

690

# YOUR NEIGHBOR LADY BOOK

OUR ELEVENTH YEAR TOGETHER

NINETEEN HUNDRED  
AND FIFTY-TWO

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

**570** on your dial

"GOOD DEED BROWNIE"

"There are Brownies in the Forest  
There are Brownies in the Glen  
I wish I'd find a Brownie  
in my kitchen now and then."



## Foreword

Eleven years . . . together! I can hardly believe it as I write those words . . . and think back over their full significance. My what a wealth of friendliness those six letters contain. Eleven years of helping your neighbor . . . eleven years of visiting and sharing and working together over that all important, mutual problem . . . the home. ELEVEN OF THEM! And the happiest part of all to me is the number of friends who have stayed with us from the very beginning . . . or maybe it's the number of young friends who have grown up with us, listening first as "little ones" with Mother and then later, listening on their own as they found homes of their own . . . or still, maybe it's those new neighbors who started with us because their next door neighbor said she enjoyed our recipes and helps. Actually, we can't pin it down to one thing . . . or group that's best. We're ALL neighbors . . . we're all working together for one thing . . . the home and family that will be happier and healthier through our combined efforts. You're surely welcome each day as we visit, 3:30 is the time Monday through Friday you know . . . and 8:30 on Saturdays. Then, too, we have another visit, with interesting news of the day, at 8:30 each Tuesday and Thursday. I believe you'll find that time is worthwhile, too.

Let me say thank you . . . from the bottom of my heart . . . for these eleven years. They've been . . . so very good.

Signed

*June Reifhar Lady*



## *Dedication*

To this day . . . that is so very good  
. . . so very worthwhile if we only  
make it so by planning and work-  
ing toward the health, well-being  
and happiness of those we love.





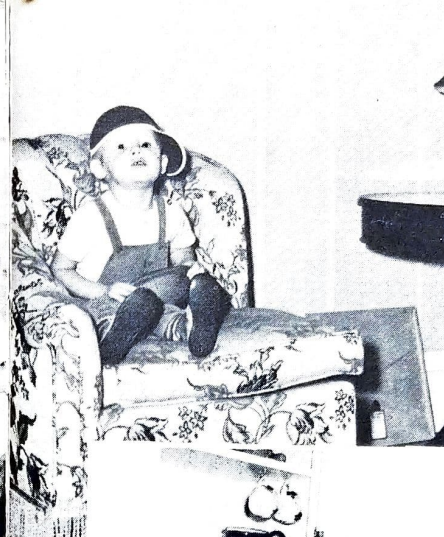


And here's the family, at dinner in the new house. We eat in the breakfast nook, except on Sundays!

Dinner's over, for Peter at least! And that hat! He will not let me take it off.



There's only one thing Peter likes better than his football and that's an apple! His smile is typical as he says—"Thank you." Gretchen just observes!



I couldn't resist including this one! You'll notice he's still wearing the hat!



You've always wanted a front view of "little Do'thy"—she very unwillingly posed for this but— isn't it a honey? She is, too.



Here are the two little ones—at their favorite occupations: (a) Peter just after he threw his football! — (b) Gretchen playing her records.



See — didn't I tell you? Here they are, combining occupations!

I love this picture— It's the front window of our new home.

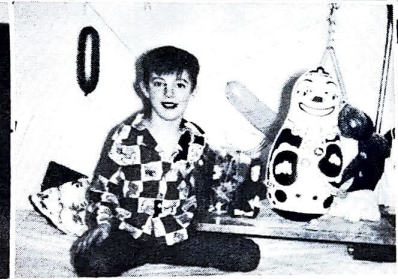




We started our Neighbor Lady Banquet day with coffee and rolls on our 8:30 a.m. "Of Interest to Women" broadcast. You can see we were having fun! Left to right we were: Mrs. Elmer Faustick, Highmore, South Dakota; Mrs. Donald Yost, Emerson, Nebraska; Mrs. Ernest Wirth, Verdel, Nebraska; Mrs. J. Wm. Nystrom, Elk Point, South Dakota; Mrs. Glen Black, Meadow Grove, Nebraska; Your Neighbor Lady WNAX.



We're finishing off our Neighbor Lady Banquet preparations in this picture: Left to right: Mrs. Elmer Faustick, Highmore, South Dakota; Mrs. Glen Black, Meadow Grove, Nebraska; Mrs. Opal Elkins, Appliance Demonstrator for Northwestern Public Service, Yankton, South Dakota, in back with the checkered dress; Mrs. Donald Yost, Emerson, Nebraska; Your Neighbor Lady, WNAX; Mrs. J. Wm. Nystrom, Elk Point, South Dakota.



Here are two young people I wanted you to see—two little friends whose lot you made a good deal easier. Here's Ann McGinnes, Highmore, South Dakota on the left; 8 years old, has tuberculosis of the spine and has been in a body cast since May 3, 1950. On the right is Patrick Cronin, Presho, South Dakota, a young fellow who had polio but—he's coming along beautifully!



Here's our latest picture of the young'uns in the Nursery, Boys and Girls Home, Sioux City, Iowa. They need us — if you can help with clothing — it would be wonderful!



3. It was fun doing that interview with the Sportsman whom you hear on Jack Benny's show. They were so pleasant.

2. Remember the interesting interview with Maggie Higgins, Korean War Correspondent? Well, here we are.



We had lots of Fair Sessions this year. Here are just a few views: (a) Mrs. Sigurd Anderson, our Honorable Governor's wife, and your WNAX Neighbor Lady at the South Dakota State Fair, Huron. (b) Art Smith and I, visiting over old times at Huron. (c) It's Neighbor Lady Day at the Clay County Fair, Spencer, Iowa. That's Lloyd Grant in the background and the rest of us all neighbors. (d) This is my view from the stage, Clay Co. Fair, Spencer.







#### LISTENERS

1. Mr. and Mrs. Donald Mayville, Wadena, Minn. 2. Linda Lee Peterson, Clearfield, S. D. 3. Miss Anna Wiedervick, Monango, N. D. 4. Mrs. Elmer Strunk, Mrs. Fred Anderson, Mrs. Davie Berquist, Irene, S. D. 5. Billy Lee and Colleen Schultz, Canova, S. D. 6. Mr. and Mrs. Geo. Hartson, Pipestone, Minn. 7. Mr. and Mrs. Albert Peschon, Woodstock, Minn. 8. Donna Jackson, Sioux City, Iowa. 9. Mr. and Mrs. Edwin Olson, Concord, Nebr. 10. Mrs. Don Magdefrau, Kathy and David, Bloomfield, Nebr. 11. Priscella and Harley Wagner, Forbes, N. D. 12. Mr. and Mrs. George Corcoran, Mr. and Mrs. George Corcoran Jr., Centerville, S. D. 13. Mrs. Elden Kellar and Beth, Madison, S. D. 14. Mrs. Pearce Bramel, Dundee, Minn. 15. Mr. and Mrs. Paul Schmieding, Madison, Minn. 16. Kenneth P. Cole, Witten, S. D. 17. Mrs. Sam Connick and Mrs. Everest Hockebaum, Marshall, Minn. 18. Barbara Larsen, Mankato, Minn. 19. Herman and Joy Arndt, Vesta, Minn. 20. Mr. and Mrs. Gale Brown, Marcus, Iowa. 21. Myles Bergeson, Dawson, Minn.



#### LISTENERS

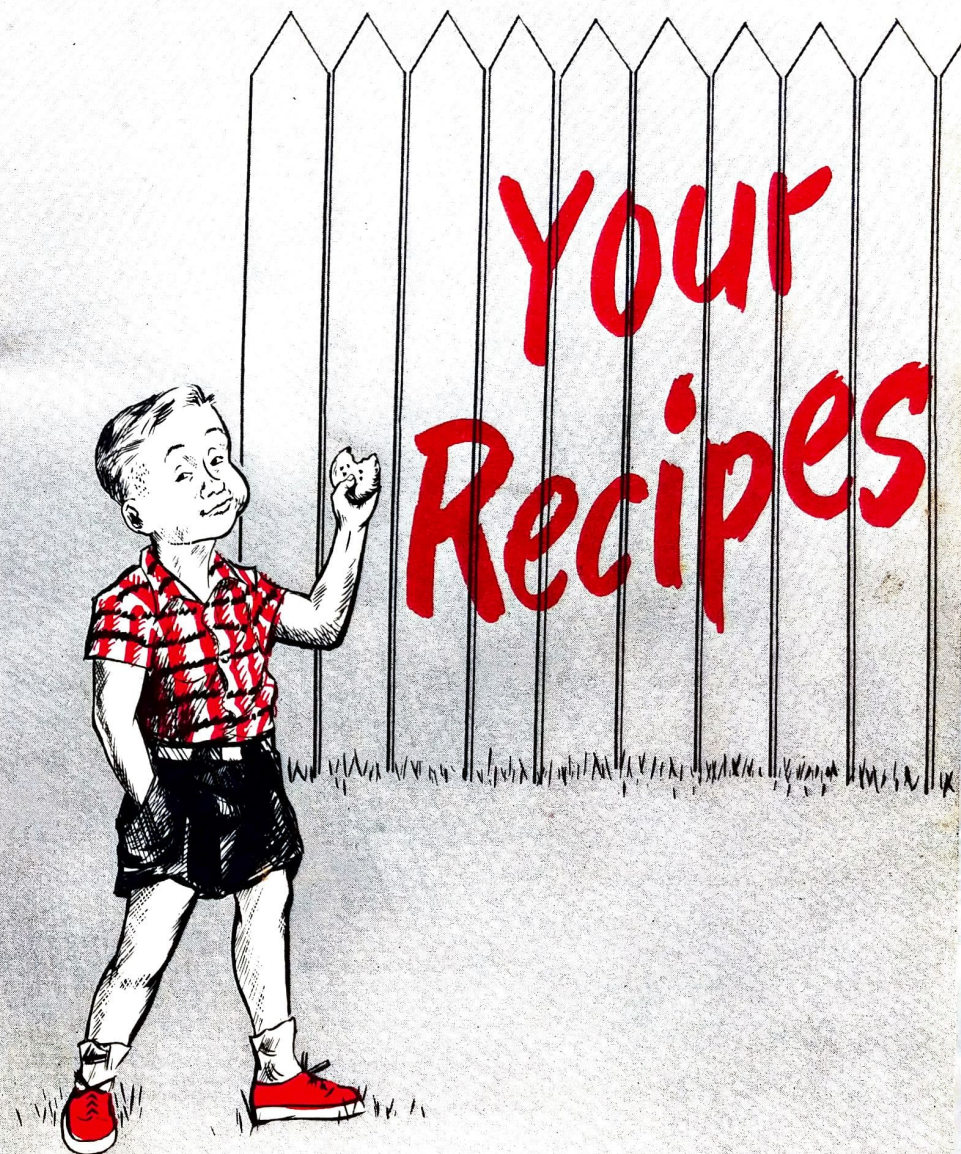
1. Mr. and Mrs. Clarence Carter, Elgin, Nebr. 2. Mrs. Edward T. Klasi, Freeman, S. D. 3. Mr. and Mrs. Ben Ferguson, Wadena, Minn. 4. Mrs. Nick Marva, Alton, Ia. 5. Shirley Jean Harrington, Mitchell, S. D. 6. LaVerne Opkis, Creighton, Nebr. 7. Mrs. Lisle Whislev, Midland, S. D. 8. Curtis and Linda Laufmann, Spencer, S. D. 9. Mrs. Phillip Behm and son Ardell, Howard, S. D. 10. Janice and Shirley Lietz, Round Prairie, Minn. 11. Laura Kodet, Norton, Minn. 12. Stephen, Gloria, Craig, and Gayle Lame, Fairfield, Mont. 13. Mr. and Mrs. C. Christian, Mitchell, S. D. 14. Bernice Klein, Armour, S. D. 15. Donna and Neil McChesney, Beloit, Ia. 16. Mrs. Dora Solma, Little Rock, Ia.; Mrs. Helen Krull, George, Ia. 17. Mrs. Chas. Oleson and granddaughter Karen Miley, Geddes, S. D. 18. Mrs. T. E. Bryant, Gettysburg, S. D. 19. Ronald Mattes, Concord, Nebr. 20. Mrs. Chas. O'Brien and Timothy, Portland, Oregon. 21. Kathy Patton, Gregory, S. D. 22. LaVina Ackerman, Phyllis and Clara Kautz, Greenway, S. D. 23. John David Buckingham, Hayfield, Minn.





#### LISTENERS

1. Mr. and Mrs. Chris Bentley, Gaylord, Darel and Duane, Sargent, Nebr. 2. Mr. and Mrs. Bud Wiley and son Robert, Geddes, S. D. 3. Dale, Donna and Dennis Graber, Marion, S. D. 4. The Friendly Neighbor Club, Freeman, S. D., L. to R. Mrs. Paul Christensen, Eddie Anderson, Albert Christensen, Frank Heivigs, Carl Wek, Frank Groves, Mabel Christensen, Ed Christenson, John Dangel. (bottom row) Messrs. Frank Dangel, Lawrence Anderson, Sam Christensen, Edward Anderson.
5. Mr. and Mrs. Bruno Eiseman, Janice and Sharleen. 6. Mr. and Mrs. Frank, Bruno, Cottonwood, Minn. 7. Mrs. Joe Schump and Mrs. Walter Lofgren, Bonville, S. D. 8. Larry, Carol and John Kramer, Humboldt, S. D. 9. Micheal John Haisch, Rapid City, S. D. 10. Mr. and Mrs. Art Klein and Larry, Armour, S. D. 11. Mrs. John Beck, Worthing, S. D. 12. Children of Leona Hemmer, Blainsburg, Ia. 13. Mr. and Mrs. A. Zartman, Huron, S. D. 14. Jerry Otto Mumm, Bloomfield, Nebr. 15. Mrs. H. E. Smith and Donita, Hawarden, Ia.







### HAMBURGER PATTIE STUFFING

- 1/4 cup BUTTER
- 3 tablespoons crumbled CHEESE
- well seasoned BREAD STUFFING

Method: Put one tablespoon bread stuffing between two thin hamburger patties and pinch edges together. Top with sauce made of butter and cheese. Broil until well done and brown.

### FRANKFRITTERS

- 1 pound FRANKFURTERS
- 2 tablespoons table MUSTARD
- 2 EGGS
- 1/2 cup MILK
- 2 tablespoons vegetable SHORTENING
- 1 cup FLOUR
- 1 teaspoon BAKING POWDER
- 1/2 teaspoon SALT

Method: Unlink frankfurters and prick well. Cook gently in boiling water ten minutes. Drain and cool. Slit frankfurters enough to spread mustard inside. Fold together again and prepare batter. Beat eggs and add milk and shortening. Add sifted dry ingredients. Beat well. Dip frankfurters in batter and fry in deep fat until brown. Drain on paper. Serve plain or with tomato sauce.

Mrs. R. G. Bollard, Alexandria, Minnesota  
Mrs. Aug. Holt, Magnolia, Minnesota

### SOUR CREAM BEEF STEW

- 2 pounds round of BEEF
- 1 medium ONION, minced
- 1/4 cup BUTTER
- 3 tablespoons FLOUR
- 5 cups hot WATER
- 1 1/2 cups thick sour CREAM
- 4 cups diced POTATOES

Method: Cut beef into cubes and brown with onion in half of the butter. Add flour mixed with remaining butter and stir until flour is browned. Add 1 cup water slowly, stirring to make smooth sauce. Add remaining water and sour cream. Cover and cook over low heat for about one hour. Add diced raw

potatoes and continue cooking until potatoes are done and meat is tender. Salt to taste when potatoes are added. Add more water if necessary to keep from sticking.

Cecelia Hagmann, Ashton, South Dakota

### SALMON AND MUSHROOM SCALLOP

- 1 large can SALMON
- 1/2 cup MILK
- 1/4 teaspoon PAPRIKA
- 1 tablespoon chopped PARSLEY
- 1 can MUSHROOM SOUP
- 1/4 teaspoon CELERY SALT
- 2 shredded WHEAT BISCUITS, rolled to crumbs
- 1/2 cup grated CHEESE

Method: Drain salmon, remove skin and bones. Flake and put in greased baking pan. Beat other ingredients, pour over salmon, sprinkle crumbs and cheese over top. Bake at 350°F for 20 minutes.

Mrs. Robert Diment, Jr., Sioux City, Iowa

## MEAT DISHES

### CHICKEN WIGGLE

- 1 plump HEN
- 1 large cup RICE
- 1 large ONION, chopped fine
- 1 cup diced CELERY
- 1 cup WHOLE GRAIN CORN
- 1 small can MUSHROOMS
- 6 STUFFED OLIVES, chopped
- 1 cup EVAPORATED MILK or cream
- SALT
- PEPPER

Method: Boil hen until it falls off the bone. Remove from broth to cool, and bone. To broth add seasonings and all ingredients except milk and chicken. When rice is done stir in chicken, chopped or shredded, and the milk. Simmer twenty minutes. Serves 10 to 12.

Vesta Colombe, Mission, South Dakota

### ESCALLOPED CHICKEN

- 1 CHICKEN
- 2 BAY LEAVES
- 2 EGGS, beaten
- 3 cups CHICKEN BROTH
- 3 cups CRACKER CRUMBS
- 1/2 cup CREAM

Method: Boil chicken with bay leaves until tender. Cut from bone into small pieces and put in bottom of roaster. Mix together eggs, broth and cracker crumbs. Put this over cut up chicken. Then pour cream over top of this. Bake in low oven for one and one-half hours

or until you can insert a knife and it will come out clean as in a custard. Serves 12.

Mrs. Clyde Stewart, Artesian, South Dakota

### FLANK STEAK WITH VEGETABLE DRESSING

- 1/4 cup chopped SUET
- 3/4 cup ONIONS, chopped
- 3/4 cup CARROTS, chopped
- 3/4 cup CELERY, chopped
- 1 cup BREAD CRUMBS
- 1 1/2 teaspoons SALT
- 1/4 teaspoon PEPPER
- 1 1/2 pounds FLANK STEAK
- 1 cup boiling WATER

Method: Combine vegetables, crumbs, seasonings and 2 tablespoons suet. Season steak with 1 teaspoon salt, cover with dressing, roll, tie and sew firmly. Place 2 tablespoons suet in roaster and add steak. Sear well. Add water, cover and bake in slow oven (325°F) until tender.

Mrs. Em. Zarecky, Sr., Colman, South Dakota

### SWEDISH MEAT BALLS

- 6 slices BREAD
- 1 cup MILK
- 2 EGGS
- 6 tablespoons ONION, minced
- 6 tablespoons BUTTER
- 1 pound ground ROUND BEEF
- 1/2 pound ground VEAL
- 1/2 pound ground PORK
- 2 tablespoons PARSLEY, chopped
- 1 tablespoon SALT
- 1 tablespoon WORCESTER-SHIRE SAUCE
- 1/4 teaspoon PEPPER
- 1/4 teaspoon dry MUSTARD
- 1 pint sour CREAM

Method: Soak bread in milk. Beat eggs slightly. Cook onion in butter 3 minutes. Put all meat in large bowl and mix well with hands. Combine with bread, onion, parsley and seasonings. Mix thoroughly. Make into small balls. Dust lightly with flour. Heat 2 tablespoons butter over low heat. Brown slowly so balls won't shrink. Cook 15 minutes, turn occasionally; add sour cream. Cover, cook on low heat until done. Cream may curdle but they will still be very good. Serve with scalloped potatoes and coleslaw.

