

Everybody's Favorite Recipes

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mplicants Circle

**SPECIAL  
COLLECTIONS**

marks United Methodist Church

PREFACE

Good Friends:

Who would these pages test  
A whisper in your ear  
These dishes are the very best  
Your husband's heart to cheer.

Let none escape, but try them all.  
To boil, or fry, or bake  
We'll warrant they are just as good  
As "Mother Used To Make".

We wish to express our appreciation to Mrs. Gary Pitt (Doris) for the printing of this cookbook. Thank you.

The Lamplighter Circle

#### ABBREVIATIONS

tsp.	-	teaspoon or teaspoons
Tbsp.	-	tablespoon or tablespoons
c.	-	cup
pt.	-	pint
qt.	-	quart
pk.	-	peck
bu.	-	bushel
oz.	-	ounce or ounces
lb.	-	pound or pounds
sq.	-	square
min.	-	minute or minutes
hr.	-	hour or hours
mod.	-	moderate or moderately
doz.	-	dozen

#### OVEN TEMPERATURES

Slow . . . . .	250 to 300°
Slow moderate. . . . .	325
Moderate . . . . .	350
Quick moderate . . . . .	375
Moderately hot . . . . .	400
Hot. . . . .	425 to 450
Very Hot . . . . .	475 to 500

### STANDARD MEASUREMENTS

3 tsp.	equal	1 Tbsp.
16 Tbsp.	equal	1 cup
1 cup	equals	1/2 pint
2 cups	equal	1 pint
4 quarts	equal	1 gallon
4 Tbsp.	equal	1/4 cup
5-1/3 Tbsp.	equal	1/3 cup
8 Tbsp.	equal	1/2 cup
10-2/3 Tbsp.	equal	2/3 cup
12 Tbsp.	equal	3/4 cup
14 Tbsp.	equal	7/8 cup
16 Tbsp.	equal	1 cup

\* \* \*

### CAN CONTENTS

8 oz.	equal	1 cup
picnic	equals	1-1/4 cups
#300	equals	1-3/4 cups
#1 tall	equals	2 cups
#303	equals	2 cups
#2	equals	2-1/2 cups
#2-1/2	equals	3-1/2 cups
#3	equals	4 cups
#10	equals	12 to 13 cups

### WEDDING ANNIVERSARIES

First Year	Paper
Second Year	Cotton
Third Year	Linen
Fourth Year	Silk
Fifth Year	Wood
Sixth Year	Iron
Seventh Year	Copper
Eighth Year	Bronze
Ninth Year	Pottery
Tenth Year	Tin
Fifteenth Year	Crystal
Twentieth Year	China
Twenty-Fifth Year	Silver
Thirtieth Year	Pearl
Thirty-Fifth	Coral
Fortieth Year	Ruby
Forty-Fifth Year	Sapphire
Fiftieth Year	Gold
Fifty-Fifth Year	Emerald
Seventy Year	Diamond

### TAKE TIME FOR TEN THINGS

1. Take time to Work  
it is the price of success.
2. Take time to Think  
it is the source of power.
3. Take time to Play  
it is the secret of youth.
4. Take time to Read  
it is the foundation of knowledge.
5. Take time to Worship  
it is the highway of reverence and washes  
the dust of earth from our eyes.
6. Take time to Help and Enjoy Friends  
it is the source of happiness.
7. Take time to Love  
it is the one sacrament of life.
8. Take time to Dream  
it hitches the soul to the stars.
9. Take time to Laugh  
it is the singing that helps with  
life's loads.
10. Take time to Plan  
it is the secret of being able to have  
time to take time for the first nine  
things.

### EMERGENCY SUBSTITUTIONS (Con't)

- |                         |   |
|-------------------------|---|
| 1 cup granulated sugar  | 1 cup molasses syrup<br>or honey plus 1/4 to<br>1/2 tsp. baking soda<br>and 1/4 cup less liquid               |
| 1 cup granulated sugar  | 1-1/2 cups maple syrup<br>and 1/4 cup less<br>liquid  |
| 1 cup corn syrup        | 1 cup granulated<br>sugar plus 1/4 cup liquid   |
| 1 cup honey             | 1 cup molasses and omit<br>baking soda. Replace<br>each 1/4 teaspoon soda<br>with 1 teaspoon baking<br>powder |
| 1 cup honey             | 1 cup sugar   |
| 1 cup honey             | 1 cup sugar plus<br>1/4 cup liquid  |
| 1/4 tsp. baking powder  | 1/4 tsp. baking soda<br>plus 1/2 tsp. cream of<br>tarter  |
| 1 cup butter            | 7/8 cup lard  |
| 1 cup sifted cake flour | 7/8 cup sifted all<br>purpose flour   |
| 1 cup molasses          | 1 cup honey   |

## EMERGENCY SUBSTITUTIONS

Recipe Calls For:	Use Instead:
1 Tbsp. cornstarch	2 Tbsp. flour
1 whole egg	2 egg yolks plus 1 Tbsp. water (in cookies, etc.)
1 whole egg	2 egg yolks (in custards etc.)
1 cup fresh whole milk	1/2 cup evaporated milk plus 1/2 cup water
1 cup fresh whole milk	1 cup reconstituted dry milk plus 2 Tbsp. butter
1 cup fresh whole milk	1 cup sour milk plus 1/2 tsp. soda (decrease baking powder 2 tsp.)
1 cup sour milk	1 Tbsp. lemon juice or vinegar plus enough fresh whole milk to make 1 cup
1 square unsweetened chocolate (1 oz.)	3 Tbsp. cocoa plus 1 Tbsp butter
1 cup canned tomatoes	1-1/3 cups fresh tomatoes (approx.) simmered ten minutes
1 cup brown sugar	1 cup granulated sugar
1 cup granulated sugar	1 cup firmly packed brown sugar

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The members of the Lamplighter Circle of the  
W. S. C. S. of St. Mark's United Methodist  
Church are as follows:

NORMA LEEPER

MARIE ELKIN

HELEN BRYSON

JOANNE HILLIGUS

PAT BECK

JEANETTE HOUSTON

BONNIE PETERSON

MARY EGLAND

EVELYN POORE

KAREN WILLIAMS

JACKIE STINEBAUGH

JANICE SCHUTT

BIG BATCH

POTATO SALAD

Mrs. Marie Elkin

2 $\frac{1}{4}$  cups peeled and cubed potatoes  
6 onions, chopped  
2 $\frac{1}{4}$  hard-cooked eggs, chopped  
5 cups chopped celery  
3 tsp. salt  
3 cups salad dressing or mayonnaise.

Combine all ingredients. Chill for 4 to 6 hours. Serves 50.

PUNCH

Mrs. Fred Trimble

1 quart strong black or orange pekoe tea  
2 quarts orange juice (canned)  
2 quarts lemon juice with  $\frac{1}{4}$  cups sugar  
1 quart grapefruit juice  
 $\frac{1}{4}$  quarts gingerale  
6 quarts water

Combine all ingredients. Serves 100.

PUNCH

Mrs. Judy Smith  
2918 Ave. C &

Mrs. Margaret  
Butterbaugh  
93 Wenwood Circle

1 6 oz. frozen lemonade  
1 6 oz. can frozen orange juice  
1 6 oz. can frozen pineapple juice  
2 pkgs. cherry kool-aid (dry)  
3 quarts water  
2 quarts gingerale  
1 quart soda water  
Approximately  $\frac{1}{4}$  cups sugar

### PUNCH (Con't)

Mrs. Judy Smith  
2918 Ave. C &  
Mrs. Margaret Butter-

Combine first 3 ingredients. Stir kool-aid baugh into water and add to juices. Add sugar to preferred sweetness. Add gingerale and soda water. Makes 7 quarts or about 40 (4 oz.) servings.

### TAVERNS

Mrs. Marie Elkin

1 cup catsup  
1 cup water  
Cook for 10 minutes then add:  
3 lbs. ground beef  
3 tsp. salt  
3 tsp. mustard  
1/2 cup onion (chopped)  
1/2 cup celery (chopped)  
3 tsp. pepper  
3 tsp. chili powder  
Cook covered until ready to serve (about 1 hour). Add water if necessary. Makes about 50 sandwiches.

You may look DOWN on your fellow men  
That fact is very true-  
But that doesn't necessarily mean  
They're looking UP to you.

Definition of an alarm clock - A mechanism designed to scare the day lights INTO you.

### HAM LOAF

Mrs. Myron Albers  
Persia, Iowa

6 lb. ground beef  
1-1/2 lbs ground ham  
1-1/2 lbs. ground pork  
1 Tbsp. salt  
3 cups tomato puree  
3 small onions, chopped  
1 Tbsp. sage  
3/4 tsp. each mace and pepper  
3 tsp. Worcestershire sauce  
6 cups rolled cracker crumbs  
9 eggs, beaten

Combine meats, seasonings, tomato puree, onion, sage, and pepper. Add worcestershire sauce, crackers, and beaten eggs. Mix thoroughly and form into three loaves. Bake 1-1/2 hours in a moderate oven (350°). Serves 50.

### BEEF BURGERS

Mrs. Zola Miller  
Blockton, Iowa

10 lb. lean ground beef  
1-1/2 lb. ground onions, boiled  
3 Tbsp. salt  
3 Tbsp chili powder  
3 Tbsp prepared mustard  
3 Tbsp Worcestershire sauce  
5 cups tomato juice  
1 (12 oz.) bottle catsup

Brown meat. Have onions boiled, cooked, and drained. Mix all ingredients and cook until tender about 30 minutes. Makes 100 sandwiches.

### JELLIED APPLESAUCE SALAD

Mrs. Jean Skinner  
Blockton, Iowa

3-3/4 cup and 1 quart raspberry jello  
2 quart hot water  
1-1/2 gallon applesauce  
2 quart and 1/2 cup crushed pineapple  
2 quart seedless grapes  
1 quart and 3-1/2 cups celery

Dissolve jello in hot water. Chill until mixture begins to thicken. Add remaining ingredients. Pour in pans to set. Serves 100.

### BISCUITS

Mrs. Wanda Crouse

4 quarts flour  
3/4 cup non-fat dry milk  
1/2 cup baking powder  
2 Tbsp. salt  
3-1/2 cup shortening

Blend dry ingredients 5 minutes in a mixer on low speed. Cut in fat. Store in a tightly covered container in a cool place until needed. Then add enough water to biscuit mix to make a soft dough. Divide dough and knead lightly. Roll out to 1/2 inch thickness. Cut and bake 12 to 15 minutes at 425°. Serves 100.

If I can right a human wrong,  
If I can help to make one strong,  
If I can cheer with smile or song,  
"Lord, show me how."

### TOSSED SALAD

Mrs. Evelyn Poore

5-1/2 lb. lettuce (head)  
2 quarts carrots (shredded)  
2 cups onion (chopped)  
1/2 cup salt  
1 gallon tomatoes (cubed)  
1 quart dressing

Tear or cut lettuce in 1 inch pieces. Combine all vegetables. Cover and Chill. Just before serving sprinkle salt over vegetables. Add dressing and toss lightly until well mixed. Serves 100.

### MEAT LOAF

Mrs. Nina Poore  
Blockton, Iowa

1 lb. bread slices  
1-1/2 quart milk  
2 cups onion, chopped  
2-3/4 cup celery, chopped  
1/4 cup salt  
1/4 cup Worcestershire sauce  
25 large eggs  
13-1/2 lb. ground beef

Beat bread and milk 2 minutes in mixer on low speed or soak bread in milk. Combine bread mixture with remaining ingredients. Mix well. Shape mixture into 2 equal lengthwise loaves in 2 pans. Bake 1 hour and 10 minutes at 375°. Pour off liquid and fat that accumulates during baking. Serves 100.

## PIZZA

Mrs. Zilda Jipsen  
Emerson, Iowa

### Dough:

6 pkg. dry yeast  
1-1/4 quart lukewarm water  
1 cup less 2 Tbsp. fat or oil  
2/3 cup nonfat dry milk  
2 Tbsp. sugar  
3-1/2 Tbsp. salt  
4-1/2 quart all purpose flour

### Sauce:

8 lb. 12 oz. ground beef  
2 quart tomato paste  
1 Tbsp. oregano  
1/3 cup sugar  
3/4 tsp. garlic powder  
1 gallon 2-1/4 quart cheese, shredded (6 lb.)

Prepare dough. Divide into 4 equal balls. Roll each ball thin. Line 4 sheet pans. Brown meat 25 minutes in hot oven, drain. Mix tomato paste, seasonings, and sugar. Add to cooked meat. Mix well. Place filling on dough. Bake 10 minutes at 425°, remove from oven and cover top with shredded cheese. Return to oven and bake 5 minutes longer. Serves 100.

I shall fear no one on earth.  
I shall fear only God.  
I shall hold ill will against no one.  
I shall not submit to injustice, from  
Wherever it may come.  
I shall triumph over error by truth.  
In resisting evil I shall never shun suffering.

## BARBEQUE HAMBURGERS

Mrs. Lois Coons

15 pounds hamburger  
3 bottles catsup  
1/4 box dry mustard  
1 cup brown sugar  
1 cup vinegar  
1/2 cup chopped onion  
Juice of 2 lemons  
1 quart chopped celery  
3 Tbsp salt

Cook slowly until well mixed and add to browned meat. Makes enough for 155 to 165 buns.

The best thing for gray hair is a sensible head.

The greatest ability is dependability.

A mosquito is like a child - when it stops making noise you know it's getting into something.

## PUNCH

Mrs. Doris Pitt

1-1/2 quarts tea base (1/2 cup tea to 5 cups  
sugar to 9 cups boiling water  
1 quart orange juice  
1 quart pineapple juice  
2 quarts gingerale  
1-1/3 cup water  
2 quarts lemon juice (fresh or frozen)  
1 pint raspberry juice or Kool-aid

Boil sugar and water together; cool and mix  
with remaining ingredients. Makes 55 cups.

## PUNCH

Mrs. Evelyn Poore

3-3/4 cup water  
7-1/2 cup sugar  
Boil together. When cool add:  
4 cups lemon juice  
8 cups orange juice  
4 cups strong tea  
8 cups pineapple juice  
2 quarts gingerale

Add enough water to the above to make 6 gallons  
of liquid. Makes enough for 150 people.

The bonds of matrimony aren't worth much  
unless the interest is kept up.

If you don't make a living, live on what you  
make.

## BREADS AND ROLLS

### BANANA TEA BREAD

3 cubes of margarine less 1 Tbsp.  
2-1/4 c sugar                      8 eggs (beaten)

Cream shortening and sugar add eggs.

7 c cake flour                      2-1/2 Tbsp. baking powder.  
1 tsp. soda  
1 Tbsp. salt

Sift dry ingredients and add to the creamed mixture alternately with the bananas. Use 4 cups fully ripe bananas. Beat well after each addition. Yields 3 loaves. Bake 350 degrees for 1 hour and 10 minutes.

Mrs. Ray Pickinpaugh

### BANANA BREAD

3 bananas (mashed)                      1 c sugar  
2 eggs                                      1/4 tsp. salt  
3 Tbsp. sweet milk                      1/2 tsp. soda  
1/2 tsp. baking powder                      2 c flour  
1/2 c soft margarine                      1 c nuts  
1/2 tsp. vanilla

Mix and bake in a 350 degree oven for 1hr. & 10 min  
Mrs. Richard Moore

### BANANA BREAD

3 large ripe bananas (mashed)                      3/4 c sugar  
1 egg    1 tsp. soda  
1/4 c melted butter                                      1 Tbsp. water  
2 c flour Mix bananas and sugar, add egg and shortening. Dissolve the soda in the Tbsp. water, and add to the rest of the ingredients. Stir in the flour and beat. Bake in loaf pan 45 to 55 min. in a 350 degree oven.

Mrs. Marie Elkin

" The cure of care is prayer; the end of prayer is peace."

### CINNAMON BREAD

1 c milk	4 c flour
1 tsp. salt	1/4 c sugar
1 c soft butter	1/4 c warm water
1 pkg. dry yeast	3 egg yolks (beaten)

Scald milk and cool. Mix flour, salt and sugar, cut in butter. Dissolve yeast in warm water, add to flour mixture, also add the egg yolks and cooled milk. Beat well and chill in refrigerator. Grease top of dough before you chill.

Roll 1/2 of the dough into a 13" x 8" sheet. Brush with melted butter and sprinkle on 1/2 of the sugar cinnamon mixture. Roll up as a jelly roll and place in loaf pans. Let rise in a warm place for 2 hours. Bake 45 minutes to an hour in a 375 degree oven. If loaves begin to look too brown cover with brown paper to prevent further browning. Remove from pans just as soon as you take from oven and put on glaze while bread is still warm.

Cinnamon mixture: 1/2 c sugar 1-1/2 tsp. cinn.

Glaze: 1-1/2 cups powdered sugar, 2 Tbsp. butter 1-1/2 tsp. vanilla and just enough hot water to make a medium frosting.

Mrs. Richard Moore

### BANANA NUT BREAD

1 c sugar	1/2 tsp. soda
1/2 c shortening	1/2 tsp. salt
2 eggs	2 c sifted flour
3 Tbsp. sour milk	1 c mashed bananas
1/2 c nut meats	

Bake in loaf pan 350 degrees for 1 hour.

Mrs. Thomas Schutt

### CRANBERRY FRUIT NUT BREAD

2 c flour	3/4 c orange juice
1 c sugar	1 Tbsp. grated orange rind
1-1/2 tsp. baking powder	1 egg, well beaten
1/2 tsp. soda	1/2 c chopped nuts
1 tsp. salt	2 c fresh cranberries chopped
1/4 c shortening	

Sift flour, sugar, baking powder, soda and salt. Cut in shortening until mixture resembles coarse cornmeal. Combine orange juice and grated rind with well beaten egg. Pour all at once into dry ingredients, mixing just enough to dampen. Carefully fold into greased loaf pan (9x5x3) or into 2 small loaf pans. Spread corners and sides slightly higher than center. Bake in 350 degree oven about 1 hour until crust is golden brown and toothpick inserted comes out clean. Remove from pan, cool and if stored over night it is easier to slice. If you use 2 small pans shorten the baking time. Check bread after 50 minutes of baking time.

Mrs. Karen Williams

I have to live with myself and so  
I want to be fit for myself to know  
I want to be able as days go by,  
Always to look myself straight in the eye  
I don't want to stand with the setting sun,  
And hate myself for the things I've done.

From Karen's autograph book.

FRUIT-FILLED COFFEE RING  
Mrs. Russ Williams

- 1 pkg. hot roll mix
- 1/4 cup butter or margarine (melted)
- 3 Tbsp. sugar
- 1 cup raisins
- 1/3 cup chopped apricot- dried or well drained  
canned - I prefer canned
- 1/3 cup chopped prunes
- 1/2 cup chopped walnuts

1. Prepare hot roll mix according to directions on pkg. for richer dough. Let rise according to directions on pkg.
2. Mix together butter, sugar, raisins, apricots, prunes, and walnuts. Set aside.
3. When dough has doubled, punch down and turn onto a lightly floured surface. Roll into a 16 x 12 inch rectangle.
4. Top dough evenly with fruit filling, roll up as for a jelly roll, starting with the longer side. Snip off both ends, on a diagonal and reserve for center.
5. Cut the roll diagonally into 12 slices. Arrange slices in a circle on a large greased jelly roll pan with pointed ends out and each slice overlapping slightly. Place reserved ends in center. Brush top with melted butter.
6. Cover with waxed paper and clean towel, let rise in a warm place until doubled.
7. Bake at 350 degrees for about 30 minutes or until golden brown. While still warm, spread with orange glaze.

Orange glaze- Blend 1 cup confectioners' sugar with 2 Tbsp. orange juice.

DATE BREAD

- |                          |                |
|--------------------------|----------------|
| 1 c dates, cut in pieces | 1/4 tsp. salt  |
| 1 c boiling water        | 1 Tbsp. butter |
| 2 c sifted flour         | 1 c sugar      |
| 1 tsp. baking soda       | 1 egg          |
| 1/2 c walnuts (chopped)  |                |

Pour boiling water over dates in a bowl and set to one side to cool. Sift flour, baking soda and salt together and set to one side. Beat butter & sugar together add egg and continue beating until mixture is smooth. Beat in the cooled date mixture. Add the dry ingredients and beat only until blended. Stir in nuts and turn batter into a well greased 8-1/2 x 4-1/2 x 2-1/2 inch loaf pan. Bake at 350 degrees for 50 to 55 minutes. Cool in pan about 5 minutes before you remove it from the pan.

Mrs. Myron Albers  
Persia, Iowa

ORANGE BREAD

- |                      |                           |
|----------------------|---------------------------|
| 1 c sugar            | 1/2 c candied orange peel |
| 1/2 c shortening     | 1 c sweet milk            |
| 2 eggs               | 1/2 c nut meats           |
| 3 tsp. baking powder | 3 c flour                 |
| 1 tsp. salt          |                           |

Cream shortening and sugar together, add eggs and beat well. Add milk and then dry ingredients which have been sifted together. Add orange peel and the nut meats. Bake in well greased loaf pan for 30 minutes at 350 degrees.

Mrs. James Hilz

Flowers Preach to us if we will hear. Rossetti

### REFRIGERATOR MUFFINS

2 c Kelloggs 100% All Bran  
 1 c Nabisco 100% All Bran Buds  
 1 c boiling water  
 1-1/2 c sugar  
 1/2 c shortening  
 2 c buttermilk  
 2 eggs  
 2-1/2 c flour  
 2 tsp. soda  
 1/2 tsp. salt

Pour boiling water over both brans. Stir & cool. Combine the rest of the ingredients and stir in the Brans last. Bake 15 to 20 minutes at 400 degrees. Fills 2 qt. jars. This will keep about a month in refrigerator.

Mrs. Myron Albers  
 Persia, Iowa

### BRAN MUFFINS REFRIGERATED

1-1/2 c sugar less 1 Tbsp.	1/2 tsp. salt
1/2 c lard plus 1 Tbsp.	2 c Bran Buds
2-1/2 tsp. soda	1 c boiling water
2 eggs	2-1/2 c flour
1 pt. buttermilk	

Pour boiling water over the Bran Buds, cream the shortening, sugar and add beaten eggs & sour milk, (buttermilk). Add Bran Buds to mixture. Sift salt flour, soda and add to other ingredients. Bake 15 to 18 minutes in a 400 degree oven. This mixture can be stored in sealed container for 1 month. Don't fill muffin pans too full as dough will rise.

Mrs. Theol Hilz

### RAISIN CASSEROLE BREAD

2/3 C hot water	1/2 C sugar
1/2 tsp. salt	1/4 C shortening

Mix and cool to lukewarm

1/2 C warm water	2 pkgs. dry yeast
------------------	-------------------

Dissolve yeast and add to first mixture.

Add the following: 1 egg 1 C raisins  
 3-1/4 C flour. Stir until well blended. Let rise about 50 mins. or until doubled in bulk. After it has set for the required time beat vigorously for 1 min. Turn into well greased 1-1/2 qt. casserole and once again let it rise. Bake uncovered in hot oven 400 degrees about 45 min.

Pearl Richardson

### PUMPKIN BREAD

3-1/2 C flour	2 tsp. soda
1-1/2 tsp. salt	1 tsp. cinnamon
1 tsp. nutmeg	1-1/2 C brown sugar
1-1/2 C white sugar	1 C oil
4 eggs	2/3 C water
2 C pumpkin	

Sift dry ingredients including sugar into mixing bowl. Make a well in dry ingredients and add all remaining ingredients. Mix together until smooth. Pour into three loaf pans and bake about 1 hour at 350 degrees. Nuts may also be added.

Mrs. Thomas Schutt

" Life at best is very short and very uncertain. Let us make the best of each day.

### BRAIDED BREAD

1-1/2 C milk	1/2 C warm water
2 pkgs. dry yeast	1/4 C sugar
1/3 C soft butter	1 Tbsp. salt
3 eggs	7-1/2 C flour

Scalk milk and cool. Put warm water in large mixing bowl and crumble in yeast, dissolve. Add salt sugar, beaten eggs, butter and 4 cups flour. Beat well then add remaining flour to make dough easy to handle. Turn dough onto board and kneed until elastic and smooth. Let rise until doubled in bulk. Punch down dough, let rise about 30 mins. Kneed down divide dough in half and cut each piece in 3 equal strips.

Roll each strip 15" long. Place strips on greased baking sheet and braid together. Fasten ends securely and let rise 1 hour. After this hour brush top of the braided loaf with the following. 1 egg yolk beaten and 1 Tbsp. water. Sprinkle with sesame seed. Bake for approximately 35 min. in a 375 degree oven.

Mrs. Jack L. Smith

### HOT CAKES

2 C milk	2 tsp. baking powder
2 Tbsp. melted shortening	1 tsp. salt
2 eggs	2 C flour

Mix altogether and spoon on griddle.

Mrs. Ray Pickinpaugh

An ounce of loyalty is worth a pound of cleverness.

### CARROT BREAD

1 c sugar	3/4 c salad oil
1-1/2 c flour	1 tsp. soda
1/4 tsp. salt	1 tsp. baking powder
1 tsp. cinnamon	2 eggs
1 c grated carrot	1/2 c nuts

Blend sugar and oil add sifted dry ingredients and eggs one at a time. Fold in carrots & nuts. Line loaf pan with wax paper. Bake 350 degrees for 50 minutes.

Mrs. Thomas Schutt

### COCLRISE BREAD

2 pkgs. dry yeast	1/2 c warm water
1-3/4 c warm milk	2 Tbsp. sugar
1 Tbsp. salt	3 Tbsp. soft margarine
6 c flour (approximately)	

Dissolve 2 pkgs. yeast and 1/2 cup warm water in a large bowl. Add 1-3/4 cup warm milk, 2 Tbsp. sugar 1 Tbsp. salt and 3 Tbsp. soft margarine. Stir in 2 cups of flour. Beat with rotary beater until smooth and elastic. Gradually stir in enough flour (about 2 to 3 cups) to make a soft dough. Turn onto lightly floured board. Kneed until it is smooth and elastic. Cover dough with cloth and let rise for 20 minutes. Divide into 2 equal parts and shape into loaves. Place seam side down in greased 8-1/2 x 4-1/2 x 2-1/2 pans. Brush surface of dough with oil. Cover pans loosely with wax paper brushed with oil. Place in refrigerator for 2 to 24 hrs. When ready to bake remove from refrigerator and uncover carefully. Let stand at room temperature for at least 10 minutes before baking. Bake at 400 degrees for 30 minutes or until done. Remove from pans and brush top of loaves with melted butter.

Mrs. Jack L. Smith

### WHITE BREAD

3 c milk (scalded)      3 tsp. salt  
6 Tbsp. sugar            4 Tbsp. shortening  
Mix and set to one side.

Dissolve 2 cakes of yeast in 2 cups of lukewarm water add 1 Tbsp. sugar and 1 tsp. salt. Mix and set to one side.

Cook one medium size potato when done mash. Save the water that the potato was cooked in.

When the 3 mixtures have all cooled to lukewarm combine and add the flour. This will take approximately 12 cups of flour. Knead this real good and set in a warm place to rise until it has doubled in bulk. Mix down and again let it rise until it has doubled in bulk. Punch down and make into loaves, rolls or cinnamon rolls. Bake loaves for 45 mins. in a 350 degree oven. Bake rolls for 20 to 25 mins. in a 375 degree oven. Brush the loaves with melted butter when you take from oven.

Mrs. Mamie Drew

### DATE NUT BREAD

1 c sugar                      2 c flour  
1 tsp. baking powder      pinch of salt  
1 c boiling water          1 tsp. soda  
10 oz. pkg. chopped dates 1 tsp. vanilla  
1/2 c chopped nuts        1 egg  
1/4 c liquid shortening

Mix dry ingredients, add soda to boiling water and pour over cut up dates. Mix with drys and add the beaten egg, vanilla & nuts. Bake 40 to 60 mins. in 350 to 375 degree oven

Mrs. E. R. Davis

### QUICK & EASY BUNS

3 cups warm water            2 cakes yeast  
1 c shortening-melted      2 eggs  
3/4 c sugar                    app. 8 cups flour  
2 tsp. salt

Raise yeast by putting dry yeast in 1 cup warm water (in recipe) with a Tbsp. sugar for each cake of yeast.

Mix and knead let raise twice and make into buns. Bake in moderate oven (375 degrees) for 20 to 25 minutes.

Miss Ramah Lee Bryson

### BROWN BREAD

1-1/2 cups raisins            1-1/2 cups white sugar  
1-1/2 cups water              2-1/2 cups flour  
1 Tbsp. butter                1/4 tsp. salt  
1 egg                            2 tsp. soda

Cook raisins in water until soft. (Cool) Cream butter, sugar, & egg and beat well. Sift flour, salt and soda and add to 1st mixture, add raisins and juice. Grease 3 #2 cans and fill 1/2 full. Bake 350 degrees for 1 hour Remove.

Miss Ramah Lee Bryson

Patience is the ability to idle your motor when you feel like stripping the gears.

### FROSTY DATE MUFFINS

1 cup all-purpose flour      1/2 c chopped dates  
1/4 cup sugar                    3 Tbsp. liquid shorten-  
3 tsp. baking powder            ing.  
1/2 tsp. salt                    1 egg, beaten  
1 cup Quick Quaker Oats      3/4 c milk

6 pitted dates sliced lengthwise  
Orange confectioners sugar frosting      if desired

Sift together dry ingredients, then stir in oats and dates. Add shortening, egg, and milk. Stir only until dry ingredients are moistened. Fill greased muffin cups 2/3's full. Place a half date on batter in each muffin cup. Bake in pre-heated oven, 425 degrees for about 15 minutes. Drizzle with orange icing.

Orange icing- Mix together orange juice and confectioners sugar to desired consistency.

Mrs. Karen Williams

### REFRIGERATOR ROLLS

1 cake yeast                    1/2 cup sugar  
1/2 c lukewarm water          1/2 cup shortening  
1/2 tsp. sugar                    8 cups flour  
1 egg                              1-1/2 tsp. salt  
2 c warm water

Dissolve yeast in 1/2 cup water with 1/2 tsp sugar. Let stand 1 hour.

Cream shortening & rest of sugar, add beaten egg, salt, warm water & dissolved yeast

Mix and knead let raise twice and make into buns. Bake at 375 degrees for about 25 to 30 minutes.

Mrs. John E. Schutt

### KRINGLES

#### 1st Part

1 c flour  
1-1/2 cups butter  
1 or 2 Tbsp. water

Mix like pie crust, cut butter into flour and add water. Shape into a ball. Divide dough into 2 or 3 parts and pat each very thin into cookie sheet. Make into an oval shape.

#### 2nd Part

1 c water                              1-1/2 c butter  
1 c flour                              3 eggs  
1-1/2 c chopped nuts (optional)  
1-1/2 tsp. vanilla

Heat water and butter until boiling point. Remove from stove and add flour. Add eggs one at a time and beat well. Spread over crust and bake for 1 hour at 350 degrees.

Frost with powdered sugar frosting when cool.

Mrs. Judy Smith

### CARMEL NUT GLAZE

1 c brown sugar                    1/4 c butter  
1/4 c water                            spk. salt

Boil for 5 mins. and pour into bottom of the pan that you intend to put your cinnamon rolls in. Place nuts in this syrup. Set your rolls on top of this and bake. When rolls are baked turn pan upside down immediately. This is enough syrup for two pans of cinnamon rolls.

Mrs. Calvin Bryson

### CHEESE PUFF

Day old Bread                   1 egg  
American Cheese                1-1/4 C milk  
Butter                            salt & pepper  
Paprika

Butter casserole dish 9" x 9" and place a layer of day old bread slices cut in fourth's. Now put in a layer of American Cheese slices. Put another layer of the bread over the cheese, dot with butter and sprinkle with Paprika.

In separate dish mix 1 egg, 1-1/4 cups milk, salt & pepper. Pour this over the bread and bake for 25 minutes in a 400 degree oven or until golden brown. This is better if eaten as soon as it is done.

Margy Golden

### DANISH PASTRY

1/2 C soft butter  
1 C flour  
2 Tbsp. water

Mix and make into a ball, divide the dough in half and pat dough with hands into two long strips on a ungreased cookie sheet, about 2" apart.

1/2 C butter                   1 C water 1 tsp. vanilla  
Put into a pan and bring to a boil. Remove from heat and stir in 1 C flour, 3 eggs, (one at a time) Beat until thick and divide in half and spread over each strip. Bake 40 minutes or until brown at 350 degrees. When cool ice with a powdered sugar icing. Decorate with nuts or Marshmallows.

Mrs. Barbara Richter

### KOLACHE

1 pkg. dry yeast   2 tsp. sugar 1/4 c warm  
water mix and let stand for 10 minutes.

Scald 1 c milk and pour over 1 cup crisco, 3 Tbsp. sugar, 1 tsp. salt and let cool. Then add 3 well beaten eggs and yeast mixture to 4 cups of flour. This makes a soft dough. Let stand over night in a covered bowl. In the morning roll out and cut in round pieces as for cookies. Let raise and make holes in center but not clear through. Fill with any fruit mixture and bake 20 minutes in a 350 degree oven.

Mrs. Ray Pickinpaugh

### FRENCH BREAKFAST PUFFS

1/3 c soft shortening ( part butter )  
1/2 c sugar                   1 egg  
Mix thoroughly

Sift together:  
1-1/2 c flour  
1-1/2 tsp. baking powder  
1/2 tsp. salt ( scant )  
1/4 tsp. nutmeg

Stir alternately with 1/2 c milk.  
Fill muffin cups 2/3 full and bake 20 to 25 mins. in a 350 degree oven. Roll immediately in 6 tsp. melted butter then mixture of 1/2 cup sugar and 1 tsp. of cinnamon.

Mrs. Thelma Fowler

Love the Lord with all your heart and learn to share with all your heart. Yes oh yes be kind and true. Thank the Lord whatever you do,

### WHITE BREAD

2 gal. of flour in large pan.  
Make hole in center of the flour and add 2 Tbsp. salt and 1/3 cup sugar.

1 cake of yeast or 2 pkgs. dry yeast  
Dissolve the yeast in 1-1/2 qts. of warm water.  
Add the yeast mixture and 1 egg, 2 Tbsp. shortening to the flour, stir until batter becomes thick.  
Let set for 15 minutes. Now mix until you have used all the flour that's in the pan even if you have to use a bit more water. Grease pan and also top of the bread. Let rise for one hour in a warm place. Make into loaves and let rise until doubled in bulk. Bake in a 350 degree oven for one hour.

### CINNAMON ROLLS

Instead of making all loaves out of your dough take one of these loaves and roll real thin.  
Spread top of this dough with butter or margarine. Sprinkle about 1/2 cup of white sugar and 1/2 cup brown sugar over this. Roll dough in a long roll and cut in slices. Place in greased pan and let rise for 1 hour. Put 1/2 a marshmallow on top of each roll for the frosting. Bake 350 degrees for 45 minutes.

Mrs. Lois Achenbaugh

"You have a pound; I have a pound," said one man to another. "We swap. You have my pound and I have yours. We are no better off. But suppose you have an idea and I have an idea. We swap. Now you have two ideas and I have two ideas."

Life itself can't give you joy unless you really will it; Life just gives you time of space--it's up to you to fill it.

### BANANA NUT BREAD

2 ripe bananas (mashed)	2 Tbsp. sugar
1/2 tsp. salt	1 egg
3/4 c sour milk plus 1/2 tsp soda	
1 tsp. lemon juice	2 c Bisquick

Mix well and add 1/2 c Black Walnuts.  
Bake in loaf pan 350 degrees 40 to 50 mins.

Mrs. Fred Trimble

### BANANA BREAD

1/2 c shortening	1 c sugar
Cream above	

2 eggs (beaten)	3 bananas (mashed)
1 tsp. lemon juice	add to the bananas.
Add and mix well:	
2 c flour	3 tsp. baking powder
1/2 tsp. salt	1 c nuts

Bake in loaf pan 1 hour at 350 degrees.

Mrs. Shirley Lee

### OATMEAL MUFFINS

2 c Bisquick	1 egg
4 Tbsp. sugar	3/4 c oatmeal
3/4 c milk	2 Tbsp. soft shortening
1 tsp. vanilla	

Combine dry ingredients. Mix and add rest of the ingredients. Beat with a spoon. Bake for 15 mins. in 400 degree oven. You may add raisins if you like.

Mrs. Verna Miller

To reach the port of heaven we must sail sometimes with the wind and sometimes against it. But we must sail, and not drift nor lie at anchor.

Oliver Wendell Holmes

### DILLY CASSEROLE BREAD

1 pkg. dry yeast	1/4 tsp. baking soda
1/4 c warm water	1 Tbsp. instant onion
1 c creamstyle cottage cheese	
1 Tbsp. butter	2 tsp dill seed
2 Tbsp. sugar	1 egg
1 tsp. salt	2-1/4 to 2-1/2 c flour

Soften yeast in water; let set for 10 minutes. Combine in a large bowl the cottage cheese, butter, sugar, salt and baking soda and then the onion, dill seed, egg, and softened yeast. Beat well to blend thoroughly. Add flour gradually, beating well after each addition. Cover and let raise in a warm place until doubled in bulk, about 1 hour. Stir down dough. Turn into well greased 2 qt. casserole. Let rise in a warm place until light. Bake at 350 degrees 35 to 45 minutes or until crust is golden brown. Brush top with soft butter and sprinkle with salt. Cool about 5 minutes in casserole before removing to a cooling rack.

