.)	1 tablespoon sugar

Blend 3/4 cup sugar and sour cream. Add bread cubes and bring mixture to boil and boil for several minutes over low fire, then cool. Spread layer on raised coffee cake then a layer of any fruit you want, such as stewed prunes, apples, etc. Dot with whipped cream then sprinkle with crumbs made of flour, butter and sugar. Sprinkle brown or white sugar and cinnamon on top, then bake for about half an hour. Sweet or sour cream may be used. Boiling it makes it stay on the coffee cake very nicely.

Mrs. Dan Gackle, Yankton, South Dakota

Roll the sweet dough very thin. When risen to 1/2 inch, make small dents in the dough 1/4 inch from side of pan so topping doesn't run under the cake. Spread with thinly sliced apples, fresh or canned peaches, any fruit (except oranges or a particularly juicy fruit), then top with a mixture of sour cream and well beaten egg, 2 tablespoons cream and 1 egg to each cake. Sprinkle with cinnamon and sugar to taste, 1/2 cup sugar to a cake is about right. Bake at 375°F. until brown and custard is set. Fruit is not necessary. The cream mixture is very good alone. If fruit is not used, roll the dough a little larger than the pan and fill the center with the cream-egg mixture. Thus it does not run over.

Mrs. R. H. Porter, Naper, Nebraska

Cocoanut Topping . . .

1/4 cup butter	1/2 cup brown sugar
2 tablespoons flour	1 cup cocoanut

Blend and spread ingredients on top of risen coffee cake. A nice variation is 1 tablespoon grated orange rind.

Florence Renfrow, Calvin, North Dakota

. . . Cottage Cheese Topping . . .

1 pound cottage cheese	butter (size of a walnut)
1 cup sugar	sweet dough
3 eggs beaten	cinnamon

Roll the sweet dough larger than the pan and secure it to the edge of the pan as you do for pie crust. Let raise. Put the cottage cheese through a ricer (or mash lightly), add sugar, eggs, and melted butter and blend thoroughly. Pour over the dough. Sprinkle with cinnamon and bake.

Mrs. J. M. Dienstel, Belle Fourche, South Dakota

. . . Streusel Topping . . .

$\frac{1}{2}$ cup sugar	$\frac{3}{4}$ cup finely rolled bread crumbs or flour
$\frac{1}{2}$ teaspoon cinnamon	4 tablespoons broken nutmeats
3 tablespoons soft butter	

Mix sugar, cinnamon and bread crumbs and work in butter with the nutmeats. Sprinkle on raised dough.

Mrs. Ann Wells, Oldham, South Dakota

. . . Blue Grape Topping . . .

Just place the washed blue grapes to completely cover the top of the raised dough. Top with sour cream and sugar to taste and bake.

Mrs. P. A. Pederson, Guelph, North Dakota

. . . ORANGE DOUGHNUTS . . .

2 eggs	2 tablespoons orange rind
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup orange juice
$\frac{1}{2}$ cup sweet cream	2 cups flour
	2 teaspoons baking powder

Beat eggs, add sugar, sweet cream, orange rind, orange juice, flour and baking powder. Mix and drop by teaspoon in hot fat till done. Roll in sugar.

Mrs. Walter Nack, Groton, South Dakota

. . . DOUGHNUT MUFFINS . . .

$2\frac{1}{2}$ tablespoons shortening	2 tablespoons baking powder
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	$\frac{1}{2}$ teaspoon nutmeg
2 cups flour	6 tablespoons milk

Cream shortening and sugar; then add eggs, one at a time, beating well each time. Sift together dry ingredients and add alternately with the milk to the creamed mixture. Bake in muffin tins in a 400° oven about 15 minutes. Remove from pans while warm and dip into melted butter and a mixture of sugar and cinnamon.

Mrs. Herbert M. King, Spring Valley, Minn.*

M. Myers, Sioux City, Iowa

. . . MUFFINS WITH VARIATIONS . . .

$1\frac{1}{2}$ cups sifted flour	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup soft shortening or cooking (salad) oil
2 teaspoons double-action baking powder	1 egg
	$\frac{1}{2}$ cup milk

Mix together with pastry blender or blending fork, using a "cutting" motion at first to divide shortening into small pieces (about 8 to 10 strokes). Stir in circular motion with blender just until flour is moistened and ingredients blended. The batter will look lumpy. Fill greased muffin cups $\frac{3}{4}$ full. Bake 20 to 25 minutes in moderately hot oven (400°) or until golden brown. Serve hot with butter and jam or any desired spread. Makes 12 medium sized muffins.

Blueberry Muffins: Follow recipe and at the last fold in carefully 1 cup well-drained fresh or frozen blueberries. If canned berries are used use only $\frac{3}{4}$ cup. Cranberries are also very good, used instead of the blueberries.

Orange Honey Muffins: Follow recipe for muffin. Place in bottom of each well greased muffin cup 1 teaspoon honey, then a thin slice of unpeeled orange. Spoon batter on top. Serve orange slice up.

Date, Fig, or Raisin Muffins: Follow recipe for muffins and add 1 cup raisins or finely cut-up dates or figs.

Use $\frac{1}{4}$ cup measure from your measuring cups to fill muffin cups. Easier and the muffins will be the same size.

Mrs. E. R. O'Brien

. . . GOLDEN CROWN ROLLS . . .

1 cup milk scalded	1 teaspoon salt
$\frac{1}{2}$ cup shortening	2 cakes yeast
$\frac{1}{2}$ cup sugar	2 well-beaten eggs
	$4\frac{1}{2}$ cups flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in this mixture. Add eggs. Add flour. Mix to soft dough and knead lightly until smooth. Place in greased bowl. Cover with a damp cloth. Let rise in warm place until double. Knead down. Cover. Let rise 10 minutes. Shape into balls the size of a golf ball. Roll each in melted butter then in the sugar-nut mixture. Arrange in well-greased 9 inch tube pan. Do not lay too close. Allow space for raising. Sprinkle with remaining mixture. Cover. Let rise until double. Bake in moderately hot oven (350° to 375°) for 40 minutes. Makes 1 crown. Let stand a few minutes before turning out of pan to prevent breaking apart.

. . . Sugar-Nut Mixture . . .

$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup finely chopped walnut meats
1 teaspoon cinnamon	$\frac{1}{2}$ cup golden raisins

Combine all ingredients.

Mrs. H. J. Paukretz, Mountain Lake, Minnesota

. . . APPLE LOAF . . .

$\frac{1}{2}$ cup soft shortening	2 cups flour
$\frac{3}{4}$ cup brown sugar (packed in cup)	1 teaspoon baking powder
2 eggs	1 teaspoon soda
1 cup thick apple sauce (sweetened or unsweetened)	$\frac{1}{2}$ teaspoon salt
	$\frac{1}{2}$ cup chopped nuts

Mix shortening, brown sugar and eggs together. Add apple sauce, flour, baking powder, soda, salt and chopped nuts. Pour into greased pan 5 x 10 x 3 inches. Bake 50 to 55 minutes in moderate oven (350°F.).

Mrs. Olga Thorsen, Osage, Iowa

WHOLE WHEAT FRUIT BREAD . . .

