

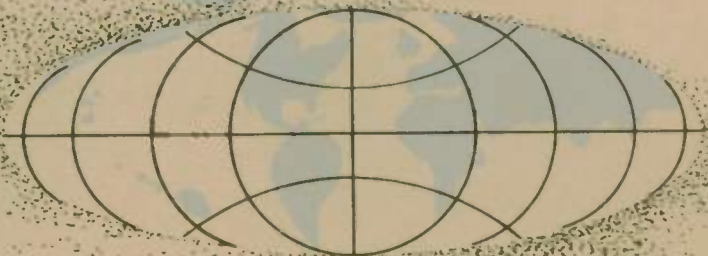
YOUR NEIGHBOR LADY BOOK 1961

W N A X

570

20

with Your Neighbor Lady



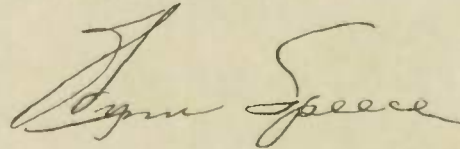
FOREWORD

TWENTY YEARS TOGETHER! I have to say that over again in order to really believe that we've had that many years of neighboring! Twenty Years! And every one so full to overflowing of the things that truly make life worthwhile. But even as I look back and find myself reminiscing over each happy year, I realize that wonderful as they were . . . satisfying as they were . . . REWARDING as they were in themselves, their greatest value is in what they contributed to the twenty years ahead! The changes of course . . . are monumental! Just compare this book with that first one . . . published in 1941! That's a great big step, taken all by itself . . . but taking each year at a time, it's been a gradual growing . . . and a beautiful development of the kind of relationship existing between you and me. I'm truly grateful for it . . . and for you, my friend and daily listener . . . but I must also add . . . I'm grateful to WNAX . . . a radio station that fosters the opportunity for such a relationship to grow. WNAX always offers that kind of listening because they believe in the kind of people we have out here in our beautiful Midwest and believe in giving them the very best.

So, as we look happily back on these twenty years, we know we must look just as happily to the years to come. If we take each day as it comes, make it the very best possible day we know how, the years ahead will be better than ever! I surely hope you will be with me every afternoon, Monday through Friday at our wonderful new time of 2:20, following the News, and, on Saturday morning at 10:15, and I sincerely hope you'll help me make the next twenty years memorable indeed to all neighbor ladies throughout our WNAX AREA!

That 570 spot on your dial is the welcome mat and this is your invitation. I can't manage . . . without you!

Your Neighbor Lady,



DEDICATION

To . . . TIME

the twenty years we've enjoyed . . .

the friendships we've shared.

But more important . . to the TIME AHEAD . . .

for each moment, well lived, is a

building block for every hour . . every day . . .

every year.

Make every moment count . . and the years will

take care of themselves.



Your Neighbor Lady, Harry, Peter, Todd and Gretchen.

the SPEECHES in Europe



Here are Oskar and Emile as you met them on tape! Oskar Rottenberg, of London, England: multi-lingual courier who guided us so skillfully across the continent and made our month in Europe such a fascinating . . . educational . . . wonderful . . . trip! He dubbed us the ice-water drinking tour and we hope enjoyed us as much as we enjoyed him!



Emile Rohde, of Bremen, Germany: skillful driver of our beautiful big, comfortable bus which carried us from the Hook of Holland nearly five thousand miles over and around Europe, ending in Paris. Thanks to Emile . . . for a safe, pleasant journey in the "South Dakota Radio Group."



Our first morning on the continent . . . on our way to Amsterdam, we stopped in this lovely hotel and restaurant for an elegant breakfast at the Hook of Holland. Here's Mr. A. J. Meyers, Watertown, S. D., Wynn, Anna Kaufman, Freeman, S. D., and husband Harry!



And here they are . . . with their charming wives, whom we had the pleasure of meeting en route.



Our guide through Amsterdam, John Kluff, as we visited on tape for you folks at home.



Here is one of the waiters in the Grand Hotel Krasnapolsky from a typical serving table, resplendent with international flags.



Waiting for the bus in the lobby of our Paris Hotel, the Astor, to transport us to our plane and head for HOME!!



Chicago



Sioux City



H O M E . . . spelled, Gretchen . . . Peter, Todd . . . Dorothy and Howard!