Mrs. James Hilz

### ROLLS

Pour 1 c boiling water over 1 c shortening. Add 2/3 c sugar. Dissolve 2 pkgs. yeast in 1 cup warm water and add to above mixture. Now mix in 2 eggs (beaten) 1-1/2 tsp. salt and 6 cups flour. Knead and divide into buns immediately. Let rise for about 1-1/2 hours.

Bake 400 degree oven for 15 mins. or until done.

Mrs. Fred Dofner

When God measures men, He puts the tape around the heart, not the head.

### ORANGE COFFEE CAKE

2 c flour	1/4 c shortening
1/2 tsp. salt	1/4 c milk
3 tsp. baking powder	1 tsp. vanilla
1/3 c sugar	1/2 c orange juice
1 tsp. grated orange peel	1 well-beaten egg

Sift dry ingredients. Add orange peel, cut in the shortening until mixture is like coarse crumbs. Combine remaining ingredients and add all at once. Stir just until dry ingredients are moistened. Pour into a 9" greased pan. Sprinkle with the orange topping and bake at 400 degrees for 30mins.

#### Orange Topping:

1/2 c sugar	1 tsp. cinnamon
2 Tbsp. grated orange peel	1 Tbsp. butter

Blend

Miss Ramah Lee Bryson

### CRANBERRY NUT BREAD

2 c flour	3/4 c orange juice
3 tsp. baking powder	1 egg
3/4 c sugar	2 Tbsp. shortening
grated rind of one orange	1 c cranberries
1/2 c nuts	3/4 tsp. salt (chopped)

Mix flour, baking powder, salt, sugar and rind. Beat egg and add to the orange juice. Add juice and egg to the dry ingredients. Blend well and add shortening then stir only until mixed. Add the cranberries and nuts. Bake 1 hour in a 325 degree oven. 9" x 4" pan.

Miss Ramah Lee Bryson

A vivid thought brings the power to paint it.  
Emerson



CASSEROLES AND MEATS

## MOCK CHICKEN PIE

Mrs. Herman McBride

Boil until real tender:

6 medium, sliced potatoes  
1 large onion  
1 heaping Tbsp. bacon grease or butter  
3 pints water  
Salt and pepper to taste

While boiling, add thickening made by shaking in jar 2 rounding Tbsp. of flour to 1-1/2 cup water. Stir in gradually until thickened. Turn off burner and add 6 or 8 sliced hard-cooked eggs and cover partially.

Bake in 450° oven until brown the following mixture:

3 cups flour  
2 rounding Tbsp. baking powder  
1/2 tsp. salt  
Add enough water to make a soft dough to roll out in sheet pan.

When done cut in squares, top with boiled mixture and serve at once.

## BARBEQUED PORK CHOPS

Mrs. Errol Petersen

6 pork chops  
1 Tbsp. flour  
1 tsp. dry mustard  
1/2 to 1 tsp. celery salt  
1/2 tsp. cloves  
1/2 cup catsup  
Salt & pepper to taste

Place chops in roaster. Mix the remaining ingredients with 1/2 cup hot water. Place onion slices over top. Bake 1 hour at 350°.

## HOT DISH

Mrs. Beverly  
Thompson  
21 Kurtwood Dr.

Brown together:

1-1/2 lbs. ground beef  
1 large onion, diced  
1 cup diced celery

Drain and add to the following:

2 cups chow mein noodles  
3 Tbsp. soy sauce  
1 can mushroom soup  
1 can cream of chicken soup  
1 can mushrooms  
1 can mixed vegetables

Pour into baking dish and sprinkle with chow mein noodles. Bake at 350° for 1-1/2 hours.

## GROUND BEEF CASSEROLE

Mrs. Shirley Lee

1 lb. ground beef  
1/4 cup diced onion  
Salt & pepper to taste  
3 cups sliced potatoes  
1 can kidney beans  
1 can tomato soup

Brown ground beef, onion, salt, and pepper in skillet. Drain grease. Slice potatoes into buttered baking dish. Add ground beef mixture and kidney beans. Then pour tomato soup over top. Bake for 1-1/2 hours at 375°.

Life isn't a bowl of cherries. It's a bunch of raisins - raisin heck, raisin kids, and raisin money.

## FRANKFURTER-PINEAPPLE QUICKIE

Martie Harris  
Portage, Michigan

8 frankfurters (about 1 lb.)  
3 Tbsp. catsup  
4 tsp. prepared horseradish  
1 can (1 lb. 4 oz.) pineapple spears  
8 slices bacon (raw)

Cut franks lengthwise almost through. Combine catsup and horseradish and spread on cut surface of franks. Insert one spear of pineapple in each. Wrap each stuffed frank with a slice of bacon and fasten with a toothpick. Broil 3" from heat about 5 minutes (or until lightly browned) on first side - turn and broil on second side about 3 minutes or until brown. Serve immediately. Serves 4.

## EASY LASAGNA

Mrs. Marie Elkin

1-1/2 cups water  
2 cans tomato paste  
1 pkg. lasagna noodles  
1 Tbsp. olive oil  
2 pkg. mozzarella cheese  
1/2 cup Parmesan cheese  
1/2 cup romano cheese  
1-1/2 lb. hamburger  
1 onion  
Garlic salt, pepper, and salt to taste

Brown hamburger with diced onions, garlic, salt, pepper, salt, and oil. Add tomato paste and water and simmer at least 10 minutes. Cook noodles as directed. Lay part of noodles in a

### EASY LASAGNA (Con't)

Mrs. Marie Elkin

9"x13" pan. Cover with sauce, then cheese. Repeat until all ingredients are used. Make sure there is plenty of sauce and cheese on the top. Bake at 350° for 30 minutes or until bubbly hot.

### CHEWY CHEWY SOY

Mrs. Beverly  
Thompson  
21 Kurtwood Dr.

Add 2-1/2 cups boiling water to 1 cup rice (in the casserole or roaster in which you will bake it). Let this stand while you brown:  
1 good sized chopped onion  
1 or 1-1/2 lbs. ground beef  
2 cups chopped celery (not too fine)  
Add the above mixture (when browned) to the rice and water and then to this add:  
1 can cream of mushroom soup  
2 Tbsp. brown sugar  
1/2 large bottle of Soy sauce (suit your taste)  
Don't put salt in anything, not even the meat, as the Soy sauce takes the place of salt.  
Bake at about 350° for 2 hours. Stir once or twice while baking.

Some husbands know all the answers. They've been listening for years.

### PARTY INDIVIDUAL MEAT LOAVES

Mrs. Herman McBride

1 cup water  
2 dozen crushed crackers  
1 lb. sausage  
1 lb. hamburger  
1 small onion, diced  
1 large pepper, minced  
2 beaten eggs  
1 tsp. salt

Mix well and roll into balls. Grease muffin tins and place ball in each. Make a hole in center of balls and place a rounding teaspoon of vegetable soup as it comes from the can in each hole. Bake in a slow oven until done, about 30 or 40 minutes.

### HAMBURGER PIE

Mrs. Pat Beck &  
Phyllis Soar  
1828 4th Ave.

1 medium onion, chopped  
1 lb. ground beef  
Salt and pepper to taste  
1 No. 2 can (2-1/2 cups) green beans  
1 10-1/2 or 11 oz. can condensed tomato soup  
5 medium sized potatoes, cooked  
1/2 cup warm milk  
1 beaten egg

Brown onion in hot fat; add meat and seasonings; brown. Add drained beans and soup; pour into greased casserole. Mash potatoes; add milk, egg, and salt and pepper. Spoon in mounds over meat. Bake in moderate oven (350°) for 30 minutes. Serves 6.

## PORK CHOP CASSEROLE

Mrs. Shirley Lee

6 chops  
1 can cream of chicken soup  
1 medium sliced onion  
3 Tbsp. catsup  
2 tsp. worcestershire sauce

Trim fat from chops and heat in skillet. When you have about 2 Tbsp. fat season with salt and pepper. Drain excess fat. Combine chicken soup, onion, catsup, and worcestershire sauce. Pour over chops. Add potatoes if desired. Cover and bake at 375° for about 1 hour. For thinner gravy add water to soup.

## HAM-CHEESE-EGG BRUNCH

Mrs. Beverly  
Thompson  
21 Kurtwood Dr.

6 to 7 slices bread - cubed  
1 lb. smoked ham  
1/2 lb. Kraft Old English Cheese  
3 beaten eggs  
2 cups milk  
1/2 tsp dry mustard  
1/2 tsp. salt  
1/4 lb. melted butter

Lightly grease 9"x12" pan. Mix bread and ham - make layer - add cheese. Mix together beaten eggs and milk - add mustard and salt. Pour over cheese. Melt butter and pour over all. Add one or two slices of cubed bread on top. Cover and refrigerate overnight. Bake at 325° for 1 hour.

## HAMBURGER CHEESE CASSEROLE

Mrs. Ronald Bryson

1 lb. hamburger  
7 oz. package shell macaroni  
1 can mushroom soup  
2 to 4 slices American cheese

Brown hamburger and cook macaroni according to directions. Mix together in casserole and place cheese slices on top with space between. In sauce pan warm soup with 3/4 can water and pour over casserole. Bake at 350° until soup and cheese are melted well down into hamburger and macaroni.

## 6 LAYER DINNER

Mrs. Jan Moore

Butter a baking dish then add:  
Layer of carrots  
Layer of potatoes  
Layer of chopped onions  
Layer of hamburger  
1 green pepper cut up fine  
Pour 1 can tomato soup over top of this and add just enough water to rinse out can. One pound of hamburger is right amount.  
Bake 1 hour in moderate oven.

There is no sense in advertising your troubles.  
There is no market for them.

## LASAGNE

Mrs. Jack L. Smith  
1234 Fairmount

Brown in a skillet:  
2 Tbsp. salad oil  
1 lb. hamburger  
2 cloves garlic, minced

Add:  
8 oz. tomato paste  
1 No. 2 can tomatoes  
1-1/2 tsp. salt  
1/2 tsp. oregano

Cover and simmer 15 to 20 minutes. Cook 8 oz. package lasagne noodles. Layer noodles, sauce, sliced mozzarella cheese - repeat and end with sauce. Top with Parmesan cheese. Bake 20 minutes at 350°.

## MEAT SAUCE

Mrs. Albert Hickey

6 quarts tomato juice  
1 quart sugar  
1 quart vinegar  
1 cup salt or less  
6 medium onions, ground  
1 quart applesauce  
2 tsp. of each cinnamon, cloves, allspice, and red pepper

Cook 2 to 4 hours or more until thick. Pour into hot, sterilized jars and seal. Makes 6 to 8 pints.

## TUNA CASSEROLE

Mrs. Shirley Lee

1 pkg. frozen noodles  
1 can mushroom soup  
1 can milk  
7 or 8 oz. can of tuna  
1 Tbsp. butter

Prepare the package of noodles according to directions.

Prepare the soup using a can of milk in the mixture.

Flake the tuna with a fork.

Butter (instead of grease) the casserole.

Put the left over butter in the casserole.

Drain the noodles and put in the casserole.

Add the mushroom soup and tuna. Mix.

If desired, add crushed potato chips to top.

Bake at 375° for 45 minutes.

## SALMON LOAF

Mrs. Ilene Smith

1 1 lb. can salmon  
2 tsp. lemon juice  
2 Tbsp. butter  
2 Tbsp. flour  
1 can milk  
1/2 tsp. salt  
2 Tbsp. chopped parsley  
3/4 cup rolled oats  
2 beaten eggs

Drain, bone, and flake salmon; sprinkle with lemon juice. Melt butter in saucepan; blend in flour. Add milk and cook, stirring, until thickened. Stir in salmon, salt, parsley,

### SALMON LOAF (Con't)

Mrs. Ilene Smith

rolled oats, and eggs. Pour into well-greased 8"x4"x3" loaf pan. Bake at 350° about 45 minutes.

### UPSIDE DOWN PIE

Mrs. Marie Elkin

1 lb. ground beef  
1/2 cup chopped celery  
1/2 cup onion, chopped  
1/4 cup green pepper  
1 Tbsp. shortening  
1/2 tsp. salt  
1 can tomato soup  
1-1/2 cup biscuit mix  
1/2 cup milk  
3 slices of processed cheese, cut diagonally

In oven proof skillet (10 to 11") brown beef and cook celery, onion, and green pepper in shortening until tender. Stir in salt, soup. Combine biscuit mix and milk; roll or pat dough into a circle slightly smaller than the skillet. Spread meat mixture evenly in skillet. Top with biscuit dough. Bake at 450° for 15 minutes. Turn upside down on platter and top with cheese. Cut into wedges. Serves 6.

Swallowing your pride occasionally will never give you indigestion.

### PORK CHOPS AND KRAUT

Mrs. Margaret Smith  
3630 Ave. A

Brown chops in fat and add Kraut and a little water and let simmer for at least an hour. Stir occasionally.

For 3 to 5 chops use size 303 can kraut.

### MEAT NOODLE CASSEROLE

Mrs. Evelyn Poore

2 lbs. ground beef  
1/2 cup diced onion  
1/4 cup diced celery  
1 can mushroom soup (undiluted)  
1 Tbsp. prepared mustard  
1 Tbsp. Worcester sauce  
1 small package of egg noodles  
1 can cream of tomato soup (undiluted)  
1/2 cup grated cheese  
Salt and pepper to taste

Cook noodles but do not drain, just cook them down. Brown meat; add onion and celery. Cook until tender. Combine all ingredients except cheese and pour into a 2 quart baking dish. Sprinkle cheese on top and bake at 350° for 1/2 hour. Serves 4 to 6.

When things go wrong through all the day long,  
Mother tells me there's no use in crying.  
She'll open a new bag of patience tomorrow  
And I'll start a new day of trying.

### CHIPPED BEEF CASSEROLE

Mrs. Barbara  
Warneke &  
Mrs. Berton Smith  
Carson, Iowa

2 cans mushroom soup  
2 cups milk  
1/2 lbs. grated cheese (save some for top)  
4 hard-cooked eggs, chopped  
1/2 small onion, minced  
2 cups shell macaroni  
1/4 lb. dried beef, cut fine  
1/2 tsp. pepper

Do not cook macaroni but mix all ingredients and let set overnight or all day. Do not stir after set.

Cook 350° or a little under for 1-1/2 to 2 hours. Serves 10. If using as a dinner or late afternoon dish, prepare in the morning and allow to set several hours.

### ONE DISH SUPPER

Mrs. Jeanette  
Houston

3 or 4 potatoes, sliced  
2 carrots, sliced  
1 onion, sliced  
1 cup peas  
1/2 cup uncooked rice  
1 lb. ground beef  
2 cups tomatoes  
Salt and pepper to taste  
1 can steak sauce (opt.)  
Mushroom gravy (opt.)

Mix ingredients; place in casserole. Bake for 1-1/2 hours at 325°. Serves 6.

### BARBECUED MEAT BALLS

Mrs. Ilene Smith

1-1/2 lb. ground beef  
3/4 cup rolled oats  
1 Tbsp. minced onion  
1-1/2 tsp. salt  
1/4 tsp. pepper  
1 cup milk  
Flour to dredge balls  
3 Tbsp. fat

Combine meat, oats, onion, salt, pepper, and milk.

Form into small balls (about 18)

Roll in flour and brown in fat in a heavy skillet or an electric fry pan set at 360°. Cover with a barbecue sauce.

Sauce:

2 Tbsp. sugar  
2 Tbsp Worcestershire sauce  
1 cup catsup  
1/2 cup water  
1/4 cup vinegar  
1/2 cup minced onion

Combine sauce ingredients and pour over browned meat balls.

Turn heat low - 200 to 220° - and simmer until done, and sauce is fairly thick.

Nothing is all wrong. Even a clock that has stopped running is right twice a day.

### HAMBURGER AND OLIVE STEAK

Mrs. Thomas Schutt

1-1/2 lbs. ground beef  
1 tsp. salt  
1/4 tsp. paprika  
1/4 cup minced onion  
10 or more stuffed olives  
1 can condensed tomato soup

Season meat, add onion and press into flat, greased baking pan. Sprinkle sliced olives over top. Add hot tomato soup (undiluted) and bake in moderate (400°) oven about 20 minutes. Makes 6 servings.

### PIZZABURGERS

Mrs. Jeanette  
Houston.

1 lb. ground beef  
1/2 cup chopped onion  
1 6 oz. can tomato paste  
1 tsp. salt  
1 tsp. crushed oregano  
1/4 tsp. garlic powder

Brown beef and onion; add remaining ingredients. Simmer for 15 minutes. Makes 8 servings.

A diamond is a piece of coal that stuck to the job.

### HOT CORNED-BEEF BARBECUES

Mrs. Joan Hamilton

1 tsp. chili powder  
2 Tbsp. cider vinegar  
2 Tbsp. worchestershire sauce  
1/8 to 1/4 cup pepper  
3/4 cup catsup  
3/4 cup water  
2 12 oz. cans corned beef

Mix first 6 ingredients in heavy skillet. Add canned corn beef, breaking up with a spoon. Cook uncovered, stirring occasionally for about 20 minutes. Serve on toasted buns.

### SIX-LAYER DINNER

Mrs. Thomas Schutt

Slice potatoes on bottom  
Add a layer of hamburger  
Dice onions on hamburger and salt  
Add a layer of diced carrots  
Add 1/2 cup rice  
Cover with tomatoes or tomato juice  
Bake 1-1/2 to 2 hours at 350°.

### CASSEROLE OF BEEF

Mrs. Verna Miller

1 lb. ground beef  
1 small onion, chopped  
1 can cream of mushroom soup  
1/2 cup milk  
1/4 cup green pepper, chopped (opt.)  
1/2 cup chopped celery  
1 can cream of chicken soup

### CASSEROLE OF BEEF (Con't)

Mrs. Verna Miller

1/2 cup cashew nuts  
18 oz. package noodles, cooked and drained

Brown beef and onion. Mix with all ingredients. Top with crumbs. Bake at 350° for 1-1/2 hours. Serves 10.

### NOODLE-DOODLE

Mrs. Mary Jane  
Thomas  
3400 Ave. B

1 lb. ground beef  
1 can cream of mushroom soup  
1 small onion  
1 lb. package of egg noodles  
Salt and pepper to taste

Roll ground beef into small balls and brown. Add onion, chopped fine, and simmer for a few minutes. In casserole place layer of noodles, layer of ground beef, then noodles, and so on, leaving at least one inch from top. Add cream of mushroom soup and enough water to cover. Place in a 350° oven and bake until noodles are tender. Serve.

Will power is the ability to eat just one salted peanut.

### SOUPERBURGER

Mrs. Marie Elkin

1 lb. ground beef  
1/2 cup chopped onion  
1 Tbsp. shortening  
1 can vegetable soup (10-3/4 oz.)  
2 Tbsp. catsup  
1 tsp. prepared mustard  
Dash of pepper  
6 buns or slices of bread, toasted

In large skillet, brown beef and onion in shortening; stir to separate meat. Add remaining ingredients except bread. Cook 5 minutes stirring now and then. Serve on buns or bread. Garnish, if you like, with tomatoes and onions. Makes 6 sandwiches.

### RICE CASSEROLE

Mrs. Verna Miller

3/4 stick oleo  
2 chopped onions  
1 cup raw white rice  
1 can consomme  
1 Tbsp Soy sauce  
3/4 cup water  
1 can mushrooms and juice  
1 tsp. salt

Saute oleo and onions until limp. Combine ingredients in 2 quart casserole. Bake at 350° for 1 hour.

### SUPER TUNA CASSEROLE

Mrs. Thomas Schutt

Combine a can of condensed cream of mushroom soup with 1/2 cup miracle whip salad dressing and 1/2 cup milk. Mix well. Stir in a 10 oz. package of frozen peas and carrots, cooked and drained, 2 7 oz. cans of tuna, drained and flaked, 2 cups cooked macaroni, 2 Tbsp. chopped onion; mix lightly. Pour into a 1-1/2 quart casserole. Sprinkle with 1 cup crushed potato chips. Bake at 350° for 30 minutes. Makes 6 servings.

### CARROT CASSEROLE

Mrs. Evelyn Poore

Drain the juice from 2 No. 303 cans of carrots (diced or sliced) and spread in 1 quart baking dish. Pour 1 can of undiluted cream of celery soup over the top and bake at 350° until mixture is slightly brown. Serves 4 to 6.

### BEAN CASSEROLE

Mrs. Ann Tholen

Brown and drain:

1/2 lb. ground beef

1/2 lb. bacon

1/2 cup onion

Add the following to the above and mix:

1/2 cup catsup

2 tsp. vinegar

1 tsp. salt

1 Tbsp. dry mustard

1 cup brown sugar

### BEAN CASSEROLE (Con't)

Mrs. Ann Tholen

1 small can small green limas with juice

1 small can kidney beans with juice

1 small can pork & beans with juice

Bake 1/2 hour at 350°.

### TURKEY CASSEROLE

Mrs. Thomas Schutt

1/2 cup margarine

3 Tbsp. flour

2 cans (3 oz. size) drained & chopped mushrooms

3 cups fat free chicken broth

3/4 cup cream or half and half

2 Tbsp. chopped pimentos

3/4 cup grated cheese

4 cups cubed roast turkey

1 pkg (12 oz.) medium egg noodles

Cook noodles according to package directions. In a sauce pan heat the margarine, stir in flour. Remove from heat. Stir in chicken broth, stirring to keep smooth. Add cream. Cook until thickened. Stir in mushrooms, pimentos, and turkey. Arrange layers of noodles and turkey mixture in greased casserole. Sprinkle grated cheese on top and bake in 350° oven for 45 minutes.

Better to let 'em wonder why you didn't talk than why you did.

### MEAT LOAF

Mrs. Fred Trimble

2 lbs. ground chuck  
1 lb. pork sausage  
3 eggs  
1 cup cornflakes  
1 tsp. salt  
1/4 tsp. pepper  
1 can tomato soup

Bake at 300° for 1-1/2 hours.

### HAMBURGER CHOW MEIN

Mrs. Judy Smith  
2918 Ave. C

1 lb. hamburger  
1 small onion, chopped  
1 cup celery, chopped  
1 can tomato soup  
1 can mushroom or cream of celery soup  
1 can chow mein noodles

Brown hamburger and add all ingredients reserving a few noodles. Pour into baking dish and sprinkle noodles on top. Take 1 hour at 350°. Serves 6. Do not add salt as dish is salty enough.

Your ulcers are not due to what you are eatin' but to what's eatin' you.

### OVEN BARBECUED RIBS

Mrs. Bernice  
Dahlke

2 lb. spareribs cut into serving pieces  
Place in pan, cover with waxed paper. Bake at 500° for 15 minutes. Remove waxed paper, cover with sauce and bake 1 hour at 350°. Baste frequently.

#### Sauce:

Brown 1/4 cup chopped onion in 1 Tbsp. shortening. Add & simmer for 20 minutes:  
1/2 cup water  
2 Tbsp. vinegar  
1 Tbsp. Worcestershire sauce  
1/4 cup lemon juice  
2 Tbsp. brown sugar  
1 cup chili sauce  
1/2 tsp. salt  
1/4 tsp. paprika

### AMERICAN LASAGNA

Mary Ann Capps  
Boulder City, Nev.

1 lb. ground beef  
2 cloves of garlic, chopped  
1 Tbsp. fat  
1 6 oz. can tomato paste  
1 No. 2 can tomatoes  
1 tsp. salt  
3/4 tsp. pepper  
1/2 tsp oregano  
1/2 of 8 oz. package wide noodles  
1 12 oz. carton cottage cheese  
1 8 oz. package swiss cheese, diced

Brown ground beef and garlic in hot fat. Add

## AMERICAN LASAGNA (Con't)

Mary Ann Capps  
Boulder City, Nev.

tomato paste, tomatoes, salt, pepper, and oregano. Cover and simmer 20 minutes. Cook noodles according to package directions. Place layer of noodles in 11"x7" baking dish. Add a layer of meat sauce, a layer of cottage cheese, and a layer of swiss cheese. Repeat layers ending with swiss cheese. Bake at 350° for 20 to 30 minutes. Makes 6 to 8 servings.

## BURGER BEAN CUPS

Mrs. Marie Elkin

1 cup cream of mushroom soup  
1 lb. ground beef  
1/3 cup fine dry bread crumbs  
1/4 cup finely chopped onion  
1 egg, slightly beaten  
1/2 tsp. salt  
Dash of pepper  
1 pkg. (9 oz.) frozen cut green beans, cooked  
& drained

1/4 tsp. dried dill leaves (opt.)

Mix 1/4 cup soup, beef, bread crumbs, onion, salt, and pepper. Divide into 4 mounds on waxed paper. Flatten each into 5-inch circles. Turn up edges of meat to form a half-inch rim; remove from paper. Place in shallow baking dish. Combine remaining soup, beans, and dill. Spoon onto burger cups. Bake at 350° for 30 minutes. Makes 4 servings.

## PORK CHOP CASSEROLE

Mrs. Judy Smith  
2918 Ave. C

Potatoes  
Pork chops  
onion (optional)  
1 can cream of mushroom or cream of celery soup  
1 can milk (may need little more if cooking more potatoes)

Brown pork chops and set aside. Peel and slice potatoes as if making scalloped potatoes and place in baking dish. Add one can soup and 1 can milk to drippings and cook until all drippings are mixed in. This sauce is usually kind of brown. Place pork chops on top of potatoes and onions if desired and pour your gravy over the whole works. Cook 1 hour at 325 to 350° or until potatoes are done. Be sure to cover the dish when baking.

## BEEFBURGERS

Mrs. Bernice  
Dahlke

1 lb. ground beef  
1 can chicken gumbo soup  
1/2 cup chopped onion  
1/4 cup water  
1 tsp. salt  
1/2 tsp. pepper  
2 Tbsp. catsup  
1 Tbsp. prepared mustard

Cook meat and onion until lightly browned. Stir in remaining ingredients and simmer 30 minutes. Note: You can use onion or chili beef soup and omit chopped onion.

## HERO BURGER

Mrs. Marie Elkin

1-1/2 lb. ground beef  
1 can tomato soup  
1/3 cup chopped onion  
1 Tbsp. prepared mustard  
1 Tbsp. Worcestershire sauce  
1 tsp. salt  
1-1/2 tsp. chili powder  
1 loaf French bread  
1 pkg. American cheese  
2 whole tomatoes

Mix all ingredients except cheese and tomatoes. Spread evenly over 1 medium loaf of French bread. Place on cookie sheet and broil about 4 inches from heat for 12 minutes. Top with sliced cheese and tomatoes. Frankfurter buns or hamburger buns may be substituted for the French bread.

## BEEF PIE

Mrs. Myron Albers  
Persia, Ia.

1-1/2 cups flour  
3 tsp. baking powder  
1 tsp. salt  
1 tsp. paprika  
1 tsp. celery salt  
1/4 tsp. white pepper  
5 Tbsp. shortening  
3/4 to 1 cup milk  
1/4 cup diced onion  
1 cup tomato soup  
1 lb. raw ground beef

Sift together flour, baking powder, 1/2 tsp of

## BEEF PIE (Con't)

Mrs. Myron Albers  
Persia, Ia.

salt, paprika, celery salt, and pepper. Add 3 Tbsp. of shortening and mix thoroughly with fork. Add milk and stir until blended. Set aside.

Melt remaining 2 Tbsp. shortening in 10-inch frying pan and cook onions until tender. Add tomato soup, remaining 1/2 tsp. salt, and ground beef. Bring to a boil (do not brown meat, but stir mixture thoroughly together to make a smooth consistency).

Spread baking powder mixture on top of meat mixture and bake in hot oven (475°) for about 20 minutes.

Turn out of skillet upside down on large serving plate.

## HOT CHICKEN SALAD

Mrs. Verna Miller

2-1/2 cups cooked chicken	2 hard boiled eggs
4 Tbsp. flour	1/2 tsp. salt
4 Tbsp. butter	1/4 tsp. pepper
1 cup chicken broth	1/2 tsp. Worcester- shire sauce
1 cup diced celery	1 Tbsp. Lemon juice
2 tsp. minced onion	3/4 cup Miracle Whip
1/2 cup pecans or almonds	1 cup crushed potato chips

Melt butter; add flour to make a paste. Stir in broth gradually. Cook until mixture thickens stirring constantly. Add all other ingredients except chips and nuts. Arrange layer of chips on bottom of baking dish. Add chicken mixture and top with chips and nuts. Bake at 400° for 15 to 20 minutes. Serves 8.

### HOLIDAY CAULIFLOWER

Mrs. Myron Albers  
Persia, Iowa

1 large head cauliflower  
1/4 cup butter  
1 1/4 oz. can mushrooms  
1/4 cup diced green pepper  
1/3 cup flour  
2 cups milk  
1 tsp. salt  
1 cup shredded Swiss cheese  
2 Tbsp. chopped pimiento

Break cauliflower into medium sized flowerettes. Cook in boiling water until crisp tender, about 10 minutes. Drain well and set aside. In 2 quart saucepan saute mushrooms and green pepper in butter until tender. Blend in flour. Gradually stir in milk. Cook stirring constantly over medium heat until thick. Stir in salt, cheese, and pimiento. Place half the cauliflower in buttered 2 quart casserole. Cover with half the sauce. Add remaining cauliflower. Top with sauce. Bake at 325° for 15 minutes. Makes 8 servings.

### LIMA BEAN CASSEROLE

Mrs. Alda Albers  
Persia, Iowa

1 lb. lima beans  
1 cup sour cream  
1 cup brown sugar  
1/2 cup catsup

Place beans in salted water and cook until almost tender. Drain and place in a casserole. Combine the brown sugar, sour cream, and catsup.

### LIMA BEAN CASSEROLE (Con't)

Mrs. Alda Albers  
Persia, Iowa

Pour mixture over beans. Bake at 325° for 1 hour.

### HAMBURGER-POTATO CASSEROLE

Mrs. Marie Elkin

2 cups mashed potatoes  
1 lb. hamburger  
1/2 cup onion  
3 slices of cheese cut in strips  
Salt and pepper to taste

Brown hamburger and onion and pour off grease. Place 1 cup mashed potatoes in a 9"x13" pan. Pat until they cover entire bottom of pan. Put hamburger over potatoes, spreading evenly. Repeat. Add cheese. Bake at 350° until dish is warm. Cheese may be omitted.

### HAM, NOODLE CASSEROLE

Mrs. Alda Albers  
Persia, Iowa

2 cups cooked noodles  
1 cup cooked peas  
1/4 cup celery  
2 Tbsp. butter  
1-1/2 cup cooked ham  
2 Tbsp. chopped green pepper  
1 can mushroom soup  
1/2 cup milk

Put half of cooked noodles in bottom of a

## HAM, NOODLE CASSEROLE (Con't)

Mrs. Alda Albers  
Persia, Iowa

greased casserole. Top with peas. Cook celery in butter and add to casserole. Top with ham and green pepper. Add remaining noodles. Combine mushroom soup and milk. Pour over ham mixture. Bake 35 minutes in 350° oven. Serves 4 or 5.

## PORCUPINE MEAT BALLS

Mrs. Evelyn Poore

1 lb. ground beef  
1/2 cup raw rice  
1/4 cup finely chopped onion  
1 tsp. salt  
Dash of pepper  
1 can condensed tomato soup  
1 soup can water

Heat oven to 350°. Combine ground beef, rice, onion, salt, and pepper. Shape into 1-1/2 inch balls. Place in a single layer in a shallow 2-quart casserole. Combine soup and water and pour over balls. Cover and bake 1 hour. Serves 4 to 6.

The most difficult year of marriage is the one you're in.

## GROUND BEEF CASSEROLE

Mrs. Alda Albers  
Persia, Iowa

1 lb. ground beef  
1 diced onion  
2 tsp. salt  
1/2 tsp. pepper  
2 cups tomato juice  
1 No. 1 can Kidney beans (in chili sauce)  
4 cups cooked macaroni or spaghetti  
4 Tbsp. catsup

Brown beef and onion with salt and pepper in frying pan. Add beans and tomato juice. Place macaroni in casserole and add meat mixture. Mix well. Cover with the catsup. Bake in 300° to 325° oven for 1 hour. Will serve 10 to 12.

## BAKED SPAGETTI

Mrs. Margie  
Pickinpaugh  
1702 Ave. H

1 lb. spaghetti  
1 lb. hamburger  
1 medium sized can tomato juice  
cheese (american, cheddar, or any personal favorite)  
Salt, pepper, and chili powder to taste  
1 small onion

Brown the hamburger and onion with the salt, pepper, and chili powder. Boil the spaghetti for 10 minutes in salted water then drain and rinse with cold water. Put a layer of spaghetti in a 9"x13" pan, then a layer of

## BAKED SPAGETTI (Con't)

Mrs. Margie  
Pickinpaugh  
1702 Ave. H

hamburger, then pour on half the tomato juice. Repeat in the same order. Bake in 350° oven for 30 to 45 minutes.

## E-Z CASSEROLE

Mrs. Alda Albers  
Persia, Iowa

1-1/2 lb. ground beef  
1 tsp. salt  
1 Tbsp. minced onion  
1/8 tsp. pepper  
1/4 tsp. all Purpose seasoning  
1 lb. pkg. frozen french fries  
2 cans cream of mushroom soup  
2/3 can milk

Lightly spread ground beef in flat 8"x11" baking dish. Combine seasonings and sprinkle over meat. Put french fries over all. Mix soup and milk. Blend thoroughly and pour over top of french fries. Bake 45 minutes at 375°. Serves 6 to 8.

Worry is interest paid on trouble before it is due.

## NOODLE HAMBURGER DISH

Mrs. Calvin Bryson

Brown 1 onion in 1 Tbsp. bacon grease. Add 1 lb. of hamburger and steam for 10 minutes.

Boil 1 (7 oz.) pkg. noodles in salted water until tender.

Drain noodles and put into casserole.

Add 1 Tbsp. chopped green pepper, 1/2 cup celery cut into small pieces, 1 can tomato soup and rinse can with 1/4 cup water, 1 tsp. chili powder. Add meat and onions and stir mixtures together. Cover with cracker or bread crumbs. Bake 45 minutes in 325° oven.

## CALICO BEANS

Mrs. Alda Albers  
Persia, Iowa

1 large can pork and beans  
1 can kidney beans  
1 can butter beans  
1/4 lb. bacon (diced)  
1 lb. ground beef  
1 onion, chopped  
1/2 cup brown sugar  
1/2 cup catsup  
2 Tbsp. vinegar  
1/2 tsp. salt

Drain kidney and butter beans, saving the liquid. In skillet brown bacon, ground beef and onion. Combine all three cans of beans with browned ingredients and arrange in greased

### CALICO BEANS (Con't)

Mrs. Alda Albers  
Persia, Iowa

9"xl2" baking pan. Combine brown sugar, catsup, vinegar, and salt into a sauce. Pour sauce over ingredients in baking pan. If dish looks a little too dry, add some of the liquid saved from the beans. Bake in 350° oven for about 1 hour.

### HAMBURGER AND RICE CASSEROLE

Mrs. Thomas Schutt

1-1/2 lb. hamburger  
2 onions  
2 cups minute rice  
Salt and pepper to taste

Make into balls and place in casserole and pour tomato juice or tomatoes covering over half. Bake 350° for 1-1/2 to 2 hours.

### WIENER-STUFFED BAKED POTATOES

Mrs. Evelyn Poore

For each serving:  
1 Hormel Wiener  
1 baking potato

Using an apple corer, cut a tunnel lengthwise through each potato. The tunnel must be large enough to hold the hot dog. Push the hot dog into the hole. Bake on baking sheet in pre-heated 350° oven for 45 minutes to 1 hour, until potato is done. Serve with chive-and-onion sour cream.

### BAKED CHICKEN CASSEROLE

Mrs. Alda Albers  
Persia, Iowa

1 fat hen  
4 cups broth  
4 cups soft bread cubes  
4 eggs  
1 can mushroom soup

Cook hen and save broth. Bone and break chicken into pieces. Put into large bowl. Add bread and the eggs, beaten well, and broth. Mix and add salt to taste. Put into a baking pan 8"xl2" and cover with the soup as it comes from the can. Bake about an hour in a moderate oven. Cut into squares to serve. Serves 10 or 12.

### BARBECUED SPARE RIBS SAUCE

Mrs. Web Davis

1 cup catsup  
1/4 cup vinegar  
1 cup water  
Salt to taste  
1 onion, diced  
Dash of Worchester sauce  
Sprinkle of nutmeg

Put your Country Style Ribs in a flat baking pan and pour the above mixture over them. Bake in a 300° oven for a good 2 hours. If your ribs are good and thick, bake a little longer.

A man's mind is like his car. If it gets to knocking too much, he'd better have it overhauled or change it.

### BAKED MACARONI WITH TUNA

Mrs. Alda Albers  
Persia, Iowa

2 cups elbow macaroni, drained  
1 cup diced cheese  
1 7 oz. can Tuna, flaked  
2 Tbsp. butter  
1 can mushroom soup  
1 cup milk  
Salt and pepper to taste

Cook macaroni in salted water until tender.  
Drain and turn into a buttered 2 quart casserole.  
Add cheese, tuna, butter, soup, milk, and seasonings. Mix well. Bake in 350° oven about 30 minutes.