- | | |
|-----------------------------|------------------------|
| 2 cups pastry flour | 1 teaspoon salt |
| 1 cup whole wheat flour | 1 egg, slightly beaten |
| $\frac{3}{4}$ cup sugar | 1 cup milk |
| 2 tablespoons baking powder | 2 cups dry mincemeat |

Sift pastry flour, baking powder, salt and sugar together. Add whole wheat flour. Add beaten egg with milk to dry mixture and beat vigorously. Fold in mincemeat and bake at 350° for 40 minutes or until done. Makes 2 loaves.

Mrs. Gordon Turner, St. Vincent, Minnesota



WOODCHUCKS . . .

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|----------------------------------|--------------------|
| 3 tablespoons flour | 1 can pimento |
| $\frac{1}{4}$ pound butter | 1 can mushrooms |
| 1 pint of milk | green pepper |
| $\frac{1}{2}$ can of tomato soup | 6 hard cooked eggs |
| 1 package sharp-flavored cheese | chopped olives |

Make a cream sauce of the flour, butter and milk. Add the rest of the ingredients. Put Chinese noodles on chop plate and pour mixture over them.

Mrs. Leslie Laudon, Ashley, North Dakota

SUNSHINE MEAT PIE . . .

- | | |
|-----------------------------------|------------------------------------|
| Crust: | Filling: |
| $\frac{3}{4}$ pound ground beef | 1½ cups drained whole kernel corn |
| 1 cup soft bread crumbs | 1 cup well drained canned tomatoes |
| $\frac{1}{2}$ cup milk | $\frac{1}{2}$ teaspoon salt |
| 1 egg | $\frac{1}{4}$ teaspoon basil |
| 1½ teaspoons Worcestershire sauce | Butter |
| 2 tablespoons minced onion | |

To make "crust", soak bread crumbs in milk and beaten eggs for 5 minutes. Add beef, salt, Worcestershire sauce and onion; mix thoroughly. Line the bottom and sides of a 9-inch pie plate with mixture. Mix together corn and tomatoes and drain off all excess liquid; add seasonings. Fill meat shell, dot with butter and bake for 50 minutes at 350° F. Cut in pie shaped wedges for serving. Garnish with green pepper rings or parsley. Very attractive and different and very good tasting. A new way to serve old faithful ground beef. Different vegetables may be used.

Your Neighbor Lady, Yankton, South Dakota

PORK DRESSING STICKS . . .

Prepare your dressing. . . just a little more moist than usual. . . include finely chopped parsley, chopped onion, celery seed, thyme and paprika. Toss the dry ingredients together lightly. Stir in a beaten egg, about 3 tablespoons hot water and 3 tablespoons of melted fat.

Press dressing into a shallow pan and chill. Turn out on a greased cookie sheet and cut into sticks 1 inch wide and about 3 inches long. Bake in a moderate oven (350°) for 20 minutes.

HURRY-UP STEW . . .

- | | |
|--------------------------|-------------------------------|
| 4 tablespoons shortening | 4 stalks celery, diced |
| 3 onions chopped | 1 #2 can tomatoes |
| 1 pound hamburger | 1 tablespoon salt |
| 1 quart boiling water | $\frac{1}{2}$ teaspoon pepper |
| 4 carrots, diced | 1 quart cold water |
| | noodle batter |

Brown onion in fat. Add hamburger and toss with fork until brown. Add boiling water. Simmer 10 minutes. Put carrots, celery, tomatoes, seasonings and cold water in large kettle; bring to boil. Add meat mixture and simmer until vegetables are tender. Bring stew to a boil; place colander on top. Rub noodle batter quickly through colander; cook 5 minutes and serve at once. Batter makes "noodle curls" in stew. Serve — 6.

Quick Noodles . . .

- | | |
|-------------------------|-----------------------------|
| 2 eggs | 5 tablespoons milk |
| $\frac{3}{4}$ cup flour | $\frac{1}{2}$ teaspoon salt |

Combine eggs, milk, flour and salt making a thin batter.

Mrs. Myron Brehmer

HAMBURGER POT LUCK . . .

- | | |
|---------------------------------|---------------------------------|
| 1 cup cooked lima beans | 1 teaspoon Worcestershire sauce |
| 1 can tomato soup | $\frac{1}{2}$ teaspoon oregano |
| $\frac{1}{4}$ cup vinegar | $\frac{1}{4}$ cup chopped onion |
| 1½ tablespoons prepared mustard | 3 tablespoons meat drippings |
| | 1½ pounds hamburger |

Mix beans, tomato soup, vinegar, mustard, Worcestershire sauce, salt and oregano. Brown hamburger and onions in drippings, and mix with tomato and bean mixture. Bake in a 350° oven for 45 minutes.

Mrs. Harland Kumm, Osmond, Nebraska

FRESH SIDE PORK (ONE DISH MEAL) . . .

- | | |
|--------------------------------------|----------------|
| 1 small head cabbage (cut in chunks) | 1 small onion |
| 6 or 8 small carrots | whole allspice |

Cover above ingredients with water and boil 30 minutes. Cut side pork into $\frac{1}{8}$ inch slices. Fry until brown. Drain off fat and place on top of cabbage. Peel and quarter enough potatoes for family. Add to stew, cover with hot water, salt to taste and boil another 30 to 40 minutes. Simmering will improve the flavor of the stew.

Mrs. Ed Redman, Sanborn, Minnesota

CREOLE CHICKEN . . .

- | | |
|--|-------------------------------------|
| 2 cups diced chicken | 2 tablespoons chopped parsley |
| 1 cup cooked macaroni | 1½ cups chicken broth |
| 1 tablespoon chopped sweet red pepper or pimento | 3 or 4 egg yolks |
| 1 tablespoon chopped green pepper | $\frac{1}{2}$ cup cream or top milk |
| | 1 tablespoon flour |
| | 1 teaspoon salt |

Combine chicken, macaroni, red peppers or pimento, green pepper and parsley. Moisten with broth made of chicken broth, egg yolks,

cream or top milk, flour and salt. Let it all simmer together in the oven or deep well until the peppers and parsley flavors are well blended, a half hour or more.

Mrs. Frank Barbuto, Brookings, South Dakota

CHICKEN SOUFFLE . . .

1 cup cooked chicken	1/4 cup grated cheese
1/2 cup milk, scalded	3 tablespoons flour
2 tablespoons melted butter	salt and pepper
3 eggs	paprika

Combine flour and butter. Add milk slowly, stirring constantly. Cook over hot water until thick and smooth. Add cheese, slightly beaten egg yolks and chicken. Stir until well blended. Season to taste with salt, pepper and paprika. Carefully fold in stiffly beaten egg whites. Pour into well oiled casserole. Sprinkle with paprika. Set in pan of warm water. Bake in moderate oven (375° F.) until an inserted knife comes out clean. Serves 6.

Mrs. J. W. Patterson, Dakota City Nebraska

CHICKEN LOAF . . .