Mrs. Henry Oines, Estelline, South Dakota



## SALMON SUPPERETTES

- 2 tablespoons FAT
- 4 tablespoons FLOUR
- 1 teaspoon SALT
- ¼ teaspoon PEPPER
- ½ teaspoon PAPRIKA
- 2 cups MILK
- 3 tablespoons STUFFED OLIVES, chopped
- 3 tablespoons WALNUT MEATS, chopped
- 3 tablespoons MAYONNAISE
- 1 pound can SALMON, drained and flaked
- slices of AMERICAN CHEESE

Method: Melt fat in sauce pan and add flour, salt, pepper and paprika. Blend well. Stir in milk gradually. Cook and stir over low heat until thickened. Add olives, walnuts, mayonnaise and salmon. Mix well. Heat thoroughly and then make biscuits. Split hot biscuits and place on baking dish. Cover with hot salmon mixture. Top each biscuit with small slice of American cheese. Slide under broiler to melt and slightly brown cheese. Serve immediately. Serves 6 to 8. Assorted raw vegetable relishes and pickles are a good accompaniment. Mixture can be reheated and served the second day.

## LIVER SUPREME

- 1 pound LIVER
- small amount of FAT
- SEASONINGS
- 1 cup slightly SOUR CREAM
- ONION slices
- MUSHROOM slivers
- BAY LEAF

Method: Cut liver into strips and brown in fat. Then season and pour cream over top. Add onion, mushroom and bay leaf. Cover and cook gently for about 30 minutes.

## SHEPHERD'S PIE

- 1½ cups mashed POTATOES
- 1½ cups cooked CARROTS
- 4 tablespoons BUTTER
- 2 teaspoons SALT
- ¼ teaspoon PEPPER
- 2 cups diced leftover ROAST LAMB or beef
- 2 cups cooked PEAS
- 1½ cups sliced ONIONS
- WHITE SAUCE mixture

Method: Mix potatoes, carrots, butter and seasonings. In large casserole alternate layers of meat, peas and onions, seasoning and dotting each layer with butter. Cover with 1 cup white sauce. Arrange potato and carrot mixture on top in criss-cross design. Bake at 425°F for 20 minutes. Serves 6.

Mrs. Fay Terpenning, LeMars, Iowa



## BAKED HAM SLICE WITH APPLES AND RAISINS

- 2 slices HAM, cut ½" thick
- 3 tart APPLES
- ½ cup RAISINS
- ½ cup BROWN SUGAR
- 1 cup FRUIT JUICE

other slice of ham over the top. Moisten with fruit juice. Bake in moderate oven until ham and apples are done, about forty-five minutes. Serve ham on hot platter, and thicken the remaining liquid for a sauce.

Mrs. J. Wm. Nystrom, Elk Point, South Dakota  
Perfect Menu Winner, Neighbor Lady Recipe Contest (1951)



## BEEF TENDERLOIN WITH MUSHROOM STUFFING

- 1 BEEF TENDERLOIN, about three pounds
- ½ small ONION, chopped
- 1 4 ounce can MUSHROOMS
- ¼ cup BUTTER
- 1½ cups soft BREAD CRUMBS or cracker meal
- ½ cup diced CELERY
- enough hot WATER to moisten
- SALT and PEPPER to taste
- 4 slices BACON

Method: Split and flatten tenderloin. Lightly brown onion and mushrooms in butter. Add bread crumbs or cracker meal, celery and hot water to moisten. Season. Spread over half the meat. Bring second half over and fasten edges together. Season. Place bacon slices on top. Roast uncovered in moderate oven, 350°F, one hour. Serves 6 to 8.

Mrs. Eldon Bull, Winside, Nebraska  
First Prize Winner, Neighbor Lady Recipe Contest (1951)



## VEGETABLE DISHES

## SWEET SOUR CABBAGE

- 5 cups shredded CABBAGE
- ½ cup diced BACON
- 3 tablespoons FLOUR
- 3 tablespoons BROWN SUGAR
- ¼ cup VINEGAR
- ½ cup WATER
- 1 teaspoon ONION, chopped
- SALT and PEPPER

Method: Cook cabbage in boiling salted water five minutes. Drain. Cook bacon until well done. Remove bacon and place on cabbage. Blend bacon fat with flour and brown sugar. Add vinegar, water, onion, salt and pepper. Cook until thick. Pour over cabbage and bacon. Heat thoroughly. Serves 4 to 6.

Mrs. Allen Conner, Redwood Falls, Minnesota

## CARROTS AU GRATIN

- 2 tablespoons BUTTER
- 2 tablespoons FLOUR
- 1 cup MILK
- ½ teaspoon ONION, grated
- ½ teaspoon SALT
- ½ cup CHEESE, grated
- 3½ cups CARROTS, diced and cooked
- 1 teaspoon CELERY SEED
- 1 cup buttered BREAD CRUMBS

Method: Add flour to melted butter and blend. Add milk, onion and salt. Cook until thickened and smooth. Stir constantly. Stir in cheese. Alternate layers of carrots, celery seed and sauce in greased casserole. Top with bread crumbs and bake in moderate oven for 30 minutes.

Mrs. Rudolph Porath, Valentine, Nebraska

## SQUASH

- Baked SQUASH
- ¼" slice SMOKED HAM, SMOKED SAUSAGE or favorite meat loaf recipe

Method: For a variety in baked squash in the shell, lay the slice of smoked ham inside squash and bake until done. Other alternates may be used if desired.



**MEXICAN POTATO BALL**

- 3 cups mashed POTATOES
- 3 well beaten EGGS
- 3/4 teaspoon CHILI POWDER
- 1 1/4 teaspoons SALT
- 1/2 teaspoon dry MUSTARD
- 2 teaspoons ONION, grated
- 1 1/2 teaspoons MILK
- 3/4 cup grated AMERICAN CHEESE
- 3/4 cup fine dry BREAD CRUMBS

Method: To make balls combine potatoes and eggs. Stir chili powder, salt, dry mustard and onion into milk and add to potato-egg mixture. Blend cheese and bread crumbs and add half mixture to potato concoction. Portion entire mixture and shape it into balls. Roll balls in remaining cheese-bread crumb mixture and fry in deep fat at 380°F until golden brown. Drain and they're ready to serve. Makes 25 1 1/2 ounce balls.

**GREEN BEANS WITH SOUR CREAM**

- 2 cups GREEN BEANS, cooked
- 2 tablespoons chopped ONIONS
- 2 tablespoons BUTTER
- 1/2 cup SOUR CREAM
- 2 tablespoons FLOUR
- dash SALT and PEPPER
- 1 tablespoon VINEGAR
- 2 tablespoons PARSLEY, chopped

Method: Drain beans and save liquid. Brown onion in butter. Blend in flour, add liquid from beans and cook until thick, stirring constantly. Add salt and pepper, vinegar, sugar and sour cream. Add beans and heat through. Serve immediately. Garnish with parsley.

Mrs. Joe Gumpinger, Lamberton, Minnesota

**BABY LIMAS IN SOUR CREAM**

- 1 pound baby LIMAS
- 3/4 cup BUTTER
- 3/4 cup BROWN SUGAR
- 1 tablespoon dry MUSTARD
- 2 teaspoons SALT
- 1 tablespoon MOLASSES
- 1 cup SOUR CREAM

Method: Soak beans overnight and cook until tender in salted water. Pour off water and rinse in hot water. Work in butter while still hot. Mix brown sugar, dry mustard and salt. Sprinkle through beans. Add molasses and sour cream. Bake one hour at 300°F. So good!

Mrs. LuVern Bruget, Yankton, South Dakota

**ROAST SWEET POTATOES**

Place peeled raw SWEET POTATOES around a roast of MEAT during last hour or so the meat is roasting. Time will depend on size of SWEET POTATOES. Season to suit taste. Turn and baste SWEET POTATOES with MEAT drippings occasionally.



**MINTED PEAS**

- 2 cups PEAS
- SALT
- PEPPER
- 1/4 cup BUTTER
- 1/2 tablespoon chopped MINT LEAVES

Method: Use fresh, cooked or frozen peas. Drain. Heat in butter and mint leaves. Serve.

Mrs. Donald Yost, Emerson, Nebraska  
Perfect Menu Winner, Neighbor Lady Recipe Contest (1951)



**ESCALLOPED POTATOES IN MUSHROOM SAUCE**

- 1 can of condensed cream of MUSHROOM SOUP
- 1 cup MILK
- 1/2 teaspoon SALT
- dash of PEPPER
- 1 tablespoon minced ONION
- 5 cups cooked sliced POTATOES
- 1/2 cup buttered BREAD or CORN FLAKES crumbs

Method: Heat oven to 350°F (moderate). Stir the soup well, add milk slowly and heat. Blend in the salt, pepper and onion. Arrange a layer of potatoes in greased two-quart casserole; pour on half the mushroom sauce. Repeat the layers. Sprinkle buttered crumbs over the top. Bake at 350°F for thirty minutes. Makes six servings. Grated cheese can also be used on the top. Very delicious.

Mrs. Joseph A. Coyle, Worthington, Minnesota  
Perfect Menu Winner, Neighbor Lady Recipe Contest (1951)



**POTATO NESTS**

Cut POTATOES into shoe strings and cook in hot deep fat for two minutes. Drain and while hot, press into muffin pans to form nests. Brown in hot oven and fill with any creamed mixture or with green peas.

Mrs. Walter Metzger, Eureka, South Dakota  
Honorable Mention Winner, Neighbor Lady Recipe Contest (1951)

**SQUASH PATTIES**

- Bits of SAUSAGE, HAM or BACON
- CORN FLAKES
- BROWN SUGAR

Method: If squash is not too moist chop in bits of meat. Crumble up corn flakes mixed with brown sugar. Form squash into patties and roll in corn flakes mixture. Bake for one-half hour in oven.

Mrs. Alton C. Huwe, Bristol, South Dakota

**KALE WITH SOUR CREAM**

- 4 cups cooked KALE
- 1 tablespoon BUTTER
- 1 teaspoon SUGAR
- 1 teaspoon SALT
- 1/2 teaspoon PEPPER
- 1 teaspoon LEMON JUICE
- 1 cup SOUR CREAM

Method: Place kale in saucepan and add butter, sugar, salt, pepper and lemon juice. Heat thoroughly. Reduce heat and stir in sour cream gradually.

Mrs. R. W. Sandon, Zumbrota, Minnesota



**CREOLE GREEN BEANS**

- 1 tablespoon chopped ONION
- 2 tablespoons SALAD OIL
- 1/3 cup CHILI SAUCE
- 1/2 teaspoon SALT
- 1 No. 2 can (2 1/2 cups) green BEANS or fresh cooked BEANS

Method: Cook onion in salad oil until soft. Add chili sauce, salt and drained beans. Cook only until thoroughly heated, stirring often. Serves 6.

Mrs. George Gibson, Emmetsburg, Iowa  
First Prize Winner, Neighbor Lady Recipe Contest (1951)





## SWEET POTATO BALLS

- SWEET POTATOES
- 2 EGGS
- MARSHMALLOWS
- CORN FLAKES
- 1 cup BROWN SUGAR
- 1 cup SWEET CREAM
- 1 teaspoon FLOUR
- ½ teaspoon VANILLA

Method: Boil sweet potatoes until done and mash fine. Add eggs and mix well. Form into little balls around marshmallows and roll in corn flakes. Bake in oven until they pop open. Serve with dressing made from brown sugar, sweet cream, flour and vanilla.

Miss Ida Ede, Milbank, South Dakota  
First Prize Winner, Neighbor Lady Recipe Contest (1951)

## SALADS AND SALAD DRESSINGS



### APRICOT DESSERT SALAD

- 1 No. 2½ can (3½ cups) APRICOT halves, peeled
- 1 3 ounce package CREAM CHEESE
- 1 cup shredded COCONUT
- ¼ cup MARASCHINO CHERRIES, chopped
- 1 tablespoon APRICOT SYRUP
- 1 teaspoon CHERRY JUICE
- ½ teaspoon LEMON JUICE
- 1 tablespoon GRANULATED SUGAR
- ¼ cup MARASCHINO CHERRY halves

Method: Place half of the apricot halves cut side up in refrigerator tray. Cream cheese and add ½ cup coconut, chopped cherries, fruit juices, and sugar. Blend. Spread over apricots, top with remaining apricots. Dot with cherry halves. Sprinkle with remaining ½ cup coconut. Place in freezing compartment of refrigerator for 1 hour. Serves 5.

Mrs. John Toering, Bruce, South Dakota

### APRICOT GELATIN SALAD

- 1 package ORANGE GELATIN
- 1 cup WATER
- 1 cup APRICOT JUICE
- 1 cup APRICOT PULP
- ½ cup CREAM, whipped

Method: Dissolve gelatin in 1 cup hot water. Add apricot juice. Cool till syrupy and whip. Add apricot pulp and whipped cream. Chill. Serve on lettuce leaf with salad dressing.

Mrs. M. H. Magnuson, Marshall, Minnesota

### CUCUMBER-NUT SALAD

- 1 package LIME GELATIN
- 1 cup chopped WALNUTS
- 2 cups diced CUCUMBERS

Method: Dissolve gelatin in hot water according to directions. When about half set, fold in diced cucumbers. Sprinkle nutmeats on top and allow to finish thickening. This is a delicious salad in hot weather.

Kitty Lievan, Aurora, South Dakota

### HOT GREEN BEAN SALAD

- 4 slices BACON
- 1½ tablespoons FLOUR
- 1 tablespoon SUGAR
- 3 tablespoons VINEGAR
- ¾ cup WATER or water in which beans were cooked
- 2 cups hot cooked seasoned GREEN BEANS
- ¼ cup sliced ONION rings
- 2 tablespoons chopped canned PIMIENTO

Method: Cut bacon in inch pieces. Fry until crisp, remove bacon. Add flour to fat. Blend thoroughly. Add sugar, vinegar, water or water in which beans have been cooked. Stir until well blended. Pour over hot beans, onion rings and chopped pimiento. Serve hot as salad or relish.

Mrs. Virgil Bridges, Armour, South Dakota

### FRUIT SALAD DRESSING

- 1 cup PINEAPPLE JUICE
- 1 cup ORANGE JUICE
- ½ cup LEMON JUICE
- 1 cup SUGAR
- 3 EGG YOLKS
- 2 tablespoons CORNSTARCH
- 1 tablespoon BUTTER

Method: Mix juices and sugar in top of double boiler. When hot add egg yolks which have been blended with cornstarch. Cook until thick (15 to 20 minutes) and then stir in butter. Serve plain, or with whipped cream folded into mixture.



### TOMATO SALAD WITH CUCUMBER MAYONNAISE

- 1 cup MAYONNAISE
- 1 cup grated CUCUMBER
- SALT
- PEPPER
- LEMON JUICE
- GREEN COLORING
- several TOMATOES

Method: Peel the cucumber and remove seeds and bitter end. Grate. Mix this with mayonnaise adding salt, pepper, lemon juice to taste and enough green coloring to make a delicious green. This will be thin. Freeze as you would ice-cream. Peel and cut tomatoes into eight sections, going half through. Open slightly the points and pile high the mayonnaise into the opening. Serves 10.

Mrs. Glen Black, Meadow Grove, Nebraska  
Perfect Menu Winner, Neighbor Lady Recipe Contest (1951)



### PHILADELPHIA CREAM CHEESE SALAD

- 1 package LIME GELATIN
- 1 cup boiling WATER
- 1 small can CRUSHED PINEAPPLE and juice
- ½ cup NUT MEATS, cut fine
- 1 cup CREAM, WHIPPED
- ½ cup CELERY, cut fine
- 1 package PHILADELPHIA CREAMED CHEESE
- 1 cup MARSHMALLOWS, cut fine

Method: Mix in order given after the boiling water and gelatin mixture has become syrupy. Soften cheese with fork.

Mrs. Lydia Peterson, Pipestone, Minnesota  
First Prize Winner, Neighbor Lady Recipe Contest (1951)



## SALADS AND SALAD DRESSINGS

### RUBY BEET SALAD

- 1 package LEMON GELATIN
- 3 tablespoons VINEGAR
- 1 cup boiling WATER
- 3/4 cup BEET JUICE
- 2 teaspoons minced ONION
- 3/4 cup diced CELERY
- 1 cup cooked diced BEETS
- 1 tablespoon HORSERADISH
- 1/2 cup finely chopped CABBAGE

Method: When gelatin is partially set add the onion, celery, beets, horseradish, cabbage and turn into molds. When set serve with meat.

Mrs. Nick Marra, Alton, Iowa

### SUMMER SALAD

- Finely shredded summer CABBAGE
- green seedless GRAPES
- either tart APPLE or RED PLUMS or MALAGA GRAPES
- SALT
- SOUR CREAM
- SALAD DRESSING
- Dash of SUGAR

Method: Combine cabbage with grapes and either apples or plums with skins on. Be generous with the green grapes. Add bit of salt and toss together with a dressing made from the cream, salad dressing and sugar, whipped together. Our family loves it!

Your Neighbor Lady—WNAX

### WHITE SALAD (nice for Christmas)

- 1 quart finely shredded CABBAGE
- 1 cup chopped NUT MEATS, black or English walnuts
- 1 cup white seeded CHERRIES or GRAPES
- 4 slices PINEAPPLE cut, or 1 cup crushed drained PINEAPPLE
- 1/4 pound MARSHMALLOWS, cut

Method: Toss together lightly in large bowl.



### BING CHERRY SALAD

- 2 EGGS, beaten
- 2 tablespoons SUGAR
- 6 tablespoons LEMON JUICE
- 4 tablespoons melted BUTTER
- 1/2 pound MARSHMALLOWS
- 2 cups diced PINEAPPLE
- 1 cup PECAN NUTS
- 2 cups BING CHERRIES, halved
- 1 cup WHIPPING CREAM

Method: Break eggs in top of double boiler and beat well. Add sugar and lemon juice. Cook over hot water until thick, stirring constantly. Remove from heat, add butter, diced marshmallows and stir until marshmallows are nearly dissolved. Cool. When mixture begins to thicken fold in pineapple, nuts, cherries and whipped cream. Chill.

Mrs. Arland Thies, Wisner, Nebraska  
Honorable Mention Winner, Neighbor Lady Recipe Contest (1951)

## CAKES AND FROSTINGS



### CHOCOLATE ANGEL FOOD

- 3/4 cup CAKE FLOUR
- 4 tablespoons COCOA
- 1 1/4 cups SUGAR
- 1 1/4 cups EGG WHITES
- 1/4 teaspoon SALT
- 1 teaspoon CREAM OF TARTAR

Method: Sift flour once and measure. Add cocoa and sift together four times. Beat egg whites and salt till foamy. Add cream of tartar and beat till it will hold peaks but not dry. Fold in sugar carefully, two tablespoons at a time. Fold in vanilla. Fold in flour-cocoa mixture, small amount at a time. Pour in un-

greased angel food pan. Bake thirty minutes at 275°F then 30 minutes at 325°F. Invert till cold.

### CHOCOLATE CHERRY NUT CAKE (Angel Food)

Increase FLOUR in chocolate angel food to 1 cup. Pour 1/3 of the mixture into pan, sprinkle with 1/4 cup finely cut CHERRIES and one tablespoon NUT MEATS, finely cut. Add 1/3 more BATTER, another layer of CHERRIES and NUTS. Final layer of BATTER, then run knife through batter to mix nuts and cherries. Bake as for chocolate angel food.

Mrs. August Boldt, Parker, South Dakota

### SALTED PEANUT CAKE

- 1 cup SUGAR
- 1/2 cup SHORTENING
- 1 EGG
- 1 1/4 cups FLOUR
- 1 cup SOUR MILK
- 1 teaspoon SODA
- 1 cup PEANUTS

Method: Cream sugar and shortening and add egg. Add soda to sour milk and stir in alternately with flour. Fold in one half cup peanuts crushed. Save other half for brown sugar frosting.