### PORK STEAK CASSEROLE

Mrs. Helen King

1 lb. lean pork, cubed  
1 small onion  
1 stalk celery  
Salt and pepper to taste

Combine in skillet in 2 Tbsp. salad oil and brown. Add 1 can chicken soup, 1 can mushroom soup, 1/2 cup uncooked rice, and 1 cup of water. Bake in covered casserole for 1 hour, uncover and bake another 1/2 hour at 350°.

If I can do some good today,  
If I can serve along life's way,  
If I can something helpful say,  
"Lord, show me how."

### HAMBURGER STEW

Mrs. Thomas Schutt

2-1/2 lbs. hamburger  
1 medium onion  
1-1/2 cups canned (drained) or frozen corn  
1-1/2 cups canned green beans (drained)  
Dash of garlic powder  
Salt and pepper to taste  
3 medium sized carrots  
6 large potatoes  
2 bay leaves  
1 Tbsp. sugar  
1 Tbsp Worcestershire sauce  
1 quart can tomato juice

Brown hamburger and onion together in a large pan. Add balance of ingredients. Cook slowly for approximately two hours.

### TOMATO SOUP MEAT LOAF

Mrs. Marie Elkin

1-1/2 lb. ground beef  
1/2 cup dry bread crumbs, rolled fine  
1 can (10 oz.) tomato soup (no water)  
1/4 cup chopped onion  
1 egg, slightly beaten  
1 tsp. salt  
Pepper to taste  
1 Tbsp. shortening  
1/2 tsp. prepared mustard  
2 slices of American cheese, cut in strips

Mix beef, crumbs, 1/4 cup soup, onion, egg, and seasoning - shape - bake at 350° for 40 minutes. Spoon off fat at intervals. Pour remaining soup mixed with mustard on loaves, top with cheese. Bake 5 minutes more. Use 9"x9" pan.

## SPAGHETTI AND MEAT

Mrs. Helen King

1 lb. ground beef  
1 chopped onion  
2 Tbsp. salad oil

Brown the above and add:

1 tsp. salt  
1/4 tsp. chili powder  
1/4 tsp. black pepper  
Few grains of red pepper  
1/2 tsp. tabasco sauce

Let simmer 10 minutes, then add 1 can tomato soup and 1 can mushroom soup. Simmer 1-1/2 hours. Add water if needed. Serve over cooked and drained spaghetti.

## DINNER-IN-A-DISH CASSEROLE

Mrs. Leonard  
Butterbaugh

Press in bottom of a 9"x11" baking dish 2 to 3 pounds of uncooked ground beef. Cook until done 1 package of frozen peas as directed on package. Drain and pour over the ground beef. Pour 2 cans of cream of mushroom soup over the peas and meat. On top of the peas place 1 bag of frozen tator tots. Bake 1 hour in a 350° oven. Serves 6 generously.

If there is anything that will endure  
The eye of God, because it still is pure,  
It is the spirit of a little child,  
Fresh from His hand, and therefore undefiled.

## SWEDISH MEAT BALLS

Nina Osborne

1 lb. ground ham  
1 lb. sausage or hamburger (I prefer hamburger)  
Mix and add:  
1 cup cracker crumbs  
1 cup milk  
2 eggs  
Salt and pepper to taste

Make into balls the size of small apples and put into a roaster. Pour following mixture over meat balls:

1 cup brown sugar  
1/2 cup diluted vinegar (1/8 cup water and 3/8  
vinegar)  
1 tsp. dry mustard (cream style may be used)

Bake covered 1 hour at 350°. Remove cover the last 15 to 20 minutes.

## LIVER PASTE

Mrs. Frank Bauman

2 cups milk  
1 lb. beef liver, ground  
1/2 lb. bacon, ground  
1 onion, ground  
2 oz. anchovy paste  
2 eggs beaten  
1/2 cup flour  
1 tsp. salt  
1/2 tsp. pepper

Mix ingredients and turn into a greased loaf pan. Place pan in a pan of hot water and bake 1-1/2 hours in a 350° oven.

### POTATO STUFFED MEAT ROLL

Mrs. Russ Williams

1 can cream of vegetable soup  
1/2 cup water  
3/4 cup instant dry potatoes  
1 egg

Mix soup and 1 can of water and heat to boiling.  
Add 1/2 cup boiling water and beat in instant potatoes. Stir in 1 egg.

1-1/2 to 2 lbs. ground beef  
2 Tbsp. minced onion  
2/3 cup oatmeal  
1 tsp. salt  
Dash of pepper  
1 egg

Mix meat, oatmeal, onion, egg, and seasonings.  
Pat on meat board or waxed paper in a rectangle.  
Place potato mixture on meat and shape into a cylinder. Roll as making a jelly roll. Bake in a 350° oven in baking dish for 1 hour and 15 minutes or until done.

### SIX CAN CASSEROLE

Mrs. Isa Davis

1 can cream of mushroom soup  
1 can chicken noodle soup  
7-1/4 oz. canned milk  
1 can chow mein noodles  
1 small can mushrooms (drained)  
1 can boned chicken

Combine soups and milk, heat; add remaining ingredients and heat again. Pour into a greased baking dish (9"x13") and bake for 1/2 hour at 350°.

### SAURKRAUT CASSEROLE

Nina Osborne

1 large can (quart) tomatoes  
1 large can (quart) kraut  
Drain part of juice from kraut and tomatoes.  
Brown 1/2 pound of chopped bacon.  
Dice one medium onion.  
Mix the above with 1 cup brown sugar, pour into a large baking dish and bake 30 to 40 minutes at 375°.

### FISH AND POTATO SCALLOP

Mrs. Karen Williams

2 pkgs. frozen fish fillets (I use perch)  
8 medium sized potatoes  
6 Tbsp flour  
1/4 lb. margarine  
Salt and Pepper to taste  
2 cups milk (approximately)  
1/2 lb. cheddar cheese, shredded

Place fish in bottom of oiled 9"x12" baking dish.  
Slice the potatoes thin and place a layer over the fish.  
Sprinkle with 3 Tbsp. of flour. Dot with half of the margarine and sprinkle with salt and pepper. Make another layer of potatoes, following with flour, margarine, salt, and pepper.  
Pour in enough milk to just barely cover the top layer.  
Sprinkle with shredded cheese.  
Bake 1-1/2 hours or until done at 350°.  
Serves 6 generously.

### HAMBURGER STROGONOFF

Mrs. Nile Batman  
29 Connie Circle

1 lb. hamburger  
1/2 onion, chopped  
Worchestershire sauce to taste  
Salt, pepper, and parsley flakes to taste  
8 oz. mushrooms  
1 cup sour cream (room temperature)

Brown hamburger and onions; add seasonings.  
Cook slow. Pour off grease. Add mushrooms  
(heat them). Add sour cream as ready to  
serve. Serve over rice.

### CASSEROLE MEAL

Mrs. Nina Osborne

1 lb. ground chuck  
1 cup drained peas or green beans.  
1/2 can mushroom soup  
1/2 can cream of celery soup  
Onion flakes  
Salt and pepper to taste  
1 lb. frozen potato puffs

Press raw meat in bottom of 9"x9" casserole;  
sprinkle with onion flakes, salt, and pepper.  
Cover meat with peas. Combine soups and pour  
over the peas. Top with frozen potato puffs  
placed in rows. Bake one hour at 350°.

Hush, my dear, lie still and slumber,  
Holy angels guard thy bed!  
Heavenly blessings without number  
Gently falling on thy head.

### HAMBURGER SKILLET DINNER

Mrs. John E. Schutt  
Omaha, Nebr.

1 lb. ground beef  
1 cup diced onion  
1 cup diced green pepper  
2 cups tomatoes  
1-1/2 cup dairy sour cream  
2 tsp. salt  
2 cups uncooked macaroni  
2 Tbsp. sugar  
1 Tbsp. chili powder

Brown beef, onion, and green pepper. Add  
tomatoes, sour cream, macaroni, and seasonings.  
Cover and bring to a boil, turn to simmer and  
steam for 25 minutes.

### GREEN BEAN AND TOMATO CASSEROLE

Mrs. Nina Osborne

1 quart green beans (drain most of liquid)  
2 cups canned tomatoes  
1 Tbsp. diced onion  
Diced bacon, salt, and pepper

Mix in casserole; top with rice checks. Bake  
45 to 50 minutes at 350°. Should be quite  
juicy.

Give love, and love to your heart will flow,  
A strength in your utmost need;  
Have faith and a score of hearts will show  
Their faith in your word and deed.

## FILLED HAMBURGERS

Mrs. Karen Williams

These hamburgers you make and bake - in the bun. They may be fixed in advance and stored in the refrigerator on a cookie sheet ready to pop into the oven when ready.

6 to 8 hamburger buns  
1-1/2 lbs. ground chuck  
2 Tbsp. finely chopped onion  
1 tsp. salt  
1/8 tsp. pepper  
2 cans tomato sauce

Hollow out centers of the buns, leaving bottom and a 1/2 inch rim. (You may use sliced or unsliced buns.) Crumble up the bread you have removed and mix well with meat, onion, salt, pepper, and 1-1/2 cans of the tomato sauce. Fill buns. Bake on cookie sheet in 375° oven for 20 minutes. Spoon remaining sauce over buns. Bake about 5 minutes more until sauce is hot.

## FRIED CHICKEN WITH STUFFING

Mrs. Alda Albers  
Persia, Iowa

1 large chicken, cut up  
Flour, salt and pepper  
Fat for browning chicken

Dredge chicken with flour to which salt and pepper has been added. Melt fat in frying pan and brown chicken to a golden brown. Place chicken in an oblong glass baking dish, arranging it on the outer edges. Put stuffing

## FRIED CHICKEN WITH STUFFING (Con't)

Mrs. Alda Albers  
Persia, Iowa

in center. Pour gravy over chicken. Cover with foil and bake at 325° for 1 hour or until chicken is tender.

### Stuffing:

6 cups bread crumbs  
2 Tbsp. onion, diced  
1/2 cup margarine, melted  
1 tsp. salt  
1 tsp. sage  
1/8 tsp. pepper  
1/2 tsp. all purpose seasoning  
1 can cream of chicken soup

Cook onions in margarine, then add bread, seasonings, and 1/2 of the chicken soup. Mix well and place in the center of the baking dish.

### Gravy:

Add enough water to remaining 1/2 can soup to make 1-1/2 cups. Put in pan in which dressing was prepared. Heat and pour over chicken.

## CABBAGE CASSEROLE

Mrs. Alda Albers  
Persia, Iowa

1 medium head cabbage  
1 can cream of mushroom soup  
1/4 tsp. onion seasoning  
1/4 tsp. Hickory smoke salt  
1/4 tsp. pepper  
1/4 tsp. bargecue spice  
Salt to taste

### CABBAGE CASSEROLE (Con't)

Mrs. Alda Albers  
Persia, Iowa

Cut up cabbage and place in casserole. Mix mushroom soup and seasonings and pour over the cabbage. Bake in 300° oven for 1 hour.

### 7-LAYER CASSEROLE

Mrs. Karen Williams

Pre-heat oven to 350°. Place these ingredients in layers in a 3 quart baking dish with a tight fitting lid:

1 cup uncooked rice  
1 can (17 oz.) whole kernal corn, drained  
Sprinkle with salt and pepper. Pour over  
1 can (8 oz.) tomato sauce and 1/2 can water  
1/2 cup each finely chopped onion and green  
pepper

2 to 3 lbs. ground beef  
Sprinkle with salt and pepper. Pour over second  
can of tomato sauce and 1/2 can water  
Cover meat with 4 (more if desired) strips of  
bacon. Cut in half if necessary

Cover dish and bake at 350° for 1 hour. Uncover  
and bake 30 minutes longer. Serves 6 generously.

Whenever a little child is born  
All night a soft wind rocks the corn;  
One more buttercup wakes to the morn,  
Somewhere, somewhere.

### PORK CASSEROLE DISH

Mrs. Alda Albers  
Persia, Iowa

Season and brown well 6 pieces pork steak or  
pork chops. Pour off fat. Put 1 thickly  
sliced onion on top of meat; then a layer of  
sliced carrots; then a layer of sliced potatoes.  
Season vegetables with salt and pepper.  
Dilute 1 can tomato soup with 1/2 cup water.  
Pour over meat and vegetables. Cover and cook  
until vegetables are done.

### CORN PONE PIE

Mrs. Kathy Batman  
29 Connie Circle

1-1/2 lbs. hamburger  
1 medium sized onion  
Salt and pepper to taste  
1 crushed garlic clove  
1 Tbs. parsley flakes  
2 Tbsp. chili powder  
1 1 lb. can tomatoes  
1 1 lb. can red beans  
1 recipe corn bread

Brown hamburger and onion in cast iron skillet.  
Add seasonings, tomatoes, and beans. Bring to  
a boil. Simmer 10 minutes. Mix cornbread.  
Drop by spoonfuls on top of meat mixture. Bake  
in 425° oven for 25 to 30 minutes.

I love these little people; and it is not a  
slight thing when they, who are so fresh  
from God, love us.

### ALL-AT-ONCE--SPAGHETTI

Mrs. Karen Williams

Everything cooks all in one pan; meat, sauce, and spaghetti. You can double or triple this recipe. Perfect for potluck suppers, buffets, spur of the moment entertaining. Keeps and carries well, heats up easily.

1 Tbsp. cooking oil  
1 large onion, chopped  
2 lbs. ground chuck  
2 tsp. salt  
Pepper to taste  
2 large cans tomato sauce  
2 cans water (use tomato sauce can to measure)  
1 8 oz. pkg. spaghetti  
Grated cheese

Heat oil in saucepan or skillet. Add onion and cook until soft. Crumble in beef. Stir and fry until meat loses red color. Sprinkle with salt and pepper. Pour in tomato sauce and water and bring to a boil. Break spaghetti in half; sprinkle in a little at a time, stirring it into the sauce and keeping it separated. Cover tightly and simmer 20 to 30 minutes. Stir once toward end of cooking time. Serve with cheese. Serves 4 to 6.

### BAKED CHICKEN 'N BUTTER AND CREAM

Mrs. Karen Williams

1/2 cup all purpose flour  
1-1/2 tsp. salt  
Dash of pepper  
1/2 tsp paprika  
1 2-1/2 to 3 lb. ready to cook broiler or fryer,  
cut up

### BAKED CHICKEN 'N BUTTER AND CREAM (Con't)

Mrs. Karen Williams

1/4 cup butter or margarine  
1/2 cup nonfat dry milk powder

Combine flour, salt, pepper, and paprika. Dip chicken in water, then coat well with flour mixture. Place chicken, skin side down, in a 13"x9" baking dish; slice butter thinly over chicken. Bake in a moderate oven (350°) for 30 minutes.

Mix dry milk powder with 1-1/2 cups hot water; pour around chicken. Return to oven and bake 1-1/4 hours longer or until chicken is tender. Remove chicken to hot platter.  
Makes 3 to 4 servings.

### BEEF BURGUNDY

Mrs. Nile Batman  
29 Connie Circle

2 2-1/2 lb. beef round steak  
1/4 cup flour  
1/4 cup butter or oleo  
1/2 to 1 cup chopped onion  
2 Tbsp. parsley flakes  
1 garlic clove, crushed  
1 tsp. salt  
Pepper to taste  
6 oz. mushrooms, drained  
1 cup burgundy  
1 cup sour cream

Cut steak into bite-sized pieces; coat with flour. Quickly brown steak on both sides in melted butter. Add onion and next 5 ingredients. Stir in mushrooms, wine, and 1/2 cup water. Bring to boiling; reduce heat and simmer, covered

### BEEF BURGUNDY (Con't)

Mrs. Nile Batman  
29 Connie Circle

about 1 hour or until tender. Add more water if necessary. Stir in the sour cream just before serving. Serve over rice.

### BAKED CARROTS

Mrs. Karen Williams

3 cups sliced carrots  
2 tsp. minced onion  
1/4 tsp. pepper  
3/4 cup bread crumbs  
2 tsp. melted butter  
4 tsp. grated cheese, if desired

Boil carrots in salted water until tender. Drain, reserving 1/2 cup of liquid, and mash well. Stir in bread crumbs, onions, butter, and pepper. Put in an oiled baking dish. Pour over reserved liquid; dot with additional butter; and sprinkle with cheese. Bake 25 minutes in 350° oven.

### GREEN RICE

Mrs. Karen Williams

3/4 cup green onions, sliced thin  
3 Tbsp. salad oil  
1 cup uncooked rice  
1/2 cup chopped green pepper  
1/4 cup chopped parsley  
2 cups hot chicken stock (boullion cubes and water may be used also)

### GREEN RICE (Con't)

Mrs. Karen Williams

1 tsp. salt (use less if using boullion cubes)  
1/4 tsp. pepper

Cook onions - use tops as well as white part - in salad oil until soft but not brown. Add remaining ingredients. Pour into 1-1/2 quart casserole with cover. Cover and bake at 350° for about 30 minutes until rice is tender. Toss lightly with fork before serving. Makes a good dish to replace potatoes. Serves 4 to 6.

### PORK CHOPS AND STUFFING

Mrs. Orpha Letner  
Marcus, Iowa

Brown pork chops (4) on both sides in oven-proof skillet; pour off drippings. Mix 3 cups soft bread cubes, 2 Tbsp. chopped onion, 1/4 cup melted butter, 1/4 cup water, 1/4 tsp. poultry seasoning. Place a mound of stuffing on each chop. Blend 1 can cream of celery or mushroom soup with 1/3 cup milk, and pour over chops and stuffing. Bake at 350° for about 1 hour.

Just where thou art, shine forth and glow;  
Just where thou art, 'tis better so;  
Serve thou the Lord with perfect heart,  
Not somewhere else, but where thou art.

## LIVER LOAF

Mrs. Christi  
Nielsen

2 lbs. pork liver  
1 lb. pork butt or sausage  
1 good sized onion  
Grind the above 2 or 3 times then add:  
3 eggs  
1/2 cup flour  
1 tsp. salt  
1/2 tsp. pepper  
1 cup milk

Mix and beat well.  
Bake in 2 loaf pans for at least 1-1/2 hours  
in a 350° oven. Set a pan of water in oven  
while meat is baking.

## WIENER ROLL-UPS

Mrs. Evelyn Poore

1/4 cup corn meal  
10 Wieners  
2 cups biscuit mix  
1/4 tsp. paprika  
2/3 cup milk  
Pickle relish, drained

Stir corn meal and paprika into biscuit mix.  
Add milk and stir vigorously 10 strokes.  
Roll out biscuit dough on floured board. Cut  
into 10 3-1/2"x5" oblongs. Sprinkle each  
biscuit piece with about 1 Tbsp. pickle relish.  
Place wiener on dough, roll up and seal with  
fork. Bake in preheated 425° oven 8 to 10  
minutes.

## CHEESEBURGER MEATLOAF

Betty Lovette  
500 Arnold Ave.

1-1/2 lbs. ground beef  
1 egg  
1/2 cup fine bread crumbs  
1/4 cup finely chopped parsley  
1 tsp. salt  
1/8 tsp. pepper  
1 can (8ozs.) tomato sauce with onions  
1 cup shredded cheddar cheese  
1/2 cup sweet pickle relish

Place ground beef, egg, bread crumbs, parsley,  
salt, and pepper in mixing bowl. Pour in 1/2 can  
tomato sauce with onions; reserve remaining  
tomato sauce. Mix meatloaf mixture thoroughly.  
Pack 1/2 mixture firmly into loaf pan. Sprinkle  
evenly with cheese and pickle relish. Pack  
remaining meatloaf mixture firmly on top. Bake  
at 350° for one hour. Pour off excess fat,  
pour remaining tomato sauce with onions on  
top. Bake 15 minutes more. Makes 6 servings.

## CHILI BURGERS

Mrs. Chris Mohr  
Country Club Acres

Brown 1 lb. hamburger with 2 Tbsp. onions.  
Combine:  
4 Tbsp. lemon juice  
1 Tbsp. Worcestershire sauce  
2 Tbsp. vinegar  
2 Tbsp. Brown sugar  
1 tsp. dry mustard  
1 cup catsup

Pour over hamburger along with 1/2 stick of

### CHILI BURGERS (Con't)

Mrs. Chris Mohr  
Country Club Acres

chili and simmer 45 minutes. Makes approximately 12 chili burgers.

### COMPANY CASSEROLE

Mrs. Betty Lovett  
500 Arnold Ave.

Cook - 4 cups frozen noodles and drain.

Cook - 1-1/2 lbs. hamburger  
2 8 oz. tomato sauce  
1/3 cup minced onion  
1 Tbsp. green pepper  
Salt and pepper  
1 tsp. oregano  
1 bud garlic  
1 tsp. chili powder

Combine in 2 quart casserole -  
1/2 cooked noodles and a layer  
of 1/2 lb. or 1 cup cottage cheese  
1 8 oz. Philadelphia cream cheese (Use  
half)  
1/4 cup sour cream  
Rest of noodles on top of this — put  
meat sauce on top and add 2 Tbsp. butter.

Cook at 375° for 45 minutes.

A baby is a sweet new blossom of humanity,  
fresh fallen from God's own home to flower  
on earth.

### SCALLOPED CHICKEN WITH DRESSING

Mrs. Berton Smith  
Carson, Iowa

#### Dressing:

1 quart chicken pieces  
1-1/2 quart bread cubes  
3/4 cup melted butter  
2 Tbsp. leaf sage, crumbled  
3/4 tsp. salt  
2 Tbsp. onion  
1/4 cup chicken stock

#### Gravy:

1 quart broth  
4 Tbsp. flour  
4 Tbsp. chicken fat

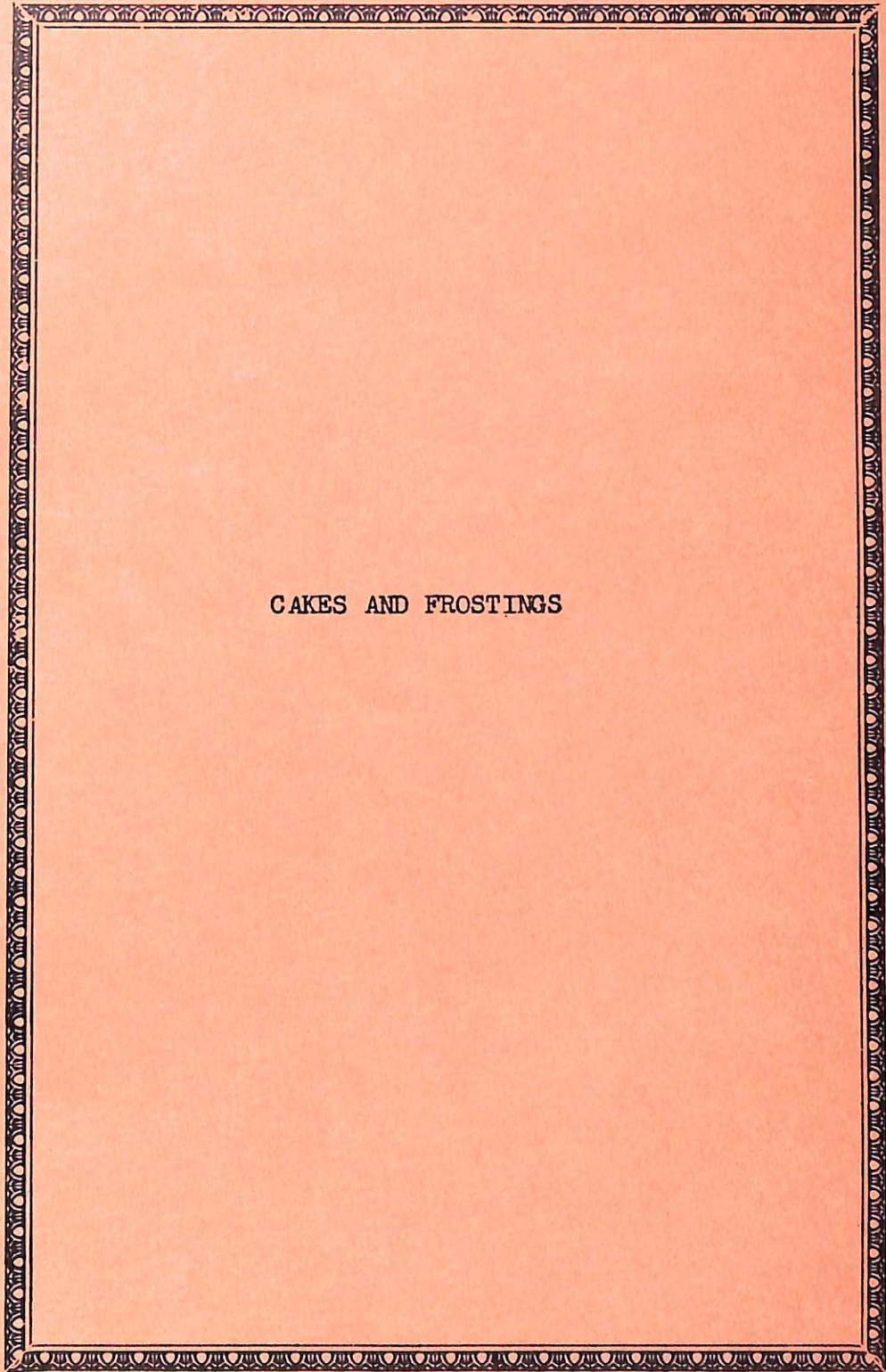
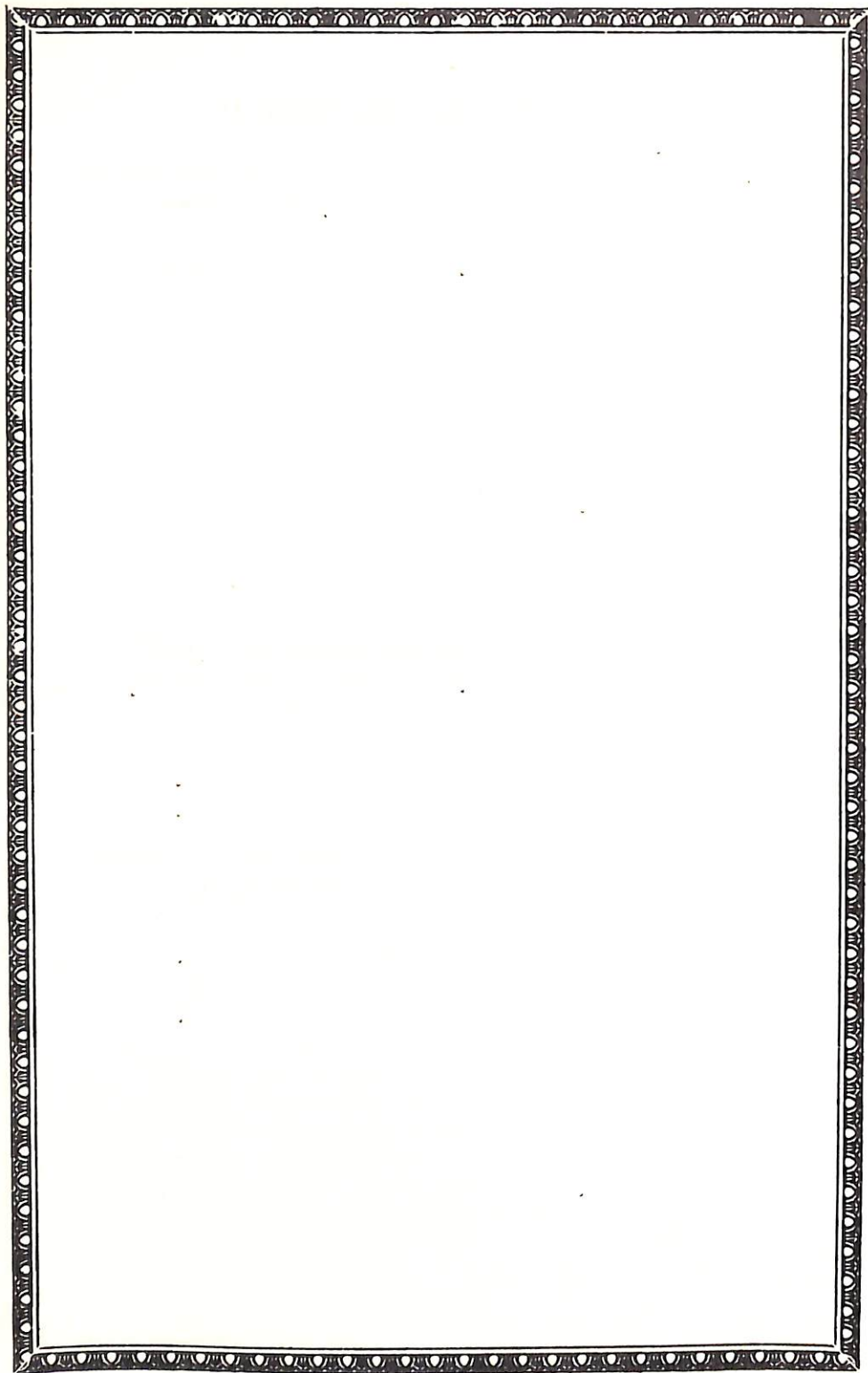
Mix dressing and chicken and place in 9"x12"  
pan. Pour gravy over all. Bake until dressing is  
brown (30 to 40 minutes) in a 350° oven.

### HOT DOG-KABOB

Mrs. Zilda Jipsen  
Emerson, Iowa

Wieners  
Pineapple chunks  
Green olives  
Hot dog buns

Cut wieners into 4 chunks. Alternate wiener  
pieces with pineapple chunks and green olives  
on metal skewers. Grill over medium coals 7 to  
10 minutes, turning frequently until browned.  
Serve in buttered, toasted wiener buns.



CAKES AND FROSTINGS

### CARROT CAKE

2 c flour  
2 c sugar  
2 tsp. soda  
2 tsp. cinnamon  
1 tsp. salt

Sift together the dry ingredients and add the following:

1-1/2 c oil  
3 c grated raw carrots  
4 eggs  
1/2 c pecans

Beat and bake 40 to 45 minutes at 350 degrees for layer cake and 1 hour for loaf cake.

Mrs. Ronald Bryson

### DANISH LAYER CAKE

Sponge cake:

1 c sifted cake flour  
1/4 tsp. cake flour  
grated rind from 1/2 lemon  
1-1/2 Tbsp. lemon juice  
5 egg yolks beaten  
5 egg whites  
1 c sugar

Sift flour & salt together 4 times. Add lemon rind and juice to beaten yolks & beat till thick. Beat egg whites till stiff but not dry. Fold in sugar & add yolks. Fold in flour, bake in 2 ungreased round layer pans 350 degrees for 1 hour.

Custard: Mix 3/4 c sugar & 2 Tbsp. cornstarch in sauce pan. Add 3 eggs & beat until light and fluffy. Add 1-1/2 c milk & cook on medium heat till thick. Remove from heat & add 1 tsp. vanilla. Cool &  
(Cont.)

blend in 1/2 c soft creamed butter. Cut both pans of cake so you have 4 layers. Place a layer of cake then a layer of the custard, another layer of cake then a layer of raspberry jam another layer of cake, custard and top it with the last layer of cake. You may frost this or just serve plain.

Mrs. Richard Moore

#### DATE SQUARES

1 pkg. dates                      1/2 c water  
1 c sugar                          1 c chopped nuts  
Cook until thick.

1 c brown sugar, packed      2-1/2 c rolled oats  
1 c shortening                  dash of salt  
1 tsp. soda in                  2 c flour  
1/4 c hot water                  2 eggs  
vanilla

Mix ingredients & divide dough in half. Roll on sheet of wax paper. Put filling on rolled half of dough. Then cover with other half of dough. Bake at 350 degrees about 20 minutes. Cut in squares and serve with whipped cream.

Mrs. Calvin Bryson

#### FRUIT COCKTAIL CAKE

1 c sugar                          1 egg  
1-1/4 c flour                      1 can fruit cocktail  
1 tsp. soda  
1/2 tsp. salt

Place cocktail in greased 9" x 12" pan, & top the mixture with 3/4 cup brown sugar & 1/2 c nuts. Bake 40 minutes at 325 degrees. Serve with ice cream or whipped cream.

Mrs. Richard Moore

#### COFFEE CAKE

Mrs. Thomas Schutt

1 yellow cake mix  
1/2 cup butter  
3/4 cup oil  
4 eggs  
1 pkg. 3 3/4 oz. Instant Vanilla Pudding  
3/4 cup water  
Beat above ingredients for 7 minutes. Add  
1/2 cup sugar  
3 Tbsp. cinnamon  
1 cup nuts

Bake 1 hour & 15 to 30 minutes in Greased Angel Food Cake Pan. 350 degree oven.

#### DEVIL'S FOOD CAKE

Mrs. Shirley Lee  
3125 7th Ave.

Cream thoroughly:  
2 cups sugar  
2 eggs  
1/2 cup shortening  
1/2 tsp. salt

1 Tbsp. vinegar  
2 tsp. soda  
Mix vinegar and soda and add to:  
1 cup milk  
1 tsp. vanilla

2 1/2 cups flour  
4 to 6 heaping tsp. cocoa

Add flour & milk mixtures alternately with creamed mixture & add 1 cup boiling water. Bake 50 min., 350 degree oven. 9 x 13" pan.

## RAW APPLE CAKE

Mrs. Helen Bryson

### Cream:

1/2 cup butter  
1 cup white sugar  
1/2 cup brown sugar  
2 eggs

### Sift together:

2 cups flour  
1 tsp. soda  
1/2 tsp. baking powder  
1 tsp. cinnamon  
1/2 tsp. nutmeg

Add these alternately with 1 cup milk to creamed mixture.

### Add:

2 cups apples cut finely  
1/2 cup nut meats

Pour into good size flat pan. Sprinkle topping:

1/2 cup brown sugar  
1/2 cup nut meats

Bake 30 to 40 minutes. 350 degree oven.

### Sauce for top of cake:

1 cup sugar  
1 large Tbsp. cornstarch  
1 Tbsp. butter  
1 1/2 cups boiling water  
pinch of salt

Bring to a boil and cook until it is clear, stirring constantly. Add 1 tsp. vanilla and 1/2 tsp. lemon extract. Just before you serve, spoon this sauce onto the cut pieces.

## CARROT LOAF CAKE

Mrs. Myron Albers  
Persia, Iowa

2 cups flour  
2 tsp. baking powder  
1/2 tsp. soda  
1 tsp. salt  
2 tsp. cinnamon  
2 cups sugar  
1 cup cooking oil  
4 eggs  
2 cups grated carrots  
1 cup crushed pineapple  
1 cup chopped nuts

Sift flour, baking powder, soda, salt & cinnamon together. Mix together the sugar, cooking oil & eggs, adding 1 egg at a time & beating well after each addition. Add dry ingredients to the mixture & beat well. Add carrots & crushed pineapple & nuts. Bake in 9 x 13 inch pan at 350 degree oven for about 30 minutes or until done. Frost with a simple powder sugar glaze.

## SALTINE CAKE

Evelyn Poore

6 egg whites  
3/4 tsp. cream of tartar  
2 cups sugar  
2 cups rolled saltine  
1 cup chopped nuts

Beat egg whites until frothy - add cream of tartar - beat egg whites until stiff. Fold in sugar - saltines and nuts. Bake 325 oven 30 minutes. Cool. Two cans cherry pie filling - cover with 2 packages dream whip

## OATMEAL CAKE

Mrs. Shirley Lee  
3125 - 7th Ave.

1 1/3 cups boiling water  
1/8 stick oleo or butter - add to water and add  
1 cup quick oats - cook one minute & let cool.

Add:

1 cup brown sugar  
2 eggs  
1 1/3 cups flour  
1 tsp. vanilla  
1/2 tsp. soda  
1/2 tsp. baking powder

Bake in greased pan (9 in.) 350 degree oven  
40 minutes.

Broiled Topping

3 Tbsp. butter  
1/2 cup brown sugar  
2 Tbsp. cream  
1/2 cup coconut  
1/2 cup nuts

Spread on baked cake. Put about 3 inches under  
broiler (low heat) until brown (3 to 5 min.)

An old pair of pinking shears makes a fine  
cookie cutter and pastry trimmer. Use them  
to trim the edges of pies, to cut fancy  
sandwiches, or to cut cookies into odd shapes  
to delight the children. It only takes a  
minute.

## FAVORITE COCOA CAKE

Mrs. Thomas Schutt

Sift & mix together in bowl:

2 1/2 cups flour  
2 cups sugar  
6 Tbsp. cocoa  
2 tsp. soda  
pinch salt

Add:

1 tsp. vanilla  
4 eggs, beaten  
2 cups sour cream

Mix well. Pour on large cookie sheet and bake  
in 350 degree oven 25 - 35 minutes. Makes a  
big cake.

## BROWNIES

Jeanette Houston

Cream:

3 sticks of oleo  
2 cups sugar

Add:

2 eggs, beaten  
1 cup milk  
1 tsp. vanilla

Sift & add:

2 cups flour  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
3/4 cup cocoa

Bake at 350 degrees for 25 minutes in a greased  
17x11 inch pan.

## CHOCOLATE CHIP CAKE

Betty Lovette  
500 Arnold Ave.