Boil one chicken with two stalks of celery until the chicken is tender. Cool the chicken, saving the broth but not the celery (this is just for flavor.) Cut up the chicken in bite size pieces. Mix in a large bowl:

The cut up chicken	5 cups broth (may add water to make up to the 5 cups if broth is not enough)
7 slices of bread (broken up)	5 eggs beaten
1 can cream of mushroom soup	
pimento as desired for color	

Pour in buttered pan about 12" by 16". Sprinkle the top with corn flakes. Bake at 350° F. for 45 minutes. This may be served in squares if desired and makes one chicken go such a long way without destroying that good chicken flavor.

Mrs. Donald Skattum, Hill, Minnesota

CHICKEN HOT DISH . . .

Cream a canned chicken and add a can of mushroom or the cream of mushroom soup. Just before you are ready to serve, place a can of chinese noodles in a baking dish. Pour the creamed chicken and mushrooms over the noodles and bake about 20 minutes. Can also be used with baking power biscuits.

Helen Austin, Elk Point, South Dakota

BEST CHICKEN . . .

1 quart canned chicken	1 pint canned corn
1/4 teaspoon black pepper	1 teaspoon salt
1/4 cup cracker crumbs	1 cup thin cream

Arrange cubed chicken and corn in layers in a casserole. Sprinkle each layer with seasoning. Pour broth from the chicken and cream over this. Sprinkle with cracker crumbs and bake in a moderate oven about 35 minutes.

BACON ROLLS . . .

8 slices bacon	4 cups bread crumbs (about 6 slices)
1 cup chopped onions	salt and pepper to taste
1/2 cup chopped celery	parsley (optional)
2 tablespoons bacon drippings	1/4 cup water

Brown onions and celery in drippings. Lightly toast bread crumbs and add onions, celery, seasonings, parsley and water. To make rolls—cross two slices of bacon, place dressing in middle and fold bacon slices over. Secure with toothpicks. Bake on rack in uncovered pan until bacon is crisped and brown. Serve with broiled tomato halves and a cream vegetable. Approximately 4 servings.

Mrs. Alois Herman, Aberdeen, South Dakota

OVEN DISH MEAL . . .

3 slices bread	1/4 teaspoon salt
1 3-ounce can deviled ham	1/4 teaspoon dry mustard
1 8-ounce can corn	1/4 teaspoon paprika
1 teaspoon grated onion	3/4 cup milk
2 eggs	1/4 cup grated American cheese

Trim bread. Cut into fourths diagonally. Spread with ham. Place in a 6 1/2" x 10" baking dish. Cover with corn. Blend onion, salt, mustard and paprika to eggs. Beat until mixed. Stir in milk. Pour over bread and corn. Sprinkle with cheese. Bake in a slow oven (325-350° F.) About 45 minutes. Makes six servings. Serve at once.

Mrs. Edwin Lentz, Wakefield, Nebraska

BUTTERMILK HAM SOUFFLE . . .

4 tablespoons butter	5 tablespoons flour
1 1/4 cups buttermilk	4 egg yolks, slightly beaten
2 cups cooked ham, ground	4 egg whites

Make white sauce with butter, flour and buttermilk. Add gradually to egg yolks. Cool slightly. Fold in ham and stiffly beaten egg whites. Add salt if necessary. Pour into buttered baking dish. Bake in a moderate oven (350° F.) 50 minutes. Serves 6.

Mrs. Norman King, Winner, South Dakota



ROADSIDE POTATOES . . .

8 cups raw ground potatoes	3 tablespoons flour
2 tablespoons green peppers (ground or chopped fine)	1 cup grated cheese
1 tablespoon onion (ground or chopped fine)	1/2 cup melted butter
	salt and pepper to taste
	hot milk

Have all ingredients ready, then grind the peeled potatoes. Work the combined ingredients in quickly, so the potatoes won't turn too dark. Put all into a casserole. Cover with hot milk. Add more during baking if necessary. Bake 1 1/2 to 2 hours in a 350°-375° oven. Serves 6. More grated cheese may be sprinkled over the top.

Mrs. Peter Huisinger, Canby, Minnesota

POTATO DELIGHT . . .

6 medium sized potatoes
salt
pepper

1 can mushroom soup
1 cup milk
butter

Boil potatoes with peelings. Cool and cube into a buttered baking dish. Salt and pepper and dot with butter (sparingly.) Dilute mushroom soup with milk. Pour over potatoes and bake in moderate oven 25 minutes. Serve warm.

Mrs. E. B. Buttery, Pickstown, South Dakota

BAKED CARROTS . . .

2 eggs well beaten
1½ cups cream
2 cups finely grated carrots

pinch of salt
1 cup cracker crumbs
1 large onion

Mix in order given and put in shallow baking dish. Bake in moderate oven, until done. Hamburger may be added.

Mrs. Virgil Bridges, Armour, South Dakota

GREEN STRING BEANS WITH TOMATOES . . .

1½ cups bacon bits
1 quart tomatoes

3 onions
1 quart string beans
seasoning to taste

Cut bacon in squares, brown and add onions and let cook for 15 minutes. Drain excess fat. Add tomatoes and string beans. Season to taste. Let cook 30 minutes. This can be put in oven if desired. Excellent with baked potatoes.

Mrs. C. L. Carpenter, Mitchell, South Dakota

BEAN LOAF . . .

3 cups cooked beans
1 cup bread crumbs
1 beaten egg
chopped onion

1 teaspoon sage
salt
pepper
chopped celery

Mash 3 cups of cooked beans, and mix well with the bread crumbs, egg, onion, celery and seasoning. Add some dried herbs if you like. Shape the mixture into a loaf, place it in a shallow pan, pour a little melted fat over the top and bake until the loaf is well browned. Serve the bean loaf with a tomato sauce made by cooking a sliced onion in 2 tablespoons of fat. Blend in 2 tablespoons of flour and brown slightly. Stir in 2 cups of cooked tomatoes, season and cook until thickened. If desired, add green or red sweet peppers, chopped fine.

KRAUT HOT DISH . . .

Place a layer of kraut in bottom of casserole. Make a bread dressing such as you would for fowl. Shape this into balls size pullet eggs. Wrap slice of bacon or side pork around the dressing and fasten with a toothpick. Lay on top of kraut and pour ½ cup water and bake in a 350° F. oven for 1 hour or until done.

Mrs. W. A. Pipke, Boyd, Minnesota

TOASTED POTATOES . . .

8 medium sized potatoes
½ cup butter
1½ cups cracker crumbs

1 egg (slightly beaten)
1 teaspoon salt
¼ teaspoon pepper

Pare potatoes, wash and dry well. Brush with softened butter, roll them in cracker crumbs. Dip them into slightly beaten egg and again roll in crumbs. Place potatoes in greased casserole. Sprinkle with salt and pepper and dot with butter. Cover and bake in hot oven (400°F.) 1 hour or until done.

Mrs. Paul Reimers, Crookston, Nebraska, Mrs. Nick Marra, Alton, Iowa and Mrs. Lambert Hollinga, Orange City, Iowa

SWEET POTATO BALLS . . .

Cook potatoes and mash fine. Add 2 eggs, mix well. Form into balls with marshmallow in the center. Roll in corn flakes or other crumbs. Bake until they pop open. Serve with the following dressing:

1 cup brown sugar
1 cup sweet cream

1 teaspoon flour
½ teaspoon vanilla

Cook till thick and put on top of the balls as much as desired.

