

WNAX PRESENTS

YOUR NEIGHBOR LADY BOOK

OUR TWELFTH YEAR TOGETHER

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RADIO STATION
W N A X
SIOUX CITY
YANKTON
570 on Your Dial



Featuring

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Dedication:

To the home (yours and mine)
and the love that binds a
growing family together,
day by day.



Here we are at the
 mike — and a typical
 scene, I assure you!



Introducing — Todd
 Hubler Speece!! Typical
 of a third child, we
 didn't get a picture until
 he was three months old,
 16½ pounds and so
 good!



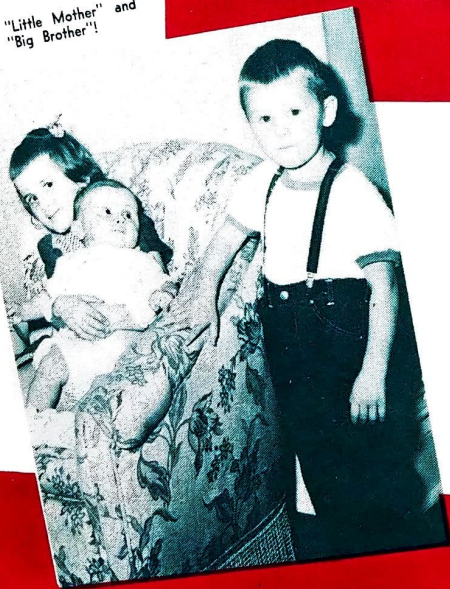
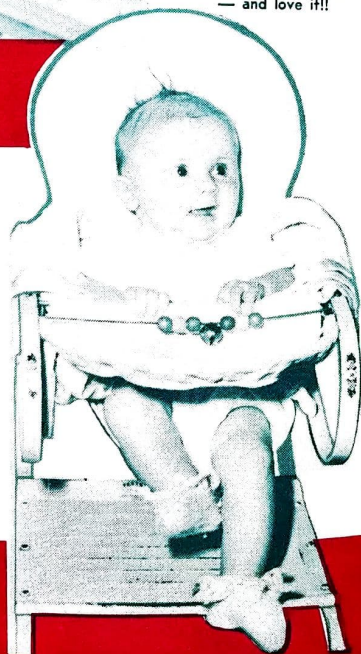
"Little Mother" and
 "Big Brother"!



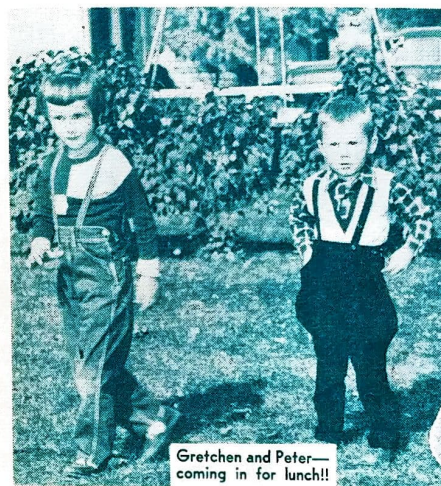
Same pose as last year
 — "to show you how
 we've grown!"



And we're already
 graduated to the Tee-
 ter-Babe at 3 months
 — and love it!!



You've heard about those swings!! Well — here's Daddy
 — busy at a favorite playtime with the kiddies.



Gretchen and Peter—
 coming in for lunch!!



Gretchen and Peter with
 their dog — Midnight!
 She's Sugar's Puppy,
 you know, but "Little
 Brown Sugar" died last
 summer.

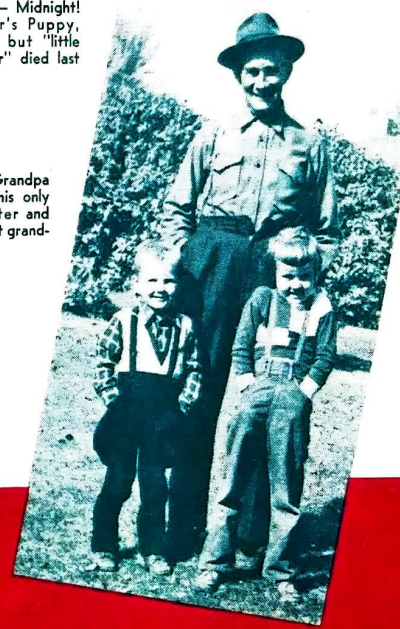


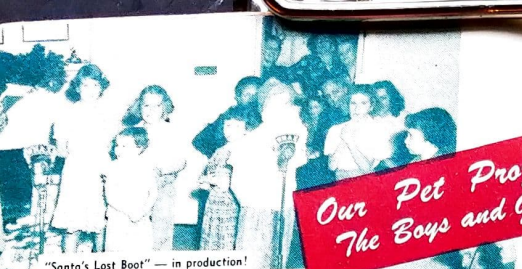
And here's Grandpa
 Speece with his only
 granddaughter and
 one of his eight grand-
 sons!

Peter, proud as
 punch on being
 three and having a
 new suit!



Dorothy — Gretchen —
 and Peter — just setting
 out for Sunday School.
 Do' sings in the choir and
 is active in Luther
 League.





"Santa's Little Helper" — in production!

Our Pet Project... The Boys and Girls Home

Here's little "Mary" who produced the play you heard. Isn't she a sweetie?



The youngsters loved the music.

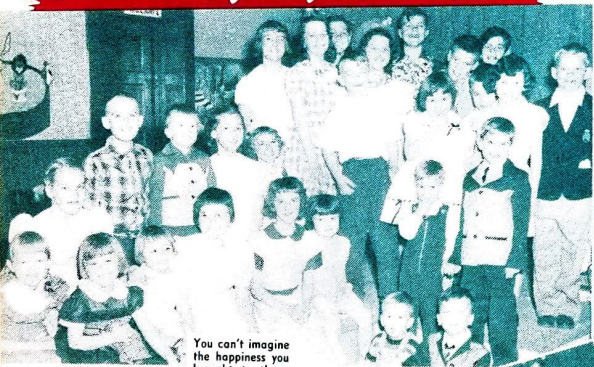


You remember hearing Mrs. F. H. Peterson, then President of the Board, thanking all of you for your generosity!



Dorothy and Wynn and the great stack of Christmas gifts you sent for the boys and girls.

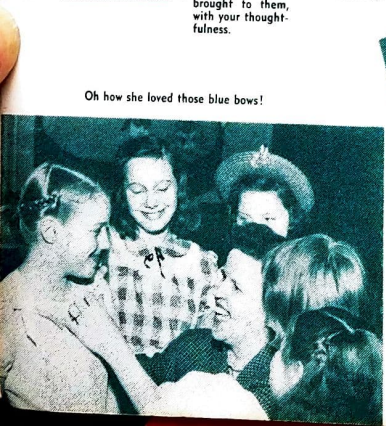
Easter Outfits for Everyone



You can't imagine the happiness you brought to them, with your thoughtfulness.



All the boys and girls, resplendent in the lovely Easter outfits you sent! What about those smiles?



Oh how she loved those blue bows!



Broadcast time — and the youngsters were enjoying their Easter clothes and cookies.



Even the boys were impressed with their new clothes!



You can almost smell that barbecued pork!



Making a decision on the tomatoes for the salad.

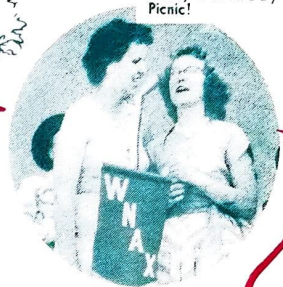
Perfect Menu CONTEST 1952

Mayor Henry Saure of Sioux Falls and Supt. of Parks Andy Anderson opening the 1952 Annual Neighbor Lady Picnic.



Our Picnic

And here's Dorothy Hansen — Neighbor Lady Helper — at her first Neighbor Lady Birthday Picnic!



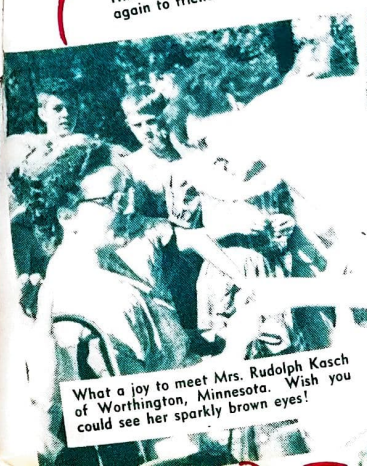
We were so glad to meet Mrs. Marvin Weiss, Wahpeton, North Dakota not only because she was at our 11th Annual Picnic but because she was a 12 year listener and a winner in our 1952 Annual Recipe Contest.



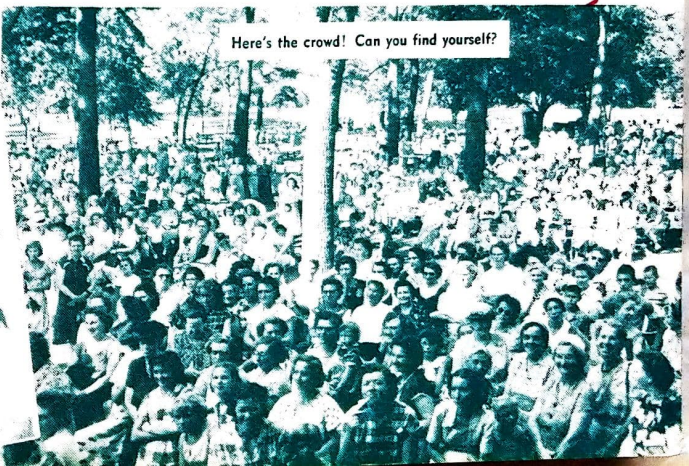
We were so glad to have Johnny White and his Sons of the West, with Dolores Hill at our Picnic. And many thanks again to friend Bob King.



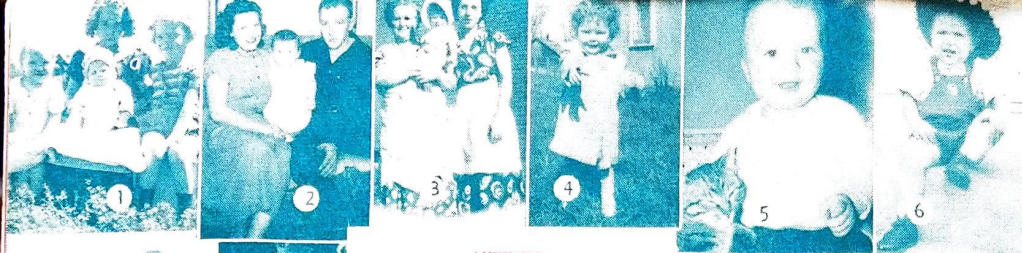
Bob King and Wynn, greeting a 12 year listener. Wish we knew her name.



What a joy to meet Mrs. Rudolph Kasch of Worthington, Minnesota. Wish you could see her sparkly brown eyes!

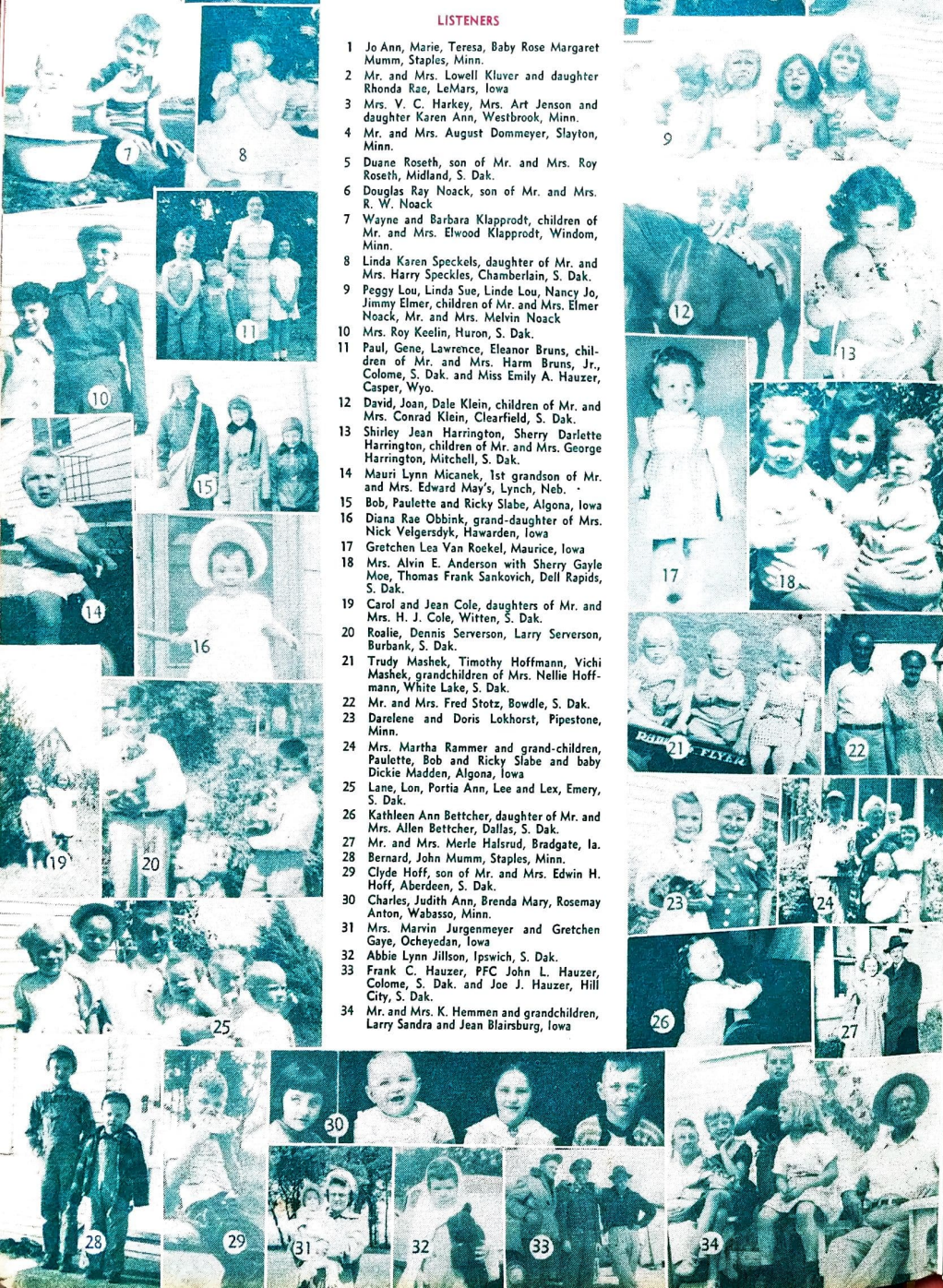


Here's the crowd! Can you find yourself?



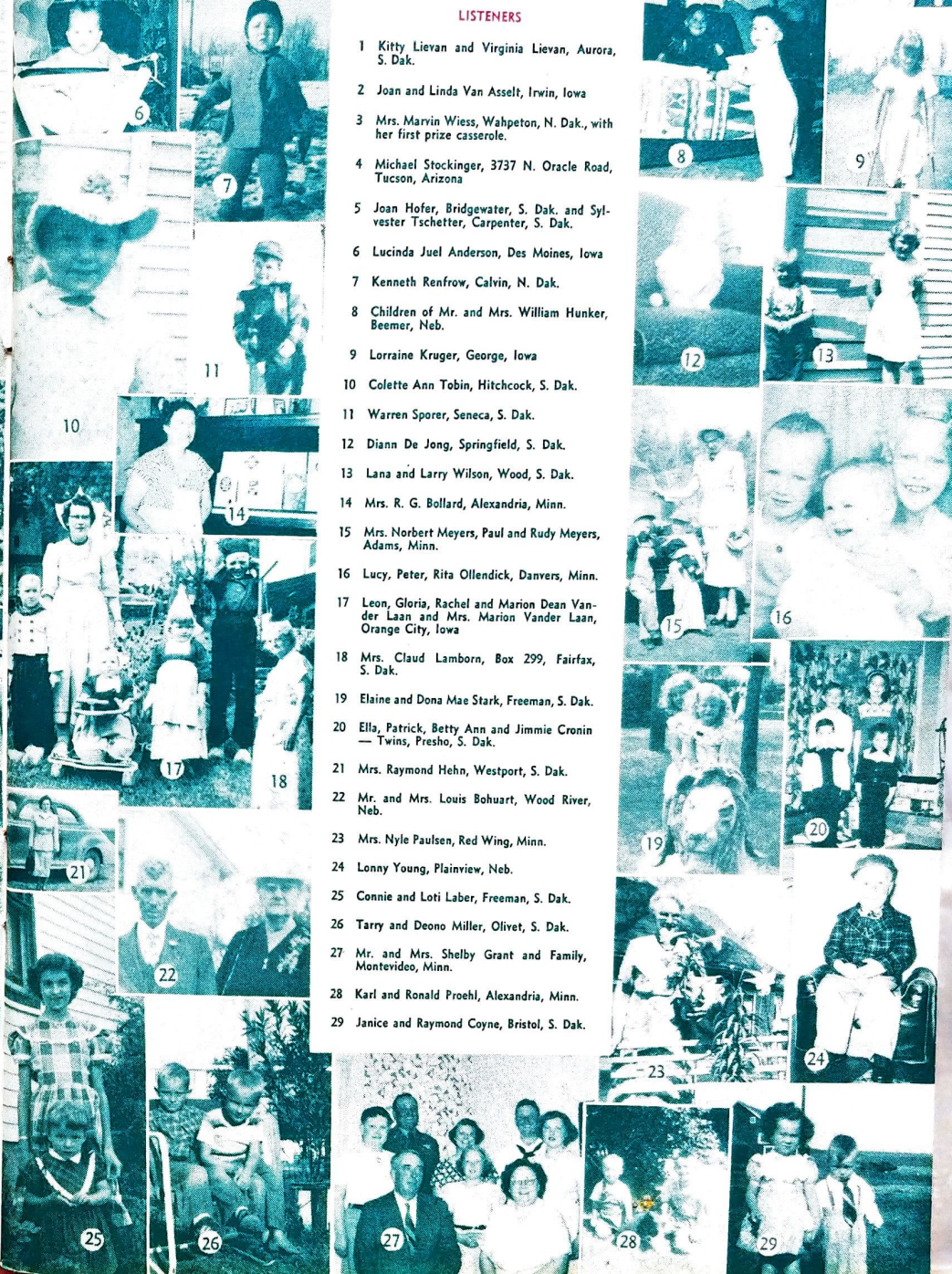
LISTENERS

- 1 Jo Ann, Marie, Teresa, Baby Rose Margaret Mumm, Staples, Minn.
- 2 Mr. and Mrs. Lowell Klaver and daughter Rhonda Rae, LeMars, Iowa
- 3 Mrs. V. C. Harkey, Mrs. Art Jensen and daughter Karen Ann, Westbrook, Minn.
- 4 Mr. and Mrs. August Dommeyer, Slayton, Minn.
- 5 Duane Roseth, son of Mr. and Mrs. Roy Roseth, Midland, S. Dak.
- 6 Douglas Ray Noack, son of Mr. and Mrs. R. W. Noack
- 7 Wayne and Barbara Klapprodt, children of Mr. and Mrs. Elwood Klapprodt, Windom, Minn.
- 8 Linda Karen Speckels, daughter of Mr. and Mrs. Harry Speckels, Chamberlain, S. Dak.
- 9 Peggy Lou, Linda Sue, Linde Lou, Nancy Jo, Jimmy Elmer, children of Mr. and Mrs. Elmer Noack, Mr. and Mrs. Melvin Noack
- 10 Mrs. Roy Keelin, Huron, S. Dak.
- 11 Paul, Gene, Lawrence, Eleanor Bruns, children of Mr. and Mrs. Harm Bruns, Jr., Colome, S. Dak. and Miss Emily A. Hauzer, Casper, Wyo.
- 12 David, Joan, Dale Klein, children of Mr. and Mrs. Conrad Klein, Clearfield, S. Dak.
- 13 Shirley Jean Harrington, Sherry Darlette Harrington, children of Mr. and Mrs. George Harrington, Mitchell, S. Dak.
- 14 Mauri Lynn Micanek, 1st grandson of Mr. and Mrs. Edward May's, Lynch, Neb.
- 15 Bob, Paulette and Ricky Slabe, Algona, Iowa
- 16 Diana Rae Obbink, grand-daughter of Mrs. Nick Velgersdyk, Hawarden, Iowa
- 17 Gretchen Lea Van Roekel, Maurice, Iowa
- 18 Mrs. Alvin E. Anderson with Sherry Gayle Moe, Thomas Frank Sankovich, Dell Rapids, S. Dak.
- 19 Carol and Jean Cole, daughters of Mr. and Mrs. H. J. Cole, Witten, S. Dak.
- 20 Roalie, Dennis Serverson, Larry Serverson, Burbank, S. Dak.
- 21 Trudy Mashek, Timothy Hoffmann, Vichi Mashek, grandchildren of Mrs. Nellie Hoffmann, White Lake, S. Dak.
- 22 Mr. and Mrs. Fred Stotz, Bowdle, S. Dak.
- 23 Darelene and Doris Lokhorst, Pipestone, Minn.
- 24 Mrs. Martha Rammer and grand-children, Paulette, Bob and Ricky Slabe and baby Dickie Madden, Algona, Iowa
- 25 Lane, Lon, Portia Ann, Lee and Lex, Emery, S. Dak.
- 26 Kathleen Ann Bettcher, daughter of Mr. and Mrs. Allen Bettcher, Dallas, S. Dak.
- 27 Mr. and Mrs. Merle Halsrud, Bradgate, Ia.
- 28 Bernard, John Mumm, Staples, Minn.
- 29 Clyde Hoff, son of Mr. and Mrs. Edwin H. Hoff, Aberdeen, S. Dak.
- 30 Charles, Judith Ann, Brenda Mary, Rosemary Anton, Wabasso, Minn.
- 31 Mrs. Marvin Jurgemeyer and Gretchen Gaye, Ocheyedan, Iowa
- 32 Abbie Lynn Jillson, Ipswich, S. Dak.
- 33 Frank C. Hauzer, PFC John L. Hauzer, Colome, S. Dak. and Joe J. Hauzer, Hill City, S. Dak.
- 34 Mr. and Mrs. K. Hemmen and grandchildren, Larry Sandra and Jean Blairsburg, Iowa



LISTENERS

- 1 Kitty Lievan and Virginia Lievan, Aurora, S. Dak.
- 2 Joan and Linda Van Asselt, Irwin, Iowa
- 3 Mrs. Marvin Wiess, Wahpeton, N. Dak., with her first prize casserole.
- 4 Michael Stockinger, 3737 N. Oracle Road, Tucson, Arizona
- 5 Joan Hofer, Bridgewater, S. Dak. and Sylvester Tschetter, Carpenter, S. Dak.
- 6 Lucinda Juel Anderson, Des Moines, Iowa
- 7 Kenneth Renfrow, Calvin, N. Dak.
- 8 Children of Mr. and Mrs. William Hunker, Beemer, Neb.
- 9 Lorraine Kruger, George, Iowa
- 10 Colette Ann Tobin, Hitchcock, S. Dak.
- 11 Warren Sporer, Seneca, S. Dak.
- 12 Diann De Jong, Springfield, S. Dak.
- 13 Lana and Larry Wilson, Wood, S. Dak.
- 14 Mrs. R. G. Bollard, Alexandria, Minn.
- 15 Mrs. Norbert Meyers, Paul and Rudy Meyers, Adams, Minn.
- 16 Lucy, Peter, Rita Ollendick, Danvers, Minn.
- 17 Leon, Gloria, Rachel and Marion Dean Vander Laan and Mrs. Marion Vander Laan, Orange City, Iowa
- 18 Mrs. Claud Lamborn, Box 299, Fairfax, S. Dak.
- 19 Elaine and Dona Mae Stark, Freeman, S. Dak.
- 20 Ella, Patrick, Betty Ann and Jimmie Cronin — Twins, Presho, S. Dak.
- 21 Mrs. Raymond Hehn, Westport, S. Dak.
- 22 Mr. and Mrs. Louis Bohuart, Wood River, Neb.
- 23 Mrs. Nyle Paulsen, Red Wing, Minn.
- 24 Lonny Young, Plainview, Neb.
- 25 Connie and Loti Laber, Freeman, S. Dak.
- 26 Tarry and Deono Miller, Olivet, S. Dak.
- 27 Mr. and Mrs. Shelby Grant and Family, Montevideo, Minn.
- 28 Karl and Ronald Proehl, Alexandria, Minn.
- 29 Janice and Raymond Coyne, Bristol, S. Dak.