1 cup chopped dates  
1 1/4 cup boiling water  
3/4 cup shortening  
1 cup white sugar  
2 eggs  
2 cups flour  
1 tsp. baking powder  
1 tsp. soda  
1/4 tsp. salt  
1/2 cup coconut  
1/2 cup chocolate chips  
1/2 cup brown sugar  
1/2 cup nuts

Pour boiling water over dates & let cool. Cream together shortening, white sugar; add eggs & beat well. Sift together flour, baking powder, soda & salt & add with date mixture to creamed ingredients. Put in greased pan 9x13. Mix together nuts, brown sugar, coconut & chocolate chips. Spread evenly over top of batter. Bake in 350 degree oven for 35-40 minutes.

## OATMEAL CAKE

Helen Bryson

1 1/2 cups boiling water  
1 cup Quick cooking oatmeal (uncooked)  
1 stick (1/2 cup) oleo  
2 eggs  
1 cup brown sugar  
1 cup white sugar  
1 1/3 cups sifted flour  
1 tsp. soda

(Con't. on next page)

## OATMEAL CAKE, CON'T.

1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 tsp. salt

Put oatmeal, oleo & boiling water in bowl & stir, cover & let stand 20 minutes. Add 2 eggs, beat well. Add remaining ingredients & mix thoroughly. Pour into a greased & floured 9 1/2 x 13 inch pan. Bake 350 degrees for 35 minutes or until done. (This cake does not rise high). Let cool slightly & spread with following topping:

6 Tbsp. butter  
1 cup coconut  
1/4 cup cream  
1/2 cup brown sugar  
1 cup chopped nuts  
1 tsp. vanilla

Spread on top of cake while still warm. Put under broiler for a few minutes to brown. Watch carefully as it will burn easily.

## NAMELESS CAKE

Mrs. Ed Fowler  
20 Crestview

3/4 cup shortening  
1 1/2 cups sugar  
3 eggs  
1 3/4 cups flour  
1/2 tsp. baking powder  
1/2 tsp. each soda, soda & nutmeg  
1 tsp. cinnamon  
2 Tbsp. cocoa  
3/4 cup sour milk  
1 tsp. each vanilla & lemon  
1/2 cup nuts, toasted (Con't on next page)

### NAMELESS CAKE CON'T.

Cream shortening, add sugar gradually. Blend in 3 well-beaten eggs. Sift all dry ingredients together, and add to creamed mixture alternately with sour milk. Add flavorings & nuts. Bake 30 Minutes at 350 degrees.

#### ICING

6 Tbsp. butter  
1 egg yolk  
3 cups powdered sugar  
1 1/2 Tbsp. cocoa  
1 tsp. cinnamon  
1 Tbsp. hot coffee

### APPLESAUCE CAKE

Mrs. Gary Albers  
Persia, Iowa

Make a meringue of 2 egg whites & 1/3 cup sugar.

Set aside.

2 1/2 cups cake flour  
1 1/4 tsp. baking powder  
1 1/4 tsp. soda  
1 tsp. salt  
1 tsp. cinnamon  
1/2 cup lard  
1 1/3 cups sugar  
1 cup applesauce  
2/3 cup buttermilk  
2 egg yolks

Sift together dry ingredients. Cream lard with sugar & add dry ingredients, applesauce & 1/3 cup buttermilk. Beat 2 minutes in electric mixer & add egg yolks & 1/3 cup buttermilk. Beat 1 min. more. Add meringue & beat 1 min. Use 9x13" pan & bake 350 degrees, 35-40 minutes.

### \$200 OR RED VELVET CAKE

Mrs. Ed Fowler  
20 Crestview

Mix 2 oz. Red coloring with 3 Tbsp. cocoa.  
Set aside. Cream:  
1/2 cup Crisco  
1 1/2 cups sugar  
Add 2 eggs & coloring mixture. Mix well. Add:  
1 cup buttermilk  
2 1/4 cups cake flour, sifted with scant tsp. salt  
1 tsp. vanilla  
Remove from mixer. Add 1 Tbsp. vinegar & 1 tsp. baking soda. Mix in with spoon.  
Bake 30-35 minutes at 350 degrees.

#### ICING

Mix & cook until thick as paste, 4 Tbsp. flour & 1 cup milk. Cool. Mix 1/2 cup butter & 1/2 cup Crisco. Add 1 cup sugar & beat 4 minutes. Add milk paste. Add 2 tsp. vanilla plus 3 Tbsp. powdered sugar.

### CHERRY CAKE

Mrs. Gary Albers  
Persia, Iowa

2 cups sifted confectioner's sugar  
1 cup butter or margarine. Cream.  
Add 3 eggs - one at a time  
1 tsp. vanilla  
2 1/2 cups sifted flour  
1 can (1 lb. 14 oz.) drained red pitted cherries  
Spread one half batter in 9x13 pan, add cherries, add balance of batter. Bake 375 degrees 45 min.  
While cake is still warm, sprinkle with confectioner's sugar.

## PUMPKIN CAKE

Berniece Dahlke

1/2 cup shortening  
1 1/2 cups sugar  
2 eggs, beaten  
1 cup pumpkin  
3/4 cup milk  
1 tsp. vanilla  
1/2 cup chopped nuts  
2 1/4 cups sifted cake flour  
3 tsp. baking powder  
1/2 tsp. soda  
1/2 tsp. salt  
1/2 tsp. cinnamon  
1/2 tsp. ginger  
1/2 tsp. nutmeg

Sift dry ingredients. Add vanilla to milk. Cream shortening & sugar. Add eggs & pumpkin. Add dry ingredients alternately with milk to creamed mixture. Mix nuts with the last of the flour & add. Bake in greased 8x12" cake pan for 30-35 minutes at 350 degrees. When cool, frost with powdered sugar icing or serve with whipped cream.

## TOPSY TURVY DATE CAKE

Berniece Dahlke

1 cup sifted flour  
1/3 cup sugar  
2 tsp. baking powder  
1/4 tsp. salt  
1/2 cup milk  
1/2 cup chopped nuts  
1 cup cut-up dates  
3/4 cup water

(Con't on next page)

## TOPSY TURVY DATE CAKE CON'T.

3/4 cup orange juice  
2/3 cup brown sugar (packed)  
3 Tbsp. butter

Sift together flour, sugar, baking powder & salt. Stir in milk, nuts & dates. Spread evenly in greased 8" square pan. Mix water, orange juice, brown sugar & butter in sauce pan & bring to boil, stirring to blend. Pour over batter (do not stir). Bake 50-55 minutes at 350 degrees. Sauce forms on bottom.

## CHERRY CONFETTI CAKE

Betty Lovette  
500 Arnold Ave.

3 cups cake flour  
2 tsp. baking powder  
1 tsp. salt  
1 cup shortening (half butter)  
4 cups powdered sugar  
1 tsp. almond extract  
4 eggs  
1 cup milk  
1/2 cup nuts (almonds preferred)  
1 cup maraschino cherries (finely cut)  
Sift flour, baking powder & salt. Cream shortening, gradually add powdered sugar, creaming well. Blend in extract & the eggs, one at a time. Beat 1 minute. Add milk alternately with dry ingredients. Blend thoroughly after each addition, with electric mixer - use low speed. Fold in nutmeats & cherries. Pour in well greased & lightly floured 10" tube pan. Cut gently through batter to break large air bubbles. Bake in moderate 350 degree oven 60-65 minutes. While warm spread top with butter; sprinkle with cinnamon & sugar.

## BANANA SPICE CUP CAKES

Mary Egland

2 1/2 cups sifted cake flour  
2 1/2 tsp. baking powder  
1/2 tsp. soda  
3/4 tsp. salt  
1/8 tsp. cloves  
1 1/4 tsp. cinnamon  
1/2 tsp. nutmeg  
1/2 cup shortening  
1 1/4 cups sugar  
2 eggs  
1 tsp. vanilla  
1 1/4 cups mashed ripe bananas (3 to 4)  
1/4 cup milk

Sift together the flour, baking powder, soda, salt & spices. Cream shortening until soft & smooth; then add sugar gradually, creaming until light & fluffy. Add eggs, one at a time, & beat well; add vanilla & blend. Add flour mixture, alternately with combined bananas & milk, beating each time until batter is smooth. Bake in greased cup cake pans in a moderate oven (375 degrees) about 25 minutes. Make about 18 large cup cakes. The cup cakes may be frosted with Seven-Minute Frosting or with a powdered sugar butter icing.

Whip one cup of cream, sweeten to taste and fold in two tablespoons chopped, salted peanuts to make a tasty topping for fresh-from-the-oven gingerbread.

## LEMON CAKE

Mrs. Myron Albers  
Persia, Iowa

1 pkg. lemon cake mix  
1 pkg. instant lemon pudding mix  
4 eggs, unbeaten  
3/4 cup water  
3/4 cup salad oil

### Topping:

2 cups powdered sugar  
1/4 cup orange juice  
1 to 3 Tbsp. salad oil

Mix the cake & pudding together. Add eggs, water & oil. Mix together, beating well. Bake 35 to 45 minutes in moderate oven 350 degrees. While hot, put on the topping. Prick cake with a fork up & down the length of the cake & pour over the topping to make a glaze. Serves 12 to 16.

## SPICE CAKE

Mrs. D. M. Taylor

1 cup sugar  
1 cup clabbered milk  
1/2 cup shortening  
2 eggs  
2 cups flour  
1 small tsp. soda  
1 tsp. baking powder  
2 tsp. cinnamon  
1 tsp. cloves  
1 tsp. nutmeg  
1/2 tsp. salt  
1 tsp. vanilla

Mix in order given, beat & bake in greased 9 x 13 pan at 350 degrees for 35 to 40 minutes.

### STRAWBERRY DELIGHT CAKE

Mrs. Myron Albers  
Persia, Iowa

1 pkg. white cake mix  
2 3 oz. packages strawberry-flavored gelatin  
2 cups boiling water  
1 pint prepared whipped topping  
1 3 1/2 oz. pkg. strawberry flavor quick dessert mix

Mix cake according to directions and bake in 9x13 pan. Five minutes before cake is done, dissolve gelatin in boiling water. Remove cake from oven & poke holes with fork in top of cake (do this generously). Pour hot liquid gelatin slowly & as evenly as possible over entire cake. Refrigerate immediately. Prepare strawberry-flavor whipped dessert mix as directed on package & refrigerate for 1 hour, then spread on cooled cake. Continue chilling in refrigerator for another hour. Then spread with prepared whipped topping. Refrigerate until serving time. Serves 12 or more.

### DARK DEVILS FOOD CAKE

Mrs. Thomas Schutt

2 cups flour  
1/3 tsp. baking powder  
1 tsp. salt  
1 3/4 cups sugar  
1 3/4 tsp. soda  
2/3 cup cocoa  
2/3 cup soft shortening  
1 cup water  
1 tsp. vanilla.  
Beat all together for 2 minutes. Then add 3 eggs. Beat 2 minutes. Bake 350 degree oven.

### WESSON OIL CHOCOLATE CAKE

Mrs. Nile Batman  
29 Connie Circle

1 cup buttermilk  
1 cup wesson oil  
2 cups sugar  
2 eggs (beaten)  
1 tsp. vanilla  
2 1/2 cups flour  
3/4 cup cocoa  
2 tsp. soda  
1/4 tsp. salt  
Mix dry ingredients together  
1 cup boiling water

Mix eggs & sugar together. Add oil, buttermilk, dry ingredients, vanilla & boiling water last. (Batter is quite thin). Bake at 325 degrees, 30-45 minutes. Use 9x12 cake pan.

### BROWNIES

Mrs. Alice Hoffman  
Persia, Iowa

1/2 cup margarine  
1 cup sugar  
4 eggs  
1 cup plus 1 Tbsp. flour  
1 (1 lb.) can Hershey's syrup  
1/2 cup nuts  
1 tsp. vanilla

Combine and bake at 325 degrees 20-30 minutes. May have to bake 35 minutes, depending on oven. Use 11x15 inch pan.

### FROSTING FOR BROWNIES

Mrs. Alice Hoffman  
Persia, Iowa

6 Tbsp. margarine  
6 Tbsp. milk  
1 1/2 cups white sugar

Bring to boil & boil for 30 seconds only.  
Add 1/2 cup chocolate chips & vanilla.

### BANANA CAKE

Mrs. Thomas Schutt

1 1/2 cups sugar  
2 cups flour  
1/2 tsp. salt  
1 tsp. soda  
2 eggs  
1 cup sour cream  
2 bananas, mashed  
1 tsp. baking powder  
1 tsp. vanilla

Bake in 350 degree oven in 13x9" pan for 35  
to 45 minutes.

When you are baking in glass, remember that the  
temperatures given in most recipes are based on  
the use of aluminum. Reduce the heat 25 degrees  
because glass absorbs and holds more heat.

### COFFEE CAKE

Mrs. James Hilz

1 cup shortening  
1 cup sugar  
2 eggs  
1/2 tsp. salt  
3 tsp. baking powder  
3 cups flour  
1 cup milk  
1 tsp. vanilla

#### Filling:

1 1/2 cups brown sugar  
1 cup nuts  
2 tsp. cinnamon

#### Method:

Pour 1/2 batter into 8"x12" pan. Sprinkle 1/2  
of filling over this. Add remainder of batter.  
Sprinkle the other 1/2 filling over it. Last  
of all pour 1/2 cup melted oleo over top. Bake  
350 degrees for about one hour.

### FUDGE FROSTING

Mrs. Judy Smith  
2918 Avenue C

1 cup sugar  
1 oz. finely cut chocolate  
1/3 cup milk  
1/4 cup butter  
1 tsp. vanilla  
pinch of salt

Combine sugar, chocolate, milk, butter & salt &  
bring to full rolling boil. Boil 1 1/2 minutes  
& turn burner off, but leaving pan on burner for  
15 seconds longer. Remove & set pan in cold  
water. Cool slightly, & add 1 tsp. vanilla.  
Beat until right consistency to spread. Will  
cover a 9"x9" cake.

## BANANA CHIFFON CAKE

Ramah Lee Bryson

Sift first and measure  
2 1/4 cups cake flour

Then add to it:

1 1/2 cups sugar  
3 tsp. baking powder  
1 tsp. salt

Sift all above together into a large bowl.

Then make a well and add:

1/2 cup mazola oil  
5 unbeaten egg yolks  
1 tsp. vanilla  
3/4 cup cold water  
2/3 cup mashed bananas

Beat with spoon until smooth

Then measure into another large bowl:

1 cup egg whites  
1/2 tsp. cream of tarter

Whip until very stiff and peaks form.

Pour egg yolk mixture slowly over whipped whites,  
gently folding in, just until blended. Don't  
stir.

Bake in 10 inch tube, ungreased 55 minutes at  
325 degrees - then 350 degrees 10 to 15 minutes  
more.

Turn upside down and let cool in pan.

A few drops of lemon extract will remove almost  
any odor from your hands or cooking utensils.

## CARROT CAKE

Mrs. C. J. Sprinkel  
1719 So. 8th St.

2 cups flour  
2 cups sugar  
1 1/2 tsp. baking soda  
2 tsp. cinnamon  
1/4 tsp. salt  
1 1/2 cups oil  
4 eggs  
3 cups grated carrots  
1/2 cup walnuts (optional)

Mix dry ingredients. Add oil. Beat well.  
Add eggs one at a time. Beat well after each  
addition. Stir in carrots and nuts. Bake in  
a 10" x 14" pan at 350 degrees for 35-40 minutes.

### Icing for the Cake

1/2 stick margarine  
1 pkg. cream cheese (3 oz.)  
1 cup powdered sugar  
1 tsp. vanilla  
Dash salt  
Beat until fluffy. Spread on cooled cake.

## CHOCOLATE CAKE (QUICK)

Mrs. Fred Dofner

Pour 1 1/2 cup boiling water over 3/4 cup  
butter or (1 1/2 stick oleo).  
Add 2 cups sugar  
Sift and add to above:  
2 cups flour  
2 tsp. soda  
1 tsp. salt  
1/2 cup cocoa  
Add 2 eggs & 1 tsp. vanilla. 350 oven, 30-40 min.

## GRAHAM CRACKER CAKE

Evelyn Poore

1/2 cup shortening  
1 cup sugar  
1 tsp. vanilla  
1 tsp. baking soda  
28 graham crackers  
2 Tbsp. white flour  
1 cup milk  
3 egg yolks  
1 cup walnuts  
3 stiffened egg whites

Cream sugar and shortening - add vanilla & egg yolks. Ground graham crackers - mix with soda and flour.

Add 1/2 of the graham cracker & flour mixture with all of the milk - mix well. Add graham cracker & milk mixture alternately with rest of the dry graham crackers & flour mixture - mix well.

Add walnuts - Beat egg whites until stiff - fold into mixture. Grease & flour 2 8" pans - bake 30-35 minutes - 350 degrees.

### Frosting:

1 Tbsp. Crisco  
1 Tbsp. butter  
1 box powdered sugar  
1 tsp. lemon juice & little milk  
Beat with milk until smooth

Here's a suggestion for keeping brown sugar soft for easy mixing. Put it in a container with a tight fitting lid; place a whole lemon on top of the sugar. This will keep it soft for measuring and mixing.

## COFFEE CAKE

Mrs. Shirley Lee  
3125 - 7th Avenue

Mix thoroughly:  
3/4 cup sugar  
1/4 cup shortening  
1 egg  
Stir in 1/2 cup milk  
Sift together and stir in:  
1 1/2 cups flour  
2 tsp. baking powder  
1/2 tsp. salt

### Filling:

1/2 cup brown sugar  
2 Tbsp. flour  
2 tsp. cinnamon  
2 Tbsp. melted butter  
1/2 cup nuts

Spread 1/2 batter in greased pan. Add 1/2 filling - batter - filling on top. Bake 25 - 35 minutes at 375 degree oven.

## GLAZED ORANGE CAKE

Mrs. Fred Dofner

Cream:  
1 cup butter  
2 cups sugar  
Add 1 tsp. vanilla  
2 Tbsp. orange rind  
Add 5 eggs - one at a time  
Sift & add to above:  
3 cups flour  
1 Tbsp. baking powder  
pinch of salt  
Add alternately with 3/4 cup milk

(Con't on next page)

### GLAZED ORANGE CAKE CON'T.

Bake in 350 degree oven for 1 hour. Bake in tube pan that has been greased & floured.

Glaze with:

1/4 cup butter

2/3 cup sugar

1/2 cup orange juice

Boil together 1 minute. Pour over the cake while still in the pan & cake is still warm - but remove cake from pan when it is cooled.

### BROWNIES

Mrs. Myron Albers  
Persia, Iowa

Melt together:

1 cup oleo

8 squares chocolate

Whip:

3 cups sugar

6 eggs

Add eggs and sugar to the chocolate & oleo.

Mix into the above ingredients:

2 3/4 cups flour

1/2 tsp. salt

2 cups nuts

Bake in moderate oven (350 degrees for 20 minutes). Pour on 10" x 15" cookie sheet.

To chocolate cake batter, add one melted chocolate mint. The blend of the mint and chocolate flavors is pleasing.

### FRENCH CREAM FILLED COFFEE CAKE

Barbara Richter

French Cream:

Cook: 3 heaping Tbsp. flour

1 cup milk

Cool to icy (about 2 hours).

Whip: 3/4 cup shortening

1 cup sugar

1 tsp. vanilla

Add cooled mixture and beat 10 minutes.

Coffee Cake:

1/2 cup butter or shortening

1 cup sugar

2 1/2 cups flour

1 tsp. salt

4 tsp. baking powder

2/3 cup milk

4 beaten eggs

1 tsp. vanilla

Cream butter or shortening, add sugar gradually.

Sift flour, salt and baking powder together.

Add dry ingredients alternately with milk and

vanilla. Add well beaten eggs, mix until well

blended. Pour into greased 9x13 inch pan.

Sprinkle with French Topping. Bake at 375 degree

for 30 to 40 minutes.

French Topping:

1/4 cup flour

1/4 cup butter

2 Tbsp. sugar

Mix together and sprinkle on top of unbaked coffee

cake. When coffee cake is cooled, turn out of

pan, split cake lengthwise. Put French Cream

between them.

## CHOCOLATE CINNAMON CAKE

Barbara Richter

### Combine:

2 cups sugar  
2 cups flour  
Dash salt

### Add:

2 eggs  
1/2 cup buttermilk (milk)  
1 tsp. soda  
1 tsp. cinnamon  
1 tsp. vanilla

### Bring to boil in small pan:

1 stick oleo  
1/4 cup crisco  
4 Tbsp. cocoa  
1 cup water

and add to other ingredients. Bake on greased jelly roll pan for 15-20 minutes at 400 degrees.

### Frosting:

Melt 1 stick oleo over low heat; add:  
1 box powdered sugar  
4 Tbsp. cocoa  
1 tsp. vanilla  
4 to 6 Tbsp. milk

Frost cake immediately with cake and frosting both hot.

If your mixing bowl moves around annoyingly while you are beating something, place a damp cloth under the bowl and it will stay steady.

## SPICE LAYER CAKE

Mrs. Fred Trimble

1/2 cup shortening  
1/2 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. cloves  
1 tsp. allspice  
1/2 tsp. nutmeg  
1 cup brown sugar (packed)  
2 eggs, unbeaten  
2 1/2 cups sifted flour  
2 tsp. baking powder  
1/2 tsp. soda  
1 cup sour milk

Combine shortening, salt & spices. Add brown sugar gradually & cream until light & fluffy. Add eggs, & beat. Sift flour, baking powder & soda 3 times. Add small amount at a time alternately with milk & beat until smooth. Bake in 2 - 9" layer cake pans at 375 degrees for 20 to 25 minutes. Top with Coffee Raisin Frosting.

## COFFEE RAISIN FROSTING

Mrs. Fred Trimble

2 Tbsp. shortening  
2 Tbsp. butter  
1/4 tsp. salt  
3 cups confectioners sugar  
3 Tbsp. strong hot coffee  
2 Tbsp. cream, scalded  
1/3 cup ground raisins  
1/2 cup nuts, if desired  
Combine shortening, butter & salt. Beat in 1/2 cup sugar. Add coffee, alternately with remaining sugar. Add hot cream and beat well. Add raisins & nuts if desired.

### ONE-BOWL CHOCOLATE CAKE

Shirley Reynolds

Pour 1 cup boiling water over 3 Squares unsweetened chocolate in large mixing bowl, & stir until melted. While the chocolate is cooling, measure:

2 cups flour  
2 cups granulated sugar  
1 tsp. salt  
1 tsp. soda  
1/2 cup vegetable shortening  
1/2 cup milk (sour or sweet)  
2 eggs  
1 tsp. vanilla

Put all ingredients in bowl with chocolate & mix. Bake 30 - 35 minutes at 350 degrees. Makes 2 layers or 36 cupcakes.

### MINUTE FUDGE FROSTING

Shirley Reynolds

1 Sq. (1 oz.) unsweetened chocolate  
1 cup granulated sugar  
1/3 cup milk  
1/4 cup vegetable shortening  
1/4 tsp. salt  
1 tsp. vanilla

Place chocolate, sugar, milk, shortening & salt in saucepan. Bring to full rolling boil stirring constantly. Boil 1 minute. Beat until lukewarm. Add vanilla.

### OATMEAL RAISIN CAKE

Mrs. John E. Schutt  
9236 Ruggles  
Omaha, Nebraska

1 cup ground raisins (mix 1 tsp. cooking oil to raisins to grind easily)  
1 cup oatmeal  
1 1/2 cups hot water  
1 cup brown sugar  
1 cup white sugar  
1 cup butter  
2 eggs  
1 1/2 cups flour  
1 tsp. baking soda  
1 tsp. cinnamon  
1/2 tsp. salt

Pour hot water over oatmeal & let stand. Cream together the sugars & butter, add eggs & cream well. Sift dry ingredients & add to creamed mixture, add raisins & oatmeal. Beat well. Pour into 9"x13" greased pan. Bake 35 minutes in 350 degree oven.

### ICING

Melt 3/4 cup butter  
Add 1 Tbsp. Milk  
3/4 cup brown sugar  
Boil 1 minute the above ingredients  
Add 1 cup coconut  
1 cup pecan pieces

Pour on top of hot cake. Place under broiler until bubbly or bake in 400 degree oven for 7-10 minutes.

### SOUR CREAM COFFEE CAKE

Mrs. John E. Schutt  
9236 Ruggles  
Omaha, Nebraska

#### Cream:

1/2 cup oleo  
1 cup sugar  
Add:  
2 eggs  
2 cups flour  
1/2 tsp. salt  
1 tsp. baking powder  
1 tsp. baking soda  
1 cup sour cream  
1 tsp. vanilla

#### FILLING

1 tsp. vanilla  
1/3 cup brown sugar  
1/4 cup white sugar  
1 tsp. cinnamon

Pour 1/2 of batter in pan & sprinkle 1/2 of filling over batter. Pour in remaining batter & sprinkle rest of sugar over batter.

### RHUBARB CAKE

Janet Moore

1 1/2 cups rhubarb cut fine (frozen may be used)  
1 1/2 cups brown sugar (packed)  
1/2 cup shortening  
1 egg  
1/2 tsp. salt  
1 cup sour milk or buttermilk

(Con't on next page)

### RHUBARB CAKE CON'T.

1 tsp. soda  
1 tsp. vanilla  
2 cups flour

Cream sugar & shortening, add egg & salt, stir in sour milk, soda, vanilla & flour. Add rhubarb. Pour batter into oblong pan. Sprinkle mixture of 1/4 cup sugar & 1 tsp. cinnamon over the top. Bake 375 degrees for 30-35 minutes.

### PRUNE CAKE

Mrs. Leonard Butterbaugh

1/2 cup shortening  
1 1/2 cups sugar  
3 eggs  
2 cups flour  
1 tsp. soda  
1/2 tsp. salt  
1 tsp. baking powder  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 tsp. allspice  
1 cup sour milk  
1 cup cooked prunes (chopped)

Cream shortening, add sugar gradually. Add well beaten eggs. Sift flour, salt, soda, baking powder & spices; add alternately with sour milk (sour milk can be made by adding 1 Tbsp. vinegar to 1 cup milk). Add well drained prunes. (cook prunes until tender). Bake in 350 degree oven approximately 1 hour or until done.

## CRAZY OR WHACKY CAKE

Mrs. Chris Mohr  
Country Club Acres  
Mrs. Russ Williams

3 cups flour  
2 cups sugar  
1/2 cup cocoa  
2 tsp. soda  
1/2 tsp. salt  
2/3 cup salad oil  
2 tsp. vanilla  
2 Tbsp. vinegar  
2 cups cold water

Mix together in 9"x11" ungreased cake pan the flour, sugar, cocoa, soda & salt. Make 3 wells in flour mixture and add vinegar in one well, vanilla in one and salad oil in one. Pour cold water over entire mixture and stir well with fork and rubber spatula. Bake at 350 degrees for 40-50 minutes.

### EASY TOPPING - (If Desired)

3/4 cup brown sugar  
3/4 cup coconut  
3/4 cup chocolate chips  
3/4 cup nuts (if desired)

Mix together and sprinkle over top of cake before baking. If topping is used - no need to frost.

Egg whites whip best if beaten after standing awhile at room temperature.

## FRESH APPLE CAKE

Mrs. James Hilz

2 cups white sugar  
1 cup shortening  
2 eggs  
3 cups flour  
2 tsp. soda  
1 1/2 tsp. cinnamon  
1/4 tsp. salt  
6 cups peeled and sliced apples  
3/4 cup nuts (optional)

### Method:

Cream together the sugar, shortening and eggs. Sift together the flour, soda, cinnamon & salt. Mix into creamed mixture. Work sliced apples into the dough, also the nuts. The dough will become very thick. Spread into greased 9 x 13 inch pan. Bake in 325 oven for 50 to 60 minutes. While cake is baking, prepare topping.

### Caramel Topping:

Combine:  
1 pint half-and-half cream  
1 cup brown sugar  
2 Tbsp. cornstarch  
Dash of salt  
2 Tbsp. Butter

Boil until thick, then add 1 Tbsp. vanilla. Spread on cake as soon as it is taken from the oven.

For the liquid in your fruit cake, use orange juice or sweet cider. Makes it even better.

## CHOCOLATE DREAM CAKE

Norma Leeper

1/4 lb. butter or margarine  
1/2 cup vegetable shortening  
4 Tbsp. cocoa  
1 cup water  
2 cups flour  
2 cups sugar  
2 eggs  
1/2 cup buttermilk  
1 tsp. soda  
1/2 tsp. salt  
1 tsp. vanilla

In sauce pan, combine cocoa, water, butter & shortening. Bring to a boil. Pour this mixture over the sifted flour & sugar. Beat, then add two beaten eggs & continue beating. Combine the buttermilk, soda, salt & vanilla and add this to batter. Beat well. Pour into greased 10 x 15 inch pan. Bake 400 degree oven for about 20 minutes. During the last 5 minutes of baking time, mix the following chocolate glaze to have ready to frost on cake soon after it is removed from oven.

### Glaze:

In sauce pan, combine 1/4 lb. butter, 4 Tbsp. cocoa and 6 Tbsp. buttermilk. Bring to boil, remove from heat & beat in 1 lb. powdered sugar. Beat until smooth & creamy. Add 1 tsp. vanilla and one cup finely chopped pecans. Spread over hot cake.

If the recipe you are using calls for brown sugar and you are out, use two Tablespoons dark molasses with one cup of white sugar.

## TWO TONE BROWNIES

Mrs. Beverly Thompson  
21 Kurtwood Dr.

1 1/2 cups sugar  
1 cup shortening  
2 eggs, beaten in one at a time  
3/8 cup milk  
1 1/4 cups flour  
1/4 tsp. salt  
1/4 tsp. baking powder  
1 tsp. vanilla

Beat together well, then divide mixture in half. To first mixture add 1 1/2 sq. melted chocolate, 1/2 cup nuts. Pour in greased & floured 9x13" pan. To second mixture add 1/2 cup coconut & spread over chocolate mixture. Bake 30 minutes at 350 degrees.

### Frost with:

1 1/2 cups sugar  
7 Tbsp. milk  
4 Tbsp. butter  
1 1/2 sq. chocolate  
2 Tbsp. syrup

Boil one minute, then add vanilla & beat.

### FROSTING

Mrs. Thomas Schutt

### Cook & cool:

1 cup milk  
3 Tbsp. flour

### Add:

1 cup powdered sugar  
1 cup butter  
1 tsp. vanilla

Beat together and spread on cake.

CANDY

### SEA'S FUDGE

Mrs. Jody Grobe  
North Platte, Nebr.

Melt together over low flame:

10 marshmallows  
2 Tbsp. water

Add and bring to a boil - boil 10 minutes:

2 cups sugar  
1 small (5-1/2 oz.) can evaporated milk

Pour hot mixture over the following and beat until it begins to thicken:

1 12 oz. pkg. chocolate chips  
1 stick butter  
1 tsp. vanilla  
1 cup chopped nuts

Pour in buttered pan. Cut into squares when cool.

### PEANUT BRITTLE

Mrs. Myron Albers  
Persia, Iowa

1 cup white sugar  
1 cup white syrup  
2 cups raw peanuts  
1 tsp. soda

Boil sugar, syrup and peanuts together until brown (320°). Add soda and stir quickly.

Spread on 10" x 15" cookie sheet. When brittle break into pieces.

### MARSHMELLOW CREME FUDGE

Mrs. Evelyn Poore

3 cups sugar  
1 cup evaporated milk  
1 pint jar marshmellow creme  
3/4 stick butter or margarine  
1 12 oz package chocolate chips or 8 semi-sweet chocolate squares  
1 cup chopped nuts

Bring sugar, milk and butter to a boil. Cook to medium soft ball stage (236°), stirring frequently. Remove from heat. Then immediately add marshmellow creme, chopped nuts, and chocolate chips. Stir until creme and chips are melted. Pour into a 9"x9" buttered pan. Let cool and cut into squares. Yield approximately 3 pounds.

### ROYAL MINT

Mrs. Zilda Jipsen  
Emerson, Iowa

12 oz. pkg. chocolate chips  
1/2 can eagle brand milk (2/3 cup)  
1 oz. essence of peppermint

Melt chocolate chips in double boiler (not too hot). Bring to a boil then remove from heat, stirring with rubber spattula until smooth. Stir in essence of peppermint. Pour into buttered pan and let set for 2 to 3 hours. Dip cut squares into melted chocolate if desired.

### MINTS

Mrs. Wanda Crouse

2 cups white sugar  
1/2 cup Karo white syrup  
1/2 cup cold water  
1/4 tsp. cream of tartar

Boil to 232°. Beat on high speed until white in color. Add 1/4 tsp. mint or whatever flavor you prefer, also any coloring. Beat until pan can be turned upside down and the candy will not fall out. Put back on stove, add 1/2 Tbsp. cold water and melt back to consistency of gravy. Cool. Shape or drop from teaspoon onto waxed paper.

### SOUTHERN PRALINES

Mrs. Fred Trimble

2-1/2 cup powdered sugar  
1 cup maple syrup  
1/2 cup cream  
1 cup pecans  
1 cup puffed wheat

Boil first 3 ingredients until soft ball stage. Remove from heat; beat until creamy. Add nuts and puffed wheat. Drop onto waxed paper.

Instead of pleading, "God bless me,"  
And making such a weary fuss,  
How much better off we'd be  
If we would smile awhile and say,  
"I thank you, God, for blessing us today."

### PEANUT BUTTER FUDGE

Kevin Bryson

2 cups of sugar  
2/3 cup milk  
1 cup marshmallow cream  
1 cup of peanut butter  
1 tsp. vanilla

Boil sugar and milk to a soft ball stage.  
Set off heat. Add peanut butter, marshmallow  
cream, and vanilla and beat. Pour into buttered  
pan and cut into squares.

### PEANUT CLUSTERS

Mrs. Nina Poore  
Blockton, Iowa

1 pkg. (4 oz.) chocolate pudding mix  
1 cup sugar  
1/2 cup evaporated milk  
1 Tbsp. butter  
1-1/2 cup salted spanish peanuts  
1 tsp. vanilla

Combine pudding, sugar, milk, and butter.  
Bring to a full boil over medium heat, then  
reduce temperature and cook for 3 minutes,  
stirring constantly. Remove from heat,  
Stir in peanuts and vanilla. Beat with a  
wooden spoon until candy begins to thicken.  
Drop in mounds onto waxed paper and allow to  
set. Makes 36 medium clusters.

Deft-a-nition:  
Pessimist - Groan man

### CHOCOLATE BALLS

Mrs. Don Lane  
1208 Sunnywood

1 cup powdered sugar  
1 cup dates  
1 cup coconut  
1 cup nuts, chopped  
1 cup peanut butter  
1 cup chocolate chips  
1 cup butterscotch chips  
2-inch square of paraffin wax

Mix together powdered sugar, dates, coconut,  
nuts, and peanut butter. (If this seems too  
dry, add a little canned milk or cream.) Form  
into balls and dip into chocolate dip made  
by melting together chocolate and butterscotch  
chips and paraffin.

### DATE CANDY

Mrs. Zilda Jipsen  
Emerson, Iowa

2 cups sugar  
1 cup milk  
1/4 cup butter  
1 pkg. dates

Combine sugar, milk, and butter in a heavy  
sauce pan. Cook until syrup forms a soft  
ball in cold water. Add the package of chopped  
dates and continue cooking, stirring constantly  
until candy becomes thick and mixture follows  
spoon around the pan. Remove from heat and  
add chopped nuts and coconut if desired. Stir  
until consistency of a soft cooky dough, then  
turn out on a cloth that has been dipped in cold  
water. Wrap in cloth forming a roll 1-1/2

### DATE CANDY (Con't)

Mrs. Zilda Jipsen  
Emerson, Iowa

inches in diameter. Cool until firm. Slice.

### FANCY CANDY MINTS

Mrs. Wanda Crouse

1 egg white  
1/4 cup spry or butter or oleo  
1 Tbsp. cream  
1 cup powdered sugar  
Mint flavoring

Cream the shortening with powdered sugar and enough mint flavoring to suit the taste. Beat the egg white until stiff and mix into the sugar and shortening mixture. Add enough additional powdered sugar to roll into balls. Place on waxed paper and flatten with a fork.

### OLD FASHIONED TAFFY

Mrs. Nina Poore  
Blockton, Iowa

1 cup sugar  
1 cup molasses  
1/4 cup butter  
1 tsp. soda

Boil sugar and molasses to thread stage. Add butter. Add soda. Pour onto greased platter. Cool, then pull.

### DIVINITY

Mrs. Betty Watts  
Patton, Iowa

Boil to a soft ball stage when tried in a cup of cold water:  
2-1/2 cup sugar  
1/2 cup water and fill cup to top with white corn syrup.

While mixture is boiling beat 2 egg whites stiff. When syrup is soft ball stage pour half over the egg whites beating all the time.

Return remaining syrup to stove and cook to a hard ball stage. Pour over egg whites and beat until glossiness leaves. Add nut meats if desired.

Put in pan and cut when cool.

### PEANUT BRITTLE

Mrs. R. J. Hillman

2 cups sugar  
1 cup white syrup  
2 cups raw peanuts  
2 Tbsp. butter  
2 tsp. baking soda  
1 tsp. vanilla

Bring 1/2 cup water to a boil. Then add 2 cups sugar and 1 cup white syrup. Stir until dissolved and boil until it will spin a thread. Now add raw peanuts and cook slowly over low fire until golden brown. After it turns brown, remove from fire and add butt<sup>er</sup>, baking soda and vanilla. Stir quickly. Spread on large cookie sheets that have been well buttered.