Darlene Jensen, Hurley, South Dakota, thanks to Mrs. Leo Brenna, Yankton, South Dakota

GROUND POTATO HASH . . .

1 quart raw ground potatoes
2 cups of any leftover meat

1 onion, diced
pepper and salt

Mix above ingredients together. Add some gravy or milk. Bake 1 hour or till done and brown.

Mrs. Nick Marra, Alton, Iowa



BUTTERSCOTCH FILBERT ROLL . . .

1 cup brown sugar, firmly packed
2 tablespoons butter
¼ cup milk
1 tablespoon corn syrup
1 cup chopped filberts

¼ cup butter
pinch salt
3 cups confectioner's sugar
3 tablespoons hot milk
¼ cup dry cocoa

Boil brown sugar, butter, milk and corn syrup together, stirring constantly until mixture makes a firm ball when dropped in water or cook to 248°F. Remove from the heat until ready to use. Then combine butter, salt, confectioner's sugar and hot milk, and cream all together well and add butterscotch mixture, beating all the time until it becomes thick. Cool on platter until set and may be easily handled. Knead into this the chopped filberts. Form into log roll and roll in dry cocoa. Let stand over night before slicing.

CHRISTMAS LOLLIPOPS . . .

2 cups sugar
1 cup water

¾ cup light corn syrup
few drops flavoring
few drops any food coloring

Combine sugar, syrup and water. Place over medium heat and stir constantly until sugar has dissolved. Cook syrup until a little syrup dropped in water is brittle and hard. Take from heat and add coloring and flavoring. (If you want to make your lollipops different colors, divide cooked syrup in different pans, but work fast so it does not get hard). Then line up toothpicks (about 48) on cookie sheet, 3" apart so lollipop won't run together, you can use colored toothpicks if you wish for variety. Drop syrup from side of teaspoon over tips of toothpicks to make 1 1/4 inch disk. When candy is firm, not hard, loosen from cookie sheet so they won't crack.

Mrs. Fountain Cain, Hawarden, Iowa

ALOHA PANOCHA

1/2 cup brown sugar	1 tablespoon butter
1 cup granulated sugar	1/2 tablespoon vanilla
1/4 cup cream	1/2 cup broken walnuts
	1/2 cup canned shredded pineapple

Cook sugars, cream and pineapple until a soft ball forms when dropped in cold water. (238°F.) Remove from fire, add butter, cool and beat until creamy. Add vanilla and nut meats. Pour into buttered pan and cut into squares. Watch closely as this cooks quickly and burns easily.

Mrs. Anton Mueller, Cedar Rapids, Nebraska

MANKATO HILLS

4 cups light brown sugar	1 cup raisins
1 1/2 cups thick sour cream	1 cup nuts

Cook sugar and sour cream to soft ball stage, then remove from heat and let cool. Beat and add raisins and nuts. Drop large spoonful on buttered cookie sheet.

Mrs. T. F. Kiernan, Jamestown, North Dakota

DIVINITY CREAM

3 cups granulated sugar	1/2 cup boiling water
1/2 cup light corn syrup	1/4 teaspoon cream tartar

Boil all together until it forms a soft ball when dropped into cold water. Stir one half of this into the beaten whites of two eggs. Beat continually while the other half of syrup is put back on the stove and boils until it is brittle when tested in cold water. Add this syrup to the egg white and syrup mixture beating as syrup is added slowly. Beat in flavoring and continue beating until creamy. Any kind of nut meats may be added. Pour into pan. Thorough beating of eggs before any syrup is added is very important.

Candy may be mixed with hands after it cools. It may be patted out like bread dough on a buttered wax paper, and spread with peanut butter or melted chocolate, and rolled up like jellyroll and sliced. It may be colored.

Mrs. J. W. Patterson, Dakota City, Nebraska

CREAM CANDY

1 cup cream	2 cups white sugar
1/4 teaspoon cream tartar	1 teaspoon vanilla

Nuts, maraschino cherries, candied pineapple, cocoanut or dates (as desired)

Mix cream, sugar and cream tartar well. Place over heat and cook without stirring about 30 minutes, or until a soft ball can be rolled in

fingers. Remove from heat and beat. Add nuts, maraschino cherries, pineapple, cocoanut or dates and vanilla. Cool, then knead well and form into roll.

Nora M. French, Isabel, South Dakota

CANDY LUCY

1 cup sweet cream	1 cup sugar
1 cup karo syrup	1/3 cup post toasties
1/3 cup rice krispies	1 cup spanish peanuts
	3/4 cup cocoanut

Boil cream, sugar and syrup until firm ball stage is reached. Mix post toasties, rice krispies, peanuts and cocoanut together. Pour cooked syrup over this, mix well and press into buttered pan. Cut in squares after it has cooled enough. A few drops of vanilla is suggested although is not needed.

Mrs. Perry Van Vleet, Pickardville, North Dakota

POP CORN BALLS

1/4 pound butter	2 tablespoons sugar
1 pound marshmallows	popped pop corn

Have boiling water in bottom of double boiler then in upper part of boiler put in butter, marshmallows and sugar. Stir until it is all dissolved and hot. Butter hands and form corn into balls.

Mrs. Arthur Wagner, Aberdeen, South Dakota

POPCORN TAFFY

1 cup sugar	1 cup syrup
	1/2 cup thin cream

Cook above ingredients and when it forms a hard ball in cold water and so that the hard ball doesn't stick to your teeth, pour at once over popcorn and form into balls.

Mrs. Peter Hilger, Bloomer, Wisconsin

CRACKER JACK

1 cup molasses	1 cup sugar
1/2 teaspoon salt	1 tablespoon butter

Combine molasses, salt, sugar, and butter and boil to hard crack stage. Pour over 3 quarts popped corn and stir and spread in thin layer. Break up when cool.

Mrs. Rudolph Porath, Valentine, Nebraska

CHOCOLATE TREATS

4 squares unsweetened chocolate,	1 1/4 cups powdered sugar
melted (stir in a little butter also)	1 teaspoon vanilla
24 marshmallows—quartered	1 cup nutmeats
2 eggs	pinch of salt

Beat the eggs well, add powdered sugar, vanilla, salt and melted chocolate. Pour over quartered marshmallows, stir well, add nuts and stir again. Spoon onto waxed paper in little clusters and let set.

Mrs. Morris Simonson, Faribault, Minnesota



FROZEN FRUIT SALAD . . .

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|--------------------------------|-------------------------------|
| 1 No. 2½ can fruit cocktail | ¼ cup mayonnaise |
| 1 teaspoon unflavored gelatin | ⅛ teaspoon salt |
| 2 tablespoons lemon juice | ¾ cup whipping cream, chilled |
| 1 3-ounce package cream cheese | ½ cup sugar |
| | ½ cup chopped nuts |

Drain fruit cocktail. Soak gelatin in lemon juice, then dissolve over hot water. Blend cream cheese with mayonnaise and salt. Stir in gelatin. Whip cream until stiff, adding sugar gradually during last stages of beating. Fold in cheese mixture, nuts, and fruit cocktail. Pour into refrigerator tray that has been lined with waxed paper. Freeze until firm with refrigerator set at coldest setting (approximately 4 hours). Turn out on platter, remove paper, cut into thick slices. 8 servings.