LISTENERS

- 1 Mrs. Harold Yanney, Gloria, Diane, Renwick, Iowa
- 2 Maryjean Diana Rohrer, daughter of Mr. and Mrs. Clarence R. Rohrer, 554-IWO St. S. E. Huron, S. Dak.
- 3 Grand-daughter of Mrs. George Corcoran, Centerville, S. Dak.
- 4 David, Danny, Brenda and Cheryl, children of Mr. and Mrs. Louie Harrom, Bloomfield, Neb.
- 5 Robert Alan Nenaber, Huron, S. Dak.
- 6 Mrs. Gust Muhlenbeck, Elizabeth Hanne- man, Fergus Falls, Minn.
- 7 Mrs. Ed. Edwin Schultz, Paynesville, Minn.
- 8 Phyllis Jean and Joyce Lela Albers, daugh- ters of Mr. and Mrs. Cecil Albers, Route 3, Sioux Falls, S. Dak.
- 9 Mr. and Mrs. Ernest Peterson, Redfield, S. Dak., Mrs. Gust Buckendahl and Illa Jean, Tulare, S. Dak.
- 10 Son of Mr. and Mrs. Merlin Fox, Cedar Rapids, Neb.
- 11 Joleene Stanford, Albuquerque, New Mex- ico, Vickie Hoffman and Mrs. John Freden- burg, Cherokee, Ia.
- 12 Elaine and Velair Srb, Jimmie and Mary Cogar, Belvidere, S. Dak.
- 13 Mrs. Clarence Morpheu, Wilder, Minn., and Karen Ann Jensen, Westbrook, Minn.
- 14 Delores Caauwe, Sanborn, Ia.
- 15 Mr. William Rada, 340 Lawn Ridge, S. E., Huron, S. Dak.
- 16 Mary Ann Kutzbach, Round Lake, Minn.
- 17 Patricia Jean Hansen, daughter of Mr. and Mrs. Sivert Hanson, 2624 W. 3rd St., Sioux City, Iowa
- 18 Ronald Schaeffer, Wood, S. D.
- 19 Donald Caauwe, Sanborn, Ia.
- 20 John Dale, Tutthill, S. D.
- 21 Calvin Willemssen, Douglas Willemssen, Clear Lake, S. Dak.
- 22 Mrs. Ernest Knipfer and daughters Ellen and Irene, Mill Iron, Mont.
- 23 Eileen Dahlberg, Standburg, S. Dak.
- 24 Donita Joy Lieske, Hawarden, Ia.
- 25 Mr. and Mrs. Erwin F. Hoffman, Stanley, Janice and Edith, Long Lake, S. Dak.
- 26 Janice Heeren, Hawarden, Ia.
- 27 Bion D. Schnaser, Big Stone City, S. Dak.
- 28 Douglas Dean Schmidt, Marion, S. Dak.
- 29 Ronald Traves, Sioux Falls, S. Dak.
- 30 Dale, Eileen and Delores, grandchildren of Mrs. Henry Zenz, Max, N. Dak.
- 31 Delores, Joyce, Carol and Margie Miller, Sanborn, Minn.
- 32 Mrs. Evelyn Kvasnicka and Elaine, Tripp, S. Dak.
- 33 Larry, Oscar, Beverly and David Lenning, Lake Mills, Ia.

Food

When work seems
rather dull to me
And life is not so
sweet

One thing at least can
bring me joy —
I simply love
to eat!



YOUR
NEIGHBOR LADY

*Your
Recipes*

MEAT DISHES



TUNA POTATO CASSEROLE

- 1 7-ounce can TUNA
- 1/3 cup MILK
- 4 medium POTATOES, cooked
- 1 can condensed CREAM of CELERY SOUP
- 1 small ONION

Method: Drain and flake the tuna. Mix celery soup with milk. Slice the potatoes very thin and mince the onion. Fill greased baking dish with alternate layers of soup mixture, tuna, potatoes and onion. Season with salt and pepper. Bake 20 minutes in a hot oven (400°F) or until the ingredients are bubbling.

ONE DISH MEAL

- 1 1/2 cups soft BREAD CRUMBS
- 1/4 cup ONION
- 1/4 cup PIMENTO
- 1 cup TUNA (or 1 can)
- SALT and PEPPER
- 3 EGGS, slightly beaten
- 3 cups cooked MACARONI, (1 1/2 cups raw)

Method: Mix bread crumbs, onion, pimento, tuna, salt and pepper. Fold in eggs and macaroni. Bake in a 350°F oven for 1 1/4 hours. Let stand and turn out. Good served with tomato or cheese sauce and especially good with creamed peas. Yield 2 loaf pans.

CHEESE SAUCE:

- 1 3/4 cups MILK
- 1 can MUSHROOM SOUP
- 1 1/2 cups CHEESE
- 2 tablespoons BUTTER

Method: Mix milk, soup, cheese and butter together. Cook until sauce is smooth. Serve over hot dish.

Mrs. Frank Dombek, Ivanhoe, Minnesota

HAM LOAF

- 1 pound HAMBURGER
- 1/2 pound SAUSAGE
- 1 pound ground HAM
- 2 EGGS
- 1 cup canned MILK
- 1 cup CRACKER CRUMBS
- 1/2 small ONION, ground with MEAT
- SALT and PEPPER to taste
- CELERY or CELERY SALT

Method: Beat the eggs and milk, add cracker crumbs, meat, onion and seasonings. Mix with hands until thoroughly mixed. Place in pan, with strips of bacon on top. Bake in medium oven for two hours.

Mrs. Cam Anderson, Alcester, South Dakota

SALMON LOAF WITH APPLES

- 1 pound can of SALMON
- 1 cup CRACKER CRUMBS
- 1 teaspoon SALT
- 1/2 teaspoon PAPRIKA
- 2 EGGS
- 4 large WINESAP APPLES

Method: Quarter and core apples. Don't peel. Simmer in small amount of water until tender. Add crumbs, salt, paprika and beaten eggs to salmon. Remove skins from apples and add juice and apple pulp to salmon juice. Mix. Bake in a buttered dish in a moderate oven (375°F) about 40 minutes.

MEAT DISHES

COMPANY PORK CHOPS

- 6 double LOIN PORK CHOPS
- 2 medium APPLES
- 1 medium ONION
- 2 stalks CELERY
- 1 1/2 teaspoons SALT
- 1/2 teaspoon PEPPER
- 1/2 teaspoon SAGE



Method: Cut a deep pocket in meaty side of each pork chop. Chop up apples (peels on), onions and celery in fine pieces. Mix with seasonings. Fill each pocket in each chop. Place in baking dish. Sprinkle with salt and pepper. Cover tightly. Bake about one hour in (350°F) oven. Remove cover and brown about 20 minutes longer.

Mrs. Marvin Weiss, Wahpeton, North Dakota
First Prize Winner, Perfect Menu Contest (1952)

TUNA FISH CHOPS

- 3 cups MILK
- 3 heaping tablespoons FLOUR
- 2 EGGS, beaten lightly
- 1/2 teaspoon SALT
- PEPPER to taste
- 1 can TUNA

Method: Cook the milk, flour and the eggs and seasonings until thick. Add the tuna which has been mashed with a fork until very fine, otherwise your chops would break. Then set the mixture aside until thoroughly cooled. Take a big spoonful of the mixture, roll in bread crumbs, then in beaten egg and again in bread crumbs.

Put this on a cookie sheet and form into chops. Place in refrigerator. Just before serving, place in hot fat with a spatula. This should be about 2 inches deep. Just brown them and remove with spatula. Takes about a minute to brown and heat through. Makes 10 to 12 chops depending on how large they are. Chopped parsley may be added to the mixture if you like.

Mrs. Stanley Holly, O'Neill, Nebraska

BAKED PORK CHOP CASSEROLE

- 4 PORK CHOPS
- 1 can sliced APPLES
- 2 small cooked SWEET POTATOES
- 1/3 cup seedless RAISINS
- 1/3 cup BROWN SUGAR
- NUTMEG, SALT and PEPPER
- 3 tablespoons CURRANT JELLY
- 3 tablespoons prepared MUSTARD

Method: Place an equal quantity of apple slices at either end of a 12 by 8 inch baking dish. Thickly slice sweet potatoes and place between apples. Scatter raisins over all and sprinkle with brown sugar, and nutmeg. Beat jelly and mustard until smooth. Trim off excess fat from pork chops and coat both sides with jelly mixture. Place on potatoes and apples and sprinkle with salt and pepper. Bake in a 350°F oven for 1 1/2 hours. Makes 4 servings.

GOOEY BUNS

- 1 pound BOLOGNA
- 3/4 pound AMERICAN CHEESE
- 1/4 cup prepared MUSTARD
- 1/3 cup SALAD DRESSING
- 1 tablespoon MINCED ONION
- 2 tablespoons chopped SWEET PICKLES

Method: Grind bologna and cheese. Add remaining ingredients and mix well. Cut coney buns, butter and fill. Wrap each in aluminum foil or waxed paper. Heat in slow oven 325°F for 25 minutes. Makes 12.

Mrs. Marvin Weiss, Wahpeton, North Dakota

MEAT DISHES

RIPE OLIVE CASSEROLE

- 1½ pounds ground BEEF
- 2 medium ONIONS (chopped fine)
- ½ can WHOLE KERNEL CORN (No. 2 can) no liquid
- 1 can TOMATO SOUP
- 1 jar RIPE OLIVES, chopped
- ¼ pound YELLOW CREAM CHEESE, diced
- SALT and PEPPER to taste
- 4 ounces, cooked SPAGHETTI

Method: Brown ground beef and onion. Add corn, tomato soup, olives, cheese, salt and pepper, spaghetti. Add spaghetti mixture to ground beef mixture. Cover with buttered crumbs and bake in a slow oven, 300°F, for 1 hour.

Bertha Ford, Charles City, Iowa

Honorable Mention Winner, Perfect Menu Contest (1952)



BACON ROLLS

Combine BREAD CRUMBS, with diced CELERY, GREEN PEPPER and ONION. Season, moisten with an EGG and a little MILK. Place a tablespoon of the dressing on a slice of BACON. Roll the BACON and fasten with wooden picks. Oven cook the ROLLS until the BACON is crisp and the STUFFING heated through.

Mrs. Albert E. Cook, Bellflower, California

PINEAPPLE BAKED HAM

- 1 HAM
- 1 cup HONEY
- 2 cups BROWN SUGAR
- 1 cup PINEAPPLE JUICE

Method: Remove rind from ham, score the fat part into diamond shapes, dot each diamond with a whole clove. Place ham, fat side up, on rack in open roasting pan, DO NOT COVER. Bake in slow oven at (300°F) allowing 15 to 25 minutes per pound for a large ham, 20 to 25

minutes per pound for smaller ham. Baste ham frequently during baking with this mixture: honey, brown sugar, pineapple juice. When ham is tender remove from the oven to serving platter. Heat pineapple slices in the sauce that is left over from ham basting. Arrange hot pineapple slices around ham on bed of parsley or water cress. Then place a red or green maraschino cherry in the center of pineapple. Slice.

Mrs. Lloyd Roth, Ponca, Nebraska

PORK CHOPS

- 1 cup sliced ONION
- 4 PORK CHOPS
- 1 cup TOMATO JUICE
- SEASONINGS

Method: Brown sliced onion in pork drippings in a skillet. Remove onions. Coat chops with seasoned flour and brown them thoroughly on both sides in the drippings. Add the onions and tomato juice. Cover and simmer until chops are tender, about 45 minutes.

Mrs. Rudolph Porath, Valentine, Nebraska

MEAT DISHES

CHICKEN MUFFINS

- 2 tablespoons chopped CELERY
- 2 tablespoons chopped ONION
- ¼ cup BUTTER or MARGARINE
- 2 cups FLOUR
- ½ teaspoon SALT
- 4 teaspoons BAKING POWDER
- 2 beaten EGGS
- 1 cup MILK
- 1 cup leftover cooked CHICKEN

Method: Brown celery and onion in butter. Sift together into a mixing bowl the flour, salt and baking powder. Combine eggs, milk and chicken with celery and butter mixture. Add chicken mixture to dry ingredients. Fill greased muffin tins 2/3 full. Bake at 425°F for 15 minutes. Serve with hot leftover chicken gravy.

Mrs. Hero Miller, Worthington, Minnesota



CHICKEN CREOLE

- 3½ to 4 pound CHICKEN
- 1 tablespoon FAT
- 2 tablespoons BUTTER
- 1 medium sized ONION
- 2 large raw CARROTS
- 1 cup canned TOMATOES
- 2 whole CLOVES
- ½ teaspoon PAPRIKA
- ½ teaspoon PEPPER
- 2 teaspoons SALT
- 2 cups boiling WATER
- 1 cup RICE

Method: Cut chicken into frying pieces. Wash and drain. Flour lightly. Melt fat and butter in skillet, using medium heat. Brown the onion. Remove it. Brown chicken in this fat. Shred the carrots and combine with tomatoes, cloves, paprika, pepper, salt and boiling water. Place in deep well, add rice, washed and drained, and last, the browned chicken. Cook on high heat until steam appears from vent (8 to 15 minutes). Then cook on simmer for 1 hour and 15 minutes.

Mrs. Ralph Brookhouser, Middle Branch, Nebraska

PORK SHOULDER ROAST WITH CORN BREAD DRESSING

- 3 to 4 pound PORK SHOULDER ROAST, boned
- 2½ cups CORN BREAD CRUMBS
- 2 tablespoons diced ONION
- ¼ cup RAISINS
- 1½ teaspoons SALT
- ¼ teaspoon PEPPER
- ½ teaspoon CELERY SEED
- 1 EGG, beaten
- ¼ cup WATER

Method: Dice 2 tablespoons pork fat, trimmed from roast and add to corn bread crumbs along with remaining ingredients. Toss lightly to mix. Fill pocket with dressing. Tie roast with string in several places. Place on rack in open roasting pan, fat side up. Roast in slow oven, 325°F for 45 to 60 minutes per pound. If using meat thermometer, roast to an internal temperature of 185°F. Remove pork roast from pan and make gravy with drippings if desired. Serves 8.

SPANISH TAVERN

- ½ cup WATER
- ¼ cup CATSUP
- ½ teaspoon CHILI POWDER
- 1 medium size ONION (chopped)
- ½ teaspoon prepared MUSTARD
- 1½ pounds HAMBURGER
- SALT and PEPPER to taste

Method: Brown hamburger and onion. Add remaining ingredients and cook over low heat for 1 hour and 15 minutes. Serve on warm buns.

Mrs. Walter Wilking, Mankato, Minnesota

BOLOGNA BISCUITS

- 1 cup FLOUR
- 1½ teaspoons BAKING POWDER
- 2 tablespoons SHORTENING
- 1 cup BOLOGNA
- ½ cup MILK
- ½ teaspoon SALT
- ¼ cup chopped ONIONS
- 1 tablespoon DRIPPINGS or FAT
- 1 cup cubed BOLOGNA
- 2 tablespoons FLOUR
- ½ teaspoon SALT
- ⅛ teaspoon PEPPER
- 2 cups cooked TOMATOES
- ¾ cup cooked diced CARROTS
- ¾ cup cooked GREEN BEANS

Method: Make the bologna biscuits by mixing the flour, baking powder, shortening, bologna, milk and salt together. Then brown the onions in the fat. Stir in bologna, flour, salt, pepper. Add cooked tomatoes. Cook until slightly thickened and smooth. Add carrots and green beans. Heat thoroughly. Pour into pan 8 x 8 x 2 inches. Drop bologna biscuit dough by tablespoons on top of hot vegetables. Bake 25 to 30 minutes in hot oven 425°F.

Mrs. Alvin Vraspir, Gregory, South Dakota



CHEESE PIE

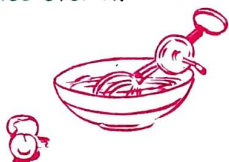
- 10 slices BREAD, toasted, cubed, buttered
- ½ pound processed CHEESE, (American) cubed
- 1 quart MILK
- 5 EGGS

Method: Put layers of cubed toast and cheese in pan. Beat eggs, add milk and beat. Pour over above and let stand in refrigerator overnight. Then bake 1 hour in 325°F oven or longer if placed in pan of water. When you serve put the following sauce over it.

SAUCE:

- 1 can CELERY SOUP
 - 1 can MUSHROOM SOUP
 - 1 can TUNA (pour boiling water over it and drain)
- Method: Mix and heat

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



STUFFED MEAT LOAF

- 2 pounds ground BEEF
- 1½ teaspoons SALT
- ¼ teaspoon PEPPER
- 1 small ONION chopped
- 1 tablespoon WORCESTER-SHIRE SAUCE
- 1 cup dry BREAD CRUMBS
- 2 beaten EGGS
- ½ cup TOMATO JUICE

DRESSING:

- ½ teaspoon SALT
- 1 cup soft BREAD CRUMBS
- ½ teaspoon SAGE
- 1 tablespoon grated ONION
- ¼ cup melted FAT
- 1 cup TOMATO JUICE

Method: Combine meat, onions, seasonings, bread crumbs, eggs and tomato juice. Place half meat mixture in oiled 4½ x 8½ inch pan. Make stuffing by combining soft bread crumbs, onion, seasonings and fat. Spread the dressing over meat. Top with remaining meat mixture. Pour tomato juice over loaf. Bake at 300°F for 1½ hours. Serves 6.

Mrs. Walter F. Sorensen, Lamberton, Minnesota



INDIAN MEAT LOAF

- 1 pound ground BEEF
- ½ pound ground PORK
- 1 EGG
- ½ cup CORN MEAL
- 2 teaspoons SALT
- ½ teaspoon PEPPER
- ½ teaspoon SAGE
- ½ cup chopped ONION
- ¼ cup cream style CORN
- 1½ cups TOMATOES

Method: Combine all ingredients and mix well. Pack into a loaf pan. Bake in a moderate oven (350°F) for 1½ hours.

Mrs. Merle E. Burt, Bassett, Nebraska



FAVORITE MEAT LOAF

- 2 pounds ground BEEF
- 6 teaspoons HORSE RADISH
- 1 tablespoon SALT
- 1 teaspoon dry MUSTARD
- ¼ cup MILK
- ¼ cup CATSUP
- ¾ cup ONION or less
- ¼ cup GREEN PEPPER, cut fine
- 2 beaten EGGS
- 2 cups BREAD CRUMBS

Method: Mix well and bake at 400°F for 40 minutes. This is a rather moist meat loaf.

Mrs. F. M. Tiffany, Artesian, South Dakota



BARBECUED MEAT LOAF

- 1½ pounds ground BEEF
- ½ pound round PORK
- 5 strips BACON, finely diced
- 2 tablespoons chopped ONION
- ½ cup dry BREAD CRUMBS or CRACKER CRUMBS
- ½ cup evaporated MILK
- 1 EGG
- 2 teaspoons SALT

Method: Mix all together and bake 45 to 60 minutes in a 350°F oven. Serve with following sauce:

BARBECUE SAUCE:

- ½ cup CATSUP
- ½ cup VINEGAR
- 1 tablespoon WORCESTER-SHIRE SAUCE
- 2 tablespoons chopped ONION

Method: Heat all ingredients together. Pour over meat loaf, basting often with sauce.