FAMILY



Typical evening scene: The Speece children and homework! Gretchen and Peter HAVE some; Todd WISHES he did!



ALSO typical: — Pete and Todd wrestling!



Harry, Your Neighbor Lady, Peter, Gretchen and Todd.



Meet Mr. Lucky — our LITTEST cocker!



Check my tire, Dad??!

PICTURES



Practice time!



New room for Gretchen, too!!! New paint — wallpaper — and drapes! LOOK at that smile!



What's for supper?



New Paint and New Wallpaper calls for a new picture! Gretchen painted it — Todd gets it for his new room!



Member last year and Pete's new helmet? Now it's Todd's turn—with big brother showing him how!



New jackets — all from Oslo, Norway.

FAMILY PICTURES



Gretchen heads for her first week at Bible Camp —



Our boys in their Bavarian lederhosen:



Big Day for 3 Webelos at the 50th Anniversary Boy Scout Celebration: Jay Vlasak, Peter, and Reaney.



Extension group from Armour, South Dakota, visits in the studio.



Martha Edelin, Sioux Falls Dairy Council and I exclaim over a GORGEOUS BAKED ALASKA!

Anniversary Year Activities

Speaking of Baking . . . Meet WNAX PIE BAKERS!



Bob Hill, Ed Nelson, Whitey Larson, Norm Hilson, Rex Messersmith, Jack Bruce and George B; Ed was the winner . . . and WAS IT GOOD! (Rex, Bob, Norm alone with pie.)



A pleasant afternoon with the Home Division of Woman's Club, Sioux City, Iowa.



Mrs. Don Hatt, Program Chairman, Your Neighbor Lady, and Mrs. Ted Walensky.



LISTENERS



Carle Rae and Byron James Krull, grandchildren of Mr. and Mrs. John Krull, George, Iowa.



Mr. and Mrs. John Wagoneer, Little Rock, Iowa.



Mr. and Mrs. Albertus Krull Sr., George, Iowa, who celebrated their 64th Wedding Anniversary, June 30, 1960.



Mrs. Kenneth Heinch, George, Iowa.



Five Generation Picture, Fred Branaugh, Yankton, Ed. Branaugh, Yankton, S. Dak., Mrs. Cliff Hindlicka, Armour, S. Dak., Mrs. LaRoy Mason and daughter, Joan Marie, Tyndall, S. Dak.



Mr. and Mrs. John Abule, Cedar Falls, Iowa, and family, Lee, 2 months, Sharon, 18 months, and Duane, 30 months.



Grandchildren of Mr. and Mrs. Gust R. Johanson, Salem, S. Dak.: Douglas, Donna Lou and Richard Johanson, all of Salem, South Dakota, and David and Dianne Peterson, Alta, Iowa.



Children of Mr. and Mrs. James Ottmann, Allison, Iowa.



Mrs. Palma Schults and her daughter, Mrs. Betty Ann Jorgan, both of Colman, S. Dak., 20 year listeners.



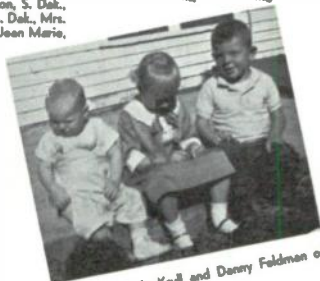
Mrs. Carol Hammen, Hills, Carle and Harlan, and nieces, Phonda and Paula, all of Blairsburg, Iowa.



Mrs. Anna Goff, Plainview, S. Dak.



Mr. and Mrs. Harry Brinkmann, Greene, Iowa, enjoying a 2 week vacation trip which Mrs. Brinkmann won, at Memory Lodge in Fort Williams, Canada, on Lake Superior.



Byron and Carle Krull and Danny Feldman of George, Iowa.



Debra Solma, daughter of Mr. and Mrs. Dale Solma, Little Rock, Iowa.



Mr. and Mrs. John Feldman, Sibley, Iowa, who celebrated their 65th Wedding Anniversary, Feb. 10, 1960.

LISTENERS



Cousins — Janice Hansen, Independence, Iowa, and Lu Ann Bondt, Pipestone, Minn., taken June, 1960.



Mr. and Mrs. Frank Davis of Highmore, S. Dak., on their 50th wedding anniversary, December 28 1959.



Mrs. Dick Schaeffer Ashley, N. Dak.