Mrs. Don Brewster, Sheldon, Iowa

### BUTTER SPONGE CAKE

- 2 EGGS
- 1/4 teaspoon SALT
- 1 cup SUGAR
- 1 teaspoon VANILLA
- 1/2 cup MILK
- 1 tablespoon BUTTER
- 1 cup sifted, enriched FLOUR
- 1 teaspoon BAKING POWDER
- 1 tablespoon grated ORANGE RIND
- 3 tablespoons SUGAR

Method: Beat eggs until very light. Beat in salt, sugar, vanilla. Heat milk and butter to boiling point and add to above mixture. Sift flour and baking powder and beat in. Bake in greased, 8" square cake pan in moderate oven 350°F, twenty-five to thirty minutes. When cake is done, sprinkle top with orange rind and sugar mixed. Turn off oven heat; return cake to oven for five minutes.



## OATMEAL CAKE

- 1 cup SUGAR
- ½ cup SHORTENING
- 2 EGGS, beaten
- 1 teaspoon VANILLA
- ¼ cup chopped DATES
- ¼ cup chopped BLACK WALNUTS
- ¼ cup shredded COCONUT
- ½ cup OATMEAL
- 1½ cups FLOUR
- 1 teaspoon SODA
- ½ teaspoon BAKING POWDER
- ½ teaspoon CINNAMON
- ½ teaspoon SALT
- 1 cup SOUR MILK

Method: Cream sugar and shortening; add eggs, and beat well. Stir in vanilla, dates, nuts, coconut, and oatmeal. Sift the remaining dry ingredients and add alternately with sour milk. Mix well and pour into a 6 x 10" loaf pan. Bake in moderate oven 350°F for one hour.

Mrs. E. T. Goldammer, Stickney, South Dakota

## JUBILEE FRUIT CAKE

- 1 cup WHITE SUGAR
- 1 cup BROWN SUGAR
- 2 cups SHORTENING
- 2 cups unsweetened APPLE SAUCE
- 4 EGGS
- 4 cups FLOUR
- 2 teaspoons SODA
- 1 teaspoon BAKING POWDER
- ½ teaspoon SALT
- 2 teaspoons NUTMEG
- 2 teaspoons CINNAMON
- 1 teaspoon CLOVES
- ½ cup small GUM DROPS
- 1 cup RAISINS
- 1 cup DATES
- 1 cup BRAZIL NUT MEATS
- 1 cup MIXED FRUIT

Method: Cream sugar and shortening. Add applesauce. Beat eggs. Sift together the dry ingredients (reserve ½ cup flour to mix with fruit). Add dry ingredients to creamed mixture. Blend ½ cup flour with the fruit and nuts. Add to cake mixture. Grease and flour five 1 pound coffee cans, and divide dough into five one pound cakes. Put on lids. Bake in slow oven 250°F for one hour and forty-five minutes.

Mrs. Alfred Rigel, Cedar Rapids, Iowa

## FAIRY GINGERBREAD

- 1 cup SUGAR
- ½ cup BUTTER
- 2 EGGS
- 1 cup MILK
- 1 cup MOLASSES
- 2½ cups sifted FLOUR
- ½ teaspoon SODA
- 1 tablespoon GINGER

Method: Cream sugar and butter. Add beaten eggs, milk and molasses to the butter and sugar mixture. Sift flour, soda and ginger into mixture and beat well. Bake in shallow, greased pan in moderate oven, 350°F, for forty-five minutes.

Mrs. Amos Kusel, Manning, Iowa

## RHUBARB CAKE

Use your favorite CAKE MIX or a BOX CAKE. Put a little of the BATTER in the bottom of a well greased pan; put diced RHUBARB, SUGAR and CINNAMON in; repeat this a few times ending up with the cake batter on top. Bake in moderate oven until nice and brown. We serve this with whipped cream or just plain cream.

Mrs. Lloyd Johnson, Alcester, South Dakota

## UPSIDE DOWN CAKE

- 3 tablespoons BUTTER
- 1 cup BROWN SUGAR
- 4 EGG YOLKS
- 3 tablespoons hot WATER
- 1 teaspoon BAKING POWDER
- 4 EGG WHITES
- 1 cup SUGAR
- 1 cup FLOUR
- ½ teaspoon VANILLA

Method: Stir butter and sugar together over heat until syrupy. Add fruit, any kind preferred. Remove from heat. For cake mixture beat yolks, add sugar, hot water and flour sifted with baking powder. Add vanilla and and lastly fold in beaten egg whites. Pour over fruit and brown sugar mixture. Pour cake batter over mixture and bake one-half hour in moderate oven or until cake part is done. Turn upside down on a plate immediately after taking it from the oven.

Mrs. Enoch Hofstad, Elk Point, South Dakota

## GUM DROP FRUIT CAKE

- 2 cups SHORTENING
- 1 cup WHITE SUGAR
- 1 cup BROWN SUGAR
- 4 EGGS beaten
- 2 cups unsweetened APPLESAUCE
- 2 teaspoons SODA
- 2 teaspoons CINNAMON
- 2 teaspoons NUTMEG
- 2 teaspoons ALLSPICE
- 4 cups sifted FLOUR
- 1 cup DATES, pitted
- 1 cup BRAZIL NUTS
- 1 cup SEEDED RAISINS
- 1 cup small GUM DROPS, left whole

Method: Cream shortening, sugar and eggs. Beat. Add applesauce in which the soda has been dissolved. Mix spices and flour and add to the batter. Add remaining ingredients and mix well. Bake in long loaf pan or two small ones for 45 to 60 minutes in moderate oven.

Mrs. Willard Young, Rollette, North Dakota

## FROZEN FRUIT CAKE

- 1 cup WHIPPING CREAM or EVAPORATED MILK
- 2 cups MILK
- ½ cup SUGAR
- ¼ cup FLOUR
- ¼ teaspoon SALT
- 2 beaten EGGS
- 1 teaspoon VANILLA
- 1 cup WHITE RAISINS
- 1 cup broken PECANS
- 2 cups CAKE CRUMBS, white cake, vanilla wafer or macaroon
- ½ cup RED CHERRIES, halved
- ¼ cup CANDIED GREEN FRUIT

Method: Chill cream or milk for whipping. Scald remaining milk in top of double boiler. Mix together sugar, flour, salt and add to milk all at once. Cook over hot water about three minutes until medium thick, stirring constantly. Pour cooked mixture over beaten eggs and return to double boiler. Cook until thick, about 3 minutes, stirring constantly. Add vanilla. Cool. Reserve a few whole red and green fruits and nuts. Stir raisins, crumbs and remainder of chopped fruits into mixture. Whip chilled cream and fold into mixture. Pour into 1½ quart loaf pan, bottom greased and lined with wax paper on which fruit and nuts are arranged. Freeze.



## GOLDEN BROWN SUGAR CAKE

- 2 cups BROWN SUGAR
- 2 cups FLOUR
- 1/2 cup SHORTENING
- 1/2 teaspoon SALT
- 2 whole EGGS
- 1 cup BUTTERMILK or SOUR MILK
- 1 teaspoon SODA, dissolved in
- 1 tablespoon boiling WATER

Method: Mix together with hand the sugar, flour, shortening and salt. After mixing reserve 3/4 cup. Add to remaining mixture the eggs, buttermilk or sour milk and soda which has been dissolved in boiling water. Beat well and pour into greased, floured loaf pan. Now sprinkle the 3/4 cup of the reserved mixture over the top of the batter and bake in oven for 35 minutes (350°F).

Mabel Hansen, Sioux City, Iowa

## EGG YOLK CAKE

- 11 egg YOLKS
- 2 cups SUGAR
- 1 cup boiling MILK
- 2 cups cake FLOUR
- 2 teaspoons BAKING POWDER
- 1/4 teaspoon SALT
- 1/2 cup melted BUTTER
- 1 teaspoon VANILLA

Method: Beat yolks light. Add sugar gradually and beat very light. Add hot milk gradually and mix until blended. Sift flour once, measure. Sift baking powder and salt three times. Add gradually to liquid and mix smooth. Fold in melted butter and vanilla. Pour into two 8" square pans which have been greased and lined with waxed paper. Bake in moderate oven 350°F for one-half hour or more until done.

Mrs. Andrew Namminga, Avon, South Dakota

## BLACK WALNUT FILLING

- 4 tablespoons SUGAR
- 1 tablespoon CORNSTARCH
- 1/2 teaspoon SALT
- 1 cup rich MILK
- 4 EGG YOLKS
- 3/4 cup chopped BLACK WALNUTS
- 1 teaspoon VANILLA

Method: Beat egg yolks, light and fluffy. Mix the sugar, cornstarch and salt. Add with the milk. Cook over double boiler until thick. Cool, add nuts and extract. When cold, beat, then put in between layers of cake. Very good. Almonds may be used instead and if so substitute almond extract.

Mrs. Dale Burdick, Ortonville, Minnesota

## BROWN BUTTER ICING

- 2 tablespoons BUTTER
- sifted POWDERED SUGAR
- 2 tablespoons hot COFFEE
- 1/2 teaspoon VANILLA

Method: Brown butter carefully over low heat. Slowly stir in enough powdered sugar alternately with hot coffee to make right spreading consistency (about two cups). Mix well, add flavoring. The trick is browning the butter which gives it that caramel like flavor.

Theresa Robeck, Hendricks, Minnesota

## JELLY ROLL

- 3 EGGS
- 3/4 cup SUGAR
- 3/4 cup all-purpose FLOUR
- 1 teaspoon BAKING POWDER
- 5 tablespoons cold WATER
- 1 teaspoon LEMON EXTRACT

Method: Separate eggs. Beat egg whites until thick, and until they hold a peak. Beat yolks until light. Fold together the sugar very slowly. Add baking powder to flour and add after the sugar. Add cold water and keep folding until well blended and lastly add the lemon extract. Pour into pan and bake at 325°F until golden brown. Invert pan on piece

of wax paper and put a damp cloth on bottom of pan for a few minutes. Use a spatula and go around the edges to loosen. Grease the pan very lightly and flour very lightly before putting batter in the pan.

Mrs. Leo Widzinski, Sedan, Minnesota

## HINTS ON SUCCESSFUL JELLY ROLLS

Place waxed paper in the pan before putting the batter in.

Mrs. John Bobeldyk, Inwood, Iowa

Grease the pan and then line with waxed paper. As soon as the roll is done turn upside down and it will come out easily. Peel off the waxed paper and spread it with desired spread and roll up.

Miss LaVerne Fenske, Huron, South Dakota

Grease cookie sheet and line with waxed paper. When done invert on a cloth covered with powdered sugar and pull off the waxed paper. Cover with jelly and roll.

Mrs. L. R. Dammeier, Huron, South Dakota

Mrs. Chas. Freidel, Rosalie, Nebraska

Mrs. Clyde Rush, Sloan, Iowa

## FILLING FOR JELLY ROLLS

## Marshmallow Filling:

- 3/4 Pound MARSHMALLOWS
- 3/4 cup hot WATER
- 1/4 teaspoon SALT
- 3/4 cup WHIPPED CREAM

Method: Heat the water, marshmallows and salt in double boiler; Cool and beat until fluffy. Add cream and chill. Unroll cake and add filling.

## Pineapple Filling:

- 1/2 cup SUGAR
- 2 tablespoons CORN STARCH
- 1 cup WATER
- 1 cup crushed PINEAPPLE

Cook until thick. Cool. Unroll cake and spread with filling.

## Cherry Filling:

- 2 cups RED CHERRIES
- 3/4 cup JUICE
- 1 cup SUGAR
- 2 1/2 tablespoons CORN STARCH

Cook all ingredients together. Cool and add a few drops of almond flavoring. Put on cake and roll up again.

Mrs. Clyde Rush, Sloan, Iowa



## FILLING FOR CAKE

- 3 or 4 EGG YOLKS (just what is left over from baking a white cake)  
 1/2 cup SOUR CREAM  
 1/2 cup WHITE SUGAR

Method: Cook in double boiler until it will stay spread when put on the cake. Chop nuts and spread on the filling. If you like raisins grind one-half cup and cook with filling.

Mrs. Lee Fahrenholz, Allen, Nebraska

## FUDGE FROSTING

- 1 cup SUGAR  
 1/2 cup CREAM  
 2 heaping tablespoons COCOA  
 dash SALT  
 1 teaspoon VANILLA

Method: Mix all ingredients but vanilla. Cook until it forms a soft ball in cold water, add vanilla and beat until it starts to thicken.

Mrs. Phil Regnier, Lynd, Minnesota

## WHITE MOUNTAIN FROSTING

- 1/2 cup SUGAR  
 1/4 cup WHITE SYRUP  
 2 tablespoons WATER

Method: Boil until it spins a thread six inches long. Beat two egg whites until it stands in peaks. Pour syrup over egg whites slowly and beat until thick, add flavoring and a pinch of salt.

Mrs. Phil Regnier, Lynd, Minnesota

## COOKIES



## MINT SNOW BALLS

- 1 cup BUTTER  
 1/2 cup CONFECTIONER'S SUGAR  
 2 teaspoons WATER  
 2 cups sifted enriched FLOUR  
 1/2 teaspoon SALT  
 1 cup OATMEAL, uncooked

## FROSTING

- 2 cups CONFECTIONER'S SUGAR  
 1/4 cup MILK  
 1/2 teaspoon MINT EXTRACT  
 GREEN FOOD COLORING  
 shredded COCONUT

Method: Cream butter; add sugar gradually and cream until fluffy. Add water. Sift together flour and salt; add to creamed mixture, mixing thoroughly. Blend in rolled oats (dough will be quite stiff). Shape dough in hands to make small balls. Bake on ungreased baking sheet in slow oven (325°F) 25 to 30 minutes. Remove from baking sheet; cool. Makes 3 dozen cookies.

For the frosting thoroughly blend together sugar, milk and mint extract. Add a few drops of green food coloring to tint the frosting. Using two forks or a pair of tongs, dip cooled cookies into frosting, then in coconut. Drain on wire rack. These are SUPER and SO PRETTY!!

Your Neighbor Lady — WNAX

## HONEY BUTTER BALLS

- 1 cup BUTTER  
 1/4 cup HONEY  
 2 tablespoons VANILLA  
 1/2 teaspoon SALT  
 2 cups FLOUR  
 2 cups NUT MEATS (walnuts)

Method: Cream butter, honey, salt and vanilla. Add flour and nuts. Form into small balls (about 3/4 to 1" in diameter or smaller) and press flat. Bake 40-45 minutes in a 300 degree oven. Roll in powdered sugar while warm.

Mrs. Alfred Schweske, Courtland, Minnesota

## CHOCOLATE BON BONS

- 1/2 cup SHORTENING  
 1 cup BROWN SUGAR  
 1 EGG, well beaten  
 2 cups FLOUR, sifted  
 1/4 teaspoon SALT  
 1/4 teaspoon SODA in  
 1/2 cup MILK  
 2 squares CHOCOLATE, melted  
 NUT MEATS to suit taste

Method: Cream shortening and sugar, add egg. Mix dry ingredients together and add to first mixture. Then add soda, chocolate and nut meats. Drop on cookie sheet and bake in 400°F oven until brown.

## ICING FOR BON BONS

- 1 EGG beaten  
 1 1/4 cups POWDERED SUGAR  
 1 tablespoon CREAM  
 1 square melted CHOCOLATE

Method: Mix ingredients and spread on cookies.

## BRAZIL NUT BALL COOKIES

- 1 cup SHORTENING  
 1 cup SUGAR  
 2 EGGS  
 2 cups BRAZIL NUTS, cut  
 1/2 cup shredded COCONUT  
 2 teaspoons VANILLA  
 2 1/4 cups FLOUR  
 1/4 teaspoon SALT  
 1/2 teaspoon SODA

Method: Cream shortening and sugar well. Add nuts, coconut and vanilla. Sift flour, salt and soda. Add to 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.

Mabel Hansen, Sioux City, Iowa

## COCONUT MACAROONS

- 2 EGG whites, beaten until they hold a peak  
 1 cup SUGAR  
 dash SALT  
 2 tablespoons FLOUR  
 1 cup COCONUT  
 1 cup CORN FLAKES  
 1 teaspoon VANILLA, ALMOND, or LEMON EXTRACT

Method: Add sugar to stiffly beaten egg whites. Continue beating until sugar is dissolved and whites hold peak. Beat salt in with sugar. Then add flour, beating to blend. Very carefully fold in by hand coconut, corn flakes and flavoring. Drop by small spoonful on greased AND FLOURED cookie sheet. Bake in 300 to 325°F oven for 20 to 30 minutes or until set and slightly dry and a delicate brown.

Mrs. Dale Burdick, Ortonville, Minnesota



## GUMDROP COOKIES

- 1 cup BROWN SUGAR
- 1 cup WHITE SUGAR
- 1 cup SHORTENING or butter
- 2 EGGS
- 2 cups OATMEAL, toasted
- 1 cup GUMDROPS, cut in small pieces
- 2½ cups FLOUR
- ½ teaspoon SALT
- 1 teaspoon BAKING POWDER
- 1 cup COCONUT

Method: Cream sugar and shortening. Add eggs and gumdrops. Mix all dry ingredients together and add to creamed mixture. Mix well and drop on baking sheet. Bake in moderate oven.

Mrs. Richard DeLong, Arnolds Park, Iowa

## SOUR CREAM BROWNIES

- 5 EGG YOLKS
- 1½ cups SUGAR
- 2½ squares melted CHOCOLATE
- 1 cup SOUR CREAM
- ½ teaspoon SODA
- 1 teaspoon SALT
- 1¾ cups FLOUR
- 1 cup NUTMEATS or RAISINS
- 1½ teaspoons VANILLA

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

Mrs. Roger Davis, Highmore, South Dakota

## APPLESAUCE BROWNIES

- ½ cup SHORTENING
- 2 squares CHOCOLATE, melted together
- 1 cup SUGAR
- 2 EGGS, well beaten
- ½ cup warm APPLESauce
- 1 teaspoon VANILLA
- 1 cup sifted FLOUR
- ½ teaspoon BAKING POWDER
- ¼ teaspoon SODA
- ¼ teaspoon SALT
- ¼ cup chopped NUTS

Method: Mix shortening and chocolate together. Blend in sugar, eggs and warm applesauce. Also add vanilla. Sift together and stir in flour, baking powder, soda, salt and nuts. Spread in greased pan 9 x 9 x 1¼". Bake 35 minutes at 350°F. While hot cut into oblong pieces 1½ x 2¼". Cool. Makes 24 bars.

Mrs. Walter Nack, Groton, South Dakota

## BUTTERSCOTCH BROWNIES

- 1 cup sifted FLOUR
- 1 teaspoon SALT
- 2 teaspoons BAKING POWDER
- ½ cup BUTTER
- 2 cups BROWN SUGAR
- 2 unbeaten EGGS
- 2 teaspoons VANILLA
- 1 cup chopped NUTS

Method: Sift dry ingredients together. Melt butter and add brown sugar, eggs, vanilla and nuts. Then add dry ingredients, spread in buttered pan and bake thirty minutes in moderate oven.

Mrs. Viola Sperlich, Parkston, South Dakota

## PEANUT BUTTER COOKIES

- 1 cup SHORTENING
- 1 cup BROWN SUGAR
- 1 cup WHITE SUGAR
- 2 EGGS well beaten
- 1 cup PEANUT BUTTER
- 1 teaspoon VANILLA
- 1 teaspoon SODA
- about 2½ cups FLOUR

Method: Cream butter and sugars; add well-beaten eggs, peanut butter and vanilla. Sift flour and soda together, add to mixture and mix well. Roll into small balls, press in shape with a fork. Bake in 375°F oven for about 10 minutes. Remove from oven, loosen with spatula while still hot and place on cake rack to cool. This is everybody's favorite!