Mrs. Ambrose Schoebert, Colman, South Dakota



PICKLE MEAT LOAF

- 1½ pounds ground BEEF
- ½ pound ground PORK
- 1 EGG beaten
- 1 cup soft BREAD CRUMBS
- ½ cup PICKLE RELISH
- ½ teaspoon SALT
- ⅛ teaspoon PEPPER
- ¼ cup CHILI SAUCE or CATSUP

Method: Combine all ingredients, mixing lightly with a fork. Pack into a loaf pan, and bake in a 350°F oven for 1 hour and 15 minutes. If desired, more catsup may be spread on top of the loaf before baking.



MEAT DISHES

MEAT LOAF WITH VEGETABLES

- 1½ pounds ground HAMBURGER
- 2 large POTATOES
- 2 large ONIONS
- 2 large CARROTS
- 1 can TOMATO SOUP
- SALT and PEPPER to taste

Method: Run the peeled raw potatoes, carrots and onions through a food grinder. Combine with the ground meat. Moisten with enough of the soup to make it stick together. Add salt and pepper. Pat into a loaf pan or square baking pan. Spread with a layer of tomato soup and bake. This makes a moist meat loaf and the vegetables give it a different flavor that we like very much.

Mrs. Lyman Parkhurst, Iroquois, South Dakota

ECONOMY MEAT LOAF

- 1½ pounds ground BEEF
- ½ pound ground PORK
- 2 teaspoons SALT
- ½ teaspoons PEPPER
- 1 cup CORN FLAKES
- 1 EGG
- 1 cup TOMATO JUICE
- ¼ cup grated ONION
- ¼ cup chopped GREEN PEPPER
- 1 cup grated raw POTATO
- ¼ cup chopped CELERY

Method: Combine all ingredients and mix thoroughly. Pack in loaf pan. Bake at 350°F for 1½ hours. 10 to 12 servings.

Mrs. F. M. Tiffany, Artesian, South Dakota



VEGETABLES

SCALLOPED CARROTS

- 1 cup ground raw CARROTS
- 1 cup cracker CRUMBS
- 1½ cups SWEET CREAM
- 2 teaspoons SALT
- 2 EGGS, beaten
- ½ teaspoon PEPPER
- 1 small ONION, grated
- BACON strips

Method: Preheat oven to 350°F, grease baking dish. Mix carrots, crumbs, cream, salt, onion, pepper and beaten eggs. Pour into baking dish and top with bacon strips. Bake 45 minutes.

Mrs. Edwin Metzger, Eureka, South Dakota

CARROT LOAF

- 2 cups mashed cooked CARROTS
- 2 slightly beaten EGGS
- ½ teaspoon SALT
- ¼ teaspoon PEPPER
- 2 tablespoons SUGAR
- ¼ cup CREAM or evaporated MILK

Method: Combine all the ingredients. Mix thoroughly and place in a greased casserole or mold, set in pan of hot water. Bake in moderate oven until firm, about 45 minutes. Turn out on a hot platter. Serves 6.

Mrs. Ed Jam, Garrison, North Dakota

VEGETABLE DISHES

GLAZED CARROTS AND TURNIPS

- 1½ cups cooked CARROT strips
- 1½ cups cooked TURNIP strips
- ½ cup BUTTER
- 2 tablespoons SUGAR
- ¼ teaspoon SALT
- ⅛ teaspoon PAPRIKA

Method: Cut carrots and turnips into straw-lengths, ⅛ by 3 inches in size. Cook each vegetable separately in boiling, salted water until tender and liquid is absorbed. Add carrot and turnip strips to fat heated in a frying pan. Cook slowly until brown. Add remaining ingredients. Cover and let simmer.

Mrs. Rudolph Porath, Valentine, Nebraska

CARROT IDEAS

Make a nice light brown gravy using the JUICE from the canned CARROTS for the liquid in the gravy. When the gravy has thickened, season with SALT and PEPPER to taste. Add enough sliced CARROTS to take up most of the gravy. PEAS and BEANS are very good fixed this way also.

CREAMED CARROTS: Make a WHITE SAUCE of about 3 tablespoons BUTTER, 2 tablespoons FLOUR blended then add enough MILK to make a thick sauce. Season with SALT and PEPPER. Add about 1 cup sliced cooked CARROTS. Heat and serve.

BUTTERED CARROTS are good fixed with finely chopped PARSLEY and SALT and PEPPER.

CARROTS and ONIONS: Slice medium CARROTS rather thick, as many as you need for the amount of people you are serving. Add sliced ONION, less than amount of CARROTS. Add CREAM. Season and cook until the ONIONS and CARROTS are soft and the CREAM is cooked down.

Place raw CARROTS next to the ROAST you are cooking about 30 minutes before the roast is done. They have a delicious flavor.

Mrs. Richard Schoot, Verndale, Minnesota

BAKED BEANS

- 1 quart WHITE BEANS
- ½ teaspoon SODA
- ½ cup finely cut ONIONS
- ½ cup BACON, cut fine
- ½ cup WHITE SUGAR
- 2 cups strained TOMATOES, canned
- 1 tablespoon SALT
- ½ teaspoon PEPPER
- ½ teaspoon MUSTARD

Method: Pick over and wash beans, soak over night. Boil in water to cover, add soda and boil until skins pop, drain. Put remaining ingredients into the bean jar or earthenware dish. Add beans and enough water to cover all. Stir and bake in slow oven for 4 hours. Use soft water for best results. These may be used as is or canned. If canned, place in jars, and seal. Process in hot water bath for 1½ hours.

Mrs. Arnold Morten, Canova, South Dakota

BROWNED POTATO LOAF

- 3 tablespoons BUTTER
- 3 tablespoons FLOUR
- 1 cup MILK
- 1/2 teaspoon SALT
- 1/8 teaspoon PEPPER
- 1 tablespoon PARSLEY, chopped
- 4 cups boiled POTATOES, chopped
- BUTTER

Method: Melt butter, stir in flour and add milk gradually. Add seasonings. Stir until thickened, add potatoes and parsley. Press firmly into greased loaf pan. Chill several hours. Turn out on cookie sheet, spread top and sides with butter. Bake in moderate oven (350°F) for 30 minutes or until hot and well browned. Slice and serve hot. Serves 6.

Mrs. Ann Somess, Hurley, South Dakota

TOASTED POTATOES

- 8 medium sized POTATOES
- 1/2 cup BUTTER
- 1 EGG, beaten
- 1 1/2 cups CRACKER CRUMBS
- 1 teaspoon SALT
- 1/4 teaspoon PEPPER

Method: Pare potatoes, wash and dry well. Brush with soft butter, roll in cracker crumbs. Dip in beaten egg. Roll in crumbs again. Put in greased casserole, add salt and pepper. Cover and bake for one hour in 475°F oven.

Mrs. George Engelking, Doon, Iowa
Perfect Menu Winner, Perfect Menu Contest (1952)

POTATOES HASHED IN CREAM

- 4 cups sliced boiled POTATOES
- 2 tablespoons melted SHORTENING
- SALT and PEPPER
- Thin CREAM to cover

Method: Heat potatoes in shortening in frying pan. Sprinkle with salt and pepper, add thin cream to barely cover. When cream bubbles, hash potatoes very fine with knife while they are cooking, turn frequently. Potatoes are done when most of the cream has been absorbed. They are brown on the bottom. Lift from pan with pancake turner, serve with minced parsley over top.

Mrs. Rudy Niemierer, Waseca, Minnesota

OUR BEST BAKED BEANS

- 1 (No. 2 1/2) can PORK and BEANS
- 1 medium ONION, cut fine
- 1/4 pound BACON, cut
- 2 tablespoons BROWN SUGAR
- dash of PEPPER
- 1 cup SWEET CREAM

Method: Mix all ingredients and put in baking dish. Bake in about a 350°F oven for 30 minutes.

Mrs. Jacob J. Roth, Long Lake, South Dakota

BEANS DELUXES

- 1 quart GREEN BEANS
- 1/2 Cup CHEESE
- 1/4 cup SWEET CREAM
- 2 tablespoons MINCED PARSLEY



Method: Melt the cheese in the cream in top of a double boiler. Put beans and parsley in a well greased casserole. Season to taste. Pour the cheese sauce over beans, cover and bake until bubbly in the oven.

Mrs. Ray Muilenberg, Platte, South Dakota
Perfect Menu Winner, Perfect Menu Contest (1952)

BAKED ONIONS

Boil 10 to 12 medium sized ONIONS, drain and place in a casserole. Pour over the ONIONS a can of CREAM of MUSHROOM SOUP. Have the SOUP down around the ONIONS and then sprinkle generously with BUTTERED BREAD CRUMBS. Bake about 30 minutes in a 350°F oven. CELERY SOUP may be substituted for the CREAM of MUSHROOM SOUP.



Mrs. E. J. Theisen, Huron South Dakota
Second Prize Winner, Perfect Menu Contest (1952)

ORANGE GLAZED CARROTS

- 10 or 12 small CARROTS
- 2 tablespoons BUTTER
- 2 tablespoons dark CORN SYRUP
- 3 tablespoons ORANGE JUICE
- 1 tablespoon grated ORANGE RIND



Method: Clean carrots (cut in half lengthwise if fairly large). Cook until almost done in salted water. Combine syrup, butter, orange juice and rind and heat in frying pan. Add carrots and cook slowly until carrots are done, brown and shiny. Serve with remaining sauce poured over them.

Mrs. O. J. Sellevold, Elkton, South Dakota
Honorable Mention Winner, Perfect Menu Contest (1952)

ASPARAGUS AND CHEESE

- 1 can ASPARAGUS
- 3 tablespoons BUTTER
- 1/2 cup MILK
- 1/4 teaspoon SALT
- 1/2 cup grated CHEESE
- 4 slices TOAST
- 3 tablespoons FLOUR
- 1/2 cup ASPARAGUS liquid
- 1/4 teaspoon PAPRIKA
- 2 tablespoons chopped PIMENTO



Method: Heat asparagus and place on toast. Make sauce by creaming butter and flour, add milk and asparagus liquid. Stir until boiling then simmer 3 minutes. Season, remove from fire, stir in cheese and pimentos and pour over asparagus on toast.

Mrs. Fred Hinton, Cody, Nebraska
Honorable Mention Winner, Perfect Menu Contest (1952)

SALADS & SALAD DRESSINGS



WHITE SALAD

- 1 $12\frac{1}{2}$ can PINEAPPLE, cut fine
- $1\frac{1}{2}$ pounds WHITE GRAPES
- $\frac{1}{2}$ pound blanched ALMONDS
- 1 pound MARSHMALLOWS, quartered
- $\frac{1}{2}$ cup MILK, scalded
- 4 EGG YOLKS, well beaten
- 1 LEMON, juiced
- 1 pint whipped CREAM, measure after whipping

Method: Mix fruit and nuts and drain off the juice. Make a custard by pouring the scalded milk over egg yolks that are well beaten. Add marshmallows to hot mixture and beat until practically dissolved. Cook and add lemon juice. Beat in whipped cream. Add to fruit and nuts. Let stand 24 hours. Serve with a cherry on top of a little salad dressing on each serving.

Mrs. Virgil Clementsen, Colman, South Dakota

FROZEN CRANBERRY PEAR SALAD

- 3 fresh PEARS, diced
- 2 tablespoons LEMON JUICE
- $\frac{1}{2}$ cup MAYONNAISE
- 2 packages CREAM CHEESE
- 1 can JELLIED CRANBERRY SAUCE, crushed with fork
- $\frac{1}{2}$ cup heavy CREAM
- $\frac{1}{8}$ teaspoon SALT
- $\frac{1}{2}$ cup chopped NUTS
- 1 teaspoon powdered GINGER

Method: Sprinkle pears with lemon juice. Blend together mayonnaise and cream cheese. Blend in cranberry sauce, mixing thoroughly. Fold in whipped cream, salt, pears, chopped nuts and powdered ginger. Pour into refrigerator tray and freeze until firm. Garnish with mint leaves. Cut in squares. Serve on lettuce with mayonnaise.

LIME SALAD

- 1 box LIME GELATIN
- $1\frac{1}{2}$ cups hot WATER
- $\frac{1}{2}$ cup MAYONNAISE
- $\frac{1}{2}$ cup SWEET WHOLE MILK
- $\frac{1}{2}$ cup grated CHEESE, AMERICAN or CHEDDAR
- $\frac{1}{2}$ cup finely chopped CELERY
- 1 tablespoon grated ONION
- 3 tablespoons chopped RED PEPPER
- 3 tablespoons chopped GREEN PEPPER

Method: Dissolve gelatin in hot water. When cool but not congealed, add mayonnaise and whole milk. Blend thoroughly. It may be necessary to beat with a dover beater to blend well. Cool until syrupy. Fold in cheese, celery, onion, red and green peppers. At the time of the year when the peppers are not always obtainable, I often substitute chopped stuffed olives or chopped olives and pimento. Chill and serve on lettuce.

GRAPE COLE SLAW

- 2 cups shredded CABBAGE
- $\frac{1}{2}$ cup chopped CELERY
- 2 tablespoons chopped GREEN PEPPER
- 3 tablespoons VINEGAR
- 1 teaspoon SALT
- 1 cup halved and seeded GRAPES
- $\frac{3}{4}$ cup sour CREAM
- 3 tablespoons SUGAR

Method: Blend sugar, salt and vinegar into sour cream. Combine with cabbage, celery, green pepper and grapes. Chill and serve.

Mrs. Henry Mendedoht, Herman, Nebraska

CRANBERRY SALAD

- 1 package LEMON GELATIN
- 1 cup hot WATER or PINEAPPLE JUICE
- 1 cup heavy CREAM, whipped
- 2 cups raw CRANBERRIES, ground
- 1 cup SUGAR
- 1 small can crushed PINEAPPLE, drained
- 1 9-ounce can spiced WHITE GRAPES

Method: Dissolve gelatin in hot water or pineapple juice. Cool. When it starts to congeal, whip until it is frothy. Fold whipped cream into whipped gelatin. Add cranberries, sugar, pineapple and grapes. Chill until firm, then cut into squares and serve on lettuce.

Mrs. W. T. Hubler, Des Moines, Iowa



RHUBARB SALAD

- 1 package RED GELATIN
- 1 cup hot RHUBARB SAUCE
- pinch of SALT
- $\frac{3}{4}$ cup cold WATER
- 1 diced APPLE
- 1 BANANA
- $\frac{1}{2}$ cup NUT MEATS

Method: Dissolve gelatin in hot rhubarb sauce. Add salt. Stir until dissolved. Add water. When it begins to set, add apple, banana and nut meats. Put in mold. Can be served with cottage cheese. Delicious.

Mrs. Pete Juel, Crofton, Nebraska

TOSSED APPLE SALAD BOWL

- 2 TART APPLES, diced
- 2 small DILL PICKLES, diced
- 3 tablespoons MINCED ONION
- 2 tablespoons LEMON JUICE
- 1 medium HEAD LETTUCE
- $\frac{1}{3}$ to $\frac{1}{2}$ cup FRENCH DRESSING

Method: Combine apples, pickles, onion and lemon juice; let stand in refrigerator 15 to 20 minutes. Break lettuce into small pieces and combine in salad bowl with apple mixture. Add dressing and toss lightly. Serves five to six.

Mrs. Ed Schmidt, Correll, Minnesota
1st Prize Winner, Perfect Menu Contest (1952)

HONEY DRESSING

- $\frac{2}{3}$ cup SUGAR
- 1 teaspoon dry MUSTARD
- 1 teaspoon PAPRIKA
- $\frac{1}{4}$ teaspoon SALT
- 1 teaspoon CELERY SEED
- $\frac{1}{3}$ cup HONEY
- 5 tablespoons VINEGAR
- 1 tablespoon LEMON JUICE
- 1 cup SALAD OIL

Method: Mix dry ingredients, add honey, vinegar, lemon juice and onion. Add oil very gradually, beating constantly. Keep in refrigerator.

Mrs. H. A. Geersema, Yankton, South Dakota

FRENCH DRESSING (1 PINT)

- $1\frac{1}{2}$ cups SALAD OIL
- $\frac{1}{2}$ cup VINEGAR
- $\frac{1}{2}$ cup CATSUP
- 3 tablespoons SUGAR
- 3 teaspoons SALT
- 1 teaspoon ONION
- $\frac{1}{2}$ CLOVE GARLIC

Method: Mix together all except onion and garlic. Beat well with egg beater. Add onion and garlic and let stand in oil dressing about 2 hours and remove. Pour into bottles and shake before using.

Mrs. Carl Wieland, Colman, South Dakota
Perfect Menu Winner, Perfect Menu Contest (1952)

SALADS AND SALAD DRESSINGS

CRANBERRY SALAD RING

- 1 package plain GELATIN
- 1/4 cup cold WATER
- 2 cups CRANBERRY SAUCE
- 2 tablespoons LEMON JUICE
- 1/4 cup chopped NUTS
- 8 MARSHMALLOWS, cut up

Method: Dissolve gelatin in cold water. Let set 2 minutes. Place cup in a pan of boiling water until the gelatin is dissolved. Add gelatin to cranberry sauce. Then add lemon juice and nuts. Chill until it begins to jell. Fold in marshmallows. Chill until firm. Serves about 6.

PEANUT-PRUNE SALAD

- 12 cooked PRUNES
- 1/3 cup COTTAGE CHEESE
- 1 teaspoon grated ORANGE RIND
- 2 tablespoons chopped PEANUTS
- SALT to taste
- MAYONNAISE

Method: Pit and chill the prunes. Combine the cottage cheese, orange rind, peanuts and salt. Moisten this mixture with mayonnaise dressing and stuff into the prunes. Serve on salad greens.



VALENTINE SALAD

- 1 No. 2 1/2 can BING CHERRIES or home canned CHERRIES, pitted
- 2 packages CHERRY GELATIN
- 2 1/2 cups hot WATER
- CHERRY JUICE
- 1/2 cup sliced OLIVES
- 3/4 cup blanched shredded ALMONDS

Method: Dissolve gelatin in hot water. Add enough cherry juice to make the 4 cups. Cool. Add olives, almonds and bing cherries. Pour into heart shaped molds. Chill until firm. Serves 10 to 12 persons.

Mrs. Walter Nack, Groton, South Dakota

VALENTINE SALAD

- 1 package LEMON GELATIN
- 1 pint boiling WATER
- 1 pound MARSHMALLOWS, cut fine
- 1 cup whipped CREAM
- 1 cup SALAD DRESSING
- 1 small can crushed PINEAPPLE
- 1 package WHITE CREAM CHEESE

Method: Dissolve gelatin in boiling water. Add marshmallows that have been cut very fine. Stir until dissolved. Let cool. Add whipped cream, salad dressing, pineapple and cheese that has been mashed with a fork. Put in a large flat pan 12 x 6 and let stand until solid.



PART II

- 1 package RASPBERRY GELATIN
- 1 pint hot WATER
- stuffed OLIVES

Method: Dissolve gelatin in hot water and let stand until it congeals slightly, or gets about as thick as cream. Pour it over the top of part one and let stand until firm. Cut in squares and serve with a dressing made of half salad dressing

and half whipped cream and put pieces of stuffed olives on top. You also may serve without the dressing. It can be cut into shapes with a cookie cutter and served on lettuce leaves, if you desire.

Mrs. Kelly Magnuson, Randolph, Nebraska

SALADS AND SALAD DRESSINGS

FROZEN STRAWBERRY SALAD

- 15 MARSHMALLOWS, cut up
- 2 tablespoons STRAWBERRY JUICE
- 1 (3-ounce) package WHITE CREAM CHEESE
- 1/2 cup SALAD DRESSING
- 1 cup whipped CREAM
- 1 cup STRAWBERRIES
- 1 cup crushed drained PINEAPPLE

Method: Dissolve marshmallows in strawberry juice and cool. Add remaining ingredients and freeze.

Mrs. H. L. Herbert, Sioux Falls, South Dakota

STRAWBERRY SALAD

- 16 MARSHMALLOWS
- 2 tablespoons STRAWBERRY JUICE
- 1/2 cup drained crushed PINEAPPLE
- 1 cup drained mashed STRAWBERRIES
- 1/2 cup SALAD DRESSING
- 1 cup CREAM, whipped

Method: Melt marshmallows and strawberry juice in a double boiler, cool, add pineapple, strawberries and salad dressing. Fold in whipped cream. Blend well, place in trays and freeze. Take from refrigerator a short time before serving in squares. May be garnished with berries and whipped cream.

Mrs. R. D. Swift, Fairmont, Minnesota



BREAD AND ROLLS

QUICK BROWN BREAD

- 2 cups GRAHAM FLOUR
- 1/2 cup SUGAR
- 1/2 cup RAISINS
- 1 cup WHITE FLOUR
- 1 teaspoon SALT
- 2 level teaspoons SODA
- 2 cups SOUR MILK
- 1/2 cup MOLASSES

Method: Mix all dry ingredients. Add raisins. Then add sour milk and molasses. Bake in moderate oven until toothpick comes out clean. Bake in a loaf pan or cake pan.

Mrs. A. Knudsen, Rapid City, South Dakota

BANANA BREAD

- 1 cup WHITE SUGAR
- 1/2 cup SHORTENING
- 2 EGGS
- 1/2 cup SOUR MILK (or 1/2 cup SWEET MILK and 1 teaspoon VINEGAR)
- 1 teaspoon SODA
- 2 cups FLOUR
- 1/2 cup NUT MEATS
- 2 BANANAS

Method: Cream sugar and shortening. Beat in eggs. Mash bananas and add. Add sour milk and soda alternately with flour. Add nuts. Bake at 350 for 1 hour. Let ripen one day.

Mrs. Rudolph Kosch, Worthington, Minnesota

BREAD AND ROLLS

NUT BREAD

- 1 cup BROWN SUGAR
- 2 EGGS
- 1 cup chopped NUTS
- 1 cup SOUR MILK or BUTTERMILK
- ½ teaspoon SALT
- 1 teaspoon SODA
- 2 cups FLOUR
- RAISINS, if desired

Method: Beat eggs. Add brown sugar and mix well. Add soda to sour milk. Sift flour and salt. Combine sugar mixture and flour and add sour milk. Add raisins and nut meats. Bake 1 hour in slow oven.