Mr. and Mrs. Roger Davis of Highmore, S. Dak., and their sons, Neil and Gregory. Mrs. Davis is a 20 year listener.



Mrs. Earl Zempel of Appleton, Minn., and her daughter, Rebecca.



Mrs. Fred Gudath and her daughter, Ila Mae, and friend, Dolores Algers, all of Bassett, Neb.



Rebecca and Tommy Zempel, children of Mr. and Mrs. Earl Zempel, Appleton, Minn.



Mrs. Rudolph Porath, Valentine, Nebraska, a 20 year listener.



Mr. and Mrs. William Wall, Conroy, Minn.



Mr. and Mrs. William H. Schumacher and grandchildren, Linda, Mary F., Theresa F., Thomas F. and James F., children of Mrs. Francis C. Friedel of Spencer, S. Dak.



A five generation picture, top row, left to right: Mrs. Dolores Badoor, Omaha, Neb., Mrs. Ruth Kasala, Waterloo, Iowa; bottom row: James Bodnar Mrs. Mary Reagle of Valentine, Neb., Mrs. Mary Sedlacek of Nampa, Idaho, who is 95 years old.



Mr. and Mrs. Rudolph Mittelstedt and their four sons, Melvin, Richard, Lauren and Dennis, all of Miller, S. Dak.



Mr. and Mrs. John Miller and daughter, Linda Lou, Groton, S. Dak.



Leland, Janice and Madlyn Hansen, children of Mr. and Mrs. Leo Hansen, Independence, Iowa.



Miss Beryl Kapeun, Humboldt, S. Dak.



Mrs. Christine Klasi, Frosmen, S. Dak., at her Hammond Organ.



Deanna Mullenburg, granddaughter of Mr. and Mrs. Otto Gayer of De Smet, S. Dak. Deanna won the Juvenile Baton Twirlers' State Championship in 1959.



Dean Junker, Lora Dull, and Gary Geist, Brittan, S. Dak.

LISTENERS



Mrs. Edna Eggert,
Artesian, S. Dak., a
20 year listener.



Mrs. Mae Ziegler and Mrs. Her-
bert Ohney, George, Iowa.



Mr. and Mrs. Cecil Brady,
Sr., Wakonda, S. Dak., and
Shari and Robert Lukes and
Scott Brady of Sioux Falls,
S. Dak., their grandchildren.



Mrs. Bob White and children, Bobby
Joe, Ellen, Jessica and Maurice of
Geddos, S. Dak. Mrs. White was 8
months old when "Your Neighbor
Lady" came on the air the first time.
Mrs. White is the daughter of Mrs.
Charles Oleson, Geddos, S. Dak.



Mr. and Mrs. Ludwig Maunce of Fred-
erick, S. Dak., and two of their six
children, Lilie and Bobby — Christmas,
1959.



Randy Schwieson, grandson of Mrs. John
Ervin, Hawarden, Iowa.



Doris Stroup, grand-
daughter of Mrs. Emmet
Hull of Gregory, S. Dak.



Edwin, Harvey and Harold
Driesen, sons of Mr. and Mrs.
John E. Driesen; and John
Randall, son of Edwin and
grandson of Mr. and Mrs.
John Driesen, Hudson, S. Dak



Dexter Stickney, grandson of
Mrs. Emmet Hull, Gregory, S.
Dak.



Gerald Smith, grand-
son of Mrs. Emmet
Hull, Gregory, S. Dak.



Mrs. Charles Oleson and grand-
son, Maurice White, Geddos, S.
Dak. Mrs. Oleson is a 20 year
listener.



Harvey Wayne and
Harold Jay Driesen,
sons of Mr. and
Mrs. John E. Drie-
sen, Hudson, S. Dak.



Kenneth Stroup,
grandson of Mrs.
Emmet Hull, Greg-
ory, S. Dak.



Carol Jean Opsahl,
Columbia Heights,
Minn., 3½ years
old.



Mr. and Mrs. Philip Behm of
Howard, S. Dak.



Mrs. George VonColln,
Wagner, S. Dak.



Dale Christensen,
grandson of Mrs. Em-
met Hull, Gregory, S.
Dak.



Mrs. Emmet Hull, of
Gregory, S. Dak., age
86 years, and her
youngest grandson,
Daniel Smith.