## CHOCOLATE CHIP FUDGE

Mrs. Karen Williams

Mix the following ingredients in a large bowl and set aside:

3 6 oz. pkgs. chocolate chips  
1 8 oz. jar marshmallow cream  
2 cubes margarine (1 cup)  
2 cups chopped nuts  
2 tsp. vanilla

In a sauce pan put:

4-1/2 cups sugar

1 large can evaporated milk

Bring sugar and milk to a boil, boil a good ten minutes. Make sure there's plenty of room for boiling.

Pour hot mixture at once in the bowl that you sat aside.

Stir until creamy (which should be a very short time.)

Pour into greased pan and let stand overnight.

Pan size - Jelly roll pan.

Makes 5 pounds.

Where did you come from, baby dear?

Out of the everywhere into the here.

Where did you get those eyes so blue?

Out of the sky as I came through.

...But how did you come to us, you dear?

God thought about you, and so I am here.

When the first baby laughed for the first time,  
the laugh broke into a thousand pieces and  
they all wnet skipping about, and that was  
the beginning of fairies.

## COOKIES AND BARS

CRUNCHY PEANUT BUTTER COOKIES

Mrs. Fred Dofner

1/3 cup shortening  
2/3 cup peanut butter  
1 cup firmly packed brown sugar  
2 eggs  
2 cups sifted flour  
1/2 tsp. salt  
1/2 tsp. soda  
1/4 cup milk  
1 cup captain crunch (crushed)

Beat shortening and peanut butter. Add sugar and beat; then add eggs and beat. Add dry ingrediants and milk alternately. Add captain crunch and bake at 350 degrees for 10-12 minutes.

SIGHS

Mrs Dean Dahlke

3 egg whites  
1 cup sugar  
1 tsp. lemon juice  
1/2 cup slivered, blanched almonds

Beat egg whites until stiff, gradually beat in sugar. Add lemon juice and fold in almonds. Drop by teaspoonful onto foil lined cookie sheet (dull side of foil up). Bake at 350 degrees about 12 minutes or until delicately browned. Makes about 4 dozen.

MOLASSES CRINKLES

Mrs. Calvin Bryson

3/4 cup shortening  
1 cup brown sugar  
1/4 tsp. salt  
2 tsp. soda  
1 egg beaten  
1/4 cup molasses  
2-1/4 cups flour  
1 tsp. cinnamon  
1 tsp. ginger  
1/2 tsp. cloves  
1/4 cup granulated sugar

Cream sugar and shortening. Add egg and molasses and beat. Add balance of ingredients and mix well. Chill thoroughly and shape into balls the size of walnuts. Dip one side of ball in plain sugar and lay on cookie sheet with sugared side up about 2 or 3 inches apart. Bake at 350 degrees about 12 to 15 minutes. They come out of the oven flat and crinkled.

UNBAKEABLES

Mrs. Fred Dofner

1/2 cup milk  
2/3 cup butter  
2 cups sugar

Boil 1 minute and add:

(Continued next page)

UNBAKEABLES (Con't)

Mrs. Fred Dofner

5 tbsp. cocoa  
1 cup coconut  
1/4 tsp salt  
3 cups oatmeal

Drop by teaspoonful on waxed paper.

GINGER SNAPS

Mrs. Fred Dofner

3/4 cup shortening  
1 cup granulated sugar  
1 egg  
1/4 cup sorgum

Sift and add to the above ingredients:

2 cups flour  
2 tsp. soda  
1/2 tsp. salt  
1/2 tsp ginger  
1 tbsp. cinnamon

Mix and cool 2 hours. Roll in balls and dip in granulated sugar. Bake at 375 degrees for 12 minutes.

Blessed are those who can give without remembering and take without forgetting.

## PEANUT BUTTER CHOCOLATE CHIP COOKIE

Mrs. Thomas Schutt

1 cup shortening  
1 cup crunchy peanut butter  
1 cup granulated sugar  
1 cup packed brown sugar  
2 eggs  
2 cups flour  
1 tsp. baking powder  
1/2 tsp. baking soda  
1 tsp. salt  
6 oz. package chocolate chips

Cream together shortening and peanut butter. Add sugars and continue creaming. Add eggs and beat well. Sift together dry ingredients and blend into peanut butter mixture. Stir in chocolate chips. Drop on cookie sheet. Bake at 350 degrees about 12 minutes. Yield 6 doz

## BOHEMIAN CHRISTMAS COOKIES

Mrs. Bob Richter

1 cup shortening (1/2 c. butter & 1/2 c. shortening)  
1-1/4 cup powdered sugar (sift)  
6 oz. chocolate chips (ground)  
pinch of salt  
1-1/4 cup sifted flour  
1 tsp. vanilla  
1 cup ground walnuts

Cream shortening and sugar until light and fluffy; add remaining ingredients

(Continued next page)

## BOHEMIAN CHRISTMAS COOKIES (Con't)

Mrs. Bob Richter

and blend well. Drop in mounds and press down with a fork. Bake on an ungreased cookie sheet at 250 degrees for about 40 minutes.

## ICE BOX BUTTERSCOTCH COOKIE

Mrs. Thomas Schutt

2 cups brown sugar  
2 cup white sugar  
1-1/2 cup lard  
1/2 cup butter  
4 eggs  
1 tsp. soda  
1 tsp. salt  
7 cups flour (Don't use any more of the flour than you have to.)  
1 cup nut meats  
1 tsp. almond extract or vanilla

Mix thoroughly with hands. Press and mold into a long smooth roll about 2-1/2 inches diameter. Wrap in wax paper and chill overnight. Cut in slices 1/8 to 1/16 thick. Place on ungreased baking sheet. Bake until light brown. 400 degrees for 6 to 8 minutes.

May we always be the kind of person whom others will feel better by knowing.

### OATMEAL-CHOCOLATE CHIP COOKIE

Mrs. Dean Leeper

1 cup shortening  
1 cup brown sugar (packed)  
1 cup white sugar  
2 eggs (beaten)  
2 tbsp. water  
1 tsp. vanilla  
1 tsp. soda  
1-1/2 cup flour  
1 tsp. salt  
3 cups oatmeal (quick)  
1-12 oz. pkg. chocolate chips  
Add nuts if desired

Cream shortening and sugars. Add beaten egg, water and vanilla. Combine dry ingrediants and add chocolate chips. Add dry mixture to the creamed mixture and drop on greased cookie sheet and bake at 350 degrees for 10 to 15 minutes.

### SPECIAL K COOKIE

Mrs. Jack Denton

1 cup dark syrup  
1/2 cup sugar

Boil above mixture 2 minutes.

Add:

3/4 cup crunch peanut butter  
1 tsp. vanilla  
3 or 4 cups Special K breakfast food

Drop on cookie sheet to cool.

### ORANGE BALLS

Mrs. Richard Poore

In a large bowl, combine 1-12 oz. box of vanilla wafers which have been crushed, 1/2 cup frozen orange juice, concentrated (thawed and undiluted)  
3/4 cup sifted confectioners sugar  
3/4 cup shredded coconut  
1/2 cup chopped walnuts

Blend together with hands to make a smooth mix. Shape into balls, store in covered container in the refrigerator. Roll in sugar.

### ORANGE SNOWBALLS

Mrs. Richard Poore

1 cup butter  
1/3 cup sugar  
2 cups flour  
2 cups finely chopped pecans  
2 tbsp. grated orange rind  
1 tsp. vanilla  
Confectioner's sugar, sifted

Cream butter and sugar. Stir in flour, pecans, orange rind and vanilla. Shape into small balls and place on ungreased cookie sheet. Bake at 300 degrees for 35 minutes. Cool slightly and roll in confectioners' sugar. Makes 3 dozen.

## CRACKLE TOP GINGER COOKIE

Mrs. Ellis White

1 cup shortening  
1 cup sugar  
1 egg  
1 cup molasses  
4 cups sifted flour  
2 tsp. soda  
1/2 tsp. salt  
2 tsp. ginger  
1/2 tsp. cinnamon  
1/2 tsp. cloves

Cream shortening and sugar. Add eggs and molasses. Sift dry ingredients and add to creamed mixture. Chill thoroughly, roll into balls 1 inch in diameter. Roll in sugar. Place 2 inches apart on cookie sheet. Bake at 350 degrees for 18 to 20 minutes.

## SUGAR COOKIE

Mrs. John Thompson  
21 Kurtwood Dr.

1 cup sugar  
1 tsp. cream tartar  
2 eggs  
1 cup powdered sugar  
1 cup oleo  
1 tsp. soda  
1 cup oil (must be Crisco)  
4 cups flour  
2 tsp. vanilla

Mix and form into balls. Dip in sugar. Chill about 1 hour. (Continued next page)

## SUGAR COOKIE (Con't)

Mrs. John Thompson

Press down with glass dipped in sugar. Bake about 13 minutes at 375 degrees.

## MINCE MEAT COOKIE

Mrs. Everett  
Laural, Montana

3/4 cup shortening  
1-1/2 cup sugar  
3 eggs (beaten)  
1--9 oz. pkg. mince meat or 1 cup  
1/4 cup milk  
3 cups flour  
1 tsp. soda  
3/4 tsp. salt  
1 cup nuts

Cream shortening, sugar and eggs together. Add milk, then flour, salt and soda. Mix together. Add mince meat and nuts. Drop by teaspoon. Bake at 350 degrees about 15 minutes.

People don't judge you by what others say about you, but by what you say about others.

## CHOCOLATE MOUNTAINS

Mrs. Frank Pickinpaugh  
1702 Ave. H

1 cup shortening  
2 cups brown sugar  
2 eggs (well beaten)  
2-1/2 tsp. vanilla  
3-1/2 cups flour  
1 tsp. salt  
2 tsp. baking powder  
1 cup milk  
1 cup cocoa (level)  
2 tbsps. additional fat  
2 cups chopped nuts

Cream shortening and sugars. Add eggs and vanilla. Sift flour, salt and baking powder and cocoa and add alternately with milk to creamed mixture. Add nuts and drop on greased cookie sheet. Bake 15 minutes at 350 degrees. Frost if desired. Yield--126 cookies 2 1/2 inch diameter.

## SNICKER DOODLES

Mrs. Frank Pickinpaugh

1 cup shortening  
1-1/2 cup sugar  
1 tsp. vanilla  
2 eggs

Cream above ingredients.

(Continued next page)

## SNICKER DOODLES (Con't.)

Mrs. Frank Pickinpaugh

2-3/4 cups flour  
1 tsp. soda  
1 tsp. salt  
2 tsp. cream of tartar

Add to above mixture and make small balls of dough and roll in cinnamon and sugar mixture. Bake at 375 degrees on greased cookie sheet for 8 to 10 min.

## OATMEAL CHOCOLATE CHIP COOKIE

Mrs. James Johnson

1 cup shortening  
3/4 cup brown sugar  
3/4 cup sugar  
2 eggs  
1 tsp. vanilla  
1 tsp. soda  
1 tsp. hot water  
1 tsp salt  
1-1/2 cup flour  
2 cups oatmeal  
1 cup chopped nuts  
1 lg. pkg chocolate chips

Cream shortening and sugars until light and fluffy. Add unbeaten eggs and beat well. Stir in vanilla. Dissolve soda in hot water and add. Then add salt and flour. Add oatmeal, nuts and chocolate chips and drop by spoonfulls on oiled cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Yield--5 dozen

### APPLESAUCE COOKIE

Mrs. William Ring

1 cup sugar  
1/2 cup shortening  
1 tbsp. butter  
1 cup applesauce  
1 cup raisins  
1 tsp. cinnamon  
1 tsp. cloves  
1/2 tsp. salt  
1 tsp. vanilla  
2 cups flour  
1 tsp. soda  
1 tsp. baking powder  
1 cup nuts

Cream sugar, shortening and butter. Add applesauce to creamed mixture. Combine dry ingredients and add to mixture. Drop full teaspoons on cookie sheet and press each spoonful down. Bake at 350 degrees until brown.

### CHOCOLATE DROPS

Mrs. Bill Smith  
2918 Ave. C

1 cup peanut butter  
1 cup dates  
1 cup nuts  
1 cup powdered sugar

Cut dates in small pieces and mix in powdered sugar; then add peanut butter and nuts. Roll into balls and drop into

(Continued next page)

### CHOCOLATE DROPS (Con't)

Mrs. Bill Smith

balls and drop into the following chocolate mixture:

6 oz. pkg. chocolate chips  
1 sq. bakers chocolate  
1-1/2 sq. parifin

Have parifin same size as chocolate square. Melt in pan or double boiler.

### CHOCOLATE MACAROONS

Mrs. Thomas Schutt

2 cups sugar  
1/2 cup butter  
1/2 cup milk  
1 tsp. vanilla  
3 cups quick-cooking oatmeal  
1 cup shredded coconut  
6 tbsp. cocoa  
1/2 cup chopped nut meats (optional)

Mix together the sugar, butter and milk. Boil one minute and add vanilla. While cooking first step, place in mixing bowl the oatmeal, coconut and cocoa. Pour boiling mixture over the dry ingredients and stir. Mix in the nuts and drop by spoonful on waxed paper. Yield is about 28 cookies.

## SUGAR COOKIES

Mrs. James Hilz

1/2 cup sugar (white)  
1/2 cup sugar (brown)  
1 cup butter  
1 egg  
2 cups flour  
1 tsp. cream of tartar  
1 tsp. soda  
1 tsp. vanilla

Make into balls, then take bottom of glass, which has been buttered and dipped in sugar and flatten the balls. Bake at 375 degrees for 8 minutes.

## CRISP SUGAR COOKIE

Mrs. Thomas Schutt

1 cup sugar  
1/2 cup shortening  
1 egg  
1 tsp. vanilla  
4 tsp. milk  
2-1/4 cups sifted flour  
3 tsp. baking powder  
1/2 tsp. soda  
1/2 tsp. salt

Chill at least 1 hour. Roll out 1/8 in. thick. Cut into desired shapes. Place on ungreased baking sheet. Sprinkle with sugar, if desired. Bake at 400 degrees for 6 to 8 minutes.

## DROP OATMEAL COOKIE

Mrs. C. J. Sprinkel  
1719 So. 8th St.

1 cup raisins cooked in 1 cup water. Cook five minutes--drain off water and save 7 tbsps. of the water to put in the cookies.

1 cup white sugar  
1 cup oleo (2 sticks)  
2 eggs  
1 level tsp. soda  
1 tsp. vanilla  
1/4 tsp. salt  
2 cups flour  
2 cups quick oatmeal  
1/2 cup nutmeats broken

Bake at 350 degrees for 10 minutes or until brown. Make icing from powdered sugar, oleo, cold coffee and vanilla and frost while warm.

## ORANGE GUM DROP COOKIE

Mrs. Charles Linden

3 eggs plus 1 tbsp. water and beat until foamy.  
2 cups brown sugar  
1/2 tsp. salt

Mix above ingredients well and add:

1-1/2 cups cut up orange slices or drops  
1-1/2 cups coconut

(Continued next page)

ORANGE GUM DROP COOKIE (Con't)

Mrs. Charles Linden

1/2 cup nuts (chopped)  
2 cups flour

Bake in 350 degrees oven for 30 minutes  
in a 10 in. by 15 in. pan.

OATMEAL RAISIN COOKIE

Mrs. Thomas Schutt

2 cups sugar  
1-1/2 cup shortening  
4 eggs  
10 tbsp. milk  
2 tsp. soda  
2 tsp. cinnamon  
2 tsp. baking powder  
1 tsp. salt  
4 cups flour  
3 cups oatmeal  
2 cups raisins  
1 cup chocolate chips (optional)  
1/2 cup nut meats

Mix and bake at 400 degrees for 8 to  
10 minutes.

Happiness is like jam. You can't spread  
even a little without getting a little  
on yourself.

CHEWY COCONUT COOKIE

Mrs. John E. Schutt  
9236 Ruggles, Omaha

1-1/4 cup flour  
1/2 tsp. soda  
1/2 tsp. salt  
1/2 cup butter  
1/2 cup brown sugar  
1/2 cup white sugar  
1 egg  
1-1/3 cup flaked coconut  
1/2 tsp. vanilla

Mix flour with soda and salt. Cream  
butter until very fluffy. Add sugars  
gradually, beating thoroughly after  
each addition. Add egg, beat well.  
Then add flour mixture, 1/4 at a time,  
mixing well after each addition. Mix  
in coconut and vanilla. Drop from  
teaspoon into ungreased baking sheet.  
Bake for 9 to 10 minutes at 375 degrees.

A CHRISTIAN IS:

A mind--through which Christ thinks  
A heart--through which Christ loves  
A voice--through which Christ speaks  
A hand--through which Christ helps  
A life--through which Christ lives.

### BROWN APPLE BETTY

Mrs. Richard Moore

1 pkg. and 4 graham crackers (crushed)  
1/2 cup sugar  
1-1/4 tsp. cinnamon  
shake of clove  
shake of nutmeg  
1/2 cube margarine

Mix above ingredients and spread in a 8 in. square pan. Spread 1 can of Wilderness Apple Pie filling over this; then spread remaining graham crackers on top. Bake 30 minutes at 325 degrees.

Sauce for topping:

1 cup water  
1 cup sugar  
1/8 cup margarine  
1/4 tsp. cinnamon  
1/4 tsp. nutmeg  
2 shakes clove

Boil mixture and serve hot.

### COOKIES OUT OF CAKE

Mrs. Glen Andrew

1 box cake mix  
2 eggs  
1/3 cup vegetable oil

Mix ingredients and add nuts and raisins or chocolate chips and bake at 375 degrees for 10 minutes.

### COCONUT DREAM BARS

Mrs. James Johnson

1 cup flour  
1/2 cup butter  
1/2 cup brown sugar

Mix and put in a 9 x 13 in. pan.  
Bake at 350 degrees for 10 minutes.

2 small eggs or 1 large  
1 tsp. vanilla  
2 tbsp. flour  
1/4 tsp. salt  
1-1/2 cup coconut  
1/2 cup nut meats

Mix and put on top of crust. Bake at 350 degrees for 20 minutes.

### RICE KRISPIE BARS

Mrs. Jay Miller

Barely bring to boil:  
1/2 cup white sugar  
1/2 cup white syrup

Mix in 3/4 cup peanut butter  
1 tsp. vanilla

Pour over 3 cups Rice Krispies and spread in a 9 by 13 in. buttered pan.

(Continued next page)

## RICE KRISPIE BARS(Con't)

Mrs. Jay Miller

Frost bars with the following and sprinkle nuts on top.

Melt 1 pkg. carmel chips  
1/2 pkg. chocolate chips

## COCONUT BARS (Unbaked)

Mrs. Orval Lee  
3125-7th Ave.

1/2 cup milk  
2/3 cup butter  
2 cups sugar  
3 cups quick oats

Bring to boil and boil 1 minute.

Have ready in bowl:

4 to 6 tbsp. cocoa  
1 cup coconut  
1/2 cup nut meats  
1/4 tsp. salt

Pour syrup over this mixture and mix well.  
Drop on waxed paper by teaspoons. Chill  
and serve.

Be careful of your thoughts--they may  
break into words and actions at any time.

## TRIPLE-DUTY COOKIE

Mrs. Otis Elkin

2 cups sifted flour  
1 tsp. soda  
1/2 tsp. salt  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 cup butter or shortening  
1 cup packed brown sugar  
1/4 cup milk  
2 eggs  
2 cups Post Raisin Bran  
1 cup chopped nuts  
1/2 cup chocolate chips  
1/2 cup coconut  
1/2 cup butterscotch chips

Sift flour once, measure and add soda and spices and sift again. Cream shortening and sugar. Add eggs and milk and beat well. Add flour mixture slowly. Then add cereal and nuts. Divide into three parts--add chocolate chips to one, coconut to one and butterchips to the other. For a sweeter cookie, don't divide mixture and add all chips and coconut. Bake at 375 degrees on ungreased cookie sheet for 10 to 12 minutes.

## PEANUT BUTTER COOKIE

Mrs. Thomas Schutt

1 cup shortening  
1 cup sugar  
1 cup brown sugar  
1 cup peanut butter

(Continued next page)

### PEANUT BUTTER COOKIE (Con't)

Mrs. Thomas Schutt

2 eggs, well beaten  
2-1/2 cup sifted flour  
2 scant tsp. soda  
1 tsp. vanilla  
pinch of salt

Roll in marble shape and put on cookie sheet. Flatten out with a fork both ways. Bake at 375 degrees for 10 to 12 minutes.

### BIRDS NEST COOKIE

Ramah Lee Bryson

1-1/2 cups flour  
1/4 tsp. salt  
3/4 cup butter or oleo  
1/2 cup brown sugar (packed)  
1 unbeaten egg yolk  
1/2 tsp. vanilla

Mix well and chill for 1 hour. Shape dough into balls the size of an english walnut. Dip them into the egg white, which has been beaten slightly. Then roll into pecans (1 cup), which have been cut real fine. Place on ungreased cookie sheets. Press hole in the center of each with a floured thimble. When you remove them from the oven, press holes again as they have sort of raised. When cooled, put on icing. Bake at 375 degrees for about 10 minutes. Makes approximately 3 dozen.

### STIR-N-DROP COOKIE

Mrs. Joachim Krueger

2 eggs  
2/3 cup cooking oil  
2 tsp. vanilla  
3/4 cup sugar  
2 cups sifted flour  
2 tsp. baking powder  
1/2 tsp. salt  
1 tsp. grated lemon rind

Beat eggs with fork until well blended; stir in oil, vanilla, lemon rind, sugar. Sift flour with baking powder and salt. Stir into mixture. Drop with teaspoon on ungreased baking sheet. Flatten with greased glass dipped in sugar. Bake at 400 degrees for 8 to 10 minutes just until delicate brown. Makes about 3 doz.

### CHOCOLATE CHIP OATMEAL COOKIE

Mrs. Thomas Schutt

1 cup shortening  
3/4 cup brown sugar  
3/4 cup white sugar  
2 eggs  
1-1/2 cup flour  
1 tsp. salt  
1 tsp. soda  
2 tsp. hot water  
3 cups oatmeal  
1 pkg. chocolate chips  
1 cup chopped nuts

(Continued next page)

### CHOCOLATE CHIP OATMEAL COOKIE (Con't)

Mrs. Thomas Schutt

Add soda to hot water. Add after flour, but before oatmeal. Bake at 400 degrees for 8 to 10 minutes.

### BROWN SUGAR SQUARES (Fast & Easy)

Mrs. Richard Moore

1 egg, beaten  
1 cup brown sugar  
1 tsp. vanilla  
1/2 cup flour  
1/4 tsp. baking soda  
1/4 tsp. salt  
1 cup walnuts

Grease 8 inch square pan. Bake at 350 degrees for 18 to 20 minutes. Cookies should be soft in center.

The trouble with the unexpected is that it always happens when you least expect it.

### REFRIGERATOR COOKIE

Mrs. Howard Osborne

2 cups sugar (1 brown & 1 white)  
1 cup butter  
2 eggs  
1 tsp. vanilla  
3-1/2 cups flour  
Salt  
1/2 tsp. soda  
1 tsp. cream of tartar  
1 cup nuts

Mix and make in rolls in wax paper and store in refrigerator. Slice and bake for 10 minutes at 350 degrees.

### GRANDMA'S BROWN COOKIES

1-1/2 cup raisins--cook in 1/2 cup water  
1 tsp. soda  
1 cup white sugar  
1 cup brown sugar  
1/2 cup lard (small)  
3 cups flour  
3 eggs beaten  
pinch or 1/2 tsp. of nutmeg, cinnamon,  
salt  
nut meats

Mix half cup hot raisin water over spices, sugar and lard. Add other ingredients and place on greased cookie sheet and bake at 325 degrees.

## PUMKIN COOKIES

Mrs. Bruce Letner  
Marcus, Iowa

2 cups brown sugar  
2 cups cooked or canned pumpkin  
1 cup salad oil  
2 tsp. vanilla  
4 cups sifted flour  
2 tsp. soda  
2 tsp. baking powder  
1 tsp. each salt, cinnamon, nutmeg  
1/2 tsp. ginger  
2 cups raisins  
1 cup chopped nuts

In mixing bowl, beat together sugar, pumpkin, oil and vanilla. Sift together dry ingredients, add to pumpkin mixture and blend until smooth. Stir in raisins and nuts. Drop by teaspoonfuls on oiled baking sheet. Bake at 350 degrees for 12 to 15 minutes. Makes about 7 doz. moist, soft cookies.

## NOODLE COOKIE

Mrs. Russ Williams

1-6oz. pkg. chocolate chips  
1-6 oz. pkg. butterscotch chips  
1-8 oz. pkg. chow Mein Noodles  
1-8 oz. pkg. salted nuts

Melt both chips in double boiler. Stir in noodles and nuts and drop on waxed paper and chill.

## TOFFEE BARS

Mrs. Fred Trimble

1 cup brown sugar  
1 cup butter  
1-1/2 cup flour (sifted)  
1 egg  
1 tsp. vanilla

Cream butter and sugar, add egg and vanilla, then flour. Spread in a jelly roll pan. Bake at 350 degrees for 15 to 20 minutes. Do not overbake.

### Frosting:

1 tbsp. butter  
1/2 cup brown sugar  
1/2 cup flaked coconut

Mix together, sprinkle on top of bar when baked. Place under broiler until light brown.

## CARAMEL PECAN BARS

Mrs. Jay Miller

3/4 cup oleo  
3/4 cup powdered sugar  
1-1/2 cups flour  
1 tsp. vanilla  
1/2 cup pecans

Cream powdered sugar and butter well. Add flour, vanilla and nuts. Spread in a 9 by 13 pan. Bake 12 minutes at 350 degrees (no longer).

33 Kraft caramels (light) (Con't next pg.)

## CARAMEL PECAN BARS(Con't)

Mrs. Jay Miller

1/4 cup cream or canned milk  
1/4 cup oleo  
1 cup powdered sugar

Mix in double boiler--caramels and cream. When melted, add 1/4 cup oleo and 1 cup powdered sugar. Spread over baked mixture and frost with powdered sugar frosting or sprinkle top with powdered sugar.

## CHIPPY DIPPY SQUARES

Mrs. Richard Poore

Put ingredients in layers--do not stir.

1/4 lb. butter (melted)  
1 cup graham cracker crumbs  
1 cup flaked coconut  
1-6 oz. pkg. butterscotch chips  
1 cup pecans, salted peanuts or mixed nuts  
1 can sweet condensed milk (Bordens Eagle Brand)

Use a 9 by 14 in. pan. Carefully spoon condensed milk over the top. Bake 25 minutes at 325 degrees. Cut in small squares when cool.

Courtesy is a jewel which needs constant polishing.

## DANISH APPLE BAR

Mrs. Dean Leeper

2-1/2 cups flour  
1 cup shortening  
1 tsp. salt  
1 egg yolk and enough milk to make 2/3 cup.

Mix dough and spread a little more than half of it on a 12 by 15 in. cookie sheet.

8 to 10 sliced apples  
1-1/2 cups sugar  
1 tsp. cinnamon  
2 tbsp. butter  
1/2 tsp. salt  
2 handfuls crumbled corn flakes.

Sprinkle corn flakes over dough on cookie sheet. Combine apples, sugar, salt, butter and cinnamon and spread over corn flakes. Put on top crust with remaining dough and brush 1 beaten egg white over the top. Bake at 375 degrees for 1 hour.

Combine 1 cup powdered sugar and enough hot water to make thin. Add 1/4 tsp. vanilla and drizzle on top.

May I never miss a rainbow or a sunset because I'm looking down.

## CHOCOLATE OATMEAL BARS

Mrs. Tom Houston

Melt over low heat:

- 1 cup chocolate chips
- 1 cup butterscotch chips
- 1 cup Eagle Brand Milk (Sweet)
- 1 tbsp. butter
- 1/2 cup nuts
- 1/2 tsp. salt

Cream:

- 2 cups brown sugar
- 1 cup oleo

Add:

- 2 eggs well beaten
- 2 tsp. vanilla

Sift and add:

- 2-1/2 cups flour
- 1 tsp. salt
- 1 tsp. baking soda

Beat well and add 3 cups quick oatmeal. Will be thick. Spread 3/4 of mixture on greased 17 by 11 in. pan. Pour chocolate mixture on top. Dot rest of batter on top. Bake 20 to 25 minutes at 350 degrees. Do not overbake.

## LEMON SQUARES

Mrs. Richard Poore

- 1/2 cup butter or shortening
- 1/4 cup powdered sugar
- 1 cup flour

(Continued next page)

## LEMON SQUARES (Con't.)

Mrs. Richard Poore

Put ingredients in the bottom of a 9 by 9 in. square pan and bake at 300 degrees for 20 minutes. Cool.

- 2 eggs
- 1 cup sugar
- 2 tbsp. flour
- 1/2 tsp. baking powder
- 2 tbsp. lemon juice

Pour this over the first mixture and bake at 350 degrees for 20 minutes. Cool.

- 1 cup powdered sugar
- 1 tbsp. butter
- 1 tbsp. lemon juice
- enough milk to spread

Use above to ice the baked mixture. Cut into squares and serve.

## LEMON BARS

Mrs. Tom Houston

- 1 cup flour
- 1/4 cup powdered sugar
- 1/2 cup butter or oleo

Mix together like pie dough and put in 9 by 9 in. greased pan. Bake 12 minutes at 350 degrees.

(Continued next page)

## LEMON BARS (Con't.)

Mrs. Tom Houston

2 eggs beaten (not whipped)  
1 cup sugar  
2 tbsp. flour  
2 tbsp. lemon juice  
1/2 tsp baking powder

Place on top and bake additional 25 min.  
Sprinkle powdered sugar on top after  
baking. Use 1-1/2 recipe for a 9 by  
13 in. pan.

## SPICE BARS

Mrs. Calvin Bryson

1/2 cup shortening  
1 cup raisins  
1 cup sugar  
1 cup cold coffee  
1 tsp. cinnamon  
1/4 tsp. nutmeg  
1/4 tsp. cloves  
1/2 tsp. salt

Boil above ingredients for 3 minutes.  
Let this get cold then add 2 cups sift-  
ed flour, 1 tsp. soda and 1/2 cup nuts.

Bake in 350 degree oven for about 20  
minutes. Use a 12 by 14 in. pan. Frost  
while warm with powdered sugar, butter  
and enough coffee to thin down for  
spreading.

## ADDITIONAL RECIPES

## FROSTY CINNAMON BARS

Mrs. Richard Moore

1/2 cup butter  
1 cup brown sugar

Cream butter and sugar and add:

3 eggs beaten  
1 tsp. vanilla  
1 cup buttermilk pancake mix  
1 tsp. cinnamon  
1/2 cup chopped nuts

Mix and pour into a 7 by 11 in. greased pan for 30 minutes in a 350 degrees oven.

Frost with 3/4 cup powdered sugar and 1 tbsp. of hot coffee or tea.

## RAISIN CREAM BARS

Mrs. John E. Schutt  
9236 Ruggles, Omaha

Cook 1-1/2 cups raisins in 1-1/2 cups water and add 1 tsp. soda in 1 cup warm raisin water.

Cream together:

1-1/2 cups sugar  
1 cup lard  
2 eggs

Sift together:

1-1/2 tsp. cinnamon  
1 tsp. allspice  
1 tsp. salt

(Continued next page)

## RAISIN CREAM BARS (Con't.)

Mrs. John E. Schutt

Add alternately with water mixture to the sugar, lard and egg mixture. Then add raisins. Bake on large cookie sheet at 350 degrees.

## SPICY BANANA BARS

Mrs. John E. Schutt

Sift together:

1 cup flour (sifted)  
3/4 cup sugar  
1/2 tsp. baking powder  
1/2 tsp. salt  
1/4 tsp. soda  
3/4 tsp. cinnamon  
1/4 tsp. cloves  
1/4 tsp. allspice

Cream:

1/4 cup butter  
Add 1/3 cup mashed ripe bananas and blend thoroughly. Blend in 1 unbeaten egg and add dry ingredients alternately with 1/4 cup milk and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer, use low speed.)

Stir in 1/3 cup pecans (chopped)  
Spread in well greased pan lightly floured. (13 by 9 in.) Bake at 350 degrees for 22 to 25 minutes.

(Continued next page)

### SPICY BANANA BARS (Con't)

Mrs. John E. Schutt

Frost while warm with Lemon Frosting:

Combine:

- 2 tbsp. melted butter
- 1 tbsp. hot water
- 2 tsp. lemon juice

Blend in 1 cup sifted confectioners sugar. Thin with additional hot water, a few drops at a time.

### DATE SQUARES

Mrs. Richard Moore

Filling:

- 1 pkg. dates
- 1 cup sugar
- 1/2 cup water
- 1 cup chopped nuts

Cook until thick and cool.

Dough:

- 1 cup brown sugar (packed)
- 1 cup shortening
- 1 tsp. soda in 1/4 cup hot water
- 2 eggs
- dash of salt
- 2-1/2 cups oats (rolled)
- 2 cups flour
- 1 tsp. vanilla

Mix ingredients. Divide dough in half and roll on a sheet of waxed paper. Put

(Continued next page)

### DATE SQUARES (Con't.)

Mrs. Richard Moore

filling on rolled half of dough. Roll other half of the dough and spread over the filling. Bake in a 350 degree oven for about 20 minutes. Cut in squares to serve. You may top with whipped cream, if you like.

### EASY CHEESY LEMON BARS

Mrs. Bruce Letner

- 1 pkg. (17oz.) Pillsbury Lemon Cake Mix
- 1/2 cup butter or margarine, melted
- 1 egg slightly beaten
- 1 pkg. (13-1/2oz.) Pillsbury Lemon Frosting
- 1 pkg. (8oz.) Cream Cheese, softened
- 2 eggs

Combine cake mix, butter or margarine and 1 egg. Mix with fork until moist. Pat into 13x9x2 pan; grease on bottom only. Blend frosting mix into cream cheese. Reserve 1/2 cup of cheese and frosting mixture. Add 2 eggs to remaining frosting mixture. Beat 3 to 5 minutes. Spread over cake mixture. Bake at 350 degrees for 30 to 40 minutes. Cool; spread with 1/2 cup of reserved frosting mixture. (To make a little bit thinner bar, bake in a jelly roll pan. It is very rich, so this is nice.)

### DATE MARSHMALLOW BALLS

Mrs. Mary Eglund

17 graham crackers  
1/2 cup thin cream  
3/4 cup butter  
1 cup dates  
1/2 cup sugar  
1 cup walnut meats  
30 large marshmallows  
1 tsp. vanilla

Melt butter and pour over cut marshmallows, dates, nuts and rolled crackers, sugar and cream. Mix well and let cook for several hours. Form into balls. Roll balls in crushed crackers made from additional crackers. Add maraschino cherries for color, if desired. These will keep in refrigerator for a month.

### FINGER ROLLS

Mrs. Berton M. Smith  
Carson, Iowa

1-8 oz. pkg. chopped dates  
1 stick oleo  
1 cup sugar  
1 cup chopped nuts  
1 tsp. vanilla  
pinch of salt  
1-1/2 cup Rice Krispies  
Powdered sugar

Combine all ingredients except vanilla, Rice Krispies and powdered sugar. Cook over heat for 8 minutes, stirring (Con't.)

### FINGER ROLLS (Con't.)

Mrs. Berton M. Smith  
Carson, Iowa

constantly. Remove and add vanilla and Rice Krispies. Shape into finger rolls and roll in powdered sugar. Makes about 50.

### CHUCK WAGON COOKIE

Mrs. Gary Albers  
Persia, Iowa

1 cup shortening  
1 cup brown sugar  
1 cup white sugar  
2 eggs  
1 tsp. vanilla  
1 cup peanut butter  
2 cups flour  
2 tsp. soda  
1/2 tsp. salt  
1-6 oz. pkg. chocolate chips  
1/2 cup nut meats

Cream shortening and sugar, add eggs and beat well. Sift flour, soda and salt and set aside. Add peanuts, butter and vanilla to creamed mixture. Add flour, soda and salt. Add nuts and chocolate chips last. Roll dough in walnut size balls, press down with bottom of glass that has been greased and dipped in sugar. Bake at 360 degrees for 8 to 10 minutes.

## SWEDISH PASTRY

Mrs. Gary Albers  
Persia, Iowa

1 cup flour  
1/2 cup oleo  
1 tbsp. water

Mix together like pie crust. Spread on cookie sheet in two long strips about 3 inches wide and 13 inches long. Let stand while mixing the following:

1 cup water  
1/2 cup flour  
3 eggs  
1/2 cup oleo  
1 tsp. almond flavoring

Put water in sauce pan with oleo. Heat to boiling and let boil hard, then remove from heat and immediately stir in flour. Keep beating until all lumps disappear. Beat in eggs (one at a time) and beat well after each egg. Add almond flavoring and mix well and spread the mixture or spoon it over pastry, bringing batter to edges. Bake at 350 degrees for 55 to 60 minutes. Cool and frost.

## ADDITIONAL RECIPES

### TOO BUSY

Too busy to write a note today,  
Or stop to chat as we go our way,  
Too busy another's sorrow to share  
Or let them know we really care,  
Too busy to help someone in need  
Or do a thoughtful, kindly deed,  
Too busy to see how a sick friend fares.  
What if God were too busy to hear our  
prayers?