## THUMBPRINT COOKIES

- ½ cup soft SHORTENING (half butter)
- ¼ cup BROWN SUGAR
- 1 EGG yolk
- ½ teaspoon VANILLA
- 1 cup sifted FLOUR
- ¼ teaspoon SALT
- EGG WHITE

Method: Mix together thoroughly the shortening, sugar, yolk and vanilla. Sift flour and salt and stir into first mixture. Roll into 1 inch balls. Dip into slightly beaten egg whites. Roll in finely chopped nuts (¾ cup). Place about 1 inch apart on ungreased baking sheet. Bake in 375°F oven. Bake five minutes. Remove from oven. Quickly press thumb gently on top of each cookie. Return to oven and bake 8 minutes longer. Cool. Place in thumbprints a bit of chopped candied fruit, sparkling jelly, or tinted confectioners sugar icing.

Mrs. Albert Serr, Hillsview, South Dakota  
Mrs. Ivin E. Anderson, Dell Rapids, South Dakota

## ALMOND BUTTER BALLS

- 2 cups FLOUR
- 2 teaspoons BAKING POWDER
- ¼ teaspoon SALT
- ¾ cup BUTTER
- 1 cup BROWN SUGAR
- 1 EGG
- 1 teaspoon VANILLA
- ¼ teaspoon ALMOND EXTRACT
- ¼ cup blanched ALMONDS, halved

Method: Sift flour, baking powder, and salt together. Cream butter, add sugar and un-beaten egg and cream well. Add flavorings. Add sifted dry ingredients. Mix lightly. Shape into balls and dip in sugar. Put one-half almond in center of each cookie. Bake and remove from cookie sheet at once.

Mrs. Donald Schimke, Harvey, North Dakota

## RAISIN OATMEAL COOKIES

- 2 cups SUGAR, brown (one may be white)
- 1 cup SHORTENING, part butter
- 2 teaspoons VANILLA
- 2 EGGS
- ¾ teaspoon SALT
- 2 cups FLOUR
- 1 teaspoon SODA
- 1 teaspoon BAKING POWDER
- 1 cup finely chopped RAISINS
- 2 cups uncooked OATMEAL

Method: Cream together thoroughly sugar, shortening, vanilla, eggs and salt. Add flour, soda and baking powder. Add raisins and oatmeal. Chill. Form into balls and press with a fork or tumbler. Can substitute 2 tablespoons sour cream for 1 egg. May season with cinnamon. Bake at about 375°F until done. Makes about 5 or 6 dozen cookies.

Mrs. Cecil Albers, Sioux Falls, South Dakota





### PEACH NUT PIE

#### SHELL:

- 1½ cups GRAHAM CRACKER crumbs
- ⅓ cup BUTTER, melted
- ½ cup POWDERED SUGAR

#### FILLING:

- 2 cups PEACHES, sliced
- ⅓ cup CHERRIES, maraschino
- ½ pint WHIPPING CREAM
- ⅓ cup POWDERED SUGAR
- ¼ cup WALNUTS, chopped
- 10 MARSHMALLOWS
- ¼ cup ORANGE JUICE

Method: Mix graham crackers, butter and powdered sugar and line pie pan with this mixture. Chill until filling is firm. For the filling, cut marshmallows into small pieces into orange juice and let stand. Fill the shell with the peaches. Whip cream and fold in remaining ingredients, including marshmallow mixture. Pour into shell lined with peaches. Set in refrigerator about two hours before serving.

Mrs. C. Stock, Wishek, North Dakota

### GRAPE PIE

#### RIPE CONCORD GRAPES

- 1 cup SUGAR
- 1 tablespoon CORN STARCH
- small amount BUTTER
- UNBAKED PIE SHELL

Method: Wash ripe grapes and stem them. Put skins in one pan and pulp in another. Cook until seeds and juice are tender and can be run through a sieve. Add sugar mixed with cornstarch to juice. Cook until thick. Add little butter and mix with the skins. Put in an unbaked pie shell. Put on top crust. Bake until done, at least thirty minutes.

Mrs. A. R. Kusel, Manning, Iowa

### CRUSTLESS DATE PIE

- 1 cup DATES, chopped
- 1 cup NUTS, chopped
- 3 EGGS, well beaten
- ½ cup SUGAR
- 1 teaspoon BAKING POWDER
- 1 teaspoon VANILLA

Method: Mix all ingredients in order given. Be sure to mix baking powder with sugar. Put in buttered pie dish or small sized pyrex cake dish. Bake one-half hour at 350°F. Cut when cold and serve with sweetened whipped cream. Good with maple nut, vanilla or butter brickle ice cream.

Mrs. Dale Burdick, Ortonville, Minnesota

### SODA CRACKER PIE

- 14 SODA CRACKERS, rolled fine
- ⅓ cup chopped DATES
- ⅓ cup COCONUT
- ⅓ cup NUTMEATS, chopped
- 3 beaten EGG WHITES
- 1 teaspoon BAKING POWDER
- ½-1 cup SUGAR

Method: Mix crackers, dates, coconut and nuts. Add egg whites, baking powder, and sugar. Bake about twenty minutes and serve with whipped cream.

Mrs. Chas. Watson, Milford, Iowa

### RHUBARB CHIFFON PIE

- 2 cups finely cut RHUBARB
- ½ cup SUGAR
- ¼ cup WATER
- 1 envelope unflavored GELATIN
- ¼ cup cold WATER
- 2 EGG WHITES
- ¼ cup SUGAR
- ¼ cup CREAM, WHIPPED

Method: Cook rhubarb with sugar and water until tender. To hot mixture add gelatin which has been softened in cold water. Let dissolve. Chill and when thickened fold into egg whites which have been stiffly beaten and mixed with whipped cream. Fold in sugar. Pour into baked pie shell and chill.

Mrs. F. J. Hupp, Jr., Ewing, Nebraska

### TIPS FOR PERFECT MERINGUE

1. Have egg whites at room temperature.
2. Add pinch of salt to each white.
3. Use sturdy hand beater or an electric mixer.
4. Use deep bowl, not a wide, shallow one, nor a bowl that's too large.
5. Be sure there's no trace of yolk in the whites — it would ruin the meringues.
6. Measure sugar, two tablespoons for each white.
7. Sprinkle sugar gradually over whites, one tablespoon at a time. Then beat in thoroughly to dissolve sugar.
8. Don't over-beat. Makes the meringue dry and curdled, instead of smooth and glossy. Spread the meringue to the edge of warm filling so it just touches crust; this way it won't shrink after baking. Then swirl. Baking at 425°F for four minutes gives a meringue a glossy texture and no dryness.

Mrs. Dale Wright, Quimby, Iowa

### PUMPKIN CHIFFON PIE

- 1 cup BROWN SUGAR
- 3 EGG YOLKS
- 1½ cups PUMPKIN
- ½ cup MILK
- ½ teaspoon SALT
- 2 teaspoons CINNAMON
- ½ teaspoon GINGER
- ¼ teaspoon ALLSPICE
- 1 tablespoon GELATIN
- 4 tablespoons cold WATER
- 3 EGG WHITES
- 3 tablespoons SUGAR

Method: Cook together sugar, egg yolks, pumpkin, milk, salt and spices until thickened. Add gelatin already softened in cold water. Chill. When mixture begins to congeal fold in stiffly beaten egg whites to which has been added three tablespoons sugar. Pour into baked shell. Chill. Garnish with whipped cream.

Ann Knygh, Montevideo, Minnesota

### BRAZIL NUT CRUST FOR CHIFFON PIE

- 1½ cups ground BRAZIL NUTS
- 3 tablespoons SUGAR

Method: Mix the two ingredients in a 10-inch pie plate. Press mixture against bottom and sides of the pie plate and the crust is ready for a chiffon filling.





### CRUSTY-CRUST PEACH PIE

Fill pastry-lined pie pan with 6-8 sliced peaches and cover with mixture of:

- ¾ cup SUGAR
- ¼ cup BROWN SUGAR
- ½ cup FLOUR
- ¼ cup BUTTER
- 1 teaspoon CINNAMON
- ½ teaspoon NUTMEG

Method: Blend all ingredients together. Sprinkle on top of peaches. Bake in moderate oven, 375-400, until peaches are tender, about 40 minutes. To prevent soaked crust, brush lightly with beaten egg white before filling with peaches. When cool, serve with whipped cream and garnish with maraschino cherry.

Mrs. Elmer P. Faulstick, Highmore, South Dakota  
Perfect Menu Winner, Neighbor Lady Recipe Contest (1951)

### CEREAL CRUST

- 1½ cups CEREAL
- 4 tablespoons BUTTER, melted
- 1 package sweet CHOCOLATE, melted

Method: Mix cereal, butter and sweet chocolate together. Cool till firm. This forms the base for unusual tasting pie. Bavarian cream or cream filling may be used. Cut in wedge-shaped pieces.

Mrs. Rudolph Porath, Valentine, Nebraska



DESSERTS



### STRAWBERRY DELIGHT

Prepare meringue shells using:

- 3 EGG WHITES
- 1 cup SUGAR, beaten in slowly
- 14 SODA CRACKERS, crushed
- 1 teaspoon VANILLA

Topping for meringue shells:

- 1 tablespoon GELATIN, dissolved in
- ¼ cup WATER
- ½ cup SUGAR
- 1½ cups crushed STRAWBERRIES
- ¾ cup CREAM, whipped

Method: Beat sugar slowly into beaten egg whites and add crackers and vanilla. Bake in 325°F oven for 35 minutes on greased cookie sheet making 10-12 shells or separate servings. For the filling soak gelatin in water five minutes and add sugar and beat until dissolved. Add strawberries and cream which has been whipped. Chill for three hours. Serve on meringue shells garnished with whipped cream and whole strawberries.

Mrs. Iver Johnson, Pierce, Nebraska  
First Prize Winner, Neighbor Lady Recipe Contest (1951)

### PEPPERMINT CANDY DESSERT

- 2 cups CREAM, to whip
- 1 pound MARSHMALLOWS
- ½ pound PEPPERMINT STICK CANDY
- 1 pound BUTTER COOKIES

Method: Crush cookies and put a thick layer in a dish. Whip cream stiff. Add cut marshmallows and crushed candy. Mix and pour on top of crumbs. Put other crumbs on top. Put in refrigerator overnight. Top with whipped cream. This is a lovely party dish.

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

### RHUBARB AND STRAWBERRY ROLL

- ¾ cup SUGAR
- ½ cup WATER
- favorite biscuit recipe
- 1½ cups diced fresh RHUBARB
- 1½ cups quartered fresh STRAWBERRIES
- ¼ cup SUGAR

Method: Measure sugar and water into a square pan, 9 x 9 x 2". Bring to boil and boil one minute. Make shortcake or biscuit recipe as directed by your favorite recipe. Roll out about ¼" thick into oblong 7 x 15. Spread dough with rhubarb and strawberries. Sprinkle with the sugar. Roll up beginning at wide side. Seal well. Cut into nine slices about 1½"

thick. Place slices cut-side up in pan of hot syrup. Bake about twenty-five minutes until golden brown, in hot oven, 450°F. Serve warm with cream if desired. Serves 9. Fresh cherries, blackberries, raspberries and other fresh fruit may be used. If canned fruit is used drain well.

Mrs. Emery Backous, Westport, South Dakota

### JEFFY PUDDING

- ½ cup MILK
- ½ cup SUGAR
- pinch of SALT
- 1 cup FLOUR
- 1 teaspoon BAKING POWDER
- ½ cup SUGAR
- 1 cup FRUIT
- ½ cup JUICE
- 1 cup hot WATER

Method: Combine milk, sugar, salt, flour and baking powder. Mix and put in buttered baking dish. Pour sugar over above mixture. Add fruit, juice and hot water. Bake in moderate oven one-half hour. Serve with cream.

Mrs. Wm. Peters, Valentine, Nebraska

### CAKE-ORANGE CUSTARD

- 2 cups cubed leftover CAKE
- ½ cup ORANGE JUICE
- 1½ cups MILK
- 2 EGG YOLKS, beaten
- ¼ cup SUGAR
- dash of SALT
- 2 EGG WHITES, beaten
- ¼ cup SUGAR

Method: Arrange cake in buttered casserole. Pour orange juice over it and let stand. Scald milk in top of double boiler and add to beaten egg yolks and sugar. Return to double boiler and cook until mixture coats a spoon. Add salt, mix and pour over diced cake. Beat egg whites until stiff but not dry. Add sugar gradually and beat until whites stand in stiff peaks. Then pile lightly on top of cake custard mixture. Bake in 300°F oven for twenty minutes or until delicately browned and serve either warm or chilled.

Mrs. R. L. Musson, Highmore, South Dakota



## REFRIGERATOR CHEESE CAKE FILLING

- 1 envelope unflavored GELATIN
- ¼ cup cold WATER
- 1 EGG YOLK, slightly beaten
- ¼ cup MILK
- ½ cup SUGAR
- 1 cup COTTAGE CHEESE
- 1 3 ounce package CREAM CHEESE
- grated RIND of ½ LEMON
- ½ teaspoon VANILLA
- ½ cup light CREAM
- JUICE of ½ LEMON
- 1 EGG WHITE, stiffly beaten

Method: Soak gelatin in cold water five minutes. Combine egg yolk, milk and sugar. Cook five minutes over low heat, stirring constantly. Remove from heat; add gelatin and stir until dissolved. Cream cheeses together; add lemon rind and vanilla. Add gelatin mixture. Chill until mixture begins to thicken. Beat cream until foamy; add lemon juice and whip until thickened. Fold cream and beaten egg white into cheese mixture. Pour into crumb crust in refrigerator tray. Chill until firm. Cut into wedge-shaped pieces. Serves six.

## CARMEL TAPIOCA

- 5½ ounces PEARL TAPIOCA
- 1 quart WATER
- 1 cup BROWN SUGAR
- ¼ teaspoon SALT
- 1 tablespoon BUTTER
- ¾ cup CREAM
- ½ teaspoon VANILLA

Method: Soak tapioca overnight in water. In morning add brown sugar and salt. Place in oven 350°F for about two hours. Stir after one hour. Remove from oven and add butter, vanilla and cream. Mix well and serve cold or hot. May add whipped cream for topping if desired.

Mrs. Lowell Coon, Marathon, Iowa



## BREAD AND ROLLS

## OATMEAL MOLASSES BREAD

- 2 packages DRY YEAST
- ½ cup LARD
- 3 cups quick OATMEAL
- 5 cups warm WATER
- ½ cup SUGAR
- ½ cup MOLASSES
- 3 teaspoons SALT
- enough WHITE FLOUR to make usual consistency of white bread

Method: Soak yeast in small amount of lukewarm water. Put lard and oatmeal into mixing pan and pour warm water over. Cool to lukewarm. Add yeast mixture and remaining ingredients. Allow to rise same as white bread but if short of time it can be shaped into loaves when risen only once and still be lovely bread. Raisins may be added if desired. Yield 4 or 5 large loaves.

Mrs. Raleigh Jensen, Henning, Minnesota

## CHICKIE ROLLS

- 1 cake YEAST
- 2 cups SCALDED MILK
- 6 tablespoons SUGAR
- 2 teaspoons SALT
- 2 EGGS, beaten
- 6 cups FLOUR
- ½ cup BUTTER, melted and cooled

Method: Scald the milk and cool to lukewarm. Crumble the yeast into the milk. Add the sugar, salt, eggs and 3 cups flour. Beat until smooth and elastic. Beat in the melted and cooled butter. Add the remaining 3 cups flour. Work in well with hands. Place dough on lightly floured board, cover and let rest ten minutes. Knead until smooth and elastic.

Cover and let rise in warm place until double in bulk. Roll dough to ½" thickness and cut into strips 1" wide. Roll strips into ropes 9" long, ½" thick. Tie each rope in loose knot, one end shorter than the other. Pinch short end to resemble chickies head with beak; flatten long end and fringe with scissors. Place on greased pan; allow to rise, doubling in bulk. Brush with beaten egg; bake in hot oven (400°F) 15 to 20 minutes. Add cloves for chickies eyes.

Dorothy Kusel, Manning, Iowa

## EASY DINNER ROLLS

- 2 packages DRY YEAST
- ¼ cup lukewarm WATER
- ¼ cup SHORTENING
- 2 teaspoons SALT
- 2 tablespoons SUGAR
- 1 cup hot WATER, near boiling
- ¾ cup cold WATER
- 4 cups sifted all-purpose FLOUR

Method: Sprinkle yeast in lukewarm water and let stand till dissolved (5-15 minutes). Combine shortening, salt and sugar in large bowl. Add hot water and stir till shortening is melted. Cool to lukewarm. Add cold water and yeast and mix well. Add flour gradually, beating thoroughly. Cover and let rise in warm place one hour, or until light and spongy. Stir down and let rise till very light (½ hour). Drop dough from spoon into greased muffin pans. Let rise fifteen minutes. Bake 15 minutes at 450°F. (Yield 2 dozen rolls).

Mrs. Johnny Schwab, Andover, South Dakota

## TWICE BAKED ROLLS

- 2 packages YEAST
- 1 cup warm WATER
- 1 teaspoon SUGAR
- 2 cups MILK
- 5 teaspoons SALT
- ¼ cup SUGAR
- 10 cups sifted FLOUR
- ½ cup cooled melted SHORTENING

Method: Soften yeast in warm water to which sugar is added. Scald milk, add salt and sugar. Cool. Mix in six cups flour, shortening, then add 4 more cups flour. Knead well, put in greased bowl and let rise. Knead again and let rise. Makes 4 to 6 dozen rolls. Bake rolls in slow oven 275°F for 40 minutes. Let stand in pan 20 minutes. Turn out and cool. Wrap in wax paper or food saver bags and store in refrigerator. They can be kept two weeks. To serve put rolls on cookie sheet and brown in oven 450°F for seven minutes.

Mrs. R. V. Briggs, Rose, Nebraska



## SUGAR PLUM LOAF

- 1 cake YEAST
- ¾ cup WATER
- 1 cup WATER
- FLOUR for medium sponge
- ½ cup SHORTENING
- ½ cup SUGAR
- 2 beaten EGGS
- 1 cup SCALDED COOLED MILK
- 1 teaspoon SALT
- ½ cup each chopped RAISINS, NUTS, CITRON, CANDIED CHERRIES
- FLOUR for medium dough

Method: Dissolve yeast in water. Let stand ten minutes. Add one cup water and flour for medium sponge. Let rise. Cream the shortening and sugar, eggs and cooled milk. Then add sponge, salt, raisins, nuts, citron, candied cherries and flour. Knead well. Let rise. Form into loaves. Let rise. Bake one hour at 350°F. Ice with powdered sugar icing.

Edna Stone, Millboro, South Dakota

## APPLE-BANANA BREAD

- ½ cup SHORTENING
- ¾ cup SUGAR
- 2 well beaten EGGS
- 3 tablespoons SOUR MILK
- 1 SMALL BANANA
- APPLESAUCE
- 2 cups FLOUR
- 1 teaspoon SALT
- 1 teaspoon SODA

Method: Cream together shortening and sugar. Add eggs, sour milk, banana, mashed, and also sufficient applesauce to make one cup with the banana. Sift together flour, salt and soda. Mix well and pour into oiled and lined loaf pan. Bake 45 minutes at 350°F. Test in center with straw.

## CORN BREAD

- 2 EGGS
- 2 cups SOUR MILK or BUTTERMILK
- 2 cups sifted FLOUR
- 2 cups yellow CORN MEAL
- ¾ cup SUGAR
- 1 teaspoon SODA
- 4 teaspoons BAKING POWDER
- 2 teaspoons SALT
- 5 tablespoons melted SHORTENING

Method: Beat eggs and sour milk together. Sift flour before measuring then sift again with corn meal, sugar, soda, baking powder and salt. Add to first mixture and beat well. Add melted shortening and beat again. Turn into greased shallow baking pan. Bake 22 minutes in 400°F oven. Serves 8.