LISTENERS



Mr. and Mrs. John C. Luden, Johnny, Fontem, Eugene, Gordon and Darla Dol, Viborg, S. Dak.



Mr. and Mrs. Lyle Bobb, Capitol, Montana.



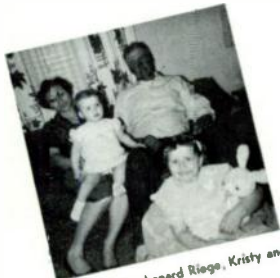
Connie Raret, Tyndall, S. Dak.



Mr. and Mrs. Gilbert Witte, Duane and Vicky, Crookston, Nebr.



Mr. and Mrs. Harry Lanthorst, their son, Elmer, his wife, Ardie, and their granddaughter, Connie, of Canistota, S. Dak.



Mr. and Mrs. Lenard Riege, Kristy and Carol, Crookston, Nebr.



Mrs. Gottlieb Bracha, Parkston, S. Dak.



Mr. and Mrs. Eldon Morrison and children, Danny and Margie, Valentine, Nebr.



Children of Mr. and Mrs. Richard Stiefel of Crookston, Nebr.: Dean, Kathy and Jean.



Mr. and Mrs. Wesley Wipfl, Bridgewater, S. Dak.



Mrs. Rudolph Porath, Valentine, Nebr.



Mrs. Evert Wahlstrom, Charcoal, Iowa.



Duane Mowery, Raymond, S. Dak.



Leon Bobb, Carter High School, Camp Crook, S. Dak.



Dorothy Mowery, Raymond, S. Dak.



Cathie, Lonnie and Jeffrey, grandchildren of Mr. and Mrs. Walter Neck, Groton, S. Dak.



Earl and Stevie Bracha, grandsons of Mr. and Mrs. Steve Bracha, Ryegeats, Montana.



Mrs. Clara Johns of Buresford, S. Dak., and her sons, Kenneth and John, and daughters, Lillian and Kathryn.



Mrs. Maynard Hamann, Wilmor, Minn., and her grandchildren, Karen and Kathleen (twins), and Jon.

LISTENERS



Richard Zenz and Kevin Kersmann, grandsons of Mrs. Henry Zenz, Max, N. Dak.



Carl Eklund of Ramona, S. Dak., and Agnes Reynolds of Alexandria, Minn.



Mrs. Charlotte Summers Mitchell, S. Dak., and 3 of her 17 grandchildren. A 20 year listener.



Janet and Connie Faige of White, S. Dak., with "Koko" and "Desie."



Lila Ryman and Pauline Schmitz of Elgin, N. Dak., and Mrs. J. Moss of Howard, S. Dak.



Kevir Kersmann, grandson of Mrs. Henry Zenz, Max, N. Dak.



Mr. and Mrs. Harry Brinkmann, Groene, Iowa, and granddaughter, Aliene Jensen, age 2 weeks.



Mrs. Julia Johnson, Lake Norden, S. Dak.



Philip Brai, age 11, grandson of Mr. and Mrs. John Christiansen, Mission, S. Dak.



Gloria Lemble, Tim and Mike Struve, Sandra Beyer, all of Ramona, S. Dak., and the 2 Doodles "Koko and Doodles."



Mary Ann Brinkmann Jensen and her baby daughter, Aliene Jensen, age 2 weeks.

LISTENERS



Dale and Debra Ervin, grandchildren of Mrs. John Ervin, Hawarden, Iowa.



Kenneth Wilson, son of Mr. and Mrs. Earl Wilson, Revillo, S. Dak.



Sharon and Bertram Hoppe, Tiffred Rierson, Leo Hoppe, Clarence Hoppe, Anna Hoppe and Olive Fredericks, all of Brooten, Minn.



W. R. Webb and his children, Vicki, Marilyn and Dawn, and sister Lorano Webb, all of Arcola, Sask., Canada.



Mr. and Mrs. Otto A. Prahl, Rt. No. 2, Brookings, S. Dak.



Mr. and Mrs. George Oldenberg and children, Cottonwood, S. Dak.



Mrs. A. G. Webb, Arcola, Sask., Canada, a 14 year listener who passed away in ~ 1957.



Mr. and Mrs. Clarence Mach and children, Rapid City, S. Dak.



Kim Boyd, granddaughter of Mrs. Harold Boyd, Henry, S. Dak.



