

HISTORIC
GENERAL DODGE
HOUSE

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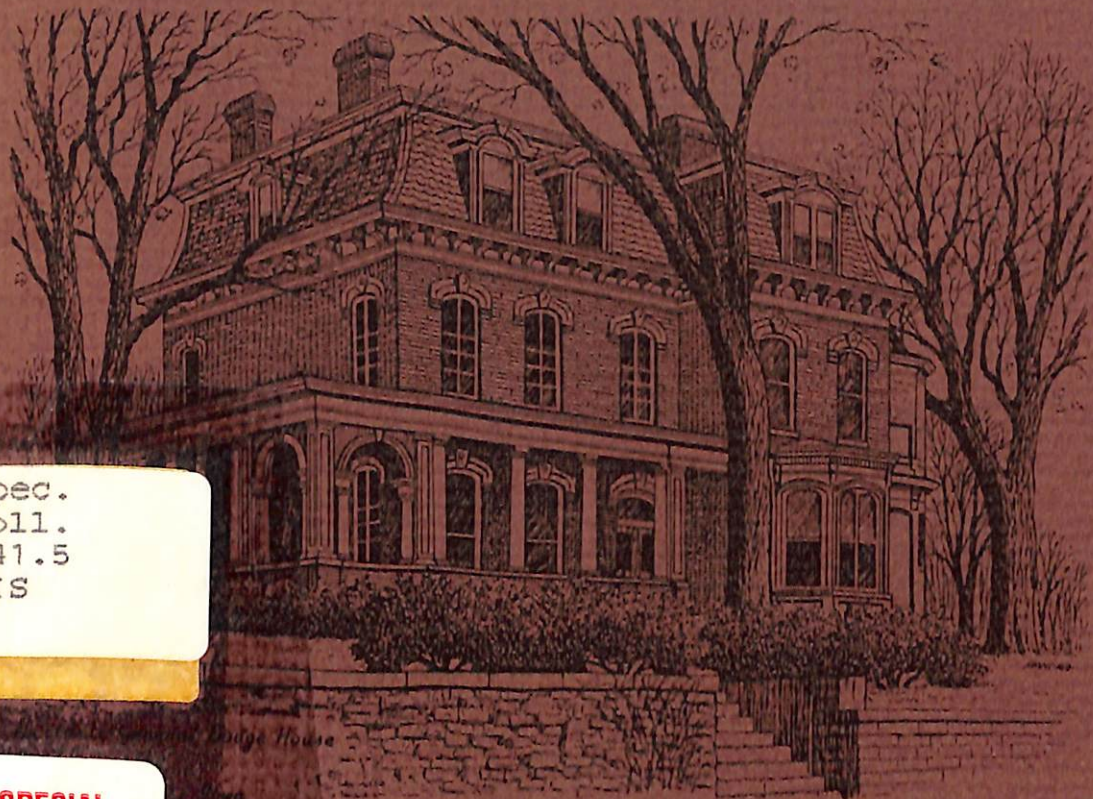


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This Cookbook is dedicated to Mrs. William T. Utley who has given so unselfishly of her time and talents, not only to the book but to the restoration of the Historic General Dodge House.

HISTORIC
GENERAL DODGE HOUSE
RECEIPTS

FIRST EDITION

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Published Spring 1976 by the General's Ladies Board of Directors.
All proceeds go to the continued preservation of the
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THE NONPAREIL

A special thank you to Mrs. William J. Quinlan, my co-chairman; Mrs. Ted Hoff and Mrs. Richard Heining, our funding co-chairmen; Mrs. William A. Cutler, Jr. and Mrs. William T. Utley.

To all the above and to countless others who have so generously contributed funds and untold assistance toward this cookbook, I extend my sincerest gratitude.

MRS. JAMES L. KNOTT
Cookbook Chairman

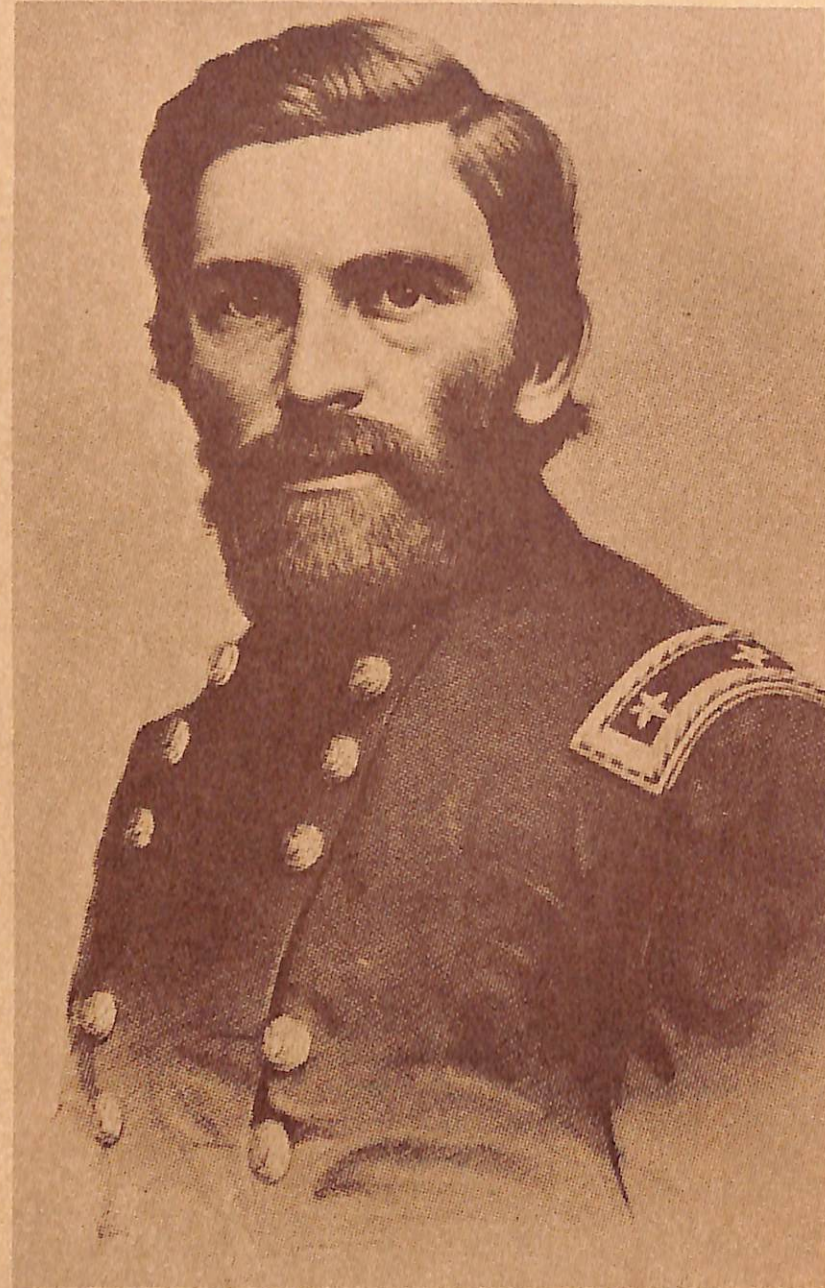
Receipt versus recipe is an old controversy. Receipt seems to have the ring of the Victorian era. Those in The Historic General Dodge House Cookbook are the pride of families, a bit of Council Bluffs' and Iowa's social history.

All receipts have been carefully researched and kitchen tested by the Committee unless indicated by an asterisk.

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General Grenville Mellen Dodge
1831-1916

Matthew Brady Photo, 1865

INTRODUCTION

Watch the school tours trooping through the house, the many women visitors admiring a dining table sumptuously set with fine porcelains and historic crystal. Drink tea or artillery punch in the stunningly spacious, beautiful ballroom. You will be aware of a way of life that has all but vanished. You may also be aware of a seeming presence, of a man of small physical stature, whose enormous capacity for living made him truly larger than life.

The boldness and vitality of nineteenth century America is epitomized in Grenville Mellen Dodge. He was born in Danvers, Massachusetts April 12, 1831. By the time he was twenty he had received a degree in science from Norwich University and a diploma in military and civil engineering from Partridges private school. Fascinated by the developments in railroads, like so many other young men of his era, he took Horace Greeley's advice and headed west.

He brought his bride, Ruth Anne Brown of Peru, Illinois, to Council Bluffs in 1854 when the city was a bustling frontier village. During the Civil War he served the Union with distinction, attaining the rank of Major General. Upon his discharge in 1866, he went to work for the Union Pacific Railroad, serving that company astutely and loyally for more than two decades. So many legends have sprung up about his daring and courage in pushing the road through to the west coast, he has become one of the heroes of the west.

Bright, ambitious, aggressive, he was a born speculator and his business acumen amounted to genius. His many faceted personality as civil engineer, Civil War General, Indian fighter, railroad builder, politician and financier had an impact not limited to Council Bluffs or even the nation. His advice on railroads was sought by numerous foreign countries.

While much has been written about his public life and achievements,

the gaps about his personal and family life are extensive. In fact the story of the Dodge family has all the drama essential for an exciting novel or movie. He married a beautiful girl. They had three daughters, Lettie (1855), Ella (1858), and Anne (1866).

He built a mansion in 1869 only to leave it by the mid 1870's to live much of the next thirty years in a Park Avenue apartment in New York City. Between 1874 and 1879 he made annual trips to Europe for business, health and recreation. Mrs. Dodge, Ella and Anne lived in Paris. Reports on the length of stay vary from one to five years. The General and his family were friends of the great and near-great of the Victorian era. Names such as Abraham Lincoln, Ulysses S. Grant, Buffalo Bill Cody, Jay Gould as well as the Emperor and Empress of Germany are but a few.

Emmeshed with his many business successes, the General indulged and neglected his family. However, through the many stresses and ups-and-downs of family relations, there always seemed to be a strong family bond and affection. The lovely house in Council Bluffs was visited frequently.

The daughters' lives were contrasting. Lettie married Robert E. Montgomery, had three children, separated from him in 1896 and divorced in 1907; Ella married Frank S. Pusey of Council Bluffs where they lived, childless; Anne remained a spinster, a charming eccentric.

In 1907, leaving his office at Number 11 Broadway, General Dodge returned from New York to spend his remaining years in his Council Bluffs mansion. His daughter Lettie accompanied him, acting as hostess for the rest of his life. Mrs. Dodge and Anne remained in New York. Lettie hired Swedish cooks and maids; other members of the staff were a gardener, a houseman-chauffeur, and a part-time laundress.

In that pre-World War I decade life in Council Bluffs was pleasant. Mrs. Ed Prasse, nee Ellen Kronquist, one of the young Swedish girls on the Dodge staff, is still living and has been helpful and generous in details about the life style of the Dodges in that period. She recalls they lived very well. Often there were dinner guests, also frequently friends came for a game of cards in the evening.

In the Council Bluffs Nonpareil for October 14, 1870 an article entitled "General Dodge's New House, a Fine Edifice—Its Builders and its Cost" stated, "It is an attractive ornament to our city." Subsequent articles from 1874 to 1911 describe the house as luxurious, splendid, lavish, beautiful, palatial and elegant.

The restored house, designated a National Historic Landmark, measures up to the Nonpareil's extravagant praise. Furnished with a preponderance of original Dodge possessions, it is a house of history, as well as a museum of fine Victorian decorative arts.

The women's auxiliary within The Friends of the Dodge House is most appropriately named The General's Ladies. The Ladies now provide gracious hospitality for special occasions. The presentation of food for Christmas teas and other receptions would delight the General and match the elegant taste and exacting standards of his women-folk.

From their dedicated service and good times came the idea of linking the house present with the house past. The Dodge House Cook Book reflects historic Council Bluffs, its gilded age, which by comparison with today is a seeming glittering age of innocence.

From the Ladies and the General:
"Bon Apetit!"

Beatrice S. Utley
Restoration Chairman

May 10, 1976



HISTORIC GENERAL DODGE HOUSE

A National Historic Landmark
Open Tuesday through Saturday
10 until 5 o'clock
Sunday, 2 until 5 o'clock
Closed Thanksgiving, Christmas
and the month of January.

Third and Story Streets
Council Bluffs, Iowa 51501

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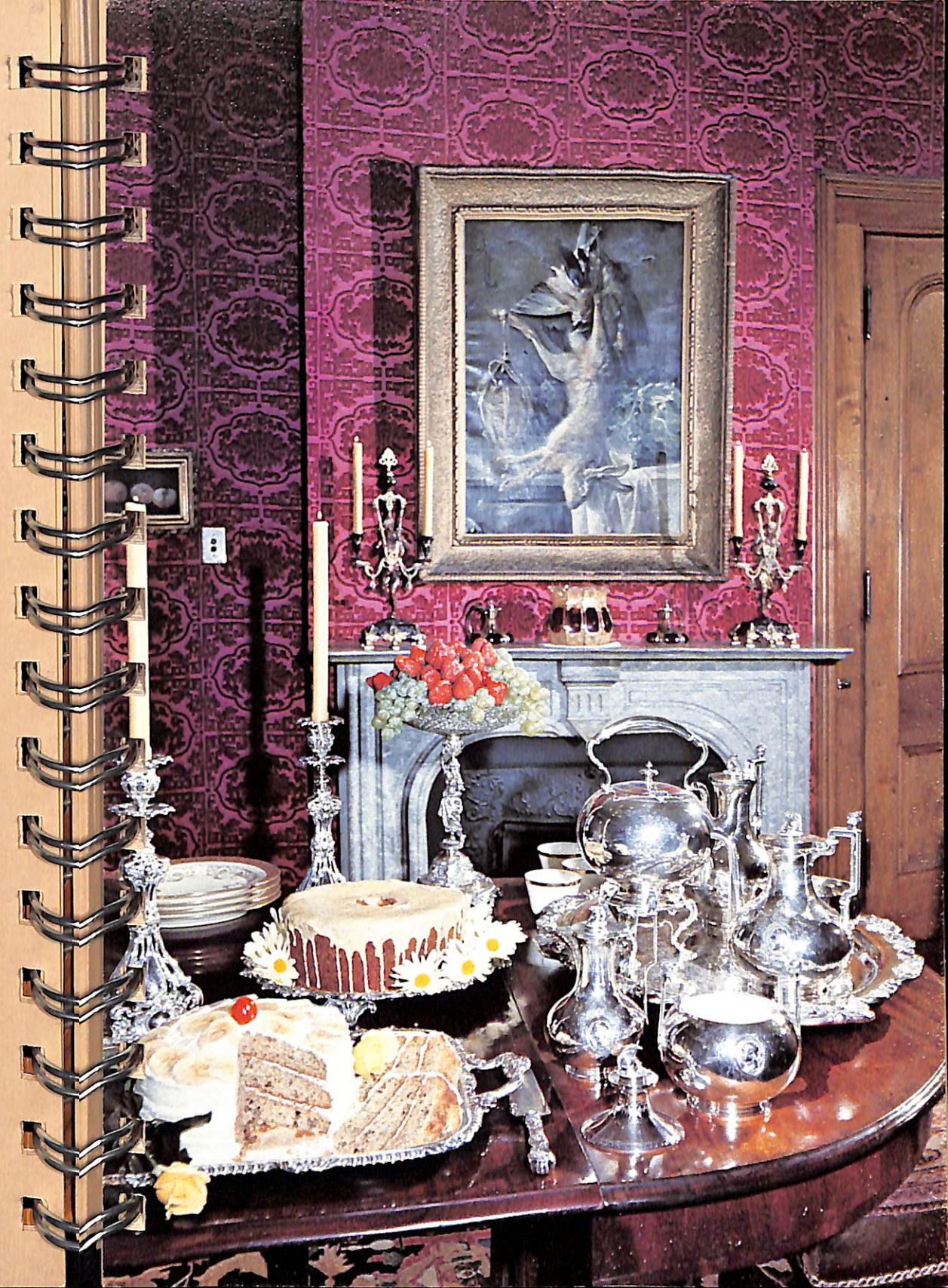
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"THE COLLATION"

Lettie Dodge and Robert E. Montgomery Wedding

"The refreshment room was perfect in every detail. Upon either end of the spacious table rested groom and bride cakes. The bride's was in the form of columns, surrounded with wreath of roses and very elegant in make up. The groom's was a Roman basket very tasty in design. In the center of the table was a pyramid of macaroons (sic), oranges and candy on top resting a flower girl. There were other cakes lusciously greeting the eye. The decorated meats were prepared by Messrs. John Nicholson and Hathaway, of this city, and the cakes, decorations and candy pieces, by R. M. Marshall, of Omaha. All this work was tastefully and thoroughly performed by the parties mentioned. Messrs. Foster, of this city and Ryan, of Omaha, are responsible for the elegant exhibition in the floral department. The collation was never-so-enjoyable, and among the other incidents was the ring prize secured by Miss Grace Deming, to whom that roving article was by chance awarded in the cutting of the bride's cake."

Excerpt From THE NONPAREIL, November 26, 1874

OVERLEAF

The original dining table is set with the tea set the General gave Lettie for her wedding in 1874, silver candlesticks from his private railroad car and cakes baked from receipts in this book. Over the mantel hangs a game painting by Burchi, also original to the house.

Dr. and Mrs. James L. Knott

Soups

Once a week a large pot of soup was made in the Dodge kitchen. Soup was served every other day before dinner. Often it was chicken soup, strained, clarified with the white of an egg, with vegetables and other ingredients added at the discretion of the cook.

GERMAN DUMPLING SOUP

4 or 5 lb. fat stewing hen	1 C. onion, cut up
4 C. carrots, cut up	1/2 C. chopped parsley, held back until just before serving
3 C. potatoes, cut up	
2 C. celery, cut up	

In a large kettle, cover hen with water, cover and boil one hour or longer, until tender. Add vegetables in order listed as you get them cut up. When vegetables (except parsley) are cooked, remove whole chicken, bone it, cut it up and place back in broth and vegetable mix.

DUMPLINGS

4 C. flour	6 eggs
1 tsp. salt	Yellow food coloring

Add enough boiling water to flour to make a paste. Add a few drops of yellow food color to water. Break eggs into paste one at a time and stir until well blended. Add more flour until dough becomes very, very firm and dry. Use a teaspoon to cut off the dough and drop into boiling soup when chicken and vegetables are cooked. Dip spoon into boiling soup each time to release dough. These dumplings are hard and firm. Cover and boil 10 min. Sprinkle parsley into soup just before serving.

Mrs. Harold W. Schultz

Give neither counsel nor salt till you are asked for it.

Mr. and Mrs. William A. Cutler, Jr.

NEW ENGLAND CLAM CHOWDER

- | | |
|---|------------------------------------|
| 1½ C. cubed raw potato | ¼ C. flour |
| 1 med. stalk celery, chopped | 3 C. milk |
| ¼ C. onion chopped or | 2 T. butter or margarine |
| 1 T. instant minced onion | 3 slices bacon, fried and crumbled |
| 1½ tsp. salt | |
| ⅛ tsp. pepper | |
| ⅛ tsp. thyme | |
| 2 cans (8 oz. each) clams, drained, reserving 1 C. liquid | |

In a large pan, combine potato, celery, onion, salt, pepper, thyme and clam liquid. Bring to a boil and cook about 10 min. until vegetables are tender. Gradually stir milk into flour. Add vegetable mixture. Cook over medium heat until thick. Stir in clams, bacon, and butter. Heat through. DO NOT BOIL.

Mrs. John Bauman, Renton, Washington

HEARTY CORN CHOWDER

- | | |
|--------------------------|------------------------|
| 4 slices bacon | 2 C. cream style corn, |
| 1 med. onion sliced thin | 1 lb. can |
| 2 C. water | 2 C. whole milk |
| 2 C. diced potatoes | 1 T. butter |

Fry bacon, add onion, cook until bacon is crisp and onion is browned. Drain bacon on paper towel. Simmer water and potatoes seasoned with salt and pepper, covered, about 20 min. Add corn and milk, simmer 5 min. Just before serving, add butter and the bacon bits. Serves 6 to 8.

Mrs. Richard B. Graeme

Lettie Dodge was married in the house on November 26, 1874. She descended the curving walnut and cherry stairway wearing a dress of ice blue grosgrain silk, "a shade extremely delicate, almost white." Quite coincidentally, the wedding of Nellie Grant, President Grant's only daughter, took place at eleven o'clock in the morning of May 21, 1874. It was the first White House wedding in thirty years. Nellie married a young Englishman, Algernon Sartoris, in an elaborate ceremony. Lettie's wedding was equally impressive on the frontier. The brides' fathers were close friends.

Mr. and Mrs. Roy P. Knott

Giant Manufacturing Company

POTAGE PARMENTIER VICHYSOISE (Leek and Potato Soup)

- | | |
|---|--|
| 4 C. peeled and coarsely chopped potatoes | 1 tsp. salt |
| 3 C. thinly sliced leeks (white part plus 2 inches of green) or substitute 3 C. thinly sliced onions | 1/2 C. heavy cream |
| 2 qts. chicken stock; fresh or canned or substitute water or a combination of chicken stock and water | 3 T. finely cut fresh chives or finely chopped fresh parsley |

In a heavy 6 quart saucepan or a soup kettle, simmer the potatoes, leeks, chicken stock and salt partially covered for 40 to 50 minutes or until the vegetables are tender. Force the soup through a food mill or blender and then pour back into the pan. Season soup with salt and a few grindings of pepper, and stir in the cream. Before serving return the soup to low heat and bring it to a simmer. Ladle the soup into a tureen or individual soup bowls.

The Vichyssoise is the cold version of this soup. Use the food mill or sieve. (Do not use a blender or the mixture will be too smooth). Chill the soup until it is very cold. Serve it garnished with chives or parsley.

Mrs. Maurice P. Margules

WASH FOR THE COMPLEXION

A teaspoonful of the flour of sulphur and a wineglass of limewater, well shaken until mixed. Half a wineglass of glycerine and a wineglass of rose water. Rub it on the face every night before going to bed. Shake well before using.

The American Housewife Cookbook—1877

ZUCCHINI SOUP

Wash 4-5 small zucchini and cut them into chunks. In a saucepan combine 2 quarts clear chicken broth with 1 onion, sliced and a pinch each of chervil and oregano, salt and pepper to taste and bring the broth to a boil. Add the zucchini and cook the mixture for 20 minutes, or until the zucchini is very soft.

Add ½ C. cooked peas and work the mixture through a sieve, or blend it in a blender until it is smooth.

Garnish the soup with chopped fresh herbs and serve hot or cold. Serves 8.

Mrs. J. Frederic Schlott

First Federal Savings and Loan Association

Mr. and Mrs. David L. Knott

SPRINGTIME SOUP

- | | |
|--------------------------|------------------|
| $\frac{1}{3}$ C. sugar | 1 C. heavy cream |
| 2 pt. boxes strawberries | Mint leaves |
| 3 C. plain yogurt | |

Wash and hull berries, cut in half, reserving 8 whole berries. Sprinkle with sugar and set aside for 1 hour. Blend berries in blender to a smooth puree. Strain to remove tiny seeds. Return to blender, add yogurt and cream and blend until smooth. Serve very cold and garnish with 2 fresh mint leaves and a slice of strawberry per serving. Makes a very attractive dish, quite delicious and unusual.

A favorite old recipe of my grandmother, as she always had many strawberry beds in her garden. Grandmother used "clabber" after churning; today we call it yogurt. Mr. and Mrs. Charles Burke, my grandparents, settled in Knierim, Iowa in the 1800's.

Mrs. William J. Quinlan, Omaha, Nebraska

Friction matches should never be left where mice will get them, as they carry them to their nests and sometimes ignite them. They are poison to children and are dangerous to women who ignite them by stepping on them, as they endanger their clothing from fire.

DUTCH SPLIT PEA SOUP

- | | |
|------------------------------|--|
| 2 lbs. split green peas | 1 lb. onions, chopped |
| 4 sticks celery, chopped | 1 lb. smoked bacon in whole piece or bacon squares |
| 2 pig's hocks | Pepper, salt |
| 12 ounces fresh pork sausage | |
| 4 leeks, chopped | |

Clean peas. Soak in water overnight.

Bring to a boil with the vegetables in four and half quarts fresh water. Add the hocks and bacon. Let simmer slowly until hocks are tender—two or three hours, stirring often. Pot should be covered.

One half hour before soup is done, add fresh sausage in lumps the size of small walnuts.

Before serving, remove hocks and bacon from soup. Cut meat from hocks into small pieces: return to soup. Season with salt and pepper to taste, slice bacon to serve with the soup.

Yield: Twelve servings

Mrs. J. Frederic Schlott

Mr. and Mrs. Don Storjohann, Minden, Ia.

Meats or Entrees

The General's preference in meat was lamb, well seasoned, roasted with a little onion. Adding to the colorful legend, he admitted eating dog with the Indians, which he said "was not bad if you didn't know what you were eating." It was reserved for honored guests by the Indians.

BAKED LAMB

- | | |
|--|--|
| 1 boned, rolled leg of lamb approximately 3 lb. | 2 tsp. dill weed |
| 2 T. olive oil | 1 lb. Feta cheese, broken into fine pieces |
| 3 green onions, chopped | lemon juice |
| 2 large ripe tomatoes, chopped or 8 oz. can tomato sauce | greek olives |

Slice lamb into $\frac{1}{2}$ inch thick slices, brown in butter on both sides. Saute onion in olive oil, add fresh tomatoes or tomato sauce, dill weed and cheese. Stir until well blended and almost all cheese is melted. Cut squares of foil large enough to wrap meat slices completely. Layer as follows: 1 piece lamb per package, sprinkle with 1 tsp. lemon juice, salt and pepper, cheese and tomato mixture, divided equally for number of packages, 5 or 6 greek olives per package.

Wrap securely and place in a flat, low pan. Bake at 350° for 2 hours or until tender. This lamb mixture has a tendency to steam so I usually open the packages the last half hour of baking to boil off some of the juice. I usually serve with a rice pilaf and a green salad with Greek dressing and Feta cheese. An excellent Greek recipe!

Mrs. Donald E. Storjohann, Northboro, Massachusetts

Live not to eat, but eat to live.

Drew Antiques and Art Objects, Omaha

SWEET SOUR BEEF BALLS WITH PINEAPPLE AND PEPPERS

- | | |
|--|---------------------------|
| 3 lg. green peppers, cut
12 to 15 strips each | 1 C. pineapple juice |
| 1 lb. ground beef | 4 slices pineapple cut up |
| 1 egg | 1 T. soy sauce |
| 4 T. cornstarch | 3 T. vinegar |
| 1 tsp. salt | 6 T. water |
| 2 T. onion chopped fine | 1/2 C. sugar |
| Few grains pepper | 1 T. oil |

Mix beef, egg, 1 T. cornstarch, salt, onion and pepper. Form into 18 or more balls. Brown in small amount of oil, drain. Combine oil and pineapple juice over low heat a few minutes. Mix 3 T. cornstarch, soy sauce, vinegar, water and sugar, add to pineapple and oil. Cook until juice thickens, stirring constantly. Add meat balls, pineapple and peppers. Heat thoroughly, serve hot. Serves 6 to 8. Meat balls and juice may be prepared separately ahead of time. Add pineapple and peppers just before serving. A can of Mandarin oranges, drained is a colorful addition with the pineapple and peppers.

Mrs. Jack Peters

Zinc lined sinks are better than wooden ones.

BOEUF BOURGUINON

- | | |
|---|--|
| 700 grs. or 1 1/2 lb. lean stew
beef | 3 decilitres or 1 1/3 C. red wine |
| 100 grs. or 3 1/2 oz. salted pork | 3 decilitres or 1 1/3 C. beef
bouillon |
| 50 grs. or 1 3/4 oz. butter | Bouquet garni (parsley,
thyme, 1 bay leaf, 1 clove
garlic crushed) |
| 60 grs. or 2 oz. onions | |
| 100 grs. or 3 1/2 oz. mushrooms | |
| 30 grs. or 1 oz. flour | |

Chop salted pork and onions in small pieces and brown in butter. Strain pork and onions and set aside. Chop lean beef in cubes and brown in remaining butter. Sprinkle flour over beef, add bouillon and stir until blended. Add wine, pork and onions, salt, pepper and bouquet garni. Cook slowly for 2 1/2 hours. One half hour before serving, add mushrooms which have been cut in small pieces. Serve over rice or noodles.

Mrs. Maurice Margules

Familiar paths and old friends are the best.

GROUND BEEF WELLINGTON Meat Loaf in Sour-Cream Pastry

PASTRY:

- | | |
|--|-------------------|
| 2 1/4 C. flour | 1 egg |
| 1 tsp. salt | 1/2 C. sour cream |
| 3/4 C. chilled unsalted butter
cut into 1/4" bits | 1 T. soft butter |

MEAT FILLING:

- | | |
|---|--|
| 4 T. butter | 1/3 C. finely chopped onions |
| 3/4 C. finely chopped
mushrooms (1/4 lb. fresh
mushrooms) | 1/4 C. finely chopped parsley |
| 3 lbs. finely ground meat
(beef, pork, ham, lamb or
veal or a combination of
any of these) | 1 C. grated cheddar or Swiss
cheese |
| | 1/2 C. milk |
| | 1 egg combined with 2 T.
milk |

SOUR CREAM PASTRY:

Cut butter into flour and salt as for pie crust. Mix egg and sour cream together well and stir into flour and butter until the dough can be formed into a ball. Wrap in waxed paper and refrigerate one hour. Cut chilled dough in half and roll each half into a rectangle 6" x 14". Save any dough scraps. Butter the bottom of a jelly-roll pan and lay one rectangle in the pan.

MEAT FILLING:

Melt butter in heavy skillet. When foam subsides, add mushrooms and saute for 6 to 8 minutes. Add meat and cook, stirring frequently, until it loses its red color and juice has cooked away. Place mixture in bowl and stir in onions, parsley, cheese and milk. Now gather this mixture into a ball and place it in the center of the dough in the pan. Pat into a narrow loaf extending down the center of the dough, lengthwise. Place remaining sheet of pastry over the meat, pressing the edges of the two sheets together. With a pastry brush, moisten the edges of the dough with the egg-milk mixture and press with the back of fork tines all the way around to seal edges. Prick the top of the loaf in several places to allow steam to escape.

Roll all the scraps of dough into a thin rectangle, and cut into long narrow strips. Brush the loaf with more egg-milk mixture and crisscross the pastry strips over the top in an attractive design. Brush the top of the strips with the same mixture. Bake in 375° oven for 45 minutes or until loaf has turned a golden brown. Serve thick slices accompanied by a bowl of cold sour cream and a side dish of lingonberries.

This is really delicious.

Elizabeth Moe, Bloomington, Indiana

POTATO BALONEY

- | | |
|--------------------------|-----------------|
| 1 lb. gr. beef | ¼ tsp. pepper |
| ½ lb. gr. pork | ¼ tsp. allspice |
| 2¼ lbs. potatoes (grind) | ½ tsp. sage |
| 1 small onion (grind) | Skins |
| 3 tsp. salt | |

Mix all ingredients together. Stuff. Cook in boiling water until meat and potatoes are done. May be served just boiled or can be browned after boiling.

Mrs. Rudy Sieck

BEEF AND BEER

- | | |
|------------------------------|-------------------------------|
| 1 lb. thinly sliced onions | 1 tsp. salt |
| 2 oz. butter | ½ tsp. pepper |
| 2 lb. round steak cubed | 1 can beef bouillon (10½ oz.) |
| 1 large clove garlic, minced | ½ tsp. Worcestershire sauce |
| ⅛ tsp. ground nutmeg | 2 cans beer (12 oz.) |
| ⅛ tsp. ground thyme | 2 T. flour |

In a flame proof casserole saute onions in half the butter until soft and golden. Remove onions and reserve. Melt remaining butter in casserole, add meat and brown on all sides. Return onions to pan. Add garlic, nutmeg, thyme, salt, pepper, worcestershire, bouillon and beer. Bring to a boil, reduce heat and simmer covered about 90 minutes. Thicken gravy with flour mixed with water. Serve with boiled potatoes and well chilled beer. Serves six.

Lyle DeMoss, Omaha, Nebraska

PORK CHOP DELUXE

- | | |
|--------------------------------|--|
| 4 medium potatoes, diced | 4 pork chops |
| 1 onion, diced | Salt and pepper to taste |
| 1 small head cabbage, shredded | 1 can condensed cream of celery or mushroom soup |

Layer potatoes, cabbage and onion in 9 x9 inch casserole. Brown and season pork chops and place over vegetables; pour in soup. Cover with aluminum foil; cut slits in foil. Bake for 30 to 40 minutes in 350° oven. Yield: 4 servings.

Mrs. Duane Warden

Love lightens labor.

SWEDISH MEATBALLS IN SOUR CREAM

- | | |
|--------------------------|--------------------------------------|
| 1½ lbs. ground beef | ¼ tsp. pepper |
| 2 C. soft bread cubes | 3 eggs, beaten |
| ½ C. milk | ¼ tsp. crushed garlic |
| 1 onion chopped fine | ¼ C. flour |
| 7 T. butter or margarine | 2 tsp. tomato paste |
| 2½ tsp. salt | 1 tsp. meat paste or 1 bouillon cube |
| 2 tsp. nutmeg | 1 can consomme, 10½ oz. |
| 2 tsp. paprika | 1 C. sour cream |
| 1 tsp. mixed dried herbs | |
| 1 tsp. dry mustard | |

Soak bread cubes and milk together. Squeeze dry and add to meat. Add onion sauteed in 2 T. butter, salt, pepper, nutmeg, herbs, paprika, mustard and eggs and mix well. Form 48 small balls. Brown in skillet, adding more butter as needed. Drain on paper towels. Blend flour, garlic, pastes, consomme and enough water to make 2 cups. Stir over low heat until thickened. Pour over meat balls in casserole. Heat until bubbly. At last minute, before serving, stir in sour cream. Serve over noodles. Serves 6 to 8. For a company dish, I use chicken Rice-a-Roni with mushrooms added rather than noodles.

Excellent served with noodles from following recipe.

Mrs. Katherine H. Ochsbein, Omaha, Nebraska

EGG NOODLES

- | | |
|---------------|----------------------------|
| 1 egg, beaten | ⅛ tsp. baking powder |
| 1 T. milk | 1 C. flour (to start with) |
| ⅛ tsp. salt | |

Mix together egg, milk, salt and baking powder. Add flour and continue to roll out in flour till stiff dough is formed. Roll out with rolling pin until ¼ in. thick. Cut into strips ½ in. wide or less. Leave out on cutting board to dry till stiff. Cook in boiling salted water about 15 min. or till tender. It will depend on width and thickness.

Mrs. Doris E. Chatfield, Omaha, Nebraska

SALTPETRED TONGUE

It should be soaked over night. Boil it five or six hours. When done lay it in cold water three minutes; peel off the skin beginning at the roots, as it comes off much easier.

The American Housewife Cookbook—1877

SWISS SAUERBRATEN

- | | |
|---|---------------------------|
| 3 or 4 lbs. rolled chuck
or bottom round roast | 1 bay leaf |
| 1 tsp. rosemary | 2 or 3 diced bacon strips |
| 1 pt. red wine | 1 medium onion |
| 1 tsp. salt | Flour |
| Onion stuck with two cloves | Broth, wine or water |
| 1 stalk celery | 3 T. melted butter |
| 1 sprig parsley | 3 T. flour |
| | 1 C. sour cream |

Combine rosemary, wine salt, onion, celery and parsley. Marinate meat over night. Fry bacon bits, remove bacon, brown second onion in bacon fat. Remove meat from marinade, wipe dry. Flour meat and brown in onion flavored fat. Remove the meat and pour off the fat. Strain the marinade. Place meat in kettle, add marinade, bacon and sufficient wine or broth to cover. Cover and simmer in slow oven, 300° F, allowing 30 min. per pound. Turn the meat several times while cooking. When tender remove to a hot platter. Reduce sauce to about one half quantity over high heat. Skim off fat, thicken with blended flour and butter. Taste for seasoning. Stir in sour cream. Serve sauce separately. Even better the second day with thick slices simmered in the gravy.

In the middle of the 19th Century a number of Swiss immigrants settled in Northeastern Iowa and Southwestern Wisconsin. Swiss cookery often combines elements of German, French and Italian cuisine, developing some unique specialties.

Mrs. William T. Utley, Omaha, Nebraska

PRUNE TZIMMES

- | | |
|-------------------|-----------------------|
| 4 lbs. short ribs | 1½ lbs. prunes |
| 1 large onion | ½ tsp. salt |
| 1½ C. sugar | 4 or 5 large potatoes |
| juice of ½ lemon | |

Trim fat from short ribs. Place ribs and onion in pan. Cover with water. Add salt. Cook for 2 hours.

Add washed prunes, lemon juice and sugar. Simmer for another hour.

Add potatoes cut into pieces. Sweeten to taste if more sugar is needed. Cook another hour or hour and a half. Before serving, thicken with flour if necessary. Total cooking time 5 hours. Serves 4 to 6. This is a traditional old recipe.

Mrs. David L. Fredricks

Eddy and Smith Insurance Agency

Hanusa Company

Peoples Natural Gas Company

Rog and Scotty's Super Valu

SWEET AND SOUR PORK CHOPS

- | | |
|--------------|-------------|
| 1½ tsp. salt | ¼ cup water |
| 4-6 chops | |

Brown chops in no fat with salt, add water, cover and simmer 30 min. Remove chops, pour off fat.

- | | |
|-----------------------------|----------------------|
| 1 chicken bouillon cube | ⅓ C. pineapple juice |
| 1 C. hot water | 1 T. vinegar |
| 1 tsp. soy sauce | 1 tsp. dry mustard |
| ½ tsp. Worcestershire sauce | |

Dissolve cube in hot water and add other ingredients.

- | | |
|-----------------|-----------------|
| 2 T. cornstarch | 2 T. cold water |
|-----------------|-----------------|

Mix above, heat until thick and add to bouillon mix.

- | | |
|---------------------------------------|----------------------------|
| 1 tomato cubed | ½ green pepper sliced thin |
| 1 9 oz. can sliced or cubed pineapple | ½ C. celery |

Add chops to liquid, add above ingredients and simmer 15 min. Serve over cooked rice.

Mrs. Paul B. Moser

BEEF BRISKET

- | | |
|--------------------|--------------------------|
| 4 lb. beef brisket | meat tenderizer |
| garlic salt | 1 bottle liquid smoke |
| onion salt | 1 bottle bar-b-cue sauce |
| celery salt | |

Rub brisket with garlic salt, onion salt, celery salt and meat tenderizer. Place in pan with high sides and pour the liquid smoke over the meat. Cover tightly with aluminum foil and refrigerate over night.

The next day pour off all juices and pour bar-b-cue sauce over meat and again cover pan tightly. Bake at 300° for 5 or 6 hours. Let cool and refrigerate.

Before serving, slice meat and put back in pan with sauce, cover with foil, and reheat. Very good on a buffet table, served with party buns or bread for sandwiches.

Mrs. John T. Kaplan, Mrs. John M. Meyer

Beem-Belford Funeral Home

Home Federal Savings and Loan Assoc.

Insurance Agents, Inc.

Council Bluffs Chamber of Commerce

LAMB SHISH-KA-BOB

Ask butcher to bone leg of lamb for 8 persons and cut into cubes 2" by 1/2".

MARINATING SAUCE:

- | | |
|-------------------------------|---------------------------|
| 2 C. plain yogurt | tops |
| 1 large onion, chopped | Salt and pepper to season |
| 3 scallions chopped including | |

Place leg of lamb cubes in baking dish, mix marinating sauce in order of ingredients given, pour over lamb and let set at room temperature overnight. In the morning mix again and several times during the day. When ready to bar-be-cue, clean up lamb chunks, put 5 to 6 pieces on each skewer. Brown on all sides. Cook to medium rare on barbecue. Serve with Persian Rice.

PERSIAN RICE

- | | |
|-------------------------|--------------------|
| 48 oz. pkg. Uncle Ben's | 4 tsp. salt |
| converted rice | 6 qts. water |
| 1 stick butter | large pan with lid |

Cook rice in salted boiling water 10 minutes. Drain water off. Put rice in another container and wash first pan. Put 1/3 stick of butter in this original pan and let melt. Reduce heat to #5 on the electric stove. Put 1/2 the rice in the pan over the melted butter. Add another 1/3 stick butter on top of rice. Add the rest of the rice and then the other 1/3 stick butter on top of this. Build the second layer of rice up to a point. Cover with lid, reduce heat to #3 and cook 40 minutes. Once cooked, put on low. Stir only in middle after about 20 minutes and again at 40 minutes. **Never** stir the bottom. This will not stick to pan and will put crust on top as rice is served, which is what you are seeking. Serves 8.