Mrs. Mildred Godshalk, Dupree, South Dakota

## SOUR MILK WAFFLES

- 1 EGG
- 1½ cups BUTTERMILK or SOUR MILK
- 1½ cups FLOUR
- 1 teaspoon SODA
- 1 teaspoon BAKING POWDER
- ½ teaspoon SALT
- 2 tablespoons melted BUTTER

Method: Beat egg until very light. Add milk and flour sifted with soda, baking powder and salt. Add melted butter. Beat well and bake in hot greased waffle iron until golden brown. If electric iron is used no grease is necessary. Sour cream can be used in this recipe, but then omit the butter. This is the best waffle recipe I've ever tried! — Your Neighbor Lady.

Mrs. K. F. Weltner, Canova, South Dakota

## BACON BISCUITS TASTY

Chop two slices of bacon very fine and sprinkle it over the tops of biscuits or corn muffins, just before putting them in the oven. Bake as usual. They are superb with vegetable salad.

Mrs. Rudolph Porath, Valentine, Nebraska

## CRISPY ROLLS

Prepare any basic SWEET ROLL DOUGH. Shape just the same as for cinnamon rolls, even cutting the same. After cutting each roll, press it flat on wax paper generously sprinkled with GRANULATED SUGAR, turn over and roll out very thin, keeping it well covered with sugar. When roll is very thin and coated with sugar place on a greased baking sheet and bake in quick oven immediately. Do not let it raise after rolling. These are crisp and delicious with coffee.

Mrs. L. C. Hartmann, Mission, South Dakota

## FIESTA BISCUITS

Merely add a small amount of grated sharp processed cheese, minced green pepper and chopped pimiento to your favorite biscuit mixture before adding milk.



## OPEN JAR DILL PICKLES

Use a crock jar any size according to the amount of pickles. Pick the pickles the night before, and let them stand overnight in cold water. Then brush them clean with a vegetable brush. Then pack one layer of PICKLES and one layer of DILL and GRAPE or CHERRY leaves, alternately, until your jar is filled to about two inches from the top. Cover the top heavily with dill and leaves. Then to one gallon of water use ½ cup salt, 1 cup vinegar. Boil and let partly cool and pour over pickles. Put a plate or some weight on top to keep all pickles under the brine. Set in warm place for about two weeks. If they are stored in too cool a place it will take longer for the pickles to be ready for use. When the pickles are ready to suit your taste, you may put them in jars, pour the same brine over them and seal. If desired you may add a pinch of alum to each gallon of water. This helps to make them crisper.

Mrs. Rudolph Porath, Valentine, Nebraska



### TOMATO SOUP

- 1 teaspoon MIXED SPICES
- 6 quarts chopped TOMATOES
- 1 cup CELERY
- 4 ONIONS
- 2 sprigs PARSLEY
- 4 GREEN PEPPERS
- 1½ cups WATER
- ½ cup BUTTER
- ¾ cup FLOUR
- 1 tablespoon BROWN SUGAR
- SALT and PEPPER to taste

Method: Add spices to vegetables and water. Simmer until vegetables are soft. Drain off and save juice. Sieve vegetables. Then melt butter, add flour, blend. Add juice. Stir until thick and smooth. Add vegetables, sugar, salt and pepper. Cook until thick. Seal in pints. Process thirty-five minutes at ten pounds. To Use: Add 1 pint of milk to each pint of soup mix and heat.

Mrs. Donald Yost, Emerson, Nebraska

### GREEN TOMATO SWEET PICKLES

- 1 peck GREEN TOMATOES
- 6 medium ONIONS
- 1 quart VINEGAR
- 4 pounds BROWN SUGAR
- 3 tablespoons MIXED PICKLE SPICES

Method: Slice tomatoes and onions thin; sprinkle with salt and let stand overnight in a crock with a plate and heavy weight on top. Drain; scald in water to which a little vinegar has been added; drain. Combine vinegar, sugar and spices. Bring to a boil. Add to-

matoes and onions; bring to boil and boil until tender. Fill jars while boiling hot. Seal.

Mrs. Gordon Oakland, Astoria, South Dakota

### DILL GREEN TOMATO PICKLES

- GREEN TOMATOES
- stalk CELERY
- sweet GREEN PEPPERS
- GARLIC
- 2 quarts WATER
- 1 quart VINEGAR
- 1 cup SALT
- DILL to taste

Method: Use small, firm green tomatoes. Pack into sterilized jars. Add to each quart jar a bud of garlic, 1 stalk celery and 1 green pepper. Cut in fourths. Make a brine of water, vinegar and salt and boil with the dill five minutes. Pour the hot brine over the tomatoes in the jars and seal at once. These will be ready for use in four to six weeks.

Mrs. G. Oakland, Astoria, South Dakota

### ITALIAN TOMATO PASTE

- 4 quarts RIPE TOMATOES, sliced
- 2 tablespoons finely cut BASIL LEAVES
- 2 teaspoons SALT
- ½ cup chopped CELERY
- 2 CARROTS, scraped and sliced
- 1 large white ONION, sliced
- 1 1" piece of STICK CINNAMON
- ½ teaspoon PEPPERCORN
- ½ teaspoon CLOVES

Method: Combine ingredients, simmer until very soft and put through sieve. Cook in double boiler in heavy pan set on asbestos mat until very thick (about three hours). Spread ½" thick on platters wet with cool water. Cover with net or screen and dry in the sun or in very slow oven. Pack in pieces in tin box with waxed paper between layers. Use in small amounts to season soups and sauces.

Mrs. Otto Bathke, Wessington Springs, South Dakota

### RHUBARB JAM

- 4 cups RHUBARB, cut in inch pieces
- 4 cups SUGAR
- 1 box CHERRY GELATIN
- 1 small can crushed PINEAPPLE

Method: Put rhubarb and sugar in sauce pan and stir. Watch very carefully as it has to form its own juice. When it starts a good boil, time 15 minutes by the clock. Take from the stove. Stir in box of gelatin. Put in jars and cool. Makes two pints. A small can of crushed pineapple may be added to mixture.

Mrs. L. M. Hall, Jackson, Minnesota

### TOMATO COCKTAIL

- 8 quarts TOMATOES, cut with peelings
- 3 small ONIONS, cut in pieces
- 3 tablespoons SALT
- ¾ teaspoon CELERY SALT
- dash of PEPPER
- 7 WHOLE CLOVES
- 4 tablespoons SUGAR
- ½ cup LEMON JUICE

Method: Cook mixture for thirty minutes, then strain. Add sugar and lemon juice. Heat again and seal while piping hot.

Mrs. Dale A. Wright, Quimby, Iowa

### CORN RELISH

- 18 large ROASTING EARS
- 1 head CABBAGE, about 3 pounds
- 3 GREEN PEPPERS
- 4 large ONIONS
- 1½ pounds BROWN SUGAR
- ¼ pound MUSTARD
- 1 gallon VINEGAR

Method: Mix all together and boil twenty minutes. Can. Vinegar may be weakened if too strong.

Mrs. R. Britton, Gettysburg, South Dakota

### CANDY



### CHOCOLATE POP CORN BALLS

- 1 cup GRANULATED SUGAR
- ½ cup WATER
- ¼ cup CORN SYRUP
- 3 tablespoons BUTTER
- 3 squares finely cut CHOCOLATE
- 4 to 6 quarts POPPED CORN

Method: Mix sugar, syrup and water and bring to boil 250 to 260 degrees (moderate). Add the butter and when melted add the chocolate. Boil slowly with frequent stirring until medium crack by the water test. Remove from heat, wipe off crystals from the pouring side of the pan with a damp cloth, slowly pour the hot syrup over the corn while stirring the mixture. Form into balls.

Mrs. R. G. Bollard, Alexandria, Minnesota



## ENGLISH TOFFEE

- 1 cup BUTTER
- 1 cup SUGAR
- ½ cup chopped ALMONDS, unblanched
- 3 HERSHEY BARS, plain
- chopped WALNUTS

Method: Cook over very high heat, stirring constantly until caramelized (color). Add almonds and put in box lined with oiled paper. Cover with hersheys and walnuts. Let cool. Break in pieces. Work fast.

Mrs. Gordon Anderson, Ortonville, Minnesota

## CREAM CARAMELS

- 2 cups SUGAR
- 1 teaspoon VANILLA
- 1¼ cups LIGHT CORN SYRUP
- 2 cups light CREAM
- ½ teaspoon SALT
- ¼ cup BUTTER
- SALT
- PECANS

Method: Put sugar, syrup, cream and butter in large heavy kettle; place over low heat and cook, stirring constantly until sugar dissolves. Bring to boil over high heat, then turn to medium until mixture forms ball in cold water or 242°F. Remove from heat and add vanilla, salt and pecans, which have been chopped. Pour into well buttered 8 x 8" pan. When cool mark into squares and cut when cold.

## NOUGAT

- 5 cups SUGAR
- 1 cup WHITE CORN SYRUP
- 1 cup boiling WATER
- 3 EGG WHITES
- 1 cup NUTMEATS
- 1 cup CHERRIES
- (½ green, ½ red)

Method: Boil sugar, syrup and water to soft ball stage. Take out a cupful and pour gradually upon the stiffly beaten egg whites, beating while adding. Boil the remainder of the syrup to hard cooked stage (265°F). Pour over the first portion. Beat well. As mixture stiffens put in the cherries and nuts. Pour into deep

pan or mold with waxed paper. This candy improves with age if not exposed to the air. Cut as needed.

Mrs. Cornish Jensen, Woonsocket, South Dakota

## PEANUT CLUSTERS

- 2 cups SUGAR
- 1 heaping tablespoon COCOA
- ½ cup top MILK, or half and half
- 1 teaspoon VANILLA
- 1 cup PEANUTS, chopped

Method: Measure sugar, cocoa and milk into pan and bring to a boil. Boil exactly six minutes. Remove from stove and stir in vanilla and peanuts. When nearly cold drop by spoonfuls on waxed paper.

Mrs. S. C. Morris, Fairmont, Minnesota

## CHOCOLATE CRUNCH

- 1 package SEMI-SWEET CHOCOLATE BITS
- 3 GRAHAM CRACKERS, crushed
- ½ cup coarsely chopped PECANS or WALNUTS

Method: Put chocolate in double boiler and place over hot water to melt. Stir in nuts and crackers and mix well. Drop by teaspoons on waxed paper and allow to harden. Makes two dozen.

Mrs. Joe Goeden, Yankton, South Dakota

## NUT CREAMS

- 3 cups SUGAR
- 1 cup rich CREAM
- ½ teaspoon VANILLA
- 1 cup NUT MEATS
- DIPPING CHOCOLATE

Method: Boil sugar and cream over slow fire, 234°F stirring frequently. Remove from fire and place in cold water. When cooled to 105°F add nutmeats and beat until creamy and slightly firm. Form into balls with hands.

Chill and dip in dipping chocolate and place a nut on top. Chill again until chocolate hardens. Place on waxed paper.

Mrs. Widzinski, Sedan, Minnesota

## TOAST BASKET

Just trim off the crusts from sliced white bread. Spread butter or margarine over each slice, clear to the very edge. Place the bread slice spread-side down into custard cups or muffin pans. Press down the center of each slice so the four corners form points. Toast in a moderately hot oven of 400°F for about fifteen minutes. These cups are wonderful to hold any savory creamed mixture you prepare.

## GROWING PARSLEY IN YOUR KITCHEN

Take a sponge, cut in half, place each half in a dish. Then sprinkle a few parsley seeds over each half and keep moist. You will enjoy a bit of green for your kitchen window and fresh parsley as a garnish for the table.

Mrs. Emil Dvorak, Ravinia, South Dakota

## SUGAR SPARKLERS

Simply measure ½ cup SUGAR into a small bowl and blend in FOOD COLORING with a fork. Use six drops for light color, twelve drops for medium color and twenty-four drops for dark color. Allow the sugar to dry on a sheet of wax paper at room temperature. It's a good idea to make up several colors at the same time so you'll have them on hand to use separately or in combination. It can be stored in small, screw-top jars and kept ready for use when you need it. Can be used as garnish for whipped cream or for sprinkling on cookies, cakes or on your favorite dessert.

## CHEESE PUFFS

- ½ cup MARGARINE
- ½ pound grated AMERICAN CHEESE
- 1¼ cups sifted FLOUR
- 2 teaspoons GARLIC SALT

Method: Cream margarine until light. Add cheese and blend thoroughly. Sift flour and garlic salt together. Add to creamed mixture. Place dough in cookie press. Press out desired shapes. If desired, scoop out dough by tea-

spoonfuls and shape into tiny balls by rolling each portion of dough between two paddles. The paddles should be soaked for a few minutes in ice water before using. Bake on cookie sheet in 350°F oven for ten minutes. Yield: 80 puffs.



## MISCELLANEOUS

### FINE PLASTIC FOR MODELING

- 1 cup FLOUR
- ½ cup SALT
- 3 teaspoons ALUM
- WATER enough to hold
- VEGETABLE COLORING,
- if desired

Method: Keep in a covered container after all ingredients have been mixed together. If surface dries add more water. This mixture may be used white and painted with water colors. Cookie cutters are good to use to make various shapes.

Mrs. Everett Moir, Sioux Falls, South Dakota

### BOX LUNCHES

If you have a home freezer you can forget those box lunch blues for two weeks at a time. These are a few rules to follow:

Don't try freezing sandwich spreads containing mayonnaise, salad dressing, raw vegetables, hard-cooked egg whites, jams or jellies. They do not freeze satisfactorily.

Leave the lettuce, tomatoes and other salad greens out during the freezing process. You can add them when the sandwiches are ready to be eaten.

Use day old bread and leave the crust on. Spread a thin layer of butter on both slices of bread from crust to crust. This prevents the filling from soaking into the bread during the unfreezing period. Use butter at room temperature, do not melt. Add the filling, and wrap each sandwich individually in moisture — vaporproof material — wax paper or aluminum foil. Label.

You can freeze either complete box lunches including individually wrapped sandwiches, a piece of cake and some fruit in a container. Or you can freeze each item individually, and let the children select whatever they like just before they go off to school.

Do not store frozen sandwiches longer than two weeks and never re-freeze them once they're thawed.

Sandwiches removed from the freezer before nine in the morning will be completely thawed and ready to eat at noon.

### FREEZING CRANBERRIES

Cranberries freeze successfully, either dry packed or syrup packed. Dry packing is easy. Pick over berries, discarding any that are soft or otherwise imperfect; then wash, drain and place in moisture-vapor-resistant containers, seal and freeze. Leave half inch of headspace in pint containers for expansion during freezing.

For making sauce quickly, the syrup pack has the advantage because all ingredients needed are frozen together. Rigid containers are most convenient for packing in syrup. They may be glass freezer jars, aluminum or unbreakable plastic "boxes" or heavily waxed cartons. Put berries in the containers and cover with cold syrup, made of equal weights of sugar and water or by measure, 4¾ cups sugar with 4 cups water. For syrup packed berries, leave a half inch headspace in pint containers; three-fourths inch for narrow top openings.

## MISCELLANEOUS

### CANDIED CRANBERRIES

Put one cup washed cranberries into a shallow buttered baking dish and cover with one cup sugar. Bake one hour in a rather slow oven, 350°F.

Mrs. R. F. Porath, Valentine, Nebraska



### APRICOT DELIGHT

- 1 No. 1 can APRICOTS
- 2 12 ounce cans
- PINEAPPLE JUICE
- ½ cup LEMON JUICE
- 1 quart GINGER ALE

Method: Rub apricots through sieve, add apricot juice, pineapple and lemon juices. Chill thoroughly. Add ginger ale just before serving. Serves 20.

Mrs. Lydia Wirth, Verdel, Nebraska  
Perfect Menu Winner, Neighbor Lady Recipe Contest (1951)



### CHEESE-PINEAPPLE SPEARS

Using the colored plastic or wooden toothpicks, spear onto the pick a cube of fresh or canned pineapple, then a cube of sharp cheddar cheese and top with maraschino cherry. Place on pretty plate or tray.

Mrs. Wesley Hansen, Sioux City, Iowa  
First Prize Winner, Neighbor Lady Recipe Contest (1951)

### DADDY'S FAMOUS BARBECUE SAUCE

- ¾ cup ONION, chopped fine
- 1 CLOVE GARLIC, chopped fine
- ¾ cup SWEET RELISH
- ¾ cup TOMATO KETCHUP
- ¼ cup WORCESTERSHIRE SAUCE
- ½ teaspoon PEPPER
- 1½ cups TOMATO SOUP
- ¾ cup CIDER VINEGAR
- 1½ tablespoons BUTTER
- 1½ tablespoons SUGAR

Method: Combine all ingredients, blend thoroughly and bring to a boil. Use to baste meats.

Your Neighbor Lady, WNAX, Yankton, South Dakota

### CELERY OR SANDWICH SPREAD

- ½ pound mild AMERICAN CHEESE
- SALAD DRESSING
- 1 tablespoon chopped ONION
- 9 OLIVES, chopped
- 3 hard-boiled EGGS

Method: Soften cheese to room temperature and mash with a fork. Blend in a couple of tablespoons of some good salad dressing, enough to make it spreadable. Add onion to suit your taste. Then add olives and eggs. Blend together and store in refrigerator indefinitely. Delicious as sandwich spread or celery stuffing.

Mrs. Harold Devick, Yankton, South Dakota



## MISCELLANEOUS

### BUCKWHEAT CAKES

- ½ cake COMPRESSED YEAST
- 1 teaspoon SALT
- 1 teaspoon melted BUTTER
- 1 tablespoon MOLASSES
- 2 quarts WATER
- BUCKWHEAT FLOUR
- ½ teaspoon BAKING SODA

Method: Dissolve the yeast in ½ cup lukewarm water, then pour it into the two quarts of water, warm. Add salt and enough flour to make a smooth batter which will run from spoon. Beat well and let stand overnight. In the morning take out a pint of the mixture and set aside. Now add molasses, soda and butter, mix lightly and bake on hot griddle.

If there is any dough left after baking add it to the pint of mixture saved out and the night before using again pour in a pint of lukewarm water. Add salt and sufficient buckwheat flour to make the batter as previously directed and proceed as before, except now add ½ teaspoon baking soda dissolved in a little boiling water and stirred in carefully just before baking. Always save out some of the batter the first thing in the morning for the next baking. Keep it in a cool place.

Mrs. Warner High, St. Peter, Minnesota

### PARTY DESSERT

- ½ cup MILK
- 30 MARSHMALLOWS
- 1 cup CREAM, whipped
- 1 large ALMOND HERSHEY BAR, grated
- 1 teaspoon VANILLA
- crushed GRAHAM CRACKERS

Method: Scald milk. Add marshmallows and stir until they are melted. Cool this mixture. Fold in whipped cream. Add Hershey Bar and vanilla. Line bottom of pan with crushed graham crackers. Pour in marshmallow mixture and sprinkle top with more cracker crumbs. Chill several hours. Cut in squares

and serve plain or with whipped cream. Pan should be about seven inches wide by ten inches long.

Mrs. Kenneth Yuergens, Beltrami, Minnesota

### PINEAPPLE-CHEESE PIE

- ⅓ cup SUGAR
- 1 teaspoon CORN STARCH
- 1 9 ounce can PINEAPPLE
- 1 8 ounce package PHILADELPHIA CREAM CHEESE
- ½ cup SUGAR
- 1 teaspoon SALT
- 2 EGGS
- ½ cup MILK
- ½ teaspoon VANILLA
- ¼ cup chopped PECANS
- 1 unbaked PIE SHELL

Method: Blend together sugar and corn starch. Add pineapple, juice and all. Cook, stirring constantly until mixture is thick and clear. Cool. Then blend in package cream cheese, which has been softened at room temperature, with sugar and salt. Add eggs, one at a time stirring well after each is added. Blend in milk and vanilla. Spread cooled pineapple mixture over bottom of unbaked pie shell. Pour in cream cheese mixture. Sprinkle with pecans. Bake at 400°F for ten minutes and then at 325°F for 40 to 50 minutes.