Mrs. Leo Guenther, Redfield, South Dakota

GUMDROP BREAD

- 1 cup SUGAR
- 3 tablespoons melted BUTTER
- ½ cup SWEET MILK
- 2 EGGS, beaten
- 2 cups FLOUR
- ¼ teaspoon SALT
- 5 teaspoons BAKING SODA
- ½ cup chopped NUTS
- 1 small package GUMDROPS

Method: Mix sugar and butter. Add eggs. Sift flour, salt and baking powder. Add alternately with sweet milk to creamed mixture. Add nuts and gumdrops cut in halves (all colors except black). Bake in a loaf pan 325°F oven for 1 hour. This is a good snack to send boys overseas. Wrap in aluminum foil. It also freezes well and sliced thin, serves very well with coffee.

Mrs. Walter Nack, Groton, South Dakota

PINEAPPLE COCOANUT COFFEE CAKE

- 1 package DRY YEAST
- ¼ cup lukewarm WATER
- 1 cup MILK
- ¼ cup SUGAR
- 1 teaspoon SALT
- ½ cup SHORTENING
- ¾ cups FLOUR
- 2 EGGS, beaten
- ½ teaspoon VANILLA

Method: Soften the yeast in the water. Scald the milk, add the sugar, salt and shortening; cool to lukewarm and add 1 cup flour and mix. Add the yeast, eggs and vanilla, beat. Add rest of flour. Cover and let rise to double, about one hour. Use two square pans. For topping combine: 1/3 cup butter, melted; 1/4 cup brown sugar. Put half in pans and sprinkle with 1 cup cocoanut and 4 slices of pineapple on top. Spread half of batter in each pan. Let rise about 45 minutes. Bake at (375°F) for 30 minutes.

Mrs. Walter Herzog, Mason City, Iowa

DATE COFFEE CAKE

- 1 big cup chopped DATES
- 1½ cups boiling WATER
- 1 teaspoon SODA
- 1 cup SUGAR
- ½ cup SHORTENING
- 2 EGG YOLKS, well beaten
- 2½ cups sifted FLOUR
- 2 teaspoons BAKING POWDER
- ½ teaspoon SALT
- 1 teaspoon VANILLA
- ½ cup NUT MEATS
- 2 beaten EGG WHITES

Method: Pour boiling water over dates. Add soda to this mixture and let cool. Cream sugar and shortening. Add egg yolks, date mixture. Sift flour, baking powder, and salt and add to mixture. Add vanilla and nut meats. Fold in egg whites. Bake in a greased 8 x 8 x 2 inch pan. Bake in a slow moderate oven about 50 minutes.

Mrs. Richard VanMutuen, Sheldon, Iowa

BREAD AND ROLLS

CAKE DOUGHNUTS

- 3 EGGS
- 1 cup SUGAR
- 2 tablespoons melted SHORTENING
- 4 cups sifted FLOUR
- 4 teaspoons BAKING POWDER
- 1 teaspoon SALT
- ½ teaspoon NUTMEG (optional)
- 1 teaspoon VANILLA
- ¾ cup SWEET MILK

Method: Beat eggs and add sugar gradually. Continue beating until light. Stir in shortening. Add dry ingredients alternately with the milk. Mix only until smooth each time. Add vanilla. Roll out and let set 15 to 20 minutes before baking then they won't absorb the grease.

Mrs. Joseph Ganter, Lindstrom, Minnesota

RAISED DOUGHNUTS (2 DOZEN)

- 1 package YEAST
- ½ cup warm WATER
- ½ cup MILK, scalded
- 3 tablespoons SHORTENING
- 1 teaspoon SALT
- ½ cup SUGAR
- 2 EGGS, well beaten
- ½ teaspoon NUTMEG
- 4 cups sifted FLOUR

Method: Dissolve yeast in warm water. Add shortening, salt, sugar to scalded milk. Stir until dissolved and cool to lukewarm. Add yeast, stir in eggs, nutmeg and flour, 1 cup at a time. Beat well after each addition. Knead until smooth and satiny for about 8 minutes. Let rise in warm place until double, punch down. Roll ½ inch thick, cut, let rise again, 1 hour and 10 minutes. Fry in deep fat (375°F) until done and glazed.

Mrs. John H. Ervin, Hawarden, Iowa

DOUGHNUT GLAZES



CHOCOLATE GLAZE (10 DOUGHNUTS)

Melt 1 SQUARE CHOCOLATE, blend in 1¼ cups POWDERED SUGAR, 1 EGG WHITE, 1 to 2 tablespoons HOT WATER. Beat until smooth.

LEMON GLAZE (8 DOUGHNUTS)

Heat 1- tablespoon BUTTER, 2 tablespoons LEMON JUICE, 1 teaspoon LEMON RIND over hot water. Remove from heat, blend in 1½ cups POWDERED SUGAR, 1 EGG WHITE and beat smooth.

MAPLE GLAZE (16 DOUGHNUTS)

Heat ½ cup MAPLE SYRUP; add 2 cups POWDERED SUGAR, 1 teaspoon VANILLA, 1 tablespoon HOT WATER and beat smooth.

ORANGE GLAZE (18 DOUGHNUTS)

Heat 1½ tablespoons BUTTER, 1½ tablespoons LEMON JUICE, 1½ teaspoons ORANGE RIND, until melted. Remove from heat; add 2 cups powdered sugar, beat until smooth.

Mrs. John H. Ervin, Hawarden, Iowa

BREAD AND ROLLS

SOUR CREAM ROLLS

- 1 package YEAST
- ¼ cup lukewarm WATER
- 2 cups SOUR CREAM
- 3 tablespoons SUGAR
- 2 teaspoons SALT
- ¼ teaspoon SODA
- about 5 cups FLOUR

Method: Soften the yeast in the lukewarm water. Scald cream in top of a double boiler. Add sugar, salt and soda. Cool to lukewarm. Add softened yeast and half of the flour, beating well. Add enough more flour to make a soft dough. Turn out on a lightly floured board and knead until smooth. Shape into small round biscuits and put in a greased pan. Brush each with melted butter. Cover and let rise until double in bulk (about 1½ hours). Bake in hot oven (450°F) for about 20 minutes.

Mrs. George Engelking, Doon, Iowa

BUTTERSCOTCH OR PECAN ROLLS

- 2 cups BROWN SUGAR
- 4 tablespoons WATER
- 1 tablespoon WHITE VINEGAR
- 4 tablespoons HONEY or AMBER SYRUP
- 8 tablespoons BUTTER or VEGETABLE SHORTENING
- ⅛ teaspoon SALT
- 1 teaspoon VANILLA or ½ teaspoon MAPLE FLAVORING
- PECANS, optional

Method: Blend all ingredients and cook one minute. Put in bottom of pans. Place sweet yeast rolls on top of butterscotch mixture. Let rise according to recipe. Bake. Any amount left over may be stored in the refrigerator and used later.

Mrs. E. L. Isakson, Storm Lake, Iowa



OATMEAL YEAST BREAD

- ½ cup BROWN SUGAR
- 1½ tablespoons SALT
- 3 tablespoons SHORTENING
- 1 cup scalded MILK
- 1 cup boiling WATER
- 3 cups OATMEAL, uncooked
- ½ cup lukewarm WATER
- 2 packages or cakes YEAST
- 3½ to 4 cups sifted enriched FLOUR

Method: Add sugar, salt and shortening to scalded milk. Pour milk and boiling water over rolled oats; combine well. Let stand until lukewarm. Dissolve yeast in lukewarm water; add to oats mixture; beat well. Stir in flour. (Mixture will be rough in appearance.)

Turn out on floured board and knead for 5 minutes, using more flour if necessary. Dough should be smooth and easy to handle. Place in greased bowl; grease top of dough and cover. Let rise in warm place (80 to 85°) until nearly

double in size, about 45 minutes. Punch dough down and divide in half. Cover and let dough rest for 10 minutes. Form into two loaves and place in well-greased bread pans (1 lb. size). Grease top of each loaf. Let rise until loaves are nearly double in size, about one half hour.

Bake in hot oven (400°F) for 10 minutes. Reduce heat to moderate (350°F) and bake 60 to 65 minutes longer. Remove from pans; brush with melted butter and let cool thoroughly.

Your Neighbor Lady

DESSERTS



RHUBARB DEMI-JOHN

- 2 cups diced RHUBARB
- ½ cup SUGAR
- pinch of SALT

BATTER:

- 1 EGG
- ½ cup SOUR CREAM
- 1 cup sifted FLOUR
- 1 teaspoon BAKING POWDER
- ¼ teaspoon SALT
- ¾ cup SUGAR
- ½ cup chopped NUTS

Method: Put diced rhubarb into an 8-inch square pan. Sprinkle with sugar and salt. Cover with batter. Method for batter is: beat egg until light, beat in sour cream and add to dry ingredients, stirring only until well mixed. Add nuts. Spread over rhubarb. Bake in 350°F oven for 30 minutes. Serve with cream over the top.

Mrs. John J. Rerucha, Bruno, Nebraska

STEAMED CRANBERRY PUDDING

- 2 cups CRANBERRIES
- 1½ cups sifted soft-WHEAT FLOUR
- 2 teaspoons BAKING POWDER
- ¼ teaspoon SALT
- ½ cup SUGAR
- ¼ cup SHORTENING
- 2 EGGS
- ½ cup MILK

SAUCE:

- 1 cup SUGAR
- 3 tablespoons CORNSTARCH
- ½ teaspoon SALT
- 3 cups boiling WATER
- 2 cups CRANBERRIES
- 2 to 4 tablespoons BUTTER

Method: Pick over, wash and dry the cranberries and roll them into 8 tablespoons of the flour. Sift the remaining flour with the baking powder and salt. Cream the fat and sugar. Add eggs. Add dry ingredients alternately with the milk. Fold in the cranberries, turn into a buttered mold. Cover and steam for 2 hours. Serve hot with the following sauce.

Method: Mix the sugar, cornstarch and salt. Add 2 cups boiling water, stir until thickened, cover and cook for 10 minutes in a double boiler. Meanwhile, cook the cranberries with 1 cup water until soft, press them through a fine sieve and add this pulp to the cornstarch mixture. Add the fat and serve hot over the hot cranberry pudding.

Mrs. Rudolph Porath, Valentine, Nebraska

BREAD PUDDING

- 1 cup BREAD CRUMBS
- ½ cup SUGAR
- 2 cups MILK
- 1 LEMON RIND
- 2 EGG YOLKS, beaten

Method: Soak crumbs in milk. Add egg yolks. Combine with sugar and rind. Put in baking pan. Place pan in a shallow pan of hot water to bake. Give it the custard test, if the knife comes out clean remove from the water and squeeze juice of the lemon over the pudding. Cover with meringue, return to oven and brown.

Mrs. George Gibson, Emmetsburg, Iowa

DANISH FRUIT PUDDING

- 1 package CHERRY or RASPBERRY GELATIN
- 1 pint boiling WATER
- dash of SALT
- 3/4 cup NUT MEATS, chopped
- 3/4 cup RAISINS, chopped
- 1 cup drained crushed PINEAPPLE
- 1 cup PEACHES, diced and drained
- 1 cup PEARS, diced and drained
- 1/2 teaspoon CINNAMON
- 1/4 teaspoon CLOVES
- diced GRAPES and BANANAS may also be used

Method: Prepare gelatin and boiling water as usual. Add salt. Mix and cool until thickened, beat with beater until light and fluffy. Add remaining ingredients. Let stand until thickened. May be served with whipped cream.

Mrs. August Boldt, Parker, South Dakota



STEAMED FIG PUDDING

- 2 (7 3/4 ounce) packages FIG CAKES
- 1/2 cup MILK
- 1/4 cup BUTTER
- 1 EGG, well beaten
- 1 teaspoon CINNAMON
- 1/4 teaspoon ground CLOVES
- 1/4 teaspoon NUTMEG
- 1 teaspoon LEMON JUICE
- 1/4 teaspoon LEMON RIND
- 1 tablespoon BAKING POWDER

Method: Break figs into milk; let stand 15 minutes or until soft, stirring to blend. Meanwhile, cream butter. Add egg, cinnamon, cloves, nutmeg, lemon juice, lemon rind and baking powder. Stir into fig cakes mixture. Pour into greased 1 1/2 quart pudding mold. Cover tightly. Steam 2 hours. Let stand 10 minutes before unmolding. Decorate top with a wreath of hard sauce and sliced maraschino cherries. Serves 6.

APPLE TORTEN

- 2 cups sifted all-purpose FLOUR
- 2 EGG YOLKS
- 1/2 cup SUGAR
- 1 grated LEMON RIND
- 1/4 teaspoon SALT
- 3/4 cup BUTTER
- 4 to 6 cooking APPLES
- 3/4 to 1 cup SUGAR
- 1 teaspoon CINNAMON
- 2 EGGS YOLKS, beaten
- 6 tablespoons CREAM

Method: Place flour in bowl and make a well in the center of the flour and add egg yolks, sugar, lemon rind, salt and butter. Work together with hands until well blended. Press dough onto bottom and sides and oblong pan, 11 1/2 x 7 1/2 x 1 1/2 inches. Dough should be 1/4 inch thick. Pare and cut apples into 1/2 inch slices, lay in rows on top of dough. Sprinkle with sugar and cinnamon. If desired, dot with butter. Cover and bake 15 minutes in a moderate oven (350°F). Remove from oven. Sprinkle over apples: egg yolks and cream. Continue baking 30 to 40

minutes, uncovered in a 350°F oven until crust is golden brown and apples are tender. Serve slightly warm with cream, whipped or plain. Serves 10 to 12. This cookie type crust can be baked 15 to 20 minutes in a moderately hot oven (400°F) and then filled with a fruit or other filling. Crust can also be used to make tart shells.

Mrs. John J. Lease, Hurley, South Dakota

BASIC VANILLA ICE CREAM

- 6 whole EGGS
- 1 cup SUGAR
- 1/2 teaspoon SALT
- 2 teaspoons VANILLA
- 2 cups MILK
- 2 cups heavy CREAM, whipped

Method: Beat eggs until light with electric mixer or rotary beater. Add sugar, salt, vanilla, and milk and beat until well blended. Fold whipped cream into egg mixture. Put in 2 cold ice cube trays. Set refrigerator at coldest point; partially freeze. Break into chunks in large chilled bowl. Beat until light and fluffy, but not melted. Add fruit or nuts for variation now. Return to tray; set refrigerator at medium cold. Freeze until firm. (If you have one of the new refrigerators with separate freezing unit, you'll find that the ice cream freezes so hard you may want to mellow it in the refrigerator section about 30 minutes before serving). Spoon into dishes. Serves 8.

VARIATIONS

For sherbets:

Prepare basic recipe, decreasing MILK to 1 cup. At second beating: for ORANGE, add 1 six ounce can ORANGE CONCENTRATE. 1 teaspoon ORANGE FLAVORING and 1 teaspoon VANILLA. For RASPBERRY: add 1 cup RASPBERRY PUREE. For LIME: add 1 cup WATER, 1 teaspoon LIME EXTRACT and 1/4 teaspoon GREEN VEGETABLE COLORING. A few drops of VEGETABLE COLORING in all sherbets make them very appealing.

For ice cream:

MAPLE NUT: Substitute 2 teaspoons MAPLE FLAVORING for VANILLA. Add 1/2 cup HICKORY or MAPLE NUTS at second beating.

Strawberry:

Slice 2 cups fresh STRAWBERRIES, sprinkle with 1/4 cup SUGAR. Let stand while you make the ICE CREAM. Omit the VANILLA. Add BERRIES at second beating. Mixer will chop up BERRIES, so you don't bite into icy chunks.

A Neighbor, Alvord, Iowa

LEMON MILK SHERBET

- 1 1/4 cups SUGAR
- 1/3 cup LEMON JUICE
- 1 grated LEMON RIND
- 1/4 teaspoon LEMON EXTRACT
- 1 pint MILK

Method: Mix all ingredients together and put in freezing tray of refrigerator. Freeze firm, then remove and beat until smooth. Return to tray and freeze again.

Mrs. Henry S. Barron, Elkton, South Dakota

4 & 4 ICE CREAM

- 4 mashed BANANAS
- 4 ORANGES, juiced
- 4 LEMONS, juiced
- 4 cups SUGAR
- 4 cups CREAM
- 4 cups MILK

Method: Mix fruits and sugar. Then add the milk and cream. For refrigerator it is best to whip the cream; for freezer it is not necessary. This is a large recipe.

Mrs. L. Deibert

BUTTER-PECAN ICE CREAM

- 1/2 cup SUGAR
- 1/2 teaspoon SALT
- 1 1/3 cups MILK
- 1 cup broken PECAN MEATS
- 2 tablespoons BUTTER
- 2 EGGS, separated
- 1 cup heavy CREAM
- 1 teaspoon VANILLA

Method: Dissolve sugar, salt and milk. Brown pecans in butter. Watch carefully. Cool. Beat yolks, whites and cream separately and combine gently. Pour into freezing tray and freeze, stirring every 30 minutes until mixture will hold its shape, then freeze firm. Serves 6. You may use only 1/2 cup nuts and 1 tablespoon butter.

Mrs. Oliver Sidney, Starbuck, Minnesota

PINEAPPLE SHERBET

- 2 cups fresh BUTTERMILK
- 3/4 cup SUGAR
- 1 cup PINEAPPLE, crushed
- 2 EGG WHITES, beaten
- 1/4 cup SUGAR



Method: Mix buttermilk, sugar and pineapple (use the juice). Pour into refrigerator tray and freeze to mushy stage. Beat well, then fold in the meringue made from egg whites and 1/4 cup sugar. Return to trays and freeze. This will serve 6 to 8 people.

Mrs. Paul Hilgenberg, Artesian, South Dakota

HONEY ICE CREAM

- 1 3/4 cups evaporated MILK (1 tall can)
- 1/3 cup HONEY
- 1 grated ORANGE RIND
- dash of SALT

Method: Chill the evaporated milk for 12 hours or else pour milk into freezing tray and freeze until fine crystals form along the edge. Pour chilled milk into chilled bowl and beat with chilled beater to the consistency of soft custard. Fold in the honey, gradually and then the orange rind and salt. Turn the mixture into a freezing tray. Set the refrigerator at the lowest temperature. Freeze the mixture until firm along the sides, remove the tray and beat the ice cream with a fork until smooth but not melted. Freeze until firm. Serves 4 to 6.

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



APPLE JUICE SHERBET

- 4 cups APPLE JUICE
- 1 cup granulated SUGAR
- 1 cup ORANGE JUICE
- 1/2 cup LEMON JUICE

Method: Simmer apple juice and sugar together for 5 minutes. Cool. Add orange and lemon juice. Freeze in 2 quart crank freezer until difficult to turn, using 8 parts of crushed ice to 1 part ice cream salt. Makes 1 1/2 quarts of sherbet.



HORNS OF PLENTY

- 4 BANANAS, sliced
- 1 cup crushed PINEAPPLE
- 1/2 cup chopped NUTS
- 1/2 pound MARSHMALLOWS, cut fine
- 1 cup CREAM, whipped



Method: Mix these ingredients together and put them in ice cream cones, on plates, slightly running out of the cone. Nice dessert for children's party.

Mrs. Addis Bush, Fulda, Minnesota
Honorable Mention Winner, Perfect Menu Contest (1952)

COFFEE WALNUT SAUCE

- 1 cup SUGAR
- 1 1/2 cups strong hot COFFEE
- 2 tablespoons CORNSTARCH
- 1/4 cup cold COFFEE or WATER
- 2 tablespoons BUTTER
- 1/8 teaspoon SALT
- 1/2 cup broken WALNUTS

Method: Put sugar in heavy skillet, melt slowly over very low heat, stirring often. Gradually stir in hot coffee (use long-handled spoon because lots of steam escapes). Dissolve cornstarch in cold coffee or water; gradually stir into sugar mixture. Cook and stir until sauce boils and thickens. Add butter, salt and walnuts. Serve warm or cold. Makes 2 cups.

HOT FUDGE SAUCE

- 1/2 cup light CORN SYRUP
- 1 cup SUGAR
- 1 cup WATER
- 3 1-ounce squares unsweetened CHOCOLATE
- 1 teaspoon VANILLA
- 1 cup evaporated MILK

Method: Combine corn syrup, sugar and water in a saucepan. Cook to 236°F or until a soft ball forms when a small amount is dropped in cold water. Remove from heat. Add chocolate and stir until it melts. Add vanilla, gradually stir in evaporated milk. Serve at once or reheat later. Makes 2 1/2 cups.



CAKES AND FROSTINGS

APPLE SAUCE CAKE

- 1 cup BUTTER
- 2 cups SUGAR
- 4 EGGS
- 3 cups all purpose FLOUR
- 1/2 cup warm WATER
- 1 teaspoon SODA
- 1 teaspoon CINNAMON
- 1 teaspoon ALLSPICE
- 1 teaspoon ground CLOVES
- 3 medium sized APPLES (chopped fine) or
- 1 cup APPLE SAUCE

Method: Cream butter and sugar and beat in eggs one at a time. Sift and measure flour, sift again with all of the spices. Dissolve soda in warm water. Add flour to butter mixture alternately with water and soda mixture. Add chopped apples or applesauce last. Bake in two well greased 9 inch layer pans in a 350°F oven until done, about 30 to 35 minutes.

PEANUT BUTTER CUPCAKES

- 1/3 cup SHORTENING
- 3/4 teaspoon SALT
- 1 teaspoon VANILLA
- 1 1/2 cups BROWN SUGAR
- 1/2 cup PEANUT BUTTER
- 2 EGGS (unbeaten)
- 2 cups sifted FLOUR
- 2 1/2 teaspoons BAKING POWDER
- 3/4 cup MILK

Method: Cream the shortening and brown sugar with salt and vanilla. Stir in peanut butter and eggs. Add flour and baking powder, sifted together alternately with milk. Bake in a 350°F oven for 25 minutes. Frost if you wish.