This rice may be cooked ahead of time and kept warm on low heat. When serving remove loose rice first, saving crusty bottom for top of dish.

Persians serve rice with a raw egg yolk in the half shell for each person. The individual stirs their yolk into the rice themselves.

Dr. Hormoz Rassekh

Fine china, silver and linens were used for the family, which was always served in the dining room. The Dodge heirs have been most generous in returning silver, porcelains and furniture. Five Presidents of the United States have been entertained at the Dodge House. How exciting would have been the "bustle in the house" for those occasions.

Drew Antiques, Omaha

Mrs. D. B. Stoufer

Hinky Dinky Stores

Bluffs Glass Service Company

PATLIGAN (GIVADJ)

- | | |
|---------------------------------|-------------------------|
| 2 lbs. lamb, cubed | 2 medium onions sliced |
| 3 eggplants, cut in pieces | 3 fresh tomatoes sliced |
| 1 med. green pepper, lg. pieces | 2 cloves garlic, sliced |
| Salt to taste | |
| Cayenne pepper to taste | |
| Black pepper to taste | |

Cook meat in oven at 400° for 1 hour. Put in deep dutch oven and add vegetables and bake at 400° until vegetables are well done. Do not cover.

KEYMA

- | | |
|-------------------------------------|-------------------------------|
| 1 lb. ground lean beef | 2 medium onions, chopped |
| 1 C. finely ground bulghour (wheat) | 1 bunch parsley, chopped |
| Salt to taste | 1 bunch green onions, chopped |
| Pepper to taste | Water as required |

In a large bowl, add a portion of the onion and parsley to the meat mixture. Starting with 1/4 C. water, mix the meat, salt and pepper with bulghour and knead like dough. Add more water when necessary. Place the keyma on a platter, sprinkle onion and parsley over the top. Serve immediately.

Cracked or ground wheat may be purchased at health food stores or Armenian delicatessens.

This family, second and third generation Armenians, operate a very well known ethnic restaurant in Fresno, California. The above receipts are their treasured family favorites.

Kricor Naccachian, Savina Mahachian

HARVEST POT ROAST

- | | |
|---------------------------------|--|
| 1 chuck roast, 4 to 6 lb. | undiluted or 2 T. A-1 sauce if preferred |
| or 1 thick round steak | Vegetables if desired: |
| 1 small pkg. dry onion soup mix | Peeled potatoes and or carrots |
| 1 can mushroom soup, | |

Place meat on **very** large heavy duty foil. Sprinkle with dry onion soup mix, pour on mushroom soup or A-1 sauce. Add vegetables if desired. Bring foil up and over, roll and secure edges very tightly, about six inches **above** the meat, so no moisture escapes. Bake at 350° for 3 to 4 hours or until tender. Serves 4 to 6.

Mrs. Robert Tate

The John Beno Company

Dr. and Mrs. Jerome C. Tanous

Mr. and Mrs. Joe D. Beraldi

Dr. and Mrs. William F. Gress

HAM LOAF NEW YORK

- | | | |
|---------------------------|---|--------------------|
| 1½ lbs. ground smoked ham | 1 | T. chopped parsley |
| 1 T. prepared mustard | ¾ | C. evaporated milk |
| 1 small onion, chopped | 1 | egg beaten |
| ½ C. Quick Cooking Oats | | |

SAUCE:

- | | |
|--------------|------------------------|
| ¼ C. vinegar | ¼ C. light brown sugar |
|--------------|------------------------|

Combine all above ingredients except sugar and vinegar. Place in greased loaf pan. Dissolve sugar in vinegar and pour over loaf. Bake at 350° for one hour.

FOR BUFFET SERVICE:

May be baked in teflon lined muffin tins. Baste with sugar and vinegar and garnish with parsley and red apple slices.

Since "way back when" this Ham Loaf had been enjoyed by our family. It has a sweet-sour flavor and is simple to prepare . . . Enjoy!

Mrs. Irving J. Hanssmann

PHILADELPHIA HAM AND BEEF LOAVES

- | | | |
|--------------------------|---|-----------------------------|
| ⅔ C. soda cracker crumbs | 2 | eggs beaten |
| 1 lb. ground beef | 1 | can evaporated milk (8 oz.) |
| 1 lb. ground smoked ham | 2 | T. dried onion |

Mix meats, onion, crackers, eggs and milk. Shape into individual loaves. Place in pan and pour ¼ cup water around loaves. Bake ½ hour at 300°, reduce heat, bake one hour at 275°. Pour sauce over all the last 20 minutes of baking.

SAUCE:

- | | | |
|--------------------|---|---------------------------------|
| 1 C. brown sugar | 1 | C. crushed pineapple, undrained |
| 3 T. vinegar | | |
| 1 tsp. dry mustard | 4 | level tsp. cornstarch |

Combine all ingredients and cook until thick. The ham loaf mixture will seem soupy, but will come out firm. Makes 6 to 8 generous servings.

Mrs. James Gamble

HORSERADISH SAUCE FOR HAM

- | | | |
|-----------------------|---|------------------------|
| 1 C. whipped cream | 2 | T. drained horseradish |
| 3 T. dry bread crumbs | | |

Mix all ingredients and chill for several hours.

This recipe was given to me by Mabel Goodrich, who served it at a 1922 PEO B.I.L. dinner.

Mrs. Henry K. Peterson

DEVEILED EGG AND HAM CASSEROLE

- | | | | |
|----|---------------------------|----|---------------------------------|
| 12 | T. flour | 4 | C. diced cooked ham |
| 12 | T. butter | 1 | C. diced ripe olives (optional) |
| 3 | to 4 C. milk | 15 | eggs deviled |
| 4 | tsp. Worcestershire sauce | | |
| ¾ | large can Parmesan cheese | | |

Melt butter, stir in flour, Worcestershire sauce, salt, pepper and add milk gradually. Cook stirring until thickened, making medium white sauce. Stir in parmesan cheese, ham and olives. Put ½ of sauce in casserole dish. Place heavily mustarded deviled eggs on sauce and pour remaining sauce over. Top with buttered bread crumbs or crushed potato chips. Bake ½ hour or longer at 350° oven. Serves 10 people.

Grace Hughes Caughlan

LIVER IN BROWN GRAVY

- | | | |
|------------------------|---|--------------------------|
| 2 lbs. liver | 1 | can condensed beef broth |
| 3 T. margarine | 1 | tsp. steak sauce |
| 1 medium onion chopped | | Salt and pepper to taste |
| 3 T. flour | | |

Chop liver on board until fairly fine. Saute in margarine until meat loses red color. Add onion and saute a few minutes. Stir in flour, then gradually add broth and cook, stirring until thickened. Add steak sauce and salt and pepper to taste. This gravy is good on rice, pasta or mashed potatoes. Serves 6.

Mrs. Rodney Borman

CHILI RELLENOS

- | | | | |
|---|-----------------------------------|---|---------------------------------|
| 1 | 4 oz. can Green chilis | 1 | C. grated Monterrey Jack cheese |
| 1 | lb. hamburger | 1 | egg |
| | Onion to taste, chopped | 1 | C. milk |
| | Salt and Pepper | 2 | T. flour |
| 1 | Pkg. grated cheddar cheese, 3 oz. | | |

Cover bottom of casserole with half of the seeded green chilis. Brown the hamburger with the onion and seasonings. Put over chilis. Cover with pkg. of cheddar cheese, mixed with Monterrey Jack cheese. Top with the rest of green chilis. Beat egg, milk and flour together and pour over meat and cheese. Bake at 350° for one-half hour or until bubbly.

Mrs. T. Joe Smith

BASIC TOMATO SAUCE

- | | |
|------------------------------|---|
| 1 T. oil | 1/2 onion-chopped fine |
| 1 clove garlic, chopped fine | 1 large can tomatoes (plum kind are best) |
| 1 small can tomato paste | 1/2 C. water |
| 1 T. fresh parsley | 1 T. fresh basil |
| 1 tsp. oregano | 1 tsp. salt |
| 1/2 tsp. cracked pepper | |

Combine onion and garlic and saute in oil until just beginning to turn brown. Put tomatoes-plus juice-through blender to puree. Add puree, tomato paste, water and seasonings to onion mixture. Allow mixture to bubble at medium heat until proper consistency—from 30 to 60 minutes.

Mrs. Richard Salvatore

LASAGNE

Combine in large pot:

- | | |
|------------------------------|-----------------------|
| 1 large can tomatoes, pureed | 1 tsp. dry mustard |
| 2 C. tomato paste | 1 tsp. parsley flakes |
| 1 C. water | 1 tsp. chili powder |
| 1 large onion, chopped | 1 tsp. celery salt |
| 1 clove garlic | 1/2 tsp. sage |
| 1 T. salt | dash cayenne pepper |
| 2 cans tomato soup | 1 T. soy sauce |

Add 2 lb. browned, crumbled ground beef. Cook for 2 hours on simmer.

Meanwhile assemble the following:

- | | |
|---|---|
| 1 1/2 lbs. Mozzarella cheese | 4 oz. Parmesan cheese |
| 1 lb. lasagna noodles cooked in boiling water and 1 T. oil, Drained | 4 oz. Romano cheese |
| | 1 carton (1 lb.) dry ricotta cottage cheese |

When sauce is done, layer in 9 x 13 pan as follows:

- | | |
|----------------------|--------------------------|
| 1. 1 C. sauce | 5. Pepper well |
| 2. 3-4 noodles | 6. 1/2 C. cottage cheese |
| 3. Mozzarella cheese | 7. Sauce |
| 4. Parmesan cheese | |

Repeat layers using Romano cheese finishing top with sauce and and Parmesan cheese.

Bake at 350° 1 hour or until bubbly and your oven is a disaster. Let sit 15 minutes before cutting. Serves 8-10.

Mrs. Walter Nadler

CHILI BOWL SUPREME

- | | |
|------------------------------|-----------------------------------|
| 1/4 C. margarine | 1 1/2 tsp. leaf oregano, crumbled |
| 4 C. chopped onion | 2 10 1/2 oz. cans beef broth |
| 2 green peppers, chopped | 1 can 1 lb. tomatoes |
| 3 cloves garlic, minced | 2 8 oz. cans tomato sauce |
| 4 lbs. ground round or chuck | 2 heads lettuce, shredded |
| 1/4 C. chili powder | 4 C. cooked rice |
| 1 T. salt | 4 large onions, chopped |
| 1 large bay leaf | 2 packages Fritos, crushed |

Melt margarine in skillet or large heavy saucepan. Saute 4 C. onions, green peppers and garlic 5 minutes, stirring occasionally. Add meat and brown. Add chili powder, salt, bay leaf, oregano, beef broth, tomatoes and tomato sauce. Bring to boil. Simmer 1 hour, skimming fat from surface occasionally.

Season to taste. Serve chili, lettuce, rice, chopped onions and Fritos in separate bowls. Each guest puts lettuce in individual bowl, then layers in rice and chili and tops it all with onions and chips. A great "after the game" recipe—or family gatherings. Most chopping and cooking may be done ahead of time. Serves 16.

Mrs. Rodney Borman

SPAGHETTI SAUCE

- | | |
|---|--------------------------|
| 1 C. diced onions | 1 8 oz. can tomato sauce |
| 1 clove garlic minced | 1 6 oz. can tomato paste |
| 1 lb. ground beef | 1 tsp. salt |
| 1 C. diced celery | 1/4 tsp. pepper |
| 3/4 C. chopped green pepper | 1 tsp. oregano |
| 1/2 C. sliced green or black olives | |
| 1 4 oz. can mushrooms and broth or 1/2 lb. fresh mushrooms sliced | |

Combine onions, garlic and beef in saucepan, gently brown beef. Add remaining ingredients.

Can be pressure cooked at 15 lbs. for 20 minutes. Reduce pressure under cold water. Or simmer on top of stove 45 minutes to 1 hour. Serve over spaghetti with Parmesan cheese.

Mrs. Duane Warden

When the stomach is full the heart is glad.

HOT GINGERED FRUIT

Drain and Chop

- | | |
|--|---|
| 1 lrg. can peach halves | 1 lrg. can pear halves |
| 1 lrg. can pineapple slices (save juice) | 1 lrg. can apricot halves maraschino cherries |

SAUCE:

- | | |
|-------------------|-------------------|
| 1½ C. brown sugar | 4 cinnamon sticks |
| ½ C. butter | few whole cloves |
| 1 tsp. ginger | pineapple juice |

Mix this sauce together and pour over fruit. Bake at 325° until hot. Accompaniment for meats.

Mrs. James Gamble

QUICHE LORRAINE

- | | |
|--|---|
| (Unbaked pie shell, 9-10") | 3 eggs |
| ½ lb. sliced bacon (or finely diced ham) | 1½ C. light cream (evaporated milk will do) |
| 1½ C. grated swiss cheese (6 oz.) | ½ tsp. salt, dash of nutmeg, cayenne and black pepper |

Fry bacon crisp (or ham), drain, crumble into bits and put on bottom of pie shell. Sprinkle cheese over bacon.

In medium bowl, mix all ingredients until well combined but not frothy. (Use whisk or rotary beater). Place pie pan on cookie sheet. Pour ingredients in pie shell. Bake 35-40 minutes or until top is golden, center firm, in 375° oven. Let cool for 10 minutes before serving.

Mary Schlott Favara

WILD RICE CASSEROLE

Brown lightly in 2 T. drippings:

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|-------------------|---------|
| 1 lb. ground meat | 1 onion |
|-------------------|---------|

In casserole put:

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|------------------------------|--------------------------|
| ½ C. wild rice | 1 C. water |
| 1 can cream mushroom soup | 1 T. soy sauce |
| 1 can chicken with rice soup | 1 C. chopped celery |
| | 1 small can of mushrooms |

Add ground beef. Bake at 325° for 1½ hours. Serves 6.

Mrs. Roy Saar, Treynor, Iowa

RICE CASSEROLE

- | | |
|------------------------------|-------------------------|
| 2 C. uncooked rice | ¾ C. butter |
| 2 eggs, slightly beaten | 1 green pepper, chopped |
| 2 C. shredded cheddar cheese | 1 clove garlic |
| 2 C. milk | 1 C. chopped parsley |

Cook rice and combine remaining ingredients with rice. Place in greased casserole and bake at 350° for 1 hour. Serves 10-12.

Mrs. Robert Amento

GREEN RICE

- | | |
|-----------------------------|-----------------------------|
| 2 C. uncooked rice | 1 green pepper chopped |
| 2 C. milk | 1 clove garlic chopped |
| 2 C. grated American cheese | ¾ C. melted butter—not oleo |
| 1 C. chopped parsley | 2 eggs unbeaten |

Cook rice. Combine all ingredients in large cooking bowl and mix well. Bake 1 hour at 350° Serves ten people.

Mrs. Ed Spetman, Jr.

Friends need no formal invitation.

STUFFED MANICOTTI

Cook until tender:

1 lb. Swiss chard (fresh spinach can also be used or 2 pks. frozen chopped). Cool and drain very well. Chop fine.

Mix together:

- | | |
|--|--------------------------|
| 1 lb. Ricotta cheese | 1 tsp. basil |
| ½ C. grated Parmesan cheese | 2 eggs |
| ½ C. grated Mozzarella | ¼ tsp. nutmeg |
| 1 T. fresh finely chopped parsley | Salt and pepper to taste |
| ½ C. wheat germ (or fine bread crumbs) | |

Combine with chard and mix well. Set aside. Using any good brand of Manicotti, cook in large amount of boiling water until just tender but firm. Cool quickly in cold water until they can be handled easily. Fill with cheese-chard mixture. Place in oblong baking dish. Starting with a layer of seasoned tomato sauce, layer all ingredients finishing with tomato sauce. Cover and bake at 325° for 30 minutes—uncover, sprinkle with small amount of Mozzarella cheese and bake 10 minutes more. Makes approximately 13 Manicotti.

Richard Salvatore

BRUNCH EGG CASSEROLE

In bottom of greased baking dish combine 2 C. Pepperidge Farm garlic and onion croutons. Add 1 C. shredded sharp cheese. Combine 4 slightly beaten eggs, 2 C. milk, ½ tsp. salt, ½ tsp. prepared mustard. Pour over croutons and refrigerate overnight. Bake at 325° for 55-60 minutes or until set and it puffs up. The last 10 minutes of baking, sprinkle with crisp, crumbled bacon. This will stay ready to serve and puffed-up if oven is turned down to 200-250° after it is finished.

Mrs. John (Ruth) Parsons, Indianola, Iowa

EGG SAVORY

2 C. grated American cheese ¼ tsp. pepper, freshly
¼ C. butter ground
2 tsp. prepared mustard 1 C. light cream
½ tsp. salt 12 eggs, slightly beaten

Spread cheese in greased baking dish and dot with butter. Combine mustard, salt, pepper and cream and pour half of it over the cheese. Pour eggs into the baking dish, and add remaining mixture. Bake at 325° for about 40 minutes or until set.

Mrs. Jose Martinez

CHEESE SOUFFLE

4 slices of bread, trim crust ½ tsp. dry mustard
and cube (butter first) ½ tsp. salt
3 eggs, beaten 1 C. grated sharp cheese
2 C. milk

Place cubed bread in greased casserole or pan. Add the remaining ingredients. Place in refrigerator overnight. Take out ½ hour before baking. Add cheese. Bake at 350° F. for 40 minutes or more.

SAUCE:

1 can mushroom sauce ½ C. water
1 small can mushrooms

Heat together then add ¼ C. sherry wine.
I put this in a gravy boat and let them help themselves.

Mrs. Vernon Dalton, Omaha, Nebraska

TO PRESERVE FLOWERS IN WATER

Mix a little carbonate of soda in the water, and it will keep the flowers a fortnight.

The American Housewife Cookbook—1877

Mr. and Mrs. William T. Utley

Game and Fowl

The game painting over the mantel in the dining room pleased the General. Mrs. Dodge, referring to it as "the dead rabbit" disliked it intensely, explaining perhaps why rabbit was never served. Wild duck and squab were however.

PHEASANT AU VIN

2 whole pheasants 1 3 oz. can sliced, broiled
¼ C. flour mushrooms, undrained
1½ tsp. paprika = ⅔ C.
½ tsp. salt ¼ C. sliced green onions
⅛ tsp. freshly ground ½ C. good quality Sauterne
black peppercorn 2 T. butter

Pheasant may be fresh or frozen. Thaw if frozen. Soak birds in medium salted water, wipe dry and quarter each bird. Combine quarters, flour, paprika, salt and pepper in a plastic bag and shake well. Melt butter in a heavy skillet, add birds and brown on all sides. Add the remaining ingredients. Cover and simmer slowly on top of stove until tender, about 45 min. Add a little more wine occasionally if necessary to prevent drying out. Birds must be kept moist.

William J. Quinlan, Jr., Columbus, Ohio

To catch wild ducks or geese alive, soak wheat in strong alcohol and scatter where they are in the habit of feeding and take them while they are drunk.

Mr. and Mrs. N. P. Dodge, Omaha

BAKED CHICKEN BREASTS SUPREME

- | | |
|---|----------------------------------|
| 3 large chicken breasts, skinned, boned and halved lengthwise | 1/2 tsp. dried sage, crushed |
| 6 thin slices boiled ham | 1/3 C. fine, dry bread crumbs |
| 3 slices Mozzarella cheese, halved | 2 T. grated Parmesan cheese |
| 1 medium tomato, seeded and chopped | 2 T. snipped parsley |
| | 4 T. butter or margarine, melted |

Place chicken, boned side up, on cutting board. Cover with clear plastic wrap. Start in center and working out, pound lightly with meat mallet to 5" x 5". Remove wrap. Place ham slice and half cheese slice on each cutlet, cutting to fit. Top with some tomato and a dash of sage. Tuck in sides and roll up jelly-roll fashion, pressing to seal well. Combine bread crumbs, Parmesan and parsley. Dip chicken in butter or margarine and roll in crumbs. Place in shallow baking pan. Bake at 350° oven for 40 to 45 minutes. Should serve 6, but be prepared to offer seconds. Any left over tastes great the next day served cold. This is my favorite recipe!

Mrs. Nathan Phillips Dodge, Omaha, Nebraska

Always rise from the table with an appetite and you will never sit down without one.

APRICOT STUFFED MINI ROLLS (Chicken)

- | | |
|------------------------------------|---------------------------------|
| 2 boned chicken thighs per serving | Onion, instant minced as needed |
| 2 dried apricots per chicken thigh | Parsley flakes as needed |
| Salt | Slivered almonds as needed |

Place boned chicken thighs, skin side down, on cutting board. Sprinkle with salt, onion and parsley. Place two dried apricot halves in the center of each boned thigh, then sprinkle with slivered almonds. Fold sides over apricots and almonds, fasten with skewer. Place rolls skewered side down in foil lined shallow baking pan. Bake at 400° for 40 min. Serve two mini rolls on a bed of rice, topped with tart sweet sauce.

TART SWEET SAUCE

- | | |
|---------------------|----------------------|
| 4 parts sour cream | 1 part brown mustard |
| 3 parts apricot jam | |

Combine above in small sauce pan, heat just to serving temperature. Do not boil.

Mrs. Irving J. Hansmann

SHERRIED CORNISH HENS

Split 4 Rock Cornish hens along the breastbone. Place cut side down in a flat baking pan. Salt lightly, place in 400° oven for 15 minutes to brown a little, then begin basting with the following mixture:

- | | |
|----------------------|----------------------------|
| 1/4 C. melted butter | 1/2 C. sherry wine |
| 1/4 C. orange juice | 1/2 tsp. powdered rosemary |

Reduce oven heat to 325° and use foil cover to prevent drying out. Bake until tender, 30-40 min.

Meanwhile cook 3 C. of rice in 6 C. of water flavored with chicken bouillon cubes or lemon juice. Toss with added butter when ready to serve; add cooked frozen peas and button mushrooms if desired; spoon out rice on large platter and place Cornish hen servings on top, moistening overall with some of flavorful broth from the baking pan.

If desired, gravy may be made from the broth, adding a little more sherry. Serves 8.

Mrs. R. K. Stoufer

PINEAPPLE CHICKEN

- | | |
|---|-----------------|
| 4 to 6 chicken legs | 1/2 C. flour |
| 2 whole chicken breasts | 1 tsp. salt |
| 1/3 C. salad oil or Crisco for browning chicken | 1/4 tsp. pepper |

Coat chicken with mixture of flour, salt and pepper and brown in large skillet. (Chicken breasts can be halved so as more equal in size to legs).

After browning, remove to shallow roasting pan arranging pieces skin side up.

SAUCE:

- | | |
|----------------------|---|
| 1 C. sugar | 1 chicken bouillon cube |
| 2 T. cornstarch | 1 lg. green pepper, cut crosswise in 1/4" circles |
| 1 T. soy sauce | 1 lg. can sliced pineapple (No. 2 1/2 can) |
| 3/4 C. cider vinegar | |
| 1/4 tsp. ginger | |

Drain pineapple, pouring syrup into measuring container and add enough water to make 1 1/4 cups liquid. In saucepan, combine cornstarch, sugar, pineapple syrup mixture, soy sauce, bouillon cube, and ginger. Bring to boil stirring constantly and boil 2 minutes.

Pour over chicken, bake uncovered 30 minutes at 350°. Add green pepper and pineapple slices. Spoon sauce over chicken again. Bake another 30 minutes or until chicken is tender. Serve with rice. 4 large servings.

Marjorie W. Ranch

CHICKEN AND PEA PODS

- | | |
|-------------------------------|--------------------------------------|
| 3 chicken breasts (6 halves) | 8 oz. drained or fresh mushrooms |
| 3/4 C. chopped onion | 6 oz. thinly sliced water chestnuts |
| 3/4 C. chopped celery | 8 oz. snow pea pods, fresh or thawed |
| 1 can mushroom soup undiluted | |
| 1/4 to 1/2 C. dry sherry | |

Flour, season and fry chicken until brown. Set aside and keep warm. Saute celery and onion together. Blend in mushroom soup and sherry. Add mushrooms and water chestnuts. Bring to a boil. Return chicken to this mixture and simmer for 20 min. Top with pea pods and simmer 10 min. more. Can be re-heated with no loss of texture or flavor, or will hold in keep-warm (150-160°) for 1 to 2 hours.

L. D. Peters

DON JUAN PIE

1. Saute 2 onions, add 2 small cans green chilis (diced) and 4 C. tomato juice. Simmer 20 minutes.
2. 4 C. grated Velveeta cheese, 4 C. real cream. Combine and cook in double boiler until cheese melts.

Mix 1 and 2 while you simmer 4 chicken breasts. Cool and remove from bone and cut into chunks.

Quickly saute 2 dozen tortillas in bacon fat turning each. Do not let them get hard.

Pour a little sauce in well greased baking dish. Next put a layer of tortillas, a layer of chicken, a little sauce, then another layer of tortillas, and chicken. Pour rest of sauce over all.

Bake at 350° until bubbly.

This may be made ahead of time and frozen.

Mrs. T. Joe Smith

CHICKEN LOAF

- | | |
|---------------------------------|------------------------------------|
| 1 lg. or 2 sm. stewing chickens | 1 tsp. salt |
| 2 C. cooked rice | 1 C. chopped celery |
| 6 beaten eggs | 2 T. chopped parsley |
| 4 C. soft bread crumbs | 1/2 green pepper chopped, optional |
| 2 tsp. paprika | 1 small chopped onion |
| 1/2 can pimento (1 oz.) size | |

Mix all ingredients, using chicken broth to moisten. Bake in loaf pans 45-50 min. at 350° Let stand a few minutes and slice in thick slices. Serves 12 to 15.

Mrs. Charles T. Officer

CHICKEN VERMOUTH

- | | |
|---|--|
| 6 drumsticks | 1/2 tsp. dried tarragon |
| 6 thighs | 1 T. tomato puree |
| 2 T. lemon juice | 2 stalks fresh parsley or 1 tsp. dried parsley |
| 2 tsp. coarsely ground black pepper | 1 C. beef consomme or left over gravy |
| 1 tsp. salt | 1 T. good quality brandy |
| 1/4 medium onion, finely chopped | 1 C. quality dry vermouth |
| 1 jar dried mushrooms, 8 gr. or approx. 1/2 lb. fresh | 3 T. butter, do not use oil or margarine |
| 1 section clove garlic, crushed or 1/2 tsp. garlic powder | |

Melt butter as required in a heavy skillet. Brown chicken quickly in the butter and remove to a buttered baking dish. An oven to table type is perfect for this. Add salt, lemon juice and 1 tsp. pepper to chicken and set aside to blend flavors. Clean fresh mushrooms or reconstitute dried ones, chop finely reserving several whole crowns, and add to skillet, browning in the butter left from chicken. Add vermouth, onion, crushed garlic and last 1 tsp. of pepper to mushrooms and simmer gently about one-half hour. Then add consomme, parsley, tarragon, tomato puree and brandy to the browned mushrooms and wine. Allow to blend until just below boiling point. Pour the liquid over chicken, cover, and place in a 350° oven for at least one hour. This dish stands well, so is an excellent choice for entertaining. The tantalizing aroma will really intrigue your guests.

Mrs. William J. Quinlan, Omaha, Nebraska

COUNCIL CHICKEN CASSEROLE

- | | |
|---|------------------------------------|
| 2 1/2 C. diced cooked chicken | 3 T. mayonnaise |
| 3/4 C. chopped celery | 1 pkg. Pillsbury chicken gravy mix |
| 1 T. chopped pimento | 1 C. milk |
| 1 8 oz. can water chestnuts, drained and sliced | |
| 1 3 1/2 oz. can Durkees O & C french fried onions | |

Combine chicken, celery, pimento, water chestnuts, one-half the can of onions and the mayonnaise. Make the chicken gravy with the milk and combine with the chicken mixture. Top with the remaining onions. This recipe **tripled** fills a 9" x 13" pan. Bake at 350° for 30 minutes. This was served at the Dodge House City Council luncheon in 1974.

Mrs. John Nelson

CHICKEN IN SOUR CREAM

- | | | | |
|-----|--|-------|--|
| 6 | (12 oz. size) Broiler-fryer breasts of chicken | 4 | cloves garlic (finely chopped) |
| 2 | C. sour cream | 1/2 | tsp. pepper |
| 1/4 | C. lemon juice | 4 | tsp. salt |
| 4 | tsp. Worcestershire Sauce | 1 3/4 | C. packaged dry bread crumbs |
| 4 | tsp. celery salt | 1/2 | C. butter (or margarine) and 1/2 C. shortening |
| 2 | tsp. paprika | | |

METHOD:

1. Cut breasts in half, lengthwise, wipe with damp paper towel.
2. In large bowl mix sour cream, lemon juice, paprika, garlic, salt, pepper, Worcestershire sauce, celery salt.
3. Add chicken to above and refrigerate overnight.
4. Take chicken out of mixture. Roll in crumbs and arrange in large shallow baking pan.
5. Melt butter and shortening in saucepan. Spoon half over chicken.
6. Bake at 350°—uncovered for 45 minutes.
7. Spoon rest of shortening over chicken.
8. Bake 10 to 15 minutes longer or until nicely browned.

Place chicken pieces on a pretty platter and decorate with parsley, spiced apples, etc. Guests will enjoy this delicious dish—as well as the family. Serves 6-8.

Mrs. Irving J. Hanssmann

"A little pot is soon hot."

CHICKEN TETRAZZINI

- | | | | |
|-----|------------------------|-----|------------------------------|
| 1 | C. diced celery | 2 | tsp. salt |
| 1 | C. diced green pepper | 1/4 | tsp. pepper |
| 1/2 | C. diced onion | 1/4 | C. pimento |
| 1 | sm. can mushrooms | 1 | clove garlic, crushed |
| 1/2 | C. butter | 2 | T. Worcestershire sauce |
| 1/4 | C. flour | 2 | C. cooked diced chicken |
| 1 | C. milk | 1/4 | C. sherry |
| 1/2 | C. chicken broth | 1 | 8 oz. pkg. spaghetti, cooked |
| 1 | C. sharp grated cheese | 3/4 | C. Parmesan cheese |

Cook celery, green pepper, onion and mushrooms in butter until onion is transparent. Add flour and blend. Add milk and chicken broth all at once, stirring constantly. Blend in grated cheese, salt, pepper, pimento, garlic, Worcestershire sauce, chicken and sherry. Stir until cheese is melted. Mix sauce with cooked spaghetti. Place in casserole, sprinkle with parmesan, bake at 350° for 15 or 20 min. Serves 8-10.

Mrs. David Lemen

ORIENTAL CHICKEN

- | | | | |
|---|----------------------------------|-----|-----------------------------------|
| 1 | 3 lb. chicken, stewed and cut up | 1 | 4 oz. can water chestnuts, sliced |
| 1 | can cream of chicken soup | 1 | 2 oz. can mushrooms |
| 2 | cans cream of mushroom soup | 1/2 | C. minced onion |
| 1 | No. 303 can Chinese vegetables | 1/2 | C. finely chopped celery |
| 1 | 4 oz. package slivered almonds | 1 | can chinese noodles |

Line a 9" x 12" pan with the noodles, reserving a few for the top. Combine all of the ingredients and pour over the noodles. Bake 1 hour at 350°. Serves 8.

Mrs. James Bixler

CHICKEN LOAF*

- | | | |
|-------------------------------------|-----|--------------------|
| Meat of one stewed chicken, chopped | 1/2 | C. cream |
| 2 C. bread crumbs | 1/2 | C. broth |
| 2 eggs, well beaten | 1 | T. chopped parsley |

Mix all ingredients well and pack into a prepared loaf pan. Bake in a 350° oven for 40 minutes. Serve with mushroom gravy.

Mrs. Henry K. Peterson

CURE FOR CHAPPED HANDS

The surest remedy for chapped hands is to rinse them well after washing with soap, and dry them thoroughly by applying Indian meal or rice powder.

The American Housewife Cookbook—1877

CHICKEN GOURMET

- | | | | |
|-----|--------------------------------|--------|--|
| 1 | frying chicken, cut-up | 4 to 6 | small potatoes, peeled and cut in half |
| 3/4 | stick of margarine | 1 | C. Bisquick |
| 1 | onion sliced | | |
| 1 | can chicken broth (10 3/4 oz.) | | |

Shake chicken pieces in Bisquick. Melt margarine in bottom of baking pan or large roaster. Place onion slices on bottom of pan, chicken pieces on onion and potato halves on top. Cook uncovered in 425° oven for 45 minutes. Take out, turn chicken pieces and potato halves and pour chicken broth over all. Cover pan tightly with foil and return to 350° oven for 45 to 60 minutes, or until tender. Cooking time varies with size of chicken used. Serves 4 to 6.

Mrs. George T. Pester

Seafood

Many of the menus from official functions in Council Bluffs in the 1870's and 1880's list oysters, crab and other sea foods. A handbill from J. R. Snyder, Wholesale Fruits and Produce Commission Merchant for February 14, 1887 advertises oysters for 25c a can. Shellfish were sent up river from New Orleans in barrels. Poached halibut was often on the Dodge menu.

SCALLOPED OYSTERS

- | | |
|---------------------------------------|-----------------|
| 1 pt. oysters | 1 egg |
| 3 C. cracker crumbs
(medium crush) | 2 sticks butter |
| 1 C. Half and Half cream | 1/2 tsp. salt |
| | dash of pepper |

Melt butter and add crackers, salt and pepper. Butter a 10" square baking dish. Alternate layer of crumbs and oysters, finishing with crumbs on top. Beat egg, mix with cream. Pour over all. Bake at 400° about 30 minutes. Makes six servings.

This has been a traditional holiday dish in my family for as long as I can remember.

Mrs. Ralph Moe

ASPARAGUS-SHRIMP CASSEROLE

- | | |
|--|---------------------------|
| 2 pkg. frozen asparagus, or
2 bunches fresh asparagus | 1 3 oz. pkg. cream cheese |
| 1 can shrimp soup | 1/4 tsp. nutmeg |
| 2 T. milk | 1 can french fried onions |

Cook the asparagus until tender and drain. Heat together the soup, milk, cheese, and nutmeg. Place the asparagus in a shallow baking dish and pour the hot sauce over. Bake in 350° oven for 25 minutes. Cover the top with the onions the last 10 minutes of baking time. Serves 6-8.

Mrs. Robert Collins

Dr. and Mrs. Ted E. Hoff

Billie Pierce's NEW ORLEANS STYLE CREOLE GUMBO

- | | |
|---|------------------------------------|
| 1 lb. raw shrimp | 2 or 3 C. chopped onion |
| 1 lb. fresh crab meat
(canned may be used) | 1/2 C. chopped parsley |
| 1 lb. Italian sausage,
chunked | 1/4 C. chopped garlic |
| 1 lb. diced ham | 1 qt. raw oysters |
| 1 lb. beef stew meat | File' to taste |
| 1 pkg. chicken wings
(about 6) | Flour as needed to thicken |
| butter, oil or bacon fat | Salt to taste |
| | Rice prepared your
favorite way |

Place shrimp, crab meat if fresh, Italian sausage, ham, beef, stew meat and chicken wings in a large kettle. Add NO water, just the butter, oil or bacon fat and cook slowly over low flame. Add water as needed and salt to taste. Add the onions, parsley and garlic. Continue cooking for 2 to 3 hours, always adding water as needed. In a skillet brown flour in grease or oil and add to pot to thicken as desired. Add 1 qt. raw oysters, file' to taste and canned crab meat if fresh was not available. Bring entire pot to full boil and turn off the heat. Let it set until cool enough to serve.

Serve in large bowls and always with rice for guests to serve themselves. Very good with cornbread and a tossed green salad.

Billie Pierce, now deceased, was the piano player for the world famous Preservation Hall Jazz Band of New Orleans. File' is a special blend of seasonings which may be obtained in New Orleans and is absolutely essential to this dish.

Mrs. T. Joe Smith

SALMON CASSEROLE

- | | |
|---|-----------------------------------|
| 2 1/3 C. (3 oz.) uncooked
spinach noodles | 1/4 C. mayonnaise |
| 2 T. oleo, cut in pieces | 1/4 tsp. salt |
| 2 T. lemon juice | 1 tsp. fresh grated lemon
peel |
| 1 can (16 oz.) salmon,
drained, boned and flaked | 2 T. sliced green olives |
| 2 eggs, separated | Lemon wedges |

Cook noodles according to package directions, drain and return to pan, along with oleo, 1 T. lemon juice and salmon. Toss lightly to mix, cover and keep warm on low heat while preparing topping. Beat egg yolks well, stir in mayonnaise, salt, lemon peel and 1 T. lemon juice. Beat egg whites until stiff, fold in yolk mixture along with olives. Place noodle mixture in buttered shallow casserole, spoon over puffy topping. Bake 400° for 10 to 15 minutes until golden brown. Serve immediately with fresh lemon wedges. Serves four.

Mrs. William Quick

Dr. and Mrs. James Roy Knott

CHINA TOWN SHRIMP

- | | |
|---|-----------------------------|
| ½ lb. fresh shrimp | 3 slices bacon |
| China Town Sauce | 2 T. fennel seed (optional) |
| 1 C. crisp shredded lettuce for garnish | |

Peel shrimp, leaving tail intact, if possible. Clean, devein and slit along vein line about half-way through. Cook in salted water about 3 minutes or until pink. Partially saute bacon (one minute on each side) and drain. Cut each slice into thirds.

Place shrimp in one layer in skillet and pour sauce over all. Sprinkle with fennel, top with bacon pieces and place under broiler about 6 inches from heat. Broil about 5 minutes or until well heated.

Spread lettuce on platter and pour hot shrimp and sauce on top.

CHINA TOWN SAUCE:

Blend together:

- | | |
|------------------|-----------------------------|
| 3 T. catsup | 2 T. white vinegar |
| 1 T. soy sauce | ¼ tsp. powdered ginger |
| 1 T. oil | ¼ tsp. powdered garlic |
| 1 T. honey | 6 scallions, finely chopped |
| 1 T. brown sugar | 2 T. apricot preserves |

Eva Stark

Regulate the clock by your husband's watch, and in all apportionments of time remember the giver.

DEVEILED CRAB DELUXE

- | | |
|-----------------------------|----------------------------|
| 2 6½ oz. cans King Crab | 1 T. lemon juice |
| ¼ C. butter | Salt and pepper to taste |
| 1 small onion chopped | 2 egg yolks |
| 2 T. chopped green pepper | ⅓ C. mayonnaise |
| ½ tsp. Worcestershire sauce | 1 tsp. prepared mustard |
| 1 tsp. chopped chives | ½ C. buttered bread crumbs |
| Dash cayenne pepper | 1½ C. thick white sauce |

Flake crab. Melt butter in skillet. Add chopped onion and green pepper and cook until onion is golden in color. Add the remaining seasonings and white sauce. Add flaked crab meat. Beat egg yolks slightly and add to crab mixture. Fill crab shells or 1½ qt. casserole that has been buttered. Combine mayonnaise and mustard. Spread over crab mixture. Sprinkle with buttered crumbs and bake at 425° for 5 to 8 min. or until crumbs are brown. Serves 6 to 8.

Mrs. Paul Stubr

Mr. and Mrs. R. K. Stoufer

SHRIMP AND CRAB CASSEROLE

- | | |
|--|-----------------------------|
| 2 pkg. (6 oz.) white and wild rice mix with seasonings | 1 C. chopped celery |
| 4 cans deveined shrimp, drained | 1 C. chopped green pepper |
| 2 cans King Crab, drained and flaked | ½ C. chopped onion |
| 3 cans mushroom soup, undiluted | 1 can sliced pimento, 4 oz. |
| | ½ C. dry sherry, optional |
| | 2 T. lemon juice |

Cook rice mixes as directed in a large pan, then mix in all other ingredients.

Put into a 4 quart greased casserole or 2 smaller ones. Bake at 325° one hour, uncovered, smaller casserole slightly less.

Buy very good quality and check for shells.