Mrs. Marvin Weiss, Wahpeton, North Dakota





## DID YOU KNOW • FOODS SECTION

... that poppy seed treats are quickly made by splitting stale rolls, spreading generously with butter and then sprinkling with poppy seeds. Place under broiler and toast to a golden brown. Serve very hot.

**Mrs. Rudolph Porath, Valentine, Nebraska**

... that if you put powdered sugar in meringue instead of granulated sugar it will keep the meringue from gathering water, or "weeping," as we sometimes say.

... that if you sprinkle sugar on pudding as soon as it is poured into the bowls, no skin will form.

**Mrs. Fred Damgaard, Lake City, South Dakota**

... that a teaspoon of vinegar added to pie dough guarantees a flaky crust.

**Mrs. H. L. Dirksen, Bryant, South Dakota**

... that you can make French toast using water instead of milk. Just substitute the same amount of water for milk. Browns nicely.

**Mrs. Vernon Stephenson, Hurley, South Dakota**

... a tablespoon of syrup added to hot-cake batter makes them delightfully crisp.

... that a new variation in gelatin may be had by adding a heaping cup of vanilla ice cream after you have dissolved it in the usual way and it has started to thicken.

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

... that you can make a gelatin dessert or salad in a hurry by dissolving a box of gelatin in one cup hot water and then by adding a tray of ice cubes. When gelatin begins to congeal take out remaining ice cubes.

**Mrs. Frank E. Dombeck, Jr., Ivanhoe, Minnesota**

... that you can garnish a bowl of fluffy rice with tiny squares of canned pimiento and fresh green peppers; serve with any meat or fowl and gravy.

... that rice removes flavor. To take a too strong taste from lard, melt the lard and add one-half cup uncooked rice to each gallon. Heat until the rice is a golden brown. Cool and strain.

... that left over rice may be made into an excellent dessert by folding into it stiffly beaten whipped cream and adding sweetened fresh fruit.

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

... that one can of cream of chicken soup mixed with vegetables and heated then poured over toast is very delicious.

**Mrs. Kenneth G. Day, Bixby, South Dakota**

... that cherries are easily seeded by removing the eraser from a metal-tip lead pencil and pushing down on each cherry with this instrument. This leaves the cherry whole and pushes out the seeds.

... that you can keep orange peelings a long time by grinding them very fine and sprinkling with sugar. Seal in a jar and put in the refrigerator. They will keep beautifully and are always ready for icings, pudding and cakes.

**Mrs. Walter Sorensen, Redwood Falls, Minnesota**



## DID YOU KNOW • FOODS SECTION

... that when making gelatin salads in molds if you grease your mold cups with salad dressing the mold will slip out perfectly without dipping the mold cup in hot water.

**Mrs. John Delperdang, Sioux Falls, South Dakota**

... that to whip thin cream you can add one tablespoon of unflavored gelatin dissolved in one tablespoon hot water. Add this to the two cups of cream and it will whip beautifully and keep for several hours in the refrigerator.

... that chopped chicken and sweet pickles mixed with cream cheese makes a delicious sandwich filling.

**Mrs. Rudolph Porath, Valentine, Nebraska**

... that if you have trouble sealing jars, a piece of medium grade sand paper held over the lid as you turn it will help tighten the lid.

**Mrs. Harold Osborn, Dorsey, Nebraska**

... that bacon dipped in flour will not shrink.



... that if you rinse the pan out with cold water that you intend to use for scalding milk, the milk will not stick.

... that a piece of glass cut the same size as your cookbook is convenient for laying on the open page. Keeps the book open and clean and neat at the same time.

**Mrs. Fred N. Calnon, Sheldon, Iowa**

... that you should use less water in your seven minute frosting if you are using unusually large eggs.

**Mrs. Harold Duffloth, Mitchell, South Dakota**

... that a generous amount of salt sprinkled on food that has boiled over or been spilled on the stove or oven dries it up quickly and does away with that bad odor.

**Margaret Shockey, Sonnette, Montana**

... that cinnamon drops in the centers of baked apples gives them a new tang. You can almost candy them with a precooked sugar syrup and frequent basting during the baking time. Or one can peel the apples, dip them in egg and milk, roll in graham cracker crumbs, and stuff with dates and nuts. Five minutes before they are done top with marshmallows.

**Mrs. A. C. Aufdenkamp, Malcolm, Nebraska**

... that you can make more professional type popsicles by adding about one cup of regular gelatin mixture to a quart of fruit juice or nectar and then freezing. The children will love them.

... that if you wipe off the pastry board or table with a damp cloth just before you flour it to roll out pastry or cookies, it will be so much easier to clean afterwards.

... that a food saver bag can be used to catch juice when grinding oranges or any juicy fruit. Place the saver over the entire grinder.

**Mrs. D. W. McCoy, Huron, South Dakota**

... that if you put one-half teaspoon corn starch in your fudge it will not crack when cut.

**Mrs. Wilbur Hartsough, Brookings, South Dakota**



## DID YOU KNOW • FOODS SECTION

... that if no water is added when canning or preserving strawberries they will always keep their bright red color; just put the amount of sugar over small amount of berries and gently mix and let come to a boil slowly drawing out their own juice for canning.

... that if you can huckleberries in wild grape juice and mulberries in plum juice, it will give both fruits a better taste.

**Mrs. Ernest O'Mara, Pender, Nebraska**

... that the largest food saver bag is tops for putting bread into while it is rising as this prevents that dry crust from forming on top.

**Mrs. Clifford Oien, Hendricks, Minnesota**

... that you can remove the burnt taste from lard by placing raw potatoes in the lard and letting them cook awhile, till brown.

**Irene Lindberg, Cody, Nebraska**

... that a nice variation for apple pie is to dot it with jelly, before adding top crust. Almost any kind could be used.

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

... that when making carmel nut rolls, if you don't care to use nuts every time, you can add about one-half teaspoon each of maple and black walnut flavoring to the sponge and then proceed as usual, omitting the nuts. Also pour about one-half cup cream, sweet or sour, over the rolls as you put them in the oven.

**Mrs. Harold Amundson, Evansville, Minnesota**

... that you can keep nuts and raisins from sinking to the bottom of a cake by sprinkling them on top of the batter when it is in the pans.

... for cutting potatoes or other vegetables for frying or creaming use an empty baking powder can or similar can with the rim cut off so that a sharp edge is left. Punch a small hole in opposite end to let the air through and you will have one of the quickest of all choppers for soft foods. Just put the whole potatoes in the frying pan, chop a few times and you do away with tedious cutting up of vegetables by hand with a knife.

**Mrs. Harold G. Thompson, Westbrook, Minnesota**

... that if you are making cookies and want to press them out with a fork, try dipping the fork in powdered sugar instead of flour. You will find that the powdered sugar makes the cookies have a nicer glaze and they will not absorb the extra amount of flour which sometimes makes the cookies hard and tough.

**Mrs. Genther Kaupang, Clarkfield, Minnesota**

... that food saver bags are nice for sending individual pie servings to school with your children. Bake all your pies, meat loafs and cinnamon rolls in muffin tins. Then they are very small and compact for such lunches.

... that you can keep goose grease cool and sweet in the refrigerator. Never let it sit around, melted. It is very delicious for use in popping corn and making cookies, cakes, pies and doughnuts. Cakes are more fine grained with goose grease.

**Mrs. H. J. Kahrberg, Aberdeen, South Dakota**

... that you can remove the "old taste" from lard by placing the lard in a large kettle of water. Allow this to boil for awhile and then set it aside. When lard is firm again remove it from the water. This makes it fresh and snowy white.

**Mrs. Ed Koep, Vining, Minnesota**

## DID YOU KNOW • FOODS SECTION

... that you can get more juice out of lemons by quickly heating them in hot water for several minutes before squeezing. Or roll to soften.

**Mrs. Elmer Oldsen, Hetland, South Dakota**

... that when serving buttered carrots, if you will brown the butter and add a bit of celery salt it will give the carrots a delicious flavor.

**Mrs. J. L. Hurd, Stromsbury, Nebraska**

... that when making scalloped potatoes if you will add a half cup raw rice they will not curdle and the rice will thicken the potatoes.

**Mrs. Harriett Adams, Lake Preston, South Dakota**

... a miniature double boiler, which is handy for melting chocolate or other foods, can be improvised by placing a small measuring cup in a larger one which has boiling water in it.

... that to prevent a pie crust from raising or bubbling while baking, just fit a pie tin the same size over the crust or pour rice or beans in crust before baking.

**Mrs. F. Peta, Mitchell, South Dakota**

... that if you add a teaspoon of vanilla to stewed prunes you will have a different and delicious taste.

... that a quick cake filling may be made by using prepared marshmallow fluff to which grated orange rind has been added. Frost top and sides of filled cake with orange juice frosting.

**Mrs. Rudolph Porath, Valentine, Nebraska**

... that you can keep syrup from mildewing by stretching a damp cloth over the pail and then put on the lid.

... that if you have mashed potatoes left from dinner you can add some bits of left over meat, salmon or any meat you desire and pack in a tall glass. Put in the refrigerator to get cold and then slice from the glass. Brown in hot fat. Serve hot.

**Mrs. Nick Marra, Alton, Iowa**

... that when you are canning pears if you will add a small amount of cinnamon it will give them a very different and tasty flavor.

**Mrs. C. H. Bliss, Sioux Falls, South Dakota**



... that a food saver bag may be used as a seat cover for a bicycle while it is parked outside.

**Lillian Berquist, Belview, Minnesota**

... that if you roll sugar cookie dough out in sugar instead of flour it will prevent them from getting stiff and tough.

**Mrs. Alvin Swanson, Forest City, Iowa**

... that you can keep potatoes from curdling when scalloping by boiling potato slices and onion in small amount of salted water until they are almost tender. Then add the top milk, mix well, put in baking dish and sprinkle with grated cheese or put weiners on top and bake in hot oven.

**Mrs. Everet Eacker, Broken Bow, Nebraska**



## DID YOU KNOW • FOODS SECTION

... that when mixing yeast doughs if you will mix a sponge of dry ingredients and the lard and liquid before adding your yeast your bread or rolls will be much better.

**Mrs. A. J. Hodge, Rochester, Minnesota**

... that when rolling out bread rolls you should butter your board instead of flouring it. The butter is rolled inside and all you do is sprinkle the dough with cinnamon and sugar.

... that apples for apple salad may be kept snowy white by washing in salt water. It also adds flavor to the salad.

**Kitty Lievan, Aurora, South Dakota**

... that a very convenient way to make hamburger patties as thick or thin as you desire is to roll out the hamburger with a floured rolling pin on a slightly floured board. Roll to desired thickness and then cut with a cookie cutter, round shape.

**Mrs. Nick Marra, Alton, Iowa**

... if you place a pan of water in the oven while baking a fruit cake the cake will be moist without having a cracked top. Instead the top will be shiny. Also if you dip the cake in pineapple or grape juice two or three times it will prevent it from drying out. Also adds an extra flavor.

**Mrs. James D. Maxwell, Olivet, South Dakota**

... that you can completely eliminate cabbage odor by adding a piece of celery to the cabbage while it is cooking.

**Mrs. Edward DeBates, Adrian, Minnesota**

... that you can make cream puffs with cooking oil instead of lard or butter. Use one-third cup oil instead of one-half cup butter. Also use same proportion for chocolate chip cookies. Both will be delicious.

**Mrs. Milton Walt, Marion, South Dakota**

... that to prevent fresh cake or bread from crumbling one should use a thin-bladed knife heated in hot water and then dried.

... that you can keep frost from gathering on the ice cream which you store in your refrigerator simply by slipping the pan into a food saver bag and placing in freezer. The bag will collect the frost.

**Mrs. George Higgins, Naper, Nebraska**

... that you can use a cookie cutter to help decorate your cake by pressing the cutter lightly on the frosting and then tracing with the tinted icing from the pastry tube.

**Kitty Lievan, Aurora, South Dakota**

... that sliced bananas can be kept from turning dark by pouring canned pineapple juice over them.

... that if you mix your waffle batter and let it stand for a while, the waffles are much crisper and lighter.

**Mrs. Sam Mechtel, Long Prairie, Minnesota**

... that if you put marshmallows in the refrigerator the night before you want to use them they won't stick to the shears. This eliminates the fuss with hot water.

**Mrs. C. A. Thiele, Luverne, Minnesota**

## DID YOU KNOW • FOODS SECTION

... that if you like a biscuit topping on a casserole, cut biscuit dough with a doughnut cutter and arrange the doughnuts on top of the casserole. Just before serving fill the doughnut holes with chopped parsley or pimiento.

... that you can dry leftover parsley by chopping it and spreading it out on a thin piece of paper and putting it in the oven if necessary. This dried parsley can be used in soup and sauces.

... that peas fresh from the garden are much better if cooked with a few empty green pods instead of adding the usual amount of sugar to sweeten them.

... that if you scrape new potatoes with a metal pot cleaner (not steel wool) you will save time and waste.

... that if you use a white thread to cut rolls instead of a knife it won't flatten the rolls out.

**Irene Weiss, Rockwell City, Iowa**

... that a pie filling will not soak into a pie crust that has been brushed with the beaten white of an egg.

**Mrs. Jennie Beningen, Willmar, Minnesota**

... that if you overcook a cornstarch filling it will get thin again.

**Mrs. Curtis Elness, Garfield, Minnesota**

... that the next time you have pastry dough left over, cut it into two-inch squares and fill with a little grated cheese, draw up corners of square over filling, turnover style, and bake.

... that you can use grated raw potato to thicken soups. It gives the soup a nice flavor. Also a little in meat loaf is very good.

**Mrs. Clarence Nus, Arlington, Iowa**

... that when making scalloped potatoes if you will parboil the potatoes before putting milk over them the milk will not curdle.

**Mrs. John Toering, Bruce, South Dakota**

... that you can keep those portions of meringue pie unbroken and fluffy by cutting with a knife dipped in cold water.

... that fried potatoes will be deliciously golden brown if sprinkled lightly with flour before frying.

... that your unused burners on your stove can be protected from spattering grease while you are frying if you will place pie tins upside down over the unlit burners. The tins are easily cleaned.

**Glenna Spanel, Anselmo, Nebraska**

... that you can use half of a broken wooden clothespin to scrape enamel pans and it will not crack the enamel.



## DID YOU KNOW • FOODS SECTION

... that when you take a pie from the oven you should set it in a warm place for twenty minutes and then in a cool place. This prevents the bottom crust from becoming soggy.

**Mrs. Emma Kaysee, Scotland, South Dakota**

... that should you discover you haven't cooked your frosting long enough you can add enough powdered sugar to make it stiff and no one will be the wiser.

**Mrs. Roger O. Davis, Highmore, South Dakota**

... that if you sprinkle chopped pecans on peanut butter cookies before putting them in the oven they will have a delicious taste.

**Mrs. Leonard Stogsdill, Wagner, South Dakota**

... that you can send potatoes wrapped in aluminum foil to school with your youngsters and at recess they can place the potatoes in the ash pan. By noon they will have a nice baked potato that isn't burned to a crisp.

**Mrs. Roger O. Davis, Highmore, South Dakota**

... that when you make a meat pie you should bake the biscuits separately. Then place them while hot on the hot meat and gravy mixture and serve. This way you are sure the bottom of the biscuits will be baked.

**Mrs. L. R. Kettering, Brentford, South Dakota**

... that a cookie cutter is much safer and faster to cut nut meats than a knife is.

**Mrs. Walter Sorensen, Redwood Falls, Minnesota**

... that when making doughnuts, if you will remove them from the hot lard and dip them quickly in boiling water it will prevent them from soaking up grease.

... to prevent a custard pie crust from getting soggy you can coat the lower crust over entirely with melted and cooled butter or other shortening before putting in any filling.

... that if you heat your sliced potatoes and milk in a kettle on top of the stove before scalloping them the milk won't curdle.

**Mrs. Roger O. Davis, Highmore, South Dakota**

... that by mixing undiluted frozen orange juice concentrate with brown sugar you will have a delicious glaze for baked ham.

... when having company for Sunday dinner, make pie crusts on Saturday, roll them out and put into pie tins. Stack these in the refrigerator on cooling racks. Then on Sunday put in the pie fillings and bake. The crusts are lovely and not soggy.

**Mrs. Lester Peterson, DeSmet, South Dakota**

... that a wonderful way to keep horse radish is to cover it with white vinegar and freeze.

**Mrs. John Schietloffel, Larchwood, Iowa**

... that you can mend plastic coffee tables with acetone. Just moisten the broken edges of plastic with acetone, wait a few seconds until it feels sticky to the touch. Press together very tightly and set aside to dry. If acetone is not available use fingernail polish remover, non-oily.

**Mrs. Edward Jam, Garrison, North Dakota**

## DID YOU KNOW • CLOTHES SECTION

... that you can make very neat cardigans out of out-grown "sloppy-joe" sweaters. Just measure to find the exact center front and draw a chalk line down the entire length. Stitch on machine twice on each side of chalk line placing rows of stitching about 1/4" apart. Cut open on chalk line. Finish with grosgrain ribbon or crochet on both edges.



... that when cutting buttons off any garment it is a good idea to put a fork between the material and the button. This prevents any cutting of the material.

**Mrs. Tony Jordan, Hartley, Iowa**

... that when putting zippers in underarm plackets or house dresses make the zipper close running down instead of up. Try this and see how much more easily it closes.

... that a thick paste of common gloss starch and water will remove iodine stains from clothes. Just lay this mixture on the stain and keep turning the paste over as it absorbs the color.

... a good trick to remember if linen is scorched is to cut a raw onion in half and rub the flat side on the stain. Soak the fabric for several hours in cold water and then launder in warm soap suds.

**Mrs. W. J. Youel, Niobrara, Nebraska**

... that light scorch stains can usually be removed from cottons and linens by laundering them in warm soap suds and then placing them in the sun to bleach out any remaining stain. For heavier scorch stains on white fabrics sponge the spot with a cloth dampened with peroxide, put a clean dry cloth on top of that and press with a warm iron. Repeat this process replacing the top cloth with a dry one as the peroxide soaks through.

... that large food saver bags may be used to store men's badly soiled or greasy clothes before your wash day. This keeps the clothes hamper fresh and keeps other clothes from getting more soiled. Also you can tape a bag to the lid of the clothes hamper in which you can place anklets and socks thus preventing mixups and lost mates in washing.

**Mrs. Richard Dale, Tuthill, South Dakota**

... that a paper clip can be used to fasten those aprons that slip over the head to the front of your dress. This prevents pulling on the neck.

**Mrs. Matthew Maloney, Falkirk, North Dakota**

... that painting a stocking darning half white and half black prevents eye strain. Use the white half for darning dark colors and the dark half for darning light colors.

... that a convenient way to take patterns off garments is to lay waxed paper over the garment. In this manner the seams can be seen through the paper and the pattern can be cut with a shears allowing for seams as you cut.

**Mrs. Clement Mangan, Preston, Minnesota**

... that hanging clothes dripping wet on the clothes line in hot sunshine will remove most any kind of stain. This method may have to be repeated.

**Mrs. J. E. Limbo, Fulton, South Dakota**

... that a convenient way to dry several sweaters at once and still have them out of the way is to spread a plastic tablecloth over your bed and place freshly washed sweaters on it.