CRANBERRY GLAZE CAKE

- 1 cup SUGAR
- 1 tablespoon CORNSTARCH
- 1/2 cup boiling WATER
- 2 1/2 cups of CRANBERRIES
- 1/3 cup SHORTENING
- 1/2 cup SUGAR, additional
- 1 EGG well beaten
- grated RIND of one LEMON
- 1 1/2 cups FLOUR
- 2 teaspoons BAKING POWDER
- 1/2 teaspoon SALT
- 1/2 cup MILK

Method: Blend sugar with cornstarch; add boiling water and cook until slightly thickened. Add cranberries and let stand while mixing the cake. Cream shortening and additional sugar; add beaten egg and lemon rind.

Sift dry ingredients together. Add alternately with milk to creamed mixture. Pour cranberries into greased 8 inch pan, cover with cake batter. Bake for 35 minutes in a moderately hot oven (375°F). Cool slightly and turn upside down for serving. This amount will serve 9.

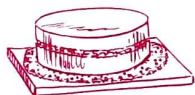
Mrs. Rudolph Porath, Valentine, Nebraska

SWEET CREAM CAKE

- 1 cup SWEET CREAM
- 1 cup SUGAR
- 2 EGGS
- 2 teaspoons BAKING POWDER
- pinch of SALT
- 1 teaspoon VANILLA
- FLOUR to make medium stiff batter

Method: Beat together cream and sugar. Add well beaten eggs. Sift flour, baking powder, and salt. Add to first mixture. Add vanilla, bake.

Mrs. Leo Guenther, Redfield, South Dakota



BLUEBERRY BITS

- 1/3 cup SHORTENING
- 1 cup very fine SUGAR
- 1 1/3 cups sifted CAKE FLOUR
- 1 1/2 teaspoons BAKING POWDER
- 1/4 teaspoon SALT
- 1/2 cup MILK
- 1 teaspoon VANILLA
- 3 EGG WHITES, stiffly beaten
- 1 cup fresh, canned or frozen BLUEBERRIES (drained)
- CONFECTIONERS SUGAR

Method: Cream shortening thoroughly; add sugar gradually while creaming. Mix and sift flour, baking powder, salt; add alternately with milk to creamed mixture. Add vanilla. Fold in egg whites. Spoon into 1 1/2 inch cup cake pans, filling half full. Drop several blueberries into each section. Top with about 1 teaspoon batter. Bake in moderate oven 375°F for about 20 minutes. Cool. Dust with confectioners sugar. Yield 18 tiny cup cakes.



RHUBARB CAKE

- 1 cup SOUR CREAM
- 1 teaspoon SODA
- 1 cup SUGAR
- 2 cups FLOUR
- 1/4 teaspoon NUTMEG
- 2 cups RHUBARB, cut fine

Method: Mix sour cream and soda together. Add sugar and beat. Put flour, nutmeg in sifter and add to cream mixture. Add rhubarb. Pour into greased pan. Bake 25 minutes or until done. Serve with cream or top milk. This is good warm or cold.

Mrs. Pete Juel, Crofton, Nebraska

STRAWBERRY WHIP ICING

- 1 EGG WHITE
- 1/2 cup STRAWBERRIES
- 1/2 cup WHITE SUGAR

Method: Place ingredients in mixing bowl of electric mixer. Beat 18 to 20 minutes, at medium speed, until firm. That's all! Spread on cooled cake. Makes a large batch of icing.

Florence Renfrow, Calvin, North Dakota

ONE MINUTE BOILED CHOCOLATE FROSTING

- 1 cup SUGAR
- 1/3 cup MILK
- 1/4 cup SHORTENING
- 1/4 teaspoon SALT
- 1 square CHOCOLATE

Method: Combine all ingredients. Begin stirring when put on the stove — bring to a rolling boil for one minute (stirring all the time). Remove from heat and stir until cool.

Mrs. Frank Putnam, Pelican Rapids, Minnesota

CAKE SAUCE

- 3/4 cup cold WATER
- 1/2 cup WHITE SUGAR
- 1 tablespoon FLOUR
- 3 tablespoons BUTTER
- VINEGAR to taste

Method: Mix flour and sugar in a small dish. Melt the butter; then add the sugar-flour mixture. Add water and cook until thickened. Add vinegar. If mixture is too thick, add more water. This sauce makes a delicious pudding out of slightly dry cake.

Mrs. LeRoy Peterson, Hawarden, Iowa

FUDGE FROSTING

- 2 cups SUGAR
- 1/4 cup WHITE CORN SYRUP
- 1/2 cup MILK
- 1/2 cup SHORTENING
- 2 squares unsweetened CHOCOLATE (chopped)
- 1/4 teaspoon SALT

Method: Mix all ingredients. Stir over low heat until chocolate and shortening are melted, then, stirring constantly bring rapidly to full boil. Boil to 220°F or exactly 1 minute. An extra 10 seconds requires less beating later. Remove from fire and cool until lukewarm. Add 1 teaspoon vanilla and continue beating until frosting begins to lose its gloss and will spread.

Mrs. Royal Adamson, Brookings, South Dakota

HUNGARIAN CHOCOLATE FROSTING

- 3 squares unsweetened CHOCOLATE
- 1 1/2 cups sifted confectioners SUGAR
- 2 1/2 tablespoons hot WATER
- 3 EGG YOLKS
- 4 tablespoons melted BUTTER

Method: Melt chocolate in double boiler over hot water. Remove from boiling water and add sifted sugar and water alternately to chocolate. Blend well. The mixture will become very dry and crumbly. Add egg yolks, one at a time, and beating well after each addition. Add melted butter, one tablespoon at a time. Makes 1 1/2 cups frosting, enough to cover tops and sides of two 8 or 9 inch layers. For half recipe use one egg yolk.

CHOCOLATE PARTY CAKE ICING

- 1/2 cup SUGAR
- 1/4 cup WATER
- 3 squares unsweetened CHOCOLATE
- 4 EGG YOLKS
- 1 pound BUTTER
- 1 cup powdered SUGAR, sifted
- 1 teaspoon VANILLA
- 4 EGG WHITES, beaten stiff

Method: Combine sugar, water and chocolate in a saucepan. Cook over low heat, stirring until chocolate melts and mixture is smooth. Add egg yolks, mix well and set aside to cool. Beat together until fluffy: butter, powdered sugar and vanilla. Add cooled chocolate mixture, beat well, chill about 20 minutes. Fold beaten egg whites carefully into chocolate frosting. Spread frosting thickly between layers of cake.

Mrs. Cecelia Johnson, Herman, Minnesota

COOKIES

RASPBERRY TURNOVERS

- 1 cup sifted enriched FLOUR
- 1/2 teaspoon SALT
- 1/2 cup SHORTENING
- 1 cup rolled OATS (uncooked)
- 1/4 cup SUGAR
- 3 tablespoons WATER
- 1/4 teaspoon ALMOND EXTRACT (Optional)
- Filling: about 1/4 cup RASPBERRY JAM or any you have on hand.

Method: Sift together flour and salt, cut in shortening until mixture resembles coarse crumbs. Mix in rolled oats and sugar. Add water and almond extract, mixing lightly. Knead dough 4 or 5 strokes until it just holds together. Roll out to 1/8 inch thickness. Cut in 4 inch rounds. Place one teaspoon jam (any kind) on each circle. Fold over and seal edges by pressing with tines of a fork. Prick to allow escape of steam. Place on ungreased baking sheet. Bake in a moderate oven (400°F) for 12 to 15 minutes or until edges are delicately browned. Makes 12 turnovers. Very good and quite different.

Your Neighbor Lady

PEANUT BARS

- 2 cups sifted FLOUR
- 2 teaspoons BAKING POWDER
- 1 teaspoon SALT
- 1/2 cup SHORTENING
- 1/2 cup SUGAR
- 1/2 cup BROWN SUGAR, well packed
- 2 EGG YOLKS
- 1 teaspoon VANILLA
- 2 EGG WHITES, beaten stiff
- 1 package CHOCOLATE BITS
- 3 tablespoons cold WATER
- 3/4 cup NUTS or PEANUTS

Method: Sift flour, baking powder and salt together. Cream shortening, sugar and brown sugar. Add cold water alternately with sifted dry ingredients. The dough will be stiff. Blend in egg yolks and vanilla. Press into a 15 x 10 inch pan. Sprinkle chocolate bits over the dough and press in over all. Spread beaten egg whites over chocolate bits. Top with nuts or salted peanuts. Bake at 325°F for 30 to 35 minutes. Cut into squares while warm.

Mrs. Jack Ekost, Cologne, Minnesota

APPLESAUCE REFRIGERATOR COOKIES

- 3/4 cup FAT
- 1 cup SUGAR
- 1 EGG
- 2 1/2 cups sifted FLOUR
- 1/2 teaspoon SODA
- 1/4 teaspoon SALT
- 1/2 teaspoon CINNAMON
- 1/4 teaspoon CLOVES
- 1/2 cup chopped NUTS
- 1/2 cup APPLESAUCE

Method: Cream together fat and sugar. Stir in egg. Sift together flour, soda, salt, cinnamon and cloves. Mix in nuts. Add to creamed mixture in three portions, alternately with applesauce in two portions. Form dough into rolls. Wrap in waxed paper and chill in refrigerator. When ready to bake, slice thin, bake on greased baking sheets at 375°F for 10 to 15 minutes. Yield: 5 dozen.

BILLY GOATS

- 1 1/2 cups BROWN SUGAR
- 3/4 cup SHORTENING
- 1 teaspoon VANILLA
- 3 EGGS
- 2 cups FLOUR
- 1 teaspoon SODA
- 1/2 pound OATMEAL
- 1/2 pound NUTS

Method: Blend together in order given. Spread 1/4 inch thick on cookie sheet, bake in 350 to 375°F oven, until brown. Cut in bars, put 1/2 cup powdered sugar in bag and shake bars until well powdered.

Mrs. Alton Huwe, Bristol, South Dakota

OATMEAL MACAROONS

- 2 cups BROWN SUGAR
- 1 cup BUTTER or half BUTTER, half SHORTENING
- 2 EGGS, well beaten
- 1 large cup COCOANUT or PEANUTS if desired
- 1 cup OATMEAL
- 2 cups FLOUR
- 1 teaspoon SODA

Method: Cream sugar and shortening. Add eggs. Mix well. Add flour and soda, sifted together. Add oatmeal and cocoanut or nuts. Roll into balls, size of a walnut. Bake at 350°F until brown.

Mrs. Philip Behm, Howard, South Dakota



OATMEAL COOKIES

- 1 cup BROWN SUGAR
- 1/2 cup BACON FAT
- 2 EGGS
- 1 teaspoon SODA with 1 tablespoon cold WATER
- 2 tablespoons SOUR MILK
- 2 scant cups of quick OATMEAL
- 1 1/2 cups FLOUR
- 1/8 teaspoon SALT
- 1 teaspoon VANILLA

Method: Cream sugar and fat. Add eggs and vanilla. Mix well. Sift flour and salt and add alternately with liquid. Stir in oatmeal. Add nuts, raisins, cinnamon and nutmeg to taste. Bake in 350°F oven for about 25 minutes. Makes 3 dozen drop cookies.

Marie Zorr, Canova, South Dakota

AMMONIA COOKIES

- 1 pound LARD
- 5 cups SUGAR
- 1 quart MILK
- 1 1/2 ounces carbonate of AMMONIA
- pinch of SALT
- CARAWAY SEED
- FLOUR to make stiff enough to roll

Method: Dissolve ammonia in the milk. Add to lard and sugar, previously creamed. Add flour, salt and caraway seed. Roll and cut. Bake quickly.

Mrs. A. R. Miller, Sioux City, Iowa

QUICK CHERRY BISMARCKS

- Cherry Sauce
 1 tablespoon SUGAR
 1 tablespoon CORNSTARCH
 1/8 teaspoon NUTMEG, if
 desired
 1/2 cup CHERRY JUICE
 1/2 cup WATER
 1 cup SOUP PITTED
 CHERRIES

Method: Combine sugar, cornstarch and nutmeg. Mix well. Add cherry juice and water, stirring until smooth. Cook until thickened, stirring constantly. Stir in cherries and heat thoroughly. Spoon two or three cherries on biscuits.

Biscuits

- 2 cups sifted enriched
 FLOUR
 1/4 cup SUGAR
 3 teaspoons BAKING
 BISCUITS
 1 teaspoon SALT
 1/3 cup SHORTENING
 2/3 to 3/4 cup MILK
 BUTTER or MARGARINE
 CHERRY SAUCE

press gently around edges.
 Serve warm with remaining

Method: Sift together flour, sugar, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add milk to make a soft dough. Turn out on lightly floured board or pastry cloth and knead gently for 30 seconds. Roll out about 3/8 inch thick. Cut with 2 1/2 inch biscuit cutter. Place half of biscuits on ungreased baking sheet. Brush lightly with butter or margarine. Spoon two or three cherries in center of each biscuit. Place remaining biscuits on top of cherries and Bake in hot oven (450°F) for 10 to 20 minutes. cherry sauce. Makes 8.

PUMPKIN COOKIES

- 1 1/4 cups BROWN SUGAR
 1/2 cup SHORTENING
 2 EGGS, well beaten
 1 teaspoon VANILLA
 1 1/2 cups cooked PUMPKIN
 2 1/2 cups sifted FLOUR
 4 level teaspoons BAKING
 POWDER
 1/4 teaspoon GINGER
 1/4 teaspoon NUTMEG
 1/2 teaspoon CINNAMON
 1 cup RAISINS
 1 cup chopped NUT MEATS

Method: Cream sugar and shortening. Add eggs and vanilla. Blend pumpkin into sugar-shortening mixture. Add sifted dry ingredients, raisins and nuts. Drop by teaspoon on cookie sheet. Bake 15 minutes in a 400°F oven.

Mrs. Charles Lowery, Cavour, South Dakota



HARTSHORN COOKIES

- 2 cups SUGAR
 1 cup LARD
 1 EGG, well beaten
 1/2 teaspoon ANISE OIL
 1/2 teaspoon SALT
 2 cups FLOUR, sifted
 1/2 teaspoon SALT
 1 teaspoon powdered
 BAKING AMMONIA
 (level)
 add CHOCOLATE
 BITS or chopped NUTS

Method: Cream the sugar, lard and egg. Add the anise oil. Sift flour, salt and ammonia and add to first mixture. Make balls the size of walnuts. Place on a greased cookie sheet. Bake at 375°F to 400°F until lightly brown. They flatten while baking. Crush the ammonia between layers of cloth.

Dorothy Kusel, Manning, Iowa

SOUR CREAM DROP COOKIES

- 2 cups SUGAR
 1 cup SHORTENING
 2 EGGS
 1 cup SOUR CREAM
 1 teaspoon VANILLA or
 LEMON extract
 4 1/2 cups FLOUR
 4 teaspoons BAKING
 POWDER
 1/2 teaspoon SODA
 1/4 teaspoon SALT

Method: Cream sugar and shortening. Beat in eggs. Add sour cream and vanilla. Add sifted dry ingredients and mix well. Drop by spoonfuls on a greased cookie sheet. Put a wet cloth around a glass and flatten cookie down a little. Also sprinkle sugar on top. This makes a wonderful sugar cookie. Bake in a 350°F oven for 20 minutes.

Mrs. G. C. Lundquist, Spencer, Iowa



PIES

PEACH PIE

- PEACHES
 1 unbaked PIE SHELL
 1 cup CREAM
 1 cup SUGAR
 2 rounding tablespoons
 CORN STARCH
 1 teaspoon VANILLA

Method: Peel enough peaches to fill an unbaked pie shell cut in half (cut side up). Mix cream, sugar, corn starch and vanilla together. Pour this over peaches. Bake in hot oven at first, then turn down until peaches and crust are done. Serve as is or with whipped cream.

Mrs. George Pratt, Fairfax, South Dakota

GREEN TOMATO PIE

- GREEN TOMATOES
 2 EGGS, beaten
 1/3 cup CREAM
 1 tablespoon CORNSTARCH
 1 tablespoon MOLASSES
 1 teaspoon LEMON
 EXTRACT
 1 cup SUGAR
 1/4 teaspoon each, ALLSPICE,
 NUTMEG, CINNAMON
 and SALT

Method: Slice raw green tomato into an unbaked pie shell pretty well filled, then mix all ingredients together and put over filled pie. Top with crust and bake at 375°F for a few minutes then at 350°F until done.

Mrs. Peter Becker, Carlos, Minnesota

VINEGAR PIE

- 3 EGGS
 3 tablespoons BUTTER
 3 tablespoons VINEGAR
 1 1/4 cups hot WATER
 1/4 cup FLOUR
 pinch of SALT
 3/4 cup SUGAR
 BAKED PIE SHELL

Method: Beat eggs until very light, add butter, vinegar and hot water to this. Combine sugar, flour and salt. Blend. Cook in double boiler, stirring constantly until thick. Add 1/2 cup nuts, put in pie shell. Use remaining nuts over top of the pie.

Mrs. Steve Podleradsky, Mitchell, South Dakota

EGGNOG PIE FILLING

- 1 envelope GELATIN
- 2 cups light CREAM
- 3 EGG YOLKS
- 1/3 cup SUGAR
- 1/4 teaspoon SALT
- 1 1/2 teaspoons VANILLA
- 1/4 teaspoon ALMOND extract
- 3 EGG WHITES
- 1/3 cup SUGAR
- 1/2 cup slivered ALMONDS
- 4 MARASCHINO CHERRIES, cut fine

Method: Soften gelatin in 2 tablespoons of cold water for 5 minutes. Scald cream in double boiler. Beat egg yolks until light and lemon colored. Add yolk and then sugar and salt to hot cream. Continue cooking until the mixture coats a silver spoon, about 7 to 10 minutes. Add vanilla, almond extract and softened gelatin. Stir until gelatin dissolves. Chill until slightly thickened. Beat egg whites until stiff. Add 1/3 cup sugar to egg whites and fold them into the filling. Add almonds and maraschino cherries. Pour into baked pie crust and chill.

Mrs. Virgil Clementson, Colman, South Dakota

PUMPKIN PIE

- 9-inch CRUST unbaked
- 1 3/4 cups mashed cooked PUMPKIN
- 1/2 teaspoon SALT
- 2 or 3 EGGS (1 always use 3)
- 3/4 cup SUGAR
- 1 1/2 cups undiluted evaporated MILK
- 2 1/2 teaspoons CINNAMON
- 1 teaspoon GINGER
- 1 teaspoon NUTMEG

Method: Beat pumpkin, salt, eggs, sugar, evaporated milk, cinnamon, ginger and nutmeg together with a rotary beater. Pour into pastry lined pie tin. Bake 45 to 50 minutes in a 425°F oven or until silver knife inserted into filling side comes out clean. Soft center will settle later. This is a favorite at our house.

YOUR NEIGHBOR LADY

PUMPKIN PIE

- 1 large can PUMPKIN, or
- 3 1/2 cups PUMPKIN PULP
- 2 cups SUGAR
- 6 EGGS
- 4 cups rich MILK
- 2 teaspoons CINNAMON
- 1 tablespoon GINGER and ALLSPICE
- 1 teaspoon NUTMEG
- 1/2 teaspoon SALT
- 2 tablespoons cake FLOUR

Method: Mix pumpkin, sugar, flour and the salt and spices. Beat eggs well and add the milk, mixing well and add to the pumpkin. Pour into three 9-inch unbaked pie shells. Keep this in your refrigerator in case you don't care to use it all. Bake for 1 hour in a 350°F oven. For testing use a silver knife and insert it in the middle of each pie. If it comes out clean then it is done.

Mrs. Cecil Brady, Wakonda, South Dakota

CRANBERRY CHIFFON PIE

- 1 envelope unflavored GELATIN
- 1/4 cup cold WATER
- 1 pound can CRANBERRY SAUCE
- 1/8 teaspoon SALT
- 1 teaspoon grated LEMON RIND
- 2 teaspoons LEMON JUICE
- 2 EGG WHITES
- 2 tablespoons SUGAR
- 8-inch baked PIE SHELL

Method: Place gelatin in custard cups. Add cold water and let stand 2 minutes. Place custard cup in pan of boiling water until gelatin dissolves. Add to jellied cranberry sauce crushed with a fork, or whole cranberry sauce. Add salt, lemon rind and lemon juice. Chill until mixture begins to set. Beat egg whites till stiff and beat in sugar. Fold into cranberry mixture. Pour filling into baked pastry shell and chill until firm. Top with whipped cream, if desired.

LEMON PIE

- 2 cups boiling WATER
- 4 tablespoons CORNSTARCH
- 4 EGGS
- 2 cups SUGAR
- juice of two LEMONS
- rind of 1 LEMON

Method: Blend cornstarch with a little cold water and place in double boiler to cook. Meantime mix sugar, lemon juice and rind and egg yolks to the boiling cornstarch. Cook until thick and put in a baked pie shell. Cover with beaten egg whites to which sugar has been added as for any meringue (I use 1 tablespoon for each egg white). Brown lightly in oven. This makes two pies.

Mrs. Henry S. Barron, Elkton, South Dakota

RAISIN PIE

- 1 cup RAISINS
- 1 cup sweet CREAM
- 1 cup SUGAR
- 2 EGG YOLKS
- 1/2 teaspoon CINNAMON
- 1/2 teaspoon NUTMEG
- 1 tablespoon CORNSTARCH

Method: Blend all ingredients. Boil together until thickened and put in baked pie shell, using the whites of two eggs for the meringue and brown. Sprinkle a little nutmeg over meringue before browning. Looks pretty and tastes good.

Mrs. Frank Steer, Renner, South Dakota

STRAWBERRY PIE

Line a pie plate with thin paste and set in the oven until nearly baked. Take from the oven and fill with sugared STRAWBERRIES, dredged with FLOUR. Cover the top crisscross with narrow strips of pastry. Return to oven and finish baking.