Mrs. Pat Silein Schmid, Loveland, Colo.

CANARY BATHING

A canary can be made to bathe in this way—After giving it seed in the early morning, remove the water cup and put in the bath tub with fresh water, feed it only on dry food, and give no other water until evening. They will then go to the bath to drink, and finally will bathe. A bit of sponge cake in the bath will tempt them to it.

The American Housewife Cookbook—1877

CRAB MEAT SUPREME

- | | |
|-------------|------------|
| ½ C. butter | 2⅔ C. milk |
| ⅔ C. flour | |

Cook together to make a heavy white sauce.

- | | |
|----------------------------|-----------------------|
| 2 6½ oz. cans crab meat | 2 T. grated onion |
| 4 C. chopped celery | ⅓ C. slivered almonds |
| ½ C. chopped green peppers | 4 hard boiled eggs |
| 2 pimentos | |

Add this to white sauce. Place in shallow casserole and top with 2½ C. buttered bread cubes, browned in butter and then ½ C. sharp cheddar cheese. Bake at 350° for ½ hour.

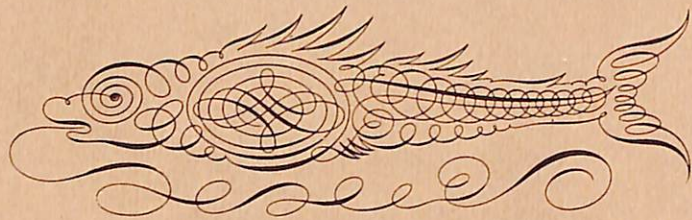
Mrs. Al F. Martin

When selecting halibut—if the skin is loose and flappy—buy some other kind of fish.

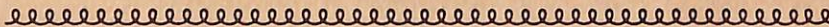
Independent Insurance Agents Assoc.

FROGS, HOW TO COOK:

The only legitimate way to cook a frog is to fry him brown in sweet table butter. As a preliminary he must be dipped in a batter of cracker dust, which should adhere closely when cooked forming a dainty cracknel of a golden brown color, with a crisp tang to it when submitted to the teeth. The tender juices thus retained lose none of their delicate flavor, and the dainty morsel needs no condiments to give it an additional zest. Next to the pleasure of sitting on the borders of a frog-pond at eventide and listening to their sweet melancholy ch-r-r-r-k is that of reviewing a plate heaped high with the mementos of a finished feast—the bones of "Frog that would a wooing go," and a goodly portion of his kindred. 1893




When selecting eels—they should be smooth, dry and firm to the touch; they should also be springy when you bend them. Avoid red-eyed eels.



Mr. and Mrs. John C. Barnhart

BILL OF FARE



FOR THE

PACIFIC HOUSE.

S. S. BAYLISS, Proprietor.

COUNCIL BLUFFS, IOWA.

COUNCIL BLUFFS:
REPUBLICAN AND BLUFF CITY PRINTING HOUSE, PEARL STREET.
1873.

DINNER BILL OF FARE

Thursday, April 17, 1873.

SOUP.		
Pearl Barley.		

BOILED.		
Mutton, caper sauce, Corned Beef.	Chicken, egg sauce. Heart,	Pinker's Sugar-cured Ham Beef Tongue.

ROAST.		
Roll of Beef. Pork, apple sauce. Sirloin of Beef, a la Royal.	Leg of Mutton. Saddle of Mutton, with Jelly.	Chicken with dressing Lamb, brown sauce Ribs of Beef.

COLD DISHES.		
Corned Beef	Roast Beef	Tongue. Ham

ENTREES.		
Baked Chicken Pie, a la Perigord, Spareribs of Pork with Robert sauce, Roulade of Mutton, a la Macedoine, Queen Fritters, brandy sauce, Giblets Santee, a la Bordelaise, Calf's Liver, smothered in onions. Rice Croquettes, vanilla flavor, Baked Pork and Beans.		

VEGETABLES.		
Mashed Potatoes. Fried Parsnips. Hominy.	White Beans. Lima Beans. Turnips. Green Peas.	Browned Potatoes Rice. Onions.

RELISHES.		
Worcestershire Sauce. Lexington Mustard. Mixed Pickles.	New York Dairy Cheese. Gherkins. Green Onions. Lettuce.	Halford Sauce. Tomato Catsup Beets.

PASTRY AND PUDDINGS.		
Whortleberry Pie, Jelly Tarts.	Blackberry Roll, brandy sauce. Puff Paste Walnut.	Custard Apple Pie Bread and Butter Pastry

CAKES.		
Fruit Cake. Queen Cake. Jelly Cake. Silver Cake.	Fancy Pound Cake. White Mountain Cake. Cocoanut Cake. Raisin Cake.	Currant Cake Gold Cake. Marble Cake. Sponge Cake.

DESSERT.		
Filiberts. Almonds	Brazil Nuts. Layer Raisins.	Pecans Apples

COFFEE.		

DINNER BILL OF FARE

Sunday, June 8, 1873.

Potato Cream.	SOUP.	Egg Drop.
FISH—Bolled White Fish' with egg sauce.		

BOILED.		
Mutton, caper sauce. Corned Beef.	Chicken Egg Sauce, Heart,	Pinker's Sugar-cured Ham Beef Tongue.

ROAST.		
Roll of Beef. Pork, apple sauce. Sirloin of Beef.	Chicken with home dressing. Leg of Mutton. Saddle of Mutton, with Jelly.	Rib of Pork Lamb, brown sauce Ribs of Beef.

COLD DISHES.		
Corned Beef	Roast Beef	Tongue. Ham

ENTREES		
Salmis of Chicken a la Palermo. Oyster Patties, Crescent City Style. Sheeps Tongues with Spanish caper sauce. Calf's Heart with fine herbs. Scalops of Sweetbread's a la B chanel, Minced Ham with Scrambled Eggs. Calf's Braus fried in batter, a la Parisienne. Fillet of Trout, a la Cardinal,		

VEGETABLES.		
Mashed Potatoes. Fried Parsnips. Hominy	White Beans. Asparagus. Spinach, Green Peas.	Browned Potatoes Rice. Green Corn.

RELISHES.		
Worcestershire Sauce. Lexington Mustard Mixed Pickles. Piccalilli.	New York Dairy Cheese. Gherkins. Green Onions. Radishes.	Halford Sauce. Tomato Catsup Horse Radish, Lettuce.

PASTRY AND PUDDINGS.		
Strawberry Pie, Jelly Tarts.	Puff Paste Walnut. Rhubarb Pie	Gooseberry Pie Bread and Butter Pastry

CAKES AND JELLIES.		
Fruit Cake. Queen Cake. Jelly Cake. Silver Cake. Charlotte Russe' Jelly Roll,	Fancy Pound Cake. White Mountain Cake, Cocoanut Cake. Raisin Cake. Citron Cake. Holland Cream, Cocoanut Caromels,	Currant Cake Gold Cake. Marble Cake. Sponge Cake. Wine Jelly, Sponge Drops. Strawberry Ice cream.

COFFEE.		
ICE TEA.		
TEA.		

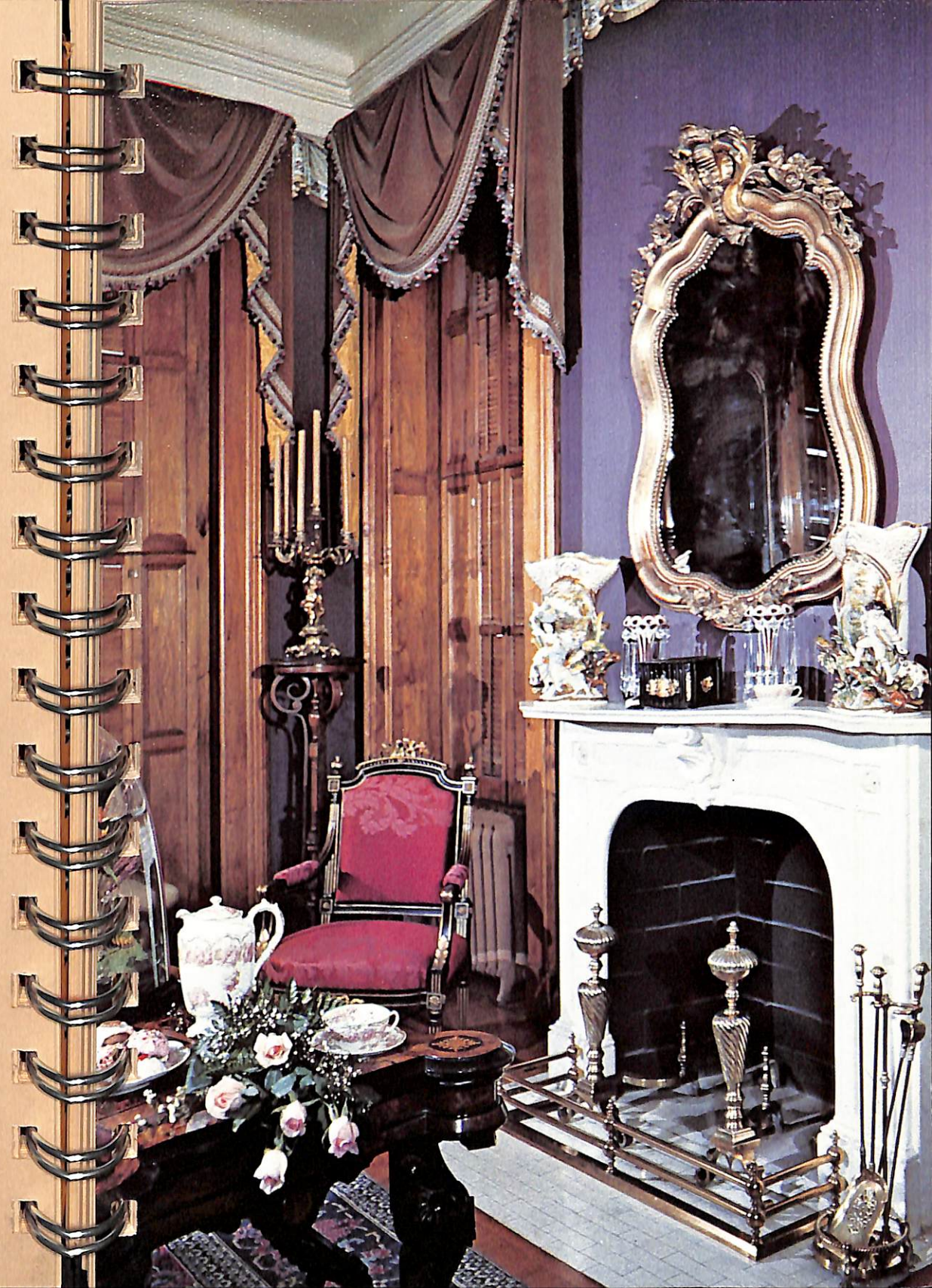
Guests are particularly requested to give notice at the office of any inattention on the part of Servants.

TO DRESS A GREEN TURTLE FOR SOUP

Cut off the head and hang it with the body to bleed. When the bleeding has stopped, place the turtle on its back, and with a sharp knife separate the back from the under shell; take off the fins; break up the under shell and put it in a pan with the fins, pour boiling water over it; let it remain until it is soft enough to peel off all the tough skin; put them to soak in salt and water. Clean the inwards; separate the heart, liver and lights from the gall, and put them with the sweetbreads into salt and water, after having cleaned them thoroughly; clean the meat and green fat from the top shell; put them all into water, and let them remain over night.

To make the soup—Have a calf's head thoroughly cleaned; take out the brains, and scrape the head very clean; put it into cold water to soak two hours. Wash all the turtle, and put that into cold water. Put the turtle meat and the calf's head into a pot, cover with water, about five gallons, and let it boil all day. Do not use the heart, liver, sweetbread, and brain of the calf's head, but put that of the turtle into a cloth, tie them up, and put them to boil with the rest three hours; use them to make force-meat balls; strain the soup through a cullender; set it away with the meat in a cool place till the next morning. Put into a large soup pot half a pound of butter and four large onions, cut fine; fry a nice brown; take off the pot, add a tablespoon of ground cloves, one of all-spice, one of mace, two of nutmeg, one of pepper, two of salt, two of sweet marjoram, two of summer-savory, two of chopped parsley; stir this together, then add the soup and set it on to boil. Take out with your fingers all the little bones from the meat; put all into the soup, adding the green fat; let it boil about four hours. While the soup is boiling, chop up very fine the liver, lights, sweetbreads and heart; add one teacup of bread crumbs, the yolks of four hard-boiled eggs, a teaspoonful of ground cloves, one of mace, one of thyme, one of summer-savory, one of sweet marjoram, one of pepper and one of salt; drop in two raw eggs and half a pound of butter; mix it all together with the hands, and make into balls the size of robin's egg; roll in egg and bread crumbs, and fry brown in hot lard or butter; put up to dry and to keep hot. Chop six hard-boiled eggs, cut up six lemons into small pieces; put a quarter of this and a quarter of the balls into each tureen; add to the soup a quart of Madeira and a quart of red wine; give it one boil; dip it into the tureen, upon the lemon, eggs and force-meat balls, and send it to the table very hot. This will make four gallons of soup.

These directions are for a turtle weighing fifty pounds in the shell.



"HAPPILY UNITED"

Marriage of Miss Ella Dodge to Mr. Frank S. Pusey

"At half past one o'clock yesterday afternoon, Miss Ella, the accomplished and estimable daughter of Gen. and Mrs. G. M. Dodge was united in the sacred bonds of matrimony to Mr. Frank S., son of Mr. and Mrs. W. H. M. Pusey, the ceremony being performed at the residence of the bride's parents in this city by Rev. F. L. Webb of St. Paul's Episcopal Church. The wedding, as is so eminently fit and proper for such solemn and sacred ceremonies, was performed in the presence of the immediate relatives of the high contracting parties only, and whilst it was an occasion in which two of Council Bluffs' best and most popular and promising young people were united for life, it was also a quiet and unpretentious affair."

"The young couple left over the C.B. & I. road last evening for Chicago whence they will proceed to Canada, New York, Boston, Niagara Falls and other points returning to their home in this city in about two months."

Excerpt From THE NONPAREIL, May 6, 1880

OVERLEAF

The front parlor is furnished with Louis XVI Revival chairs and settee. In the foreground is an original inlaid center table. On the mantel are Old Paris ear vases, probably purchased by Mrs. Dodge in Paris. The andirons, fender and tools are also Dodge pieces. Above the fireplace is a gold-leafed French mirror.

Dr. and Mrs. James L. Knott

Vegetables

The vegetable garden was up the hill, behind the house. The asparagus and rhubarb beds remain. There was a lilac hedge, reputedly so beautiful that Mrs. Dodge and Anne made an annual trip from New York to see the lilacs and the orchard in bloom.

ZUCCHINI WITH WINE AND CHEESE

1/2 C. red table wine	3	T. cooking oil
1/4 lb. Monterey Jack cheese, sliced	2	T. olive oil
3 T. grated Parmesan cheese	1	8 oz. can tomato sauce
1 1/2 lbs. zucchini, sliced	1	clove garlic, chopped
		Dash sweet basil

Fry zucchini in oil and drain. In same pan (drain off excess oil), combine olive oil, tomato sauce, garlic, basil and wine and cook until thickened. In greased 2 quart baking dish, put zucchini, sauce and cheese slices in layers. Pour remaining sauce over top and sprinkle with Parmesan cheese. Bake at 350° for 30 to 40 minutes or until it bubbles.

Mrs. Peter J. Peters

GREEN BEANS ESPECIAL

2 T. butter or margarine	1	8 1/2 oz. can water chestnuts, drained and sliced
3/4 C. soft bread crumbs		
1/4 C. grated Parmesan cheese	1/2	C. butter or margarine
4 nine oz. packages frozen cut green beans	2	tsp. lemon juice
	3/4	tsp. dried basil, crushed

In small saucepan melt 2 T. butter or margarine, add soft bread crumbs. Heat and stir until crumbs are golden brown. Stir in grated Parmesan cheese. Set aside.

Cook frozen green beans according to package directions. Drain beans, stir in sliced water chestnuts, 1/2 C. butter or margarine, lemon juice and crushed basil. Cover and heat through. Turn bean mixture into serving dish; wreath with crumb mixture.

Mrs. Jack Bauman

Blue Star Foods, Inc.

SPINACH BAKE ITALIAN

- | | |
|--|-------------------------------|
| 1 T. vegetable oil | 1 T. salt |
| 1 C. chopped onions | 1/2 tsp. pepper |
| 1 clove garlic, crushed | 1 15 oz. can tomato sauce |
| 1 10 oz. package frozen, chopped spinach, thawed | 1/2 tsp. basil |
| 3 C. cooked rice | 1/2 tsp. oregano |
| 1 C. grated Monterey Jack cheese | 1/2 tsp. seasoned pepper |
| 4 eggs, beaten | 1 tsp. garlic salt |
| 3/4 C. milk | 1/2 C. grated Parmesan cheese |

Saute onion and garlic in oil. Add spinach, rice and Monterey Jack cheese. Mix well. Combine eggs, milk, salt and pepper. Stir into rice mixture. Turn into a greased shallow 2 qt. casserole. Bake at 350° for 30 minutes or until well set. Meanwhile, blend tomato sauce and seasonings. Simmer about 5 minutes. Cut spinach mixture into squares and serve topped with tomato sauce and Parmesan cheese. Serves 6.

Mrs. T. Joe Smith

CAULIFLOWER OMELETTE*

Take the white part of a boiled cauliflower after it is cold, and chop it very small, and mix with it a sufficient quantity of well beaten egg, to make a very thick batter; then fry it in fresh butter in a small pan, and send it to table hot.

The American Housewife Cookbook—1877

CREAMED CAULIFLOWER AND PEAS

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|---|--------------------------------------|
| 2 packages frozen cauliflower or 1 large head fresh | 1/4 tsp. pepper |
| | 1/2 tsp. salt |
| 2 packages of frozen peas | 1/2 tsp. nutmeg |
| 4 T. butter | 1/4 C. dry crumbs (saute' in butter) |
| 3/4 C. finely chopped onion | 1 3/4 C. milk |
| 3 T. flour | |

Cook cauliflower and peas, separately, until tender in 1/4 C. water—5 minutes. Drain peas and reserve liquid. Add enough milk to liquid to make 2 C. Set aside. In 1/4 C. hot butter, saute onions—remove from heat. Stir in flour, 1/2 tsp. salt, pepper, nutmeg and blend. Gradually stir in reserved liquid. Combine peas and drained cauliflower in casserole. Pour onion and liquid mixture over top. Put buttered bread crumbs on top. Can be refrigerated, covered, overnight. Uncover and heat in 350° oven for 20-30 minutes or until bubbly. Serves 4-6.

Mrs. Paul Stubr

EGGPLANT CASSEROLE

Peel, cube and cook 1 medium eggplant for 5 minutes in salted water. Drain.

Place in baking dish and cover with:

- | | |
|-------------------------------|------------------------------|
| 2 T. grated onion | 1 can tomato soup, undiluted |
| 1 small green pepper, chopped | 1/2 C. celery |
| | 3/4 C. grated Cheddar cheese |

Cover with 1/2 C. bread or cracker crumbs and 2 T. melted butter. Bake in 350° oven for 30 minutes. You may freeze this casserole. If you place it in the oven directly from freezer, the baking time should be almost doubled. Bake until it bubbles on top. This dish has Christmas colors and looks great when served at holiday time.

Mrs. Fred Schlott

FAR EAST CELERY

- | | |
|---|------------------------------------|
| 4 C. 1-inch celery slices | 1/4 C. diced pimento |
| 1 5-oz. can water chestnuts drained and thinly sliced | 1/2 C. soft bread crumbs |
| 1 can condensed cream of chicken soup | 1/4 C. almonds, toasted and sliced |
| | 2 T. melted butter |

Cook 4 C. celery slices in small amount of boiling salted water till crisp-done, about 8 minutes. Drain. Mix celery, water chestnuts, cream of chicken soup and diced pimento in 1 quart casserole. Toss soft bread crumbs with almonds and melted butter; sprinkle over casserole. Bake in 350° oven 35 minutes or till hot. Makes 6 servings.

Mrs. Peter J. Peters

ALMOND-BROCCOLI CASSEROLE

Cook as directed: 2-10 oz. packages frozen chopped broccoli. Arrange in buttered 8 x 8 baking dish.

- | | |
|------------------------------|----------------------------|
| 1 can cream of mushroom soup | 1 T. lemon juice |
| 1/4 C. mayonnaise | 1/2 C. grated sharp cheese |

Mix together and pour over broccoli. Top with:

- | | |
|------------------------------|-------------------------|
| 1 2 oz. jar chopped pimento | 1/4 C. slivered almonds |
| 1 C. crushed cheese crackers | |

Bake in 350° oven for 20 minutes.

Mrs. Jim Bixler

IRISH BAKED BEANS

- | | | |
|---------------------------|-----|------------------------|
| 48 oz. can of baked beans | 2 | T. coarse pepper |
| 1 C. maple syrup | 1/8 | lb. salt pork, chopped |
| 1/2 C. chopped onions | 1/4 | C. liquid smoke |
| 1 tsp. dry mustard | | |

Combine all ingredients, placing the salt pork on top for first 2 hours. Stir and add water if needed. Bake 5 hours at 300°. Serves 12.

Alys J. Heinlen, Denver, Colorado

Men make houses—women make homes.

COMPANY POTATO BAKE

- | | | |
|--|-----|----------------------------|
| 3 12 oz. pkgs. frozen shredded hash brown potatoes | 1 | onion chopped |
| 1 large carton sour cream | 1/2 | C. margarine |
| | 1 | can cream of mushroom soup |

Thaw the potatoes about 6 hours. Pat dry. Line 9" x 12" pyrex pan with potatoes, dot with half the margarine. Add the onion. Mix sour cream with the soup and pour over all. Sprinkle generously with seasoned salt. Melt remaining margarine and mix with 1 C. corn flakes and sprinkle over top. Bake for about 30 minutes or until bubbly at 375°.

Mrs. Ralph Leslie

Xantippe was a scold. Don't imitate her.

CARROT RING

Combine:

- | | | |
|--------------------------------------|-----|-----------------------------|
| 2 lb. package cooked, mashed carrots | 3/4 | C. soft butter or margarine |
| 3/4 C. cracker crumbs | 1/4 | C. grated onion |
| 1 C. milk | 1 | tsp. salt |
| 3/4 C. grated sharp cheddar cheese | 1/4 | tsp. pepper |

Beat 3 eggs until slightly puffy. Fold into carrot mixture and pour into well greased ring mold. Bake in 350° oven for 45 minutes. Turn out on warm platter. Garnish with cooked peas and parsley—if desired. Serves 8-12.

Mrs. Wm. Cutler, III

VEGETABLE MEDLEY

- | | | |
|--------------------------------------|-------|--------------------------|
| 2 or 3 pkgs. frozen chopped broccoli | 1 | C. grated cheese |
| 1 can sliced carrots | 1 | tsp. minced onion |
| 1 can baby limas | 1 1/2 | tsp. salt |
| 1 can sliced water chestnuts | 1 | tsp. dry mustard |
| 1 can mushrooms | | dash of pepper |
| 2 cans mushroom soup | | toasted slivered almonds |

Cook broccoli until just tender. Drain well. Drain other vegetables well. Combine all ingredients but almonds, tossing lightly and mixing well. Turn into shallow casserole, sprinkle nuts over top and bake at 350° for 35 to 40 minutes. Serves 8.

Mrs. T. Joe Smith

CANDIED YAMS

- | | | |
|--------------------|---|---------------------|
| 6 medium size yams | 2 | C. Water |
| 2 T. white vinegar | 4 | C. granulated sugar |

Par boil yams. Cool and peel. Slice in half or thirds if very round. Place sliced yams in buttered baking dish. Bring water to boil, add sugar and vinegar. Pour liquid over potatoes and bake at 325° one hour or till syrup is half absorbed, leaving some liquid to baste over as served. This amount of syrup allows enough to add more during baking if needed—depending on absorbency of potato. Marshmallow bits may be added a few minutes before removing from oven—allow to brown slightly. These are delicious warmed the following day.

Mrs. William J. Quinlan, Omaha, Nebraska

To keep salt dry, add rice to the shaker.

SWEET SAUERKRAUT

- | | | |
|-------------------|---|--------------------|
| 2 cans sauerkraut | 4 | T. bacon drippings |
| 1 1/2 C. sugar | | |

Combine all ingredients and simmer about 2 hrs., until almost candied. This is even better the next day after refrigeration. As a variation, use half brown and half granulated sugar. Equally delicious.

Mrs. Sam Purnell, Sr.

Mrs. Purnell was acquainted with the Dodge family during her childhood in Washington, D.C. Her father was a Senator and she is the widow of the late Senator Sam Purnell of Indiana. Mrs. Purnell is in her 90's, active and living in the old family home in Indiana and loves to cook.

BAKED DEVEILED EGGS AND ASPARAGUS

- | | |
|---|-------------------------------|
| 2 lb. fresh asparagus or 3
pkg. frozen | 1/8 tsp. pepper |
| 1 C. crushed corn flakes | 1/2 tsp. Worcestershire sauce |
| 2 C. grated Cheddar cheese | 1 tsp. dry mustard |
| 10 hard cooked eggs | 1/4 C. mayonnaise |
| 2 cans deviled ham (2 1/4 oz.) | salt as needed |
| 1 tsp. grated onion | 6 T. flour |
| 1 T. cream | 8 T. butter |
| | 3 C. milk or Half and Half |

Wash the fresh asparagus and cut in 1 inch lengths, using only tender portions. Cook in salted water until tender, saving the tips to add for the last few minutes of cooking. If using frozen, cook according to directions. Drain.

Slice eggs in half lengthwise. Remove yolks, mash with fork and blend with ham, Worcestershire, onion, 3/4 tsp. dry mustard, cream, salt, mayonnaise and pepper. Fill egg white halves with this mixture.

Melt 6 T. butter and flour and mix well. Add milk slowly, stirring constantly until mixture thickens. Cook over low heat 5 more minutes. Add cheese, 1/4 tsp. mustard, salt and dash of pepper. Stir until cheese melts.

Place asparagus on bottom of shallow casserole, layer deviled eggs on top. Pour cream sauce over this. Mix corn flakes and melted butter (2 T.), sprinkle over top. Bake 20 minutes at 400° F., until sauce bubbles and browns. Makes 6 to 8 servings.

Lovely brunch or luncheon dish.

Mrs. John Curtis

CORN OYSTERS

Take some young sweet corn, cut it from the cobs into a dish and to a pint of corn add one egg, well beaten, a small teacup of flour, half a gill of cream, and a teaspoonful of salt. Mix it well together. Fry it exactly like oysters, dropping it into hot fat by spoonfuls about the size of an oyster.

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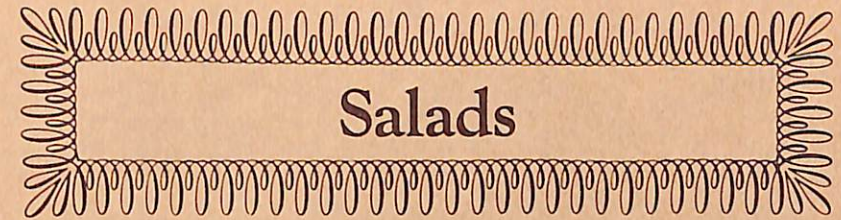
BABY LIMA BEAN CASSEROLE

- | | |
|-------------------------------|-------------------------|
| 1 pkg. frozen baby lima beans | 1 small can deviled ham |
| 1 pkg. frozen corn | buttered bread crumbs |
| 1 pint sour cream | garlic salt |

Cook frozen vegetables according to directions on package. Drain well. Mix with sour cream and ham. Place in casserole and top with buttered bread crumbs, and garlic salt to taste. Bake for 20 to 30 minutes in a 350° oven.

Mrs. James Johnson

Mr. and Mrs. Lloyd E. Berg



Salads

Tomatoes were raised in the vegetable garden which was cared for by the yardman-gardener. Salads were served on alternate days, with soup. According to Mrs. Prasse it was served between the meal and the dessert.

CUCUMBER AND PINEAPPLE SALAD

When I was a little girl this jello salad was often served and repetition has not made it less enchanting.

- | | |
|---|---|
| 2 pkg. lime jello, 3 oz. | 2 Large cucumbers—
unpeeled |
| 2 C. boiling water | 1/4 C. vinegar |
| 2 cans 1 lb. each crushed
pineapple, No. 1 sz.
drained—saving juice | 1/4 C. sugar |
| 1 1/2 C. pineapple juice, add
water to increase | 1 small onion (about five
T.) grated |

Add boiling water to jello and dissolve thoroughly. Add sugar, vinegar, pineapple, juice and onion.

Cut unpeeled cucumber in small pieces and add to jello mixture. Put in shallow dish and refrigerate. Serves 12 or more. If desired a large size cream cheese can be cut into small squares and added to the mixture after it begins to thicken a little. Also, especially at Christmastime a jar of candied fruit makes an attractive addition. Mayonnaise or sour cream could be served with this salad if desired.

Mrs. Irving J. Hanssmann

Keep whipped cream stiff by beating in 1 tsp. unflavored gelatin softened in 1 T. milk dissolved over hot water.

Cutler Funeral Home

MRS. WALLACE'S SALAD

- | | | | |
|-----|------------------|-----|-----------------------|
| 1 | T. sugar | 1 | can white cherries |
| 1 | T. flour | 1 | can crushed pineapple |
| 1/4 | tsp. dry mustard | 1/4 | lb. blanched almonds |
| 1 | pt. milk | 1 | pt. whipping cream |
| 2 | pkg. lemon jello | | |

Mix flour, sugar and mustard together. Heat milk to boiling point, combine with flour mixture and cool. Dissolve jello in 1 cup hot water. Combine with first mixture and cool. Add drained fruit and stir in whipped cream. It is essential that the jello mixture be cooled before combining with the cream, otherwise it curdles. This is a light, delectable salad-dessert which was a favorite receipt of Henry Wallace's mother.

My mother acquired it from a mutual friend shortly after the first World War. It has been a traditional part of our family's Thanksgiving as long as I can remember. Henry Wallace was Vice President during the F.D.R. years. The Wallaces lived in Des Moines, Iowa.

Mrs. William T. Utley, Omaha, Nebraska

CORN BEEF SALAD

- | | | | |
|-------|--|---|-------------------------|
| 1 | pkg. lemon jello,
congealed slightly in | 2 | T. chopped onion |
| 1 3/4 | C. boiling water | 2 | T. chopped green pepper |
| 1 | can corn beef, flaked
with fork | 1 | C. chopped celery |
| 3 | hard boiled eggs, chopped | 1 | C. mayonnaise |
| | | | pinch of salt |

Add mayonnaise to congealed jello. Beat together. Then stir in all other ingredients and chill.

To stretch, add one more chopped egg and 1/4 C. celery. Serves 12. This would mold well.

Mrs. R. L. Rodocker, Denver, Colorado

RUBY SALAD

- | | | | |
|-----|----------------------------------|---|-------------------|
| 1 | pkg. lemon jello, 3 oz. | 1 | C. diced celery |
| 1 | C. hot beet liquid | 1 | tsp. salt |
| 2/3 | C. orange juice | 2 | T. vinegar |
| 2 | T. prepared horseradish | 2 | tsp. grated onion |
| 2 | C. diced cooked beets
drained | | |

Dissolve gelatin in beet liquid. Add orange juice, vinegar, salt, grated onion, and horseradish. Mix well and refrigerate till thick but not set. Add beets and celery and pour in oiled one quart mold and chill. Excellent with casseroles and poultry. Snappy flavor. Serves 12.

Mrs. William J. Quinlan, Omaha, Nebraska

STRAWBERRY SOUR CREAM SALAD

- | | | | |
|---|------------------------------------|---|-----------------------------|
| 2 | pkg. Strawberry Jello | 1 | No. 2 can crushed pineapple |
| 2 | C. boiling water | 2 | med. bananas, mashed |
| 1 | 10 oz. pkg. frozen
strawberries | | |

Dissolve jello, cool, add fruits and chill to set. Add topping.

TOPPING:

- | | | | |
|-----|------------------------------------|-----|---------------------------|
| 1/2 | pt. sour cream or
Half and Half | 1/2 | tsp. sugar |
| 3 | tsp. lemon juice | 1/2 | C. miniature marshmallows |
| 1/2 | tsp. salt | 1/2 | C. maraschino cherries |

Let stand for 3 hours or more. Cut.

Mrs. Edward C. Larsen

VEGETABLE SALAD

- | | | | |
|---|-------------------|-----|--------------------|
| 1 | head cauliflower | 2 | T. milk |
| 1 | bunch broccoli | 1/2 | C. cottage cheese |
| | a small red onion | 2 | T. mayonnaise |
| | salt and pepper | 1/8 | tsp. garlic powder |

Break cauliflower into pieces, add small bite sized broccoli and sliced onion. Blend remaining ingredients until smooth. Pour this over vegetables and toss.

Mrs. Ron Searcy

Variety is the best culinary spice.

ORIENTAL VEGETABLE SALAD

- | | | | |
|---|---------------------------------|---|----------------------------|
| 1 | Can bamboo shoots | 1 | Can tiny green peas |
| 1 | Can water chestnuts (sliced) | 1 | Can French cut green beans |
| 1 | Can beansprouts | 1 | C. thin sliced onion rings |
| 1 | Can Chinese mixed
vegetables | 1 | C. thin sliced celery |

Drain canned vegetables thoroughly. Heat 1 cup sugar and 1 cup tarragon vinegar to boiling—Cool and pour over vegetables. Let stand at least 24 hours. Fresh mushrooms, sliced thin—are very good added.

This is an excellent salad for buffet suppers. Will serve about 12 people. It keeps indefinitely and is great to have made in the refrigerator to use with quick meals.

Mrs. Duane Warden

PEA SALAD

- | | |
|--------------------------------|-----------------------------|
| 1 head lettuce | 1½ C. grated cheddar cheese |
| 1 medium onion | 1 lb. bacon |
| 1 box (10 oz.) Jr. Petite Peas | 2 C. Miracle Whip |
| | Croutons as desired |
- 1½ C. grated carrots

Shred the lettuce in a large refrigerator storage bowl. Slice onion in rings. Cook peas per package directions, drain and cool. Cook bacon, drain and crumble. Assemble all ingredients except croutons in layers over lettuce in order listed. Frost top with Miracle Whip as you would frost a cake, and seal to edges. Cover and refrigerate. Should be prepared one or two days in advance. Add croutons when tossed if desired.

Mrs. James Campbell

TO DRIVE OFF ANTS

Place a small saucer of ground cloves where they are troublesome, and they will quickly disappear.

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THOUSAND ISLAND DRESSING

- | | |
|--|---|
| 1 can Campbell's Tomato soup | 6 hard boiled eggs diced |
| 1 pint jar Miracle Whip salad dressing | 3 T. drained pickle relish or chopped sweet pickles |
| 1 tsp. Worcestershire sauce | Freshly ground pepper and salt to taste |

Combine all ingredients and serve on lettuce wedges.

Mrs. Stella Knott

OLD TIME BOILED SALAD DRESSING

- | | |
|-----------------|--------------------|
| 2 egg yolks | 1 T. butter |
| ½ C. cold water | 2 T. sugar |
| ¼ C. vinegar | ¼ C. rich milk |
| 2 T. flour | 1 tsp. dry mustard |
| ½ tsp. salt | |

Combine dry ingredients in a small pan. Beat egg yolks, add water and vinegar and add to dry ingredients. Cook over hot water or very low heat, stirring constantly. Dressing will be thick. Then add butter and milk. Stir well, chill and store covered in refrigerator. If thinner dressing is preferred, thin with a little milk.

Mrs. Arthur P. Burke, Omaha, Nebraska

BANANA SALAD*

Four bananas, four oranges, one lemon, the juice only; one tablespoonful of Cooper's gelatin, one-half pound of Malaga grapes, a little fresh grated coconut to put over the top of the dish to shut in the flavor. Pick grapes from the stems, wash, dry, cut open and take out the seeds; scrape out the oranges and take out the seeds; squeeze the lemon. Put the juice of the oranges that runs out without squeezing and the lemon juice on the gelatin and set it over hot water to dissolve. Add three-quarters of a cup of sugar. Now peel the bananas, slice them into the dish, then add the grapes, then the oranges, then pour the melted gelatin over fruit layers penetrating thoroughly, being careful not to disturb layers. Cover the top with coconut, with a few whole grapes laid on, if you like, and set on ice until next day. Serve with whipped cream, sweetened.

Amelia Bloomer

This receipt appears as it was in the First Christian Church Cookbook, published in 1893.

Submitted by Mrs. John H. Hansen

LAYERED LETTUCE SALAD

- | | |
|------------------------------|--------------------------------|
| 1 head lettuce | 1 pkg. frozen peas, not thawed |
| 1 C. chopped celery | 2 C. Hellman's mayonnaise |
| 1 C. water chestnuts, sliced | sprinkle of sugar |
| 1 C. chopped onion | |

Tear lettuce and layer ingredients in airtight container. Refrigerate over-night. Toss before serving. Keeps well for several days.

Mrs. Gaylord Anderson

HOT GERMAN POTATO SALAD

- | | |
|----------------------------------|----------------------------|
| 4 med. potatoes cooked and diced | ½ C. vinegar |
| 4 slices bacon | ½ C. water |
| ¼ C. chopped onions | 3 hard boiled eggs chopped |
| 1 T. flour | 1 T. parsley |
| 2 T. sugar | ½ tsp. celery seed |
| 1½ tsp. salt | |
| Dash pepper | |

Fry bacon until crisp, drain and put aside. Drain excess fat from fry pan and add all ingredients except bacon and potatoes. Blend well. Crumble bacon and add bacon and potatoes to fry pan, cooking until thick. Serves 6-8.

Mrs. Richard Crowl

Preserves and Pickles

Relishes were an important item on Victorian menus. Boston pickles, chow-chow, mushroom and walnut catsup, horseradish and currant jelly were some of the popular pickles and condiments. Cole slaw was often listed as a relish. Conserves, jams and jellies were all prepared at home. Summer's bounty brightened winter meals.

CORN COB JELLY*

12 -14 large red corn cobs 1 pkg. pectin
3 pints water 3 C. sugar

Wash cobs. Cover with water in large pan. Boil 30 min. Strain off juice (3 cups). Add pectin. Boil. Add sugar. Boil 1 min. Skim and pour into jelly glasses.

Mrs. C. Joseph Giangreco

Deeds are fruits, words are but leaves.

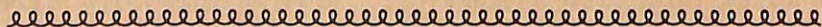
STRAWBERRY SUNSHINE PRESERVES

3 pints (heaping) strawberries Paraffin to seal
2 pints sugar

Place berries in a large kettle. Pour sugar over berries. Let stand on back of stove until sugar starts to melt. Place on fire, bring to boil and cook slowly 3 to 5 min. Pour into shallow platter, let stand two or three days in a sunny window. Can cold. Pour hot melted paraffin on top to seal.

Marvelous as a topping for ice cream or cake.

Mrs. Harold J. Beddow



State Bank and Trust

ORANGE-CUCUMBER COMPOTE

9 lg. cucumbers 3 C. sugar
30 small white onions (peeled) 3 C. white vinegar
¼ C. salt 2 tsp. whole cloves
2 lg. seedless oranges

Quarter cucumbers lengthwise and cut into 1-inch pieces (about 16 cups). Cut onions in half; combine with cucumber and salt in a large bowl. Let stand 1 hour and drain.

Slice oranges ¼ inch thick and quarter each. Put in small bowl; cover with boiling water; let stand one hour and drain.

Combine sugar and vinegar in a kettle; heat, stirring constantly, to boiling. Stir in vegetables and oranges; cover. Heat just to a full rolling boil.

Ladle into hot sterilized jars, adding 5 or 6 cloves in each. Seal jars. Cool, label, date.

The oranges make a colorful addition to this pickle dish and it is delicious served with various meats.

Mrs. Irving J. Hanssmann

RHUBARB AND ORANGE SLICE JAM

1 lb. orange slice candy, 9 C. sliced rhubarb
snipped 5 C. sugar

Mix rhubarb and sugar. Cook 10 min. Add candy and cook 10 more min. Cool and jar. Delicious and colorful.