**Kitty Lievan, Aurora, South Dakota**



## DID YOU KNOW • CLOTHES SECTION

... that you can remove coloring from sacks by placing them in a boiler half full of water. Place boiler on fire and add one-fourth bar of soap, 1 tablespoon kerosene, 1 table-spoon lye and 2 tablespoons washing powder. Put sacks in and boil for twenty minutes. Rinse well. Be SURE the solution is cold when putting the sacks in as hot water will set the print rather than remove it.

**Mrs. Harry Reinholdt, Marcus, Iowa**

... that you can revive your old suede shoes by brushing vigorously and steam with a steam iron. Repeat if necessary.

**Kitty Lievan, Aurora, South Dakota**

... that if you put a sheet of coarse sandpaper under pleats to be pressed it will hold them neatly in place and leave no pin marks.

... that when you rip out part of your hem at the last minute, a piece of Scotch Tape will fix it until proper care can be given.

... that if you sew a half slip to the tail of your daughter's blouse the blouse will stay tucked in.

**Mrs. Marvin Petzoldt, Scotland, South Dakota**



... that when driving a nail into plaster you should place a piece of adhesive tape on the wall and then drive the nail through the tape.

... that when sweeping your wall down you should push the broom toward the ceiling as the dust hangs down and by sweeping down you push the dirt into the wall.

... that liquid camphor may be used to remove milk spots on furniture. Rub lightly and then wipe off with a damp cloth. Polish with furniture polish.

**Mrs. Fred Musson, Armstrong, Iowa**

... that when laundering large ruffled curtains with fluffy dots, sprinkle like always. Then just iron the ruffles on the wrong side and put the other part on stretchers. Your fluffy dots will not be ironed off. When dry, run the iron over the ruffles again ready to hang.

**Mrs. Herman Dobberstein, Sleepy Eye, Minnesota**

... that if you will use a bobby pin to hold the nail while driving it into the wall, it will prevent many a bruised thumb.

**Mrs. W. A. Husby, Wakonda, South Dakota**

... that a block or cake of magnesia from the drug store is fine to take off grease spots from wallpaper.

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



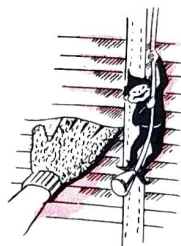
... that rubbing alcohol will remove black marks made by heels and soles of shoes on linoleum floors. Rub the mark with alcohol and it will not harm the gloss of wax on the linoleum.

**Mrs. Dilbert Gowe, Lohrville, Iowa**

... that tepid vinegar will remove decals.

**Mrs. Evan Diedrich, Hendricks, Minnesota**

## DID YOU KNOW • HOUSE SECTION



... that a canvas glove turned inside out makes a good article to dust venetian blinds.

**Mrs. M. Sullivan, Sioux City, Iowa**

... that you can separate two drinking glasses stuck together by setting them in the refrigerator for a few minutes. When thoroughly chilled they will come apart easily.

**Mrs. H. L. Taplett, Sioux Falls, South Dakota**

... that a good solution for cleaning copper bottomed kettles is one-third part of salt to two-thirds part vinegar. Pour over copper and it will be clean in a jiffy.

**Mrs. Orlen Nath, Luverne, Minnesota**

... when washing dark socks turn them inside out and they won't be linty.

... that if you will sew a large snap on each of your bedroom slippers, they can be snapped together when you remove them. That way they are always together when you want them.

**Mrs. Martin Muecke, Hinton, Iowa**

... that when washing corduroy clothing, if you will add ½ cup vinegar to the rinse water the material will be soft and lint free.

**Mrs. Clarence H. Johnson, Hartland, North Dakota**

... that you can prevent the aluminum strips on kitchen cabinets or sinks from making black marks on clothes by painting over them with clear fingernail polish. Works wonders and lasts a long time.

**Mrs. Walter J. Andersen, Walnut Grove, Minnesota**

... that you can prevent water spots or rings on plastic coats and curtains by adding one-half cup vinegar to the rinse water.

**Mrs. Joe Van Geest, Rock Valley, Iowa**

... that a good way to hang up little girls' dresses is to bend down the ends of an ordinary wire hanger into two under hooks. This brings the hanger to a little girls size and the underhooks are convenient for slips, belts or ribbons.

... that a large plastic bag is very handy to keep scraps of cloth. It keeps all pieces visible and you don't have to empty the whole bag to find the pieces you want.

**Mrs. Walter Sorensen, Redwood Falls, Minnesota**



... to make brooms last longer, soak or dip them in a pail of hot soap suds once a week.

... you can protect decorated walls from dust marks of pictures by placing tiny corks at corners between wall and picture.

... that nail polish makes handy patches to repair small holes in rubber articles. Apply thin coat of finger nail polish around hole and press down a cotton patch; when polish is dry apply several coats and let dry overnight.

**Kitty Lievan, Aurora, South Dakota**



## DID YOU KNOW • HOUSE SECTION

... when ironing articles with buttons it helps to fold a bath towel double and place button side of garment down on the towel. This method will not ruin buttons.

... that when washing a sweater or other knit garment you should place it between two bath towels and roll with a rolling pin. The garment will dry quickly and will have the new look.

**Mrs. Albert Hoevet, Triumph, Minnesota**

... that you can sew buttons on garments by machine without attachments. Just remove the presser foot and slide the button back and forth under the needle. If the machine has a tension which is regulated by the presser foot be sure lever is down as when you are doing regular sewing.

**Mrs. Harold Amundson, Evansville, Minnesota**

... that you can prevent that bottom button from tearing off a "button-down-the-front" dress by sewing the button on an inch long piece of elastic. Sew the elastic flat to the dress with button in its proper place. This gives enough stretch to prevent tearing and the elastic doesn't show when dress is buttoned.

... that when baby bibs with plastic binding become soiled they can be tossed in the washer with the other colored clothes and they will come out beautifully.

**Mrs. Laurence N. Jerred, Gregory, South Dakota**



... that if you place a rubber bath mat underneath the rugs they will stay in place and not slip.

**Mrs. E. J. Schroeder, Comfrey, Minnesota**

... that a good remedy for worn-out knobs on kettle lids is to put a large screw up through the lid and place a large cork on it. The cork will never get hot.

**Mrs. Tony Jordan, Hartley, Iowa**

... that to prevent dulling of the finish of varnished woodwork when washing it, just add a few drops of olive oil to your warm sudsy water. Wash a small surface at a time and wipe dry immediately with a soft cloth.

... that iodine stains can be removed from painted bathroom walls with soap and water if done immediately. If this does not work make a thick paste of laundry starch and water and apply to stain. Let dry and brush off. This process can be repeated until the stains disappear.

**Mrs. L. E. Leighton, Eagle Lake, Minnesota**

... that scouring pads will last longer if you will cut them into quarters and use a small piece at a time. Much cleaner too!

**Mrs. Clarence H. Johnson, Hartland, North Dakota**

... that when doing a painting job a saucepan serves as a very convenient container for the paint. It is handy to move the paint by grasping the handle of the pan especially if you are doing a wall surface. Your hands won't get nearly so tired or as smeared with paint.

**Mrs. Arnold Klassin, Luverne, Minnesota**

## DID YOU KNOW • HOUSE SECTION



... that if your favorite vase or bowl is cracked, coat the inside with a thick layer of paraffin and let it harden. This completely water-proofs the crack.

... that you can make a spillproof drink container for a sick child who needs lots of liquids in bed by sterilizing a ½-pint jar and its screw lid. Puncture lid top near the edge, fill jar with liquid, screw on top and insert a drinking straw through the hole.

... that you can clean off starch that's stuck to your iron by sprinkling a little baking soda on a damp cloth and rubbing the cool iron until it's clean.

... that a shoe bag makes an excellent holder for cleaning rags. Just label each pocket.

... that a clever gift for a silver anniversary is polished dimes pasted around the verse of a card.

... that a good way to remove onion odor from your hands is to soap your hands with an unpeeled raw potato under cold running water.

... that a piece of carpet tacked on a block of wood makes a good brush to paint wire screen. Just dip the carpeted end of the block in the paint and rub across the screen. It won't splash.

**Mrs. Ruth Prichard, Litchfield, Nebraska**

... that a dried egg shell with a hole broken in the end becomes an excellent funnel for pouring liquid into a small bottle.

**Mrs. Susie Erickson, Wessington Springs, South Dakota**

... that if you put cold cream on your hands before painting the paint will wash off with soap and water.

... that a perfect place card idea is to keep your perfect California walnut halves and paint them for place cards for Christmas, Easter or Halloween. They can be saved from one time to another and painted each time to the color you wish.

**Mrs. Norman Varenhorst, LeMars, Iowa**

... that you can remove a stubborn cork from a bottle by dipping a cloth in boiling water and wrapping it around the neck tightly. The cork will loosen.

... that you can clean your candles with a cloth dampened in alcohol.

... that rinsing plastics in warm water with a little olive oil added will prevent hardening.

... you can save your temper when stringing graduated beads by laying them on a Turkish towel. They will not roll around or get out of place.



## DID YOU KNOW • OUTDOOR SECTION



... that if your scissors are dull you can cut through a fine piece of sandpaper to give them a sharp cutting edge.

**Mrs. Harold Osborn, Dorsey, Nebraska**

... that if you have an old window shade, you should put it in the trunk of your car and then when you are traveling and have car trouble your husband will have a mat to lay on to protect his clothes.

**Mrs. Arland Thies, Wisner, Nebraska**

... using a nail by your tomato and cabbage plants will prevent cutworms. Just insert nail next to the plant.

**Kitty Lievan, Aurora, South Dakota**

... that you can prevent scratches when cutting roses by holding the flower stem with a spring type clothespin.

... that a bit of sulphur or a cigarette on top of the soil close to a plant will keep cutworms away.

... that a clever way to keep birds out of the strawberry patch is to bury the lower half of several pop bottles. When the wind blows it whistles in the bottles and the birds will be frightened away. Also a bit of foil about the neck of the bottle will flash in the sun and scare birds and squirrels out of the patch.

**Shiela Kiernan, Jamestown, North Dakota**

... that you can keep flower bulbs dry and unbroken by storing them in empty egg cartons.

**Mrs. Arve Peterson, Sioux Falls, South Dakota**



... that a small fly sprayer filled with water is very convenient for washing dust from house plants at the kitchen sink.

... that porcelain can be cleaned by sprinkling salt on a flannel cloth, and rubbing.

... that novel place cards can be made by dipping the feet of animal cookies in stiff frosting and standing them upright on sweet wafers. They make an amusing circus parade around a birthday cake.

**Mrs. John P. Knappernolle, Wakonda, South Dakota**



... that if you will pull a child's sled through a garden it will mark the rows just the right distance apart. You may want to put a weight on the sled to make the marks deeper.

**Virginia Bentley, Sargent, Nebraska**

... that you can clean a clothesline by going over the line with a cloth soaked in kerosene and again with one soaked in Perfex water.

**Mrs. Lloyd Cadwell, Sioux Falls, South Dakota**

## DID YOU KNOW • MISCELLANEOUS SECTION



... that when you use steel wool for scouring you can protect your fingers by stuffing a wad of it in a short length of garden hose. Push the steel wool down as needed.

... when cleaning ducks if you will dip them in boiling water, wrap in newspaper and then again in a turkish towel the feathers and down will come off very nicely.

**Mrs. Oscar Knutson, Niobrara, Nebraska**

... that you can use an old organ stool for a sewing machine chair. It is so adjustable to use, by simply turning it up or down to suit the individual using it and also whenever one wants to leave the machine it can be done by merely swinging around. No pushing or shoving.

**Mrs. Myrtle Busse, Marshall, Minnesota**



... that worn out nylon hose make excellent stuffing for toy dolls and animals as they dry quickly and do not lump when washed.

... that discarded scouring pads are excellent for cleaning garden tools.

... that if you stick the end or points of your embroidery or small scissors in a cork you will protect the scissors and your fingers and clothes.

... that if you are interrupted by some odd job while painting you can keep your brush soft until ready for use again by wrapping it in a piece of wax paper.

**Mrs. K. J. Tufte, Ludlow, South Dakota**

... that hinging the top of the bottom step of the back porch provides an excellent place for children's toys. Fasten the step down with an ordinary screen hook.

**Mrs. Albert Wentzel, Pipestone, Minnesota**

... that if you will roll towels and diapers you will be able to get several times the number in the drawer than you would get otherwise.

**Mrs. Wayne Lee, Clearwater, Nebraska**



... that small plastic type pincer clothespins are very fine for closing food saver bags. Just fold in corners and ends of the bag and snap and pinch on a plastic clothespin.

**Mrs. E. J. Barnhart, Aberdeen, South Dakota**

... that when ironing your table cloth you should press the center crease only. All other folds should be made by hand as ironed creases do not lie flat on the table.

... that you can clean a rag doll by applying a paste of starch and water over the doll's body and letting it dry thoroughly. Brush off with a stiff brush. The dirt comes off with the starch.

**Mrs. Rudolph Porath, Valentine, Nebraska**



## DID YOU KNOW • MISCELLANEOUS SECTION



... that for the sake of convenience you can fasten a small towel rack on the back of baby's high chair for such handy items as a damp cloth, bib and towel.

**Mrs. Rudolph Porath, Valentine, Nebraska**

... that baking soda will remove tea stains from cups much faster than cleanser will.

**Mrs. Robert E. Ryan, Manson, Iowa**

... that candles can be made to burn evenly without dripping by chilling them in the refrigerator for a day before use.

**Mrs. Ed Vollmer, Plankinton, South Dakota**

... that to prevent glasses from steaming over when you go outside you can rub a small amount of soap on your wet finger and then rub this over the glasses. Then wipe and polish and your glasses will be perfectly clear.

**Mrs. Henry Thompson, Kandiyohi, Minnesota**

... that red oilcloth may replace red ribbon in some outdoor Christmas decoration. It won't wilt like ribbon if it gets wet.

**Mrs. Howard Renfrow, Calvin, North Dakota**

... that a good protection against fire is to know the value of common baking soda. Four ounces, one-fourth regular size box, of soda to a gallon of water forms a very satisfactory chemical extinguisher equal to eighty gallons of plain water.

... that when baby outgrows his soft-bristled hair brush use it to dust sheer silk and rayon lamp shades. The fine bristles will not injure delicate fabrics.

**Mrs. Dale Wright, Quimby, Iowa**

... that you can use a wet cloth or dampened paper towel to pick up broken glass. The tiniest bits will stick to it.

... that if you coat the top of your nail polish bottle with a tiny bit of cold cream the cover or cap won't stick.

**Mrs. T. J. Smith, Fairfield, North Dakota**

... that a handy pin cushion may be made from a large cork cemented to an old celluloid badge and pinned to your lapel or sleeve while sewing.

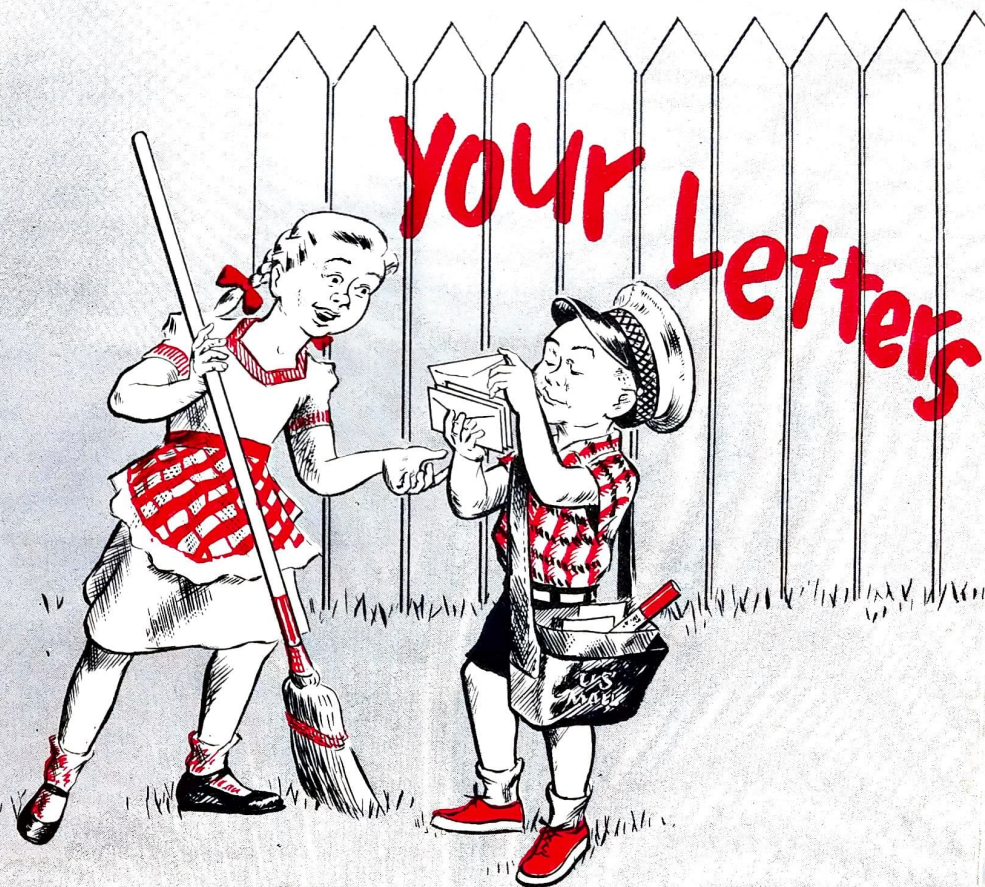
**Mrs. Mary Jane Free, Sioux City, Iowa**



... that discarded flash bulbs make beautiful Christmas tree decorations. Just dip them in glue and then in glitter.

**Mrs. Wayne Woods, Valentine, Nebraska**

... that glazed or painted pots are preferable to common clay pots in raising plants in the home. This is because the glazed flower pots retain moisture longer than those made of clay.





Dear Neighbor Lady:

I knew your mother; also Grandma and Grandpa Pepper; and I was a neighbor of your Uncle Fred and Aunt Maud for ten years. Went to a shower for your mother before Gretchen was born. Mr. Goosman passed away two years ago and I now have a small apartment in my sister's home. That is why I am not a neighbor of your Uncle Fred anymore. We watched Audrey grow up and love her very much. She is a very fine girl. Of course you know she finishes at Drake this year. Don't know what her plans are but I think she will teach. I did not intend to write such a long letter and it's just for you, not the radio, but when I listen to you at 3:30 I think of the good old times and it brings back such pleasant memories and as we grow older memories mean a lot to us. I'll be seventy in July. We had hoped to celebrate our Golden Wedding Anniversary but only got to forty-five years.

**Mrs. A. L. Goosman, Marshalltown, Iowa**

**What happy memories this brought to me — of my childhood days in Marshalltown!**

Dear Mrs. Speece and all the Neighbor Ladies' friends and families:

Peggy Ann and I want to thank everyone who sent cards, letters and gifts to Peggy at St. Mary's Hospital in Rochester, Minnesota, after her name was mentioned over our broadcast. She was just thrilled over the mail she received, sometimes a dozen or more letters in one day! Oh! that mail time just means so much to those kids. No one knows just quite how much until they see the happy light in the eyes of the lucky ones and the disappointment that just can't be hid in those pairs of eyes whose owners don't get any mail that day. Peggy and I hope to answer all of hers individually some day, but until we can will you give them our thanks over the radio? I have just returned from Rochester where I spent three weeks with Peggy while she underwent surgery to correct weakened parts and try and make a future for her of walking instead of a life in a wheel chair. So right now she is down on her back, confined to her bed on a frame with weights on her legs. Trying to be cheerful through it all with the Christmas season approaching so close! Though it's pretty hard for her to write letters now she wants all the friends to know how she loves them for remembering her. And her mother sincerely thanks all.