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



STRAWBERRY MERINGUE PIE

- 4 EGG WHITES
- 1/2 teaspoon SALT
- 1/2 teaspoon CREAM of TARTAR
- 1/2 teaspoon VANILLA
- 1 cup SUGAR

Method: Beat egg whites with salt until stiff and add cream of tartar and vanilla. Add sugar gradually, beating constantly. Pour into a well greased pie plate. Push with spoon to sides and over bottom, arranging the mixture in little peaks at the sides. Bake one hour in a moderate oven, 350°F. Cool. Fill with the following mixture:

STRAWBERRY FILLING:

- 1 package frozen STRAWBERRIES
- 1/2 cup SUGAR
- 3 tablespoons CORNSTARCH
- 1/2 teaspoon SALT
- 2 tablespoons LEMON JUICE
- 1 tablespoon BUTTER
- WHIPPED CREAM

Method: Heat frozen strawberries and add sugar, combined with cornstarch and salt. Cook, stirring gently, to prevent crushing strawberries until thickened, about five minutes. Add lemon juice, butter and red coloring. Cool. Pour into cooled crust. Spread the whipped cream over the top. Cover with waxed paper and chill 24 hours in refrigerator. Serves five or six.

Mrs. B. H. Monnich, Pender, Nebraska

STRAWBERRY AND RHUBARB PIE

Put 1 package STRAWBERRY GELATIN in 2 cups hot RHUBARB. When it begins to thicken add 1 cup whipped CREAM and put in GRAHAM CRACKER CRUST. Chill.

Mrs. Pete Juel, Crofton, Nebraska

STRAWBERRY PIE

- 1 PIE SHELL, baked
- 1 3-ounce package WHITE CREAM CHEESE
- 1 quart STRAWBERRIES
- 1 cup SUGAR
- 3 tablespoons CORNSTARCH

Method: Thin cheese with cream, spread on baked crust. Lay half of the berries over cheese. Mix cornstarch and sugar and mash the other half of the berries. Bring to a boil, add the cornstarch mixture. Cool slowly for 10 minutes. Pour over first berries and cool. Spread whipped cream on top if desired.

Mrs. Clifford Nelson, Revere, Minnesota



CANDY

ZIPPIS (uncooked)

- 1/2 pound, semi-sweet CHOCOLATE
- 1/2 cup ALL-BRAN
- 1/4 cup seedless RAISINS
- 1/2 cup chopped NUT MEATS
- pinch of SALT

Method: Melt chocolate in double-boiler, combine all-bran, raisins, nut meats and salt. Add to chocolate, mix well. Shape in one inch balls and roll in powdered sugar and dry on waxed paper. Makes 14.

Mrs. Henry W. Miester, Rushmore, Minnesota

BUTTERMILK FUDGE

- 2 cups SUGAR
- 1/2 cup WHITE SYRUP
- 1/2 square unsweetened CHOCOLATE or
- 1 tablespoon COCOA
- 1/2 cup BUTTERMILK
- 1/4 teaspoon SODA
- 1 tablespoon BUTTER
- 1/4 teaspoon SALT

CARMEL CORN

- 2 quarts POPPED CORN
- 2 tablespoons BUTTER
- 2 cups BROWN SUGAR
- 1/2 teaspoon SALT
- 1/2 cup WATER

Method: Cook all ingredients to the soft ball stage (238°F). This will not take long. Cool. Add: 1 teaspoon vanilla and 1/2 cup chopped nuts. Beat until creamy (color gets lighter as you beat, takes quite a while). Pour into buttered pan and cut.

Mrs. J. R. Pilmer, Winner, South Dakota

Method: Put butter in pan and when melted, add sugar, salt and water. Boil slowly for about 16 minutes, or hard crack stage (290°F). Pour over popcorn and mix well.

Mrs. E. Erick, Sioux Falls, South Dakota

MARSHMALLOW CREAM FUDGE

- 4 cups SUGAR
- 1/4 pound BUTTER
- 1 large can evaporated MILK
- 2 packages CHOCOLATE BITS
- 1 pint jar MARSHMALLOW CREAM
- 1 cup NUT MEATS

Method: Boil sugar, butter and milk to soft ball stage, do not under cook. Remove from fire and quickly stir in chocolate bits, and marshmallow cream. Blend well (do not beat). Stir in nut meats, pour at once into a large buttered pan. Beating not required but you must work fast.

Mrs. Nick Marra, Alton, Iowa



PRESERVES & CANNING

SWEET DILLED BEANS

Cut ends off YELLOW BEANS, cover with WATER and cook until tender. Pour off about half of the liquid and add VINEGAR to cover. Add SUGAR to taste (we like them quite sweet). Bring to boil and cook a few minutes longer. Pack in hot sterile jars, placing one head of DILL SEED in each quart jar. Cover with liquid and seal.

Mrs. Clarence Stude, Brewster, Minnesota

CINNAMON RINGS

Select very large CUCUMBERS, they are never too big, just so they haven't turned yellow. Do not peel the cucumbers. Cut them in thirds, across then remove the seeds and slice them into rings. Use 2 gallons sliced rings. Add 2 cups SALT and enough WATER to cover. Let stand five days. Drain. Cover with clear WATER. Let stand 3 days. Drain. Let simmer 2 hours in 1 cup VINEGAR, 1 tablespoon ALUM, WATER to cover and a few drops GREEN COLORING. Drain. Make a syrup of 8 cups VINEGAR, 8 cups SUGAR, and 3 or 4 sticks of stick CINNAMON. Pour on PICKLES and let stand. Drain SYRUP for three days, heating it and pouring over PICKLES. Seal in jars the third day.

EASY SWEET PICKLES

Wash small or medium CUCUMBERS and pack in sterilized quart jars. Add 1 teaspoon ALUM and 1 tablespoon SALT, not iodized — that goes for all pickles. Fill jar with cold VINEGAR. Seal, let stand at least six weeks. Open, pour off VINEGAR throwing the VINEGAR away. Cut pickles any way you wish. Make syrup of 1 1/4 cups SUGAR, 1 cup WATER, 1 1/3 teaspoons pickling SPICES. Let SYRUP come to boil. Add PICKLES and bring just to boiling point again. Remove from fire and cool. Let stand 12 hours before using. You can leave these in the VINEGAR as long as you wish, making them up as you need them or you can open a lot of them at a time and then resealed them in the SYRUP. There is no VINEGAR in the SYRUP. Can use 2 quart jars to double the recipe.

WATERMELON PICKLES

- 7 cups SUGAR
- 1 pint VINEGAR
- ½ teaspoon OIL of CINNAMON
- ½ teaspoon OIL of CLOVES

Method: Cook watermelon rind in salt water until clear. Drain. Simmer 3 days for one minute, on 3rd day just put in jars and seal. Never fail.

Mrs. Martin O. Quenemoen, Dawson, Minnesota

GREEN CUCUMBER PICKLES

- 1 quart WHITE VINEGAR
- 6 cups SUGAR
- 2 tablespoons WHITE MUSTARD SEED
- 1 stick CINNAMON
- 12 whole CLOVES

Method: Using large green cucumbers, peel, remove part of seedy center and cut in strips. Soak in salt water over night. Do not use iodized salt. In the morning drain and run clear water over the cucumber strips, drain. Then cook the syrup. Cook until cucumbers are clear but not too soft. Pack in sterile jars and seal. Do not put cloves or cinnamon in jars.

Mrs. Harold Mosemar, Emerson, Nebraska

SWEET DILLS

- 2 cups VINEGAR
- 1 cup SUGAR
- 1½ tablespoons SALT
- DILL and GARLIC

Method: Heat and pour over pickles which have been placed in jars and seal.

Mrs. Henry Reimer, Jr., Ewing, Nebraska

INDIAN SAUCE

- 12 APPLES (chopped)
- 12 TOMATOES (chopped)
- 3 ONIONS (chopped)
- ½ teaspoon CELERY SEED
- 1/3 teaspoon MUSTARD SEED
- 1 teaspoon CINNAMON
- ¼ teaspoon PEPPER
- ¼ teaspoon CLOVES
- 1 pint VINEGAR
- 2½ cups SUGAR
- ¼ cup SALT

Method: Boil all ingredients together for 45 minutes.

Mrs. Albert L. Koocker, Hull, Iowa

GROUND CHERRY OR CRANBERRY JAM

Cook equal parts of GROUND CHERRIES and CRANBERRIES and cook until soft. For 10 cups of pulp, use 6 cups of SUGAR. Pour into sterilized jars and seal. This tastes like strawberry jam.

Mrs. Mary Schrank, Le Seuer, Minnesota

RHUBARB JAM (4 glasses)

- 5 cups RHUBARB cut up
- 4 cups SUGAR
- 1 package flavored GELATIN

Method: Cook the rhubarb and sugar over low flame. Cook quite awhile until not too watery. Then add the red gelatin after you've removed mixture from flame. Mix thoroughly and pour into glasses.

Mrs. Alf Schwecke, Courtland, Minnesota



RHUBARB JELLY

- Equal parts RHUBARB JUICE and APPLE JUICE
- SUGAR

Method: Combine equal parts rhubarb juice and apple juice with 2/3 cup sugar for every cup of juice used. Cook until the jelly stage is reached.

Mrs. Fred T. Olson, Bloomfield, Nebraska

PEAR HONEY

- 3 pounds (9 cups) PEARS
- 1 cup grated PINEAPPLE
- Grated RIND and JUICE
- 1 fresh LIME or LEMON
- 5 cups SUGAR

Method: Wash, pare and core the pears. Slice before measuring. Put through a food chopper, using the fine blade. Combine pears with pineapple, grated rind of lime and lime juice. Add sugar and cook over low heat, stirring frequently, about 20 to 30 minutes. Pack into hot sterilized jars and seal while hot.

MISCELLANEOUS



LUNCH BOX IDEAS

- Include a wedge of sharp cheese with a piece of apple pie.
- Bread and butter sandwiches and individual meat loaves baked in oven proof custard cups make a welcome change.
- Tomatoes and celery stalks are delicious stuffed with tasty sandwich filling and wrapped carefully in waxed or foil paper.
- Pack a hard cooked egg that's stuffed with a mixture of chili sauce and deviled ham.
- Don't forget salads in covered cups, beans and cheese, macaroni and green pepper, carrot and raisin, beet and egg and many other molded salads, fruit and vegetables.
- Stuff dates and prunes with nuts, cream cheese, etc.
- Vary custards by adding a spoonful of chocolate syrup, mixed fruit, chocolate bits, carmel, marshmallows or slice of candy bar.
- A change in sweets from cake and cookies includes chocolate brownies, cupcakes, gingerbread, doughnuts, jelly roll or a cream puff.
- A scooped out roll stuffed with meat or egg salad.
- Vary the bread, whole wheat, rye, boston brown, raisin, nut, fruit breads, rolls or buns.
- Wrap lettuce so it stays fresh and crisp. Place mayonnaise and salad dressing in small covered paper cups.

Mrs. John Ervin, Hawarden, Iowa

LUNCH BOX IDEAS

Put in a surprise bar of candy, a few marshmallows or some chocolate chips wrapped in wax paper in the corner of the lunchbox. This makes a more interesting lunch.

SANDWICH SPREAD

- 1 small can SALMON
shredded fine
- 6 small SWEET PICKLES,
ground
- 2 hard cooked EGGS, ground
- SALT and PEPPER to taste

Method: Mix with salad dressing to the stage that it will spread easily.

Mrs. John R. Dobson, Cedar Rapids, Nebraska

SANDWICH FILLINGS

- (1) Chopped roast pork, green pepper, celery, mayonnaise or salad dressing
- (2) Left over baked beans with chopped crisp bacon and chili sauce
- (3) Left over roast beef, ground and combined with chopped celery, grated onion and chili sauce
- (4) Ground cooked ham with finely chopped pickles, celery and mayonnaise or celery dressing

Mrs. B. H. Monnich, Pender, Nebraska

SANDWICH SPREAD

- 1 package dried beef (about
5 ounces)
- 1 cup AMERICAN CHEESE
- 1 cup TOMATO JUICE
- 2 EGGS beaten

Method: Grind dried beef and then put all ingredients in the top of a double boiler until the cheese melts. Put in pint jar and store in refrigerator when not using.

Mrs. Harold Howard, Lawton, Iowa

FRENCH TOAST

For a different French toast, spread thick red jam between two thin slices of bread before dipping in egg mixture. Then fry as usual.

Mrs. Rudolph Porath, Valentine, Nebraska

POP CORN CAKE

- 2 cups unpopped CORN
- 1 cup WALNUTS
- 1 pint NEW ORLEANS
MOLASSES
- SALT

Method: Grease angel food tube pan very well. Pop corn. Turn out in bowl and add walnuts and salt. Cook molasses to the soft ball stage. Pour over corn and pack solid, using every last kernel. Turn pan over and remove cake. Now it may be sliced at anytime.

Mrs. Bruce Howard, West Union, Iowa

THANKSGIVING CENTERPIECE

Cut out stem and hollow out a pumpkin. Insert a glass bowl and a flower holder. Fill with mums, pompoms, golden rod and maple leaves. Hide holder with wet moss and fill container with water. Use turkey or pilgrim figurines on each side or short, fat yellow candles in dark candle holders.

Mrs. Rudolph Porath, Valentine, Nebraska

SAUSAGE STUFFING

- 1/3 pound SAUSAGE MEAT
- 3 tablespoons BUTTER
- 1 small ONION, chopped
fine
- 1 cup CHESTNUTS
- 1 teaspoon SALT
- little SAGE
- PEPPER to taste
- 1 1/2 cups BREAD CRUMBS
- CELERY

Method: Cook onion and sausage in butter, 4 or 5 minutes. Remove from fire. After boiling chestnuts until soft, drain and add to first mixture. Blend all ingredients and stuff bird lightly.

BEST STUFFING

- 1 quart stale BREAD
CRUMBS
- 1 cup chopped ONION
- 1 cup chopped CELERY
LEAVES
- 1/2 cup SHORTENING of any
sort
- SALT and PEPPER
- pinch of SAGE or
MARJORAM

Method: Melt fat and gently simmer onions until tender but not brown, add a tablespoon of water to keep them from browning. Toss crumbs and celery into the pan and mix well. Add seasoning. If too dry add just enough water, broth or milk to make it delicately moist. This can be used in chicken or any other fowl. May be rolled up in thin slices of meat or served in a mound in the center of a platter of stew or in the place of potatoes.

Mrs. Rudolph Porath, Valentine, Nebraska

CHESTNUT STUFFING FOR TURKEY

- 1 quart large CHESTNUTS
- 1/4 cup BUTTER
- 1 teaspoon SALT
- 1 EGG
- 1 pint BREAD CRUMBS or
hot mashed SWEET
POTATOES
- 1/2 teaspoon chopped
PARSLEY
- TURKEY LIVER chopped
fine

Method: Blanch and shell chestnuts. Cook until tender in boiling water. Drain, pass through ricer. Add the remainder of ingredients and mix well, add additional seasonings. If moist dressing is preferred, add cream or meat stock.

Mrs. John Raether, Frederick, South Dakota



OYSTER STUFFING

- 1/2 cup chopped CELERY
- 1/2 cup chopped ONION
- 1/4 cup BUTTER
- 1 teaspoon POULTRY
SEASONING
- 1 BAY LEAF
- SALT and PEPPER to taste
- 6 1/2 to 7 cups dried BREAD
CRUMBS
(toasted is best)
- 2 or 3 beaten EGGS
- 1 3/4 cups MILK and LIQUID
from OYSTERS

Method: Put your butter in a skillet or frying pan and cook the celery and onion until tender but not brown. Add the crumbs, oysters, bay leaf, seasonings and eggs. Add enough liquid to moisten. Allow to stand for an hour or so and take out the bay leaf. Stuff your turkey. Don't try to stuff it too much or the bird will burst.

Mrs. Cecil Brady, Wakonda, South Dakota

NUT BALLS (diabetic)

- 1/2 cup BUTTER
- 1 cup FLOUR
- 1 EGG YOLK

Method: Mix flour and butter, add 1 egg yolk, 1/2 teaspoon flavoring (almond is best). Form into balls, about size of walnut. Dip in beaten egg white, press down center and bake until slightly brown.

Mrs. R. A. Swanson, Montrose, South Dakota

CHEESE CHIPS (diabetic)

- 1 cup grated AMERICAN CHEESE
- BUTTER the size of an EGG
- Pinch of SALT
- 1 cup FLOUR
- Sufficient WATER to make into PASTRY

Method: Rub all ingredients together. Roll very thin, sprinkle with a little paprika. Cut into strips or squares and bake until a golden brown.

Mrs. R. A. Swanson, Montrose, South Dakota

NEVER FAIL NOODLES

- 2 EGG YOLKS
- 1 teaspoon softened LARD
- 2 tablespoons CREAM
- 1/4 teaspoon SALT
- 1/4 teaspoon BAKING POWDER
- FLOUR

Method: Beat the egg yolks. Add remaining ingredients. Mix well and add enough sifted flour to make a soft dough that will roll out, without being sticky. These may be cut and cooked immediately or allow to dry and store for later use. Sift flour over cut noodles before adding to broth.

Mrs. Laurel Hammerback

SCALLOPED OYSTERS

- 1 pint OYSTERS
- 2 cups canned PEAS
- 1 cup finely diced CELERY
- 1 cup diced raw or cooked POTATOES
- 6 tablespoons BUTTER
- 2 cups CRACKER CRUMBS
- 1/4 cups MILK
- SALT and PEPPER to taste

Method: Put a layer of cracker crumbs, a layer of oysters, butter in little pieces, salt and pepper, in baking dish. Add the peas, potatoes, another layer of oysters, ending with a layer of crumbs. Moisten with milk and oyster liquor mixed together. Bake in moderate oven (350°F) for 30 minutes or until brown. Serve in same dish.

Mrs. Rudolph Porath, Valentine, Nebraska

NOODLE RING

- 1 cup broken NOODLES or 1/2 package
- 1/2 cup grated AMERICAN CHEESE
- 1 cup soft BREAD CRUMBS
- 1/4 cup BUTTER
- 1 PIMENTO or GREEN PEPPER, chopped
- 1 tablespoon PARSLEY
- 1 small ONION
- 1 1/2 cups MILK
- SALT and PEPPER to taste
- 3 EGGS

Method: Cook noodles until done in salted water. Drain. Place in greased or oiled ring mold in layers with other ingredients, dot with butter. Mix eggs and milk. Pour over all and bake in pan of hot water for 1 hour in a 350°F to 375°F oven.



HOT SPICED TOMATO JUICE

- 1 (No. 2) can TOMATO JUICE
- 1/4 teaspoon SALT
- 3 teaspoons CLOVES
- 3 drops TABASCO SAUCE
- 1/2 teaspoon WORCESTER-SHIRE SAUCE
- 1 teaspoon SUGAR
- 1 tablespoon canned LEMON JUICE

Method: Blend thoroughly together. Bring mixture to a boil in an uncovered saucepan. Strain out the spice and serve.

Mrs. Pierre Cummins, Newcastle, Nebraska
Second Prize Winner, Perfect Menu Contest (1952)



HOME MADE HAND SOAP

- 11 cups strained FAT
- 5 cups RAIN WATER
- 1 can LYE
- 1/2 cup AMMONIA
- 1/2 cup powdered BORAX
- 1/3 cup SUGAR
- 4 teaspoons OIL of PERFUME

Method: Measure rain water into a non-metallic bowl, add one at a time the lye, ammonia, borax and sugar. Use a wooden paddle for stirring slowly, until almost cool, then pour slowly into fat, stirring constantly as you pour. Maintain constant slow stirring for 15 minutes, then add one tablespoon lanolin or glycerine or finely ground oatmeal. By this time it becomes creamy. Add oil of perfume. Pour in glass or enamel pan. Let stand two days and one night, then cut into squares before it hardens. Store a week before using. Wrap in waxed paper. This is nice creamy soap.

Mrs. W. Knaack, Spirit Lake, Iowa

MILDEW REMOVER

- 1/2 cup commercial BLEACH
- 1/2 cup VINEGAR
- 2 quarts WATER

Method: Shake well, put article in this and rub between hands. Rinse in clear water and let it dry. Store remainder of remover in 2 quart jar. It will keep.

Mrs. Matt Sorensen, Meckling, South Dakota



NUT CRUNCH TOPPING

- 2 tablespoons BUTTER
- 3 tablespoons brown SUGAR
- 1 cup cereal flakes (BRAN, CORN, or WHOLE WHEAT)
- 1/4 cup chopped NUTS

Method: Use a heavy skillet, all wooden spoon, melt butter and stir in brown sugar. Cook until thick and smooth, stirring all the time. Blend in the cereal flakes and chopped nuts. Continue cooking and stirring for five minutes. Spread a thin layer on a baking sheet. Crumble when it has cooled. Use the pieces as a sprinkle topping for puddings or ice cream.

Your Neighbor Lady

MISCELLANEOUS

PEAR FRUIT CUP

- 3 PEARS, diced
- 1 small bunch GRAPES
- MELLON balls
- 1 cup GINGER ALE

Method: Halve, remove seeds from melon and cut into melon balls with a melon ball cutter or a metal measuring spoon. Wash grapes and remove stems. Wash, halve and core pears. Dice, leaving the skin on them. Place a combination of the three fruits in cocktail glasses. Chill well. Cover with gingerale just before serving. Serves 4.



CORNSTARCH MERINGUE

- 3 EGG WHITES
- 1 tablespoon CORN STARCH
- 1/2 cup boiling WATER
- Pinch of SALT
- 6 tablespoons SUGAR

Method: Moisten cornstarch in cold water, stir in boiling water. Cook until thick and clear. Then cool. Beat egg whites until foamy. Add salt and sugar. Beat in cornstarch and beat until thick. Put on pie and brown as usual.

Mrs. Adrian Mulder, Larchwood, Iowa

HOT DOG RELISH

- 5 cups ground CUCUMBER
- 3 cups ground ONIONS
- 3 cups chopped CELERY
- 2 hot red PEPPERS, ground (green may be used)
- 3/4 cup SALT
- 1 1/2 quarts WATER
- 1 quart WHITE VINEGAR
- 3 cups SUGAR
- 2 teaspoons MUSTARD SEED
- 2 tablespoons CELERY SEED

Method: Combine vegetables; add salt and water; let stand overnight; drain. Heat vinegar, sugar, mustard and celery seed to boiling. Add vegetables, bring to boil. Cook slowly for 10 minutes. Seal in hot sterilized jars. Makes 5 pints.