Note: Let the salad stand at room temperature for a few minutes just before serving. The flavor and texture are ever so much better. Very delicious.

Your Neighbor Lady

FROZEN SALAD . . .

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|----------------------------|------------------------------|
| 1 small can fruit cocktail | 2 tablespoons salad dressing |
| 8 or 10 marshmallows | 1 cup whipped cream |

Put fruit cocktail in bowl. Add marshmallows, and salad dressing. Fold in whipped cream. Let set over night in freezing compartment. It will be ready to serve. Can also be stored for future use. Turn refrigerator 1° higher than what you have it for every day use. Serve on lettuce leaf.

Mrs. Lawrence Studer, Rose Creek, Minnesota

EASTER SALAD . . .

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|---------------------------------|--------------------|
| 1 package lemon or lime gelatin | 2 cups apple cider |
| diced apples | diced celery |

Combine gelatin and cider and dissolve. Add apples and celery after thickened. Leave it in molds. Tint dressing to your favorite color and add horseradish to dressing to give it an edge.

Mabel Hansen, Sioux City, Iowa

GINGER ALE SALAD . . .

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|--|-------------------------------------|
| 1 package gelatin | ½ cup drained crushed pineapple |
| 3 tablespoons cold water | ½ cup chopped celery |
| ½ cup boiling water | ½ cup diced unpeeled apple |
| 1 cup ginger ale | 3 or more drops green food coloring |
| ½ cup white cherries, pitted, sliced and drained | nut meats (optional) |

Dissolve gelatin in cold water. Add boiling water and let stand. Add remaining ingredients. Serve with mayonnaise.

Mrs. Harold Yanney, Renwick, Iowa

TWENTY FOUR HOUR SALAD . . .

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|--|--|
| 2 cups white cherries, halved and pitted | ¼ pound almond meats, blanched and chopped |
| 2 cups diced pineapple | 2 tablespoons sugar |
| 2 cups diced pears | ¼ cup light cream |
| 2 cups quartered marshmallows | juice of one lemon |
| 2 eggs | 1 cup heavy cream, whipped |

Combine well drained fruits; add marshmallows and nut meats. Beat eggs until light; gradually add sugar, light cream and lemon juice and cook in a double boiler until smooth and thick, stirring constantly. Cool; fold in whipped cream. Pour over fruit mixture and mix lightly. Chill 24 hours. Do not freeze.

Mrs. Cecil Carder, Route 1, Creighton, Nebraska

CREAMY COLE SLAW . . .

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|-------------------------|------------------------------|
| 1 large head of cabbage | pepper—paprika |
| ¼ cup tarragon vinegar | ½ cup minced green pepper |
| 2 tablespoons sugar | 2 tablespoons minced pimento |
| ½ teaspoon salt | ¼ cup mayonnaise |
| | ¼ cup heavy cream |

Shred cabbage and soak in ice water for 30 minutes. Drain and dry thoroughly. Add vinegar, salt, sugar, pepper and paprika. Toss and let marinate for an hour. Drain again squeezing cabbage lightly to remove extra liquid. Add pepper and pimento. Whip cream, add mayonnaise. Pour over cabbage mixture and toss. Arrange on lettuce.

Mrs. Ethel Banks, Pierre, South Dakota

CORN COLE SLAW . . .

- | | |
|--------------------------------|--------------------------|
| 1 medium head of cabbage | 2 teaspoons sugar |
| 1 cup cooked whole kernel corn | ½ cup tart mayonnaise |
| ¼ cup chopped pimento | 1 tablespoon lemon juice |
| 2 tablespoons minced onion | salt and pepper |

Shred cabbage. Combine with remaining ingredients. Mix thoroughly. Chill and serve in lettuce cups.

Edna Stone, Millboro, South Dakota

CABBAGE SALAD VARIATIONS . . .

- 3 cups shredded cabbage, 1 cup apple cubes and ½ cup chopped peanuts or celery.
- 2 cups cabbage, 1 cup sliced cucumbers and ½ sliced onion.
- 1 cup shredded cabbage, 1 cup cubed apples, 1 cup cubed bologna, ½ cup chopped nuts, and ¼ cup chopped sweet pickles.

EGG SLAW . . .

- | | |
|------------------------------------|-------------------------------|
| 4 or 5 hard-cooked eggs, sliced | 1 tablespoon grated onion |
| ½ cup chopped celery | 2 tablespoons chopped pickles |
| 2 cups shredded cabbage | ¼ cup salad dressing |
| ½ cup diced tomatoes | ½ teaspoon salt |
| 2 tablespoons chopped green pepper | pepper |

Combine all ingredients. Serve on lettuce or other salad greens.

. . . CHRISTMAS SALAD . . .

Cherry gelatin	with	1 can crushed pineapple and juice
Lemon gelatin	with	1 can cherries and juice
Orange gelatin	with	½ pound cut marshmallows
Lime gelatin	with	1 cup cocoanut

Use 1¾ cups water and juice for each layer of gelatin. Start with the cherry gelatin and when partly set add 1 can drained crushed pineapple. Pour into a large flat pan. When firm add next layer. Serves 9. Very attractive.

Mrs. V. E. B. Mouw, Edgerton, Minnesota

. . . CRANBERRY SALAD . . .

1 package lemon or any flavor gelatin	1 pint cranberries
1 ¾ cups hot water	3 apples
	½ cup celery
	chopped nuts

Combine gelatin and hot water and set to chill. Grind cranberries, apples and celery and cover with 1 cup sugar. Add this mixture to the gelatin when it has thickened. Chopped nuts may be added if desired. Oh so good!

Mrs. C. M. Peterson, Sioux City, Iowa

CRANBERRY DELIGHT SALAD

1 package raspberry gelatin	¾ cup crushed pineapple
1 package lemon gelatin	1½ cups sugar
4 cups hot water	1 cup nut meats
2 cups ground fresh cranberries	2 cups finely chopped celery
1½ cups seeded white grapes	

Dissolve raspberry and lemon gelatin in hot water. Chill until slightly thickened. Combine remaining ingredients. Fold into gelatin. Put into molds and chill until firm. Serve with mayonnaise. Serves 12.

Miss Gladys Lanning, Boyd, Minnesota

CRANBERRY MOLD

2 cups sugar	pinch of allspice
2 cups water	4 cups fresh cranberries
1 teaspoon cinnamon	2 tablespoons unflavored gelatin
$\frac{1}{2}$ cup cider or orange juice	

Combine sugar, water and spices in saucepan and bring to a boil. Add cranberries and cook until all the berries pop, about 10 minutes. Soften gelatin in cider or juice and add to hot cranberries. Rinse small molds in cold water and fill with mixture. Chill until firm. To serve, unmold and top with spoonful softened cream cheese. Makes 8 to 10 individual molds depending on size used.

Mrs. R. F. Porath, Valentine, Nebraska



. . . PUMPKIN BUTTER . . .

1 quart pumpkin	cinnamon to taste
1 cup sugar	pinch salt

Boil together till thickness desired. It will keep without sealing for some time.