ADDITIONAL RECIPES

A HOUSEHOLD HELP

Each morning when you waken, just offer  
God the day.  
Each task that's undertaken whether work  
or play.  
Offer Him your happiness, your cares and  
troubles too.  
Just tell Him that you don't forget all  
He's done for you.  
Now if you follow this recipe you surely  
soon will find,  
Your life will be without a care and full  
of bright sunshine.

CAKE MIX RECIPES

## STRAWBERRY DREAM CAKE

Mrs. Thomas Schutt

1 pkg. (about 1 lb., 4 oz.) white cake mix  
1 pkg. (3 oz.) strawberry flavored geletin  
2 tablespoons flour  
4 eggs  
1/2 cup water  
1/2 box frozen strawberries, thawed (10 oz. box  
size)  
3/4 cup cooking oil

Mix together cake mix, geletin, flour, eggs,  
and water. Beat at medium speed for 2 minutes  
with mixer.

Add strawberries (including syrup) to batter.  
Beat 1 more minute on mixer.

Add oil and beat 1 more minute.

Divide batter evenly into 2 greased and floured  
8" square pans, or two 9" layer pans.

Bake in moderate oven (350°) for 35 to 40  
minutes.

Cool on cake racks, about 10 minutes, then  
remove from pans. When completely cool, fill  
and frost with the following:

1/2 cup butter or margarine  
1 box (1 lb.) confectioners sugar  
1/2 box frozen strawberries, thawed  
1/2 tsp. vanilla

Beat butter or margarine until smooth. Add the  
sugar alternately with the strawberries (includ-  
ing syrup) and beat until smooth. Add vanilla.  
If frosting is too thick, thin with a little  
milk or cream.

Makes 8 to 10 servings.

### LEMON WHIPPERSNAPS

Mrs. Evelyn Poore

1 pkg. (17-1/4 oz.) Pillsbury Lemon Cake Mix  
2 cups (4-1/2 oz. carton) frozen whipped topping,  
thawed

1 egg  
1/2 cup sifted powdered sugar

Grease cookie sheets. Combine cake mix, whipped topping and eggs in large bowl. Stir until well blended. Drop by teaspoon into powdered sugar; roll to coat. Place 1-1/2 inches apart on cookie sheet. Bake at 350° for 10 to 15 minutes until light golden brown. Remove from cookie sheet. Cool. Makes about 4 dozen cookies.

### DREAM CAKE

Mrs. Shirley Lee

1 pkg. ( 2 layer size ) yellow, white, or  
devils food cake mix  
1 envelope Dream Whip\*\*  
4 eggs  
1 cup cold water

\*\*Do not whip: use right from envelope

Combine all ingredients in large bowl. Blend with electric mixer until moistened then beat at medium speed for 4 minutes. Pour into greased and floured pans. Bake. Cool for 10 minutes in pans then cool on racks.

Baking time is as follows:

2 9" layer pans	-	30 minutes
3 8" layer pans	-	35 minutes
2 9"x5" loaf pans	-	45 minutes

### DREAM CAKE (Con't)

Mrs. Shirley Lee

1 13"x9" pan	-	40 - 45 minutes
40 med. cupcakes (1/2 to 2/3 full)	-	20 minutes

Baking temperature is 350°.

### DOUBLE DUTCH INTRIGUE CAKE

Mrs. Evelyn Poore

1 pkg. Pillsbury Fudge Frosting Mix  
1/2 cup lukewarm water  
1/4 cup butter or margarine  
1 pkg. (17-1/2 oz.) Pillsbury Double Dutch  
Cake Mix  
3 eggs  
1-1/3 cups water

Grease and flour 10-inch Bundt or tube pan. Blend frosting mix, 1/2 cup water and butter in small bowl. Beat as directed on package. Measure 1 cup for cake; set remainder aside for glaze. Blend cake mix, 1 cup frosting, 3 eggs and 1-1/3 cups water in large bowl. Beat as directed on package. Bake at 350° for 50 to 60 minutes or until done. Cool 15 minutes before removing from pan. Glaze cake. (Add more water if frosting is too thick).

You are often sorry for saying a harsh word,  
but you will never regret saying a kind one.

## QUICK CAKE MIX COOKIES AND BARS

Mrs. Marie Elkin

1 pkg. cake mix  
1/2 cup cooking oil  
2 Tbsp. water (3 Tbsp. for bars)  
2 eggs

Bake at 350° for 12 to 15 minutes on greased cookie sheet or 9" x 13" pan.

### VARIATIONS

#### Blonde Brownies

Add to recipe

1 cup chocolate chips  
1 cup butterscotch chips  
1 cup nuts - walnuts are best

#### Brownies

Use dark chocolate cake mix  
Add 1 cup black walnuts

#### Oatmeal cookies

Add 1 cup oatmeal

#### Peanut butter cookies

Add 1 cup peanut butter

#### Raisin spice bars

Use spice cake mix  
Add 1 cup raisins

#### Cherry nut bars

Use cherry cake mix  
Add 1 small jar of cherries, chopped  
Use juice in place of water

## LEMON VELVET CAKE

Mrs. Helen Bryson

1 box Lemon Velvet Cake Mix  
1 box instant lemon pudding mix  
4 eggs  
3/4 cup Wesson oil  
3/4 cup water

Mix the above ingredients and beat for 10 minutes. Bake 40 minutes at 350°. Just as soon as you remove from the oven prick top of cake with a fork and pour over the top with the following topping:

2 cups powdered sugar  
2 Tbsp. oil  
1/3 cup orange juice

## SAUCY APPLE SWIRL

Mrs. Pat Beck

1/4 cup sugar  
2 tsp. cinnamon  
1 pkg. (17 oz.) Pillsbury Yellow Cake Mix  
1-2/3 cups (1 lb. 1/2 oz. jar) applesauce  
3 eggs

Blend sugar and cinnamon. Grease 10-inch Bundt or tube pan and dust with about 1 Tbsp. of sugar-cinnamon mixture. Blend cake mix, applesauce and eggs until moistened. Beat as directed on package. Reserve 1-1/2 cups batter. Pour remaining batter into pan. Sprinkle with remaining sugar-cinnamon mixture; then top with reserved batter. Bake at 350° for 35 to 45 minutes or until done. Cool cake in pan, top side up, for 15 minutes. Then invert on serving plate.

## CHOCOLATE CAKE DESSERT

Mrs. Verna Miller

In a 13"x9" cake pan mix the following:

1 cup brown sugar  
1/2 cup cocoa  
2 cups water

Snip 12 marshmallows in quarters and scatter over this mixture.

Spoon over this a box of chocolate cake mix made according to package directions.

Sprinkle top with nuts.

There will be rich pudding under the cake. The marshmallows blend and some rise to the top.

Serve with whipped cream or ice cream.

Bake at 350° for 45 to 50 minutes.

## MAGIC CAKE

Mrs. Evelyn Poore

1 box yellow cake mix  
4 eggs  
1 box lemon or orange jello  
3/4 cup cooking oil  
3/4 cup 7-up

Beat the above ingredients for 8 minutes. Pour into a greased 9"x13" pan and bake for 35 to 40 minutes at 350°.

While this is baking prepare:

2 cups powdered sugar  
1/2 cup frozen lemonade, thawed

When cake is done (it should pull away from the pan) and still hot, poke holes all over it and spoon the sugar and juice mixture over.

## STRAWBERRY SURPRISE DESSERT

Mrs. Wanda Crouse

1 pkg. white cake mix  
1 pkg. strawberry jello  
1 pkg. frozen strawberries  
2 pkgs. Dream whip

Bake cake as directed on package. Poke full of holes with a fork. While still hot pour strawberry jello dissolved in 1 cup boiling water over cake. Cool. Cover with strawberries that have been mashed. Top with dream whip prepared as directed on package. Chill.

Other flavors and fruits may be used. I have also used lemon jello and lemon pudding instead of the fruit.

## MINI FRUIT CAKE

Mrs. Evelyn Poore

Combine 1 egg and 1 cup of water. Add 1 package Pillsbury Date Bread Mix, 1-1/2 cups chopped candied fruit, 1 cup chopped pecans and 1-1/2 cups raisins. Stir 50 to 75 strokes. Turn into 24 medium-size paper-lined muffin cups. Bake at 350° for 30 to 35 minutes, or until wooden pick inserted in center comes out clean. Cool. Glaze with warm light corn syrup. Garnish with candied fruit.

LOAF-SIZE FRUIT CAKE: Use an 8" x 4" or 9" x 5" loaf pan, well greased and floured on bottom only. Bake at 350° for 70 to 85 minutes. Cool. Glaze.

## CAKE MIX COOKIES

Margy Golden  
117 Longview Dr.

1 box cake mix (any flavor)  
2 eggs  
1/3 cup oil

Mix the above ingredients well.

Chopped nuts, chocolate chips or raisins may be added if desired.

Drop mixture by spoon on ungreased cookie sheet. Bake at 375° for 10 minutes. Makes 4 to 5 dozen.

## RECIPE FOR A DAY

Take a little dash of water and a little bit of morning gold; Dissolved in the morning air. Add to your meal some merriment and a thought of kith and kin and then, as your prime ingredients, a plenty of work thrown in. Then spice it all with the essence of love and a little whiff of play. Let a wise old book and a glance above complete as well made day.

The difficulties of life are intended to make us better, not bitter.

Remember, today is the tomorrow you worried about yesterday.

## DESSERTS

## RASPBERRY DESSERT

Mrs. Beverly Thompson  
21 Kurtwood Drive

Mix together for crust:

1 cup flour  
1/4 cup brown sugar  
1/2 cup oleo  
3/4 cup nut meats, chopped

Press into the bottom of a 9"x13" pan and bake  
15 minutes at 350°. Don't let it get too brown.

Mix together for filling:

2 boxes Red Raspberry Jello  
2 cups water  
2 packages frozen raspberries  
Desolve jello in boiling water. Add raspberries  
while hot and pour over the crust when melted.  
Let set until set.

Mix together for topping:

2/4 marshmallows  
2/3 cup milk  
1 cup whipped cream  
Melt marshmallows in milk. When cooled add  
whipped cream. Spread over filling. Note:  
marshmallows should be melted in a double  
boiler with the milk.

## FUDGE PIE

Mrs. Evelyn Poore

1 cup sugar  
1/2 cup flour  
1 tsp. vanilla  
2 eggs  
1 square chocolate or 3 Tbsp. cocoa  
1 stick butter

Mix above ingredients and pour into a greased

## FUDGE PIE (Con't)

Evelyn Poore

pie pan. Bake at 325° (no hotter) for 25 minutes. Take out at that time even if it doesn't look done. Top with ice cream or whipped cream to serve.

## APPLE CRISP

Mrs. Marie Elkin

3 cups diced apples, peeled  
1/2 tsp. cinnamon  
1 cup sugar  
salt to taste

Mix above ingredients and place in a 9"x9" buttered pan.

Top with  
3/4 cup quick oatmeal  
3/4 cup brown sugar  
1/4 tsp. baking powder  
3/4 cup flour  
1/4 tsp. soda  
1/2 cup butter, melted

Mix until crumbly. Spread over apples. Bake at 350° for 30 minutes.

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

Laughter is one of the greatest help of digestion.

## RHUBARB TORTE

Mrs. Beverly  
Thompson  
21 Kurtwood Drive

2 cups flour  
2 Tbsp. sugar  
1/4 tsp. salt  
1 cup butter or oleo

Cut butter into dry ingredients as for pie crust. Press crumbs into a 11"x15" pan. Bake at 350° for 10 minutes. Cool slightly.

Beat together:

4 egg yolks  
1 cup sugar

1 cup sour cream

Pour into baked crust. Cover entire top with layers of rhubarb.

Bake at 350° for 30 or 40 minutes.

Make a meringue of 4 beaten egg whites and 1 cup sugar. Brown in oven.

## CHOCOLATE HERSHEY DESSERT

Mrs. Pat Beck

1 cup powdered sugar  
1/2 cup butter  
3 egg yolks  
1 small can chocolate syrup  
25 marshmallows, cut fine  
1 cup chopped nuts  
3 egg whites, beaten stiff  
14 graham crackers

Cream powdered sugar and butter. Add egg yolks

### CHOCOLATE HERSHEY DESSERT (Con't)

Mrs. Pat Beck

one at a time. Add chocolate syrup, marshmallows, nuts, and egg whites beaten with a little salt. Roll crackers fine and place half of them in the bottom of a 9"x9" pan. Place the filling on top of these. On top of filling put the remaining graham crackers. Let set in refrigerator for 24 hours. Cut in squares and top with whipped cream. Serves 10.

### FRENCH CHERRY DESSERT

Mrs. Thomas Schutt

1 pound graham crackers, crushed  
3/4 cup melted butter  
2 Tbsp. sugar  
2 packages Dream Whip  
1-1/2 cups powdered sugar  
1 large package Philadelphia Cream Cheese  
2 cans cherry pie filling

Mix cracker crumbs, melted butter and sugar together. Press in bottom of 13"x9" pan. Bake in 350° oven for 8 minutes. Cool. Mix Dream Whip as directed on package. Mix powdered sugar with cream cheese which has been softened to room temperature. Blend Dream Whip in creamed cheese mixture. Spread over graham cracker crust and top with cherry pie filling. Chill.

Oh weary mothers rolling dough, don't you wish that food would grow?

### OZARK PUDDING

Mrs. Joan Hamilton

1/2 pound butter  
2 cups sugar  
4 eggs  
1 pound crushed graham crackers  
2 cans crushed pineapple (don't drain)  
2 cups chopped nuts

Put butter in mixer and add sugar gradually. Pour in eggs and beat until very light. Fold in pineapple and nuts (mixture will look curdled).

Put 2 cups graham crackers in bottom of 13"x9" pan, then half of mixture; cover with 2 more cups of graham crackers, then rest of mixture. Cover with remaining graham crackers. Chill a few hours or over night. Top with whipped cream and a cherry.

### ICE CREAM

Mrs. Norma Leeper

9 cups half and half or  
6 cups half and half and 3 cups milk  
2 Tbsp. vanilla  
1/8 to 1/2 tsp. salt  
3 cups sugar  
5 eggs

Add sugar gradually to beaten eggs, beating well after each addition. When mixture becomes very stiff, add rest of ingredients and mix thoroughly. Makes 5 quarts.

### PEACH COBBLER

Mrs. Allen Akerson  
Pasco, Washington

Mix 1/2 cup sugar and 1 Tbsp. cornstarch. Add 2-1/2 cup fruit and juice. Let come to a boil and cook for 1 minute. Then put into a 9"x13" pan.

Mix 1 cup flour, 1 Tbsp. sugar, 1-1/2 tsp. baking powder, 1/2 tsp. salt, 3 Tbsp. oleo, crisco, or butter, and 1/2 cup milk. Mix together and drop by spoon on top of fruit. Sprinkle with cinnamon.

When using fresh fruit combine 1 cup water, 2/3 to 1 cup sugar, and 1 Tbsp. cornstarch with the fruit.

Bake at 400° until brown.

### BLUEBERRY DELIGHT

Mrs. Barbara  
Warneke

Prepare 2 cups crushed graham crackers (about 11 double). Blend 1/2 cup sugar and 1/2 cup butter well with the graham crackers and press into the bottom of a 9"x13" pan.

Beat the following together well for the filling:

2 beaten eggs  
1/2 tsp. vanilla  
1/2 cup sugar  
8 oz. package Philadelphia cream cheese (room temperature)

Pour over crust. Bake at 350° for 15 minutes. It sets after removal from oven. Let cool. Over top of this spread No. 2 can blueberry pie mix. Put in refrigerator to chill. Serve with whipped cream or Dream Whip. You may use

### BLUEBERRY DELIGHT (Con't)

Mrs. Barbara  
Warneke

other pie mixes or thickened fruit and serve over the baked mixture.

### ANGEL DELIGHT

Mrs. Norma Leeper

Beat and bring to a boil the following:

4 egg yolks (beaten)  
1/2 cup sugar  
1/2 cup milk

Dissolve 1 package lemon jello in 1/4 cup hot water and add 9 oz. can crushed pineapple. Cool. Stir into above mixture.

Beat 4 egg whites with 1/4 cup sugar until stiff. Fold into jello mixture and put in a 8"x8" pan lined with crushed graham crackers. Sprinkle graham cracker crumbs on top of the pineapple mixture. Chill.

### FRUIT CRUNCH DESSERT

Mrs. Fred Trimble

2 cups favorite fruit  
(fresh sliced apples -add butter chips and 1/2 cup sugar)

Mix to crumb consistency:

1 cup flour  
1 cup sugar  
1 egg

Butter a 9"x13" pan. Put fruit in bottom and top with crunch. Bake at 350° for 30 minutes.

### STRAWBERRY CREAM SQUARES

Mrs. Shirley Lee

3 packages strawberry jello  
1 cup hot water  
1 pint ice cream  
2 packages frozen strawberries  
1 pint whipping cream  
28 vanilla wafers (enough to line bottom of pan)

Line bottom of 9"x12" pan with crushed vanilla wafers. Add hot water to gelatin and dissolve. Fold in slightly thawed strawberries. Fold in softened ice cream. When well blended spoon into wafer lined pan and chill. Just before serving spread whipped cream on top. Serves 10 to 12.

### APPLE CRISP

Mrs. Norma Leeper

8 cups sliced apples	1/2 tsp. salt
3/4 to 1 cup sugar	1/2 tsp. baking powder
1 tsp. cinnamon	1/2 tsp. soda
1/2 tsp salt	1 cup shortening
4 Tbsp. flour	1-1/2 cup oats (quick)
1-1/2 cup flour	
1 cup brown sugar	

Combine apples, sugar, cinnamon, salt, and flour and spread in a 9"x13" pan.

Combine dry mixture - flour, brown sugar, shortening, salt, baking powder, soda, and oats. Spread this over apple mixture and bake at 375° for 45 minutes.

### CHERRY PUDDING

Mrs. Bernice Dahlke

2 Tbsp. butter	3/4 cup milk
1-1/4 cup sugar	1-1/2 cup cherries (No. 2 can)
1 cup sifted flour	1/4 cup cherry juice
1 tsp. baking powder	
1/2 tsp salt	

Cream butter and 1 cup sugar. Sift flour, baking powder, and salt and add alternately with milk to creamed mixture. Pour into greased baking dish. Combine cherries, juice, and remaining 1/4 cup sugar. Heat, then pour over batter. Bake at 350° for 35 to 40 minutes. Serve warm with cream or cold topped with whipped cream or ice cream.

### STRAWBERRY DELIGHT

Mrs. Ronald Bryson

3/4 cup nutmeats  
1 cup flour  
1/4 cup brown sugar  
1/4 lb. margerine melted  
1 lb. box frozen strawberries  
30 large marshmallows  
3/4 cup milk  
1 pkg. dessert whipped topping  
2 3 oz. pkg. strawberry jello  
2-1/2 cups boiling water

Mix together nuts, brown sugar and melted margerine. Pat into a 9"x13" pan and bake in 350° oven for 15 minutes. Cool.

For second layer melt marshmallows in milk. Cool. Whip dessert topping according to

### STRAWBERRY DELIGHT (Con't)

Mrs. Ronald Bryson

directions and fold into the marshmallows, then pour over crust.

For third layer dissolve strawberry jello in the boiling water. Add box of frozen strawberries immediately. Cool and pour over second layer. Refrigerate until jello has become firm.

### APPLE CRISP

Mrs. Helen Bryson

Use a pan 8"x12". Slice apples in pan to 2 inches deep.

Mix 1 cup sugar, 1 tsp. cinnamon, and 2 Tbsp. flour. Sprinkle on top of apples. Then cover with the following crumb topping:

3/4 cup oleo

1-1/2 cups flour

3/4 cup brown sugar

Mix until crumbly. Spread over the apples and bake at 350° for 45 minutes to an hour.

The secret of being miserable is to have the leisure to bother about whether you are happy or not.

How happy all the world would be with a cookie bush and a doughnut tree.

### CRANBERRY DELIGHT

Mrs. Myron Albers  
Persia, Iowa

1 lb. fresh cranberries  
1-1/2 cups sugar  
2 cups miniature marshmallows  
1 small can crushed pineapple

Grind cranberries and mix with other ingredients. Chill overnight. Just before serving, whip 1/2 pint whipping cream and add. Chopped nuts may be added, if desired.

### BAKED RICE

Mrs. Myron Albers  
Persia, Iowa

1 cup rice  
6 cups milk  
1 tsp. salt

Put in a baking dish, cover, and bake until tender for about 1 hour. Stir frequently. Serve hot or cold with cinnamon and milk. Makes 6 to 8 servings.

### CRANBERRY SQUARES DESSERT

Mrs. Verna Miller

2 cups quick cooking oats  
1-1/2 cup brown sugar  
1 cup flour  
1 cup coconut  
2/3 cup butter  
1 lb. can whole cranberry sauce  
1 Tbsp. lemon juice

## CRANBERRY SQUARES DESSERT (Con't)

Mrs. Verna Miller

Mix oats, brown sugar, flour, and coconut, then cut in butter. Place 1/2 mixture in 8"x8" pan. Combine sauce and lemon juice. Put on crumbs. Cover with remaining crumbs. Bake at 350° for 40 minutes. Serve warm with ice cream or whipped cream.

## DELICIOUS BREAD PUDDING

Mrs. Alda Albers  
Persia, Iowa

2 cups scalded milk  
1 Tbsp. butter  
1/8 tsp. salt  
1/3 cup sugar  
1/8 tsp. nutmeg  
1/2 tsp. vanilla  
2 or 3 eggs, slightly beaten  
2 cups small cubes day old bread  
1/2 cup raisins  
1/2 cup coconut

Combine scalded milk, butter, salt, sugar, nutmeg, and vanilla. Stir until sugar is dissolved. Add slightly beaten eggs and mix well.

Put bread cubes and raisins in buttered casserole or baking dish. Pour milk mixture over them and stir gently until each bread cube is moistened but not mashed. Let stand 5 or 10 minutes to allow bread to take up milk. Set casserole in a pan of hot water and bake 45 minutes in 325° oven.

Sprinkle coconut on top of pudding and bake 15 minutes more until a knife comes out clean and coconut is nicely browned.

## APPLE DESSERT

Mrs. Myron Albers  
Persia, Iowa

12 to 14 medium apples  
1 cup sugar  
1 tsp. cinnamon  
1 cup lard  
2-1/2 cups flour  
1 tsp. salt  
1 Tbsp. sugar  
1 egg  
Milk  
Butter  
Cornflakes

Peel and slice apples. Mix together with cup of sugar and cinnamon.

Mix the dough as for pie crust; combine the salt, sugar, and flour, then cut in lard. Place egg yolk in cup and add enough milk to measure 2/3 cup liquid. Cut into dough. Roll half of dough to fit large cookie sheet (12"x18"). Cover bottom crust with cornflakes.

Add apples and dot with butter.

Roll out remaining dough to cover apples. Pinch edges of crusts together firmly.

Beat egg white until stiff and spread on top of crust. Bake at 400° for 1 hour.

At end of baking period, while still hot, spread a mixture of 1 cup powdered sugar and 2 Tbsp. of water over top crust to form a thin glazed icing. Cut into squares when cool.

Life is a bowl of cherries - sometimes sweet, sometimes sour.

### FRUIT COCKTAIL DESSERT

Mrs. Celia Trimble

2 cups flour  
2 cups white sugar  
2 tsp. soda  
1 tsp. salt  
2 eggs, beaten  
1 No. 2-1/2 can fruit cocktail  
1 cup brown sugar  
1 cup chopped nuts (black walnuts)

Sift dry ingredients; add egg and undrained fruit cocktail. Blend and spread in greased 13"x9" cake pan. Combine brown sugar and nuts; sprinkle over top. Bake 1 hour at 300°. Serve with cool whip. Yields 15 servings.

### ICE CREAM DESSERT

Mrs. Alice Hoffman  
Persia, Iowa

2 pkgs. lime or strawberry jello  
1 pint vanilla ice cream  
1 cup fruit cocktail, drained  
1 cup crushed pineapple, drained  
1 cup pineapple juice

Add 1 cup boiling water to jello, stir until dissolved. Add ice cream to hot jello and stir until melted. Add pineapple juice, stir. Last add pineapple and cocktail. Stir and chill.

In life's small things be resolute and great  
To keep the muscles trained.  
Knowst thou when Fate thy measure takes?  
Or when she'll say to thee  
"I find thee worthy, do this thing for me!"

### OZARK BAKELESS PUDDING

Mrs. John E. Schutt  
Omaha, Nebr.

Beat until very light:  
1/2 cup butter  
1 cup sugar  
2 eggs

Fold in:  
1 cup crushed pineapple (do not drain)  
1 cup pecan nuts  
(This mixture will look curdled.)

Grease an 8"x8" pan.  
Roll finely, 1/2 lb. graham crackers.  
Sprinkle 1/3 of crumbs in the greased pan and cover with 1/2 of the pineapple mixture.  
Add a second layer using 1/3 of crumbs.  
Add other 1/2 of the pineapple mixture.  
Top with the remaining crumbs. Chill overnight. Cut in squares.  
Serve with a garnish of whipped cream. Serves 8, 10, or 12, depending on size of servings.

### RAW APPLE BAKE

Mrs. Joan Hamilton

1 cup sugar  
1/2 cup butter  
1 egg  
1 tsp. cinnamon  
Pinch of salt  
1/2 cup warm coffee  
1 tsp soda  
2 cups flour  
2 cups diced apples  
Mix in order given and pour into a greased 13"x9" pan. (Con't on next page.)

## RAW APPLE BAKE (Con't)

Mrs. Joan Hamilton

### Topping:

3/4 cup brown sugar

1 tsp. cinnamon

1/2 cup nuts

Mix, then sprinkle over the cake. Bake at 325° for nearly 1 hour.

## CHOCOLATE CAKE DESSERT

Mrs. John E. Schutt  
Omaha, Nebr.

1 cup flour

1/4 tsp. salt

3/4 cup sugar

1-1/2 Tbsp. cocoa

1 tsp. baking powder

1/2 cup milk

2 Tbsp. butter

1 tsp. vanilla

1/2 cup chopped nuts

Sift dry ingredients into bowl. Add milk and butter and mix well. Stir in vanilla and nut meats. Pour into an ungreased 8"x8" pan. The dough will be quite thick.

Make sauce of:

1/2 cup white sugar

1/2 cup brown sugar

2-1/2 Tbsp. cocoa

1 cup boiling water

Mix well and pour over unbaked dough. Bake at 350° for about 30 minutes. The sauce bakes through the batter and makes a topping for the cake. Serve with whipped cream or ice cream.

## APPLE PUDDING

Mrs. Ed Fowler  
20 Crestview

Mix thoroughly 1 cup sugar, 1/4 cup butter, and 1 egg.

Add 3 large peeled and chopped apples.

Sift and add 1 cup flour, 1 tsp. soda, 1/2 tsp. nutmeg, 1 tsp. cinnamon, 1/2 tsp. salt, and 1 cup chopped nuts.

Bake at 350° for 1 hour. Use 9"x13" pan.

Butter sauce:

1/2 cup butter

1/2 cup sugar

1/2 cup brown sugar

Cook just to the boiling point then add

1/2 cup cream, 1-1/2 tsp. vanilla, pinch of salt, and 2 Tbsp. white karo syrup. Simmer 5 minutes - Do not boil.

Spoon butter sauce over warm pudding. Sauce may be made ahead of time and heated over hot water when ready to serve.

## APPLE TORTE

Mrs. Carlita  
Pederson  
Omaha, Nebr.

Beat 2 eggs until frothy. Add 1-1/2 cups sugar & 3 tsp. vanilla. Sift together 2/3 cup flour, 3 tsp. baking powder and 1/2 tsp. salt. Add to first mixture. (It will be rather thick.)

### APPLE TORTE (Con't)

Mrs. Carlita  
Pederson

Fold in 2 cups diced apples and 1/2 cup walnut meats.  
Bake in greased 9"x13" pan for 45 minutes at 350°.

### CINNAMON APPLE PUFFS

Mrs. John E. Schutt  
Omaha, Nebr.

Boil to a syrup (about 5 minutes):

1 cup sugar  
1 cup water  
1/2 tsp. red food coloring

Place in greased shallow 8"x12" baking dish:  
1-1/2 lbs. tart apples (4 to 5 medium sized),  
peeled thinly and sliced.

Pour syrup over the apples.

Sift together:

1-1/2 cups sifted flour  
2 tsp. double acting baking powder  
1/2 tsp salt

Cut in with pastry blender 1/4 cup shortening until mixture looks like meal. Then add 3/4 cup milk to make a soft dough. Drop 10 spoonfuls of dough on top of apples and make a dent in top of each. Place in dents a mixture of:

2 Tbsp. melted butter  
2 Tbsp. sugar  
1/2 tsp. cinnamon

Bake 25 to 30 minutes in 450° oven. Serve warm with cream, if desired. Serves 8 to 10.

### RASPBERRY DELIGHT

30 marshmallows                    1/2 pt. whipping cream  
1 cup milk                            14 graham crackers  
2 cups raspberries, frozen or fresh

Heat milk in double boiler and dissolve marshmallows in the milk. Cool. Add drained fruit and whipping cream, whipped. Roll cracker crumbs. Put 1/2 of the crumbs in bottom of pan and other 1/2 on top. Place in refrigerator for several hours. Serves 9.

Mrs. Richard Moore

### CHOCOLATE CREAM PIE

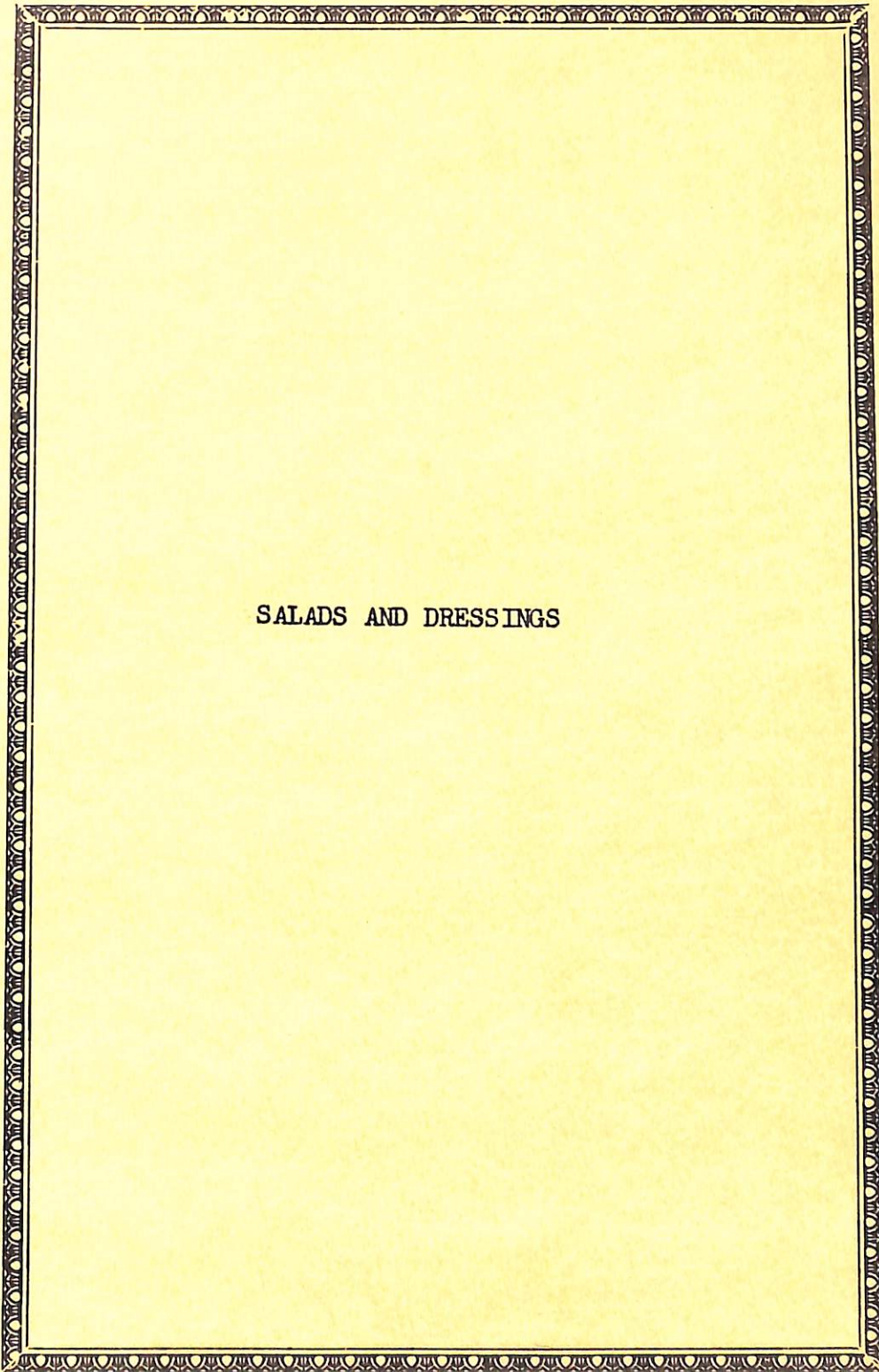

3 egg yolks, slightly beaten  
1/2 cup sugar                            2 Tbsp. butter  
3 Tbsp. flour                            1/2 tsp vanilla  
pinch of salt                            1 bakes 9" pie shell  
1 cup milk                                3 stiffly beaten egg whites  
1-1/2 sq. baking chocolate            3 Tbsp. sugar

In saucepan, mix egg yolks with sugar, flour and salt. Gradually add milk, then chocolate. Cook over burner, stirring constantly, until mixture boils and thickens. Cool; add butter and vanilla. Pour into cooled baked shell and spread with meringue made of egg whites and sugar. Bake in moderate oven, 350 degrees, 12 to 15 minutes. Serves 6.

This filling can be made as quickly as packaged fillings, all in one saucepan.

Miss Ramah Lee Bryson

Kindness begets Kindness -- Old Proverb



SALADS AND DRESSINGS

TWENTY FOUR HOUR FRUIT SALAD

Mrs. D. M. Taylor

1 cup nut meats  
1 can sliced pineapple  
1 lb. white grapes  
1 lb. marshmallows  
1 lb. dates

Cut above ingredients, combine and let drain.

2 eggs, beaten  
1/2 cup sugar  
2 lemons, juice and grated rind

Cook above until thick. Cool. Add 1 pint  
whipped cream, mix with fruit and chill for 24  
hours.

GRANDMA SNYDERS FRUIT SALAD DRESSING

Shirley Reynolds

Beat 2 eggs until blended  
Add 3 T. sugar  
1/8 tsp. salt  
4 T. lemon juice  
4 T. pineapple juice

Stir until well blended. Place in double boiler  
and cook until thick. Cool.

(Will keep fruit from turning dark).

### MINERAL OIL FRENCH DRESSING

Mrs. Jack L. Smith  
1234 Fairmount

Put all ingredients in mixer:

1 cup white sugar  
1 can tomato soup  
1 1/2 cups mineral oil  
1 Tbsp. Worcestershire sauce  
1.4 tsp. pepper  
1 tsp. salt  
1 Tbsp. mustard  
1 tsp. paprika  
3/4 cup vinegar

Beat at least 5 minutes.

Grate:

1 small onion  
3 cloves garlic

Add after you take from mixer. Makes 1 quart.

### SAUERKRAUT SALAD

Evelyn Poore

1 can sauerkraut (juice & all)  
1 cup sugar  
1 cup onion (chopped fine)  
1 cup celery (chopped fine)

Mix and let set overnight

Keep refrigerated!

### CRANBERRY SALAD

Mrs. Jack L. Smith  
1234 Fairmount

1 cup Cranberries ground  
1 small can crushed pineapple (juice & all)  
1 cup sugar  
1/2 lb. small marshmallows

Put in refrigerator - let stand over night

Next A.M.

Whip 1/2 pint cream  
1/2 cup English walnuts  
Add to above

### COCONUT SALAD

Mrs. Thomas Schutt

1 cup sour cream  
1 cup crushed pineapple  
1 cup miniature marshmallows  
1 cup mandarin oranges, drained  
1 cup coconut

Soak marshmallows in cream for 5 minutes. Pour other ingredients in. Chill.

### SALAD DRESSING

Mrs. Errol Petersen

1/4 cup salad oil  
1/4 cup sugar  
1/3 cup (plus) catsup  
2 (plus) T. vinegar  
1/2 tsp. salt  
1/2 cup Grated Blu-Cheese

## STRAWBERRY SALAD

Ramah Lee Bryson

- 2 pkgs. Cherry jello
- 2 cups boiling water
- 2 small pkgs. frozen strawberries

Mix jello with hot water until it is dissolved, add frozen strawberries. Now add  
1 #211 can crushed pineapple (juice too)  
3 bananas (sliced)

Pour 1/2 of mixture in a good sized pan, let set until firm. When firm spread a layer of the Cultured sour cream on top. Pour balance of jello mixture over this and refrigerate until firm. Cut into squares and put a spoonful of the sour cream on each serving. (1 lb. size sour cream). If you just add 1 1/2 bananas to the first half and then wait about cutting up the other 1 1/2 bananas until your ready for the last half of jello mixture, it won't have time to turn brown.