Mrs. Joseph Foren, Browns Valley, Minnesota



HOMEMADE CREAM CHEESE

- 3 gallons thick SKIM MILK
- 1 1/2 teaspoons SODA
- 1/2 cup BUTTER
- 1 1/2 cups SOUR CREAM
- 1/8 to 1/4 teaspoon BUTTER COLORING
- 2 teaspoons SALT

Method: Heat milk to 115 degrees or until you can just bear to put your hand to the bottom of the pan. Set on back of stove and keep warm for 30 minutes. Drain through cloth and squeeze all whey out. Now mix with soda and butter and let stand for two hours. Mix with one cup cream and melt in double boiler. When smooth and

free from lumps, add one-half cup cream into which the coloring has been stirred. Add salt and stir until color is even. Pour in a buttered pan, cover, and allow to ripen five days. If not used at end of five days, cover with paraffin. This is excellent for school lunches. To change the taste, add finely chopped pimientoes.

Mrs. William Klink, Wessington Springs, South Dakota

Trading Problems

I'm free with advice
to my friends.
With a word I dissolve
all their cares —
I might be successful
myself
Could I trade my own
problems for theirs.



Cheerful Cherub poems courtesy Crown Publishing Company, New York—from "Complete Cheerful Cherub" by Rebecca McCann

DID YOU KNOW • FOODS SECTION

... when labeling jellies and jams, place a strip of scotch tape over the label and extend the ends so they stick on the jar or glass. It is a good idea to have the writing under the tape so that it won't peel off in damp places.

Mrs. Ann Gugel, Oxford, Nebraska

... if you add maraschino cherries and walnuts plus a few drops of red cake coloring to your favorite devils food cake, it really dresses it up and makes a delightful change.

Mrs. James L. Norwood, Ashton, South Dakota

... you can prevent fruit from discoloring half way down the jar by boiling the rubber jar rings for a few minutes in soda water. Rinse rings in warm water before using.

... when rolling out cookies, add a little sugar to flour on board. They roll easier, with less sticking.

Mrs. Lucile Wittig, Sioux City, Iowa

... bread crumbs added to scrambled eggs not only improve the flavor but make larger servings.

... to eliminate cooking odors when cooking fish, simmer ½ cup vinegar in a pan on stove where fish are cooking or in oven where it is baking.

Mrs. Otto Geyer, De Smet, South Dakota

... Coconut sprinkled over fruit pies will keep them from running over.

Nurse Rodman, Vermillion, South Dakota

... put new potatoes in your washing machine with a pail of water. Turn machine on and in a few minutes they'll be clean enough for cooking or baking. Just rinse machine and you're through.

Mrs. Herb Schultz, Elkton, South Dakota

... when making pie with meringue sprinkle some graham cracker crumbs on top. Makes a pretty pie.

... for an excellent ice cream topping combine maple syrup and marshmallow cream using a half cup of syrup to one quarter cup of the cream.

Mrs. R. W. Henrichs, Adrian, Minnesota

... for delicious flavor and variety, thicken your gravy with prepared pancake flour. Mix just before you are ready to use.

Mrs. M. J. Akin, Redfield, South Dakota

... to keep carrots, pull from the ground, cut off greens and a little piece of the carrot. Scrub clean, let dry thoroughly, put in stone crock and cover with piece of cloth, lay a board on top, to serve as a lid. Store in dry place.

Mrs. Tony Noordhack, Sheldon, Iowa

... that old potatoes should be put to cook in cold water and new ones in boiling water.

Mrs. Clayton Nieman, Spencer, Iowa



DID YOU KNOW • FOODS SECTION

... a few drops (about ½ teaspoon per pie) of lemon juice really brings out the flavor of a cherry pie. This is especially good when canned cherries are used.

Mrs. John Christensen, Newport, Nebraska

... if you mash the yolks of a hard cooked egg and stir in with your salad dressing, it gives it a rich appearance. A few tiny pieces of pimento also adds a nice touch.

Mrs. William Paybeck, Montevideo, Minnesota

... that if you put a small spoonful of your favorite jam over muffins just before putting them in the oven, it will make a hit with everyone.

Mrs. Philip Hammon, Lynch, Nebraska

... that if you have plastic bags that have holes in them or are torn, just cut them into pieces and put between meat such as pork chops or steak when packing for freezing.

Mrs. Marion Pierce, Onida, South Dakota

... a good frosting for cup cakes after they are baked is made by placing a chocolate peppermint patty on top of each cup cake, then place them in the oven so the patty will melt, then remove and spread.

Janice Bloodgood, Onida, South Dakota

... that when you have some pie crust left over, make cheese sticks, by rolling grated cheese into it until it is thoroughly mixed. Cut in strips and bake in a hot oven until they reach a light brown color.



... a little trick for grating cheese is to press it through a sieve. American cheese works well for cheese sticks and sieves easily. I use the strainer that came with my electric mixer.

Mrs. William Erickson, Millville, Minnesota

... cut up marshmallow in whipped cream will keep whipped cream from getting thin. Just place the mixture in the refrigerator for a couple hours.

Mrs. Vernon Pomroy, Lake City, Minnesota

... that when baking cream puffs, bake them in muffin tins, lined with paper bake cups. They won't stick in pan and will keep their shape.

Mrs. John Henricksen, Hurley, South Dakota

... that if you flour the pie plate when baking cream puffs and let them sit a few minutes after removing from the oven, they won't stick.

Mrs. Olga Knittel, Freeman, South Dakota

... that if you put a piece of buttered waxed paper on the cookie sheet and bake the cream puffs on that, you will never have any trouble with their sticking.

Mrs. Shirley Stengel, Worthing, South Dakota

... when lard gets crumbly, it is a sign that it is cooked out thoroughly. It doesn't harm the lard.

Mrs. John F. Walter, Freeman, South Dakota

DID YOU KNOW • FOODS SECTION

... there is no sticking if you sprinkle salt in the fat before you fry fish or potatoes.

... that when singeing a chicken, burn 1 teaspoon rubbing alcohol in a saucer. The bluish flame licks up pinfeathers, leaving not one speck of soot on the skin.

Mrs. Margaret Toering, Estelline, South Dakota

... that when you have more stuffing made for your bird than necessary, you can use your perforated cup from your potato ricer to bake it. Fill it, set it along side of the bird or in the corner of your roaster; you won't have dressing all through the broth and in the gravy.

Mrs. George Kuhler, Wakonda, South Dakota

... you can flavor breaded meats by grating some onion into the egg batter before dipping the meat into it.

Mrs. Evert Ruesink, Corsica, South Dakota

... for a change in fixing rutabagas, after they are pared and washed, shred them instead of just cutting them up. They cook in about 10 minutes and they seem to be sweeter than otherwise. Then just cover the bottom of the kettle with water (just enough so there won't be water on them when they're done). Season to taste and butter them.

Mrs. Glen A. Anderson, Summit, South Dakota

... you can add to the appearance and the flavor of a bowl of freshly mashed potatoes, well seasoned with butter, by sprinkling a generous amount of coarsely grated American or Cheddar cheese over the top.

Mrs. Earl Winslow, Pierson, Iowa

... when you put eggs in your home-made bread, the crust will be more tender and fluffy.

... if you always buy nuts in their shells, they will keep fresher longer.

Mrs. Marion Svoboda, Rice, Minnesota

... that a thick slice of ham covered with sliced onion, a sprinkle of cinnamon and dry mustard and a can of tomato soup poured over all makes an extra special dish with unusually good gravy.

Mrs. Myron F. Peirce, Draper, South Dakota

... that if you fail to add salt when cooking potatoes, drain water off after they are cooked and then sprinkle salt immediately on top and shake them.

Mrs. Gene Hamre, Yankton, South Dakota

... when enclosing fudge candy in your Christmas boxes it will travel much better if you pour it into a small loaf pan. When it has hardened, wrap in foil without slicing. This way it retains its creamy texture and does not dry out. Whole nuts may be used to decorate the top if desired and it looks very much like a fruit cake.

Mrs. H. F. Braden, Norfolk, Nebraska

... when cream for whipping is thin, break an egg into it approximately an hour before whipping. After about 60 minutes in the refrigerator you have ingredients for the smoothest, thickest whipped cream.

Mrs. Leo Guenther, Redfied, South Dakota



DID YOU KNOW • FOODS SECTION

... if you put a lettuce leaf on the bottom of the pan you are going to bake fish in, the fish will not stick to the bottom of the pan.

... that for a kiddies birthday cake, make fudge in thin layer, cut with animal cookie cutters and place on the outside of the cake frosting before it hardens.

... a box of crackers will keep fresher and crisper if stored in pots-and-pans drawer of your stove.

... in the fall when your parsley is growing so nicely out doors, pick off all the leaves, wash them and pack in layers with wax paper between and put in your deep freeze. Use the wide mouth peanut butter jars. I have parsley for all winter and it's so nice to have all ready to use for various dishes.

Mrs. Ben Determan, Lake Benton, Minnesota

... you can use sweetened rhubarb sauce in place of apple sauce in cake or cookie recipes calling for apple sauce.

Mrs. Myles Graves, Academy, South Dakota

... you can use the juice from beet pickles by adding to lemon gelatin for vegetable salad. Makes a nice and different salad.

Carrie D. Gabbard, Blunt, South Dakota

... to harden very fresh bread for easier slicing, put it in the refrigerator for an hour or two before needed.

Mrs. Clarence H. Johnson, Hartland, North Dakota

... if you put 1 tablespoon of baking soda in boiling hot water when you are going to pick a chicken, it helps to remove the pin feathers and makes picking easier.

Mrs. Everett G. Nielsen, Ruthton, Minnesota

... a few grains of sugar sprinkled over potatoes that are ready for the rest of the seasoning for scalloped potatoes makes them extra good.

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

... something that is good for a snack is to spread soda crackers with peanut butter, place a marshmallow between two crackers and put in oven. Heat until marshmallows are slightly brown or soft, remove from oven and press together. These are very good served warm.

Mrs. Cletus Cayle, Orient, South Dakota

... when making refrigerator cookies, pack the dough into butter boxes and place in refrigerator for a while. Whenever ready to bake just tear off paper, cut the dough in half and slice and bake.

Mrs. George C. Anderson, Strandburg, South Dakota

... that by putting your ice box cookie dough in the concentrated orange juice cans you can just put the top on and when you get ready to cut them take the can opener and cut out the bottom. Then push the dough right out and you have nice round cookies.

Mrs. John A. Clark, Cherokee, Iowa



DID YOU KNOW • FOODS SECTION

... as soon as popovers are baked cut a slit in the side of each with a small sharp knife to let out steam. Then remove the popovers from the pans immediately so the bottom will not steam and soften.

Mrs. St. Remcrowski, Ivanhoe, Minnesota

... when making ready-mix pudding, it saves a lot of time and stirring to bring all of your liquids to a boil, except about $\frac{1}{2}$ cup. In the $\frac{1}{2}$ cup mix your powdered mixture and eggs (if called for) and add to the hot liquid when it starts to boil.

Mrs. Alfred Bowar, Huron, South Dakota

... when you want to send cookies overseas put unsalted popcorn around them. First a layer of popcorn then cookies, etc. Always have a layer of popcorn on top.

Mrs. Carl Steen, Decorah, Iowa

... for hard sugar, place in a pan and put in moderate oven. This will turn sugar into fine grain again.

Mrs. Robert F. Brummond, Bancroft, Nebraska

... to soften sugar, place it in a bread box with sugar bowl lid off

Mrs. Lizzie Grohuke, Warner, South Dakota

... if you have trouble with your sugar getting hard, put a quarter of an apple in with it. It will dissolve the hardest lumps.

Mrs. Herman J. Meyer, Jasper, Minnesota

... when making jam, rub the bottom of the pan with butter; this prevents burning and keeps the jam clear.

Mrs. Chester Denler, Dresden North Dakota

... using a rubber spatula to put frosting on cake does a smooth, fast job and scrapes the bowl clean.

Mrs. Margaret Toering, Estelline, South Dakota

... that making scalloped potatoes with a white cheese sauce and three tablespoons chopped onions is very good.

Mrs. C. E. Puterbaugh, Zumbro Falls, Minnesota

... when boiling eggs, add a tablespoon or two of salt to the water, this loosens the shell and they come off easily.

Mrs. Arnold Knutson, Ortonville, Minnesota

... mixing graham cracker crumbs and melted butter right in the pie plate will eliminate using a bowl.

Mrs. Harris W. Specht, Marcus, Iowa

... use scissors rather than knife to cut crusts from bread for sandwiches. This takes less time and makes a better looking edge.

... to remove pin feathers from a fowl, place the fowl in a 250 F. oven for about 10 minutes. The heat opens the pores and stubborn pin feathers can be easily removed.

... you should not add salt or dressing until you are ready to serve a tossed salad, they draw the liquid from the foods.

... if the candle is too small for the holder as they so often are, twist a rubber band around the bottom and this holds it firmly in the holder.

Mrs. Roland Abraham, Lakeland, Minnesota



DID YOU KNOW • CLOTHES SECTION

... equal parts table salt and cream of tartar will remove rust stains. Wet the spot and spread the mixture on thickly and then place the material in the sun.

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

... that if you insert a piece of aluminum foil under the material to which you are transferring a pattern, pattern will be clearer.

Mrs. Le Roy Ewald, Norfolk, Nebraska

... when hanging clothes outside in the winter you can keep your hands from getting quite as cold as they would otherwise, by using a pail because it is easier to hang onto than a basket. Then I carefully arrange the clothes before I go outside, put one piece of clothing in the pail, then a clothespin on top, then another piece, etc. Always put two clothespins on top.

Mrs. C. E. Watson, Milford, Iowa

... when hanging clothes on a clothes rack, put strips of self-sealing wax on the bars. This keeps clothes from having streaks in them.

Mrs. Alma Lura, Hendrum, Minnesota

... to get grass stain out of clothes, just rub molasses (not syrup) on the stain. Let stand for about 15 to 20 minutes. Then wash in soapy water.

Mrs. Alyce Hamen, De Smet, South Dakota

... when you hang coats, dresses or suits on the line put each garment on two hangers with the hooks of the hangers going in opposite directions so that the wind will not blow them off the line. Also when hanging nylon stockings on the line on a windy day, put a marble in each stocking; they will not wrap around the line.

... when making a long trip with children in a car, they can be kept busy for awhile drawing or coloring pictures if you take along a couple of cookie tins that have the edges turned up to use as a lap table.

Mrs. Lillian Bergquist, Belview, Minnesota

... to keep a laundered sweater from being stretched out of shape while drying, run a towel through each sleeve. Catch the two ends of the towels which meet at the neck of the sweater with a clothespin and fasten to the line. Also fasten the two ends of towels extending beyond the sleeves to the clothes line by means of clothespins.

... when hemming a dress use bobby pins instead of basting thread or tailors tacks. Adjust the hem and hold in place with the bobby pins while you hem the dress.

... when knitting a sock always knit the heel in last. The heel usually wears out first and by knitting it last, you can easily put in a new heel when the old one wears out.

... pull a pair of sox over baby's shoes, so when he is in the car seat, his little shoes won't soil the upholstery of the seats.

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

Mrs. Chester Denler, Dresden, North Dakota

... by adding a tablespoon of salt to your starch water your clothes will iron easier.

Mrs. Arnold Knutson, Ortonville, Minnesota



DID YOU KNOW • HOUSE SECTION

... you can remove crayon marks from walls with wall paper cleaner; it is also good for cleaning shades.

Mrs. Kenneth Brelehe, Baltic, South Dakota

... you can remove crayon marks from walls with emory cloth, then erase color with gum eraser.

Mrs. Hazel Graffis, Carroll, Nebraska

... that cellulose sponges make ideal dish clothes.

... a large can of baby powder thoroughly mixed with a box of corn starch makes a very economical baby powder. You have the nice baby scent of the powder and yet the starch is very soothing to the tender areas of a baby's body.

Mrs. Ralph Hatzenbihler, Center, North Dakota

... that tea is a good remedy for cleaning up cloudy coffee cups or coffee maker. Let it steep in the pot for several hours, wash and rinse.

Mrs. Karl Sette, Owatonna, Minnesota

... that to remove white spots from mahogany tables or furniture, rub the spots with a thick coat of vaseline; leave a few days and rub off, the spots will be gone.

Mrs. Fountain Cain, Hawarden, Iowa



... that heavy duty screen door hooks, fastened to the ends of your clothes line with the screw eyes in the two supports for the line, provides a quick way to put up and take down your clothes line.

... a pretty winter table decoration is to turn a long-stem glass cake stand upside down, put a sweet potato in the hollow top and keep watered the same as any growing bulb; the green foliage will hang down all around it. Place artificial water-lilies, small duck, frog, on lower part of stand to give the appearance of a pond.

... when painting a room, slip a pair of old socks over your shoes, then you can easily wipe up any paint dropped on the floor without stooping to use a cloth.

... while painting if the brush sheds a hair now and then, just pick it out with a pin, it won't even leave a mark.

Mrs. Otto Oltmanns, Le Mars, Iowa

... a handy way to apply silver polish to silverware is with a cork. Dip small end in polish, holding on to the large end. Very handy for applying pressure while rubbing.

Mrs. Fred N. Calnon, Sheldon, Iowa

... a little rubbing alcohol on a soft cloth will remove rain spots on the painted window sills; polish with dry cloth and the paint will look like new.

Mrs. John Boyles, Marcus, Iowa

... to slip-proof the steps of your handy stepladder merely sprinkle coarse sand or sawdust on them while the paint or varnish is still wet.

Mrs. Rudolph Kasch, Worthington, Minnesota



DID YOU KNOW • HOUSE SECTION

... you can remove old wallpaper by dipping an old paint brush into boiling water and soaking your wallpaper with the brush. Leave the patch alone for awhile then scrape with a knife. If there is more than one layer you may have to repeat the process.

Mrs. Paul Bauer, Bluffton, Minnesota

... to remove wallpaper use your paint sprayer attachment on your vacuum cleaner and plenty of hot water.

Mrs. Conrad Minen, Parkston, South Dakota

... to polish leather furniture here is a plan to try just rub it well with castor oil and wipe 'fore it's dry.

Mrs. Willis King, Highmore, South Dakota



... to get rid of spiders in a basement burn a sulphur candle or just sulphur with cellar, tightly closed. Then keep cellar open afterwards.

Mrs. B. H. Monnich, Pender, Nebraska

... that you can use the keys from coffee cans etc. for corn holders.

Mrs. Carol Anderson, Newcastle, Nebraska

... for dyeing shag rugs, try putting dye in your washer. Use small piece of cloth for sample. When color is right wash rugs in dye water 15 to 20 minutes. Hang in shade. Shake often.

Virginia Adams, Lake Andes, South Dakota

... to add sparkle to your holiday fires, try coating your Yule logs with shellac. Before it dries, sprinkle on copper sulfate for blue flames, boric acid crystals for green, potassium chlorid for violet, calcium chloride for orange flame.

Mrs. Maude Myers, Sioux City, Iowa

... a number of orange sticks are a must in housecleaning; use to get in to all the room corners and window sills. Apply with damp cloth over them, of course.

... if two glasses stick together, do not try to pry them apart. Set the lower glass in warm water and pour cold water in the top. They will slip apart easily.

... if you have trouble finding studs when hanging picture or shelves on plastered walls, watch the needle of a compass. Nail in lath will attract the needle and show the location of the 2 x 4's.

... you should keep a set of plastic measuring spoons in the medicine chest; you can measure medicine accurately.

... to scale fish, scrape with clean steel brush. This is especially good for flounder.



... you should cover your pasting table with discarded plastic table cloths when wall papering. When through, you can easily peel off dry paste and rinse plastic.

Mrs. Sam Vander Beek, Brooten, Minnesota

DID YOU KNOW • MISCELLANEOUS SECTION

... a soda straw makes an excellent aid for lighting the oven. Since the straw is waxed, it burns readily. It is long enough to reach the burner without placing your arm inside the oven.

Mrs. R. W. Henrichs, Adrian, Minnesota

... you can pick up glass slivers easily with a damp cleansing tissue.

... to make ironing easier, starch your ironing board cover before drying. This will keep the cover smooth and make ironing easier.

Mrs. Leo Guenther, Redfield, South Dakota

... puts nuts in an old, clean sock to crack them, the pieces do not scatter.



... the best way to cleanse wall plaques, doll faces, not rubber, is to use milk. By such method the lustre remains as if they are new. Apply with cloth wrung with milk, cleanse and dry.

... when you cut buttons from a garment you are discarding, slip them on a safety pin and fasten; then at a glance you know how many matched buttons you have. Also when you want to find buttons for another garment it is much easier.

Mrs. William Fewer, St. Cloud, Minnesota

... that if you keep several good sized squares of plastic in the glove compartment of the car, they are nice to spread over your lap while eating at a drive-in or to have along on a picnic.

Martha Stude, Brewster, Minnesota



... wax candles burn longer if chilled thoroughly in refrigerator before lighting.

Mrs. Otto Geyer, De Smet, South Dakota

... when you put colorless nail polish on the center threads of a button, the thread will last longer.

Mrs. Marion Svoboda, Rice Minnesota

... a quick book marker is to cut one corner of a used envelope and presto, slip it on the corner of the leaf wanted in the book.

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

... a welcome way to wrap your gift for a baby shower, instead of using gift wrapping paper, is to wrap your gift in a diaper, fasten it with safety pins and decorate with a tiny rattle.

... a shoe bag attached to a convalescent's chair or bed is very nice; they can put magazines, books, pen, pencils, stationery, puzzles, hobby materials and others into the pockets. This will make the patient feel more independent and contented. Also it will save the family time and energy.

... when washing your hair, first put cold cream on your eyelids and brows; the soapy water will then detour.