Mrs. John Ehrk, Wolsey, South Dakota

HOW TO PREPARE HORSERADISH . . .

1 coffee cup grated horseradish	½ teaspoon salt
2 tablespoons white sugar	1½ pints cold vinegar

Mix well, bottle and seal.

To make Horesradish Sauce

To 2 tablespoons of the above prepared horseradish, add 1 dessert spoon olive oil (melted butter or cream) and 1 spoon of prepared mustard.

Mrs. Yeager, Sioux City, Iowa

. . **STRAWBERRY JAM** . . .

4 full cups whole strawberries 2 tablespoons vinegar 4 cups sugar

Add vinegar to the berries and bring to a boil. Boil a rolling boil for 3 minutes. Remove from fire. Add sugar and boil a rolling boil 6 minutes. Remove from fire, pour into pyrex dish and let stand uncovered until the next day. Pour into glasses or jars and seal with paraffin. Do not use any water. This is fine and will keep indefinitely.

Mrs. W. J. Hannah, Highmore, South Dakota

• • • TOMATO JUICE COCKTAIL • • •

Cook together until soft:

10 pounds ripe tomatoes	2 stalks celery or ½ teaspoon
1 medium sized onion	celery seed
1 green pepper	2 bay leaves

Put through strainer and add:

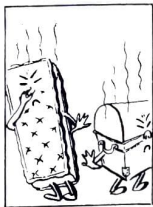
1/2 cup sugar 2 teaspoons salt 1/4 teaspoon pepper

Bring to boil, can and seal. (Makes about 4 quarts.)

Mrs. Russell R. Anderson, Stratford, Iowa

... to remove musty smell from trunks use a bottle of oil of cedar and paint the entire inside with it. It will remove the mustiness and give it a cedar smell. Repetition may be necessary, if the odor is persistent.

Viola Garwood, Amelia, Nebraska



... to remove musty odors from trunks, paint inside and out with shellac and let dry thoroughly.

... to remove musty odors from mattress, air each day for 30 days in the sun light and leave in garage or outside building. Turn often. Be sure to take in at sun down.

Mrs. J. E. Jensen, Randolph, Nebraska

... to remove the unpleasant odor of trunks, clean thoroughly outside and inside, by sweeping out dust and cobwebs, then going over the surface with damp soapsuds, drying thoroughly. Place trunk in well ventilated room or on a porch. Take one ounce of oil of anise, pour contents onto a woolen cloth (for absorbency) place in sauce dish and set this on floor of trunk. Close lid and let stand in this condition until it smells sweet again.

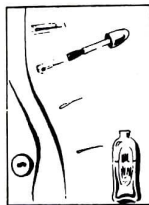
Mrs. J. F. Naughton, Highmore, South Dakota

... you can keep a poinsettia from one season to next by following these instructions: After the leaves fall, put the plant in a cool place and water only sparingly. About the first of May, the plant may be cut back to remove excess old wood and make it more shapely. Shake off the old soil and repot in a mixture of about 3 parts garden loam, 1 part well-rotted manure and 1 part leafmold. Use a pot just large enough to hold the mass of roots without crowding, and provide for good drainage. Water enough to keep the soil from drying out. When maple trees are in full leaf, set the plant outdoors—in full sunshine in northern areas or in shaded spots in hot climates. Leave the plant outdoors until fall when nights become cool. Then bring indoors to a window where there is good light and air, a temperature of about 60° F. and no draft. Regular watering so that the soil never dries out is essential. An application of liquid manure every week is of benefit. Keep the plant dark at night because artificial light may cause unsatisfactory flowering. Poinsettias cannot stand frost, may drop their leaves from drafts or too much warmth.

... if pop corn isn't popping as it should add 3 tablespoons water to it and keep it in the refrigerator until you're ready to use it. It works wonders.

Mrs. Wm. Herried, Garretson, South Dakota

... if your rubber boots or galoshes make black marks on your stockings, you can use colorless nail polish and paint a half inch strip inside the tops of the boots.



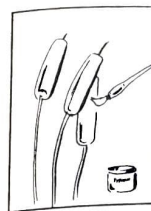
... that if you mark the place for each buttonhole with a thin coat of colorless nail polish, then when dry, you can cut through the center and you have a straight non-raveling edge to hold your stitches.

... when measuring shortening for a cake, put egg in the cup and pour it out, then the shortening will not stick to the sides of the cup.

Mrs. John Heidebrink, Rushmore, Minnesota

... to shave chocolate quickly use a potato peeler.

Mrs. Al Schumacher, Hoven, South Dakota



... after the second or third frost in the fall, weed patches will be thoroughly dry. Cut interesting-looking weeds and grasses with a sharp knife. Be sure to leave long stems. Cattails and milkweeds add interest to your bouquet. Paint the weeds, leaves, stem and all, with aluminum paint. A small brush works best. While the paint is still wet, pour some bronze dusting powder on your hand, and blow it on the weeds. This gives them a colorful, artistic look. When weeds are dry, arrange them in a vase, and you will have an attractive winter bouquet. Bouquets like these make nice gifts, too.

... for variety for a children's party make a circus cake. Use a sponge cake, frost with brown frosting. Frost animal crackers with different colors and arrange them in pairs around the cake. Make a white paper roof and it can be held in place with candy sticks for poles. Here you have a merry-go-round and the children will just be delighted.

Mrs. Bernard L. Boone, Sheldon, Iowa

... if beans should happen to burn while cooking, place a dry slice of bread on top of beans and it will draw all the burnt taste out. Then exchange pans and keep on cooking.

Mrs. Roy Munyon, Alexandria, South Dakota



... if one is hanging small articles out of doors in the winter time (like hankies, diapers, sox, etc.), get a child's play clothes pins and lines, pin the clothes on this line, then take it out and hang on the outdoor line. When taking down, one has all the small pieces together, saving time and frozen fingers.

E. L. Harne, Sioux Falls, South Dakota

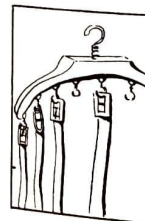
... a teaspoon of flour added to sugar when making candy or cake frosting will always give a smooth and creamy substance.

Mrs. Walter Sorenson, Redwood Falls, Minnesota

... you can vary waffles in many interesting ways—as follows:

1. Pour batter on iron in usual manner, then place 2 or 3 three-inch lengths of thinly sliced bacon over batter.
2. Sprinkle a small handful of pecans on iron, then fill with batter in usual manner.
3. Pour batter on iron then evenly sprinkle 2 or 3 tablespoons of ground or chopped boiled or baked ham over the batter.
4. Pour batter on iron then sprinkle 2 or 3 tablespoons well-drained kernel corn over the batter.
5. Sprinkle 1 or 2 tablespoons shredded cocoanut over the batter.
6. Add 1 tablespoon grated orange peel to the waffle batter, bake as usual and serve with orange slices and honey.

Mrs. Bert Humbert, Cottonwood, South Dakota



... to make a belt hanger for your daughter's closet use cup hooks and screw them into the underside of a heavy coat hanger. The buckles can be hung onto the hooks thus keeping the belts in order and in sight.