Lisa Schwiesow, granddaughter of Mrs. John Ervin, Hawarden, Iowa.



Mrs. Harold Boyd, Henry, S. Dak.



Myron, son of Mr. and Mrs. Bud Mann, Clearfield, S. Dak.



Mrs. Winifred Reutter of White River, S. Dak. A 20 year listener.



Shari, Douglas, Koeny and Randy Schwiesow, grandchildren of Mrs. John Ervin, Hawarden, Iowa.

LISTENERS



Mrs. Robert Finger, Mr. and Mrs. E. L. Prahl, Mr. and Mrs. Henry Faldman, Mr. and Mrs. Norman and Patty Finger, Mrs. Morton Finger, Susan and Betty Finger, Mr. and Mrs. Darrall Westby, Mr. and Mrs. Edgar Bergman and Mr. Otto Prahl, all of Brookings, S. Dak.



Sylvia, Dianna and Julia Wederath, daughters of Leighton Wederath of Carroll, Iowa, with their Shetland pony.



Mrs. Edmar Collins, Willow Lake, S. Dak., a 20 year listener.



Mrs. John Lytle, Kimball, S. Dak., a 20 year listener.



Mrs. G. C. Dallman, Storm Lake, Iowa.



Otis Teter, Coon Rapids, Iowa, and his favorite pony, "Snow Ball."



Alfred Benting and children, Ricky, Stevie, Wanda and Mercie.



Mr. and Mrs. Fred Brick, Mansfield, S. Dak., and their sons, Dale, Deryl and Duane.



Mr. and Mrs. Eric Lind, Vermillion, S. Dak. — 40th Wedding Anniversary, also a 20 year listener.



Mrs. Arthur J. Carlson, Lumberton, Minn., with her dog. A 20 year listener.



Rose Teter, Carroll, Iowa, and 3 year old Shetland pony.



Mrs. Joe W. Dusk and her brother, Stanley Zak, Westington Springs, S. Dak.



Otis Teter and Lloyd Crisgen of Coon Rapids, Iowa, with two family pets.



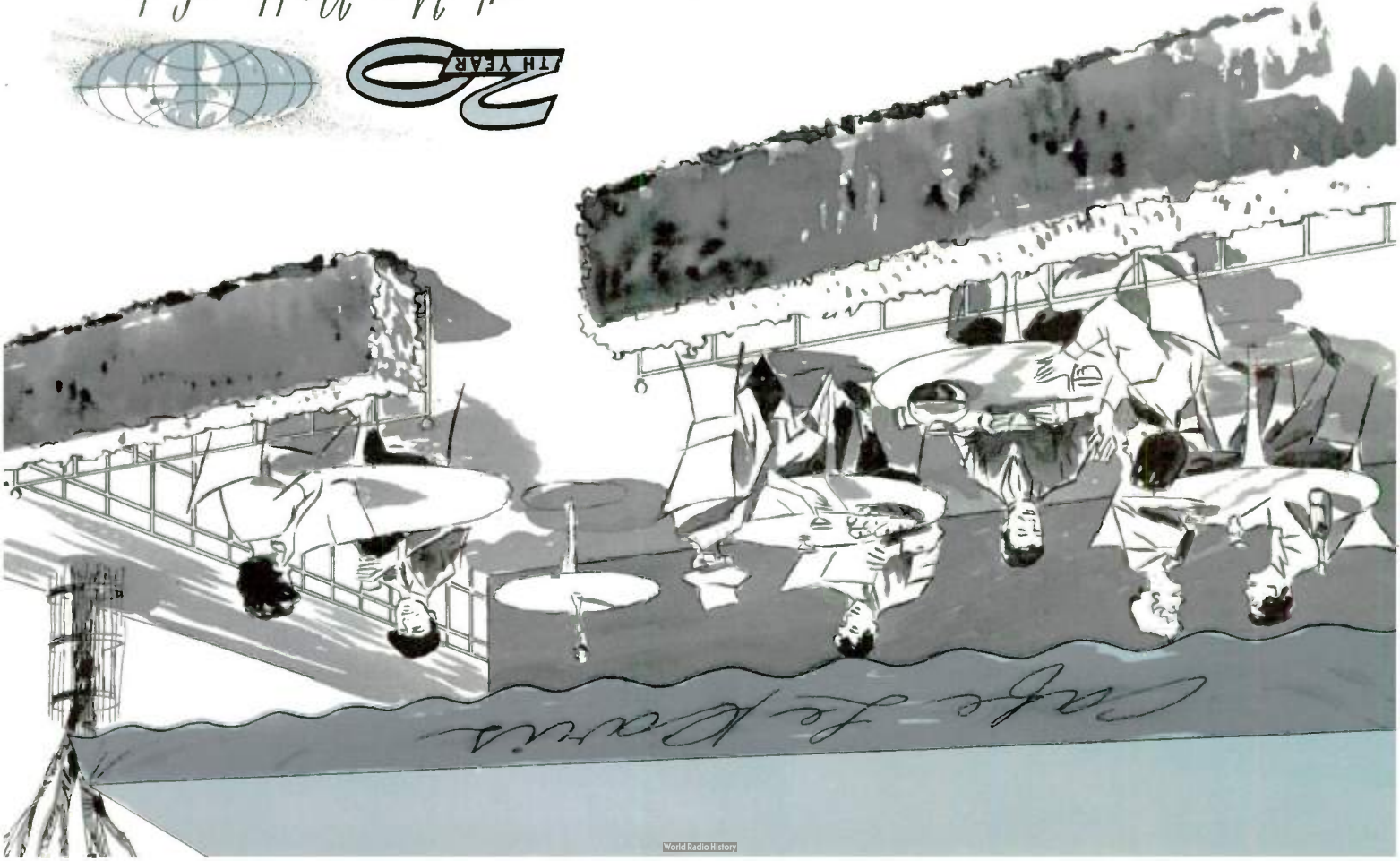
Robert Fiecke, son of Mr. and Mrs. Norbert Fiecke, Lester Prairie, Minn.