Mrs. Gaylord Anderson

RHUBARB-STRAWBERRY JAM

5 C. chopped rhubarb, 1 3 oz. pkg. strawberry jello
remove tough skin 3 C. sugar

Let stand overnight or at least 5 to 6 hours. Stir occasionally. Simmer for 10 to 15 min. Mash or use blender. Stir in small pkg. strawberry jello. Put in jars. Store in refrigerator.

Mrs. Rodney Borman

TO PREPARE EARTH FOR HOUSE PLANTS

...Put together equal parts of the three following things: soil from the sides of a barn yard, well rotted manure, and leaf mould from the woods, or earth from the inside of an old tree or stump. Add a small quantity of sand. For cactuses, put as much sand as of the other materials, and a little fine charcoal.

The American Housewife Cookbook—1877



First National Bank

RELISH

Using large cucumbers grind in food chopper to a total of 2 quarts. (Zucchini squash can be used instead of cucumbers or a combination of the two vegetables to make 2 quarts). Remove hard seeds. Cover with 2 T. salt, let stand 1 hour. Drain.

For each 2 quarts of ground vegetables add:

- | | |
|---|---|
| 2 large onions, ground | 2 C. sugar |
| 6 red and green peppers,
ground and drained (all red
or green may be used). | 1 tsp. celery seed
1 tsp. whole cloves
2 tsp. tumeric |
| 2 or 3 red tomatoes (optional) | 1 tsp. mustard seed |

Cover vegetables and spices with vinegar (cider vinegar is best). Boil for 6 minutes. Put in sterilized jars and seal.

Very good usage for very large cucumbers and zucchini.

Mrs. Roy P. Knott

JALAPENO JELLY

- | | |
|--|--|
| 5 medium sized canned
jalapeño peppers | 6 C. sugar |
| 1 C. green bell pepper cut
in 1 inch chunks | 1 bottle (6 oz.) liquid pectin
or 4 drops green food
coloring (if desired) |
| 2½ C. cider vinegar | |

Rinse peppers discarding stem ends and any blackened skin, and about ½ of the seeds. Place in blender with green bell pepper and vinegar. Blend to chop fine. Add to 6 C. sugar in large kettle and mix thoroughly. Bring to rolling boil over high heat, stirring constantly. All at once, pour in liquid pectin and food color. Return to boil, and boil 1 minute, stirring constantly. Remove from heat and pour quickly into boiled, hot, jelly glasses.

Makes 7½ pints.

This recipe is both hot and sweet. Is great with all meats or on sandwiches.

Mrs. T. Joe Smith

ZUCCHINI PICKLES

- | | |
|-------------------------------------|--------------------------------------|
| 3 medium zucchini,
thinly sliced | 3 T. sliced green onions
and tops |
| ½ C. vinegar | 1 clove garlic, crushed |
| ½ C. water | ½ tsp. salt |
| ⅓ C. sugar | ½ tsp. celery seeds |

Mix together. Refrigerate for 5 hours. This is a delicious receipt and also a good way to use up the extra zucchini you have.

Mrs. Homer Robnett

BREAD AND BUTTER PICKLES

Combine 12 cucumbers, peeled and sliced thin and 6 onions sliced thin. Sprinkle with salt. Let stand one hour.

Put cucumbers and onions in the following mixture and bring to a boil:

- | | |
|--------------------|-----------------------|
| 1 C. vinegar | 1 tsp. ginger |
| 1 C. sugar | 1 tsp. mustard seed |
| 1 tsp. salt | 1 tsp. tumeric powder |
| 1 tsp. celery seed | |

Place in jars and seal.

Submitted by Mrs. Don Irwin

This is her grandmother's, Mrs. William C. Mott, receipt.

A sure preventive for moths: Place pail of hot water in room and burn brimstone in an old iron kettle for few minutes.

LIME PICKLES

1. Cut up 7½ lbs. cucumbers (ie., enough to fill 2 one gallon jars).
2. Mix 1 gallon water and 1 C. lime (slacked lime) to cover these 2 jars of cucumbers.
3. Stir occasionally by dipping jar up and down. Leave in lime water for 24 hours.
4. Rinse well in clear water and then soak in cold water for 3 hours.

In the meantime, bring to boil:

- | | |
|---------------------------|--------------------|
| 2 quarts vinegar | 2 T. salt |
| 9 C. sugar | 1 tsp. cloves |
| 1 tsp. mustard seed | 1 tsp. celery seed |
| 1 T. mixed spices | 2 sticks cinnamon |
| 1 oz. green food coloring | |

Drain cucumbers and pour boiled mixture over.

Let stand like this over night and then bring pickles and vinegar solution to boil or until pickles look clear.

Put in sterilized jars and seal.

Mrs. Harold L. Beckner

PEPPER HASH

Grind together:

12 sweet red peppers 12 medium onions
12 green peppers

Pour boiling water over ground mixture to cover and let stand for 10 minutes. Drain well.

Cover with:

1 pint vinegar 1 T. salt
1 C. sugar

Cook 15 minutes—put in jars while hot and seal immediately.

Mrs. Charles T. Officer

CHILI SAUCE

Grind together:

1 heaping market basket 6 green peppers
 tomatoes (peeled) 5 sticks celery
8 onions

Add:

4 T. salt 4 C. sugar
5 whole cloves 3 C. vinegar
1 tsp. mace

Cook 2 hours. The longer this is cooked the thicker it becomes. So let thickness be your guide. Seal in hot, sterilized jars.

Makes 14-16 pints.

Grace Olsen Spetman

EASY WATERMELON PICKLES

Peel watermelon rind and cut into bite-sized pieces. Cover the rind with cold water and bring to boil. Add about 1 tsp. alum and simmer until easily pierced with fork. Drain and run cold water over them until rind is thoroughly chilled.

Make a syrup of: 3 pts. sugar and 1 qt. vinegar and simmer.

Add watermelon rind and a spice bag made of: 3 sticks cinnamon, 1 tsp. whole cloves. Boil until the rind is transparent. Place in sterilized pint jars and seal.

A sliced lemon added at the time of the spices gives an unusual flavor.

Mrs. Charles T. Officer

Mrs. Charles Officer was an excellent cook. She cooked meats and fowl in such a variety of ways. Her mother, Mrs. Andrew Brock was a creative cook, never depending on cook books but creating wonderful meals from what was available in the markets of the day. Mrs. Officer's daughter is Mrs. Corning Hills.

OKRA PICKLES

1 C. vinegar 2 T. salt
¼ C. water

Mix to boil.

In hot pint jar put several cleaned okra pods and:

2 tsp. dill seed 1 pod hot pepper
1 clove garlic

Pour vinegar mixture over all and seal. Makes 1 pint.

Mrs. T. Joe Smith

CRANBERRY CHUTNEY

1 lb. cranberries 2 C. sugar
2 large pears peeled 1 4 oz. jar candied
 and cut up lemon peel

Combine all ingredients in sauce pan and bring to boil, stirring constantly. Cover five minutes or until juice flows. Simmer uncovered fifteen minutes. Serve cold or may be reheated. Makes 3½ cups. Try some of this chutney spooned over blue cheese for Hors d'oeuvres.

Mrs. Thomas Whitson

BETTY'S PICKLED BEETS

1 C. vinegar ¼ tsp. salt
1 C. sugar ½ tsp. cinnamon
1 C. water ½ tsp. whole cloves

Beets may be canned or just stored in refrigerator indefinitely. Boil beets until tender and peel. They may be left whole if small, or cubed or sliced if large. If they are to be canned, pack in pint jars. Bring solution to boil for a few minutes. Pour over beets and seal if they are in jars. This is enough for 5 pints.

Mrs. Duane Warden

Breads

Kitchens were equipped with coal ranges. Coal was burned more than wood in the Dodge house. Baking was on Wednesdays and Saturdays. The starter for bread was "set" in the evening, then divided for white bread, rye bread and cinnamon rolls. Rye bread was preferred by the Dodges.

GENERAL GRENVILLE M. DODGE CRACKED-WHEAT BREAD

- | | | | |
|---|------------------------|---|--|
| 2 | pkgs. dry yeast | 1 | C. cold water |
| 1 | C. warm water | 1 | C. cracked wheat (soak in cup of cold water overnight) |
| 1 | C. scalded milk | 6 | C. flour |
| 2 | T. butter | 2 | tsp. salt |
| ¼ | C. molasses or sorghum | | |

Dissolve yeast in warm water in a large mixing bowl. Pour milk over butter, molasses and cracked-wheat mixture in another bowl. Stir until lukewarm; then combine with yeast and water, stirring constantly. Gradually add half the flour and beat for 3 minutes; then add the rest of the flour to make a stiff dough.

Turn out onto lightly floured board and knead until satiny-smooth (12 minutes). Place in greased bowl, turn once, cover with a clean cloth and place in a warm spot. Let rise until doubled in bulk (approximately 35 minutes).

Punch down, shape into loaves, place in greased bread pans or your favorite baking containers. Bake in 375° F. oven for nearly 10 minutes, lower heat to 350° and bake for 40 more minutes. Remove from pans to rack, cool.

Cracked wheat may be bought in a health food store.

Penny Chatfield

Meyer Funeral Home

GRAHAM BREAD*

Two quarts of sifted graham flour, (sift out only the coarse bran) one cup molasses, one cup of soft yeast, teaspoonful of salt, and warm water enough to mix it to a stiff batter, as stiff as can be stirred with a spoon, though it is better to mix through and through with the hand. Put in the pan in which it is to be baked. Fill the pan half full, keep it warm and let it rise to the top before baking. Bake one hour in moderate oven.

Amelia Bloomer

This receipt also was signed by Mrs. Bloomer in the 1893 First Christian Church Cookbook. It was the practice at this time for each household to have it's own yeast starter. If for any reason someone lost her starter, she would borrow a cup from a neighbor and each would add a cup of potato water to her batch.

Submitted by Mrs. John H. Hansen

ON BREAD-MAKING AND BAKING

As bread is one of the most essential articles of food, and there is no one thing upon which the health and comfort of a family so much depend, it is of great importance to have good bread well baked. We cannot expect this without care and attention. One must have good flour, good yeast, or baking powder, a good, strong and willing pair of hands, and a good fire.

The American Housewife Cookbook—1877

SWEDISH RYE BREAD (100-Year-Old Receipt)

- | | | | |
|---|---|---|--|
| 2 | C. rye flour (coarse) | 1 | package dry yeast (in ½ C. warm water) |
| ½ | C. sugar | 1 | tsp. sugar |
| ½ | C. lard (Crisco, add 2 T. more) | | Enough white flour to make a stiff dough, about 12 cups |
| 1 | C. molasses | | |
| 2 | T. salt | | |
| 5 | C. liquid (2 C. potato water and 3 C. milk) | | |

Put yeast to rise in warm water with sugar. Combine rye flour and sugar in very large bowl, mix well. Add sugar, shortening, molasses, salt and water and milk. Mix well. Add enough white flour to make stiff dough. Knead well, 8 to 10 minutes. Put into greased bowl and let rise to double. Put on board and knead again for 5 minutes. Make into 5 loaves. Bake at 325° for 1 hour.

This receipt was given me by my mother-in-law, Mrs. E. B. Pearson of Boone, Iowa.

Mrs. Rod Pearson

Dr. and Mrs. Maurice P. Margules

WONDERFUL RYE BREAD

- | | |
|---|-----------------------------|
| 2 pkgs. dry yeast | 1 tsp. sugar |
| 1/2 C. warm water | 1/4 tsp. vinegar |
| Combine and let stand until it bubbles. | |
| 1 1/2 C. warm water | 2 C. sifted rye flour |
| 1/3 C. dark brown sugar | 1 T. salt |
| 3 tsp. burnt sugar flavor | 4 1/2 C. sifted white flour |
| 1 T. orange flavor | 1/2 C. sifted white flour |
| 1/4 C. soft shortening | |

Dissolve sugar in warm water. Add flavorings. Beat in soft shortening. Add yeast mixture. Add rye flour and beat well. Gradually add the 4 1/2 C. white flour and salt and beat well as long as possible. Then put out on a floured board, use the additional 1/2 C. flour as needed and knead until satiny and smooth.

Put in greased bowl and let rise to double. Put out on board and knead vigorously. Divide into 2 portions. Shape into 2 loaves and put into greased bread pans. Let rise until light and double in bulk. Bake at 350° for 40 to 45 minutes. Freezes well.

Mrs. Roy P. Knott

SAUSAGE BREAD

Dissolve 2 envelopes of yeast in 1/4 C. warm water. In a large bowl combine:

- | | |
|-------------------|----------------------------|
| 1 C. scalded milk | 1/2 stick or 1/4 C. butter |
| 1 C. sugar | 1 tsp. salt |

Stir the mixture until butter is melted. Let the mixture cool to lukewarm and beat in 3 eggs (well beaten) and the yeast mixture.

Gradually beat in 5 C. sifted flour, blending the dough well until it is smooth. Turn the dough out on a well-floured board and sprinkle it with flour. Knead the dough for 15-20 minutes, or until it is very smooth and small blisters appear on the surface, adding more flour to the board if necessary. Transfer the dough to a buttered bowl. Cover it with a damp cloth and let it rise in a warm place for 2 hours or until double in bulk. Punch the dough down and work in 1 pound of sausage, cut in 1 inch pieces, (parboiled and sauteed until it is well cooked). Shape the dough into 2 long loaves, transfer them to buttered pie pans and flatten them to the shape of the pan. Let the loaves rise in a warm place for about 1 hour or until almost double in bulk. Bake in moderate oven 350° for about 20 minutes or until golden brown and test done. Brush loaves with melted butter and cool on wire rack.

This receipt takes quite awhile to prepare but is very good and unusual. It freezes well.

Mrs. J. Frederic Schlott

ZUCCHINI BREAD

- 3 eggs, beaten

Add:

- | | |
|------------------|------------------------------|
| 1 C. oil | 3 tsp. vanilla |
| 1 C. brown sugar | 2 C. grated zucchini, packed |
| 1 C. white sugar | |

Mix well and add:

- | | |
|----------------------|-----------------|
| 3 C. flour | 1 tsp. allspice |
| 4 tsp. baking powder | 1 tsp. nutmeg |
| 1 tsp. soda | 1 tsp. cinnamon |
| 1 tsp. salt | |

Beat together well and pour into 2 loaf pans which have been greased and floured. Bake at 350° 1 hour to 1 hour and 10 min.

Mrs. Louie Schultz

PINEAPPLE NUT BREAD

- | | |
|----------------------|---|
| 2 eggs | 1 tsp. salt |
| 1/2 C. sugar | 1 C. chopped nuts (black walnuts or Macadamia nuts) |
| 1/3 C. melted butter | 1 C. canned crushed pineapple (do not drain) |
| 2 C. sifted flour | |
| 3 tsp. baking powder | |

Beat eggs and sugar together, add melted butter. Sift dry ingredients together and add to first mixture. Mix well. Add nuts and pineapple, stir only until combined. Pour into greased bread pan. Bake at 350° for 1 hour. Very good!

Mrs. Jack Edwards, Dietrich, Idaho

WHOLE WHEAT BREAD

- | | |
|----------------|------------------------|
| 1 C. water | 1 C. scalded milk |
| 2 T. margarine | 3 C. whole wheat flour |
| 1 1/2 T. sugar | 3 C. white flour |
| 3/4 T. salt | 2 cakes yeast |

Combine water, margarine, sugar and salt. Add scalded milk. When cool, add yeast and stir. Add both wheat and white flour and knead. Let rise until double, approximately 2 hours. Punch down and knead again. Let rise 1 hour. Shape into 2 loaves and place in greased pans. Let rise 1 hour. Bake at 425° for 1 hour.

Mrs. Arthur Strobbehn

APPLE BREAD

- | | |
|--|-----------------------------|
| 1½ C. dried apples
(packed tightly) | 1 T. salt |
| 5 C. water | 2 T. sugar |
| 2 C. sugar | 4 T. margarine |
| 3 C. water | 1 C. black walnuts
flour |
| 2 packages dry yeast | |

Cook and mash first 3 ingredients. Mix next 5 ingredients together and add to cooked apple mixture. Add walnut meats. Add enough flour to make a soft sticky dough. Bake in a slow oven 325° to 350° for 1 hour. This is an old family receipt. As a child I remember my grandmother, the late Mrs. Emma Hesly, making this bread for our holiday dinners. It has always been a family favorite.

Mrs. Ron Searcy

OATMEAL BREAD

- | | |
|------------------------|---------------------|
| 1½ C. scalded milk | 2 cakes yeast |
| 2 tsp. salt | ¾ C. lukewarm water |
| 2 T. shortening | ½ C. honey |
| 1 C. rolled oats—quick | about 5 C. flour |

Combine milk, salt and shortening with oats and let stand until lukewarm.

Dissolve yeast in water, add honey and 1 C. flour; beat smooth, combine with rest of flour; beat smooth. Knead for 10 minutes. Let rise until double. Shape loaves and let rise 1 hour. Makes 2 loaves. Bake at 375° for 50 minutes. Wonderful for ham sandwiches.

Mrs. Gordon Best

APRICOT NUT BREAD

- | | |
|-------------------------|------------------------|
| 1 C. dried apricots | 2 eggs |
| ¾ C. warm water | ¾ C. sugar |
| 2½ C. all-purpose flour | milk |
| 4 tsp. baking powder | 2 T. melted shortening |
| 1 tsp. salt | ½ C. chopped nuts |

Grease loaf pan and line with wax paper. Wash apricots quickly in cold water, then cut them in small pieces with scissors and soak in warm water 2 hours. Sift flour, baking powder, and salt together. Beat eggs and add sugar. Add enough milk to water from soaked apricots to make 1 C. and mix with eggs. Mix all other ingredients in. Pour into loaf pan and let stand 10 minutes, covered. With cover still on, bake in 350° oven for 20 minutes, then uncover and bake 50 minutes longer.

Mrs. George Ludes, Skokie, Illinois

NUT LOAF

- | | |
|-----------------------|---------------------------------------|
| 1½ C. flour | 2 lbs. dates |
| 1½ C. sugar | 1 8 oz. bottle maraschino
cherries |
| 1 tsp. baking powder | 5 eggs |
| 1 tsp. salt | 1 tsp. vanilla |
| 4⅓ C. English walnuts | |
| 1¼ C. Brazil nuts | |

(Do not chop any of the fruit or nuts).

Sift together flour, sugar, baking powder and salt. Add dates, walnuts, Brazil nuts and drained cherries. Stir to coat nuts and fruit with flour. Combine well beaten eggs and vanilla. Mix into flour mixture (mixture will be very thick). Spoon into aluminum loaf pans. Bake at 325° for 45 to 60 minutes. Slice thin with a very sharp knife. Makes 3 to 4 loaves.

Mrs. Albert Scherle

CORN SPOON

- | | |
|---------------------|----------------------------------|
| 3 eggs separated | 2 T. butter or margarine |
| 1¼ C. milk, scalded | 1 can golden cream style
corn |
| ¾ C. corn meal | ¾ tsp. baking powder |
| ¾ tsp. salt | |

Grease 2 quart baking dish. Beat egg whites (at room temperature) till stiff but not dry; beat yolks till thick and lemon colored. Stir corn meal and salt into scalded milk, beating hard. Cook a few seconds over low heat, stirring till consistency of thick mush. Blend in butter and corn, then baking powder. Fold in yolks, then whites. Pour into baking dish. Bake in moderately hot oven 375° about 35 minutes or till puffy, golden brown (knife inserted in center comes out clean).

Delicious with butter or gravy, ham or chicken. Serves 5 or 6.

Mrs. T. Joe Smith

AEBLESKIVER

- | | |
|------------------|----------------------|
| 3 eggs separated | ¼ tsp. salt |
| 2 T. sugar | 1 tsp. baking powder |
| 2 C. buttermilk | 1 tsp. soda |
| 2 C. flour | |

Beat whites of eggs stiff with sugar. Slightly beat yolks, add milk. Mix in dry ingredients. Fold in egg whites last. Put a little cooking oil in well of hot Aebleskiver pan and 1 T. batter for each hole. Turn with a knitting needle, or a hat pin if you have one. Makes about 28. Serve with syrup or roll in sugar, either powdered or cinnamon. This is an old Danish receipt from Lydia Axelsen. She likes them with strawberry jam.

Mrs. Wayne Beck and Pamela Jo

NO KNEAD ROLLS

Soften:

- | | |
|-------------------------------|-------------------|
| 1 pkg. yeast | 1/4 C. warm water |
| Add to yeast: | |
| 1/3 C. sugar | 3 beaten eggs |
| 1 tsp. salt | 2 T. vanilla |
| Add to above: | |
| 2 C. warm milk | 7 C. flour |
| 1/2 C. oleo—dissolved in milk | |

Make in mixer; let rise. Form rolls; let rise. They will be very sticky. Bake 375° for 15-20 minutes. Raisins and nuts may be added if desired.

Mrs. Jack Lubring

CINNAMON TWIST ROLLS

- | | |
|-------------------------|----------------------|
| 1 cake compressed yeast | 1/2 C. sugar |
| 1 1/2 C. scalded milk | 2 eggs well beaten |
| 3 T. melted shortening | 1 dessert spoon salt |

Scald milk. Cool to luke warm. Dissolve yeast in part of milk. When milk is cooled, add yeast, sugar, salt, butter, and eggs. Add enough flour to make a soft, stiff, dough. Approx. 4 cups. Let raise in a warm place. Knead down once. Let raise again. Roll out 1/4" thick, and cut in strips, 1" wide and 4" long. Dip in melted butter, roll in sugar and cinnamon mixture. Tie in a knot, being careful not to stretch dough. Place in greased pan. Let raise until light. Bake in 350° oven until lightly brown.

These rolls take a special knack, which comes with practice. They are so good that it's well worth the time spent.

Mrs. Robert Lindquist

DANISH PASTRY

- | | |
|-----------------------------|------------|
| 1 stick butter or margarine | 1 C. flour |
|-----------------------------|------------|

Work together and add 1 T. water. Work until a ball forms. Pat out on a 10x15 sheet pan. It will be a very thin layer.

Heat together:

- | | |
|------------|-----------------------------|
| 1 C. water | 1 stick butter or margarine |
|------------|-----------------------------|

Add 1/2 C. flour and boil until lumps disappear. Add 3 eggs, one at a time, beating after each addition. Add 1 tsp. almond flavoring. Spread over first layer and bake at 375° for 70 minutes. Frost with powdered sugar frosting and top with sliced almonds.

Mrs. Paul Felton, Neola, Iowa

HARD ROLLS

- | | |
|-------------------------|--------------------------|
| 4 1/2 to 5 1/2 C. flour | 1 1/2 C. warm tap water |
| 2 T. sugar | 1 egg white (room temp.) |
| 2 tsp. salt | Corn meal |
| 1 pkg. dry yeast | 1/2 C. water |
| 3 T. softened margarine | 1 tsp. cornstarch |

In large bowl mix 1 1/3 C. flour, sugar, salt and undissolved yeast. Add softened margarine. Gradually add warm water and beat 2 minutes at medium speed of mixer. Add egg white and 1 C. of flour. Beat at high speed 2 minutes. Stir in enough flour by hand to make a soft dough. Turn on lightly floured board. Let rest 10 minutes covered. Then knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm spot until double in bulk, approximately 1 hour. Punch down, turn onto lightly floured board and let rest, covered; 10 minutes. Divide in half. Form each half into 9 smooth balls. Place on cookie sheet that has been greased and sprinkled with corn meal. Cover—let rise until double in size, approximately 1 hour.

Blend cornstarch into 1/2 C. water. Bring to a boil and let cool as bread rises. When ready to bake, brush each roll with cornstarch glaze. Slit tops with a sharp knife, criss-cross fashion. Sprinkle with sesame or poppy seed. Bake at 450° about 15 minutes.

These rolls are at their best when reheated on a cookie sheet, uncovered, at 400° about 5 minutes or until warm. Makes 1 1/2 dozen.

Truly delicious, crusty outside, fluffy inside.

Mrs. Duane Warden

PENNY PUFF ROLLS

- | | |
|-------------------------|----------------------------|
| 2 packages dry yeast | 3/4 C. sugar |
| 1 C. warm water | 1 T. salt |
| 1 tsp. sugar | 2 eggs beaten |
| 3 rounded T. shortening | 8 C. flour (approximately) |
| 2 C. boiling water | |

Soak yeast in small bowl with warm water and tsp. sugar. Put shortening in boiling water with rest of sugar and salt. Let stand until lukewarm. Add 2 beaten eggs, soaked yeast and mix in enough flour to make a stiff dough. Store in refrigerator and let rise. Punch down and make into 3 dozen rolls. Bake at 375° for about 15 minutes.

Mrs. Donald Schultz, Avoca, Iowa

CLOVERLEAF ROLLS

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|---|---------------------------|--------------|
| 2 | cakes compressed yeast or | ¼ C. water |
| 2 | pkgs. dry yeast | 1 tsp. sugar |

Dissolve yeast in water and sugar until bubbly.

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|---|-----------|--------------------|
| 1 | C. milk | ½ tsp. salt |
| ½ | C. butter | 2 well beaten eggs |
| ½ | C. sugar | 4 to 4¼ C. flour |

Combine milk, butter, salt, sugar and heat to almost boiling. Cool to lukewarm. Beat eggs and add to liquid. Add 2 C. of flour and yeast mixture. Beat well. Add remaining flour and mix well. Turn out and knead lightly on well floured board or cloth. Dough is very soft. Grease bowl and put dough to rise. Form rolls. Let rise. Bake at 400° for 15 to 20 minutes. Yields about 1½ dozen cloverleaves.

Mrs. William R. Sieck

BLITZ KUCHEN

- | | | |
|---|---------------------------------------|----------------------|
| 1 | C. brown sugar | 1½ C. flour |
| ½ | C. butter | 2 tsp. baking powder |
| ½ | tsp. grated nutmeg | ½ tsp. salt |
| 2 | eggs beaten in cup and fill with milk | |

Mix ingredients and place one half the batter in a greased and floured 8 in. square pan. Sprinkle generously with ½ brown sugar and nut mixture. Add remaining batter and top with remaining brown sugar and nut mixture. Bake in 350° oven for about 30 min. or til done.

Mrs. Lloyd Berg

SHORTCAKE

- | | | |
|---|--------------------|-------------|
| 2 | C. flour | 6 T. butter |
| 4 | tsp. baking powder | ¾ C. milk |
| ½ | tsp. salt | |

Mix and sift dry ingredients together. Add butter and work it in as in biscuit dough. When thoroughly mixed add milk and stir till dough is all moistened. Turn on floured board, roll and place in pie tin. Bake 20 min. in hot oven 400°. Serves six.

For biscuits, same as above except only 4 T. butter.

This receipt is practically fail safe! And so good warm. My mother served it often when we were children. Both shortcake and biscuits are light and fluffy.

Mrs. Rodney Borman

SOUR CREAM CRESCENT ROLLS

- | | | |
|---|-------------------|-----------------------|
| 1 | C. butter, melted | 1½ packages dry yeast |
| 1 | C. sour cream | ⅓ C. warm water |
| ½ | C. sugar | 2 eggs |
| ½ | tsp. salt | 4 C. flour |

Warm first four ingredients in sauce pan. Cool. Place in mixing bowl. Soak yeast in warm water, and add to cooled mixture. Add eggs and blend well. Add sifted flour, mix well. Store, covered, in refrigerator in glass bowl overnight.

Divide dough into 4 equal parts, roll each into 10" circle. Cut circle in 12 wedges. Roll each wedge starting from wider end. Place on cookie sheet, small end **down**, let rise until double in bulk (2 hours). Bake at 350° for 15-20 minutes, until golden brown. Stores well in freezer if desired. Makes 4 dozen rolls. These rolls are quite flaky and if frozen should be warmed.

Mrs. Rodney Borman

To blanch nuts put shelled nuts into boiling water for 2 to 5 minutes (only the skins are loosened). Pour off hot water and add cold water. Pinch each nut to push off skins and lay nuts on paper toweling to dry.

COFFEE CAKE (or Light Rolls)

Dissolve:

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|---|---------------|------------|
| 2 | pkgs. yeast | ¼ C. sugar |
| ½ | C. warm water | |

Mix and cool:

- | | | |
|---|------------------|-----------------|
| 2 | C. milk, scalded | 4 T. shortening |
| ¼ | C. sugar | 2 tsp. salt |

To be added later:

- | | | |
|---|----------|--------|
| 8 | C. flour | 2 eggs |
|---|----------|--------|

Use 3 C. flour in the cooled milk mixture, adding 2 eggs and beat well. Add yeast mixture and remaining flour, keeping dough on soft side. Cover dough and let stand 10 minutes. The dough will tighten and be easier to handle. Turn out on floured surface—knead. Place in lightly greased bowl to let rise until double. Punch down and let rise till almost double. Make into three braids or rolls whichever you prefer. Bake braids 35 minutes at 350°. Bake rolls 15 to 18 minutes at 400°. Frost and sprinkle with nuts.

Frosting: 1 C. powdered sugar and 2 T. orange juice blended.

Mrs. Howard Geiger, Minden, Iowa

EVER-READY BRAN MUFFINS

- | | |
|------------------------|-------------------------|
| 1 C. boiling water | 2 eggs |
| 1 C. Nabisco 100% bran | 2 C. buttermilk |
| ½ C. shortening | 2½ C. flour |
| 1½ C. sugar | ½ tsp. salt |
| 2½ tsp. soda | 1 tsp. baking powder |
| 1 tsp. vanilla | 2 C. Kellogg's All Bran |

Pour boiling water over 100% bran. Let stand. Cream shortening, sugar and eggs. Add buttermilk and continue mixing. Gradually add flour, soda and baking powder to sugar mixture. Add vanilla, 100% bran which has been soaking in the boiling water and All Bran. Beat until all ingredients are mixed.

Store in tightly covered containers in the refrigerator. Bake in greased muffin tins at 400° for 20 minutes. Makes 2¼ quarts and will keep for 6 weeks in the refrigerator. Yield: 2½ dozen muffins. This is a very handy receipt, since once the ingredients are prepared, they can be kept in the refrigerator, ready to bake for breakfast or brunch.

Mrs. Clarence Glien, Scranton, Iowa

Corn-starch is a good substitute for eggs in cookies and doughnuts. One tablespoon is equal to an egg.

QUICK APPLE STREUSEL COFFEE CAKE

- | | |
|-------------------------|---------------------------|
| 1½ C. all purpose flour | 1 egg |
| 2¼ tsp. baking powder | ½ C. milk |
| ½ C. sugar | ¼ C. shortening |
| ½ tsp. salt | 1½ C. chopped tart apples |
| ½ tsp. cinnamon | |

STREUSEL TOPPING:

- | | |
|------------|-----------------|
| ¼ C. sugar | 1 T. butter |
| 2 T. flour | ½ tsp. cinnamon |

Sift flour, measure and resift 3 times with baking powder, sugar, salt and cinnamon. Beat egg and milk and melted shortening and pour into dry ingredients, then add the raw apples and mix well. Mix together ingredients for streusel topping to make a crumbly mixture and sprinkle over top of batter. Bake in a moderate hot oven (400°) about 30 minutes or till done.

Mrs. Frank Geiger, Minden, Iowa

OLD FASHIONED FRIED CAKES (Doughnuts)

- | | |
|----------------|-----------------------|
| 1½ C. sugar | 2 T. butter |
| 2 eggs | 1 tsp. salt |
| 1 C. sour milk | ½ tsp. nutmeg |
| 2 tsp. soda | 5 cups unsifted flour |

Cream butter and sugar together, add eggs and sour milk. Mix flour, nutmeg and salt together and add to creamed mixture a little at a time, beating between each addition. Dough should be soft, but beginning to leave sides of bowl. Let stand about 20 min. to blend. Roll on floured board about ¼ inch thick and cut with doughnut cutter dipped in flour. Fry in deep fat at 365° for 3 to 5 min., turning once or twice to brown evenly. Remove from fat and drain. Serve plain or sugared. These are the plain old fashioned "dunkers". To sour sweet milk, add 2 T. vinegar per cup.

Mrs. William J. Quinlan, Omaha, Nebraska

This was a receipt of my mother, Mrs. Arthur P. Burke, whose parents, the J. Hilary Kellys, settled in Duncombe, Iowa in 1860.

Nutmegs—prick with a pin, if good, oil will run out.

MRS. BRISTOL'S DONUTS

- | | |
|-------------------|--------------------------|
| 2 C. milk | 2 packages dry yeast |
| 1 stick margarine | 1 tsp. sugar |
| 2 tsp. salt | 2 eggs beaten |
| ¾ C. sugar | 9 C. flour approximately |
| ½ C. warm water | |

Scald milk and pour over margarine, salt and sugar. Let cool to luke-warm. Combine warm water, yeast, and tsp. of sugar, and let rise. Add to milk combination and then add eggs. Stir in 4 to 5 C. flour and then knead, using as much of the rest of the flour as needed. Knead until smooth and satiny—about 12 to 15 minutes. Place in greased bowl, turning to grease top of dough, cover, and let rise in warm place until double.

Roll out on floured counter ¼" to ½" thick. Cut with doughnut cutter and let rise until double—another hour.

Fry in electric fry pan, in about 1" of fat at 380°. May be sugared or dipped in powdered sugar glaze.

Mrs. Duane Warden

CINNAMON NUT COFFEE CAKE

1½ C. flour	3	tsp. baking powder
½ C. shortening, soft		salt
½ C. milk	1	egg
½ C. white sugar	1	tsp. vanilla

Put all in bowl and beat.

TOPPING:

2	T. melted butter	½	C. nuts
½	C. brown sugar	2	T. flour
2	tsp. cinnamon		

Put half the batter in pan then some topping, rest of batter then remaining topping. Makes 15 muffins or one 8" square pan. Bake at 375° for 25 minutes.

Delicious for a morning coffee or served at luncheon.

*Mrs. Charles Everest
Mrs. Ward Folsom*

LIPPERT'S CORN PANCAKES

1½ C. sifted flour	2	beaten eggs
2 T. sugar	2	C. buttermilk
1 tsp. soda	2	T. melted butter or
1 tsp. salt		bacon fat
½ C. yellow corn meal		

Sift flour, sugar, soda and salt into bowl. Stir in cornmeal. Add eggs, buttermilk and melted fat. Stir until moistened. Using ¼ C. measure pour onto hot griddle (375°). Makes 1½ dozen 4" pancakes. Pioneer receipt, excellent for a brunch or company breakfast.

Mrs. Duane Warden

GRITS

1 gal. steel cut oats	2	C. raisins
1 C. lard	1	T. salt
1 C. sugar		

Put in large kettle to hold 2 gallons or more. Pour in 1½ to 2 gallons of water and mix. Put in a slow oven for half a day and stir often until it doesn't need more water and is the right consistency for frying.

This is a recipe I enjoyed while staying with friends (the Knudels) in the early 1930's. It was so good, served with syrup, I asked for the recipe and have been making it ever since I've been married. It is delicious served with bacon and eggs.

Mrs. Raymond Wendt, Shelby, Ia.

OGDEN HOUSE

DINNER

BILL OF FARE

JOHN HAMMER, Proprietor.

B. A. BURGHARDT, Clerk.

HOURS FOR MEALS

Breakfast.....	From 5:45 to 9:30 o'clock
Dinner.....	From 1 to 3 o'clock.
Tea.....	From 6 to 8 o'clock.

SUNDAYS.

Breakfast.....	8 to 10 o'clock.	Dinner.....	1:30 to 3 o'clock.	Supper.....	6:30 to 8 o'clock.
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COUNCIL BLUFFS DAILY TRIBUNE JOB PRINT,

OGDEN HOUSE.

Dinner Bill of Fare.

Sunday, December 21st, 1873.

Oyster,	SOUP.	St Julian.
	FISH.	
	Baked Lake Michigan Trout, Wine Sauce.	
	BOILED.	
Chicken Egg Sauce.	Ham,	Turkey, Oyster Sauce.
Leg of Mutton, Caper Sauce,		Corned Beef.
	ROAST.	
Chicken, Oyster Dressing,		Leg of Veal Stuffed.
Pork, Apple Sauce		Roll of Spring Lamb.
Sirloin of Beef, Brown Sauce.		Saddle of Mutton.
Saddle of Spring Lamb, with Jelly.		Turkey, Cranberry Sauce.
Ribs of Beef.		Roll of Southdown Mutton,
	COLD DISHES.	
Corned Beef.	Roast Beef.	Ham.
		Tongue.
		Mutton.
	GAME.	
Antelope,	Vennison with Jelly,	Haunch of Buffalo.
	ENTREES.	
Oyster Pie.		
Broiled Quail on Toast.		
Calp's Brains, a la Martre de Hotel,		
Fillet of Veal Breaded and Fried, Robert Sauce.		
Currie of Pork with Turnips		
Sheep Tongues Brazed, Tomato Sauce.		
Fillet de Fau, Aux Grau		
Brisket of Lamb, a la Financiere.		
Lobster Salad.		
Chicken Gibbets with Mushrooms.		
Pine Apple Fritters.		
	VEGETABLES.	
Stewed Turnips.	Stewed Tomatoes,	Parsnips.
Mashed Potatoes.		Browned Potatoes.
Hominy.		String Beans
Stewed Squash.		Boiled Rice.
		Beets.
	RELISHES.	
Tomato Catsup.	Pickle Beets.	Halford Sauce.
Mixed Pickles.	Worcestershire Sauce.	Gherkins.
Alpine Sauce.	New York Dairy Cheese.	French Mustard.
Horse Radish.	Chow Chow.	Celery.
	PASTRY AND PUDDINGS.	
Peach Pie,	Mince Pie.	Raspberry Pie.
Baked Congress Pudding,		Stewed Fruit Pudding, Wine Sauce.
	CAKES AND JELLIES.	
Rum Slices.		Mosaic Tarts.
Fancy Pound Cake.		La Fayette Cake.
Fruit Cake.		White Mountain Cake.
Currant Cake,	Jelly Cake,	
Lemon Kisses,	Sponge Drops,	Port Wine Jelly,
		Rum Jelly.
	DESSERTS.	
Almonds,	Pecans,	Raisins,
	Brazil Nuts.	Filberts,
		English Walnuts.
COFFEE.	ICED TEA	TEA.

Wine List.

CHAMPAGNES.

	Quarts.	Pints.
Carte Blanch,.....	\$5 50	3 00
Gold Seal,.....	5 00	2 50
Paris Exposition,.....	4 00	2 50
Imperial,.....	3 00	2 00
California Bugbey,.....	4 00	2 00
Pleasant Valley,.....	3 00	1 50

SPARKLING CATAWBA.

Bottlers Cabinet,.....	2 75	1 50
Longworth's,.....	3 00	1 50
Lake Erie Island,.....	3 00	1 50
Pleasant Valley,.....	3 00	1 50
Sparkling Museatell,.....	3 00	1 50
Premium Concord,.....	2 50	1 50

STILL CATAWBA.

California hite,.....	1 50	1 00
Angelica, California,.....	1 50	1 00
Sweet Catawba,.....	1 50	1 00
Sweet Isabella,.....	1 50	1 00

RHINE WINES.

Hesbement,.....	2 00	1 50
Hockheimer,.....	2 00	1 50
Foresters Riesling,.....	1 50	1 00
Paullac,.....	1 50	1 00

SHERRY.

Cabinet Pale,.....	2 50	1 50
Brown,.....	2 00	1 00
Table,.....	2 00	1 00

PORT WINE.

Table Port,.....	2 00	1 00
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SCOTCH ALES.

London Porte,.....	50	25
Younger's,.....	75	50

BRANDIES.

Cognac, (old).....	3 00	1 50
California,.....	3 00	1 50
Harndensport,.....	3 00	1 50

WHISKIES.