... you can vary a sweet-potato dish by blending 1 part sweetened apple sauce with 3 parts cooked sweet potatoes. Season to taste.

Mrs. Edward L. Pavlik, Verdigre, Nebraska

... when cooking dumplings use a glass oven ware plate for a lid. It is much easier to watch and no lifting the lid to make the dumplings fall.

... when relining drawers use several sheets of paper. Then when the top sheet is dirty it can be removed and the clean sheet is ready for use.

Mrs. Albert Wentzel, Pipestone, Minnesota

... to remove scorch from a newly ironed article rub the scorch with a piece of ice.

Mrs. Darrell Brandt, Granite Falls, Minnesota

... when baking more pies than the oven can hold, place a small tin can between the pies and set the other pie on the can. Presto, all pies can be done in one baking. Saves time and precious heat.

Mrs. Nick Marra, Alton, Iowa



... to keep grease from splattering, turn a colander upside down over pan when frying meat or fish. This allows steam to escape, but grease cannot splatter.

... a graham-cracker shell or other crumb pie shell, will be more attractive if you firm it down into plate by pressing a slightly smaller pie plate upon it and rotate it so it will come up clean.

Mrs. Al Schumacher, Hoven, South Dakota

... left over fruit juice may be used in many ways. For instance:
Frozen Suckers: Make frozen fruit suckers for the children by diluting the juice with water, using 1 cup water to 2 cups juice. Pour into your ice cube tray and place the divider. When it is firm, place a skewer in the center of each cube for fruit suckers.

Molded Salad: The base of a molded gelatin salad is much more flavorful when made with fruit juice than when water is used. For a salad using fruit, substitute juice for part or all of the water called for in the recipe.

Fruit Flavor: For a fruity flavor in a tapioca pudding use canned fruit juice as the liquid called for in the recipe and cut down on the sugar. It makes a delicious change in a simple dessert.

Top with Sherbet: Add a glamour touch to fruit cocktails by serving them topped with sherbet. Pour the juice from a can of fruit into the freezing tray. Freeze to the mushy stage, then whip with rotary beater. Return to refrigerator to freeze until firm.

Fruit Punch: Fruit punch is easy to make when juice from canned fruits is used as the base. Combine the fruit juice with an equal quantity of water, and point up the flavor with lemon juice. Top it with frozen fruit cubes and you have a flavorful, nutritious drink in a short time.



... if 1 teaspoon of vinegar is added to the cup of rice while it is cooking, the kernels will be chalk white and the rice will not stick to the bottom of the pot. This will help, too, in making the kernels stay apart.

... buttermilk can be used for dark cakes, graham breads, pancakes or soups. Another way to use it is pour the cold buttermilk over hot mashed potatoes. This is delicious for anyone who likes buttermilk.

Mrs. R. F. Porath, Valentine, Nebraska

... that if you always wet raisins before grinding, it is a much easier task.

Mrs. F. S. Feddersen, Spirit Lake, Iowa



... to save scrubbing time, mount a small board on casters to carry the scrubbing pail. This permits the pail to be moved easily.

Mrs. Burl Lighthill, Hastings, Nebraska

... that when slicing hard boiled eggs, dip the knife blade in water before each cut. This saves time and usually prevents breaking the yolks.

Mrs. Burl Lighthill, Hastings, Nebraska

... that putting aluminum foil in your kitchen waste basket makes a good liner, then if something gets spilled the basket will be easily cleaned.

Mrs. Alvin Temme, Wayne, Nebraska

... that if your silverware becomes tarnished, take a clean (free from grease) aluminum pan. Dissolve in it one teaspoonful of table salt and one teaspoonful of baking soda to each quart of boiling water. Immerse the silverware until tarnish is removed; then rinse in clean warm water and rub dry with a clean soft cloth.

Mrs. Burl Lighthill, Hastings, Nebraska



... for a gift, paint a rose on food saver bags (graduated size) with decal paint and give them as stocking and lingerie or blouse protectors.

Mrs. H. J. Newman, Huron, South Dakota

... that by dipping your hands in water before forming pop corn balls you can form the balls more easily. Dip hands in water and shake off.

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

... a bit of sulphur or a cigarette on top of the soil near a plant will keep insects away.

... to keep robins out of the strawberry patch, bury the lower half of a few pop bottles in the patch. The wind whistles them and birds fly away. Also a bit of foil about the neck of the bottle flashes in the sun and scares the birds and squirrels out of the patch.



... using the cone shaped food mill for draining silver ware is a great time saver. Just drop them in, handles down.

Mrs. Frank Barbuto, Brookings, South Dakota

... if you will substitute 1 cup of cornmeal for 1 cup of flour when making your waffle batter you will have a very crisp waffle and delicious too.

Mrs. Ernest Shaheen, Winner, South Dakota

... that by placing a cut-off tomato plant into a glass of water and letting stand a few days, roots will sprout and it can be replanted.

Sheila Kiernan, Jamestown, North Dakota



... when the odor of a cedar chest becomes too faint to be effective, go over the inside with a piece of sandpaper just enough to open a new surface.

Mrs. R. W. Henrichs, Adrian, Minnesota

... when using hamburger for meat loaf add a grated raw potato. This makes it juicy and softer, in addition to giving it an extra good flavor.

Mrs. R. W. Henrichs, Adrian, Minnesota

... to lubricate egg beaters and similar kitchen utensils, use glycerin instead of machine oil. It is tasteless, odorless and harmless.

... to remove crayon marks from hard surfaced rugs or floors, just go over the marks with paste wax. They come off with one wipe and it doesn't spoil a new waxing.

Mrs. Delmer Anderson, Watertown, South Dakota

... that the solution for a frying pan that sticks is to wash and scald it good and then rub a piece of heavy waxed paper on it. This treatment also prevents rust on such things, as iron skillets, meat grinder parts and anything that doesn't have a rust proof finish.

Mrs. Donald A. Kunz, Rolfe, Iowa



... the paper wrappers around butter are excellent to keep in the refrigerator to use when you need to grease a cake pan or cookie sheet.

... put a large paper sack in your wastebasket and then when you empty it, all you do is remove the large sack full of waste, etc.—eliminating carrying the basket itself.

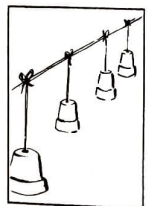
Mrs. Gordon Carlson, Sioux Falls, South Dakota

... here's an idea for always keeping your thimble in place. Glue a small cork to the inside of your sewing machine drawer. Each time you have finished using your thimble, place it on the cork where you'll be sure to find it the next time you need it.

Mrs. H. W. Pereboom, Le Mars, Iowa

... to change the flavor of cherry gelatin, dissolve it as usual and allow to thicken. Then beat until foamy and add 1 heaping cup of vanilla ice cream and beat until well mixed. Place in glass dish and store in refrigerator.

Mrs. H. L. Dalgaard, Sherman, South Dakota



... to paint a flower pot, tie a knot in a rope larger than the hole in the flower pot, draw unknotted end through the hole and tie to clothes line. Entire pot can be painted easily and neatly, even the bottom edge.

Mrs. Ben Pederson, Vining, Minnesota

... when wash dresses are too faded for ordinary use, remove the waist and draw the top of the skirt together, this makes a good clothes basket liner.