The J. Wm. Nyström family, Elk Point, S. Dak.

with Your Neighbor Lady

20TH YEAR



Snapshots of Europe



Tour members, on the steps of the Church of the Madeleine, first stop on our tour of Paris. Far left, Mrs. Williams, Brewster, Minn.; Esther Curry, Pierre, S. D.; Wynn; Mamie Rolewitch, Highmore, S. D.; Mr. Martin, Allen, Nebraska; Mrs. Woodman, Mitchell, S. D.; Hazel Danks, Lake Andes, S. D.; Alice Hruska, Yankton; Mrs. Foster, Warsaw, Ohio; and Muriel Warner, Allen, Nebraska.



Our last night in Paris, celebrating three birthdays: Mrs. Muriel Warner, Allen Nebraska, Mr. W. F. Stewart, Columbus, Ohio, and Mrs. Winston Foster, Warsaw, Ohio.



Again, the whole tour group on the steps of the Sacre Coeur, as we looked out over the most magnificent view of Paris.

Our own camera version of three of the most famous sights in Paris, Les Invalides, where Napoleon is buried, the Eiffel Tower, and the Arc de Triomphe.



One of the famous sections of Paris with street artists at work . . . Montmartre.

CENTENNIAL DAY AT HAWARDEN, IOWA

SEPTEMBER 5, 1960



Mrs. J. A. Squier, Hawarden's First Queen.



Mrs. Hazel Snell, Hawarden's Queen Mother and her attendants, Mrs. George Moore and Mrs. Frank Hansen, Your Neighbor Lady and George B. German.



The Queen's Attendants, Mrs. George Moore and Mrs. Frank Hanson.



Mrs. Leslie Bergdale, Chairman of the Flower Show and Your Neighbor Lady.

BOYS AND GIRLS HOME CHRISTMAS PARTY, 1959



YOUR money presented to Mr. Herbert Anderson, as house-mother, Mrs. Myrtle Plagge looks on!



MOST of the children!



Your Neighbor Lady, Mrs. Plagge and Alan Lovrien, House Parent for the Boys.



AND—meet our entertainment, the **STAN THOMAS TRIO**:—on drums, Ronny Anderson, on piano, Tom Fritts, and Stan Hayes on the clarinet! There is Lillian in the background!

Poetry Winners

1

TWENTIETH ANNIVERSARY

Y is for Years . . . a large slice of life.
O, Occupation of mother and wife.
U is the Unity her "Neighbors" present.
R is for Recipes these ladies have sent.