Chestnut Grove,.....	3 00	1 50
Moore's Rye,.....	2 50	1 25
McGregor Bourbon,.....	2 50	1 25
Scotch Whisky,.....	2 50	1 25

GIRLS, LEARN TO COOK

Yes, yes, learn how to cook, girls; and learn how to cook well. What right has a girl to marry and go into a house of her own unless she knows how to superintend every branch of housekeeping, and she cannot properly superintend unless she has some practical knowledge herself. It is sometimes asked, sneeringly, "What kind of a man is he who would marry a cook?" The fact is, that men do not think enough of this; indeed, most men marry without thinking whether the woman of his choice is capable of cooking him a meal, and it is a pity he is so shortsighted, as his health, his cheerfulness, and indeed, his success in life, depend in a very great degree on the kind of food he eats; in fact, the whole household is influenced by the diet. Feed them on fried cakes, fried meats, hot bread and other indigestible viands, day after day, and they will need medicine to make them well.

Let all girls have a share in housekeeping at home before they marry; let each superintend some department by turns. It need not occupy half the time to see that the house has been properly swept, dusted, and put in order, to prepare puddings and make dishes, that many young ladies spend in reading novels which enervate both mind and body and unfit them for every-day life. Women do not, as a general rule, get pale faces doing housework. Their sedentary habits, in overheated rooms, combined with ill-chosen food, are to blame for bad health. Our mothers used to pride themselves on their housekeeping and fine needlework. Let the present generation add to its list of real accomplishments the art of properly preparing food for the human body.

The Everyday Cook-Book—1890



TO MAKE A COAL FIRE

There is as much art in making a coal fire as there is in any other of the arts of housekeeping. First, clear the grate, then fill it about half full of coal, then make a wood fire, putting on a few sticks of wood, which will burn slowly, gradually igniting the coal. The wood ashes on top of the coal will prevent its rapid consumption.

The American Housewife Cookbook—1877



"THE SOLDIER'S SALUTE"

Reunion of the Fourth Iowa Infantry

"Last evening Major General G. M. Dodge and his excellent family gave a grand reception to the general's fourth Iowa infantry at the palatial and elegant residence of the general on Bluff street. The grounds were gorgeously, handsomely illuminated by gas jets, arranged in appropriate styles for this eventful occasion.

The repast was a sumptuous and delicious affair, and received full justice from the guests."

Excerpt from *The Nonpareil*,
September 29, 1882

OVERLEAF

The restored kitchen displays a coal range with various utensils of the period. The brass faucet on the range reservoir is unusual. A mannequin prepares pastry at the pine work table. The blue and white Canton milk pitcher belonged to the Dodges.

Dr. and Mrs. James L. Knott

Desserts

Desserts of the Victorian era were numerous, caloric and perfection. Celestine Strawberry Cream, Charlotte Russe au Marasquin, Maraschino Bavarian Cream, Bavarois Glace aux Amandes are only a few of the many served on a Union Pacific Railroad Excursion, October 20, 1866. Bavarian Cream was a favorite of the General's.

STRAWBERRY TRIFLE

8 oz. sponge or angel food cake	1/4 C. cream sherry
1/2 C. strawberry jam	2 C. boiled custard
1 pt. whipped cream	1 pt. or more fresh strawberries

Cut or break cake in pieces. Make a layer in bottom of glass bowl. Cover with jam and half of the whipped cream. Pour sherry over it. Add a second layer of cake. Pour boiled custard over all. Top with remaining cream, garnish with large strawberries. Sherry may be used in goodly amount, if desired. Trifle needs a few hours to chill.

BOILED CUSTARD FOR TRIFLE:

3 eggs	1/2 tsp. vanilla
1/4 C. sugar	A pinch of salt
2 C. milk, scalded	

In top of double boiler, beat eggs until frothy. Stir in sugar and salt. (Pinch is usually 1/8 tsp.) Add milk gradually, stirring constantly. Cook over hot (not boiling) water until mixture is smooth and coats the spoon. Stir in vanilla. Makes 2 C. Chill and pour over trifle.

Trifle is English in origin, sometimes referred to as Topsy Parson. It is assumed a frugal housewife used left over cake combined with jam and fruit, when asked what the dessert was called said, "Just a trifle".

Mrs. William T. Utley, Omaha, Nebraska

Dr. and Mrs. Duane D. Warden

HOLIDAY STEAMED PUDDING

- | | |
|--|---|
| 1 C. seedless raisins | 2½ C. flour |
| 1 C. finely chopped figs | 1 tsp. cinnamon |
| 1 C. currants | 1 tsp. soda |
| 1 C. finely chopped black-walnut meats | 1 tsp. salt |
| 1 C. finely chopped dates | ½ tsp. nutmeg |
| 2 C. ground suet | ½ tsp. ground cloves |
| 1 C. confectioner's sugar | 1 8-10 oz. jar green or red maraschino cherries |
| 2 C. milk | |

In a large bowl combine the raisins, figs, currants, nuts, dates and suet, tossing with a wooden spoon or your hands until well mixed. Put the combined mixture through a food chopper.

In a separate bowl mix the flour, sugar, cinnamon, soda, salt, nutmeg and cloves. When well mixed add the milk and pour over the fruit mixture. Knead with both hands and then beat with a wooden spoon until well blended.

Spoon the mixture into well oiled individual metal steam molds or custard cups, filling them half full. Place the molds in a broad-based pan with a rack on the bottom so the molds do not rest on the bottom of the pan. Pour in enough boiling water to come about half way up the sides of the molds. Bring the water to a boil over high heat, cover the pot tightly and reduce the heat to lowest setting and steam the puddings for 40 minutes. As the water in the steamer boils away replenish with additional boiling water.

After steaming, remove the puddings from the steamer and cool. Cover each mold with foil and refrigerate, preferably up to 3-4 weeks. These may be used immediately but have deeper flavor if they have a ripening period.

To serve, place the molds in a covered pot as for original steaming and steam for at least half an hour. Run a knife around the inside edges of the mold and place an inverted serving plate over it. Holding the mold and the plate firmly together, turn them over and the pudding should easily come out.

With the point of a knife make a small indentation in the top of each pudding and put in either a red or green maraschino cherry, or a half of each. Pour 3-4 T. of sauce over each pudding and serve. Accompany with an extra pitcher of warm sauce at the table. Quart pudding basins may be used. Steam 2-3 hours

SAUCE FOR HOLIDAY STEAMED PUDDING

- | | |
|------------------|----------------|
| 2 C. white sugar | 1 T. butter |
| 1 C. brown sugar | 3 tsp. vanilla |
| 4 C. water | ½ tsp. salt |
| 3 T. cornstarch | |

In a 2-3 quart saucepan bring the water, sugars, cornstarch and

salt to a boil over moderate heat, stirring constantly until the mixture thickens and is clear. Add the butter and vanilla and cool. Then refrigerate until serving time. At serving time replace in saucepan and over moderate heat bring to a boil and simmer for at least 15 minutes, so it is back to its original consistency. Serve warm.

*Mrs. Leigh Drake, Jr., Omaha, Nebraska
Mrs. Mary Umland, Columbus, Nebraska*

KRAM (SWEDISH FRUIT JUICE PUDDING)

- | | |
|---|--|
| 2 C. unsweetened juice (grape, raspberry, wild grape, cherry) | 1 C. sugar (less amount for milder juices) |
| 2½ C. water | 4 heaping T. cornstarch |

Bring juice, water and sugar to boil. Mix the cornstarch in a small amount of water and stir into the hot juice. Bring to a quick boil and remove as soon as it thickens. Pour into individual sauce dishes or a bowl for serving. Spread the top with sugar to keep from forming a skin. Serve with whole milk, or cream, or favorite dairy whip. Serves about 6.

Alice C. Miller

Most likely the Dodge family had this to eat for dessert with Swedish cooks and help about the house.

No legacy is so rich as honesty.

GLORIFIED RICE

- | | |
|--------------------------------|--------------------------------------|
| 2 C. cooked rice (not steamed) | ½ C. flaked coconut |
| 1 pkg. orange jello | 1 small can drained mandarin oranges |
| 1 C. powdered sugar | 1 C. whipping cream |
| 1 C. drained crushed pineapple | 1 tsp. vanilla |

Mix jello and let stand until it begins to set. Cook rice, drain and cool. When jello is ready, whip up until it is frothy. Whip cream until it holds soft peaks. Add cream, sugar, pineapple, coconut, oranges and rice to the whipped jello and mix well. Let stand in a cool place for a few hours. Can be used for a vegetable salad also. Vary your fruits and color of jello for other flavors.

This makes a large receipt. If you were going to serve it as a salad with dinner it would serve 12. Alone as a main dish probably at least 8.

Renotta Neufeld

PEAR PEACH APPLE PUDDING OF 1892

$\frac{3}{4}$ lb. ripe pears (peeled) $\frac{1}{2}$ lemon peel (or $\frac{1}{2}$ orange peel)
Four cloves

Stew above about a quarter of an hour in 2 C. of water.

Put them in a pudding dish.

Make the following custard:

1 pint cream or milk	Pinch salt
4 eggs	1 T. flour
$1\frac{1}{2}$ C. sugar	Nutmeg—few gratings

Beat eggs and sugar well. Add the flour, nutmeg, salt. Add the cream by degrees, stirring all the time. Pour this custard over the pears and bake at 375° 25 to 30 min.

Serve cold with sweetened cream. If preferred apples or peaches may be substituted for the pears.

Mrs. Richard Heininger

DANISH RUM PUDDING

2 pkg. unflavored gelatin	$\frac{3}{4}$ C. sugar
$\frac{1}{4}$ C. cold water	$\frac{1}{4}$ C. white rum
2 C. boiling water	$\frac{1}{4}$ tsp. vanilla
1 pint whipping cream	

Sprinkle gelatin on cold water to soften. Add boiling water. Let cool. Whip cream with sugar, then add rum and vanilla. Mix and pour into a mold. Chill. Top with this sauce when you serve it.

Thicken with potato starch, 3 C. strawberry or cherry juice. Do this by the same method you would use for making gravy.

Mrs. Walter Nadler from her mother who originally received it from Agnes Dahl

CHOCOLATE ROLL

5 eggs separated	3 level T. cocoa
Sift together:	1 tsp. vanilla
1 C. powdered sugar	1 heaping T. flour

Stir sifted dry ingredients into beaten egg yolks. Add vanilla. Fold into well beaten egg whites.

Pour into 10 x 15 greased cake pan and bake 30 minutes in 300° oven. May take a slightly longer cooking time. Allow to cool. Spread with $\frac{1}{2}$ pt. of whipped cream, slightly sweetened. Roll toward you, and place on a dish. Frost with your favorite chocolate frosting. Refrigerate.

This receipt came from my mother, and has always been a family favorite.

Mrs. E. Shockey

ENGLISH TRIFLE

$\frac{1}{2}$ C. sherry wine	$\frac{1}{4}$ C. sugar
1 C. light jam (peach is good)	$\frac{1}{8}$ tsp. salt
3 day old sponge cake	1 tsp. sherry
2 C. scalded milk	$\frac{1}{2}$ pt. cream, whipped
3 egg yolks	2 T. sugar
	$\frac{1}{2}$ C. almonds

Place slices of 3 day old sponge cake in a glass serving bowl. Using $\frac{1}{2}$ C. of sherry wine, soak the cake. Cover the layer with 1 C. of light jam. Next layer soft custard. To make the custard beat eggs lightly, add sugar and salt and add to milk. Cook over hot water stirring until thick. Flavor with 1 tsp. sherry and pour over contents of bowl.

Top with $\frac{1}{2}$ pint of cream, whipped and slightly sweetened with 2 T. sugar. Top this with $\frac{1}{2}$ C. lightly salted, toasted almonds stuck into cream as quills.

Mrs. Roy Scofield

BAKED INDIAN PUDDING

1 qt. milk	$\frac{1}{2}$ C. sugar
$\frac{1}{2}$ C. yellow corn meal	$\frac{1}{4}$ tsp. cinnamon
1 tsp. salt	2 T. butter
$\frac{1}{4}$ C. molasses	$\frac{1}{2}$ tsp. ginger (optional)

Mix salt into corn meal. Scald 3 C. milk and pour over the salted corn meal, mix well. Add molasses, sugar, cinnamon and butter. Mix thoroughly. Turn into a buttered one and one-half quart casserole and bake at 250° for 20 min. Add remaining cup of milk to corn meal, mixing very carefully. Bake at 250° for 5 to 6 hours. Serve hot, or at least warm, with whipped cream or ice cream. May also be served cold. This is truly delicious, as top caramelizes with long slow cooking. This is a traditional item in our birthday dinners.

Mrs. Woody Beard, Des Moines, Iowa

APPLE CRISP

Core, peel and slice 8 large apples. Place in buttered baking dish and cover with $\frac{1}{2}$ C. sugar. Sprinkle with 1 T. water and 2 T. lemon juice or "real lemon". Melt $\frac{1}{2}$ C. butter, add $\frac{1}{2}$ C. flour, then $\frac{3}{4}$ C. sugar. Spread over the apples and place in very hot oven to crisp over quickly, then reduce heat and bake one hour. Serve with whipped cream or ice cream. If desired add $\frac{1}{4}$ tsp. cinnamon and $\frac{1}{4}$ tsp. nutmeg to topping mix. Put in 8 or 9" square pan.

Mrs. Harry C. Voss

BLUEBERRY COBBLER

- | | |
|-----------------|--|
| ½ C. sugar | 1 tsp. baking powder |
| 3 T. shortening | 2 C. fresh or frozen blueberries—unsweetened |
| ½ C. milk | |
| 1 C. flour | |

Cream sugar and shortening. Add milk and flour to which the baking powder and salt have been added. Place berries in medium sized pyrex casserole dish. Spread cake mixture over the berries. Mix together ½ C. sugar and 1 T. cornstarch and spread over the batter. Pour 1 C. of hot water over the casserole. Bake at 350° about 40 minutes. Serve warm with cream or ice cream.

Mrs. Leon C. Hills, Jr.

CHRISTMAS PUDDING

- | | |
|-------------------------|----------------------|
| ½ C. finely ground suet | ½ tsp. cinnamon |
| ½ C. currants | ¼ tsp. cloves |
| ½ C. seedless raisins | ¼ tsp. nutmeg |
| ¾ C. sifted flour | 1 egg, well beaten |
| 1 tsp. baking soda | ¼ C. milk |
| ½ tsp. baking powder | ½ C. grated carrots |
| ⅛ tsp. cream of tartar | ½ C. grated potatoes |
| ½ C. light brown sugar | ¼ tsp. lemon extract |
| ¼ tsp. salt | |

Mix suet and fruit. Mix all dry ingredients and add to suet and fruit. Beat egg and add to milk. Add vegetables to mixture. Add egg and milk mixture. Turn into a greased and floured mold and cover tightly and steam two hours.

I like to use a Welchade Grape Drink can. It will fill 2 cans a little more than half full. Tie on tightly a heavy piece of aluminum foil. Put your cans in a kettle of boiling water with the water level about halfway up on the can. This pudding freezes beautifully. However, be sure to serve it hot with a sauce of your choice or use the "Hard Sauce" receipt below.

HARD SAUCE

- | | |
|---------------------------|---|
| ⅓ C. butter | ½ tsp. vanilla, lemon or almond extract, cinnamon or nutmeg or a teensie of all |
| 1 C. confectioner's sugar | |
| 1 T. cream | |

Cream butter until soft; gradually beat in sugar, then cream and flavoring, beating until fluffy. Brandy or rum may be substituted for flavoring. Chill until cold and serve over hot pudding. Makes ¾ C. of sauce.

Mrs. Ben Moore

Dr. and Mrs. Jack A. Bauman

The General kept chickens and a cow. Fresh eggs, cream and milk were always available. He had a special fondness for custard which was made frequently, also ice cream. As there was an ice room in the basement, one hundred pounds of ice was "put in" several times a week.

PINEAPPLE BAVARIAN CREAM

This is a soft, light delicious dessert that is an old family favorite. I have made it all my married life and my mother before me. It can be made with fresh or frozen strawberries or raspberries substituting the juice and berries for the pineapple in the receipt.

- | | |
|---------------------------------------|-----------------------------------|
| 1 C. pineapple juice | 1 C. crushed pineapple, drained |
| 2 T. cold water | 1 T. lemon juice |
| 1 envelope unflavored gelatin (1½ T.) | 1 C. whipping cream whipped stiff |
| ½ C. sugar | |
| ¼ tsp. salt | |

Soften the unflavored gelatin in cold water. Heat the pineapple juice, stir the softened gelatin into hot juice. Add sugar, salt, crushed pineapple and lemon juice. Cool, stirring occasionally until mixture is partially set. Beat with rotary beater then fold into whipped cream. Pour into oiled 1 qt. mold. Chill at least 4 hrs.

I use a melon mold because it is nice and deep or individual molds would be fine. Unmold on serving dish or dessert plate and garnish with fresh fruit of choice.

Mrs. James L. Knott

GOLDEN RHUBARB CREAM

- | | |
|--------------------------|-------------------------------|
| 1½ C. rhubarb (cut fine) | ½ tsp. lemon peel (grated) |
| ½ C. sugar | 1 tsp lemon juice |
| 18 vanilla wafers | 1 C. evaporated milk or cream |
| 2 eggs | |
| ⅓ C. sugar (additional) | |

Line well greased baking dish 8" x 8" with wafers. Spread with rhubarb mixed with ½ C. sugar. Beat egg yolks, add ⅓ C. sugar, add lemon rind and juice then cream. Fold in stiffly beaten egg whites. Pour this mixture over rhubarb. Bake in slow oven (300°) 30 to 45 minutes. This receipt serves about 6.

Mrs. Leland Lykke

Novak Cadillac, Omaha

PRUNE WHIP

12 cooked prunes
5 egg whites
pinch of salt

1 C. sugar
1/2 C. nuts

Cook prunes in sugar water. Beat egg whites to froth, add salt and sugar gradually. Continue beating until mixture is stiff. Fold in chopped cooked prunes and nuts. Put in oven proof dish and place in pan of hot water to bake at 350° for 40 minutes.

*Theda Beresheim's receipt
Submitted by Mrs. Ed Spetman, Jr.*

Miss Beresheim was raised in the house that is the present Dodge House Orientation Center.

GRAND CAKE DESSERT*

1 1/2 lb. walnuts in shell
(Save 8 or 10 for top).
Shell and chop the rest fine

6 eggs, separated
9 dessert spoons sugar

Mix egg yolks and sugar well. Then add chopped nuts. Makes a big clumsy ball. Beat whites very light. Stir in. Line 2 square pans with oil paper. Bake 30 minutes. Turn out. Peel off paper. Put lower layer on serving plate and the other on an extra plate. Do this all the day before. Put 3 T. sherry on each layer. Put together with whipped cream and decorate with nuts and candied cherries.

*Submitted by Mrs. William T. Utley
A southern dish from Miss Mary Scranton Wilson,
Nebraska City, Nebraska*

OATMEAL-RHUBARB CRUNCH

1 C. sifted flour
3/4 C. uncooked oatmeal
1 C. brown sugar
(firmly packed)
1/2 C. melted butter
1 tsp. cinnamon

4 C. diced rhubarb
1 C. sugar
2 T. cornstarch
1 C. water
1 tsp. vanilla

Mix flour, oatmeal, brown sugar, melted butter and cinnamon until crumbly. Press half of mixture into greased 9" x 9" baking pan. Cover with rhubarb. Combine sugar, cornstarch, water and vanilla. Cook until thick. Pour over rhubarb. Top with remaining crumbs and bake at 350° for 1 hour. Serve warm, plain or topped with whipped cream.

Mrs. Ralph Moe

FRUIT DUMPLINGS*

Make a rich biscuit dough, the same as soda or baking powder biscuit, only adding a little more shortening. Take a piece of dough out on the moulding board, roll out almost as thin as pie crust; then cut into square pieces large enough to cover fruit being used, as an apple, etc. If using apples, put into the middle of each piece two apple halves that have been pared and cored; sprinkle on a spoonful of sugar and a pinch of ground cinnamon, turn the ends of the dough over the apple or other fruit, and lap them tight. Lay the dumplings in a dripping pan well buttered, the smooth side upward. When the pans are filled, put a small piece of butter on the top of each, sprinkle over a large handful of sugar, turn in a cupful of boiling water. Batter should never stick to the knife when it is sent to the table; it will do this when a less than sufficient number of eggs is mixed with it. This is good with all fruits, cherries, lemons, berries, etc. When using a tart fruit, increase the amount of sugar used. When making lemon dumplings, use one-quarter of unpeeled lemon per square of dough to cover. Remove seeds of lemon. Bake at 375° about 45 min.

Mrs. J. Hilary Kelly

Mr. and Mrs. Kelly settled in Duncombe, Iowa, in the 1860's.

Snow Flakes—Grate a large cocoanut into a glass dish and serve with cream, preserves, jellies or jams. 1885*

RAISIN BREAD PUDDING

8 slices white bread
1/4 lb. butter
1/2 C. seedless raisins
2 tsp. cinnamon
4 whole eggs

3 C. milk
1 tsp. vanilla or lemon extract
2/3 C. granulated sugar
Cream to pour on

Wash the seedless raisins and soak in warm water until plump, about 10 minutes. Drain and pat dry. Remove crusts from 8 slices of white bread 1/2 inch thick. Butter generously and cut each into 4 squares. Butter lightly a rectangular baking dish, 10 x 1 1/2". Place 16 squares of bread in the bottom of the dish. Sprinkle with 1 tsp. cinnamon. Beat the eggs. Heat the milk with the sugar in top of a double boiler. Add to eggs. Flavor with vanilla or lemon extract. Strain over the bread. Place the dish in a shallow pan of hot water and bake until set like custard and lightly browned on top or 30 to 40 minutes. Serve hot with pitcher of heavy cream.

Served at the General's Ladies Tasting Tea in 1975.

Mrs. Paul Stubr

SNOW ICE CREAM*

Most important ingredient:

**Heavy snowfall—dry,
well-frozen**

Make a soft custard:

2 eggs	4 C. milk, scalded
1 C. sugar	1 tsp. vanilla
dash of salt	

Combine first 4 ingredients. Cook in top of double boiler over boiling water for 5 minutes, until the mixture coats a spoon, stirring constantly. Cool to room temperature. Add vanilla.

Bring in a jelly-pan full of fresh clean snow. Spoon into a large bowl. Pour custard over snow slowly, while stirring vigorously. Keep adding snow and custard. It will chill and freeze.

This receipt guaranteed to make you look forward to a blizzard.

Mrs. Richard Peterson

CRUMPETS*

Take one quart of dough from the bread at an early hour in the morning; break three eggs, beat them very light; stir them into the dough and gradually add lukewarm water or milk until it is about the consistency of buckwheat cakes; beat it well and let it rise until breakfast time. Have the griddle hot and nicely greased; pour on the batter in small round cakes, and bake a light brown.

The American Housewife Cookbook—1877

ABELEKAGE—(APPLE CAKE)

2 C. bread crumbs	2 T. sugar
½ C. butter	2½ C. unsweetened applesauce
1 C. whipping cream	
Some red currant jelly	

The crumbs can be dried French bread or zwieback.

Brown the crumbs well in a skillet with the butter and sugar.

Place crumbs in layers alternately with applesauce.

Refrigerate until firm enough to cut.

Serve with whipping cream with a **dash** of red currant jelly.

This is Denmark's most popular dessert.

Mrs. Leland Lykke

Mr. and Mrs. Robert L. McIntyre



Cakes

The cakes of this era were marvels of richness and lightness. The General's favorite was a white cake with ground figs and powdered sugar frosting between the layers. For his 80th birthday the local butcher, who had been a cake decorator in Germany baked an "equestrian cake" in the form of the General mounted on his horse.

SPONGE CAKE WITH FILLING

11 egg whites	1 C. cake flour, sifted 6 times
6 egg yolks, beaten	1 tsp. lemon juice
1 tsp. cream of tartar	1 tsp. vanilla
1½ C. sugar, sifted 5 times	

Beat egg whites until they form soft peaks. Sift dry ingredients together and fold in egg whites. Fold in lemon juice and vanilla. Beat egg yolks until creamy and add. Bake in angel food cake pan for 40 min. at 325° and 20 min. at 350°. Cool.

FILLING:

5 egg yolks, beaten	2 tsp. Knox Gelatine
1 C. sugar	½ C. water
1 T. flour	½ pint whipped cream
pinch of salt	1 tsp. vanilla
1½ C. milk	1 tsp. lemon juice

Combine 5 yolks, sugar, flour, salt and milk in top of double boiler and cook until thick. Add the gelatine soaked in ½ C. water. Place in refrigerator until cool but not stiff. Add ½ pt. whipped cream, vanilla and lemon juice. Split cake horizontally once through the middle, spread with cooled filling. Fill hole with filling. If there is any filling left spread on top and sides. Frost with whipped cream or 7 min. frosting. Serves 12.

Mrs. George Lemen, Sr.

Thomas Jefferson High School Alumni

LADY BALTIMORE CAKE

- | | |
|-------------------------|---------------------------|
| $\frac{3}{4}$ C. butter | 1 tsp. lemon extract |
| 2 C. sugar | 3 C. flour |
| $\frac{1}{2}$ C. milk | 3 tsp. baking powder |
| $\frac{1}{2}$ C. water | 6 egg whites, well beaten |

Cream butter and beat in sugar gradually. Sift together flour and baking powder 3 times; add to butter and sugar alternately with milk and water and flavoring. Add egg whites. Bake in 3 layers and use following icing:

- | | |
|-----------------------|--------------|
| 3 C. granulated sugar | 3 egg whites |
| 1 C. boiling water | |

Stir sugar and water until dissolved, then boil without stirring until syrup threads, pour upon egg whites beaten well, beating all the time. Continue beating until icing is cold. Reserve approximately $\frac{1}{3}$ of the frosting for the filling between layers. To this mixture add 1 C. chopped raisins, 1 C. walnuts, chopped, $\frac{1}{2}$ C. figs and 2 T. lemon juice. Spread filling between layers and frost with remaining icing.

This is the cake my mother always made for an extra special occasion.

Mrs. Donald Storjohann, Minden, Iowa

OATMEAL CAKE

Pour: $\frac{1}{4}$ C. boiling water over 1 C. oatmeal and let stand til cool.

Cream:

- | | |
|--------------------------------------|------------------|
| $\frac{1}{2}$ C. butter or margarine | 1 C. white sugar |
| 1 C. brown sugar | |

Add:

- | | |
|--------|-----------------------------|
| 2 eggs | $1\frac{1}{2}$ tsp. vanilla |
|--------|-----------------------------|

Sift together:

- | | |
|-------------------------|------------------------------|
| $1\frac{1}{3}$ C. flour | 1 tsp. soda |
| 1 tsp. salt | $1\frac{1}{2}$ tsp. cinnamon |

Combine with sugar mixture.

Add oatmeal, $\frac{1}{2}$ C. chopped nuts and $\frac{1}{2}$ C. raisins.

Bake at 350° 30-45 minutes in 10 x 13 inch pan.

Top with:

- | | |
|---------------------------------------|------------------------------|
| 6 T. butter | $\frac{1}{2}$ C. brown sugar |
| $\frac{1}{4}$ C. milk (may be canned) | $\frac{1}{2}$ tsp. vanilla |
| $\frac{1}{2}$ C. angel flake coconut | $\frac{1}{2}$ C. nuts |

Melt butter, add other ingredients.

Spread on cake while hot and return to oven for a few minutes.

Mrs. Marilla Whittleman, Alton, Illinois
Mrs. James Gamble

GRANDMOTHER'S SPICE CAKE

- | | |
|------------------------------------|-----------------------------|
| 1 C. sour milk | 3 tsp. baking powder |
| 3 eggs | $\frac{1}{2}$ tsp. salt |
| 1 C. sugar | $\frac{1}{4}$ tsp. nutmeg |
| $\frac{1}{4}$ C. melted shortening | $\frac{1}{4}$ tsp. cloves |
| $\frac{3}{4}$ C. raisins | $\frac{1}{4}$ tsp. cinnamon |
| $\frac{1}{2}$ C. nut meats | 1 C. flour |
| 1 tsp. baking soda | |

Beat eggs, add sour milk. Sift sugar, soda, baking powder, salt and spices with flour. Add to egg mixture and beat well while adding the shortening. Fold in nuts and raisins. Bake in two large layer pans at 350° for 25 to 30 minutes, or a 9 x 13 pan for 35 to 40 minutes. Cool and frost.

This receipt is from Grandmother Korb's file (My Father's Grandmother). They came to America in 1845. In 1870, they came to Kansas in a covered wagon pulled by one ox and one horse. Grandpa Korb was afraid of horses and walked all the way. His parents Frederick and Katherina Korb died on the trail.

Mrs. Vernon E. Dalton, Omaha, Nebraska

RED VELVET CAKE

- | | |
|---|-------------------------|
| $\frac{1}{2}$ C. shortening | 2 eggs |
| 2 oz. bottle red food coloring ($\frac{1}{4}$ cup) | $1\frac{1}{2}$ C. sugar |
| 1 C. buttermilk | 2 T. (heaping) cocoa |
| 1 tsp. vanilla | $2\frac{1}{4}$ C. flour |
| 1 tsp. soda | 1 tsp. salt |
| | 1 tsp. vinegar |

Cream shortening, sugar and eggs. Make a paste of food coloring and cocoa. Add to creamed mixture. Add buttermilk alternately with sifted flour and salt. Add vanilla. Add soda to vinegar but hold over bowl as it foams, then add the soda and vinegar, blending instead of beating. Bake 24-30 minutes at 350° in two 8" greased and floured layer pans. Do not attempt to use any other size pan. Cake must have frosting between layers to be moist. Cool and split each layer in half.

Frost with:

- | | |
|--------------------------|----------------|
| 3 T. flour | 1 C. milk |
| 1 C. sugar (granulated) | 1 tsp. vanilla |
| 1 C. margarine or butter | |

Cook flour and milk until very thick, stirring constantly. Cool. Cream sugar and butter plus vanilla, until very fluffy. Add to first cooled mixture. Mix until well blended (should be consistency of whipped cream). Frost between layers, top and side of cake.

Mrs. Maynard Skarka, Sr.

FRESH ORANGE CAKE

Sift together into large bowl:

2¼ C. cake flour 1 tsp. salt
1½ C. sugar ¼ tsp. soda
2 tsp. baking powder

Add ½ C. shortening (Use soft butter, margarine or Crisco). Add ¾ C. of milk mixed with ¼ C. orange juice. (This should be added in two portions beating 2 minutes after each addition).

Use greased 9 x 12 cake pan. Bake 350° for 35-40 min.

FRESH ORANGE FROSTING

Melt ½ C. shortening (use part butter)

Take from heat and add:

2½ T. flour ½ C. milk
¼ tsp. salt

Return to heat and bring to boil—stirring constantly. Cook for 1 minute. When cool add 3 C. sifted powdered sugar. Beat well. Add 1½ tsp. vanilla and finely chopped nuts. (You may substitute ¼ C. orange juice and ¼ C. milk for the liquid and omit the vanilla.)

Mrs. Leon C. Hills

This receipt is from Mrs. Leon C. Hills, Sr., wife of Rev. Dr. Leon C. Hills, pastor of Grace Presbyterian Church from 1935 to 1946. As they moved about in their ministry she collected receipts from the best cooks of each congregation.

SMALL ORANGE JEWELS

⅓ C. butter 1 orange
¾ C. sugar 1½ C. flour
2 eggs, separated 2 tsp. baking powder
½ C. milk ¼ tsp. salt

Grate rind of orange, use ½ in batter and ½ in frosting. Use juice in same manner.

Beat egg whites and fold into batter. Bake in tiny cup cake pans. Ice with butter icing.

Allow cakes to stand 5 minutes before removing from pans. Grease pans even teflon. Bake at 325° for 12-15 minutes.

Makes 4 dozen or more.

ICING:

1½ C. confectioners sugar Grated rind and juice
3 T. melted butter of ½ orange

Mrs. Lloyd Berg

BANANA CAKE WITH CREAMY NUT FILLING

¾ C. shortening ½ tsp. salt
1½ C. sugar 2 C. sifted cake flour
1 C. mashed banana 1 tsp. soda
½ C. buttermilk 1 tsp. baking powder
1 tsp. vanilla ½ C. chopped pecans
2 eggs 1 C. flaked coconut

Cream together shortening and sugar until fluffy. Add eggs; beat 2 minutes at medium speed. Add mashed bananas. Beat 2 minutes. Sift together dry ingredients. Add to creamed mixture along with buttermilk and vanilla. Beat 2 minutes. Stir in nuts.

Turn into 2 greased and floured 9" layer pans. Sprinkle ½ C. coconut on each layer. Bake in moderate (375°) oven 25-30 minutes. Remove from pans. Cool layers, coconut side up on rack.

Place 1st layer, coconut side down and spread on filling. Top with second layer, coconut side up. Swirl snow white frosting around side and 1" around top edge leaving center unfrosted.

CREAMY NUT FILLING:

Combine ½ C. sugar, 2 T. flour, ½ C. cream and 2 T. butter in heavy saucepan. Cook until thickened. Add ½ C. chopped pecans, ¼ tsp. salt and 1 tsp. vanilla. Cool.

SNOW WHITE FROSTING:

Cream together 1 egg white, ¼ C. shortening, ¼ C. butter, ½ tsp. coconut extract and ½ tsp. vanilla until well blended. Gradually add 2 C. sifted confectioners sugar, beating until light and fluffy. Would also be good with a lemon butter frosting.

Mrs. James L. Knott

POTATO CAKE—IOWA 1880

2 C. sugar 2 C. flour
1 C. butter 1 tsp. baking powder
4 eggs 1 C. chopped nuts
1 C. mashed potato 1 tsp. each cinnamon, cloves,
½ C. milk nutmeg, allspice, lemon
½ C. melted choc. (4 squares) extract and vanilla

Cream sugar and butter well, add beaten eggs. Add chocolate and potatoes. Mixing well alternate milk and sifted flour with baking powder and spices. Add extracts and nuts. Bake in three layers at 350° for 30-35 minutes.

Frost with 2 C. powdered sugar, ¼ C. butter; 4 tsp. cocoa, 2 T. black coffee, and 2 tsp. vanilla. Serves 16.

Mrs. William K. Stoufer

APPLESAUCE CAKE

- | | |
|---|-------------------------|
| 1 C. sugar | 1 pinch salt (1/4 tsp.) |
| 1/2 C. lard (margarine or shortening may be used) | 2 C. flour |
| 1 1/2 C. applesauce | 1 tsp. cinnamon |
| 1 C. raisins | 1 tsp. cloves |
| | 2 tsp. baking soda |

Mix well and bake thoroughly.

Suggested method:

Sift flour, salt, cinnamon, cloves and baking soda together. Cream sugar and shortening well, stir in raisins and applesauce. Bake in a 9 x 13 greased and floured pan at 350° F. until cake springs back, or toothpick inserted in center comes out clean. Frost with butter icing or serve warm with whipped cream.

Mary Reed LaRue

This receipt for Apple Sauce Cake was baked in the 1840's and is used in our family at the present time. My grandmother was born in 1850 in Kanesville, now Council Bluffs, and her mother had baked this cake all her married years. She received the receipt from her mother, so it is difficult to arrive at an exact date. It was either late 1700 or early 1800. My grandmother, Mary Reed was born in a two story log cabin built on the hill above Washington Avenue School and the new Telephone Bldg. It was the first two story log cabin in Kanesville. A window sill in a log cabin was a wide board. Great Grandmother Reed used to bake this cake and place it on the window sill to cool. The spicy apple fragrance wafted on the fall air and the Indians would come down from the bluffs, drawn by that delicious aroma. One day, they reached the cake before Great Grandmother did. They dove into the cake with their hands, eating the whole thing. There were four Indians on this occasion. After eating the cake, they entered an outside cave of the Reeds, eating great quantities of kraut in large stone jars and "fried down" meat which Great Grandmother Reed had preserved in the custom of that time by placing in large stone crocks and weighting down with large plates on top.

My grandmother used to tell us how Kanesville appeared in those days. There was a "Red Light Saloon" where the First Methodist Church now stands. Further down the dirt street was the Ogden House, Neumeyer Hotel and stables. Also there was our artesian well where all the farmers coming to town stopped and watered their horses. There was a large stable and livery barn where the Bennett Bldg. now stands. Horses were stabled on the first floor stalls. Buggies and wagons were taken to the second and third floors by means of a man-powered elevator. A large trading post was located on the site of Beno's and the First National Bank. It was reputed to be the finest this side of Chicago. A few hundred yards west of the trading post was the Missouri River, the site of the present Post Office.

Mrs. Henry Booton

LEMON SAUCE

Beat 1 egg until frothy.

Add 1 C. confectioners sugar

Beat until smooth.

Add 3 T. melted butter and 2 T. lemon juice.

Mrs. Homer Robnett

VANILLA-ALMOND CAKE

This receipt was in the World Herald newspaper some years ago. It was served to President Lincoln while visiting Council Bluffs. Here is a modern adaptation.

- | | |
|--------------------------------------|-------------------------|
| 3 C. sifted all-purpose flour | 2 tsp. vanilla |
| 3 tsp. baking powder | 1/2 tsp. almond extract |
| 1/2 tsp. salt | 6 egg whites, unbeaten |
| 2/3 C. butter or margarine, softened | 1 C. milk |
| 1 3/4 C. sugar | 1/3 C. hot water |

Sift first three ingredients together and set aside. Stir butter till fluffy and gradually blend in sugar. Stir in vanilla and almond extracts. Beat in egg whites, one at a time.

Add sifted flour mixture alternately with milk. Blend in hot water. Turn into three well greased and lightly floured nine inch layer cake pans. Bake in preheated moderate oven (375°) 25 minutes or till done.

Cool 10 minutes in pans. Turn out on wire rack. When cool, spread chocolate frosting between layers and over top and sides.

FROSTING:

- | | |
|---------------------------------|----------------------------------|
| 1/4 pound marshmallows | 1/4 C. milk |
| 2 squares unsweetened chocolate | 4 C. sifted confectioner's sugar |
| 2 T. light corn syrup | 2 tsp. vanilla |
| 1/4 C. butter | 1/8 tsp. salt |

Combine first four ingredients in top part of double boiler. Cook over hot water until marshmallows and chocolate are melted. Blend milk and sugar together, add chocolate mixture, vanilla extract and salt. Mix till smooth.

This cake is excellent, although on the heavy side.

Mrs. Earl Green

MINNEHAHA CAKE (1910)*

1 1/2 cups sugar and 1/2 cup butter stirred to a cream. Whites of 6 eggs or 3 whole ones. 2 tsp. cream of tartar stirred in 2 cups sifted flour. 1 tsp. soda in 1/2 cup sweet milk. Bake in 3 layers.

Filling: 1 cup sugar and a little water boiled together till it is brittle when dropped in cold water. Then remove from stove and stir quickly into the well beaten white of an egg. Add a cup of stoned raisins chopped fine and a cup of chopped hickory nut meats and place between layers and over top. A universal favorite.

Mrs. Mary Griffin, Dow City, Iowa

CHOCOLATE BUTTERMILK CAKE

- | | |
|-------------------|--------------------|
| 2 C. sugar | 1 tsp. cinnamon |
| 2 sticks butter | 2 eggs |
| 1 tsp. soda | 1/4 tsp. salt |
| 1 tsp. vanilla | 4 heaping T. cocoa |
| 1/2 C. buttermilk | 1 C. water |
| 2 C. flour | |

Melt shortening, cocoa and water, bring to a rapid boil and pour over sugar, cinnamon and flour mixture.

Mix well.

Add 2 beaten eggs, buttermilk, soda and vanilla.

Mix.

Pour in greased 16" x 11" sheet cake pan.

Bake 25 minutes at 350°.

While cake is baking make icing:

- | | |
|--------------------|------------------------|
| 1 stick butter | 1 tsp. vanilla |
| 4 heaping T. cocoa | 1 pound powdered sugar |
| 6 T. milk | 1 C. nuts, chopped |

Bring butter, milk and cocoa to a boil. Add powdered sugar and beat with electric mixer until smooth. Add nuts and vanilla. Spread on cake while warm. Makes 24 servings.