Mrs. John Boyles, Marcus, Iowa

DID YOU KNOW • MISCELLANEOUS SECTION

... that if you will give a small child some object to hold such as a marble or penny it will be much easier for you to get their fingers and arms into their jackets or coats. If they are holding something, they clench their fists.

Mrs. Wilfred Guenther, Crofton, Nebraska

... to start seedlings, place dirt in an empty half egg shell and set in an egg box. When they are large enough to plant outside, plant eggshell and the plant, the egg shell makes splendid fertilizer.



Mrs. Albert Gossmann, Hanska, Minnesota

... that marks on paint made by matches can be removed easily by rubbing with a piece of cut lemon.

... to prevent milk from scorching in a pan when heating, rinse your pan first with hot water.

Mrs. Willis King, Highmore, South Dakota

... when working on soft plastic yard goods, use the new spring type of pin curler clasps to hold the material in place instead of basting. Saves making needle marks.

Mrs. Burrell Matthews, Webb, Iowa

... an empty matchbook cover makes a neat little emergency repair kit to carry in your purse. Stick a few pins and needles in the torn stub and wrap various shades of thread around the cover.

... remove the covering of an old umbrella and use it as a clothes dryer. Hang it upside down by the handle. It takes much smaller storage space.

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

... for keeping things on the line use jar rubbers bent over the line in the double loop. It doesn't spoil the jar rings and stays on the line in the windiest weather.

Mrs. Gordon Hedland, Blue Earth, Minnesota

... to dye a baby buggy use a paint brush and one quart of boiling water to one package of dye. Give it two coats.

Mrs. Doris Arthur, Terril, Iowa

... when making summer drinks from prepared mix, add sugar to the mix and hot water to dissolve. Add cold water and ice cubes. The drink will have a better flavor and no sugar settling in the bottom of the pitcher.



... for a quick and delicious topping for a loaf cake put strawberry jam over the hot cake and cover with cocoanut, it makes a plain cake taste delicious with no fuss.

... that if you soak balloons before blowing them up, it is much easier to blow them.

... in mending children's anklets use six strand embroidery thread in the color to match using 2 or 3 strands or whatever thickness you desire.

Mrs. Pearce Bramel, Dundee, Minnesota

DID YOU KNOW • MISCELLANEOUS SECTION

... when washing your good hose, shake them out and pin them up by the heel. This way the feet won't stretch too long.

Mrs. George Corcoran, Centerville, South Dakota

... a rubber crutch tip on the end of a broom or mop handle will keep them from slipping to the floor when not being used.

... a card table placed under the small end of the ironing board keeps large articles off the floor while ironing them.



... a piece of cheese cloth inside a tea kettle will absorb all the lime, of course, this will not remove the lime which is already in the kettle but will prevent more from forming.

Mrs. Melvin Brosz, Alpena, South Dakota

... that to remove scratches from varnished woodwork just rub well with walnut meat, the mar will disappear.

Mrs. William Peters, Valentine, Nebraska

... that a powder puff attached to your wrist with a rubber band makes a hand pin cushion while you are sewing.

... that a piece of ice rubbed over the skin area containing a splinter will make the skin numb and the removal of the splinter with a tweezers or a sterilized needle will be very easy.

... that if you place two or three marbles in the bottom of your double boiler you'll be warned when the water is about to boil away. The marbles will rattle in the pot when the water gets dangerously low.

... your refrigerator will need defrosting less if you are careful to keep liquids and moist foods covered.

Virginia Ahrens, Rock Rapids, South Dakota

... that if enamel wear kettles turn brown in the inside or even when something sticks such as potatoes, add a little commercial bleach to the water and let it set overnight, it will come off and your kettle looks like new.

Mrs. Albert Serr, Hosmer, South Dakota



... that a drop of shaving lotion on a mosquito bite will stop the itching immediately.

... that if you run out of covers for your jelly jars, use wax paper baking cups. Just stretch over top of jars and secure with a rubber band. They are effective and very attractive as well.

... to give the chrome in your bathroom or kitchen a nice shine, rub on a little vinegar, then shine with a dry cloth.

Mrs. Nick Marra, Alton, Iowa

Postman

Although I see him
every day
With hope and joy my
poor heart bounds,
And yet I've never
heard his name —
He's just the postman
on his rounds.



Dear Neighbor Lady:

A recipe you gave reminds me of an interesting coincidence. I remembered at Thanksgiving that at home years ago we used to eat at holiday and other special occasions a special salad using grapes, marshmallows, nuts, etc. and a delicious whipped cream dressing. So I asked mother for the specific ingredients and directions, as I hope to have it for Christmas. She sent the recipe to me promptly, and within the next few days (in less than a week) you gave that very recipe over your program. It was the "White Salad" which you gave on December 14. The only difference was that you specifically gave blanched almonds as the nuts used. I was glad to hear of the interest other of your listeners have shown in that recipe. It certainly is good.

Yours sincerely,

Mrs. James R. Thompson, Creighton, Nebraska

We neighbors all seem to enjoy the same thing! And that "White Salad" has been a real favorite. Try it! It's on page 22 of this book.

Dear Neighbor Lady:

Do you like letters from home? We are new and have been a listener of yours only since July. We sent for your Book #11 and imagine our surprise when the first letter in the book was from Marshalltown, Iowa. I was raised in Marshalltown too, so your cook book seemed like a letter from home.

I am sending for another Book #11 for my aunt, Mrs. Frank Wilkie in Marshalltown; so far all the recipes I have tried, I like very much, especially the "Golden Brown Sugar Cake."

We are one of your "farmer listeners" and having never lived on a farm before you can imagine how much we have the radio on for company. I do so enjoy your friendly visits.

Your new neighbors from your old neighborhood

Mrs. Arnold Henze and Mrs. Robert Carter

So many things to draw us together over the miles between us!



Dear Neighbor Lady:

I started letters to you several times but just never got them finished and sent. So today will start again and hope I'll get it sent this time. I can just hear every one scolding me for not answering sooner. I want to thank all the neighbor ladies who sent me cards, letters, gifts, their picture and pamphlets. I did so enjoy hearing from everyone. I received cards from Neighbor Ladies in Iowa, Minnesota, North and South Dakota and Nebraska. It is impossible to answer each one separately so I'll take this means to thank each one. I haven't counted them but know I have over 175 cards and letters. I'm going to put them all in scrap books. I also received so many beautiful hankies too. I only wish that each one of you could sign your name in my guest book as well as having your card in my scrap book.

Now to answer some of the questions Neighbor Ladies asked about our family. Yes, we live on a farm. My husband is 39 years old and I am 34 years old and we have five children, Eunice is 13 and in 7th grade, Lynn is 8 and is in 2nd grade, Janet is 5, Russell is 4 and Myron is 18 months.

The children are staying with uncles and aunts and grandparents in Sioux Valley, Heron Lake and Worthington, Minnesota. They all came to see us while I was in the hospital and all come at least once a week to see me now. I'm staying with my parents here in Worthington until I get my new artificial limbs.

I left the Miller hospital, Sunday, Feb. 24th, after being there for 9½ weeks, sounds like a long time but it went by so fast and still does. Receiving so much mail each day sure helped to pass the time and thanks again to all of you for sending such encouraging and hopeful letters. I did appreciate it so much.

Sincerely,

Mrs. Rudolph Kasch, Worthington, Minnesota

We remember Mrs. Kasch's tragic story — from the blizzard of '52! And then we had the pleasure of meeting Mrs. Kasch at our picnic! Be sure to see her picture in the picture section — Page 7.

Dear Neighbor Lady:

Providing new Easter outfits for every child in the Sioux City Boys and Girls Home is about the finest thing I've ever heard about in a long, long time!

It took inspiration, cooperation and much hard work but I am sure the joy of the children repaid all who participated. Those childish words of "Thanks," over the radio were heart warming and touching.

What a wonderful project!

Sincerely,

Mrs. Fred Hadley, Sioux City, Iowa

It was such a happy project. I'll never cease being grateful for your generosity.



Dear Neighbor Lady:

I want to thank you and all your radio friends for the shower of cards and letters my daughter Bernadine received after you read her name and address over the air.

Will you please thank all the ladies both young and the older ones, too, that were so very kind.

Bernadine is in bed all of the time and has her legs in casts and her arms and hands in splints. These lovely cards and letters she received have helped make each day a little more pleasant. She is sorry that she can't answer the letters but it's quite a job to write even a few short letters home and to a few others who are close to her when she has splints down to her finger tips. I hope they will all understand and both Bernadine and I will appreciate it so much if you will say "Thanks" for her.

She will be at Orthopedic Hospital in Lincoln for a while yet. I hope that a few of the ladies will write to her once in awhile even if they don't get an answer.

We used to live in Yankton and Ray used to work for WNAX. He was working at the transmitter building when Bernadine was born, so it almost seems like hearing from home when some one tells us they heard her name over WNAX. At one time we knew all the operators that worked there, now I suppose there aren't too many there we know. I've often wondered if Bob and Luella Ray were there. Also Leonard and Ruth Lang, Monk and Vera Lowry, Cliff and Gwyn Todd. It's funny how you lose track of old friends as the years go by and have them all brought back to mind by a quirk of fate you had nothing to do with.

Anyway our many thanks to you and the ladies.

I must close now and get busy.

Sincerely yours,

Bernadine's mother, Mrs. Ray Brandt, Hartington, Nebraska

You see what your thoughtfulness does for us? Brings real happiness to someone who needs it.



Dear Wynn:

I was listening to your program today and heard you say you served beans made from my recipe. I'm so glad they like it, I've really had a lot of people tell me how well they liked the beans made this way. I've made the toasted potatoes once and that evening my parents came and my mother said they looked so good she just had to have a taste, so she had one and said she had never tasted potatoes as good as they were and I had them in the refrigerator already so she tested them when they were cold. I'm sure she would like them much better when served with the rest of a meal.

Yours truly,

Mrs. Ray Muilenburg, Platte, South Dakota

If you haven't tried Mrs. Muilenburg's "Green Beans Deluxies" — do it soon! They are so good. She's another Perfect Menu Winner, you know. Recipe on page 21.

LETTERS

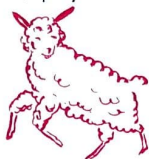
Dear Neighbor Lady:

Our Linda, who will be six in March, and Harold, who will be four in May, said for me to be sure to tell G. G. and Peter that we have one set of twin lambs. They go out to the barn each day to see the lambs and yesterday they saw the lambs run and play for the first time. There will be more lambs to watch in a few days.

Sincerely,

Mrs. Harold Krosschell, Clear Lake, South Dakota

Our youngsters are getting to be as neighborly as you and I!



Dear Neighbor Lady:

Well, now we have a road so I'll get this letter off. It has been almost a week since we have been able to get out, but we have so much to be thankful for: all well and our little girl was home with us as we weren't able to get her to school, but her big brother was in town so able to go to school.

My husband and I were just ready to go to bed last night when he said, "Oh, I see a light," so we sat and watched the plow inch its way in places near us. I hurried and put the coffee pot on so at mid-night we were drinking coffee with two road men.

Another neighbor

Mrs. Isaac Smith, Agar, South Dakota

Just one of the many letters after the "big snow."

Dear Neighbor Lady:

I want to thank you so very much for the beautiful pansy hanky I received from you for one of my recipes.

I've a hobby of painting pansies mostly on pillow cases but have painted over 50 pair of pillow cases with most of them pansy designs so that hanky touched my heart as I truly love them so.

Thanks again, Wynn.

Yours truly,

Mrs. Carl Leiferman, Platte, South Dakota

One of our "honorable mention" winners in the contest. We all seem to love pansies!



Dear Wynn:

Thanks isn't a big enough word to express what I want to say to you for the happy day we had yesterday. We arrived home about eleven last night, tired but very happy. When you spoke to Peter today as he came down stairs after his nap I had a clear picture of both of you.

Everything was fine at home. Marilyn Gay had been to senior play practice. Carl is busy in the field today but do you know, I haven't accomplished much besides putting our clothes away and baking sugar cookies. I had to spend some time admiring the gifts you gave us and reading through last year's prize winning recipes.

Have a meat loaf and some of the toasted potatoes in the oven for supper. I know what you meant when you said you went down to the studio this morning to put things away. It isn't the fun that getting ready for an affair is.

I will order on a separate sheet of paper as I know that will have to go to the down town office. Both your Dorothy's are lovely girls.

Sincerely,

Mrs. Carl Wieland, Colman, South Dakota

Mrs. Wieland was one of the charming neighbors who helped make up our Perfect Menu. We had such a good day together!

LETTERS

My dear Neighbor Lady, Wynn:

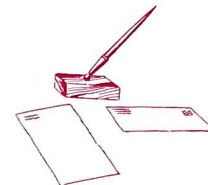
I was very much surprised and delighted to learn my recipe had won first prize; received the lovely casserole last Tuesday and want to express my very sincerest thanks for it.

I have been a steady listener for the past ten years and wouldn't miss listening for anything (very few times I have missed). WNAX comes in very good. Awhile ago we got another radio (battery style) and I told them (husband and daughter) when they went to buy it, to be sure we can get WNAX and so they went in to the radio shop and first thing they asked for was, "can you get Yankton, South Dakota on that radio" and the clerk said, "I think so," they tried it and WNAX came very well, so they bought it and the reception is fine, and I wouldn't have it if it didn't.

Yours sincerely

Mrs. Clarence H. Johnson, Hartland, North Dakota

Good for Mrs. Johnson!



Dear Neighbor Lady:

I'm so pleased you had all the prize winning recipes put into a booklet form again. I have last year's copy and am enclosing ten cents for this year's booklet. I wouldn't miss out on this wonderful collection of recipes for anything. I'm so anxious to see the pictures too. I can hardly wait to see La Jean Burdick. I have a snapshot of her and her family but these latest at your Perfect Menu banquet will be real treasure. I was so thrilled to hear her on your program. It's the first time I've ever met a pen pal in this manner. I hung onto every word so closely I practically crawled into the radio. Now I'm patiently waiting for a long letter from her (and it will be long) describing her whole trip and the banquet. I must close now.

Ever a listener,

Miss Lorene Webb, Arcola, Saskatchewan, Canada

We not only share recipes each day, but friends as well.



Dear Neighbor Lady:

Good news! Angela Rae has been home two weeks tomorrow and is walking all around, with the aid of crutches. It's so wonderful to have her home. She had to go back for a treatment again Wednesday and the physio-therapist was simply amazed at her progress. The physio-therapist has now given her consent and Angie may go to school each day (for her half-day period) and we are so pleased about it. At first, she wasn't to go to school at all but her legs are becoming stronger every day.

Now I would like to ask a favor of you. Would you please thank all the kind Neighbor Ladies for their cards and gifts? Angela enjoyed them all so-very much and her Daddy and I certainly did appreciate it. Thanks, to all of you! All your kind deeds bring to my mind the famous lines of John Masfield: "He who gives a child a treat — Makes joy bells ring in heaven's street."

Those first few days of school are very precious and Gretchen certainly seemst to be enjoying every single one of them. I can't help breathing a silent prayer as I see Angie come home each noon — eyes all ashine and bubbling over with news of all the morning's activities.

Sincerely yours,

Dorothy Kusel, Manning, Iowa

LETTERS

Dear Wynn:

I have had a Neighbor Lady listener, Pen Pal, for years right from Yankton, her name is Mrs. Millard Stevens and she lives on Rt. #3, at Yankton. I had a letter from her yesterday, and she suggests me calling her when I can see her and she'll come into town as their road is nearly impassable. I should like to just meet her and visit for a few minutes out of curiosity and friendship through letters. So perhaps, some way or other I shall be able to get in touch with her as I shall give her the name of the hotel, which you sent me and leave the rest to fate.

A Neighbor Lady Friend

La Jean Burdick, Graceville, Minnesota

La Jean was another Perfect Menu Winner and her trip to Yankton was doubly rewarding — to meet new and old friends.



My dear Neighbor Ladies:

Did you like our surprise? Oh, I know it wasn't a surprise for lots of you, mothers so often have a second sense about such things but wasn't it wonderful news! We're so happy about the new little Speece — all of us — and on this early Wednesday morning, I did want to just sit and visit with you about him and about us.

NOW you know why I haven't said anything about our Anniversary Picnic that we usually have on July 14th! I kind of thought I'd be a little occupied on that day. As a matter of fact, I had a secret little hope that might be the actual birthday, but of course now I'm glad that Todd Hubler arrived on Sunday, July 6, for he's here, and healthy, sound as a dollar, and so far almost a duplicate of Peter-boy when he was just a few days old! You look at the family picture in Book #9 (is it?), when Peter was brand new and you'll know what Todd looks like. He weighed 7 pounds and 8 ounces when he arrived, at 6:37 P.M. and I'm so anxious to hear today how he's doing on weight. He was 21 inches long, has lots and lots of black hair and deep blue eyes. He seems quite satisfied with the world in general and we are certainly all tremendously satisfied with him. Now Peter has someone to play ball with and Gretchen has "her baby" to love, she's been so anxious for so long! The only thing that's wrong is that Peter and Gretchen have to wait so long to see their new brother. Dorothy will be up today she says, to inspect, she's been so busy being Momie to Gretchen and Peter while I'm gone that she hasn't been able to get up before. I'm anxious for her approval. Father of course, is as happy as mother, just to have him here and all right. God has been very good to us.

And isn't it nice that Marilyn and Dorothy could take over for me. I know you're all enjoying having Marilyn back for awhile with her new joy of a baby of her own. I surely hope you'll help the girls out with your good letters and helps, it'll make their work so much easier. I'm so well that I'll be back with you before long but the girls will appreciate knowing you're thinking about them.

Now about our Annual Picnic! Plans are to make it an August birthday party instead of July! That'll give me time to get things going on an even keel at home. So let's set it, just a month to the day from the usual time, our Neighbor Lady Birthday Picnic will be on August 14th this year. And because it seems to be the general consensus of opinion that Sioux Falls is the best place (more people can get there it seems than almost any other place), we'll have it in McKennan Park, there by the band shell, as usual. There'll be lots more to talk about as the days go by but I'm telling you about it now so that you can circle August 14th on your calendar right today, and plan to come to our Anniversary Party, that day. We'll be 11 years old, you and I, and that's something to celebrate!

My goodness, I've written and written and it's almost time for the routine of a hospital morning to begin so I'd better be getting up and about. I was even up a little on Monday, quite a little yesterday and will be more today. I've been so lucky with wonderfully cool weather but it looks as if the heat is about to descend again.

Before I go special thank you's to Marilyn and Dorothy and the announcers who are helping. It means so much to me to be able to count on them. And I'll be with you soon again.

Most sincerely,

YOUR NEIGHBOR LADY

Procession

Down the years in
grand procession
Poets march with
deathless song,
While with countless
little verses
Stubbornly I
tag along.



The smallest good deed is better than the grandest good intention.

When you dig another out of his troubles, you find a place to bury your own.
Mrs. Nick Marra, Alton, Iowa

The woman who runs her household and her family according to a daily plan she hates to vary gets comparatively few satisfactions out of life. For it is amazing how many satisfying experiences and good times a woman can miss if she isn't willing to shift wash day from Monday to Tuesday at a moment's notice. Or if a beautiful day reminds her always that windows should be washed, woolen clothes should be hung on the line or the porch scrubbed—instead of reminding her that the woods should be enjoyed on such a day, or that it would be a perfect time for a golf game or for taking the kids to the park.

The distance on life's journey is marked not by the number of leaves torn from the calendar, but by the number of good deeds done.
Contributed by Virginia Bentley, Sargent, Nebraska

Make more friends. Almost anyone will make a better friend than enemy.
Contributed by Virginia Bentley, Sargent, Nebraska



Our lives are God's gift to us and what we do with them is our gift to God.
Contributed by Mrs. W. D. Price, Altamont, South Dakota

Highway signs actually are signs of life; know and obey them.
Contributed by Mrs. W. F. Brock, Broken Bow, Nebraska

The robins ask no pay for their songs nor do the other song birds. We should not expect to be paid for the things we do to brighten some one else's life. Not what we get, but what we give, measures the worth of the life we live.

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

A poor man worries about his next meal while a rich man is concerned about his last one.
Contributed by Mrs. W. F. Brock, Broken Bow, Nebraska

Happiness is like jam; you can't spread even a little without getting some on yourself.
Contributed by Mrs. G. H. Lorrien, Ayrshire, Iowa

Character is made by what you stand for; reputation by what you fall for.
Contributed by Mrs. G. H. Lorrien, Ayrshire, Iowa

It's not the load that brings you down. It's the way you carry it.
Contributed by Mrs. G. H. Lorrien, Ayrshire, Iowa

Great minds discuss ideas, normal minds discuss events and small minds discuss people.
Contributed by Mrs. Albert Cook, Bellflower, California



It's wrong to assume that all small boys walk through puddles. Some run through.
Contributed by Mrs. Albert Cook, Bellflower, California

Suppose we'll still be worrying when the children are grown up, but at least we can do it sitting down and not standing on the front porch looking up and down the street and calling at the top of our voices.

Contributed by Mrs. Albert Cook, Bellflower, California

It never was loving that emptied a heart, nor giving that emptied a purse.

Friendship in the deepest sense, is passed across a neighbor's fence.
Contributed by Ruth Armour, Hubbard, Nebraska



Gingery Fruit Cream

15

GINGERY FRUIT CREAM

22 old fashion gingersnaps, finely rolled

$\frac{1}{4}$ cup softened butter or margarine

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

Thoroughly blend together gingersnap crumbs, softened butter or margarine and sugar. Reserve $\frac{1}{2}$ cup crumb mixture. Firmly press remaining mixture into bottom of deep refrigerator tray.

1 No. 2 $\frac{1}{2}$ can fruit cocktail

16 marshmallows

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

3 oz. package cream cheese

1 cup heavy cream

Drain fruit cocktail reserving 2 tablespoons syrup. Cook syrup and marshmallows over low heat, stirring constantly, until marshmallows are melted. Fold in fruit and salt. Blend cheese with a small amount of cream; fold into fruit mixture. Pour over crumb crust in refrigerator tray; top with reserved crumb mixture. Freeze 3 hours or until firm. Serves 6.