N is for Nearness . . . she's close as the dial.
E for Enthusiasm . . . her voice wears a smile.
I is the "Inner man" she helps us to please.
G is the Garden that we can and we freeze.
H is for Hints, so we'll work with a song.
B is the Book that each year brings along.
O is for 'Offers, to brighten our day.
R, Rural living . . . this is **our** way.

L is for Listeners . . . the line stretches long.
A is Advice that she passes along.
D is for "Did-you-knows?" of housewife'y lore.
Y, You and Yours . . . and Years, a full score.

Put them together, it's our heroine.
She's "Your Neighbor Lady," our gal Wynn.

. . . Doris Beach (Mrs. Lloyd Beach)
Mt. Vernon, South Dakota



2

TWENTIETH ANNIVERSARY

Twenty years of friendly chatter
Of breads and cakes and pancake batter.
Twenty years of helpful hints
On pickles, pies and peppermints.
Twenty years of "Did-you-knows"
That help to cure a Neighbor's woes.
Twenty years of kindly letters
That forge a bond of golden fetters.
So, a toast to the charming voice on the air
That is listened to daily by Neighbors who care.
And may it continue for year after year
To bring all Neighbors good luck and good cheer.

Anna Smith, 1019 Central, Hawarden, Iowa.

3

A Good Neighbor Policy

A Twenty Year Endowment

(Mutual Benefit Society)

Retroactive:

Wynn takes time to be our neighbor
She takes time to be our friend
She takes time to share our problems
She takes time good thoughts to send.

She takes time to cheer the sorrowing
She takes time for "Did-you-knows"
She takes time to give a recipe
And tell how to whiten clothes.

She takes time to cite quotations
She takes time to share a mood
She takes time to offer premiums
And to talk about her brood.

Accumulative:

So
We'll take time to send our pictures
We'll take time to use her "Twill"
We'll take time to dust with "Dusorb"
And of "Wonder Bread" eat our fill.
We'll take time to buy more "Hilex"
At our favorite grocery store
Then we'll get the best "INSURANCE"
Hearing Wynn for twenty years more.

Mrs. Stanley Johansen
1920 - 3rd Ave.
South Sioux City, Nebraska

1960

Queen of the Furrow

National Plowing Matches
Sioux Falls
Sponsored by WNAX



Here, there and everywhere during our 8 "Queen of the Furrow" area demonstrations.



Lyle Hanson and Wynne — on the spot — visiting with Mrs. Margaret Price, Vice Chairman Democratic National Committee and Mrs. Eunice Kennedy Shriver, sister to Senator Jack Kennedy.



Here are the candidates for the "Queen of the Furrow" in their own dresses and to the right in our McCall's Style Show from National Cotton Council Garments, made, if you please from Cotton Bags!! Wonderful girls! Left to right: Oriann Fraye Anderson, Madison, South Dakota; Janice Elaine



Jochims, Letcher, South Dakota; Sharine Rae Auwarter, Britton, South Dakota; Mary Rita LeClair, Royal, Iowa; Ann Marie Kranz, Watertown, South Dakota; Leona Alvena Schultz, Batesland, South Dakota; Jean Marie Garrett, Pierre, South Dakota; Carol Wanda Pewsey, Storm Lake, Iowa.



All wonderful girls, but a Queen had to be chosen and Leona Schultz, Batesland, South Dakota, was IT!



But our biggest thrill was to meet the Vice President's wife, Mrs. Richard Nixon! (I never looked worse!!)

It was fun to present her, for the first time from the big stage at Plowtown, U. S. A. to you, my favorite listening audience. On stage with us were Mrs. Paul Ode, far left and Mrs. Burton Ode, our Hostesses for the National Plowing Matches, Mrs. J. Wm. Nystrom, Ek Point; Lucille Lee, Arlington, South Dakota, 1959 Dairy Princess and our new "Queen of the Furrow"!

Our lovely "Queen of the Furrow," 1960!! — Miss Leona Schultz, Batesland, S. D.

In Memoriam

Our years together . . . all twenty of them . . . have been rich in friendship. Countless neighbors throughout the WNAX area have contributed generously during those years, but now, are gone from our circle. Our memories of them are warm and happy and our lives brighter, because they were a part of us. The list is by no means complete but this IN MEMORIAM page includes, in spirit, all neighbor ladies . . . everywhere . . . May I have the privilege of heading the list with my own beloved Mother, Florence Pepper Hubler, who was my first listener and best critic and whose happy spirit of friendliness and warm smile is still very much a part of each day's broadcast.