*Mrs. Lloyd Smith
Mrs. Matthew Walsh*

CHOCOLATE ICE BOX CAKE

- | | |
|------------------------------|---------------------|
| 3/4 lb. vanilla wafers | 1/2 C. butter |
| 1 bar German sweet chocolate | 1 C. whipping cream |
| 1 1/2 C. powdered sugar | 4 eggs |
| 1/4 C. granulated sugar | 1 C. nuts |

Roll wafers to medium fine crumbs. Separate eggs. Melt chocolate—cool. Cream sugar and butter, add egg yolks, beaten, and melted chocolate. Beat egg whites stiff and fold into creamed mixture. Beat cream to soft peaks and fold into chocolate mixture. Lightly butter 9 1/2 x 9 1/2 pan. Layer crumbs and chocolate alternately, beginning and ending with crumbs. Reserve a small bit of whipped cream for dot of topping on each serving. Add a maraschino cherry to each if desired. Chill 12 hours. Spoon into sherbet glasses—this will not be firm enough to cut into squares.

Mrs. Fred Dahl

When the Dahl children returned home to visit, they always requested this family favorite.

CARROT CAKE

Combine and beat well:

- | | |
|--------------------------------|---|
| 2 C. sugar | 1 C. cooking oil (buttery Wesson is good) |
| 3 eggs | 2 C. shredded carrots |
| 1 C. crushed pineapple w/juice | |

Add 1 tsp. vanilla.

Add gradually and beat 3-4 minutes.

- | | |
|----------------------------|-----------------------|
| 2 1/2 C. flour sifted with | 1/2 tsp. salt |
| 2 tsp. soda | 1 tsp. nutmeg |
| 1 tsp. cinnamon | 1 C. shredded coconut |

Add coconut and mix well.

Bake in well oiled and floured 9 x 13 pan at 325° for 45-60 minutes. May also be baked in large Bundt pan.

Ice with:

Mix:

- | | |
|---------------------------|--------------------|
| 1 3 oz. pkg. cream cheese | 1/4 C. soft butter |
|---------------------------|--------------------|

Enough milk and powdered sugar to make amount necessary to ice cake. Add 1 tsp. vanilla.

Mrs. Arthur Bartel

ORANGE CHIFFON CAKE

Sift into mixing bowl:

- | | |
|-------------------------------|----------------|
| 2 1/4 C. sifted cake flour or | 1 1/2 C. sugar |
| 2 C. flour | 1 tsp. salt |
| 3 tsp. baking powder | |

Make a "well" in flour mixture and add in order:

- | | |
|---------------------|---------------------------|
| 1/2 C. salad oil | 6 or 7 unbeaten egg yolks |
| 3/4 C. orange juice | 3 T. grated orange rind |

Measure into large bowl:

- | | |
|-----------------|--------------------------|
| 1 C. egg whites | 1/2 tsp. cream of tartar |
|-----------------|--------------------------|

Whip together until whites form very stiff peaks.

Pour egg yolk mixture gradually over whites and fold in with rubber scraper just until blended.

Pour into ungreased 10" tube pan or 13 x 9 inch oblong pan.

Bake tube at 325° for 55 minutes then 350° for 10 to 15 minutes.

Bake 13 x 9 at 350° for 45 to 50 minutes.

Invert tube pan on pop bottle. Cool. Loosen with knife.

Mrs. Lloyd Berg

NUT CAKE

- | | |
|-----------------------------------|-------------------|
| 1 C. sugar | 1 C. nutmeats |
| 1/2 C. melted butter or margarine | 2 C. flour |
| 1 well beaten egg | 1 tsp. salt |
| 1 C. of unsweetened applesauce | 1/2 tsp. cinnamon |
| 1 tsp. soda | 1/2 tsp. cloves |
| 1 C. raisins | 1/2 tsp. allspice |
| | 1 tsp. vanilla |

Add sugar to melted butter—then beat in egg. Add vanilla. Stir soda into applesauce. In sifter place flour, salt, spices. Add applesauce and flour mixtures alternately to the sugar-butter mixture. Fold in raisins and nuts.

Bake in 350° oven—35 minutes. This makes a cake for a 9 or 10" square pan. The receipt doubled makes an angel-food pan round cake. If the receipt is doubled bake longer.

Miss Mary DeVol

The DeVol Family were early settlers of Council Bluffs and operated a large hardware store at the turn of the century. Mary was a lifelong resident and noted for her cooking and hospitality.

In sending flowers to a distance, place their stems in raw potatoes.

RAW APPLE CAKE

- | | |
|-------------------------|-------------------------------|
| 1/2 C. margarine | 1 C. granulated sugar |
| 1/2 C. brown sugar | 2 C. flour |
| 1 C. milk or buttermilk | 2 eggs |
| Pinch of salt | 1 tsp. cinnamon |
| 1 tsp. soda | 1/2 tsp. nutmeg |
| 1/2 tsp. baking powder | 2 C. raw apples, chopped fine |

Cream together the margarine and brown sugar. Add milk, salt, soda, baking powder, sugar, flour, eggs, cinnamon and nutmeg and beat well. Fold in the raw apples. Place in greased 9 x 13 pan. Add topping. Bake 40 to 50 minutes at 350°.

TOPPING:

- | | |
|--------------------|----------------------|
| 1/2 C. brown sugar | 1/2 C. nuts, chopped |
| 1/2 tsp. cinnamon | |

This is a moist cake, good at "coffee break" or as a dessert.

Mrs. Robert Lookabill

MARIE'S WHITE CAKE

- | | |
|---------------------|----------------------|
| 1/2 C. butter | 3 tsp. baking powder |
| 1 1/2 C. sugar | 1 C. milk |
| 2 1/2 C. cake flour | 4 eggs (whites) |
| 1/2 tsp. salt | 1 tsp. vanilla |

Cream shortening and sugar. Mix dry ingredients and alternate with milk. Add vanilla. Fold in beaten egg whites. Bake one-half hour at 350°.

FROSTING

- | | |
|--------------------------|-----------------------|
| 1 C. granulated sugar | 2 T. white corn syrup |
| 1/4 tsp. salt | 3 T. water |
| 1/2 tsp. cream of tartar | 1 tsp. vanilla |
| 2 unbeaten egg whites | |

Put all ingredients except vanilla in top of double boiler. Cook over medium heat beating all the time until spread consistency. Add vanilla. Top frosted cake with angel flake or shredded coconut.

Mrs. William R. Sieck

PIONEER SPONGE CAKE*

- | | |
|------------------|--------------------------|
| 6 eggs | 1 C. white flour, sifted |
| 1 C. white sugar | 1 tsp. lemon flavoring |

Separate eggs. Beat whites until stiff and slowly add 1/2 C. of the sugar. Beat yolks till thick; beat in other 1/2 C. of sugar. Fold these two mixtures together, fold in flour. Pour into angel food pan. Bake at 325°-350° until done, about 1/2 hour. Invert pan.

Mrs. Marvin G. Brotherson

HICKORY NUT CAKE

- | | |
|-----------------|-----------------------------------|
| 1 C. sugar | 2 C. flour |
| 1/2 C. butter | 1/4 tsp. nutmeg |
| 2 eggs | 1 C. hickory nuts, chopped finely |
| 1 C. buttermilk | |
| 1 tsp. soda | |

Cream first two ingredients together. Add beaten eggs. Combine soda and buttermilk; also combine flour and nutmeg and add alternately with buttermilk to creamed mixture. Add nut meats last. (Walnuts may be substituted for the hickory nuts).

Bake at 350° 35-40 minutes. Make 1 1/2 recipe for loaf pan or sheet cake.

This is very good and different.

*Mrs. Rod Pearson
Mrs. Mabel Haney, Vero Beach, Florida*

RUSSIAN SAUCE

- | | | | |
|-----|-----------------------------|-----|-----------------------|
| 3 | eggs | 1/2 | pt. whipped cream |
| 1 | C. sugar | 1/2 | C. almonds, blanched, |
| 1/3 | C. orange juice, (1 orange) | | chopped, toasted or |
| 2 | tsp. grated orange rind | | Angel Flake Coconut |

Beat 3 egg yolks until thick and lemon colored. Blend in 1 C. sugar, 1/3 C. orange juice, 2 tsp. grated orange rind. Cook over hot water, stirring constantly, until mixture thickens (about 15 minutes). Cool.

Fold in 1/2 pint whipped cream and 1/2 C. blanched, chopped, toasted almonds or Angel Flake Coconut. Serve on wedges of orange chiffon cake or sponge cake.

Mrs. Lloyd Berg

Eggs—To determine the exact age of eggs, dissolve about four ounces of common salt in a quart of pure water and then immerse the egg. If it be only a day or so old, it will sink to the bottom of the vessel, but if it be three days old it will float in the liquid; if more than five, it comes to the surface and rises above in proportion to its increased age. 1885

RHUBARB CAKE

- | | | | |
|-------|----------------|-------|--------------------------|
| 1 1/2 | C. brown sugar | 1 | egg, beaten |
| 1/2 | C. butter | 1 | C. buttermilk or regular |
| 1 | tsp. soda | | milk |
| 1 | tsp. vanilla | 1/2 | tsp. salt |
| 2 | C. flour | 1 1/2 | C. finely cut rhubarb |

Cream sugar, butter, eggs and vanilla. Sift together soda, salt, and flour. Add alternately with milk to the creamed mixture. Fold in rhubarb. Pour into greased 9 x 13 pan.

Spread with topping:

- | | | | |
|-----|-------------------|-----|---------------|
| 1/2 | C. white sugar | 1/2 | tsp. cinnamon |
| 1/4 | C. chopped pecans | | |

Bake at 350° for 45 minutes.

Mrs. Doris E. Chatfield, Omaha, Nebraska

Dr. and Mrs. Irving J. Hanssmann



Pies

Pastry had to be "short" enough to crumble and lard was the ingredient to guarantee it. Various pies were served, lemon and creams. Canned fruit was served often. Figs were a special favorite. General Dodge had cases of figs, keeping them upstairs and downstairs.

RHUBARB CREAM PIE

Pie crust (makes double crust).

Sift together:

- | | | | |
|---|----------|-----|-----------|
| 2 | C. flour | 1/4 | tsp. salt |
|---|----------|-----|-----------|

Cut in:

- 1 C. shortening

Break 1 egg in measuring cup and fill with water to make 1/2 C. Add 1 tsp. vinegar. Mix and add to flour mixture stirring together to make a smooth ball. Divide into 2 parts. Form one part in pie pan.

FILLING:

- | | | | |
|---|----------------------------|---|----------|
| 3 | C. raw rhubarb, finely cut | 2 | T. flour |
| 2 | eggs, beaten | 1 | C. sugar |

Spread rhubarb over bottom crust. Combine eggs, sugar and flour and pour over rhubarb.

Cover with second crust. Bake in 375° oven for 20 minutes, reduce heat to 350°. Bake until bubbly and fruit is done, about 20-30 minutes longer.

Minnie Borman

Mrs. Borman is Rodney Borman's grandmother. Her parents came to America from Germany in the 1800's. This pie recipe is similar to one her mother served her family in Germany.

Northern Natural Gas Company, Omaha

ORANGE MERINGUE PIE

Bake a one-crust pie shell.

FILLING:

1½ C. orange juice (strained) 3 egg yolks
1 C. granulated sugar 2 T. orange rind
3½ T. cornstarch 1 T. butter
⅛ tsp. salt

In a double boiler combine sugar, cornstarch and salt, mixing them well, and add the orange juice. Cook until smooth and fairly thick. Beat yolks slightly and mix a little of the hot liquid with them, then add them to the mixture in the double boiler and cook about 5 minutes, stirring now and then. Add butter and rind. Chill (covered) before placing in cooled pie shell.

MERINGUE:

3 egg whites 3 T. granulated sugar

Beat egg whites until stiff. Gradually add the sugar, beating after each addition.

Put the chilled orange filling in the pie shell and spread the meringue on top, making certain to touch all around the pastry edges. This keeps the meringue from shrinking. Now sift approximately 1 T. of sugar over the top of the meringue. (This procedure will enable you to cut the meringue without it sticking to the knife when serving).

Place oven grate high in the oven, and heat oven to very hot. Place pie on this shelf and bake until meringue is a light golden brown. This will take only 2 or 3 minutes and should be watched very carefully. The meringue will be cooked by the reflected heat of the oven—which is all that is necessary as the pie shell and filling are completely cooked.

Orange Pie has been a favorite in our family for many, many years. One day I recall writing out a menu I planned for guests, but couldn't decide on a dessert so had ended with "Dessert—???" In the morning I hurried to the kitchen and found a masculine hand had crossed out the question mark and substituted "Orange Pie!"

Mrs. Irving J. Hanssmann

Bad Smells—Articles of clothing, or of any other character, which have become impregnated with bad smelling substances, will be freed from them by burying for a day or two in the ground. Wrap up tightly before burying. 1885

FRESH STRAWBERRY PIE

1 9" baked pie shell
3 boxes fresh strawberries—washed, hulled, halved and sugared to taste about ½ to ¾ C.

Place strawberries in collander to drain with sauce pan underneath to catch all liquid. Let strawberries drain about 1 hour.

Put drained liquid in measuring cup—if necessary, add enough water to make ¾ C. liquid.

In sauce pan combine:

3 T. sugar
3 T. cornstarch
1 T. lemon juice
Red food coloring to make it a bright red

Gradually add reserved liquid to mixture and using low heat, cook, stirring constantly until sauce is thick. Add thickened sauce to drained strawberries and pour into baked pie shell.

Refrigerate for at least 2 hours before serving. Beautiful and oh so delicious!

Mrs. John C. Barnhart, Omaha, Nebraska

Stains on spoons may be removed by rubbing with a little salt, or washing in potato water.

CHERRY PIE

CRUST:

2 C. flour ¾ C. shortening
1 tsp. salt

Sift flour and salt together. Cut in shortening with pastry blender. Add enough water to form into balls. Divide into 2 portions and roll out.

FILLING:

4 C. pitted cherries ½ C. cherry juice
1½ C. sugar 5 tsp. cornstarch
1 tsp. butter ⅛ tsp. almond flavoring

Combine sugar and ¼ C. cherry juice and bring to boiling. Mix rest of juice with cornstarch and stir into hot mixture. Cook a few minutes.

Remove from heat and add butter and almond flavoring.

Add cherries just before you pour filling into crust.

Won 1st prize in 4-H cherry pie contest.

Mrs. Donald Storjohann, Minden, Iowa

LEMON MERINGUE PIE

Pastry for one crust pie 2 C. hot water
1 1/3 C. sugar 3 egg yolks, beaten
1/2 tsp. salt 2 T. butter
1/4 C. flour 2 tsp. grated lemon rind
3 T. cornstarch 1/2 C. lemon juice

MERINGUE:

3 egg whites 6 T. sugar
1 tsp. lemon juice

In saucepan, mix first 4 ingredients; gradually stir in hot water. Quickly bring to boiling, stirring constantly. Reduce heat; continue cooking and stirring for at least 5 minutes. Stir a small amount into hot mixture and cook another 2 minutes, stirring constantly. Add butter, lemon peel, and the juice. Cool ten minutes and pour into cooled pastry shell.

For meringue, beat egg whites with 1 tsp. lemon juice to soft peaks. Gradually add 6 T. sugar, beating till stiff peaks form and sugar has dissolved. Spread over filling and bake in hot (375°) oven for 8 minutes. Watch carefully.

Mrs. Donald Storjohann, Minden, Iowa

SHOPPY HOUSE LEMON CUSTARD PIE

3 C. warm milk 2 T. butter
4 eggs 1/2 C. sugar and 1 tsp. flour
pinch of salt 1 tsp. lemon extract
dash of nutmeg

Melt butter in milk. Beat eggs slightly. Mix in all other ingredients. Bake in standard unbaked pie crust. Bake in 425° oven 25 minutes.

Alice Silsby, Aurora, Maine

LEMON CHESS PIE

2 C. sugar 1/4 C. butter, melted
1 T. flour 1/4 C. milk
1 T. cornmeal 4 T. grated lemon peel
4 eggs 1/4 C. lemon juice

Combine sugar, flour and cornmeal in large bowl. Toss lightly with fork to mix. Add eggs, butter, milk, lemon peel and lemon juice. Beat with rotary or electric beater until smooth and thoroughly blended. Pour into **unbaked** pie shell. Bake in moderate oven (375°) 35 to 45 minutes or until top is golden brown. Cut pie while warm.

Mrs. W. D. Cairney

LEMON CHIFFON PIE

Sprinkle 1 envelope plain Knox gelatin over 1/4 C. cold water. Cook in top of double boiler:

4 egg yolks (reserve whites), 1/2 C. lemon juice
beaten 1/2 tsp. salt
1 C. sugar

Stir until thick as custard. Add gelatin mixture and 1 T. grated lemon rind. Stir until gelatin is dissolved. Cool.

Beat egg whites, adding 1/2 C. sugar gradually. Fold custard into egg whites. Fill 1 9" baked pie shell. Cover with thin layer of whipped cream or cool whip.

Men like this tart tasting dessert.

Mrs. Lloyd Berg

APRICOT PIE

1 stick butter 12 oz. flour
8 oz. sugar 3 (29 oz.) cans unpeeled
4 egg yolks apricot halves drained

Mix butter, yolks, sugar and flour to make dough ball. Refrigerate for about 2 hours. Pat dough on the bottom and sides of the well greased pan with fingers. Do not roll. Arrange apricots in crust overlapping them, (they should be crowded as they shrink when cooking). Cook for about 40 minutes (or until dough is golden brown) in a 350° oven.

It is a good idea to put the pie on a cookie sheet to avoid having the juice of the apricots running all over the oven.

Note: Please do not make this recipe without the french fluted spring form pie pan. 10 or 11 inches.

This makes an elegant dessert with eye appeal.

Mrs. Hormoz Rassekh

SODA CRACKER PIE

3 egg whites 1 tsp. vanilla
1 C. sugar 3/4 C. chopped nuts
15 saltines 1/2 C. chopped dates (optional)
1 tsp. baking powder 1/2 pint whipping cream

Beat egg whites with baking powder until frothy. Add sugar very slowly and continue beating until stiff and dry. Add vanilla. Crumble crackers, medium fine, and add to mixture along with nuts. Dates may be added also. Put in 8" pie pan. Bake at 325° for 45 minutes. Cool. Top with 1/2 pint cream whipped. Chill 2 hours or longer. Always a delight to serve.

Mrs. Lloyd Berg

PECAN TARTS

Mix:

½ C. butter ½ C. sugar

Stir in:

2 eggs 2 C. sifted flour
1 tsp. almond extract

Press into tiny tart shells or muffin cups. Bake 400° for 8 to 10 minutes.

Bring to boil:

½ C. butter 1 C. confectioners sugar
⅓ C. dark corn syrup

Stir in 1 cup chopped pecans. Spoon into shells. Top with pecan halves. Bake at 350° for 5 minutes. Makes 4 dozen.

Mrs. Ernest McKinley

On the hillside behind the house was an orchard. There were cherry trees, apple trees and a peach tree which bore good peaches. Some of the apples were Northwestern Greenings. The General loved fruit. He had smudge pots put out if the temperature dropped. The fruit was picked and packed in barrels. He enjoyed baked apples.

PECAN TASSIES

Pastry shells: 2 3 oz. packages cream cheese
2 sticks margarine 2 C. flour

Blend together thoroughly.

Break off pieces of pastry and press into very small pastry shell pans.

Make filling of:

2 eggs, beaten dash of salt
½ C. brown sugar 1 tsp. vanilla
2 T. melted butter

Grate 1 C. pecans. Put a little on the bottom of each tart, then filling on top. Bake at 350° for 15 minutes. Reduce to 250° and bake 10 minutes.

You can also use the shells for fruit or cream fillings or sea food canapes.

Mrs. Leland Lykke

MACADAMIA CREAM CRUNCH PIE

1 envelope unflavored gelatin 1 C. whipping cream
¼ C. cold water Macadamia Crunch candy
3 eggs separated (see receipt below)
½ C. sugar 1 9" pie shell, baked and
1 T. rum cooled
1 tsp. vanilla

Mix gelatin with water and let stand 5 minutes until softened. Dissolve over hot water. Beat egg whites until stiff, gradually beat in ¼ C. sugar until whites hold sharp, distinct peaks. With the same beater, whip egg yolks with remaining ¼ C. sugar until thick. Add gelatin, rum and vanilla. Pour into bowl with the whites. Again with same beater, whip ½ C. cream until stiff. Fold cream, ¾ C. of the candy and egg yolks and whites smoothly together. Pour into pie shell. Chill until firm, about 3 hours. Whip remaining cream and spread gently over pie. Sprinkle evenly with rest of candy. Cover loosely and chill.

CRUNCH CANDY:

½ C. sugar ¾ C. salted Macadamia nuts
¼ C. water ¼ tsp. soda
2 T. butter

In small deep saucepan stir together sugar, water and butter. Boil over high heat, stirring occasionally, until temperature reaches 280°. Have salted nuts mixed with baking soda ready. Add to syrup when it reaches the 280°. Remove **at once** from heat. Stir until blended. Then **quickly** spread onto buttered baking sheet with spoon. Let cool. Crush coarsely and store.

Absolutely delicious!

Mrs. Duane Warden

FRENCH SILK PIE

¼ lb. butter Baked 8" pie shell
¾ C. sugar 1 tsp. vanilla
1 square melted unsweetened 2 eggs
chocolate Whipping cream

Beat butter until fluffy.
Add sugar and continue beating.
Add chocolate and vanilla and continue beating.
Drop in eggs, one at a time, beating for 3 minutes after each egg.
Pour in baked pie shell, refrigerate.
Top with sweetened whipped cream.
Decorate with chocolate curls. Serves 6.
Melts in your mouth.

Mrs. David Lemen

RAISIN CREAM PIE

- | | | | |
|-----|----------------|---|--------------------------|
| 4 | eggs separated | 1 | C. cream (sweet or sour) |
| 2 | T. flour | 1 | C. raisins |
| 1 | C. flour | 1 | baked pie shell |
| 1/4 | tsp. cloves | | |

Mix flour, granulated sugar and cloves together. Beat egg yolks until lemon colored, adding sugar mixture slowly. Add cream and mix just until blended. Add raisins to mixture and cook all in a double boiler till thick. Pour into baked pie shell. Top with meringue.

MERINGUE:

- | | | | |
|-----|-------------------|-----|--------------|
| 1 | T. cornstarch | 1/8 | tsp. salt |
| 1/2 | C. water | 1 | tsp. vanilla |
| 8 | T. powdered sugar | 4 | egg whites |

Mix cornstarch in water in small sauce pan, cook, stirring until thick. Cool. Beat egg whites until lightly standing, then add the powdered sugar gradually, beating until stiff. Fold in cooled cornstarch, adding salt and vanilla. Spread on pie and bake at 325° for 20 minutes.

Mrs. Harold L. Beckner, Valentine, Nebraska

No sloven can make good butter. The one thing to be kept in mind, morning, noon and night, is neatness, neatness, neatness. 1885

CREME DE MENTHE PIE OR PARFAIT

- | | | | |
|---|---------------------------|---|------------------------|
| 3 | C. miniature marshmallows | 1 | C. whipped heavy cream |
| 1 | C. green creme de menthe | | |

Melt marshmallows in Creme de Menthe in top of double boiler. Stir until marshmallows have completely melted. Cool until mixture begins to reconstitute—about 1 hour. Fold gently into whipped cream.

PIE:

Prepare 9 in. pie crust (Oreo cookies crushed). Cover bottom crust with vanilla ice cream. Pour Creme de Menthe mixture over ice cream and dribble chocolate syrup over top. Place in freezer until ready to serve.

PARFAIT:

In bottom of glass, place dab of chocolate syrup and one big scoop of vanilla ice cream, end with dab of whipped cream and cherry. Great for a dinner party. Can be prepared days before and then forgotten.

Mrs. Ted Hoff

FIRST PRESBYTERIAN CHURCH MINCEMEAT

- | | | | |
|-----|---|-----|-----------------------------|
| 25 | pounds lean beef (boil and grind) | 1/2 | pound orange peel (chopped) |
| 10 | pounds suet (grind) | 2 | gallon sweet cider |
| 1 | bushel and 1 peck Jonathan apples (peel and chop) | 3/4 | gallon vinegar |
| 4 | boxes seedless raisins | 6 | pounds brown sugar |
| 5 | boxes currants | 12 | pounds granulated sugar |
| 8 | boxes seeded raisins | 1/2 | box cloves (powdered) |
| 1/2 | pound citron (chopped) | 1/2 | box (large) cinnamon |
| | | 2 | boxes nutmeg |

Mix all ingredients together. Cook until apples are well done. Makes 50 quarts.

This is the famous recipe kept secret for many years by the ladies of the local First Presbyterian Church. It was made public within the past 10 years.

NEVER FAIL PIE CRUST

- | | | | |
|---|-----------|-------|-------------------|
| 3 | C. flour | 1 1/2 | C. Crisco or lard |
| 1 | tsp. salt | | |

Blend with pastry blender. Beat in:

- | | | | |
|---|-------------------|---|-------------------------------------|
| 1 | egg | 1 | tsp. vinegar (allows even browning) |
| 5 | T. ice cold water | | |

Yield: Three single flaky pie crusts.

*Mrs. V. E. Dalton, Omaha, Nebraska
Mrs. Leland Lykke*

BASIC CREAM FILLING FOR PIE

- | | | | |
|-----|----------|-------|--------------|
| 2 | C. milk | 3 | egg yolks |
| 1/2 | C. sugar | 2 | T. butter |
| 1/2 | C. flour | 1 1/2 | tsp. vanilla |

Pour milk in heavy pan. Add sugar and flour and stir until dissolved. Using medium heat, cook till thick, stirring constantly. Remove from heat. Add some pudding mixture to egg mixture. Stir well. Add to remaining mixture. Return to medium heat for a minute or two. Remove from heat. Add butter and vanilla. Coconut, bananas, or pineapple may also be added. Use egg white for meringue.

Mrs. Leland Lykke

FLAKY PIE CRUST

Sift together into pie pan:

1½ C. sifted flour
1½ tsp. sugar ¾ tsp. salt

Combine in a cup with a fork:

2 T. milk ½ C. mazola oil

Pour all at once in center of flour mixture. Mix with fork. Press evenly with fingers to line bottom and sides of pan.

Fill as desired with fresh fruit or bake for soft filling. Baked shell: prick entire crust. Bake in hot oven—425° 12-15 minutes.

Of special interest for those who have difficulty with pie crusts—This one can't miss!!

Mrs. Dan Fellows
Mrs. Emmett Mathiasen

Great care should be given that children are not fed with milk that has been turned by a thunder storm. The chemical change is rapid and extra caution is necessary. 1885

POTATO CUSTARD PIE

Boil and mash 1 medium potato. Add:

2 T. butter ¾ C. sugar

Beat until smooth, then add:

2 egg yolks, beaten ½ C. milk
Juice and grated rind of ¼ tsp. salt
½ lemon

Fold in 2 beaten egg whites. Place in unbaked pie shell. Bake in 400° oven for 25 minutes. May be sprinkled with coconut before placing in oven.

This is an old Quaker recipe often taken to quarterly meeting.

Mrs. Lloyd Berg

Mr. and Mrs. Rodney L. Borman



Sweets

Every young lady in the Victorian and Edwardian periods could make delightful candies. Divinity and fudge were usually on hand for gentlemen callers. Cookies were an expected and accepted refreshment. Marguerites were especially fashionable at the turn of the century. General Dodge's favorite was a plain, old fashioned sugar cookie.

WINE JUMBLES 1892

1 C. butter
2 C. sugar
3 eggs
1 wine glass wine
1 spoonful vanilla
Flour—just enough to roll out

Roll as thin as the blade of a knife, cut with oval cutter. Bake on tin sheets in a "quick" oven until golden brown on bottom. These will keep a year if kept in a tin box in a dry place.

Wine glass.....¼ cup Flour.....4½ to 5 cups
Quick oven.....375 F. Wine..... White wine or sherry
Spoonful vanilla.....1 tsp. Golden brown.....8 to 10 min.

Mrs. Richard Heininger

SUGAR PLUMS

1 lb. dates
1 lb. figs
1 lb. white raisins
1 C. nuts
½ lb. prunes (steamed)

Grind ingredients together. Cover baking board heavily with powdered sugar. Roll to desired thickness. Cut in squares or form in balls.

Mrs. Vernon E. Dalton, Omaha, Nebraska

This receipt was great grandmother Delilah Harmonson's. She was born in Tiffin, Ohio in 1839, married and homesteaded in Morrill County, Kansas, near the present location of Hiawatha. Her mother brought this receipt from England in 1838.

Mr. and Mrs. William J. Quinlan, Omaha

MINCEMEAT COOKIES

- | | |
|-------------------------|-----------------------|
| 1 pkg. mincemeat | 1 tsp. soda |
| 1 C. boiling water | 1 C. shortening |
| 3½ C. all purpose flour | ¾ C. honey |
| 2 eggs | 1 C. seedless raisins |
| 1 tsp. salt | 1 C. chopped nuts |
| 1 tsp. cinnamon | |

Break up package of mincemeat, add boiling water. Sift flour, salt, soda and cinnamon. Cream shortening with honey. Add eggs and beat well. Blend with mincemeat, mixing thoroughly. Stir in sifted dry ingredients. Add nuts and raisins. Drop from spoon on cookie sheet. Bake 15 minutes at 350° F. Makes 100 small cookies.

This is a favorite of Ex-Gov. John Anderson, Jr., of Kansas.

Mrs. Paul B. Moser

ALMOND COOKIES

- | | |
|--|-----------------------|
| ⅔ C. ground almonds | 2 T. sugar |
| TOPPING: 2 T. almonds and 2 T. sugar—set aside. | |
| Balance of ⅔ C. almonds | ½ C. butter |
| 1 C. flour, sifted | 1 egg yolk |
| ¼ tsp. salt | 1 egg white |
| ⅓ C. sugar | ¼ tsp. almond extract |

Combine almonds, flour, salt and sugar. Cut in butter until fine. Add unbeaten egg yolk and extract. Beat egg white until fluffy and set aside. Divide dough into 6 portions. Roll into long snake shape, brush with egg white, then with almond sugar topping. Cut into 1 inch pieces. Bake 14 to 18 minutes at 375° F.

Mrs. Robert L. Andersen

"NO-ROLL" SUGAR COOKIES

- | | |
|---------------------------------|-------------------------|
| 1 C. shortening (2 sticks oleo) | 1 tsp. vanilla |
| 1 C. sugar | 2½ C. all-purpose flour |
| 1 egg | 1 tsp. cream of tartar |
| ¼ tsp. salt | 1 tsp. baking soda |

Mix shortening, sugar, egg, salt and vanilla together well. Sift together flour, cream of tartar and soda. Add flour mix gradually to sugar mix. Roll into balls the size of walnut, dip in sugar and flatten with glass dipped in sugar. Bake 10 min. at 350 F.

Mrs. Richard Spetman

PFEFFERNUESSE (Peppernuts)

- | | |
|--------------------|------------------------------|
| 2 C. lard | 1 T. allspice |
| 2½ C. white sugar | 1 T. cinnamon |
| 1½ C. dark syrup | 1 T. soda dissolved in |
| 3 eggs beaten | 4 T. water |
| 3 T. vinegar | 1 lb. nut meats chopped fine |
| 1 T. water | About 2 C. flour to knead |
| 1 tsp. salt | into mixture |
| 1 T. ground cloves | |

Boil lard, sugar, syrup, vinegar, water, spice, soda, salt for about 2 minutes. Cool. Add nuts, eggs and enough flour to make a very stiff mixture. Knead the last flour to get it very stiff. Roll into long narrow rolls. Cut into ½ or ¼" pieces. Slice. Bake 12 to 15 minutes. They will burn easily. Place in closed container in October to be aged until Christmas.

Mrs. Vernon Dalton, Omaha, Ne.

CHOCOLATE BROWNIES

These are moist, taste almost like fudge. Freeze well or will keep in refrigerator if they last that long. This receipt makes a large batch.

- | | |
|-------------|----------------------|
| 4 eggs | 4 sq. chocolate |
| 2 C. sugar | 2 sticks oleo (1 C.) |
| 1½ C. flour | 2 tsp. vanilla |
| 1 tsp. salt | 1 C. chopped walnuts |

Cream the eggs and sugar, add flour and salt. Melt chocolate and oleo together. Cool and add to sugar mixture. Add vanilla and nuts. Pour into greased and floured 11x15 pan. Bake at 325° for 25 minutes only. Be exact—do not overbake—this is important. Frost with the following:

FROSTING FOR CHOCOLATE BROWNIES

- | | |
|------------|-----------------------|
| ¼ C. oleo | 1 C. sugar |
| ¼ C. cocoa | 1 T. light corn syrup |
| ¼ C. milk | 1 tsp. vanilla |

Combine all except vanilla and bring to a rolling boil. Boil one good minute. Add vanilla and beat. Spread on cooled brownies.

*Mrs. Carl Schroeder,
Tekamah, Ne.*

RUEY'S SOUR CREAM COOKIES

- | | |
|------------------------------|----------------------|
| 3/4 C. butter | 3 C. sifted flour |
| 1 1/2 C. sugar | 1/2 tsp. salt |
| 1 egg, beaten | 1/2 tsp. soda |
| 1/2 C. commercial sour cream | 1 tsp. baking powder |
| 1 tsp. vanilla | |

Cream butter and sugar, add egg, stir in sour cream and vanilla. Add sifted dry ingredients. Chill one hour. Roll into small balls and place on greased cookie sheet. Press down with buttered glass, bottom dipped in sugar. Bake at 350° F. 8 to 10 minutes. These cookies are the roast beef of the cookie world. They seem to blend with any dessert needing a cookie—particularly home made ice cream.

Mrs. Duane Warden

JEWEL COOKIES

- | | |
|----------------------------|-----------------------|
| 1/2 C. margarine or butter | 1/2 tsp. salt |
| 1 egg yolk | 1/2 C. crushed pecans |
| 1/2 C. brown sugar | 1 egg white |
| 1 C. whole wheat flour | Jelly |
| 1 1/2 tsp. vanilla | |

Preheat oven to 325 F. Blend margarine and sugar well. Add egg yolk, flour, vanilla and salt. Mix well. Roll into marble size balls. Beat egg white slightly; roll balls in egg white, then in crushed pecans. Bake on greased cookie sheet 7 min. Take from oven and make indentation in center of cookie. Return to oven and bake about 5 min. more, until golden brown. Cool and fill center with jelly or tinted icing. Makes 24 cookies.

Mrs. Paul Moser

MOTHER'S FRUIT COOKIES

- | | |
|--------------------------------------|---|
| 2 C. brown sugar | 2 T. milk (decrease if eggs are very large) |
| 3 eggs | |
| 1 C. chopped nuts | 1 C. raisins |
| 1 tsp. soda | 1 tsp. nutmeg |
| 1/2 C. butter (part lard if desired) | |

Flour to drop from spoon (between 2 1/2 and 3 C.) Bake 375° for 12 minutes.

Don't be afraid of no flavoring or salt. Receipt is delicious as is!

Mrs. D. Eugene Wind

GINGER CREAMS

- | | |
|------------------------|-------------------|
| 1/2 C. molasses | 2 C. flour |
| 1/4 C. soft shortening | 1 tsp. ginger |
| 1/2 C. sugar | 1/2 tsp. cinnamon |
| 1 small egg | 1/2 tsp. cloves |
| 1 tsp. soda | 1/2 tsp. nutmeg |
| 1/2 C. hot water | 1/2 tsp. salt |

Cream the molasses, shortening, sugar and egg. Dissolve soda in hot water and add to sugar mixture. Sift flour, spices and salt together and stir into sugar mixture. Chill dough.

Drop by rounded teaspoonfuls on lightly greased baking sheet about 2 inches apart. Bake at 400 degrees until set. 6-8 minutes. Test by touching lightly with finger and when almost no imprint remains they are done. Frost with butter cream icing while slightly warm. 4 doz.

BUTTER CREAM ICING

- | | |
|-----------------------|------------------|
| 3/4 C. powdered sugar | 1/4 tsp. vanilla |
| 1 T. cream | |

Sift powdered sugar and combine with vanilla and cream to make frosting easy to spread. If too thick, add small amount more of butter or cream (1 tsp.) if too thin, add little more sifted powdered sugar. Frost ginger creams while still warm. This is also good for other cookies you may make.

Virginia Sluyter Velasco

SPRINGERLY

- | | |
|----------------------------|----------------------------|
| 6 eggs (beaten 15 minutes) | 1/2 lemon (juice and rind) |
| 6 C. powdered sugar | 1/2 tsp. salt |
| 6 C. flour | 1/2 tsp. baking powder |
| 1/2 tsp. anise oil | 1/2 C. melted butter |

Beat eggs, add sugar, beat again. Add lemon juice, rind, butter and anise oil. Add dry ingredients gradually. Mix well. Chill in refrigerator 1 hour.

Knead dough slightly. Roll out to 1/4 inch thickness. Roll out with Springerly rolling pin. Cut and place on cookie sheet. Let stand over night for the print designs to "set."

The following morning, bake in a slow oven—300° for 25 minutes. The cookies will be hard and crunchy when cool. They keep well in air-tight containers. We enjoy these cookies during the holiday season with hot chocolate.

Mrs. William Samuelson

PECAN SLICES WITH LEMON FROSTING

$\frac{1}{2}$ C. butter
Blend above ingredients and pat into a 9x13 inch pan. Bake 12 min. at 350 F.

TOPPING

2 eggs	$\frac{1}{2}$ tsp. baking powder
$1\frac{1}{2}$ C. brown sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ C. coconut	1 tsp. vanilla
1 C. chopped pecans	$1\frac{1}{2}$ C. powdered sugar
2 T. flour	Lemon juice

Mix all ingredients above except powdered sugar and lemon juice. Spread over first mixture. Bake 25 min. at 350 F. When cool, spread with powdered sugar thinned with lemon juice. Cut into bars.

Mrs. Jack Bauman

To keep lemons, cover with cold water, changing it every week. This makes them more juicy. 1885

THREE PART NUT BAR COOKIE

$\frac{1}{2}$ C. butter (plus)	1 C. flour
$1\frac{1}{2}$ T. butter	$\frac{1}{2}$ tsp. baking powder
1 egg	

Mix and spread this with your fingers on cookie sheet. Bake 15 min. at 350 F.

$1\frac{1}{2}$ C. coconut	2 T. flour
$1\frac{1}{2}$ C. brown sugar	$\frac{1}{4}$ tsp. baking powder
2 eggs	$\frac{1}{2}$ tsp. salt
1 C. nut meats	1 tsp. vanilla

Spread over first baking and bake again 20 min. at 350 F.

$1\frac{1}{2}$ C. powdered sugar	1 T. lemon juice
2 T. butter	$\frac{1}{2}$ tsp. salt
2 T. orange juice	

Spread on baked sheet. Cool and cut into squares.

Mrs. Ray Pogge

CARAMEL CUTS

$\frac{1}{4}$ C. butter or margarine	1 tsp. baking powder
1 C. brown sugar	$\frac{1}{2}$ tsp. salt
1 egg	$\frac{1}{2}$ C. chopped pecans or angel flake coconut (optional)
$\frac{1}{2}$ tsp. vanilla	
$\frac{3}{4}$ C. flour	

Melt butter or margarine in saucepan, add brown sugar and blend. Add egg and vanilla. Sift dry ingredients together and add gradually. Add nuts or coconut. Bake in an 8" square pan, greased, at 350° for 30 minutes. Ice with lemon butter frosting.

This recipe may be doubled and baked in a jelly roll pan. For a chewy result—do not overcook.

LEMON BUTTER FROSTING

1 C. confectioners sugar	2 T. melted butter or margarine
Juice and grated rind of 1 lemon	

Mix all ingredients until smooth, and spread on cookies. When doubling cookie recipe, use $\frac{1}{2}$ again more icing.

Mrs. Lloyd Berg

THREE LAYER BARS

1ST LAYER

$\frac{1}{2}$ C. butter	1 T. sugar
1 C. plus 2 T. flour	

Blend together and put into greased 10 x 15 jelly roll pan. Bake 10 min. at 325° F.

2ND LAYER

2 eggs, beaten	$1\frac{1}{2}$ C. brown sugar
2 T. flour	1 C. black walnuts
$\frac{1}{2}$ tsp. baking powder	

Mix together and pour over first layer. Bake 25 minutes at 325° F.

3RD LAYER

4 T. butter	2 to 4 T. hot water
$1\frac{1}{2}$ to 2 C. powdered sugar	1 tsp. vanilla

Melt butter until golden brown, blend remaining ingredients alternately until smooth spreading consistency. Frost and cut into bars.