## FRENCH DRESSING

Mrs. Fred Dofner

- 1 cup Salad oil (heat lukewarm)
- 1 cup tomato soup
- 3/4 cup sugar
- 1/2 cup vinegar
- 1/8 tsp. dry garlic
- 1 T. dry mustard
- 1 T. salt
- 1 T. celery seed
- 1 tsp. pepper
- 1 tsp. paprika

Mix in blender.

## GREEN SALAD

Mrs. Myron Albers  
Persia, Iowa

- 1 box lime gelatin
- 1 3 oz. pkg. of cream cheese
- 1 cup boiling water
- 1/2 cup mayonnaise
- 1 small can crushed pineapple
- 1 cup whipped cream
- 1/2 lb. marshmallows

Dissolve gelatin in boiling water. Melt marshmallows in hot mixture over low heat. Remove from heat.

Add a cup of cold water.

Cream mayonnaise & cheese until blended. Add pineapple & hot mixture. Chill until it starts to set. Fold in whipped cream. Put in mold or dish. Chill in refrigerator several hours; best if made a day in advance. 12 - 14 servings.

## RASPBERRY SALAD

Mrs. Myron Albers  
Persia, Iowa

- 2 pkg. raspberry flavored gelatin
- 16 oz. can applesauce
- 2 pkg. frozen raspberries

Mix gelatin according to directions on the box. If you use juice from frozen raspberries, add less water to gelatin. Add the frozen raspberries & applesauce. Mix well & allow to set, stirring occasionally.

### FRENCH SALAD DRESSING

Mrs. James Hilz

1 cup sugar  
1 cup mazola oil  
1 cup Tarrugon vinegar  
1 cup tomato puree or soup  
1/8 tsp. garlic salt  
1 Tbsp. celery seed  
1 Tbsp. dry mustard

Mix in mixer.

### FRENCH DRESSING

Mrs. Ellis White

1 1/2 cups sugar  
1 1/2 cups oil  
1 Tbsp. salt  
1 cup catsup  
3/4 cup vinegar  
1 Tbsp. paprika  
1 onion, grated real fine

Shake good - Makes 1 quart.

### SAUERKRAUT SALAD

Nina Osborne

Mix & let stand overnight:  
1 No. 2 can sauerkraut, drained  
1 medium onion, minced  
Add 2 cups diced celery  
1 small can pimento  
1 green pepper, diced  
2/3 cup sugar

### BEAN SALAD

Helen Bryson

1 can green beans, drained  
1 can wax beans, drained  
1 can kidney beans, drained

Add 1/2 cup chopped celery  
1 onion sliced in rings

Mix  
3/4 cup salad oil  
1/2 cup vinegar  
1/2 cup sugar

Toss and refrigerate 8 hours. This will keep several days.

### DELICIOUS AND DIFFERENT SALAD

Mrs. Isa Davis

1 pkg. lemon jello  
1/4 cup red hot candies  
1 cup boiling water  
1 cup strained applesauce  
1 (8 oz.) pkg. cream cheese  
2 Tbsp. milk  
1 Tbsp. Mayonnaise

Dissolve red hots in hot water. While still boiling hot dissolve jello. Cool and add applesauce. Turn half of this mixture into 1 large mold or 6 individual molds and let stand until entirely congealed. Whip together the cream cheese, milk and mayonnaise and spread over top of mixture. Return to refrigerator to harden. Add remaining jello mixture and chill. Good with pork.

## LEMON JELLO SALAD

Mrs. Calvin Bryson

2 boxes lemon jello  
2 cups hot water (Cool)  
1 cup 7-Up or orange pop  
After above mixture has cooled add:  
2 small cans crushed pineapple (drained)  
3 bananas  
1 cup tiny marshmallows  
When jello is firm spread on topping.

### Topping

Pineapple juice and the balance orange juice to fill cup  
2 T. flour  
1 egg  
1/2 cup sugar  
pinch of salt

Cook until thick and cool. Add 1 pkg. of dream whip and spread on salad. 1/4 cup grated cheese to sprinkle on top. The dream whip should be prepared according to directions on pkg. before adding to the above cooked topping. 9" x 13" pan.

## ORANGE SALAD

Helen Bryson

1 pkg. orange flavored gelatin  
1 cup boiling water  
1 pt. orange sherbet  
1 can Mandarin oranges  
2 bananas sliced  
1/2 cup chopped nuts

Dissolve gelatin in boiling water. Add sherbet and mix well. Add oranges, sliced bananas and nuts. Chill until set.

## LIME JELLO SALAD

Mrs. James Hilz

1 pkg. lime jello  
1/4 large marshmallows  
1/3 cup sugar  
1/2 cup chopped walnuts  
1 small carton cottage cheese  
1 #211 size can crushed pineapple

Drain pineapple and add enough water to make 2 cups. Bring to boil and add jello and sugar. Stir until dissolved. Add cut up marshmallows and let them melt. When the marshmallows are all melted, add pineapple, cottage cheese and nuts. Put in refrigerator and let cool until it has thickened slightly. Fold in 2 cups whipped cream or cool whip. Put back in the refrigerator until firm.

## HEAVENLY SALAD

Barbara Newberry  
720 No. 17th St.

2 eggs  
1 cup sugar  
1/4 cup Lemon juice  
2 T. flour  
1 pint cream  
1 lb. miniature marshmallows  
1 lb. white grapes  
1 small can & 1/2 cup crushed pineapple

Combine eggs, sugar, lemon juice, flour & 1/2 cup pineapple. Cook together until thickened, cool. Whip cream, add marshmallows, grapes, can of pineapple and stir into cooled mixture. Pour mixture into a serving dish and refrigerate until ready to serve.

## 24 HOUR CABBAGE SALAD

Norma Leeper

1 medium head cabbage  
1 small onion  
1 small green pepper  
6 sliced stuffed olives  
2/3 cup sugar

Boil 3 minutes:

1 cup white vinegar  
1/2 cup mazola oil  
1 tsp. salt  
1 tsp. celery seed  
1 tsp. prepared mustard

Pour over cabbage mixture while boiling. Store in refrigerator at least 24 hours before ready to use.

## FROZEN STRAWBERRY SALAD

Mrs. Errol Petersen

16 large marshmallows  
2 Tbsp. strawberry juice  
1 Cup crushed strawberries (drained)  
(or may use 1 - 10 oz. pkg. frozen strawberries)  
1/2 cup crushed pineapple (drained)  
1 3 oz. pkg. cream cheese  
3 Tbsp. salad dressing  
1 cup cream, whipped (or may use 1 pkg. Dream Whip, prepared)

Dissolve marshmallows in strawberry juice over low heat. Cool slightly. Add strawberries and pineapple. Add cream cheese and salad dressing that have been mixed together. Fold in whipped cream. Freeze in 8" x 8" pan or individual molds.

## MACARONI MEDLEY SALAD

Mrs. Alda Albers  
Persia, Iowa

8 oz. macaroni, cook, drain & rinse in cold water  
2 Tbsp. minced onion  
1/2 cup finely chopped celery  
1/4 cup diced green pepper  
1/4 cup diced cucumber  
1/4 cup diced radishes  
1 tomato cut in wedges  
1 1/2 tsp. salt  
1/4 tsp. pepper  
1/4 cup french dressing  
1/3 cup mayonnaise

Mix dressing together and add to salad mixture. Mix lightly & chill at least 12 hours. Serves 8 to 10.

## CRYSTAL SALAD

Mrs. Alda Albers  
Persia, Iowa

1 pkg. lemon gelatin  
1 1/4 cup hot water  
1/2 cup pineapple juice  
1/2 cup salad dressing  
1/2 cup whipping cream (whipped)  
1/2 cup diced apples  
1/2 cup diced celery  
6 marshmallows cut fine  
1/2 cup diced pineapple

Dissolve gelatin in hot water, add pineapple juice. When slightly thickened, fold in whipped cream. Add rest of ingredients, mix well & chill. Serves 10.

### APRICOT SALAD

Mrs. John E. Schutt  
9236 Ruggles  
Omaha, Nebraska

2 pkg. orange jello  
2 cups boiling water  
1 cup pineapple & apricot juice (mixed)  
1 large can apricots (cut up)  
1 large can pineapple (diced)  
10 marshmallows (cut fine)

When firm, top with the following:

1 cup pineapple & apricot juice (mixed)  
1/2 cup sugar  
4 Tbsp. flour  
1 egg, beaten  
2 Tbsp. butter  
Cook until thick, cool & add:  
1 cup cream (whipped)

Spread over the firm gelatin & top with grated cheese.

### GLORIFIED RICE

Mrs. Myron Albers  
Persia, Iowa

1 pkg. lemon jello  
2 cups cooked rice  
2 cups boiling water & pineapple juice  
1 small can crushed pineapple  
1/2 lb. marshmallows  
1 cup whipped cream  
1/4 cup sugar

Pour boiling water & juice over jello & sugar & stir until dissolved. When it begins to thicken, add pineapple, marshmallows & whipped cream.

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### GLORIFIED RICE CON'T.

Fold in the cooked rice. Pour into mold.  
Unmold & cut in slices & serve.

### PINEAPPLE-CARROT SALAD

Mrs. Alda Albers  
Persia, Iowa

Drain 1 No. 2 can crushed pineapple.  
Add enough water to pineapple juice to make 1 1/2 cups. Heat to a boil. Add 1 pkg. lemon gelatin. Stir until dissolved. Add 1/4 cup sugar, 1/4 tsp. salt & 2 Tbsp. lemon juice. Chill until slightly thickened. Add pineapple & 1 cup finely grated carrots. Prepare 1 pkg. Dream Whip. Fold into gelatin. Pour into 8" ring mold & chill until firm.

### CABBAGE SALAD

Mrs. Alda Albers  
Persia, Iowa

8 cups cabbage, shredded  
3 carrots, grated  
1 green pepper, diced finely  
1 diced onion  
1 tsp. salt  
1/4 tsp. pepper

Mix & heat 1 cup vinegar, 1 cup sugar, 1 cup vegetable oil & 1 tsp. celery seed & add 1 envelope plain Knox gelatin that has been softened in a little cold water. Mix & add to above ingredients. Mix well & chill 8 to 10 hours or overnight.

## GRAHAM CRACKER CRUST SALAD

Mrs. Russ Williams

1 2/3 cup graham cracker crumbs  
1/4 cup sugar  
1/2 cup butter  
1 cup pecans, chopped (if desired)

Mix all ingredients, except nuts. Spread evenly in 9x11x2 oiled cake pan. Bake at 375 degrees 8 to 10 minutes.

3 pkg. jello - different flavors  
1 1/2 cups boiling water to each pkg. of jello  
Set in pie pans. Cut in little squares when set & you're ready to use them.

1/3 cup sugar  
1 cup pineapple juice  
Boil a few minutes. Cool.

1 envelope Knox gelatin  
1/4 cup cold water (extra water may be needed to dissolve gelatin)  
Stir up & set back.

1 cup crushed pineapple (well drained)  
1 large pkg. cool whip

Mix pineapple juice mixture & Knox gelatin. Add Cool Whip & pineapple, nuts, if desired, & jello's. Spread evenly on graham cracker crust. Set until firm.

Save sirup from canned fruits and add it as part of the sweetening for applesauce, or add it to grapefruit or orange juice for breakfast.

## CRANBERRY SALAD

Mrs. John E. Schutt  
9236 Ruggles  
Omaha, Nebraska

1 lb. cranberries, ground  
1 lb. marshmallows, ground  
1 cup pineapple  
1 cup sugar  
1 cup whipped cream  
1/2 cup nuts, optional

Mix cranberries, marshmallows, sugar, pineapple & nuts, let stand overnight in refrigerator. Add cream when ready to serve.

## MINT SALAD

Mrs. John E. Schutt  
9236 Ruggles  
Omaha, Nebraska

1 pkg. lime jello  
2 small cans crushed pineapple  
1 pkg. miniature marshmallows

Combine dry jello with other two ingredients & leave in refrigerator overnight. Whip 2 cups cream & shave 1/2 cup butter mints. Add to first mixture & freeze.

Having trouble getting the youngsters to eat much needed vegetables? Mix several vegetables together, cooked or raw, call it a "Davy Crockett Salad" and see what happens.

### CHEESE AND PEA SALAD

Mrs. Russ Williams

1 No. 2 can peas  
1/2 lb. American cheese, cut in cubes  
1/4 cup green pepper, cut small  
1/4 cup sweet pickles, cubed  
1/4 cup chopped radishes  
1 cup celery, diced  
2 Tbsp. pimientos, minced  
3/4 cup mayonnaise (salad dressing)  
Parsley

Mix all ingredients with exception of chopped radishes & parsley. Serve in crisp lettuce cups. Garnish with chopped radishes & parsley. Serves 8.

### PEAR SALAD

Mrs. Chris Mohr  
Country Club Acres

1 No. 2 1/2 can pears  
1 small pkg. cream cheese  
1 1/2 cups graham cracker crumbs  
Lettuce greens

Drain pears; reserve small amount juice. Have cream cheese at room temperature. Stir enough pear juice into cream cheese to make smooth but not runny. Fill pear cavity with cream cheese mixture. Roll pears in graham cracker crumbs. Serve on lettuce greens. Yield - 6 - 8 servings.

### FRUITED CABBAGE SALAD

Mrs. Myron Albers  
Persia, Iowa

2 cups shredded cabbage  
1 cup pineapple pieces, drained  
1/4 cup maraschino cherries, cut in quarters  
6 marshmallows, diced  
Salt to taste  
1/3 cup heavy cream, whipped  
2 Tbsp. mayonnaise  
6 lettuce cups

Mix together cabbage, pineapple, cherries & marshmallows; add salt to taste. Add mayonnaise & whipped cream. Mix well. Serve on lettuce.

### FRUIT SALAD

Mrs. Myron Albers  
Persia, Iowa

1 lb. can crushed pineapple  
1 small pkg. frozen strawberries  
1 8 oz. pkg. colored miniature marshmallows  
1 egg, well beaten  
2 Tbsp. cornstarch  
2 Tbsp. sugar.

Drain pineapple juice into sauce pan, add cornstarch, sugar & egg. Cook until thick. Pour sauce over combined pineapple, strawberries & marshmallows. Mix & refrigerate.

For easy summer salads, circle a mound of cottage cheese with cubes of watermelon and cantaloupe and cinnamon-spiced cooked prunes.

### BEAUTY SALAD

Mrs. Bruce Letner  
Marcus, Iowa

- 1 3 oz. pkg. black cherry gelatin
- 1 3 oz. pkg. red raspberry gelatin
- 3 cups boiling water
- 1 No. 2 can cherry pie filling

Dissolve gelatins in hot water; stir in pie filling while mixture is hot. Pour into lightly oiled mold or into a 9x13x2" pan. Chill until firm. Spread on topping.

#### TOPPING

- 1 cup sour cream
- 1 1/2 cups miniature marshmallows

Mix sour cream & marshmallows together. Spread on gelatin mixture & let stand 2 hours. 12 servings. Different flavors of Red gelatins may be substituted.

### JELLO CREAM CHEESE SALAD

Mrs. Russ Williams

- 1 pkg. (3 oz.) lemon jello
- 1/2 lb. miniature marshmallows
- 1 small pkg. cream cheese
- 2 cups boiling water

Dissolve ingredients in the 2 cups boiling water. Set until slightly thick. Add:  
2 cups whipped cream or cool whip  
1 cup crushed pineapple - well drained  
1/2 cup salad dressing  
Set until very solid

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### JELLO CREAM CHEESE SALAD CON'T.

Dissolve 1 pkg. raspberry jello (or any preferred red jello) & pour over top of solid cream cheese mixture. Set until solid. Lime jello - replacing red jello - may also be used for preferred occasion. This salad looks & serves best made in a glass cake dish.

### LIME BUTTERMINT SALAD

Mrs. Berton M. Smith  
Carson, Iowa

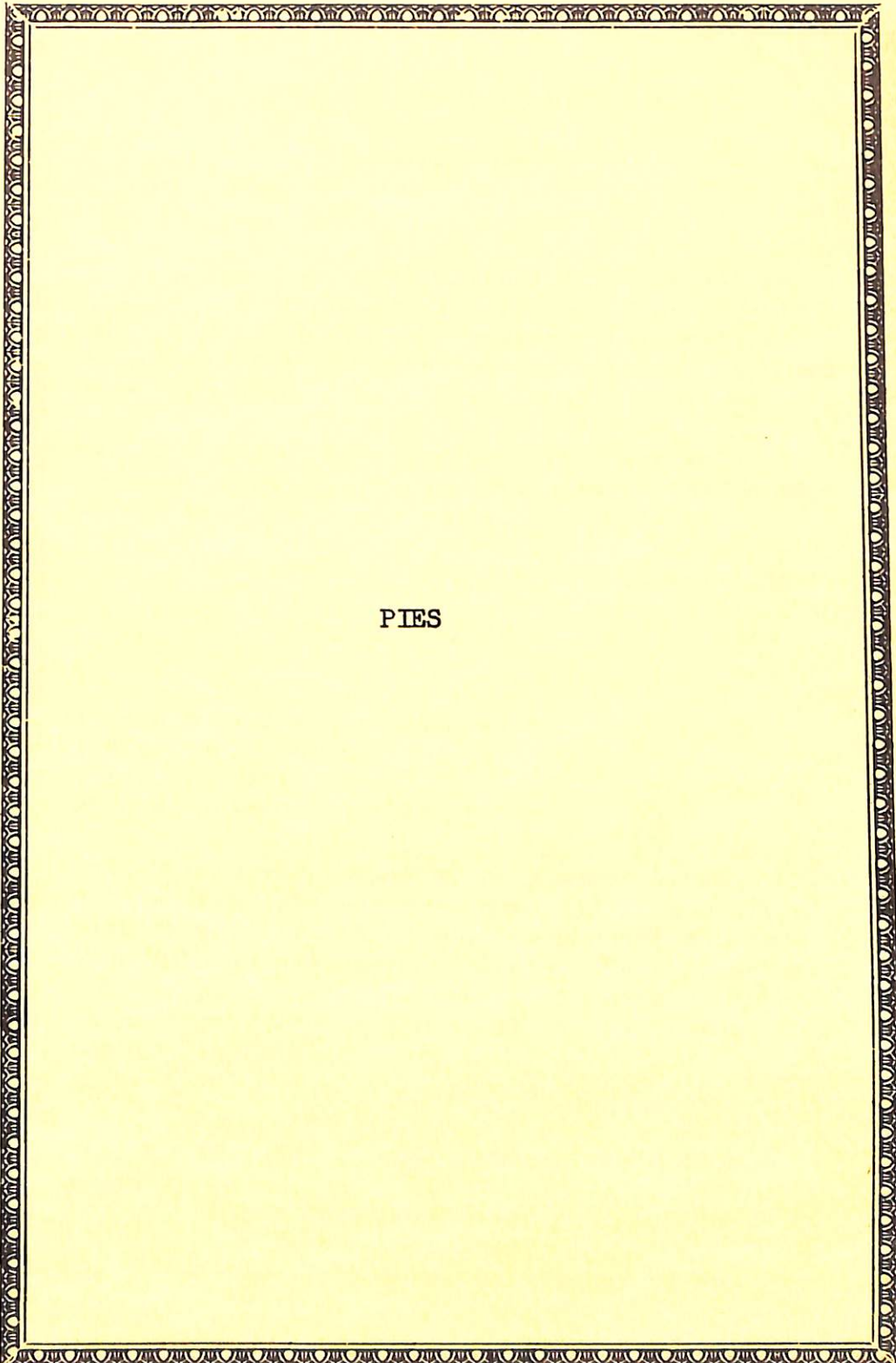
- 1 pkg. lime jello - no water
  - 1 small can crushed pineapple
  - 1 pkg. miniature marshmallows
- Mix & let stand overnight. Add 1 pkg. buttermints the next day, crushed fine.  
2 pkgs. dream whip (prepared as on pkg).  
Mix altogether. Put in 9x12" pan & freeze.  
Serve frozen.

### CUCUMBER LIME SALAD

Mrs. Berton M. Smith  
Carson, Iowa

- 2 Pkg. lime jello
- 1 1/2 cups boiling water
- 1 cup salad dressing
- 2 peeled cucumbers (ground)
- 1/2 cup onions (ground)
- pinch of salt

Mix together & set.

A decorative rectangular border with a repeating geometric pattern of small circles and lines, framing the central text.

PIES

### PEACHES AND CREAM PIE

4 cups miniature marshmallows  
2 Tbsp. orange juice  
1 Tbsp. lemon juice

Combine and heat until marshmallows are melted. Cool at room temperature. Fold in 2 cups Cool Whip, and 1 cup drained fresh crushed peaches. Pour into 8" or 9" bakes pastry shell. Set until firm. Garnish with whipped cream if desired.

Canned peaches may be used if they are well drained. Real-Lemon Reconstituted in the bottle may be used for lemon juice.

Mrs. Russ Williams

### CHERRY CREAM PIE

1 8 oz. pkg. cream cheese  
1 can Borden's sweetened milk  
1/4 c lemon juice  
1 tsp. vanilla  
2 cans cherry pie filling

Let cream cheese stand at room temperature. Cream with a mixer and add sweetened milk gradually, beating until smooth. Add lemon juice and vanilla. Pour into graham cracker crusts ( this is enough for two pies ) and let set. This sets up in a short time. Top each pie with 1 can of the cherry pie filling.

Mrs. Russ Williams

"Day by day, dear Lord, of these three things I pray:

To see Thee more clearly,  
Love Thee more dearly,  
Follow Thee more nearly, Day by Day

### LEMON SPONGE PIE

1 c sugar  
Butter the size of a walnut  
Juice & grated rind of one lemon  
2 egg yolks  
2 level Tbsp. flour  
1 c milk

Cream sugar and butter, add rind and juice, flour and yolks, add milk and stir. Add the beaten whites, mix and bake in a slow oven. Bake 350 degrees for 35 to 40 minutes or until knife comes out clean.

Mrs. Alice Hoffman  
Persia, Iowa

### STRAWBERRY PARFIET PIE

1 crust pie shell or graham cracker crust  
1 pkg. Strawberry Jello  
1 c boiling water  
10 oz. pkg. frozen strawberries  
1 pt. vanilla ice cream

Mix Jello and water, stir until dissolved. Stir in ice cream, then strawberries. Let chill. Place in pie crust and set until very firm.

Mrs. Russ Williams

There is a destiny that makes us brothers.  
None goes his way alone.  
All that we send into the lives of others  
comes back into our own.

### ONE CRUST PIE

1 unbaked 9" pastry shell  
3 or 4 large baking apples  
1/2 tsp. nutmeg  
2 Tbsp. lemon juice  
1/2 c plus 2 Tbsp. flour  
1 c sugar  
1/2 c (1 stick) butter or margarine

Pare, core and quarter apples, halve each quarter and place in a large bowl. Combine 1/2 c sugar, 2 Tbsp. flour, 1/2 tsp. nutmeg. Sprinkle over apples and toss. Put into pastry shell and sprinkle with the lemon juice.

Combine remaining 1/2 c sugar, 1/2 c flour. Cut in the butter or margarine and sprinkle over top of the apples. Slide pie into a brown paper bag and fold open end twice, seal with a paper clip. Place on a cookie sheet. Bake in hot 425 degree oven for 1 hour. Apples will be tender and top golden brown. Split open bag and set pie on wire rack to cool.

Mrs. Dean Dahlke

### CUSTARD PIE

2 c milk  
3 eggs beaten until foamy  
1 tsp. vanilla  
Sprinkle of nutmeg  
1/2 c sugar  
dash of salt

Beat eggs add milk and sugar alternately. Pour into unbaked pastry shell. Bake 10 min. in 450 degree oven reduce heat to 325 degrees and bake for about 25 min. or until inserted knife comes out clean.

Mrs. Mamie Drew

### COCONUT CUSTARD PIE

4 eggs  
1/4 tsp. salt  
2-1/2 c scalded milk  
3/4 c flaked coconut  
1 unbaked 9" crust  
1/2 c sugar  
1 tsp. vanilla

Beat eggs slightly, add sugar, salt and vanilla. Gradually stir in milk and add coconut. Bake 25-30 minutes in 400 degree oven or until inserted knife comes out clean.

Topping: Blend 1/4 c brown sugar, 2 Tbsp. soft butter, 1/2 c coconut. Sprinkle on pie when done. Set under broiler to brown, this step needs careful attention as it browns very quickly.

Mrs. Judy Smith

### BUTTERSCOTCH PIE

1-1/2 c sweet milk  
1 c brown sugar (packed)  
1 Tbsp. butter  
1 egg yolk (save white for meringue)  
2 Tbsp. flour (heaping)  
1 pinch salt

Mix and cook over low heat until it has thickened. Pour into baked shell and top with meringue.

Meringue: 3 egg whites beaten until stiff add 6 Tbsp. sugar. Brown in 300 degree oven.

Mrs. Fred Trimble

### PIE CRUST

1/2 c Mazola Oil  
1/4 c plus 1 Tbsp. ice water  
Mix and add to 2 c flour and 1 tsp. salt  
Form into a ball  
Roll in between 2 sheets of waxed paper which have been floured lightly.  
Enough for 1 double or 2 single crusts pies.

Mrs. D.M. Taylor

### PIE CRUST

3 c sifted flour  
1 c lard  
1 tsp. salt  
Mix above together

1 egg 5-1/2 tsp. water and 1 tsp. vinegar  
Beat together and stir into flour mixture.

Mrs. Shirley Lee

### NEVER FAIL PIE CRUST

3 c flour  
1 c lard  
1 tsp. salt  
Mix together

Beat 1 egg and add 6 Tbsp. water and 1 tsp. vinegar., mix into flour mixture form into a ball.

Mrs. Thomas Schutt

### PLAIN PASTRY

1-1/2 c sifted flour  
1/2 tsp. salt  
1/2 c shortening  
4 or 5 Tbsp. cold water  
For a 8" or 9" double crust pie

### OLD TIME LEMON PIE

1-1/2 c sugar  
7 Tbsp. cornstarch  
dash of salt

Stir in 1-1/2 c water and bring to a boil.  
Cook until it thickens stirring constantly.  
Remove from heat and add 3 beaten egg yolks.  
Put back on heat and bring to a boil and cook  
about one minute. Remove from heat and add  
2 Tbsp. butter 1 tsp. grated lemon rind  
1/2 c lemon juice  
Cool and pour into cooled pastry shell.

Meringue: 3 egg whites dash of salt  
Beat until frothy and then add 6 Tbsp. sugar  
one at a time. Continue beating until stiff  
and glossy. Bake 350 oven for 12 to 15 min.

Mrs. Thelma Fowler

### PECAN PIE

3 eggs beaten 1 c dark syrup  
1 tsp. vanilla 1/8 tsp. salt  
1 c sugar 3 c pecans  
Mix ingredients and pour into a 9" unbaked  
pastry shell. Bake 10 min. at 450 reduce heat  
to 350 degrees for 40 min.

Mrs. Calvin Bryson

### SOUTHERN PECAN PIE

5 whole eggs 1/8 tsp. salt  
1-1/2 c corn syrup 3 Tbsp. butter (melted)  
1-1/2 c sugar 1/2 tsp. vanilla  
2/3 cups pecan halves

Beat eggs slightly, add corn syrup, sugar, salt  
and melted butter and beat well. Stir in vanilla  
Turn into unbaked pastry shell: cover with pecan  
halves and bake in 300 degree oven for 1-1/2 hrs.  
This makes a large pie (9inch).

Mary England

### LEMON MERINGUE PIE

5 eggs, separated 4 Tbsp. cornstarch  
1-3/4 c sugar 1-1/2 c boiling water  
1 Tbsp. lemon rind, grated 1/8 tsp. salt  
1/4 c plus 1 Tbsp. lemon juice 1 Tbsp. butter

Meringue:  
5 egg whites 8 Tbsp. sugar  
pinch of salt

Mix egg yolks and next 4 ingredients plus the 1/8  
tsp. salt. Add a little boiling water to this  
mixture and stir. Combine this with remaining  
boiling water and cook over a very low heat or in  
a double boiler until thick. Add butter and cool  
pour into 9" pie shell.

Meringue: Beat egg whites and salt add the sugar  
gradually. Cover lemon custard that you have in  
pie shell and brown in moderate oven 15 mins.

Mrs. Helen Bryson

Precious things are not found in heaps.  
Old Proverb

### RHUBARB CREAM PIE

2 c cut rhubarb  
1 c sugar  
2 Tbsp. butter  
Cook above until tender.

1/4 c sugar  
3 egg yolks  
2 Tbsp. cornstarch  
1/4 c cream

Stir ingredients together and combine with the rhubarb mixture. Cook until it thickens, stir constantly while is cooking. Pour into baked pie crust. Top with the beaten whites of 3 eggs. Brown in oven.

Mary Eglund

### PIE CRUST

3 c flour  
1 c shortening  
1 tsp. salt  
Mix together

Add: 8 Tbsp. water  
2 Tbsp. vinegar  
1 egg

This makes 5 one crusts or 3 two crust pies.

Mary Eglund

May your joys be as deep as the ocean and your cares be as light as its foam.

Faith without works is like a bird without wings.

Nothing great was ever achieved without Enthusiasm.

Patience is a flower that grows not in everyones garden.

### CHOCOLATE CHIP PIE

1 envelope unflavored gelatin  
1/4 c cold milk  
2/3 c sugar  
2 eggs (separated)  
1/4 tsp. salt  
1-1/4 scalded milk  
1 tsp. vanilla

1 c whipping cream, whipped or 1 pkg. Lucky Whip  
1 or 2 squares semi sweet chocolate shaved

Method: Soften gelatin in cold milk. Combine 1/3 cup of the sugar, slightly beaten egg yolks, salt, and scalded milk. Cook in double boiler or over very low heat until mixture coats the spoon. Remove from heat and blend in softened gelatin. Add vanilla and chill until it starts to congeal. Beat until light.

Beat egg whites until stiff add remaining 1/3 cup sugar and continue beating until glossy. Fold egg whites and whipped cream and shaved chocolate into the gelatin mixture. Pour into baked graham cracker crust.

Mrs. Judy Smith

### PIE CRUST

3 cups flour  
1 cup Lard  
1 egg  
6 Tbsp. water  
1 Tbsp. vinegar  
Spk. of salt

Mix flour, lard and salt together, beat egg slightly and add water & vinegar to beaten egg and add to flour.

Mrs. Mary Eglund

Let us have Faith that right makes might.

### GRASSHOPPER PIE

24 cream filled choc. cookies- finely crushed  
1/4 cup margarine - melted  
1/4 cup milk  
Few drops peppermint extract  
Few drops green food coloring  
1 jar Kraft marshmallow cream  
2 cups heavy cream, whipped- can use Dream Whip

Combine: cookie crumbs & margarine - Press into a 9" pan, reserving 1/2 cup for topping.

Gradually add milk, extract and food coloring to Kraft marshmallow cream, mixing well until well blended. Fold in whip cream. Pour into pan.

Sprinkle with remaining crumbs & freeze.

Makes 8 - 10 servings.

Mrs. Mary Egland

### PUMPKIN PIE

1-1/2 cup pumpkin	1/2 tsp. salt
1 egg	1/2 cup sugar
1/2 tsp ginger	1-1/4 cup milk
1 tsp. cinnamon	

Mix together and put into one crust pie.

Bake in 425 degree oven for 15 minutes-reduce heat to 350 degrees and continue baking for approximately 45 minutes.

Mrs. Mary Egland

Hope ever urges us on and tells us tomorrow will be better.

Tibullus

### RHUBARB PIE

2 eggs            1-1/4 cup sugar    2 Tbsp. flour

Beat the eggs, add the sugar and the rounded Tbsps. of flour, plus a pinch of salt. After you have mixed this real good pour over the cut up rhubarb that you have placed in a unbaked pie shell. Bake at 450 degrees for 15 minutes and 400 degrees for 30 minutes.

Mrs. Mamie Drew

### CHOCOLATE PECAN RICE PUDDING

1 c uncooked regular rice  
1 pkg. (3-1/4 oz.) vanilla pudding  
1/4 c firmly packed light brown sugar  
2-1/2 c milk  
1-1/2 tsp. vanilla  
1/2 c semi-sweet chocolate pieces  
3 Tbsp. milk  
1/3 cup chopped pecans

Cook rice according to pkg. directions. In a 2 qt. sauce pan combine pudding & sugar; stir in 2-1/2 c milk until blended. Add hot cooked rice, cook over medium heat stirring constantly, until mixture comes to a boil. Blend in vanilla. Pour into buttered 8" sq. pan; cool. In a sm. sauce pan heat together chocolate and 3 Tbsp. milk over low heat stirring constantly until thick & smooth. Spread chocolate over pudding, sprinkle with pecans. Chill thoroughly. Cut into squares, serve with whipped cream. Makes 9 servings.

Mrs. Ronald Bryson

### CHOCOLATE SAUCE

2 Tbsp. cornstarch      1 c cold water  
3 Tbsp. cocoa          1/2 tsp. butter  
1 c white sugar        1 tsp. vanilla  
1/4 tsp. salt

Mix first 4 ingredients in small saucepan. Add water and cook over low heat, stirring constantly until it begins to thicken. Remove from heat and add butter and vanilla. Serve warm or cold. Delicious on ice cream.

Mrs. Becky Bryson

### CHRISTMAS PUDDING

1 c sugar                      1/2 c chopped nuts  
1/2 c butter or oleo        1 c raisins  
1/2 c dark sorghum (dark    1 c milk  
    Karo syrup may be used) 1 tsp. soda in 1 Tbsp.  
1 large egg                      warm water  
2-1/2 c flour                    1/2 tsp. cloves  
                                      1/2 tsp. nutmeg  
                                      1/2 tsp. cinnamon

Cream sugar and butter, add sorghum and egg. Stir in flour, milk and spices. Add nut meats and raisins. Add soda & water, mix thoroughly. Bake 1 hour in medium oven or until done. Good with white sauce or whipped cream. Serves 6 to 8 people.

Mrs. Isa Davis

Kindness is a hard thing to give away.  
It keeps coming back to the giver.

There is something sweeter than receiving praise;  
the feeling of having deserved it.

### MISCELLANEOUS

INSTANT DELICIOUS HOT CHOCOLATE

Mrs. Doris Pitt

6 cups powdered milk  
6 oz. jar "Please" powdered cream  
1 cup powdered sugar  
1 lb. can Nestles Quick

Mix together and fill a 3 lb. coffee can.  
Add 1/3 cup mixture to hot water from faucet.  
Stir and ready to drink.

FRIENDSHIP TEA

Mrs. Evelyn Poore

1 lb. 2 oz. jar Tang  
1/2 cup instant tea  
1 pkg. Wylers lemonade (quart size)  
2 tsp. cinnamon  
1 tsp. cloves (whole)  
2 cups sugar

Combine all ingredients and store in covered  
container. To prepare add 2 heaping teaspoons  
of above to 1 cup hot water.

INSTANT COCOA MIX

Mrs. Norma Leeper

6-1/2 cups dry milk  
1 cup sugar  
3/4 cup cocoa  
1/4 tsp. salt

Mix 1/3 cup of the dry mixture to 1 cup boiling  
water.

METHODIST MINT JULEP

Mrs. Doris Pitt

- 1 large bunch mint
- 1 cup sugar
- 2 cups water
- 3 lemons
- 1 cup raspberry juice
- 2 oranges

Wash and pick leaves from mint. Crush and put into pitcher with juice of lemons. Let stand 2 hours. Boil water and sugar 10 minutes; pour over mint leaves. Let stand until cold. Strain and add fruit juices. Dilute to taste. Serve over ice with a sprig of mint.

CHOCOLATE FUDGE CYCLE

Mrs. Gayla Johnson

- 1 pkg. instant chocolate pudding (4 oz.)
- 3-1/4 cup milk
- 1/4 cup sugar

Whip in blender or mixer. Pour into ice trays. Freeze for several hours.

CRAB MEAT DIP

Mrs. Richard Poore

- 2 7 oz. cans crab meat
- 4 diced eggs
- 1 cup mayonnaise
- 1 small onion diced
- 3 3 oz. pkgs. cream cheese

CRAB MEAT DIP (Con't)

Mrs. Richard Poore

Mix above ingredients well and chill. This dip is best if chilled for 2 1/2 hours before serving.

PLAY DOUGH

Mrs. Errol Petersen

- Mix in bowl:
- 2 cups flour
  - 1 cup salt
  - 2 Tbsp. powdered alum

- Add:
- 1-1/2 cup boiling water
  - 3 Tbsp. salad oil or mineral oil

Mix well and knead until proper texture. If desired, divide dough and knead in food coloring. Keep in tightly closed jars and away from heat. Makes two large peanut butter jars full.

CAMEL CORN

Mrs. Thomas Schutt

- 4 quarts popped corn
- 1 cup molasses or Karo Syrup
- Pinch of salt and pinch of soda
- 1 cup sugar

Boil molasses or syrup and sugar together until it forms a soft ball in cold water. Stir in pinch of salt and pinch of soda. Remove from fire and stir into corn. Food coloring.

### CARAMEL CORN (Con't)

Mrs. Thomas Schutt

may be added to the syrup if desired.