**Mrs. Otto Hollman, Armour, South Dakota**

**Another example of the generous hearts of our neighbor ladies.**

Dear Neighbor Lady:

Though it seemed funny this afternoon, I couldn't help sympathizing a little with you at 3:30. Peter and Gretchen behaved just as our three pre-school agers do at times. There will be times when they can play enjoyably for hours without a scrap but beware of the times when they get "owly streaks" and their very glances seem to have "daggers" throwing power and every move can be irritable to the other. I've found "separation" for a while" seems a good remedy and gives them something to keep busy. I usually seat them on the floor a good distance apart and give each a scissors and catalog. Page through until I discover pictures they like and let them cut. It takes a bit of time and may mean lots of paper scraps but it's worth the effort. Seed catalogs are excellent, too. At other times I've given them shoe laces, knot a wooden bead to one end and let them string the beads. When done they can be worn around the neck. Knot the two ends together. Our two-and-a-half year old can handle a blunt needle so I sometimes give them colored buttons and colorful scraps. Thread the needle, knot the ends so it can't unthread and let them sew the buttons on. They may stitch through the holes a few times and more times at random places around the button but nevertheless they enjoy it a lot. I like to keep things stored away in a box for such special "problem days". Sometimes it works like magic and other times it's just no good. Activity is a sign of good health and spunkiness is a part of growing, I guess.

**Mrs. Ray Weber, Lesterville, South Dakota**

**Patience — thy name is Mother!**

Dear Neighbor Lady:

First of all I want to tell you how glad I am that you helped me on making "the best ever" cottage cheese. I've been keeping house now for six years and now since you discussed the simple ways of making it I've made my first cheese — and my did it ever turn out swell!! For that very reason I like your program — it has so many helps and new ideas which enlighten our many problems in making a home.

**Mrs. Leslie Dannenbring, Emery, South Dakota**

**Just another little item to show the neighborliness of our circle.**

Dear Neighbor Lady:

Must write and tell you to thank all the Neighbor Ladies for the letters they sent Patrick at the Sioux Valley Hospital; in two days alone he received 46. He received well over a hundred so far. He is not able to write, so I am writing this for him. Patrick will try and answer those that requested answers when he is able to sit up. He is improving slowly and those letters and cards certainly keep him occupied and from getting lonesome. He received cards from Canada, Minnesota, North and South Dakota, Iowa and Nebraska. Several Neighbor Ladies even called at the hospital to see him. Minute they would introduce themselves Patrick would glance at them and say you card had a picture of so and so on, and sure enough he was right. So you can see he not only enjoys his mail but memorizes the names and pictures on them. Once again please do convey my sincere thanks to each and everyone of the Neighbor Ladies, girls and boys who helped and still are sending cards. He is thrilled and overjoyed each time the mail is distributed and can't wait till the next day to get more. With no relatives in Sioux Falls and we only get to go down every two weeks really shows mail means a lot to him.

**Mrs. James Cronin, Presho, South Dakota**

**What a satisfaction to know we helped a little!**

Dear Neighbor Lady:

We heard Gretchen the day she was so very unhappy and my five year old son said, "Mommy, I'm that way sometimes, aren't I? Only nobody hears it on the radio! Don't you hope she'll feel happier tomorrow?" Usually we have such spells at times when the youngsters are ready to make some more mature adjustment than we give them credit for, not when we expect too much. Sometimes those uneasy times come when the play has been channeled into too "fine" and quiet lines (playing with tiny toys in a small space) and a roll-on-the-floor romp is the best, least expensive cure. Then sometimes we feel that there's no apparent reason, no cure; it's just a "phase" and it takes a "heap o' lovin'" to weather the phases. Thank heavens, they're not scientifically predictable.

**Mrs. Dean G. Walters, Brookings, South Dakota**

**Isn't that good sound reasoning? It's worth trying!**

Dear Neighbor Lady:

Have been a listener to your program for many years but as often happens one never appreciates what good can come of a program of this sort until it affects one individually. Will you please thank the neighborladies for the wonderful response they gave for cards and letters for our daughter Joyce. Up to the present time she has received well over a hundred cards from several states and one from as far away as Manitoba, Canada. If the ladies could see the pleased look on Joyce's face as the cards and letters are read to her, I'm sure they would be more than repaid for their efforts. It is impossible for us to answer all of them but we do thank everyone from the bottom of our hearts and may God bless all of you for your kindness.

**Mrs. Frank Maciejewski, Timber Lake, South Dakota**

**So glad it helped little Joyce!**



**Here is an OLD letter — written to you two years ago but not included in last year's book.**  
My Dear Neighbor Ladies:

And so you've heard the joyous news — that Harry and Gretchen and I have been blessed with a son — and brother! Peter Lawrence is here and a fine boy he is indeed. October has even taken on a new glory with the wonder of this happiness of ours occurring in such a beautiful month. And if you'll remember, Sunday, October 16 was as perfect an October day as could be imagined. I saw it from its very beginning too, for Peter arrived at 5:15 a.m.!!! Wasn't it fun, hearing Harry tell about his son — Monday at visiting time? I was waiting at my radio here in the hospital as eagerly as so many of you said you were. Bless you for being so interested and sharing such joy. It even enlarges it — if that's possible. I'm sure most of you have heard the "vital statistics" about Gretchen's "baby brother" but perhaps there are some who missed hearing what a big boy we have! He weighed eight pounds four and a half ounces at birth and on this his fourth day in the world, he's already gained one and a half ounces — reaching the grand total of eight pounds and six ounces. So he's really progressing beautifully — has lots of black hair — looks nothing at all like his big sister!! The only feature I can pick out like any of the family, either side — is his nose — which seems to be completely Pepper — that's my mother's side. Time will tell more of course on that score!! Oh dear — almost time for Peter to come see his Mama — guess I'd better powder my nose!!! Have to look my best for our son! Be good to Bob and Mary and write often — we need you.

**Your Neighbor Lady**

Dear Neighbor Lady and family:

Wanted you to know how wonderful your "neighbor ladies" have been to our Ann, again. She is coming along fine. We both went to surgery May 11th, as the piece of bone from my hip was needed for the graft on Ann's spine. The doctor feels the spinal fusion will be a success. Your neighbor ladies are so ready to cheer up the children. Mrs. George Corcoran of Centerville called on the children at Sioux Valley on May 12th and remembered each with gifts. We feel so fortunate when we look around on 2 North of Sioux Valley Hospital and see those youngsters who have had polio and other diseases — and we feel Ann is just very lucky (compared to the others). We have so much to be thankful for. Mrs. Frank Maciejewski of Timber Lake, visited me a few minutes today. This is the second time since mid-February that she has been home. Joyce is doing alright, Mrs. Maciejewski said today. Joyce is a wonderful girl, so patient despite the intense pain she suffers. The way we are trying to thank the neighbor ladies for being so kind to Ann is remembering each ill person with a card and maybe a gift to help pass the time. Ann was in casts at home for eleven months and has been in the hospital eight weeks today. We hope to bring her home soon, in a cast. The very best to all you neighbor ladies and to the Speece family.

**Mrs. Marion Maginnis, Highmore, South Dakota**

**Be sure to notice Ann's picture in the front of our book. Isn't she a sweetie?**

Dear Neighbor Lady:

As I am ordering this I want to tell you how much good I got out of your jelly roll recipe. That was the "one something" I could never make like my mother-in-law did. So when I heard the jelly roll recipe you gave I made up my mind I would make a good jelly roll, if this recipe was as good as you said. Well! my husband asked me if I'd bought him a jelly roll when he saw it — so you see it turned out perfectly and so good. So I am grateful to you for helping me to get a good jelly roll recipe.

**Mrs. Irma Frederickson, Norden, Nebraska**

**Good!! So glad we helped.**

Hi Neighbor Lady:

I have listened to your program for some time and really enjoy the suggestions on household saving hints from so many neighbor ladies but never felt I really had anything to contribute until now. Recently we went through the process of moving for the fourth time in a little over a year. We have two boys, one three and one five years old. It so happened we had rain, rain and more rain! I was at wits end as to how my boys should or could be entertained and still get my so very many tasks done. Flash! We had an old cardboard box laid out on the floor until our rug is laid. So I took a color crayon and drew a main street complete with parking space, bakery, ten cent store, and my "car crazy" boys are having a wonderful time. They have added a trailer court, gas station and even the railroad tracks and spend many minutes running their ten cent store cars up and down main street. We have used both sides of the cardboard now I'm going to round up some more. With winter coming on and the rainy season here I thought other mothers might enjoy my discovery. I discovered also an unusual artistic ability in my rascals. They have even made tulips on the lawns.

**Mrs. Walter Spade, Irene, South Dakota**

Dear Neighbor Lady:

I must tell you about the African Violets I have from the seed I ordered from you last spring. It was an interesting and inspiring experience. The seeds came up so thick, when they were big enough I transplanted them with a tooth pick, three in each little pot. Now, this was done on Decoration Day. Just last week (October) I finished planting the last seedlings individually in baby food cans and I have seventy-two little plants in all. I did have more but some did not survive by handling and watering them. Oh, yes, I must say I watered them patiently with a medicine dropper. I'm anxious to see them bloom. I can see the difference in color of the leaves.

**Mrs. Martis Moser, Larchwood, Iowa**

Dear Neighbor Lady:

I want to tell you I enjoyed getting that macaroon recipe the other day. Not so much the recipe itself as how to bake it on a greased and floured cookie sheet. All of my recipes of macaroons called for to put them on heavy brown store paper and that didn't work nearly as nice as the greased and floured sheet.

**Mrs. Art Praeuner, Meadow Grove, Nebraska**

Dear Neighbor Lady:

First thing, will you convey my thanks to all who sent cards and letters when I did need the encouragement and "lift" which they gave me. I wish I were able to send every one a personal thanks. I hope they showered those two boys whose names you gave, as well. Haven't these been beautiful days! October has always been my favorite month. To be able to sit in the warm sun after two months in bed makes it really something special. And these last few are pure gold because I have regained almost complete use of both arms. Not only that but four-year-old David, after a year of treatment and braces, has one leg straightened, so we hope the other won't be long. He still wears the braces one-half day. Perhaps I have written this before, but his is a problem of ligaments and ankle promotion, not a result of polio. I've really been enjoying your program uninterrupted as I'm flat on my back engulfed in hot packs during both your morning and afternoon broadcast, and couldn't turn you "off" even if I wanted to. The only thing is I can't copy the recipes. One of my first cooking projects will be the krispies. I'm chagrined that I never thought of the one easy way of making them. With Fleischman's they can't help but be good. Today as you described the sugar plum tree I was reminded of a party we had for one of the boys with a sugar plum tree as the theme. A big tree for the centerpiece, small pipe stem cleaner one on place cards, chocolate cookie dogs and cats, china ones for favors. Do your children like the poem?

**Mrs. Donald Yost, Emerson, Nebraska**

**This was written October 1950 — and in June 1951, we had the very REAL pleasure of meeting Mrs. Yost. She was one of our contest winners. Wonderful to have her here!! — and WELL!**



## LETTERS

Dear Neighbor Lady:

Thanks for stopping by to chat every day at 3:30. It just is the high point of the day. It tickled me just today — my mother told me she had told a lady that every day she makes a cup of coffee just for herself. The lady commented it must not be any fun to have lunch all by herself. Mother said, "I'm not by myself. I have my coffee and visit with the Neighbor Lady!"

**Mrs. Art Hulbert, Beaver Creek, Minnesota**

**That's the spirit!!**

Dear Neighbor Lady:

I am one of your ten-year listeners, except for parts of two years, while I was teaching. I have listened almost steadily, and my mother used to listen before me, or when I could not be there, she would tell me about it. She received a great many helps from you before she passed on four years ago to her Reward. Her recipes, in her own handwriting, mean so much to me, and so often there is a notation, "from the Neighbor Lady". I'm doing the same thing, noting on each recipe that it came from your program. Of all of the recipes which I have written down from the program, or have in your books, I do believe I have used the Drop Doughnut recipe the most often. Also the "Brownstone Front" cake recipe in the 1949 book. Oh, if I were to stop and think, I could not begin to list all of these I've tried. Everyone has been accurate, so that I haven't yet had a failure with them. That may sound like too good to be true, but it really is! They have been a wonderful help to me since I started housekeeping alone four years ago.

**Mrs. Harold G. Thompson, Westbrook, Minnesota**

**What a warm, happy thing this visiting of ours has grown into!**

Dear Neighbor Lady:

I have just listened in on Gretchen's birthday party and it took me back many years when we were having parties for our little ones. We had six youngsters and there was a birthday every month for eight months counting Daddy and I. Congratulations to the little Miss and may she have many more. I surely like the fruit cake made with dates and nuts alone, sent in by Mabel Hansen, Sioux City, Iowa. It is so fine and I gave three at Christmas as gifts last year and have the makings for three now. Everyone thinks it the best fruit cake ever. It is in Neighbor Lady Book number seven. Greetings to all.

**Mrs. Melvin Ellis, St. Lawrence, South Dakota**

Dear Neighbor Lady:

May a mere neighbor-man write a letter of thanks to you for all the helps I have received from listening to your talks? You see, I have a bad case of arthritis and am dependent on a wheelchair for locomotion. My wife is the wage earner so I am the housekeeper. We have a little girl just the age of your little Gretchen. We always listen to your talk in the afternoon and when Leone hears Gretchen say "Hello, Neighbor Ladies," she gets up close to the radio and answers, "Hello Gwetching". She is very curious about Peter and now she wants a "Peter" also. Well, maybe she would have had one if this disability hadn't taken hold on me. I use all the products you advertise and think the plastic bags are **Super**. But there is one point you don't stress and that is to expel all the air you can by tapping the bag or pressing with your hands. I find things keep even better than they did before I did this. I have an angel cake in the ice box that was made in September and securely sealed in a food saver bag. Best wishes to you and your family from our family.

**Ona, Lee and Leone, Waubay, South Dakota**

**How nice! No reason why we shouldn't have "Neighbor Men". You're most welcome.**





When Jane and I were married first,  
She did as most brides do:  
Put up fruit in jars  
Which hold about enough for two.

But with the years the babies came,  
And Jane said that she found  
She'd have to have quart jars  
To have enough to go round.

Their bodies grew so big and strong,  
Likewise their appetite;  
I said to Jane, I'll get some more  
Half gallon jars tonight.

Then gradually they went away  
To build homes of their own.  
Jane hunted up the old pint jars  
Again we were alone.

But every year she fills a few  
Big jars to stand away  
For all the youngsters when they come home  
To spend a holiday.

Contributed by Virginia Strouth, Ashton, Iowa

The explanation of triumph is all in the first syllable.  
Contributed by Ruth Armour, Hubbard, Nebraska

If you want a home in heaven, first make heaven in your own home.  
Contributed by Miss Ella Graff, Salem, South Dakota

Children will do better with models rather than critics.  
Contributed by Dorris Wynia, Springfield, South Dakota

A person never stands as straight as when he stoops to help a child.  
Contributed by Mrs. Ben Roubicek, Verdigre, Nebraska

The real tragedy of life is not the fact that you may be limited to one talent, but in failure to use that one.  
Contributed by Martha Pullmann, Maynard, Iowa

"This day comes not again, but what I say lives on."  
Contributed by Mrs. Jake Wahl, Alpena, South Dakota

"When you point your finger accusingly at someone remember you have three fingers pointing at yourself."  
Contributed by Mrs. Nick Marra, Alton, Iowa

# GRETCHEN'S PRAYER

Our little feet are quiet  
Our hands we fold with care  
Our eyes we close and head we bow  
We're ready now for prayer.  
Jesus hear our prayer today  
Make us good in every way  
Love our parents, playmates, too  
Kind in all we say and do.  
Amen.

Did you know that a good neighbor always knocks **before** she enters — **not** after she leaves.

Contributed by Mrs. Nick Marra, Alton, Iowa

You can broaden your life by taking out the fence of selfishness; by opening the windows of your mind, and your heart; and by the simple act of reaching out to people and up to God.

Contributed by Mrs. Nick Marra, Alton, Iowa

"Giving, whether it be of your time, labor, affection, advice, gifts, **whatever**, is one of life's greatest pleasures.

Mrs. Herman Boomgarden, RR No. 1, Box 8, Davis, South Dakota

# THIEF

October made a patchwork quilt  
To warm Novembers' knees  
North wind snatched the gaudy thing  
And let November freeze.

Contributed by Miss Nellie Helmka, Bath, South Dakota

If something goes wrong, it more important to talk about who is going to fix it, than who is to blame.

Cooperation is two men or women tugging at one load.

Tomorrow does not belong to you — do it today.  
Contributed by Mrs. Eldon Bull, Winside, Nebraska

The ornament of a house is the friends who frequent it.  
Contributed by Iva Harrington, Mitchell, South Dakota



**"DO YOU LIKE TO GIVE GIFTS"**

GIVE . . .

To a personal enemy, forgiveness;  
To a friend, your heart;  
To your child, a good example;  
To your father, deference;  
To you mother, conduct that will make her proud of you;  
To yourself, respect;  
To all men, charity.

Origin Unknown

"Wear a smile and have friends, wear a scowl and have wrinkles. What do we live for if not to make the world less difficult for each other?"

"Courtesy is the eye that overlooks your friend's broken gateway and sees the rose blooming in his garden."

Contributed by Mrs. Ruth Peterson, Currie, Minnesota

Economy is half the battle of life; it is not so hard to earn money as to spend it well.

Contributed by Mrs. Johnny Schwab, Andover, South Dakota

Thoughtful words and winning smiles  
Smooth rough places and shorten miles.

It's a heap of satisfaction when a helping hand you lend  
Just to know someone's happier cause you paused to be a friend.

Contributed by Mrs. John Snyder, Sauk Rapids, Minnesota

If we take care of our character, our reputation will take care of itself.

Contributed by Mrs. Lyle Hart, Mitchell, South Dakota

**BACK YARD BAKERY**

To a make-believe cook in early spring  
A puddle of mud is a marvelous thing;  
But I wonder, while praising her cookies and pies,  
How does she get mud clear up to her eyes?

Contributed by Mrs. Andrew Namminga, Avon, South Dakota

If a mother, with a young family, has time to get all of her work done, she has stolen some of that time from her children.

Contributed by Mrs. Lloris Nelson, Rosholt, South Dakota

If you have knowledge, let others light their candles by it.

Ruth Armour, Hubbard, Nebraska

When love and skill work together, expect a masterpiece.

Contributed by Listener, Lake Norden, South Dakota

**"PUMPKIN PIE"**

October suns have tumbled from the skies,  
And mother has made them into pumpkin pies.

Contributed by Dorothy Travnicek, Clarkson, Nebraska

Time has swiftly sped along,  
And as you may remember.  
You and I must add a year  
On the first day of September.  
So together we turn another page  
With never a look behind us  
And if each year we do our best  
God's love will always find us.

Written by Mrs. Leo Swanton, Mobridge, South Dakota

Note: Mrs. Swanton and I share birthdays!  
Your Neighbor Lady

Today I thought I'd clean out the trunk,  
And throw away half of that worn out "junk",  
The little red overalls — worn at the knee  
The raggedy sweater, used by my three.  
The faded old jacket that Kenny wore  
The first time he went with his Dad to the store.  
The myriad anklets, many unmatched,  
And several wee shirts — patched and unpatched.  
The dress that's too small for Betty to wear,  
The ribbon that never would stay in her hair.  
Paul's baby cap, a pink woolen bunting,  
Small, worn things for which I'd been hunting.  
Oh, I sorted out lots of worn out "junk",  
Then I tenderly packed it all back in the trunk.

Written by Mrs. Conrad Wastlund, Vermillion, South Dakota

"What kind of a church would my church be,  
If every member were just like me."

Contributed by Mrs. Alton C. Huive, Bristol, South Dakota

"Good, better, best.  
Never let it rest  
Till the good is better,  
And the better, best."

Contributed by Helen Skow, Galva, Iowa





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