Mrs. Richard A. Dick

FRUIT-NUT ENERGY BAR

- | | |
|------------------------------|--------------------------------------|
| 3¾ C. whole wheat flour | ½ C. honey |
| 1 C. sugar | ½ C. molasses |
| 1 C. instant nonfat dry milk | 2 C. seedless raisins |
| ½ C. wheat germ | 1½ C. snipped dried apricots (8 oz.) |
| 2 tsps. baking powder | 1 C. (¾-oz.) sunflower seeds |
| 4 eggs | |
| ¾ C. vegetable oil | |

Preheat oven to 350°. Combine all ingredients into a large bowl, mix well. Pour into a greased 15½x10½x1" jelly roll pan. Bake in 350° oven for 45-55 minutes. Cool; cut into bars, 2½x1½ in. Keep refrigerated or frozen for longer storage.

Makes 36 bars. These bars are very, very rich and delicious, care should be given in eating more than 3 in one setting because of their effect on your digestive system.

Ms. Suzi Anderson

To Freshen Walnuts—When walnuts have been kept until the meat is too much dried to be good, let them stand in milk and water eight hours and dry them and they will be as fresh as new. 1885

LEMON LOVE NOTES

Mix:

- | | |
|-------------|---------------------|
| ½ C. butter | ¼ C. powdered sugar |
| 1 C. flour | |

Pat these ingredients into 9" square pan—bake 15 min. at 350 F. Cool.

Mix:

- | | |
|------------------------|-----------------------|
| 2 T. lemon juice | 1 C. granulated sugar |
| Grated rind of 1 lemon | 2 T. flour |
| 2 beaten eggs | ½ tsp. baking powder |

Place on just baked crust and bake 25 min. at 350 F. Cool

FROSTING

- | | |
|---------------------|-------------|
| ¾ C. powdered sugar | 1 T. butter |
| ½ tsp. vanilla | 1½ T. milk |

Makes 21 bars. This should not be doubled.

Mrs. Paul Stubr

GRANDMA'S CHOCOLATE DROP COOKIES

- | | |
|------------------------|-------------------|
| ½ C. melted shortening | 1½ C. flour |
| 1 C. brown sugar | ¾ C. chopped nuts |
| 4 T. cocoa | ½ tsp. soda |
| ½ C. sour cream | 1 egg |

Combine shortening, egg and sugar and mix well. Mix soda with sour cream. Sift flour and cocoa. Combine all mixtures and add nuts. Drop by teaspoon onto greased cookie sheet. Bake at 350° for 10 to 12 min.

Mrs. Carlton Woodward, Jr.

This receipt was made up by Mrs. Woodward's grandmother, Mrs. Nina Lenore Grow. She came to this area with her husband, George Washington Grow, in a covered wagon.

CHOCOLATE NUT KISSES

- | | |
|--------------------------|----------------------------|
| 1 C. butter or margarine | ¼ tsp. salt |
| ½ C. powdered sugar | 1 tsp. vanilla |
| 2 C. sifted flour | 1 C. finely chopped pecans |

Cream butter and powdered sugar, until light and fluffy. Add vanilla. Gradually sift dry ingredients into butter with mixer on low speed. When thoroughly blended, add pecans. Grease hands and form balls of dough around Hershey's chocolate kisses. Place on ungreased cookie sheet and bake at 375° for 11 to 12 minutes. Roll in powdered sugar while warm. Makes 36 to 40 cookies.

Mrs. Duane Warden.

SOFT OATMEAL RAISIN COOKIES

- | | |
|----------------------------------|----------------------|
| 1 C. raisins steamed and plumped | 1 tsp. cinnamon |
| 1½ C. sugar | ½ tsp. soda |
| ⅔ C. shortening | 1 tsp. salt |
| 2 eggs, beaten | 1 tsp. baking powder |
| ½ C. milk | 2½ C. oatmeal |
| 2 C. sifted flour | 1 tsp. vanilla |

Cream sugar and shortening. Beat in the eggs and add the milk. Add prepared raisins. Sift in flour, cinnamon, soda, salt and baking powder. Stir in oatmeal and vanilla. Drop by teaspoon on greased cookie sheet. Bake at 350° for 12 to 15 minutes.

Mrs. Donna Knott

FROSTED PUMPKIN BARS

- | | | | |
|-----|--------------------|---|-------------------|
| 2 | C. flour | 2 | C. sugar |
| 2 | tsp. baking powder | 1 | C. oil |
| 1/2 | tsp. salt | 2 | C. canned pumpkin |
| 1 | tsp. soda | 1 | C. nuts, optional |
| 2 | tsp. cinnamon | 4 | eggs |

Mix dry ingredients. Add remaining ingredients and mix together. Pour into lightly floured and greased jelly roll pan 11x17x1/2 inches. Bake 25 to 30 minutes at 350° F. Cool.

FROSTING:

- | | | | |
|---|-------------------------|-------|------------------------|
| 1 | 3-oz. pkg. cream cheese | 1 3/4 | to 2 C. powdered sugar |
| 6 | T. butter (3/4 stick) | 1 | T. cream |
| 1 | tsp. vanilla | | |

Mix well and spread on bars.

Mrs. Charles Eilers

APRICOT BARS

- | | | | |
|-------|--------------------|-------|------------------------------|
| 1 1/2 | C. flour | 1 1/2 | C. quick cooking rolled oats |
| 1 | tsp. baking powder | 3/4 | C. margarine |
| 1 | C. brown sugar | 1 | C. apricot jam |

Mix flour, baking powder, sugar and oats. Cut in margarine until crumbly. Put 2/3 of mixture in 9x13x2 pan. Spread with jam. Cover with remaining crumb mixture. Bake 35 minutes at 350° F. Cool and cut in bars.

Mrs. Homer Robnett

PINWHEEL REFRIGERATOR COOKIES

- | | | | |
|-------|----------------|-----|-------------------------|
| 1 | C. shortening | 1 | tsp. cinnamon |
| 2 | C. brown sugar | 1 | pkg. dates |
| 2 | eggs beaten | 1/2 | C. sugar |
| 3 1/2 | C. flour | 1/2 | C. water |
| 1 | tsp. soda | | Chopped nuts as desired |

Cream shortening and brown sugar. Add beaten eggs. Sift flour, soda and cinnamon together. Mix into sugar mixture gradually. Combine dates, sugar and water and cook until fairly thick. Cool. Divide dough into three parts. Roll dough into a 1/4-inch thick rectangle. Add nuts to date mixture and spread on dough. Roll as for jelly roll. Wrap and chill in refrigerator. Slice dough in 1/4-inch slices and bake 10 to 12 min. at 350 F.

Fine to freeze ahead and bake fresh for unexpected guests.

Mrs. R. Jack Andersen

DOLAN'S DELICIOUS DIVINITY

- | | | | |
|-----|-----------------------------|-----|-----------------------------|
| 1/2 | C. white corn syrup | 1/2 | tsp. salt |
| 1/2 | C. water | 1 | tsp. vanilla |
| 2 | egg whites | 1 | C. nuts chopped medium fine |
| | Candied cherries (optional) | | |
| 2 | C. granulated sugar | | |

Beat egg whites until stiff and dry. While whites are beating, bring syrup, water, sugar and salt to a boil, continue cooking to 240° or medium ball forms when dropped in cool water. Continue beating whites and pour about 3/4 cup of syrup into egg whites, beating constantly. Return balance of syrup to heat and boil to 265° or until it forms a limp strip when dropped in cool water. This is very important. Beat syrup into egg white and syrup mixture and continue beating until it holds its shape when dropped from a spoon. Do not underbeat. Mixture will start to lose its gloss when beaten sufficiently. Add vanilla and nuts or cherries. Drop by teaspoon onto buttered cookie sheet. This really sets and makes approximately three dozen pieces.

Mrs. W. J. Quinlan, Omaha, Nebraska

The Dolan family settled in Clinton County, Iowa in the early 1800's. This family receipt was given as Christmas gifts then and the practice continues today.

MILLION DOLLAR FUDGE

- | | | | |
|---|------------------------------------|-------|-------------------------|
| 1 | 15 oz. plain chocolate Hershey bar | 1/4 | lb. butter or margarine |
| 1 | 10 oz. jar marshmallow creme | 4 | C. chopped pecans |
| 3 | 6 oz. bags chocolate chips | 1 | lg. can condensed milk |
| | | 4 1/2 | C. granulated sugar |

In a very large sauce pan or roaster combine: chocolate bar broken into small pieces, marshmallow creme, chocolate chips, butter and nuts.

In another large pan combine the milk and sugar. Bring this to a rolling boil. Continue boiling for 5 min. Pour milk and sugar mixture over the chocolate mixture and stir until very well blended. Pour into two buttered 9 x13 pans and cool. Keep refrigerated. This is the creamiest, most velvety fudge ever. Makes a very large batch and freezes beautifully. For ease in cutting and serving, remove from refrigerator 30 min. before serving.

Mrs. Leo F. Dippel, Omaha, Nebraska

Mrs. Dippel's grandfather, Morris Hough, homesteaded in the Council Bluffs area in the early 1800's.

TWO FLAVOR FUDGE

- | | |
|--------------------------------|---------------------------------------|
| 2 C. firmly packed brown sugar | 1 jar marshmallow creme, 5 to 10 oz. |
| 1 C. granulated sugar | 1 6 oz. pkg. butterscotch chips |
| 1 C. evaporated milk | 1 6 oz. pkg. semi-sweet choc. morsels |
| 1/2 C. butter or margarine | 1 C. chopped walnuts |
| 1 tsp. vanilla | |

Combine in saucepan both sugars, milk and butter or margarine. Bring to a full boil over moderate heat, stirring frequently. Boil for 15 min. over moderate heat, stirring occasionally. Remove from heat. Add marshmallow creme, butterscotch and chocolate morsels, stirring until morsels are melted and mixture is smooth. Blend in chopped nuts. Add vanilla. Pour into a 9 inch square pan. Chill until firm. Makes about 2 1/2 lbs.

Mrs. Rodney Borman

BUTTER BRICKLE* (Woodward's Candy Factory)

- | | |
|---------------------------|-------------------------|
| 1 C. (1/2 lb.) butter | 1 T. ground almonds |
| 1 1/2 C. granulated sugar | 1 lb. Hershey chocolate |

Melt butter slowly in a heavy sauce pan. Add sugar and almonds. Cook slowly until brown in color. Stir constantly to keep from sticking. Remove from heat and pour into three buttered trays. Place buttered dividers in trays. Each tray will make six pieces. Let cool completely. Now days, ice cube trays may be used. Dividers are made by removing every other cube divider. Melt 1/2 lb. Hershey chocolate and pour over butter brickle. Let set. In the morning, turn over and pour 1/2 lb. melted Hershey chocolate on uncoated side. Let set.

*Dorothy Delabant
Mrs. Geo. A. Lorenzen*

PECAN NOUGAT

This is an original receipt handed down from Eloise Mouton. It was her mother's, Madam Vooobries, nee Princess Gradnigo.

- | | |
|-----------------------|--------------------|
| 6 C. pecans | 3 C. sugar |
| 6 egg whites unbeaten | 6 T. melted butter |

Crush pecans with mortar and pestle. Mix ingredients and spread in large well-buttered pan and bake at 400° for 30 min. While still warm cut into squares and remove from pan.

Mrs. Ted Hoff

GROVER'S TAFFY

This receipt was used by Woodward's Candy Factory of Council Bluffs, (1895 to 1937). Grover Home was a candy maker for Woodward's for many years. He was an uncle of Dr. James L. Knott, who remembers Uncle Grover making and bringing this taffy to the Knott family to enjoy.

The testing committee had great fun pulling this taffy—brought back memories for a lot of us. It is a smooth and delicious receipt.

Yield: 5 pounds

- | | |
|--|---|
| 2 1/2 lbs. white corn syrup (5 3/4 cups) | 1 pt. whipping cream |
| 2 1/2 lbs. white sugar (1 qt. + 1 cup) | 1 tsp. (1890) dry gelatin = 1 scant pkg. (1976) |
| 1 T. Crisco | 1 T. vanilla |
| | 1/8 lb. butter (for hands) |

Mix all ingredients except butter and flavoring. Cook until it forms a medium hard ball, or 248°. Add vanilla. Pour half of mixture onto a buttered cookie sheet and cool enough to handle. Butter hands often and knead until it holds a ball shape. Pull until it turns white. If four or more persons are present, all the mixture may be poured and pulled at one time. When white, shape into a rope and place on buttered pan to set. When set, break into bite size pieces by tapping gently with a knife handle. One person may hold the ball of taffy while the other person pulls it to a length of 2 or 3 feet. Plan a "Taffy Pull" party, you will be glad you did.

Mrs. James L. Knott

Grease dish in which chocolate is to be melted.

CARAMELS

Truly marvelous, melt in your mouth caramels.

- | | |
|---------------------------|--------------------------------|
| 2 C. cream | 1 tsp. vanilla |
| 1 C. milk | 1/2 tsp. salt |
| 1 1/3 C. light corn syrup | 1 C. nuts broken into quarters |
| 2 C. sugar | |

Mix together milk and cream. Add one cup of milk/cream mixture to sugar and corn syrup. Cook to soft ball stage, 234°. Add 1 C. milk/cream mixture. Cook to soft ball stage, 234°. Add remaining 1 C. of milk mixture. Cook to firm ball stage, 242°. Stir in vanilla, salt and nuts. Pour into well greased 10" x 10" pan. When **completely cold**, cut and wrap in waxed paper squares.

Mrs. William R. Sieck

MAKE HOME PLEASANT

A cheerful, happy home is the greatest safeguard against temptations for the young. Parents should spare no pains to make a home a cheerful spot. There should be pictures to adorn the walls, flowers to cultivate the finer sensibilities, dominoes, checkers, and other games, entertaining books and instructive newspapers and periodicals. These things, no doubt, cost money, but not a tithe the amount that one of the lesser vices will cost—vices which are sure to be acquired away from home, but seldom there. Then there should be social pleasure—a gathering of young and old around the hearthstone, a warm welcome to the neighbor who drops in to pass a pleasant hour. There should be music and amusements and reading. The tastes of all should be consulted, until each member of the family looks forward to the hour of reunion around the hearth as the brightest one in the twenty-four. Wherever there is found a pleasant, cheerful, neat, attractive, inexpensive home there you may be sure to find the abode of the domestic virtues; there will be no dissipated husbands, no discontented or discouraged wives, no "fast" sons or frivolous daughters.

The Everyday Cook-Book—1890

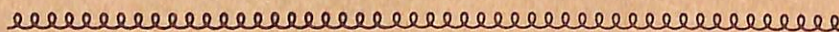


PEANUT BRITTLE
(Woodward's Candy Factory)

- 4 C. sugar
- 2 C. glucose (white syrup)
- 1 tsp. soda, heaping
- 1 tsp. butter
- 2 C. raw peanuts
- Dash of salt

Combine syrup, sugar and water in a heavy pan, slowly stirring until sugar dissolves. Cook to soft ball stage, 238°. Add peanuts, dash of salt and butter. Cook to hard ball stage 290°, stirring constantly. Remove from heat and add soda. It will foam, stir slightly. Pour evenly on a buttered marble slab or in large buttered pans. Cool and break into pieces.

Dorothy Delabant
Mrs. Geo. A. Lorenzen



1861

1911

FIFTIETH ANNIVERSARY

OF

The Society
of the
Army of the Tennesseer

x

The Iowa Commandery
of the
M. O. L. L.

x

The Fourth Iowa Veteran Infantry

x

Dodge's Second Iowa Battery

x

Dodge's Band

Program

x

Council Bluffs Opera House, October 10, 1911
Eight O'clock P. M.

x

MAJOR-GENERAL GRENVILLE M. DODGE
President of the Society of the Army of the Tennessee, Presiding

x

Prayer	-	-	-	ARCHBISHOP JOHN IRELAND
Song—"Lead Kindly Light"	-	-	-	ELKS' QUARTET
Welcome to the State	-	-	-	HON. B. F. CARROLL, Governor
Welcome to the City	-	-	-	HON. THOMAS MALONEY, Mayor
Song—"A Bit of Heather"	-	-	-	ELKS' QUARTET
Response—For the Society of the Army of the Tennessee, Iowa Com- mandery of the M. O. L. L., Fourth Iowa Veteran Infantry, Dodge's Second Iowa Battery, Dodge's Band	-	-	-	-
By CAPTAIN J. S. LATHROP, Commander Iowa Commandery Military Order of the Loyal Legion	-	-	-	-
Poem—"Battle of Atlanta"	-	-	-	MAJOR W. H. M. BYERS (Written for the occasion)
Song—"The Little Red Drum"	-	-	-	ELKS' QUARTET
Annual Oration	-	-	-	GENERAL SAMUEL FALLOWS Member of the Society of the Army of the Tennessee
Song—Selected	-	-	-	ELKS' QUARTET
Address	-	-	-	MAJOR-GENERAL FRED D. GRANT, U. S. A. Commander Military Division of the Atlantic
Song—"Soldier's Farewell"	-	-	-	ELKS' QUARTET

Banquet

x

Grand Hotel

Council Bluffs, Iowa, October 11, 1911
At Eight O'clock P. M.

x

CAPTAIN J. S. LATHROP

Commander Iowa Commandery M. O. L. L., Presiding

x

Divine Blessing

BISHOP R. SCANNELL

x

Toasts

Song—"Tenting Tonight"

ELKS' QUARTET

x

1. American Democracy

Response by ARCHBISHOP JOHN IRELAND

x

2. "Some Questions Yet to Be Settled"

Response by COLONEL W. B. HEPBURN

x

Song. "Drink to Me Only"

ELKS' QUARTET

x

3. "Now and Then"

Response by CAPTAIN C. W. KEPLER

x

4. The Death Gap

Response by GENERAL R. N. ADAMS

x

Song—"Love's Old Song"

ELKS' QUARTET

x

5. The Reign of Peace

Response by MR. JOHN McCALL

x

6. Recitation

GENERAL J. H. STIBBS

x

Song—"Auld Lang Syne"

ELKS' QUARTET AND AUDIENCE

Menu

x

CRAB MEAT COCKTAIL

CELERY

x

RIPE OLIVES

ESSENCE OF FOWL A LA EPICURE

SALTED NUTS

Sberry

x

POTATO RICHELIEU

FILLET OF FRESH CALIFORNIA SOLE

TARTAR SAUCE

Sauterne

x

CREAMED VEAL SWEETBREADS, EN CAISSE

FRENCH PEAS

Claret

x

TENNESSEE PUNCH

x

POTTED SQUAB CHICKEN

VIRGINIA YAMS

Cbampagne

x

LETTUCE SALAD, WAFERS

ROQUEFORT CHEESE DRESSING

x

PARFAIT AMERICAINE

CAKE

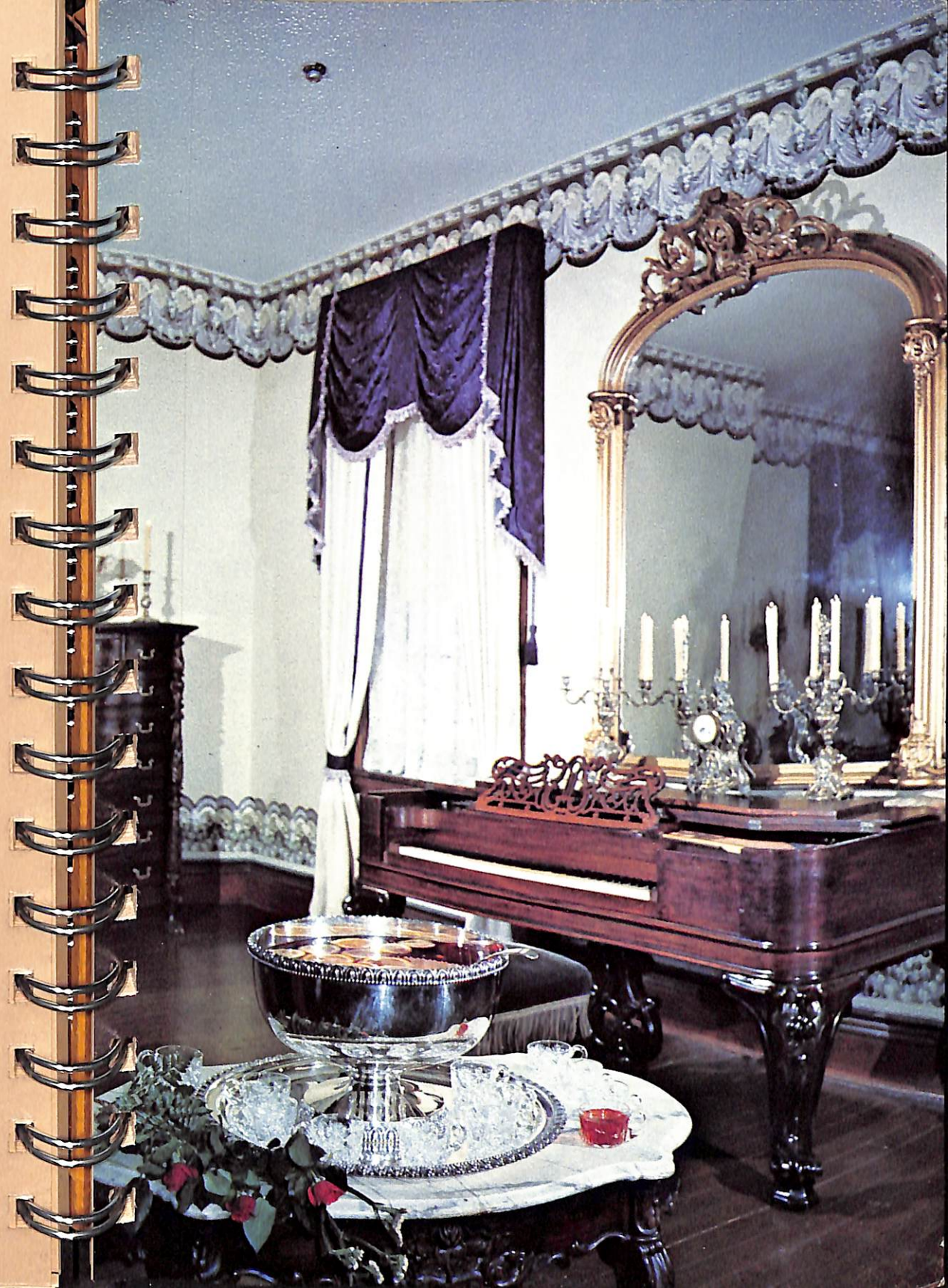
Creme de Menthe

x

COFFEE

Grand Hotel, Oct. 11, 8 P. M.
Army of the Tennessee

General Dodge organized the Society of the Army of the Tennessee. He delighted in the reunions with his former comrades-in-arms. When the reunion was held in Council Bluffs in October of 1894, he reputedly spent \$10,000 entertaining with a banquet at the Grand Hotel and a lavish reception at home.



Reunion of the Army of the Tennessee

"The beautiful home of General Dodge on the bluff was at its loveliest. Ferns, roses, flowers, smilax and bouquets were in profusion everywhere. The verandas and lawns were decorated and beautified with flags, flowers and trailing vines. On a grassy bank by the side of the broad walk through the lawn was the inscription "Welcome Army of the Tennessee" in a living verdure of foliage plant. Music was furnished by a Mandolin club, and refreshments were served to the guests. Among the many distinguished visitors who received special attention was Major Gen. John A. Logan, who had a pleasant smile and courteous word for all the boys in blue, private and officer alike."

Excerpt from The Nonpareil, Oct. 4, 1894

OVERLEAF

A rosewood, square grand piano and huge, gold mirror dominate one end of the restored ballroom. In an adjacent alcove was a 100-barrel tank for cistern water which made a gravity-fed supply for plumbing. Covered, it served double duty as a platform for musicians.

Dr. and Mrs. James L. Knott

Anne Dodge Receipts

Miss Anne Dodge lived in Washington, D. C. for many years. She had an apartment on Connecticut Avenue, attended by some half-dozen maids, nurses, cooks, secretaries. Anne was well-read, a charming conversationalist and a Republican. As a child she had sat upon the knee of General U. S. Grant and was a close friend of the heirs of Abraham Lincoln. Born to riches and high station, often referred to as a poor little rich girl, Anne had difficulty living on a very generous annual income ranging from \$35,000 to \$60,000. She was a Christian Scientist and at the behest of the Mother Church established the religion in England.

APPLE PIE

Put in pie plate, after it is lined with above crust, a layer of **thinly sliced** apples, a little salt, $\frac{1}{2}$ cup sugar, and dot with butter, then another layer of sliced apples, another $\frac{1}{2}$ cup sugar, a pinch of salt, sprinkle over some cinnamon (and a little nutmeg if you like) dot with butter and cover with top crust. Brush the crust with milk and bake $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Use tart apples.

(The above was Mother's receipt for Apple Pie)

Adjusted Receipt: Pie Crust—

Use $\frac{1}{3}$ C. water for entire mixture. This is a very rich dough and doesn't take much water. It is a refrigerator mix which can be kept stored for a lengthy time. The mixture is enough for a two crust pie and a shell. The latter may be made at the same time and frozen until needed.

Apple Pie: Use about 6 C. tart apples (Jonathan). Bake at 425° for 15 minutes and then lower to 350° for about 20 minutes or until pie bubbles.

Council Bluffs Savings Bank

PIE CRUST

2½ cups pastry flour. 1 cup lard, salt. Cut the lard into the flour, let it stand for a day or two in a **cold** place until it gets very cold or thoroughly chilled. For one pie take about 1½ cups of the above mixture, wet with **cold** water (a little water, not too much) roll out and line pie plate. Do not handle any more than you can possibly help.

ROCKS (Fruit Drop Cookies)

Preheat oven to 375 degrees.

1½ C. sugar	½ tsp. allspice
1 C. butter	¼ tsp. salt
4 eggs	¼ C. water
1 tsp. cloves	1 C. broken nut meats
2 tsp. cinnamon	1 C. raisins or citron
1 tsp. soda	3 C. flour

Beat butter until soft; add the sugar gradually. Blend these ingredients until light and fluffy. Beat in eggs one at a time.

Add the dry ingredients in three parts to the butter mixture, alternately with the water. Beat the batter until it is smooth after each addition. Stir in the nut meats and raisins or citron.

Drop the batter from a teaspoon onto a greased cookie tin. Bake for about 10-14 min.

These cookies have a better flavor if they are allowed to ripen in a covered container for a few days. They make a nice tradition for the holiday season along with a plum pudding.

GERMAN CHOCOLATE COOKIES

2 eggs	1½ C. blanched, chopped almonds
1 C. brown sugar	1 C. flour
2 bars German chocolate	1 tsp. baking powder
¼ tsp. cinnamon	
½ tsp. salt	
Grated rind of ½ lemon	

Beat eggs until light, add sugar gradually and continue beating. Add chocolate grated and the remaining ingredients. Drop from tip of spoon on a buttered cookie sheet, bake in a moderate oven.

CREAM PUFFS

SHELLS:

1 C. water	1 C. flour
¼ C. butter	4 eggs
¼ tsp. salt	

Put water, butter and salt in saucepan. Heat to boiling. Add flour all at once. Stir in vigorously till mixture no longer clings to sides of pan. Remove and cool slightly. Add eggs one at a time. Beat vigorously after each egg is added. By tablespoonsful drop on well buttered cookie sheet 2" between each puff. Bake 450° till golden and puffed. Reduce to 325° for 15-20 minutes. Watch closely. Remove and cool. Makes 12 large or 24 small shells.

CREAM FILLING

1 C. milk scalded	¼ tsp. salt
3 T. flour	1 egg
¼ C. sugar	½ tsp. vanilla

Mix flour, sugar and salt. Stir in a little milk to make a thin paste and add paste to rest of milk. Stir over hot water till thickened. Cover and cook 15 minutes. Beat egg slightly. Mix with a little hot milk. Stir into contents in double boiler. Cook till smooth. Just before removing add vanilla. Remove and cool.

Cut slice in puffs and spoon in filling. Cover with sifted powdered sugar. Serve immediately or refrigerate a few hours.

HERMITS

Three eggs, one and one-half cupfuls of brown sugar, one cup butter, one cup chopped raisins, one cup currants, one cup chopped English walnuts, one teaspoon cinnamon, one teaspoon soda dissolved in a little hot water, three tablespoons milk and a little baking powder in enough flour to roll out.

Adjusted Receipt

soda dissolved in 2 T. hot water	2½ C. flour
	½ tsp. baking powder

Cream butter and sugar. Add eggs one at a time. Add milk and soda dissolved in water. Mix in flour and spices gradually. Stir in raisins, nuts and currants (coconut may be substituted). Drop by teaspoon on prepared cookie sheet. Bake in 350° oven for about 9 minutes. Makes a moist, soft cookie. Could be spread in a jelly-roll pan to bake and when cool, cut into bars. A glaze of powdered sugar frosting could be drizzled over before cutting.

BLACK WALNUT DROP CAKES

- | | |
|---------------|--|
| 1 C. sugar | 2 tsp. baking powder, sifted into the flour |
| 1/2 C. butter | |
| 1 C. milk | 1 egg white beaten til stiff but not dry, add last |
| 1 C. nuts | |
| 2 C. flour | |

Combine ingredients. This makes 24 medium sized cakes. Cakes are done when they are lightly brown on top. Frost with a chocolate frosting.

Helpful tip . . . after egg white has been beaten fold it into the batter gently with a spatula. This makes the cakes lighter in texture.

Drop rounded teaspoons of batter on greased cookie sheet. Bake 15 minutes at 350°.

COCOANUT CREAM COOKIES

- | | |
|--------------------------|----------------------|
| 2 eggs | 3 C. flour |
| 1 C. sugar | 3 tsp. baking powder |
| 1 C. thick cream | 1 tsp. salt |
| 1/2 C. shredded cocoanut | |

Beat eggs until light, add sugar gradually, cocoanut, cream, and flour mixed and sifted with baking powder and salt. Chill thoroughly, toss on a floured board, pat, and roll one-half inch thick. Sprinkle with cocoanut, roll one-fourth inch thick, and shape with a small round cutter, first dipped in flour. Bake on a buttered sheet in a moderate oven.

Alternate Method: Use 1 C. of cocoanut; and instead of rolling the dough, roll into small balls by hand. Press with the bottom of a glass, first dipped in sugar and sprinkle with cocoanut. Bake in a 350 degree oven for 8-12 min.

This makes a soft round cookie, rather bland in flavor, but attractive in appearance, because of the toasted coconut.

MARGUERITES

- | | |
|-----------------|-----------------------|
| Unsalted wafers | 3 T. granulated sugar |
| 1 egg white | Finely chopped nuts |

Beat egg white with sugar, spread on wafers and top with nuts. Bake at 350° for 10 to 12 min., until a light brown. Regular saltines may also be used.

LADY FINGERS

- | | |
|-----------------------|------------------|
| White 3 eggs | 1/3 C. flour |
| 1/3 C. powdered sugar | 1/8 tsp. salt |
| Yolks 2 eggs | 1/4 tsp. vanilla |

Beat whites of eggs until stiff and dry, add sugar gradually, and continue beating. Then add yolks of eggs beaten until thick and lemon-colored, and flavoring. Cut and fold in flour mixed and sifted with salt. Shape four and one-half inches long and one inch wide on a tin sheet covered with unbuttered paper, using a pastry bag and tube. Sprinkle with powdered sugar, and bake eight minutes in a moderate oven. Remove from paper with a knife. Lady Fingers are much used for lining moulds that are to be filled with whipped cream mixtures. They are often served with frozen desserts, and sometimes put together in pairs with a thin coating of whipped cream between, then they are attractive for children's parties.

SPONGE DROPS

Drop Lady Finger mixture from tip of spoon on unbuttered paper. Sprinkle with powdered sugar, and bake eight minutes in a moderate oven.

Adjusted Receipt:

Use 3 egg yolks to make them more tender.

May be baked in teflon muffin tins or on pan lined with waxed paper. You do not need to sprinkle with powdered sugar and jelly may be substituted for the whipped cream. 325° oven.

One pound salted almonds will serve 40 or 50 people.

FIG PUDDING*

One pound figs, one quart milk, five eggs (yolks) and whites of two, one-half package gelatine soaked in a little cold water, one cup currant jelly, four tablespoons sugar, flavor with vanilla. Soak the figs a few minutes in hot water to make pliable, split them in two and dip each piece in the jelly (which should be melted a little). Line the inside of a buttered dish with them, make a custard of the milk, yolks and sugar, boil until it thickens well and let it cool. Beat whites very stiff, melt the soaked gelatine in a very little hot water, stir until clear and cool it. When nearly cold whip gradually into the whites of the eggs. The mixture should be white and thick before you stir it into the custard. Whip all together a few minutes and fill the fig-lined dish and set on ice to cool. When wanted turn out on a flat dish and serve with whipped cream.

ORANGE CHARLOTTE

- | | |
|----------------------|--------------------|
| 1 pkg. plain gelatin | 1/3 C. cold water |
| 1/3 C. boiling water | 1 C. sugar |
| 1 C. orange juice | 3 eggs, whites |
| Juice of 1 lemon | grated orange rind |

Line mould with orange sections. Soak gelatin in cold water until dissolved. Pour on hot water. Add sugar, lemon juice and orange juice with a little grated rind. Cool. Beat egg whites. When gelatin begins to harden, beat until light and add egg whites. Beat together and pour into mould. Turn out and serve with whipped cream on top.

Adjusted receipt: Suggest Mandarin oranges.

NUT DROP COOKIES

- | | |
|------------------------------|---------------------------------|
| 2 eggs | 1 T. cinnamon |
| 1 1/2 C. sugar | 1 level tsp. soda, dissolved in |
| 3/4 C. butter and lard mixed | 1 C. sour cream |

Mix the above ingredients. Chop together 1 C. English walnuts and 1 lb. raisins and add to the above. Add enough flour to make a rather stiff batter.

Drop in pans and bake at 350° for 10-12 minutes. This receipt makes from 4 to 5 dozen cookies.



COFFEE BAVARIAN CREAM

- | | |
|--|---------------------|
| 1 pt. cream | 1 C. hot milk |
| 1/2 box gelatine soaked in cold water to cover | 1 T. coffee essence |
| | 1 C. powdered sugar |

Pour hot milk onto the soaked gelatine and stir until dissolved. Add coffee essence. Whip cream until solid, add sugar and thickened gelatine. Stir until well mixed and until it begins to thicken. Pour into mould and set on ice. When firm, turn out and serve with whipped cream.

Adjusted receipt: Use 3 T. instant coffee in place of coffee essence. Use 1 envelope unflavored gelatine in place of 1/2 box.

RICE AND CELERY

Cook 1/2 cup of rice, 1 cup celery until tender. Add cheese as desired. Make white sauce using part of water celery was cooked in. Sprinkle buttered bread crumbs over top and bake.

Adjusted Receipt—

- | | |
|-------------------------------|---|
| 1/2 lb. grated cheddar cheese | Enough milk to make 1 C. when added to celery water |
| 2 T. butter | Dash Lawry's seasoned salt |
| 2 T. flour | Pepper to taste |

Make white sauce—melt butter in pan. Stir in flour. Slowly add the milk and water from celery and stir over medium heat until thickened and smooth.

Place rice and celery and cheese mixture in casserole. Pour over the white sauce and top with crumbs. Bake in 350° oven for 30 minutes or until bubbly.

SALMON CUTLETS

1 can salmon, remove bones and pick to pieces. Mix with enough white sauce to hold them together.

- | | |
|-------------|---------------------|
| 1 T. butter | 1/4 tsp. salt |
| 1 T. flour | Dash cayenne pepper |
| 1/2 C. milk | Dash of mace |

Melt butter, add flour and stir together until mixed. Add milk and cook until thick and smooth. Add the other ingredients and 1 tsp. chopped parsley and a few drops of lemon juice. Mix with the salmon, shape into cutlets, roll in crumbs, then in egg, and then in crumbs again, and fry in deep fat. Much better if made with fresh salmon, if salmon is in season.

CORN MUFFINS

- | | |
|-----------------|----------------------|
| 1 1/2 T. butter | 1 tsp. salt |
| 2 T. sugar | 3/4 C. cornmeal |
| 2 eggs | 1 1/2 C. flour |
| 1 1/2 C. milk | 3 tsp. baking powder |

Cream butter, add sugar, mix well together. Beat yolks of eggs until lemon colored. Add to the butter and sugar. Add milk, salt, cornmeal and flour. Beat the white of eggs stiff, fold them in and add baking powder. Bake in buttered gem pans for 20 minutes at 350°.

The Dodge daughters did no preparation of food, however, they had favorite dishes. According to Mrs. Robert L. Montgomery, Lettie's daughter-in-law, some of Lettie's were "prune souffles, Apple Brown Betty, a variety of frozen Bombes with a combination of a fruit ice and whipped cream."

D.A.R. PUDDING

- | | | | |
|-----|-------------------------------|-----|--------------------------|
| 2 | C. dry bread crumbs soaked in | 1 | egg |
| 1 | C. sweet milk | 1/2 | tsp. cloves and cinnamon |
| 1/4 | C. butter | 1 | C. nut meats chopped |
| 1/2 | C. molasses | 1/4 | tsp. salt |
| 1 | C. raisins | 1/2 | tsp. soda |
| | | 2/3 | C. flour |

Let stand one half hour. Turn into a buttered mould and steam one hour. Serve with hard sauce.

LEMON SAUCE:

- | | | | |
|-----|---------------|---|----------|
| 1/2 | C. sugar | 1 | C. water |
| 2 | T. cornstarch | | |

Heat and bring to a boil until thickened.

Add:

- | | | | |
|---|-----------|-----|----------------|
| 3 | T. butter | 4-5 | T. lemon juice |
| | Dash salt | | |

Lettie Dodge Montgomery

MACAROON PUDDING*

- | | | | |
|-----|-------------------|-------|----------------------|
| 1 | pkg. Knox gelatin | 2 1/2 | C. milk |
| 1/2 | C. cold water | 1/4 | lb. almond macaroons |
| 2/3 | C. sugar | 2 | tsp. vanilla |
| 2/3 | C. raisins | 3 | T. blanched almonds |
| 5 | eggs, separated | | |

Soften the gelatin in the cold water. Make a custard of the milk, sugar and yolks of eggs. Dissolve the gelatin in the hot custard. Add raisins, stoned and chopped; the macaroons and almonds pounded fine, the vanilla, and lastly the whites of five eggs beaten stiff. Stir until it begins to thicken. Then turn into a mould and set in a cold place. Serve with whipped cream. This pudding is better if made the day before using.

Lettie Dodge Montgomery

Council Bluffs Service League

Beverages

The northwest basement room was the wine cellar. Built like a cage on one side, the other side was reserved for storage of fruit. While excellent wine and champagne were ordered, it was served only when there were guests.

SYLLABUB

- | | | | |
|---|---------------------------|---|-------------------------|
| 1 | qt. cream, whipped | 1 | qt. Madiera |
| 2 | qts. vanilla ice cream | 1 | lg. can frozen lemonade |
| 5 | tsp. grated lemon rind | | Nutmeg |
| 2 | qts. white wine (Catawba) | | |

Combine wines, add frozen lemonade and lemon rind. Add 1 quart of ice cream using a circular, folding motion. Add remaining ice cream. Lay whipped cream on top, with powdered nutmeg. Cream may be flavored with a bit of brandy. Allow flavors to meld a bit. Use a light touch, keeping the beverage light and frothy. Serves 30 to 35. While Syllabub is related to Eggnog, it is made with wine. In the 18th and 19th centuries, a bowl was filled with wine, placed under a cow and the cow milked till the Syllabub had a fine froth on top. The above receipt has been adapted from several old ones, as not everyone had a "milch cow" handy.

Mrs. William T. Utley, Omaha, Nebraska

ARKANSAS BUCKET

- | | | | |
|---|------------------------|---|-----------------------|
| | Handful of mint leaves | | Juice of 3 lemons |
| 1 | pint bourbon | 1 | C. confectioner sugar |
| | Juice of 6 oranges | 2 | trays ice cubes |

Put in galvanized cream can and twirl and twirl. Sit in a circle and pass the bucket around—twirling as it goes!!! Then REFILL!!!