### POPCORN BALLS

Mrs. Jack Denton

Cook the following:

1 cup sugar  
1/3 cup syrup  
1/3 cup water  
1/4 cup butter  
3/4 tsp. salt

Add 1 tsp. vanilla. Stir into 3 quarts popped corn.

### QUICK AND EASY POPCORN BALLS

Mrs. Wanda Crouse

1 stick butter  
1 large pkg. marshmallows  
1-1/2 to 2 gallons popped corn

Melt butter in heavy pan over low heat. Stir in marshmallows until melted. Pour over popped corn.

Babies are bits of stardust blown from the hand of God. Lucky the woman who knows the pangs of birth, for she has held a star.

### SWEET PICKLES

Mrs. Beverly  
Thompson  
21 Kurtwood Dr.

Good pickles for 1 gallon jar  
3 tsp. alum  
3 Tbsp. pickling spice  
4 Tbsp. salt  
6 cups vinegar

Leave cucumbers whole and pack in gallon jar. Finish filling jar with cold water and seal. Has to stand for 6 weeks. When you want some to use, cut the cucumbers the way you want and pack in 1 quart jar. Cover with 2 cups sugar and let them make their own juice. Let stand for about 1 week. You can let what is left in the gallon jar until you want more. If you want for only one quart use less of each thing.

### BEANS IN BRINE

Mrs. Marie  
Alexander

1 gallon water  
1 cup salt  
1 cup vinegar

Boil mixture and drop in green or yellow beans and boil 5 minutes. Fill jars using juice beans were boiled in and seal.

To use drain off the water and put fresh water on beans and cook as fresh beans.



### HOT CHOCOLATE MIX

Mrs. Giela Krueger

1 large box Carnation Instant Milk (8 quart)  
1 jar Coffee Mate (6 oz.)  
1 lb. Nestles Quick  
1 cup powdered sugar  
1/4 cup cocoa if needed

Mix and store. 1/3 cup mix dissolved in hot water makes 1 cup.

### SWEET DILL

Mrs. Beverly  
Thompson  
21 Kurtwood Dr.

2 cups white vinegar  
1/3 cup salt  
1 cup water  
1 cup sugar

Soak pickles in ice water 3 or 4 hours, then slice in long pieces. Pack in jar with dill and pour vinegar mixture boiling hot over pickles and seal.

### CANDIED YAMS

Mrs. Calvin Bryson

1 cup brown sugar  
1/4 cup butter  
1/4 cup water  
Pinch of salt

Boil above for 5 minutes and pour over sweet potatoes and bake in slow oven.

### LINBERG SPECIAL RELISH

Mrs. Mamie Drew

12 medium onions  
8 peppers (4 red and 4 green)  
2 medium heads of cabbage  
8 carrots

Grind above and stir in 1/2 cup salt (scant). Let set for two hours then drain good.

3 pints vinegar  
6 cups sugar  
1 Tbsp. white mustard seed  
1 Tbsp. celery seed

Bring the vinegar mixture to a good boil then add the first mixture and simmer 5 minutes and can. Makes approximately 8 pints.

### COLD SLICED PICKLES

Mrs. Beverly  
Thompson  
21 Kurtwood Dr.

Heat together:  
4 cups sugar  
4 cups vinegar  
1/2 cup salt  
1-1/3 tsp. mustard  
1-1/3 tsp. celery seed

Pack tightly into jars 3 onions sliced thin, then sliced pickles. Pour heated mixture over pickles and leave 5 days before using. Have to keep them in the refrigerator.

## TOMATO JUICE

Mrs. Isa Davis

2 cups water  
12 cups of tomatoes quartered  
1 bunch of celery, leaves and all (small bunch), cut fine  
1/4 cup onions, cut fine  
2 bay leaves  
1 tsp. sugar  
6 cloves  
2 tsp. salt  
1/2 tsp paprika

Put into kettle and let simmer for 30 minutes (cover while cooking). Strain and put back on to cook for 3 minutes. Seal in hot jars.

## DUMPLINGS

Mrs. Thomas Schutt

1-1/3 cup flour  
2 tsp. baking powder  
1/2 cup milk  
1 tsp. salt  
1 egg

Stir dry ingredients. Beat egg and add milk. Combine mixtures.

Drop batter from spoon in broth. Cook uncovered for 5 minutes, then cover and steam 5 minutes more. Remove dumplings to hot platter and thicken gravy if desired.

Work is love made visible.

## GREEN TOMATO MINCE MEAT

Mrs. Mamie Drew

1 peck green tomatoes (chopped & drained)  
2 Tbsp. each of salt, cinnamon, and allspice  
1 scant Tbsp. cloves  
2 lbs. currants & 2 lbs. raisins (use all raisins if you like)  
1/2 peck apples, chopped (more if you like)  
6 lbs. brown sugar  
1 cup vinegar

After you have drained the tomatoes, cover with water and cook until tender. Drain again. Once again put water to cover. Add other ingredients and cook until it thickens. Can in quart jars. One quart makes a large 2 crust pie that is delicious.

## NOODLES

Mrs. Margaret Smith  
3630 Ave. A

Beat 1 egg with fork. Add approximately 1/2 tsp. salt. Add flour gradually until stiff enough to knead. Roll out thin and lay for at least an hour. Roll and cut it. Boil 20 to 30 minutes in broth according to thickness.

## DILL PICKLES

Mrs. Pearl Scotts  
2724 Ave. F

Wash cucumbers and put in jars.

## DILL PICKLES (Con't)

Mrs. Pearl Scotts  
2724 Ave F

### Brine:

2 quarts water  
1 quart vinegar  
2/3 cup salt

Place a piece of alum the size of a pea in each jar and dill leaves. Heat brine mixture to boiling and pour over pickles and seal.

## DILL PICKLES

Mrs. D. M. Taylor

3 quarts water  
2 cups vinegar  
10 Tbsp. salt  
1/2 tsp. alum  
Few drips green food coloring  
Dill

This is enough liquid for 12 pints of pickles. Put clean sliced pickles in the jars with the dill in the bottom of each jar. Boil the above solution and pour over the pickles. Seal but not too tight, set in a warm place for 10 days to work. Tighten lids.

A taxpayer is a person who can work for the government without taking a civil service examination.

## MUSTARD PICKLES

Mrs. Mamie Drew

2 gallon green tomatoes, chopped - add 1 cup salt  
1 gallon onions, chopped - add 1/2 cup salt  
Add enough water on both of the above to cover and let set over night.

In the morning heat each to the boiling point then drain.

Combine and add 12 sweet pickles (cut up)  
1 head of cauliflower (cup up)

Dressing for pickles as follows:

5 large Tbsp. of flour  
1/2 box mustard  
4 cups sugar  
1 small tsp. tumeric  
1-1/2 quarts vinegar (deluted)

Mix the flour, sugar, tumeric, and mustard together before adding the vinegar and add it slowly so it won't be lumpy. Add the dressing to the first mixture and cook gently until it thickens, stirring constantly. Seal.

## BREAD & BUTTER PICKLES

Mrs. June Hughes  
McClelland, Ia.

6 quarts sliced cucumbers  
6 onions  
6 cups sugar  
2 tsp. celery salt  
2 tsp. mustard seed  
2 tsp. tumeric  
1 quart vinegar  
1 quart water

## BREAD & BUTTER PICKLES (Con't)

Mrs. June Hughes  
McClelland, Ia.

Soak pickles and onions over night in cold water. Drain and bring to boiling in vinegar, water, sugar, and spices. Boil for 30 minutes and seal while hot.

## RECEPTION CHOCOLATE

Mrs. Lois Coons

### Cocoa Paste:

1 cup cocoa  
1-1/2 cup sugar  
1-1/2 cup boiling water  
1/4 tsp. salt

### Method:

Mix sugar, cocoa, stir to a smooth paste with water. Add salt. Bring to a boil, then cook in double boiler for 30 minutes or until a smooth paste is formed. Chill.

In serving chocolate, scald milk and to each 2/3 cups, use 1 heaping tsp. cocoa paste.

### For Quantity Serving:

Use 3/4 cup cocoa paste. Add this to 1 cup of whipping cream, whipped stiff. Add 1/2 tsp. vanilla to 1 quart hot milk, add to the cream mixture.  
One pint whipping cream and 5 quarts milk will serve 25.

Just think how happy you'd be if you lost everything you have right now - and then got it back again.

## INDIAN RELISH

Mrs. Ray  
Pickinpaugh  
Underwood, Iowa

Grind all through food chopper:

2 1/4 green tomatoes  
2 red peppers  
4 green peppers  
8 large onions

Let stand for 2 hours then drain.

Then add:

4 tsp. salt  
4 tsp. mustard seed  
2 tsp. celery seed  
5 cups sugar  
4 cups vinegar

Boil relish mixture in liquid for 30 minutes.  
Seal while hot.

## BAKED BEANS

Mrs. Fred Trimble

3 1 lb. cans Morton House Beans  
1/2 cup brown sugar (packed)  
1 can cream of mushroom soup  
1 medium onion, chopped fine  
1/2 lb. bacon, cut in 1 inch pieces

Mix gently, bake in old fashion bean pot in 300° oven for 2 hours or longer.

Trying times are times for trying.

### FRENCH TOAST

Mrs. Zilda Jipsen  
Emerson, Iowa

1/2 cup pancake mix  
2 eggs  
3/4 cup milk

Mix together, dip bread, and put on cookie sheet and freeze. When frozen remove from cookie sheet and place in plastic bag. Fry as wanted.

### RUSSIAN TEA

Mrs. Nina Osborne

2 cups Tang  
1/2 cup instant tea  
2 cups sugar  
1 tsp. ground cloves  
1 tsp. cinnamon

Mix. Store in closed container. Use 2 teaspoons to a cup of hot water.

### BARBEQUE SAUCE

Mrs. Karen Williams

1 cup chopped onion  
2 Tbsp. shortening  
2 Tbsp. vinegar  
2 Tbsp. brown sugar  
4 Tbsp. lemon juice  
1 cup Brooks ketchup  
3 Tbsp. Worcestershire sauce  
1/2 tsp. dry mustard

### BARBEQUE SAUCE (Con't)

Mrs. Karen Williams

1/2 cup water  
1 cup chopped celery  
Salt and red pepper to taste

Melt shortening in heavy saucepan or skillet. Add onion and cook until soft, but not brown, which should be a short time. Add remaining ingredients and simmer 30 minutes. This sauce can be made in advance and stored easily in the refrigerator.

### HARVARD BEETS

Mrs. Leonard  
Butterbaugh  
93 Wenwood Circle

1 can (regular size) beets  
1/3 cup sugar  
2 tsp. cornstarch  
1/4 cup vinegar  
1/4 cup beet liquid  
1 Tbsp. butter

Drain beets, reserving liquid. Combine sugar and cornstarch; stir in vinegar and beet liquid. Stir over low heat until thickened. Add beets and butter; heat.

Success is failure turned inside out -  
The silver tint of the cloud of doubt,  
And you never can tell how close you are,  
It may be near when it seems afar.  
So stick to the fight when you're hardest hit -  
It's when things seem worse that you musn't quit.

### STRAWBERRY PRESERVES

Mrs. Mary Eglund

2 cups sugar  
1 cup water

Bring the above to a boil. Then add:

1 quart of strawberries  
2 cups sugar

Boil for 10 minutes. Put into a crock and cool. Stir once in awhile as it cools. Can cold and seal with paraffin. Makes good topping for ice cream.

### CARROT RELISH

Mrs. Zilda Jipsen  
Emerson, Iowa

9 cups cabbage  
7 cups carrots  
1 cup pepper (optional)  
1 cup onion  
6 cups sugar  
2 cups vinegar  
1 tsp. celery seed  
1 tsp. mustard

Grind all together. Put scant 1/2 cup salt over. Let stand 2 hours and drain. Boil sugar, vinegar, celery seed and mustard. Cool, then pour over vegetables. Seal.

### COOKING AND HOUSEHOLD HINTS

## COOKING AND HOUSEHOLD HINTS

To whip cream readily add a few drops of lemon juice and chill thoroughly before whipping.

To keep scalding milk from scorching rinse pan with hot water before using.

To whip evaporated milk place a can of milk in freezing unit of refrigerator until partially frozen. Pour contents into a very cold bowl, add 1 tablespoon lemon juice to 2/3 cup milk and whip as cream.

To divide an egg beat slightly and measure with tablespoon.

To hold eggs together while poaching add a few drops of vinegar or lemon juice to the cooking water.

To cut hard-cooked eggs without breaking the yolk dip the knife into water.

To prevent meringue on pies from shrinking spread meringue on filling so that it touches the sides of pastry all around the edge. Bake 10 to 15 minutes in a 350 degree F. oven.

To save time prepare a quantity of white sauce at one time, pour into quart jar, cover, store in refrigerator and use as needed.

To remove fish odors from cooking utensils add 2 tablespoons ammonia to the dish water.

Meat or chicken may be floured easily by placing in a paper bag with flour and shaking well.

To obtain most juice from lemons heat before squeezing.

## COOKING AND HOUSEHOLD HINTS (Con't)

To keep bacon from curling snip edges with shears before cooking or broil between racks.

To keep brown sugar from becoming hard place it in a glass jar and cover tightly.

To moisten brown sugar which has already hardened place a slashed apple or 1/2 apple in jar with sugar or place sugar to one side in a container, arrange slice of very moist bread on other side; cover tightly.

To sprinkle sugar or sugar mixtures such as sugar and spices, sugar and flour, use a salt shaker.

To peel grapefruit and oranges easily let them stand in boiling water about 8 minutes before peeling.

To extract juice from lemon when a small amount is needed puncture the skin with a fork and gently squeeze out the amount required.

To remove pits from cherries easily insert a new pen point into penholder, pointed end in, and take out pits with the round end, or the hump of unused hairpin.

To cut fresh bread easily cut with a hot knife.

To freshen rolls place in a paper bag. Twist top of bag closed and heat in hot oven (400° F.) for 15 minutes.

To prevent juices from cooking out of pies into oven place a strip of dampened cloth or pastry tape around edge of pie; or place a tiny funnel

## COOKING AND HOUSEHOLD HINTS (Con't)

or 1/4-inch stick of uncooked macaroni upright in center of pie.

Line cake pans with plain or waxed paper instead of greasing. Cut several pieces at one time to fit the bottom of pans and keep them on hand.

To grease pans easily mix 1/2 cup shortening and 1/4 cup flour to a smooth paste. Spread thinly on pans. Keep a supply of the mix in a covered dish to use when needed.

To avoid "Boil Overs" while cooking macaroni or spaghetti add 1 tablespoon cooking oil or shortening to the water.

To remove odors from jars and bottles pour a solution of water and dry mustard into them and let stand for several hours or use a dilute chlorine solution, then rinse in hot water.

To keep a bowl from slipping on working surface place it on a folded wet towel.

Make your own frozen biscuits. Roll out biscuit dough and cut with an empty juice can. Fit the cut biscuits into the clean, dry can; seal with foil and freezer tape; freeze. When ready to use, remove foil from both ends, push biscuits out and bake immediately.

When baking apples, don't cut through the bottom of the apple when coring, so that fruit juices blended with sugar and butter will remain in the fruit. The apple skin will not crack during baking if you pare off a 1-inch strip of peel around the center of the apple.

## COOKING AND HOUSEHOLD HINTS (Con't)

Always soak cored lettuce in cold water 1 hour before shredding.

Use shredded lettuce with any salad except tossed salad.

Cut celery in a bunch, rather than one stalk at a time.

Use lemon jello to make vegetable salads, adding color if desired.

When making tomato aspic, use lemon jello with tomato juice for better flavor.

Always tie celery, parsley, carrot and onion together with string and stew with chicken. Much easier to remove.

Thread your needle before cutting the thread from the spool, and make the knot at the freshly cut end. You will be working the "right" way of the thread and will not have knots.

To sharpen scissors or shears, use them to cut steel wool or scouring pads.

After cutting onions, rub the end of a celery stalk on your hands and the odor will disappear.

No onion tears if you'll fill your mouth with cold water and hold it there while peeling onions.

To remove blood stains from furniture and pillow use thick paste of white starch and water. Let dry. It draws out the blood.

## COOKING AND HOUSEHOLD HINTS (Con't)

Sweeten whipped cream with 1 tsp. strained honey instead of powdered sugar. Gives excellent flavor, and the cream will hold up firmly for a whole day.

To make the crust of custard or pumpkin pie crisp, rub lightly with egg white. Usually there is enough left in the shells of the eggs used to make the pie filling.

Keep small bars or pieces of soap in empty closed luggage; also among stored clothing in chests. There will never be a musty odor when luggage is opened.

To remove an obstinate cork, dip a piece of cloth in very hot water and wrap around the neck of the bottle. The heat will expand the glass and the cork will come out.

Place eggs in warm water for a few minutes before using them to bake cakes. The cakes will be much higher and lighter.

When making white cake from a mix, add 1/4 lb. of butter to the batter, and use milk instead of water for the liquid. Bake as directed - you will have a much more tender cake.

When making pie crust, multiply all ingredients by four or five and freeze extra crusts. Tops for two-crust pies can be rolled out and frozen flat, with two layers of waxed paper between for easier removal.

Chop Suey and Stuffed Green peppers are better when meat gravy is used for part of the liquid.

## COOKING AND HOUSEHOLD HINTS (Con't)

Freeze all leftover meats and serve them a week later instead of the next day. (Exception: ham and other smoked meats which do not freeze well.)

To make half a recipe, reduce amount by exactly one-half. To divide an egg, beat up a whole egg and measure with a tablespoon. Use baking pans approximately half the size called for in the original recipe, but bake at the same temperature and for approximately the same time.

To double a recipe, use exactly twice as much of each ingredient. Beat cakes an extra minute. Use pan sizes called for, but use twice as many; bake same time and at same temperature. In dealing with uneven amounts, use the following table:

2/3 cup equals 1/2 cup plus 2-2/3 Tbsp.  
5/8 cup equals 1/2 cup plus 2 Tbsp.  
7/8 cup equals 3/4 cup plus 2 Tbsp.

Chill salad and dessert plates in freezer before serving food on them when weather is warm.

Tint water with food coloring and freeze in ice cube trays. Store in plastic bags in freezer and use in lemonade and other fruit drinks for children.

Store marshmallows in unopened packages in the freezer. They will stay moist and won't stick to the scissors or shears when they are cut.

To separate ground beef when browning it for spaghetti or chili, use a potato masher.

## COOKING AND HOUSEHOLD HINTS (Con't)

Freeze unfrosted cake before cutting into fancy shapes for holidays or birthday parties. Cuts will be clean and neat, with no crumbs.

To avoid last minute preparations for a meal, whip, sweeten, flavor the cream, spoon peaks on a sheet of aluminum foil and freeze.

Cover four two-pound coffee cans with reflector tape, fill them with sand, and carry them in your car trunk. They can be used to set out as warning signals if you have car trouble at night. Sand will keep cans upright. The same sand may come in handy in icy weather when you need traction on an icy spot.

When making any recipe which calls for syrup, add 1/2 to 1 tablespoon lemon juice to 2 cups sugar and 1 cup water. Boil three to five minutes. This will prevent the sugar from crystallizing and the syrup can be kept for long periods.

Sprinkle foam pillows on both sides with a thin coating of bath powder. The covers will slip on easily and the scent of the powder provides a lingering fragrance.

To remove a grease spot from a wall, place a blotter over the spot and go over it with a warm iron. The grease will adhere to the blotter.

Chill candles in the refrigerator for twenty-four hours before using them, or store in the freezer for longer periods. They will burn evenly and will not drip.

## COOKING AND HOUSEHOLD HINTS (Con't)

To keep cut fruits from discoloring sprinkle lemon or pineapple juice over them.

To keep juice in fruit which has been cut cover exposed part with waxed paper and place fruit cut-side down on a dish, or fit with a transparent bowl cover and leave cut side up.

Wash berries before hulling to retain juice.

To prepare crumbs from dry bread force through a food chopper or place dry bread in a small cloth sack and crush with a rolling pin.

To keep bread crumbs from scattering tie a paper bag onto end of food chopper when preparing crumbs.

To make attractive designs on crackers press cheese and smooth spreads through pastry tube or a funnel made of heavy white paper.

To remove pie, cake or bread pans from oven use a large pancake turner or a pair of strong tongs.

Keep glass jars and covers in which salad dressing is purchased. Remove pasteboard insert, wash, dry and use as containers for leftovers or for spices, cut onion, garlic, sugars, etc. on shelf.

Grease potato skins before baking to keep them soft and tender.

To freshen asparagus set stems in cold water.

## COOKING AND HOUSEHOLD HINTS (Con't)

Do not peel pears for canning, scald as you do tomatoes and the skins will slip off.

If you wash strawberries thoroughly before stemming there will be no waste and your berries will stay firm.

When canning tomatoes, put onions and peppers in with them. This is grand with rice or macaroni and it is all ready to use.

When preparing pears or peaches for canning add a teaspoon salt to the water in which they stand to prevent them from turning brown.

**New Preserving Method:** If you are interested in "extra-special" preserves, freeze the fresh fruit in season and make it into preserves as you need it. Laboratory tests at the Illinois College of Agriculture indicate that this method is superior to the old one of making the preserves when the fruit is in season.

**Creaming butter and sugar:** In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

After using the oven, leave the door open until the oven is cool, so that moisture will not condense and rust the metal.

To decorate a cake without a decorator, cut an envelope from one of the top corners to the middle of the bottom of the envelope. Cut a little piece off the corner.

An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

## COOKING AND HOUSEHOLD HINTS (Con't)

When making jelly and jam hang a piece of string over the edges of the glass before pouring in paraffin. This makes it easier to remove paraffin when opened for table use.

Jam or jelly that is hard or sugary will be like new if you leave it in a warm oven until the sugar softens.

Add two tablespoons vinegar when canning strawberries, this will retain the red color of the berries.

You can make jelly much clearer and more attractive looking by straining the fruit and juice through a flour sifter. It saves a lot of time and effort too.

To prevent jam from burning, rub the bottom of preserving pan with a little oil. It prevents burning.

To keep dill pickles crisp, add a teaspoon of alum to the liquid when pickles are canned.

Use only sack salt for pickles and kraut because other salt has been treated, thus will soften, discolor, and give unpleasant taste.

To keep pickles from shriveling add one heaping tablespoon of alum to first salt water.

How to prevent mold in jelly: If circles of tissue paper the size of the tops of jelly glasses are dipped in vinegar and placed on top of jelly or jam they will not mold.

## COOKING AND HOUSEHOLD HINTS (Con't)

**Baking Pans:** For best results use correct size pan. The time and oven temperature should be adjusted to the type of pan being used. For shortening type cakes, bake cup cakes at 375 degrees for 18 to 20 minutes; layer cakes at 350 degrees for 30 minutes, and loaf cakes at 350 degrees for 40 to 45 minutes.

Keep flour, cereals, cake mixes, etc. tightly covered in cool, dry place. Do not keep whole wheat or other coarse flours or cereals near white flour. Damp flour may be dried by sifting before a heated open oven. Breakfast foods may be crisped by heating in oven. For long keeping, store whole wheat, corn meal, and rye flours in tightly covered glass jars. In hot weather, place in refrigerator.

Keep cooled bread at room temperature in covered metal bread box ventilated with tiny air holes. Or keep in food compartment of refrigerator (here, it stales more quickly than in bread box but is less subject to mold).

Tightly cover soft cheese; wrap hard cheese in waxed paper; store covered in refrigerator. Grate leftover cheese; keep in covered jar.

Keep shelled nuts and coconut tightly covered in refrigerator. Renew softness of coconut by heating over hot water.

Keep marshmallows tightly sealed in bread box or glass jar. Soften by heating in damp bag in oven.

## COOKING AND HOUSEHOLD HINTS (Con't)

When making a cake always add 2 tablespoons of boiling water to the butter and sugar mixture. This makes a fine textured cake.

Do not grease the sides of cake pans. How would you like to climb a greased pole?

To cut a fresh cake use a wet knife.

Do not discard rinds of grapefruit, oranges or lemons. Grate the rinds first, put in a tightly covered glass jar and store in the refrigerator. Makes excellent flavoring for cakes, frostings, and such.

When you do not want to heat your oven for a shortcake, make a short biscuit dough with a little sugar added, to a thin batter and bake in a waffle iron.

A good, quick frosting is made by boiling a small potato, mashing it, and adding powdered sugar and vanilla.

To keep crisp cookies crisp, and soft cookies soft, place only one kind in a cookie jar.

Any cake will be greatly improved if a teaspoon of lemon juice is added to the butter and sugar. This makes a cake very light and shorter. Fresh milk makes cakes close grained and more solid.

For a nice decoration on white frosting, shave colored gum-drops very thin and stick on. They will curl like little roses.

## COMMON CAUSES OF FAILURE IN BAKING

### BISCUITS

1. Rough Biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.
3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

### MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in center, and soggy texture are caused from overmixing.
3. For a nice muffin mix well but light and bake at correct temperature.

### CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.

## COMMON CAUSES OF FAILURE IN BAKING (Con't)

### CAKES (Con't)

6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.
7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2 inches around pans) or using dark pans (use bright finish, smooth bottomed pans).
8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

### PIES

1. Pastry crumbles caused by over mixing flour and fat.
2. Pastry is tough caused by using too much water and over mixing the dough.
3. Pies do not brown - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400 - 425 degrees constant temperature.

### BREADS: (YEAST)

1. Yeast bread is porous - this is caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from over-kneading or from using old yeast.
4. Bread is streaked - this is caused from under-kneading and not kneading evenly.

## FOOD FOR THOUGHT

#### RECIPE FOR LIFE

1 cup good thoughts  
1 cup kind deeds  
1 cup consideration for others  
3 cups forgiveness  
2 cups well-beaten faults

Mix thoroughly, and add tears of joy, sorrow, and sympathy for others. Fold in four cups prayer and faith to lighten other ingredients and raise the texture to great heights of Christian living.

After pouring all this into your family, bake well with the heat of human kindness. Serve with a smile.

#### TO AN ADOPTED CHILD

Not flesh of my flesh  
Not bone of my bone  
But still miraculously my own;  
Never forget for a single minute:  
You didn't grow under my heart  
But in it.

#### RECIPE FOR SUCCESS

Recipe for success: To a cupful of luck set in a strong healthy frame, add a pinch of conservatism, a dash of daring and several drops of vision. Then pour on an ounce of belief in one's fellow man, a spoonful of experience, and a jigger of good humor. Allow to settle with a sweet, helpful mate of understanding, education, and intelligent compromise. Then bestir oneself continually, add an icing of part common sense, part honesty and serve one's God, one's country, and one's family.

### TWENTY TIPS FOR TODAY'S FATHER

1. Don't underestimate the importance of your role.
2. Give your home top priority.
3. Find fulfillment by living up to your parental duties.
4. Let strength distinguish everything you do.
5. Set aside time for your family.
6. Make your home a happy home.
7. Be a good listener.
8. Set an example for your children.
9. Teach them to take responsibility.
10. Keep family ties strong.
11. Develop each child's personality.
12. Understand the true meaning of discipline.
13. Spur their creativity.
14. Nurture their spiritual life.
15. Take their studies seriously.
16. Help them acquire a liking for books.
17. Teach them the value of money.
18. Give them a healthy attitude towards sex.
19. Inspire them to lead constructive lives.
20. Look at things from their point of view.

### RELATIVITY

When offspring roll upon the floor  
And kick their heels in rage,  
They either need a spanking or  
They're passing through a stage,  
Depending, with distinction fine,  
On whether they are yours or mine.

Children are the anchors that hold a mother  
to life.

### FROM THEIR POINT OF VIEW

What do young people most want their parents to do for them - or not do? A worldwide survey of nearly 100,000 boys and girls in Europe, North and South America, Australia and India came up with 10 do's and don'ts.

1. Treat all your children with equal affection.
2. Keep close to them.
3. Make their friends welcome in your home.
4. Don't quarrel in front of them.
5. Be thoughtful to each other.
6. Never lie to them.
7. Always answer their questions.
8. Don't punish them in the presence of others.
9. Be constant in your affection and moods.
10. Concentrate on good points, not failings.

### A MOTHER'S CREED

I Believe in the eternal importance of the home as the fundamental institution of society.  
I Believe in the immeasurable possibilities of every boy and girl.  
I Believe in the imagination, the trust, the hopes and the ideals which dwell in the hearts of all children.  
I Believe in the beauty of nature, of art, of books, and of friendship.  
I Believe in the satisfactions of duty.  
I Believe in the little homely joys of everyday life.  
I Believe in the goodness of the great design which lies behind our complex world.  
I Believe in the safety and peace which surround us all through the overbrooding love of God.

### RECIPE FOR A TERRIBLE DAY

Take one pint of ill humor;  
Add one or more unfortunate incidents.  
Set over a good fire.  
When boiling point is reached,  
Add a tablespoon of temper.  
Baste from time to time with sarcasm.  
Cook until edges curl.  
Add handful of haughty works;  
As mixture curdles, stir furiously.  
Warning: Do not cover - may blow top!  
Serve while sizzling.

### MOTHER'S BEST DAY

The speculating months are one with never,  
The weary weeks of waiting are now past.  
I hold my little child in arms that ever  
Will gentle her, and guide her to the last.

This eager one who drew her strength from me  
Must learn from me the dignity of truth,  
And O, I hope that I may ever be  
A candle in the wilderness of youth.

Confusion rules the hour, this much I know,  
But fear must never touch the soul I bore.  
She will learn courage, I shall watch her grow  
Within a world that is immune to war.

And now, dear one, to whom all things are new,  
Here is a mother's kiss to welcome you.

God could not be everywhere, so He made  
mothers.

### A HAPPY HOME

What does it take to make a real home? You can't make one just with stones and bricks, for these are palaces filled with period furniture and priceless ornaments that are no more homes than is a shop or a jail or a museum. There are shabby cottages that men and women remember as home through a lifetime.

You can't make a home just by good housekeeping, for there are houses in which every meal is a feast, where every floor is swept and scrubbed and varnished, where every chair is in its appointed place and yet from which husbands and children flee as if from a purgatory.

You can't make a home just by assembling the family units of husband, wife, and children under a roof. There are houses that are little bits of paradise and there are other houses that are hells on earth. There are family circles bound together not only by relationships, but by tenderness, affection and mutual helpfulness. There are other family circles filled with strife and antagonisms and a sort of blood hatred.

So what does it take to make a home, this thing that we all crave more than anything else in life and which we all try to fashion with our bungling hands, and which sometimes turns out a success and sometimes a failure?

It takes, first, love. The love of a husband and wife, the love of parents and children, the love of brothers and sisters. Love is the fire on the hearthstone, the light in the window that makes a home warm and bright. Without it everything is cold and bleak and as inhospitable as the tomb. There is nothing at which you can

### A HAPPY HOME (Con't)

warm yourself. The married couple who have only a lukewarm liking for each other and whose children are unwanted cannot make a home. They only build a house.

To make a home takes teamwork. No one can make a home, no matter how domestic he is; no matter how much money he pours into it; no matter how many gadgets he puts in the bathroom; no matter how much he cuts the grass and trains the vines; no matter how amiable and sweet - tempered he is, if he is married to a high-tempered and nagging wife, or to a woman who regards housework as drudgery, or to one who spends her time on causes or clubs.

Nor can any woman make a home, though she cooks like a chef, pinches pennies and smiles like the Cheshire cat, if she is married to a grouch, or a tightwad, or a philanderer.

It takes peace to make a home. It must be a place of serenity and quiet, a snug harbor in which the members of a family may drop anchor after the storms of the day.

It is a big job making a home. And the finest there is. Pity so few men and women know how to do it.

Man learns by experience - he never wakes up his second baby to see it smile.

### RECIPE FOR A HAPPY DAY

1 cup friendly words  
2 heaping cups understanding  
4 heaping teaspoons time and patience  
Pinch of warm personality  
Dash of humor

Instructions for mixing: Measure words carefully. Add heaping cups of understanding; use generous amounts of time and patience. Cook with gas on front burner. Keep temperature low - do not boil! Add dash of humor and pinch of warm personality. Season to taste with spice of life. Serve in individual molds.

### HOW A CHILD LEARNS

If a child lives with criticism, he learns to condemn.

If a child lives with hostility, he learns to fight.

If a child lives with fear, he learns to be apprehensive.

If a child lives with pity, he learns to feel sorry for himself.

If a child lives with ridicule, he learns to be shy.

If a child lives with jealousy, he learns to be envious.

If a child lives with shame, he learns to feel guilty.

If a child lives with encouragement, he learns to be confident.

If a child lives with tolerance, he learns to be patient.

If a child lives with praise, he learns to be appreciative.

If a child lives with acceptance, he learns to love.

### HOW A CHILD LEARNS (Con't)

If a child lives with approval, he learns to like himself.

If a child lives with recognition, he learns that it is good to have a goal.

If a child lives with honesty and fairness, he learns what truth and justice are.

If a child lives with security, he learns to have faith in himself and those about him.

If a child lives with friendliness, he learns that the world is a nice place in which to live.

If Y O U live in serenity, your child will live with peace of mind.

### WHAT IS A HOME?

A roof to keep out the rain. Four walls to keep out the wind. Floors to keep out the cold. Yes, but home is more than that. It is the laugh of a baby, the song of a mother, the strength of a father. Warmth of loving hearts, light from happy eyes, kindness, loyalty, comradeship.

Home is first school and first church for young ones, where they learn what is right, what is good, and what is kind. Where they go for comfort when they are hurt or sick. Where joy is shared and sorrow eased. Where fathers and mothers are respected and loved. Where children are wanted. Where the simplest food is good enough for kings because it is earned. Where money is not so important as loving kindness. Where even the teakettle sings from happiness. That is home. God bless it.

### WHAT WOULD YOU TAKE?

What would you take for that soft little head  
Pressed close to your face at time for bed;  
For that white, dimpled hand in your own held  
tight,  
And the dear little eyelids kissed down for  
the night?  
What would you take?

What would you take for that smile in the morn,  
Those bright, dancing eyes and the face they  
adorn:  
For the sweet little voice that you hear  
all day  
Laughing and cooing - yet nothing to say?  
What would you take?

What would you take for those pink little feet.  
Those chubby round cheeks, and that mouth  
so sweet;  
For the wee tiny fingers and little soft toes,  
The wrinkly little neck and that funny little  
nose?  
Now, what would you take?

### VALENTINE FOR FATHER

This crayoned heart is garlanded  
With doves (we think) and roses red,  
While cupids, bows, and glue combine  
To make a precious Valentine.

The lace is torn and smudged a bit,  
(It doesn't matter - not a whit!)  
For there's a dart that wobbles through  
The center, saying, "I LUV YOU!"

At the same time came the disciples unto Jesus, saying, Who is the greatest in the kingdom of heaven?

And Jesus called a little child unto him, and set him in the midst of them, and said, Verily I say unto you, Except ye be converted, and become as little children, ye shall not enter into the kingdom of heaven.

Whosoever therefore shall humble himself as this little child, the same is greatest in the kingdom of heaven.

And whoso shall receive one such little child in my name receiveth me.

But whoso shall offend one of these little ones which believe in me, it were better for him that a millstone were hanged about his neck, and that he were drowned in the depth of the sea.

Matthew 18: 1 - 6

#### FROM WE THANK THEE

For mother-love and father-care,  
For brothers strong and sisters fair,  
For love at home and here each day,  
For guidance lest we go astray,  
Father in Heaven, we thank Thee.

Lo, Children are an heritage of the Lord: and the fruit of the womb is his reward.

#### JUST FOR TODAY

Just for today I will be happy. This assumes that what Abraham Lincoln said is true, that "most folks are about as happy as they make up their minds to be." Happiness is from within; it is not a matter of externals.

Just for today I will try to adjust myself to what is, and not try to adjust everything to my own desires. I will take my family, my business, and my luck as they come and fit myself to them.

Just for today I will take care of my body. I will exercise it, care for it, nourish it, not abuse it nor neglect it, so that it will be a perfect machine for my bidding.

Just for today I will try to strengthen my mind. I will learn something useful. I will not be a mental loafer. I will read something that requires effort, thought, and concentration.

Just for today I will exercise my soul in three ways. I will do somebody a good turn and not get found out. I will do at least two things I don't want to do as William James suggests, just for exercise.

Just for today I will be agreeable. I will look as well as I can, dress as becomingly as possible, talk low, act courteously, be liberal with praise, criticize not at all, nor find fault with anything and not try to regulate nor improve anyone.

Just for today I will try to live through this day only, not to tackle my whole life problem at once. I can do things for twelve hours

JUST FOR TODAY (Con't)

that would appall me if I had to keep them up for a lifetime.

Just for today I will have a program. I will write down what I expect to do every hour. I may not follow it exactly, but I will have it. It will eliminate two pests, hurry and indecision.

ARMY ENGINEER CORPS MOTTO

The difficult we do immediately; the impossible takes a little longer.

LIFE

I bargained with Life for a penny  
And Life would pay no more,  
However I begged at evening  
When I counted my scanty store.

For Life is a just employer;  
He gives you what you ask,  
But once you have set the wages,  
Why, you must hear the task.

I worked for a menial's hire,  
Only to learn, dismayed,  
That any wage I had asked of Life,  
Life would have paid,

A NEW YEAR'S PRAYER

Thank you, God, for this new year;  
Help us fill each day with cheer,  
Doing things for Dad and Mother,  
Being kind to one another.