Mrs. C. Adams, Sioux Falls, South Dakota



... You will have a delicious substitute for whipped cream by adding one banana to 2 egg whites and beat until stiff. The bananas will entirely dissolve. Add 2 tablespoons sugar.

... when baking cup cakes try placing a marshmallow on the top of each cake just before taking from the oven and you will have a nice tasty frosting without bother.

Mrs. Otto Behrens, Pierce, Nebraska

... to prevent slippage when sewing slippery materials on the machine, pin a turkish towel or crib sheet to the leaf of the sewing machine. It really works.

Mrs. Kenneth Kooima, Hudson, South Dakota

... that if you add a tablespoon of vinegar to fat that you fry doughnuts in, the doughnuts will not absorb the grease.

... when sewing, keep a candle in your sewing machine drawer. Draw end of thread through candle wax and you'll have no trouble threading that needle.

... when you make a dress sew a button on the underside to match those on the dress, then when one is lost it will save the time of rummaging to find one alike.



... allowing the little ones to sew when you're sewing will keep them out of mischief and also gives them experiences in that line.

Ethel Banks, Pierre, South Dakota

... snap on clothes pins can be used for many things. Keep a few around the ironing board. Snap up the clothes that insist on touching the floor. Saves spreading paper all over the floor. They can also be used for snapping up draperies when cleaning.

Mrs. Ruth Petersen, Currie, Minnesota

... a good way to know if a turkey is done is by pressing the fleshy part of the drumstick. If the meat feels soft, it's done. Just to make sure, you can move the drumstick up and down, and if the leg joint gives readily, or breaks, the turkey is ready for the table. You can use a meat thermometer instead of your fingers if you like. The thermometer should register 190°F. when placed in the center of the inside thigh muscle, or 180°F. when placed in the center of the stuffing.

Mrs. F. S. Feddersen, Spirit Lake, Iowa



... place a small bulletin board over your worktable and scotch tape a poem, a prayer or anything that appeals to you. Then concentrate on these little gems and your work will go much faster.

Mrs. Lawrence Krueger, Madison, South Dakota

... to prevent meat pies from becoming too hard underneath try setting your casserole in a fairly large pan of water, it won't run over and your crust will be perfect and the filling won't get overcooked.

Mrs. Vernon Pomroy, Lake City, Minnesota

... when rolling out sugar cookies use powdered sugar on your board instead of flour. Cookies have a much better flavor and don't get hard.

Mrs. Palmer Brueske, Garfield, Minnesota



... never press meat loaf or hamburger into hard tight patties. Shape them loosely and they'll be more tender.

... to remove rusty screws hold a hot poker on the head of the screw for a few minutes and it will be more easily removed with the screw driver.

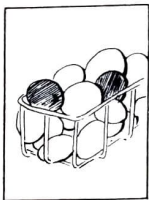
... to remove insects from vegetables which are being washed, put some vinegar or a pinch of salt in the water. It will bring live insects to the surface at once.

... when frying doughnuts put a few whole cloves in the kettle of fat for a nice flavor.

Mrs. Fred Schilling, Orient, South Dakota

... the secret of English Toffee is to have it hard enough when dropped in cold water to click against the sides of the dish.

Mrs. L. A. Jackson, Bridgewater, South Dakota



... when boiling eggs for later use, add a little food coloring to the water. You can store with uncooked eggs in refrigerator. The tint tells the difference.

... sprinkling clothes with hot water, you can iron them a lot sooner and better.

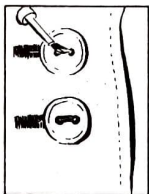
Mrs. Leo J. Hoffman, Leola, South Dakota

... to make pretty patterns in gelatin molds, cover the bottom of the mold with a thin layer of the gelatin mixture, then arrange the vegetables or fruits in an attractive pattern. Chill until the gelatin becomes slightly thickened and then add the rest of the mixture. When the salad or dessert is unmolded, the pattern will be right on top to attract attention.

... a piece of cellophane, folded into a "pocket" the size of your cook book page will help protect the page while you're using it.

... a little mustard added to the white sauce made for creamed chipped beef makes a new "taste interest."

Mrs. R. R. Bedell, LeMars, Iowa



... if you touch the center of each button on a new garment with transparent nail polish it will seal the threads and will not ravel.

Mrs. John Erfman, St. Lawrence, South Dakota.

... that shoe polish will renew your overshoes, perfectly.

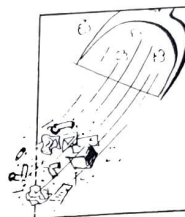
... that if you will put a few tablespoons of vanilla in a cup of water and let it stand in the room where there is fresh paint, it will dispel the paint odor.

Mrs. George Klein, Sr., Tracy, Minnesota

... for a bed table for a patient, wheel in your sewing machine so you can extend its drop leaf across the bed.

... a glass ash tray is a handy gadget to hold pins, or as a convenient weight when laying out a pattern.

Mrs. Herman Block, Castana, Iowa



... to help the dirt slide off your dust pan, try waxing it with a no rub liquid wax.

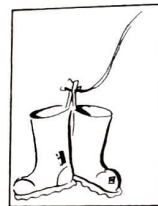
Mrs. R. Buchholz, Onida, South Dakota

... odds and ends of fruit juices that clutter your refrigerator, especially orange and pineapple can make a delicious combination. Simply stew prunes or apricots in the mixture.

... apples can be baked without cracking and every bit flavor retained if a one-inch band is peeled from the middle of each apple. Stuff the apple and bake in a moderate oven.

... orange juice can be fixed in half the usual time. The trick is to squeeze small oranges by cutting off the stem end only and extracting the juice in one operation. It works for lemons too.

Mrs. Axel Quist, Ruthven, Minnesota



... for small children to keep their overshoes and boots together, write their names on a pincher clothespin so they can pinch them together. Tie a string to the clothespin and the hook for his coat and it will always be there.

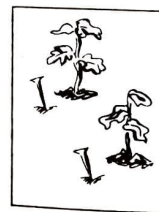
Mrs. Alois H. Nolz, Parkston, South Dakota

... it's wise not to let your children get in the habit of quarreling and bickering among themselves, for it is only a habit. Take time out to teach them how to play and enjoy each others company. It is time well spent.

Mrs. Ralph House, Mullen, Nebraska

... a centerpiece for a children's table can be made by shaping pop corn balls into a Santa Claus. Candy is used for eyes, nose, mouth and buttons. A cocoanut beard tops it off. Color with vegetable coloring.

Mrs. E. F. Kiernan, Jamestown, North Dakota



... when setting out tomato plants, put a nail close to the plant; the cut worms will not eat them off.

Anna LaLonde, Brookings, South Dakota

... when sewing on tiny rick-rack, lay a narrow strip of transparent wax paper over it and stitch; tear paper off. Paper will keep braid from catching on the pressure foot.

... a good substitute for an embroidery hoop when you are embroidering a small article or some dainty work, use a metal fruit-jar ring. A rubber band will hold the material in place.

Mrs. Ed. Hermsen, Armour, South Dakota

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DESIGNED AND LITHOGRAPHED BY BROWN & SAENGER