From an old friend of Mark Twain.

Mrs. Lloyd Berg

B and F Liquor, Omaha

HOT CRANBERRY PUNCH

- | | | | |
|-----|-----------------------------|---|--|
| 2 | T. whole cloves | 4 | C. unsweetened pineapple juice |
| 1 | T. whole allspice | 4 | C. jellied cranberry sauce (2 #1 cans) |
| 12 | inch stick cinnamon, broken | | few drops red food coloring |
| 1/2 | C. brown sugar | | few bits of butter |
| 4 | C. water | | cinnamon sticks |
| 1/4 | tsp. salt | | |

Tie whole cloves and allspice in spice bag. Combine in sauce pan the spice bag, cinnamon pieces, brown sugar, 1 cup water and salt. Bring slowly to a boil. Add pineapple juice and 3 cups water. Crush the cranberry sauce with a fork and add. Bring to a boil and simmer 5 min., remove spices. Add food coloring, add a few bits of butter. Serve in mugs with cinnamon sticks as stirrers. Serves 10 to 12.

Cook Book Committee

Toddy—This liquor is prepared by adding to three half-pints of water, one of rum or brandy, a little sugar, and after stirring, a little nutmeg. It is called a salutary liquor, and especially in the summer season if it is drunk in moderation. 1860*

CHAMPAGNE-CRANBERRY PUNCH

- 1 quart cranberry juice 2 fifths champagne

Serve very cold and keep it that way in a bowl with a ring-ice mold.

This punch is delightful and makes a pretty picture in a punchbowl with an ice-ring. Colorful because of the red cranberry juice.

Mrs. Irving J. Hanssmann

ROMAN PUNCH

Make two quarts of lemonade, rich with pure juice lemon fruit, add one tablespoonful of extract of lemon. Work well and freeze. Just before serving, add for each quart of ice, one-half pint of brandy and one-half pint Jamaica rum. Mix well and serve in high glasses, as this makes what is called a semi or half-ice. It is usually served at dinners as a coup de milieu.

Here is a rather unusual kind of punch, half ice—half drink. It dates back to 1893 and is great for serving on those hot summer evenings when entertaining.

Mrs. Richard Heininger

HOT SPICED WINE

- | | | | |
|----|----------------|-----|----------------------|
| 1 | qt. water | 4" | cinnamon stick |
| 3 | C. sugar | 1/2 | tsp. powdered ginger |
| 12 | whole cloves | | Orange peel |
| 6 | whole allspice | | Lime peel |

Bring these ingredients to a boil and simmer for ten minutes. Remove from heat and let stand for one hour. Then strain.

STEP II:

Add these ingredients to first mixture and heat slightly.

- | | | | |
|---|-----------------|---|-------------------|
| 2 | C. orange juice | 1 | qt. burgundy wine |
| 1 | C. lemon juice | | |

This is a lovely, light beverage, wonderful served at showers or preceding a Sunday brunch. Also very good in wintertime and at wine and cheese gatherings.

Mrs. R. M. Burstein, Washington, D. C.

CHERRY BOUNCE*

Stone and put in a jar the cherries, place this jar into a pot of boiling water, set it on the fire and let the water boil around the cherries until the juice is extracted; then strain, and to a gallon of juice put four pounds of sugar; boil and skim; add whole spice and a quart of brandy and one of rum.

The American Housewife Cookbook—1877

GOLDEN WASSAIL

- | | | | |
|-----|---|-----|---------------------|
| 6 | inches of stick cinnamon | 1/4 | C. lemon juice |
| 1/2 | tsp. crushed cardamon | 1 | pint apricot brandy |
| 4 | C. white grape juice | | Lemon slices |
| 4 | C. orange juice | | Cinnamon sticks |
| 1 | 12 oz. can of apricot nectar (1 1/2 C.) | | |

Tie the 6 inches stick cinnamon and the cardamon seeds in cheese-cloth bag. In large saucepan, combine spice bag, white grape juice, apricot nectar and lemon juice. Bring just to the boiling point and simmer gently at least 15 min. Remove spices and stir in brandy. Again heat very gently. Float lemon slices with cinnamon stems (like little boats). Makes 11 cups. 1/2 cup of white raisins is a nice touch. The aroma is heavenly and the taste divine!

This punch was served at the Dodge House Christmas Tea, 1975.

Mrs. Don Storjohann, Minden, Iowa

WASSAIL

- | | |
|-----------------------------|-----------------------------|
| 4½ C. sugar | 1 gallon apple cider |
| 2 quarts water | 2 quarts orange juice |
| 1 tsp. whole cloves | 2 C. lemon juice |
| 6 3 inch sticks cinnamon | 1 large can pineapple juice |
| 3 T. chopped candied ginger | |

Bring water and sugar to a boil. Add all remaining ingredients. Mix all ingredients together in largest container you can find. Keeps well in a cool place for several weeks, but most likely will be consumed in a short time.

Mrs. Richard Clark

Curds and Whey (Cheap Method)*—Add six grains of citric acid to a wine—glassful of milk, and the result will be a pleasant acidulous whey, and a fine curd.

Practical Housewife—1860

*Perry**—This liquor is the expressed juice of pears and partakes of the nature of the fruit, as much as cyder does of the nature of apples.

Practical Housewife—1860

QUINCE CORDIAL*

Pare and core the quinces, then grate them; boil them and also the cores and pairings. Then strain, and to two quarts of juice add a pound of sugar, a pint of brandy, and such spice as you choose.

The American Housewife Cookbook—1877

ANN BEST'S MINT ICED TEA

- | | |
|---------------|-----------------|
| 6 sprigs mint | 3 tsp. bulk tea |
|---------------|-----------------|

Add tea and mint to 2 C. boiling water and steep 15 minutes.

- | | |
|------------------|-------------|
| ¾ C. lemon juice | 1½ C. sugar |
|------------------|-------------|

Dissolve in 2 C. boiling water. Strain mint and tea into lemon mixture. Add 1 quart cold water. One receipt makes 2 quarts.

A great summer treat.

Mrs. John M. Peters

CHATHAM ARTILLERY PUNCH

Served at the Costume Retrospect Tea, October 1973—Great comments!

Chatham Artillery Punch originated in Savannah, Georgia, at a BYOL party given by Oglethorpe's Army, the Chatham Artillery. All of the liquor was mixed together in what has since become known at Chatham Artillery Punch. The following receipt in your water cooler will make a BIG hit! It makes three gallons.

- | | |
|--------------------------------------|----------------------|
| 1 gallon cold tea | 1 fifth bourbon |
| ½ gallon citrus juice | 1 fifth gin |
| 1 C. sugar | 1 fifth brandy |
| 1 quart mixed cherries and pineapple | 1 fifth rum |
| | 1 fifth catawba wine |

Mix all ingredients in a stone crock and let stand over night. To serve, pour stock over a large chunk of ice in a punch bowl, and to each gallon of stock add one fifth of champagne. Drink. Then grab the nearest handrail.

Mrs. William T. Utley, Omaha, Nebraska

*Jingle**—Roast three apples, grate some nutmeg over them, add sugar to taste and place in a quart jug, with some slices of toasted plum-cake; make some ale hot, full up the jug, then serve.

Practical Housewife—1860

Nutmegs—always grate at the blossom end first.

Practical Housekeeping—1885

EGG NOG

Beat the yellows of twelve eggs very light, stir in as much white sugar as they will dissolve (about 1½ cups), pour in gradually one glass (1 cup) of brandy to cook the eggs, one glass (1 cup) of old whiskey, one grated nutmeg, and three pints of rich milk. Beat the whites to a froth and stir in last.

This receipt dates back to 1893. My husband and I have found it to be our favorite receipt for egg nog to be served at that joyous time of the year, Christmas.

Mrs. Richard Heininger

MISS DODGE'S SPECIAL BOILED COFFEE

16 T. coffee,
freshly ground

8 C. water
1 egg

How to Make It: Freshly boil 7 cups water. Put the 16 tablespoons coffee into a large yellow bowl and break into it the egg, (yolk and white) add 1 cup of **cold** water. Blend this together thoroughly, after it is blended pour into the coffee pot and add the 7 cups of **boiling** water. Place over a very hot fire and bring it to a heavy boil quickly, (so that it boils up to top of coffee pot). Allow it to boil hard 2 minutes, stir it down and set over a moderate flame and **simmer** for 7 minutes. Remove from stove, serve at once—**Do Not Let It Stand Or Get Bitter.**



*Who loves not women, wine and song
Remains a fool his whole life long.*

HOT CHOCOLATE

1 8 qt. pkg. dry milk
1 jar Coffee-mate, 11 oz.
2 lbs. Nestle's Quick Chocolate

2/3 C. powdered sugar
dash salt

Mix all ingredients in big bowl or plastic bag. Use 1/3 cup dry mixture to one cup hot water.

Mrs. Carl Schroeder, Tekamah, Ne.

Grandmother's Harvest Drink—One quart of water, tablespoon sifted ginger, three heaping tablespoons sugar, half pint vinegar.
Practical Housekeeping—1885*

Omaha Standard, Inc.

Appetizers

While the General's personal preference and taste in foods was relatively simple, his hospitality by all accounts both written and oral, was lavish and generous. In his later years he spent his summers at a resort hotel in Glenwood Springs, Colorado. Each summer "The Saturday Noon Club" of Council Bluffs was invited en masse as his guests.

CHICKEN LIVER PATE'

1/4 tsp. unflavored gelatin	1 tsp. dry mustard
1/4 C. water	1/4 tsp. each, salt, nutmeg, anchovy paste
1/4 C. condensed consommé	dash cayenne and cloves
3/4 lb. chicken livers	4 T. Port, Madiera, or Sherry wine
3/4 C. soft butter	
3 T. finely chopped onion	

Soften gelatin in 1/4 C. water. Add consommé and heat until dissolved. Pour into bottom of 2 1/2 to 3 cup mold. Chill until firm. Put livers and 1/2 the butter in skillet and saute. Add half of the wine and cook until tender.

Cool. Place in blender with remaining ingredients and mix until smooth. Spread over gelatin in mold. Cover and chill until firm.

Mrs. Duane Warden

CHEESE STRAWS

1 1/2 C. grated cheese	1/2 C. butter
1 C. flour	pinch of salt

Dampen with water the same as for pastry. Roll out thin and cut in strips. Bake at 400° for 10 minutes or until a light brown.

This receipt came from a cook book published in 1898 by ladies of the Congregational Church in Crescent, Iowa.

Council Bluffs Service League

OLIVE CHEESE SURPRISES

- | | |
|--------------------------|--------------------------------|
| 1 C. grated sharp cheese | Dash of cayenne |
| 2 T. butter | 1/2 T. caraway seed |
| 1/2 C. sifted flour | 3 oz. jar small stuffed olives |

Blot olives thoroughly. Mix together butter and cheese. Add flour and cayenne and caraway seed. (Use hands). Wrap a small amount of dough around each olive. Refrigerate at least one hour. Bake at 400° for 15 minutes or until lightly browned.

Mrs. William R. Sieck

STUFFED MUSHROOMS

- | | |
|------------------------------|----------------------------------|
| 24 lg. mushrooms—about 1 lb. | 1 1/4 C. fine fresh bread crumbs |
| 2 tsp. grated onion | 1/4 C. crumbled blue cheese |
| 1/3 C. butter | 1 T. lemon juice |
| 2 T. minced parsley | 1/2 tsp. salt |
| | 2 T. butter, melted |

Wash and drain mushrooms; remove stems and chop fine. Saute chopped mushrooms and onion in butter in a heavy skillet. Remove from pan and cool in medium bowl. Add parsley, bread crumbs, cheese, lemon juice and salt. Arrange mushroom caps in baking dish; spoon stuffing mixture into caps. Brush mushrooms with melted butter. Bake at 450° for 5 minutes; then broil for about 2 minutes, until delicately browned.

Serve as appetizer, or with grilled steaks or roast beef. (Eight servings, 3 ea.)

Mrs. Don Storjohann, Minden, Iowa

DEVILED HAM PUFFS

- | | |
|---------------------------|------------------------------|
| 1/2 lb. pkg. cream cheese | salt |
| 1 tsp. onion juice | 24 sm. bread rounds |
| 1/2 tsp. baking powder | 2 2 1/4 oz. cans deviled ham |
| 1 egg yolk | |

Blend together the cheese, onion juice, baking powder, egg yolk and salt to taste. Toast the bread rounds on one side. Spread the untoasted sides with deviled ham, and cover each with a mound of the cheese mixture.

Place on a cookie sheet and bake in a moderate oven, 375° for 10 to 12 min. or until puffed and brown. Serve hot.

Mrs. William A. Cutler, Jr.

ESCARGOT AND MUSHROOM CAPS

- | | |
|------------------------------|---------------------------------------|
| 3 pkg. extra large mushrooms | 2 C. burgundy wine |
| Medium size red onion, diced | 1/4 C. butter |
| Freshly ground black pepper | Canned escargot meat (Roland is good) |

Wash mushrooms and remove stems. Saute caps in butter, onions and black pepper as desired. Add wine and cook down until caps are a rich brown color. Remove from saute pan and stuff caps with escargot. Top with generous dab of Casino Butter:

- | | |
|----------------------------------|--------------------------|
| 1 C. butter | 4 oz. chopped parsley |
| 1 tsp. white pepper | 2 oz. anchovy |
| 1 T. diced green pepper | 3 cloves garlic, crushed |
| 1 T. diced red pepper or pimento | 1 C. white wine |

Mix all ingredients and let stand to blend flavors. Top escargot with this and brown in 425° oven 3 or 4 min. Casino Butter makes an excellent topping for browning any seafood.

William J. Quinlan, Jr., Columbus, Ohio

Three quarts olives serve 80 people.

EXCELLENT MEATBALLS

- | | |
|---------------------|-----------------------|
| 2 lb. ground beef | 2 eggs lightly beaten |
| 1/4 C. grated onion | 1/2 C. bread crumbs |
| 1 T. salt | 3 T. parsley flakes |
| 1/4 tsp. allspice | 1 C. consomme |
| 1/2 C. milk | |

Soak crumbs in milk. Mix well with meat, eggs, onion, parsley and seasonings. Shape into small balls and brown on all sides in a small amount of fat. Pour consomme over meatballs and simmer gently about 15 min. until done. Keep warm in consomme. Serve with barbeque sauce:

- | | |
|-----------------------------|--------------------------|
| 2 C. catsup (20 oz. bottle) | Dash of smoke flavoring |
| Chopped onion to taste | 1 tsp. prepared mustard |
| 3 T. brown sugar | Salt and pepper to taste |
| 1 T. Worcestershire sauce | |

Rinse catsup bottle with enough water to make 2 C. Add other ingredients and simmer one-half hour.

Mrs. R. M. Burstein, Washington, D. C.

BEST HOT DIP EVER

- | | | | |
|-----|-------------------------------------|-----|---|
| 2 | 8 oz. cream cheese | 2 | T. onion, grated |
| 1 | small carton sour cream | 1/4 | tsp. garlic salt |
| 1 | package dried beef,
pulled apart | | pepper to taste |
| 1 | tsp. Worcestershire sauce | | Top with slivered almonds
or pecans sauted in butter |
| 1/2 | green pepper, chopped | | |

Mix and place in oven proof dish and bake at 350° for 30 minutes. Serve with party rye and pumpernickel party bread.

Mrs. Lloyd Berg

SESAME CHEESE WAFER

- | | | | |
|---|--------------------------------------|-----|-------------------------|
| 3 | T. butter | 3/4 | C. flour |
| 1 | sharp processed cheese,
5 oz. jar | 1/4 | tsp. paprika |
| | | 2 | T. toasted sesame seeds |

Cream cheese and butter. Sift in flour and paprika. Stir in sesame seeds.

Form in 5 inch long roll 1 1/2 inch in diameter. Refrigerate (will keep a week). When ready, slice in 1/4 inch wafers. Bake on ungreased sheet at 400° for 15 minutes or until edges are slightly brown. Cool. Makes 24.

Mrs. Don Osborn

PICKLED FISH

- | | | | |
|---|-----------------------|-----|-------------------|
| 5 | lbs. Perch or Haddock | | salt brine |
| | white vinegar | 3 | C. sugar |
| 1 | C. sweet white wine | 1/4 | C. pickling spice |
| 1 | lg. onion (chopped) | | |

Cut fish into 1/4-1/2" pieces after it is cleaned and skinned. Put in salt brine, enough to float an egg. Fish must be covered. Let stand 48 hours in refrigerator. Drain off salt brine and cover with white vinegar. Let stand in refrigerator another 24 hours. Drain. Bring 4 C. white vinegar and 3 C. of sugar to a boil and cool. Add 1 C. of white wine, 1/4 C. pickling spices, chopped onion. Mix all together, cover and put in refrigerator. Ready to eat in 3-4 days. Keep refrigerated.

This receipt was tested using Northern Pike and was delicious.

Mrs. Earl E. Williams, Oakland, Iowa

EMPAIRDITOS

PASTRY

- | | | | |
|---|--------------------------|---|----------|
| 1 | C. butter | 2 | C. flour |
| 2 | 3 oz. pkgs. cream cheese | | |

MEAT FILLING

- | | | | |
|-------|-------------------------|-----|-------------------------|
| 1/2 | lb. ground beef | 3 | T. chili powder |
| 1/2 | C. chopped onion | 1 | T. Worcestershire sauce |
| 3 | T. chopped green pepper | 1/2 | tsp. Accent |
| 1 1/2 | tsp. garlic powder | 1/2 | C. tomato paste |
| | Salt and pepper | 1 | bay leaf |

The day before, cream cheese and butter, blend in flour. Refrigerate overnight in waxed paper. Remove 30 minutes before using. Brown beef in skillet, add onion and pepper. Cook until tender. Mix in rest of ingredients. Cook over low heat for 10 to 15 minutes. Cool. Flour board, roll thin; cut with round cutter. Place small spoonful of filling on round. Moisten edge, fold over, press with fork. Bake on ungreased sheet at 350° for 15 to 20 minutes, till golden. Can be frozen (filled). Allow 1/2 hour to defrost. Increase baking time 5 minutes.

Mrs. Donald Storjohann, Northboro, Massachusetts

HOT CRAB MEAT DIP

- | | | | |
|---|-----------------------|-----|---------------------------|
| 8 | oz. pkg. cream cheese | 1 | tsp. horseradish |
| 1 | T. milk | 1 | tsp. lemon juice |
| 1 | can crab meat | 1/4 | tsp. salt |
| 2 | T. chopped onion | 1/4 | tsp. Worcestershire sauce |

Soften cheese and blend the remainder of the ingredients. Put in baking dish and bake at 325° for 30 minutes. Top with toasted almonds. Serve while warm.

Mrs. Vernon E. Dalton, Omaha, Nebraska

CURRY SHRIMP SPREAD

- | | | | | |
|-----|-------------------|--|----------------|-------------------------|
| 1/2 | tsp. curry powder | | dash of pepper | |
| 1/8 | tsp. salt | | 1 | 8 oz. pkg. cream cheese |

Cream above together and spread on dinner sized plate. Mince 1 med. onion. Mince 1 sm. can baby shrimp. Sprinkle over spread. Top with 1 grated hard boiled egg.

Mrs. Gary Bowen

DRIED BEEF LOG

- | | | | |
|---------------|--|---------------|---------------------------------------|
| 2 | 8 oz. packages cream
cheese, softened | $\frac{2}{3}$ | C. chopped stuffed green
olives |
| $\frac{1}{2}$ | C. parmesan cheese | 2 | C. dried beef snipped fine
(5 oz.) |
| 2 | T. horseradish | | |

Blend cheeses and horseradish. Stir in olives. Chill. On wax paper shape into two rolls. Roll in dried beef. Chill several hours.

Mrs. Patricia McCord Pusey

Legend has it that an expectant mother will have greater success in planting parsley than anyone else—and a baby rubbed with worm-wood will never in his whole life suffer from cold.

CUCUMBER DIP

- | | | |
|---|--|--------------------------|
| 2 | 3 oz. packages cream
cheese, softened | Seasoned pepper to taste |
| 1 | cucumber, chopped | Garlic salt |
| 6 | green onions finely chopped,
including tops | Dill weed |

Mix all ingredients with the exception of the dill weed until well blended. Top with dill weed.

Mrs. John M. Meyer

HOT CHEESE PUFFS

Cut small rounds of bread and toast on one side under broiler.

- | | | | |
|---|---------------------------------------|---|---------------------------|
| 2 | 10 oz. sticks sharp
cheddar cheese | 2 | T. flour |
| 2 | egg yolks | 2 | tsp. mustard |
| | pinch salt | 2 | tsp. Worcestershire sauce |
| 2 | tsp. baking powder | 2 | egg whites |

Grate cheese, add rest of ingredients except egg whites. Beat whites until fluffy but not dry. Fold into cheese mixture and knead with hands. Just before serving spread cheese mixture on untoasted side of bread rounds. Pop under broiler until puffy and golden. **Watch carefully.** Serve immediately.

Mrs. Peter Smidt



Grand Hotel

Council Bluffs, - Iowa

Owned and Operated by
Council Bluffs Citizens

This Hotel is Owned
and Operated by the
Grand Hotel Company
A Council Bluffs Enterprise

~~~~~  
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GENERAL G. M. DODGE  
E. H. MERRIAM  
E. W. HART

**Menu**

Blue Points on Half Shell, Nut Celery  
or  
Grape Fruit Cocktail  
or  
Egg Moscovite

Essence of Fowl with Celery Broth  
or  
Brown Crisp Water Cress a Delicate  
Cream Soup

Salted Almonds

Cucumber Smelts from Maine, a la Meuniere  
Chip Potatoes

— CHOICE —

Larded Joints of Canada Mutton with Fried Noodles  
Veal Sweetbreads in Cocotte, a la Financiere  
Roast Young Domestic Duckling with Apple Compote  
Tenderloin of Beef, Parisian

New Brown Potatoes

Creamed Parsnips

Pineapple Sundae

Assorted Cake

After Dinner Mints

Coffee

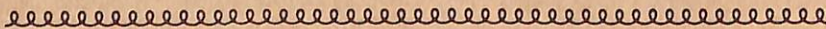
GRAND HOTEL,  
Sunday, October 27, 1912

75 Cents

DINNER-TABLE FANCIES

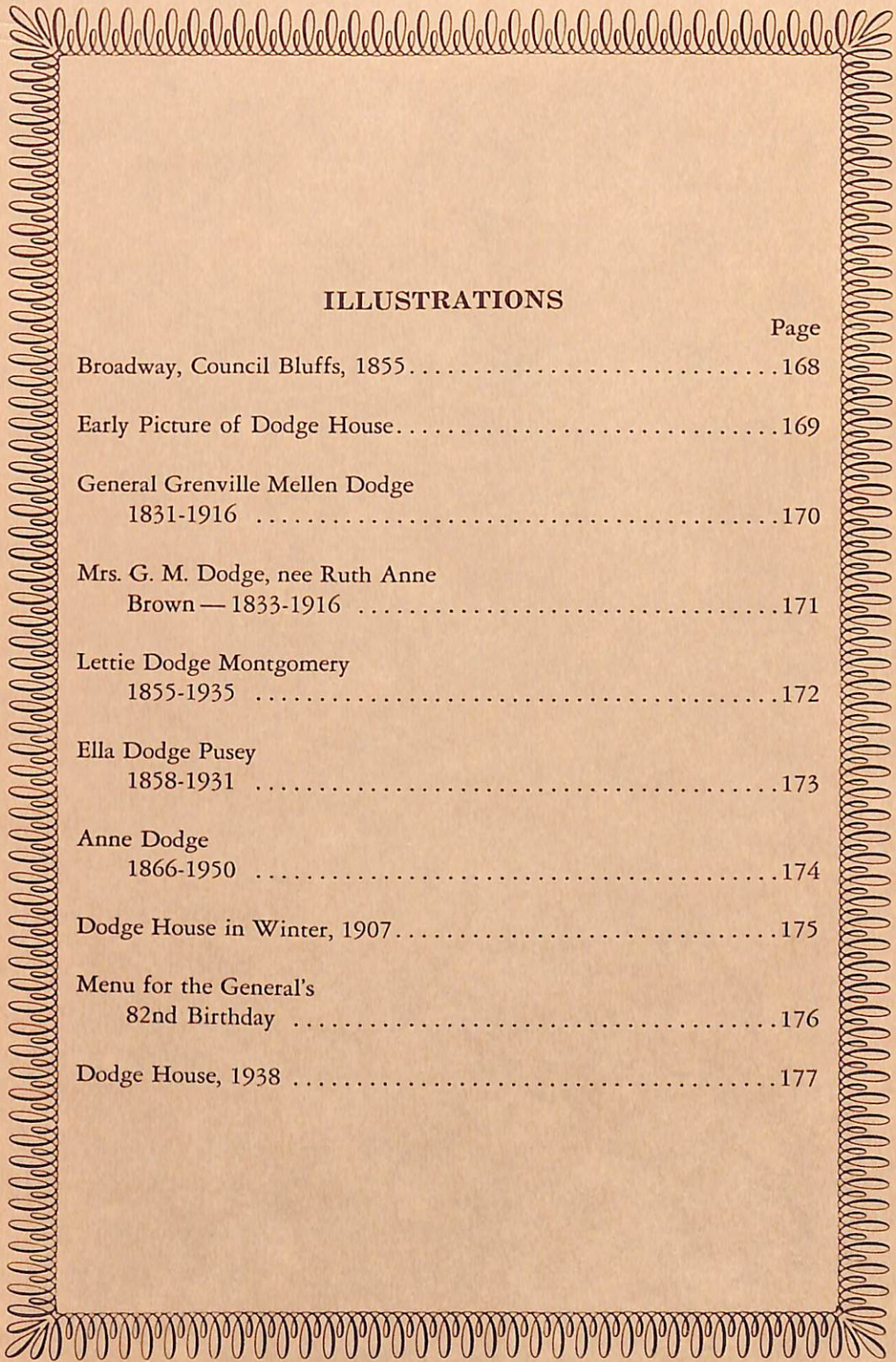
*To be thoroughly good form at dinner is the very inflorescence of civilized life. Like many other regulations of social life, dinner-table etiquette is arbitrary, but not to know certain things is to argue yourself unknown so far as society life goes. To take soup pushing the spoon from rather than toward yourself; to touch the napkin as little as possible; to accept or decline what is offered instantly and quietly; these and other trifles characterize the well-bred diner-out. The attempts to introduce too much color in dinner-table decorations are rather declining. The finest white damask still holds the preference, and the centre-piece of plush or velvet underlace is little used now. Fewer flowers, too, are seen, and those in very low forms. The dessert plates come in deep tones in Dresden china, and the doyley on which the finger bowl rests should be immediately removed with the bowl, on reaching the guest. The latest fashion in ice-cream plates is the Bohemian glass in oval form with small handles. Menu cards, hand-painted, hold the preference, but many are seen on tinted cardboard with engraved vignette in one corner and the date in another.*

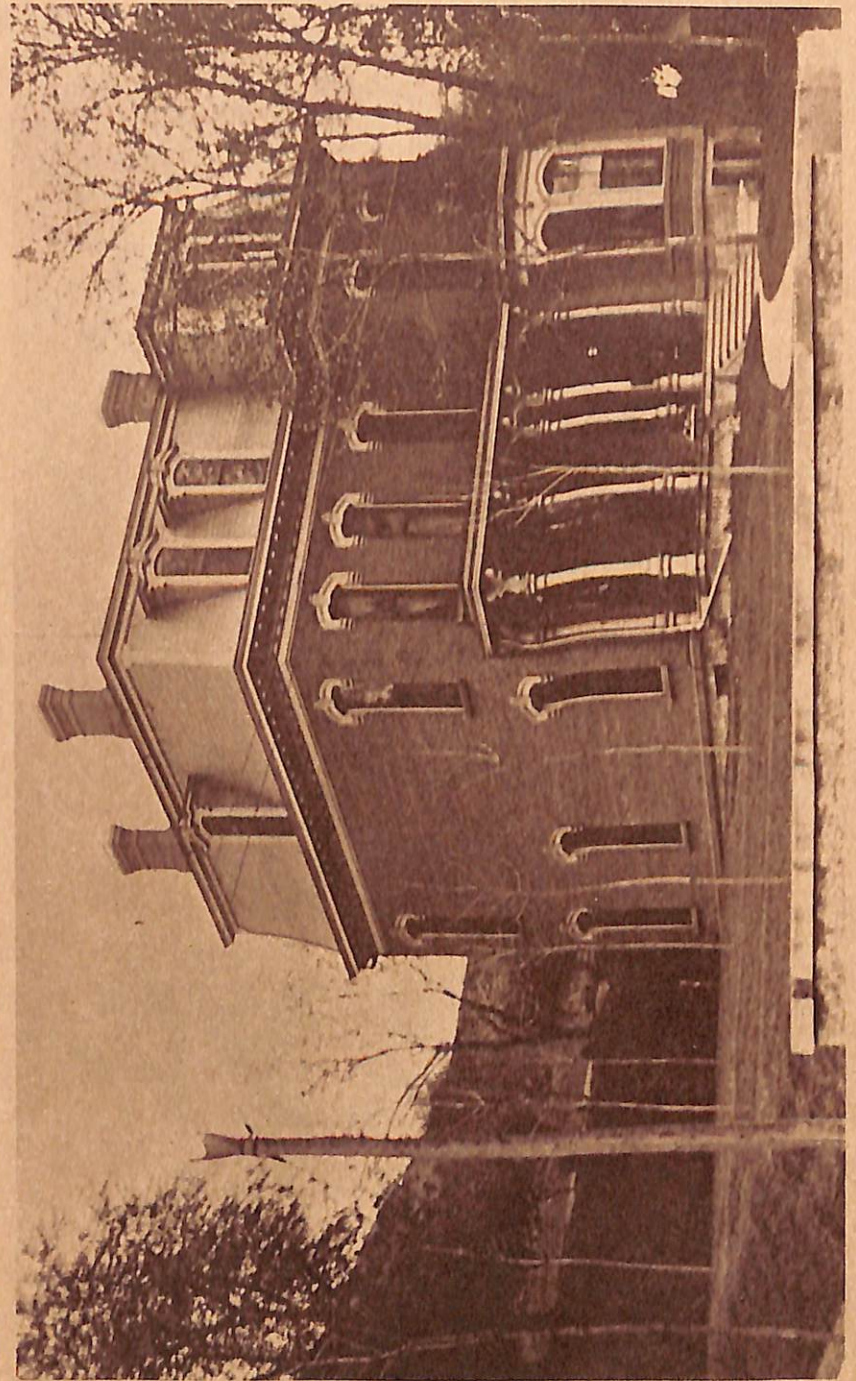
*The Everyday Cook-Book—1890*



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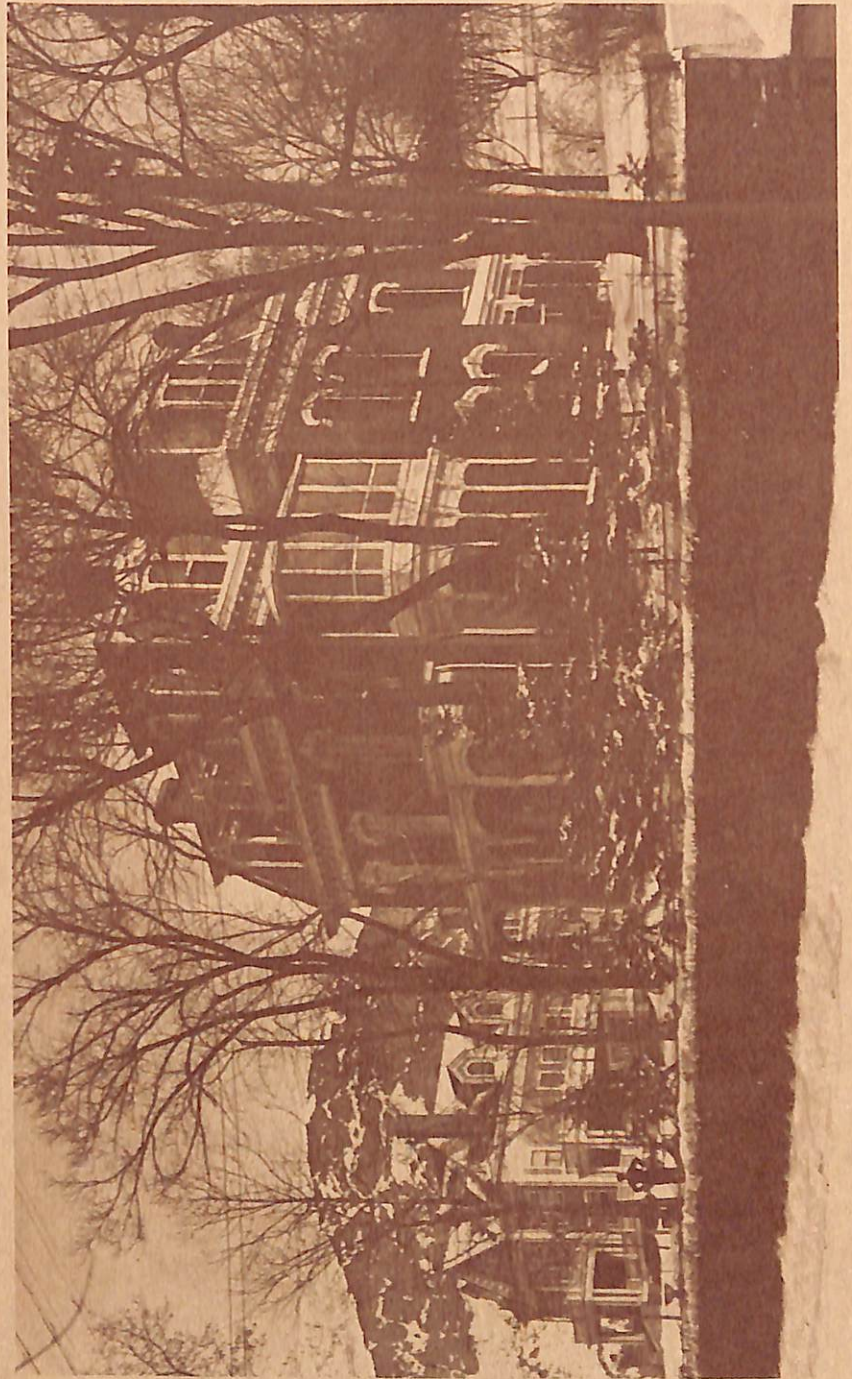
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## Menu

### Bronx Cocktail

Astrakan Caviar, served on Ice Blocks  
Salted Almonds                      Spring Radishes  
California ripe Olives

Little Neck Clams, Celery Hearts

Clear Green Turtle, Rachel en tasse  
Planked Roe Shad                      Salted Bars  
Cucumbers

Grilled Sweetbreads, Saint Germaine  
Bernaise Sauce

Punch, creme d Yvette, Champagne Wafers

Royal English Pheasant, bread sauce  
Asparagus tips

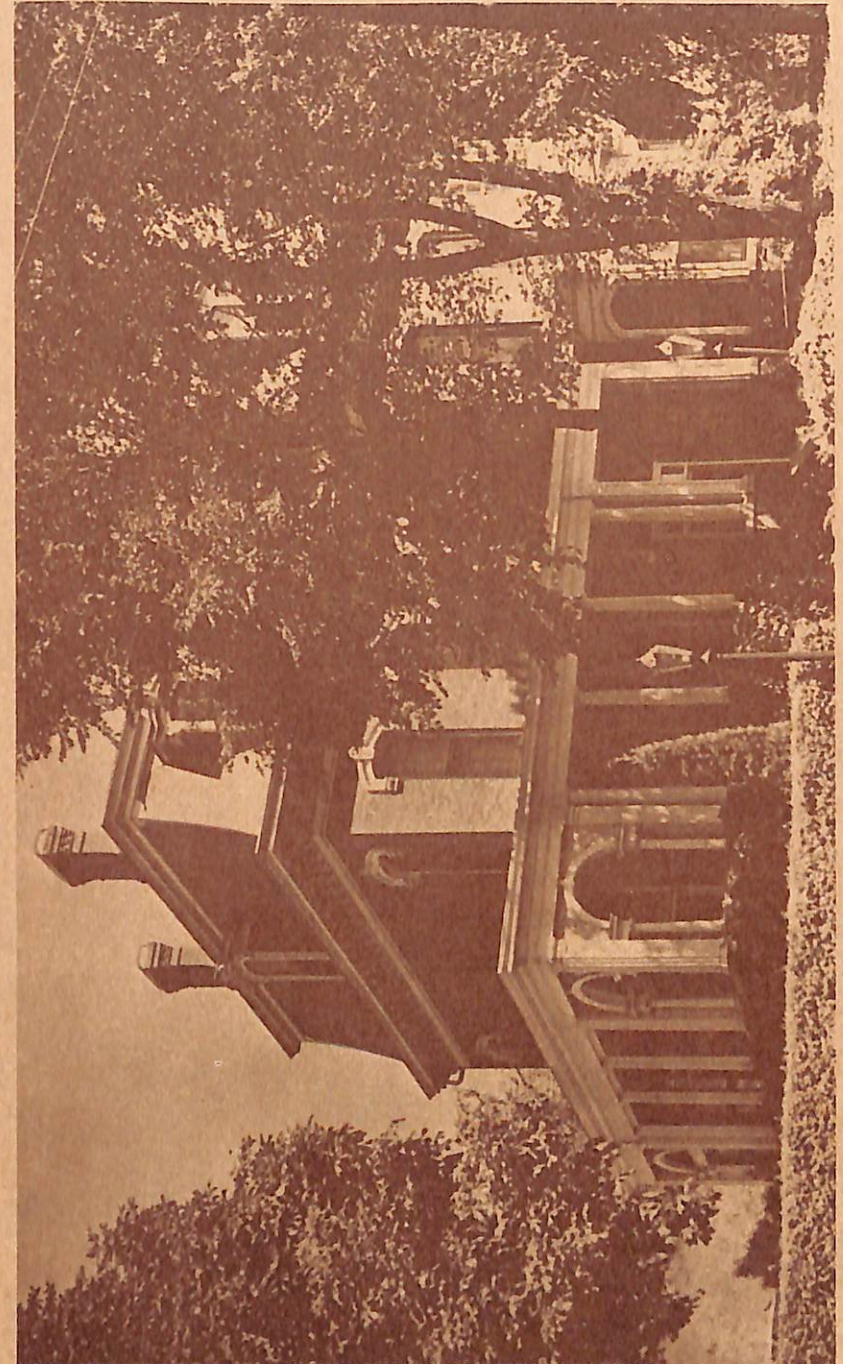
Head Lettuce, Manhattan Dressing  
Camembert Cheese Wafers

Fancy Ice Cream Souvenir

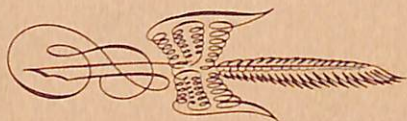
Cafe Noir  
After dinner Mints

KRUG

IN HONOR OF THE 82ND BIRTHDAY OF  
GENERAL GRENVILLE M. DODGE  
TENDERED BY THE SATURDAY NOON CLUB  
APRIL 11, 1913



Life is richer in Council Bluffs because of the pleasure derived from the General's restored house. The Historic General Dodge House Cook Book is hopefully another amenity in our lives. To Mrs. James L. Knott who chaired the cook book project so capably, contributing untold time, money and leadership, a very special thank you!



It has been said Grenville Dodge and America matured together. Born at the beginning of the Industrial Revolution, he had seen the country change from an agrarian society to an industrial nation, the frontier fade, a transcontinental railroad link the continent, the slavery and Indian problems settled and America on the threshold of becoming the pre-eminent world power.

At a celebration at West Point in June, 1902, Theodore Roosevelt said, "General Dodge, I am going to say something to you that will be hard to believe but it comes from my heart. I would rather have had your experience in the Civil War and have seen what you have seen and done than to be President of the United States."

Perhaps the most fitting monument to Council Bluffs' 'first citizen' is his handsome house restored as a living museum, where eleven months of each year thousands of visitors see the quality of life of this eminent soldier and capitalist, the grandeur of that earlier age.

B. S. U.

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*Mr. and Mrs. T. Joe Smith*

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