Mrs. Emma Aisenbrey
Mrs. Nellie Albers
Mrs. T. J. Anderson
Mrs. Mary Beck
Mrs. Johanna Bugenhagen
Mrs. Harry Collins
Mrs. Wm. Dykshoorn
Mrs. Emil Erickson
Mrs. Gottfried Fiedler
Mrs. John G. Gross
Mrs. George Granger
Mrs. Phil Gothman
Mrs. John Herman
Mrs. Addie Helmka
Mrs. Eildora Heitritter
Mrs. Blanche Johnson
Mrs. Nels Jensen
Mrs. John A. Kaiser
Mrs. Gerrit Kooima
Marie Magdalena Krein
Mrs. Henry D. Kost
Mrs. W. L. Lievan
Mrs. Sipp LaFleur

Menno, South Dakota
Meckling, South Dakota
Ainsworth, Nebraska
Lake City, Iowa
Coleridge, Nebraska
Worthing, South Dakota
Sioux Center, Iowa
Sioux City, Iowa
Mobridge, South Dakota
Onida, South Dakota
Mitchell, South Dakota
Long Prairie, Minnesota
Hawarden, Iowa
Bath, South Dakota
Boyden, Iowa
Walnut Grove, Minnesota
Sheldon, Iowa
Yankton, South Dakota
Hudson, South Dakota

Menno, South Dakota
Aurora, South Dakota
Alton, Iowa

Mrs. Edward J. Lenger
Mrs. J. W. Morse
Mrs. Catherine Clasen Matheis
Mrs. Frank Murley
Mrs. Ida Miller
Mrs. Gust Orth
Mrs. E. L. Prahl
Mabel Perkins
Mrs. Charles Pavlik, Sr.
Mrs. John Rundell
Mrs. Peter Scheidt
Mrs. Rheinhold Schmidgall
Mrs. Henry G. Scholten
Mrs. Pauline Sattler
Mrs. Tommy P. Stoural
Mrs. G. G. Schmidt
Mrs. Frank J. Tuch
Mrs. Emma Teschke
Mrs. Sarah Thompson
Mrs. A. G. Webb
Miss Katherena Waldner
Mrs. Ruby Wright
Mrs. Joseph Ziska, Sr.

Niobrara, Nebraska
Huffton, South Dakota
Big Stone City, South Dakota
Kimball, South Dakota

Alpena, South Dakota
Brookings, South Dakota
Ainsworth, Nebraska
Verdigre, Nebraska
Manchester, South Dakota
Marion, South Dakota
Menno, South Dakota
Hull, Iowa
Scotland, South Dakota
Verdigre, Nebraska
Marion, South Dakota
Verdel, Nebraska
Sioux City, Iowa
Hurley, South Dakota
Arcola, Sask., Canada
Freeman, South Dakota
Bradgate, Iowa
Atkinson, Nebraska

Your did you knows



20
TH YEAR



with Your Neighbor Lady

Snaps of Europe



Wynn interviews the owner of the dignified old world Hotel Friedenstall, Minden, Germany, as courier, Oskar Rottenberg observes.



Wynn and Mr. and Mrs. A. J. Meyers, Watertown, S. D. with Major and Mrs. Harlan Meyers, their nephew, formerly of Brookings, now near Heidelberg, Germany.



Oberammergau and two of the cast of the world renowned Passion Play. The little girl, Brigitta Gsteiger played the part of the angel who appears to Jesus in Gethsemane, and her big brother Hiasl (complete with liederhosen, beard and Alpine cap) who played the part of an executioner in the Passion Play.



In Oberammergau, Germany, with the hostess from our "Hotellet" and the Bavarian Alps in the background.



Tour members on balcony of Heidelberg Castle, Heidelberg, Germany.



On board a Rhine steamer with the Smiths! Tour members Mrs. Olivia Rittenour (far right) and her daughter, Mrs. Bronson Smith (center) with her brother-in-law Col. Dan Smith and family. Col. Smith was stationed near Frankfort with the army and joined us for our trip down the Rhine.

DID YOU KNOW

THAT to keep whipped cream from becoming watery, use confectioners sugar instead of granulated sugar.

THAT a handful of colored pipe cleaners will amuse a small child for a long time in church and at other gatherings. They are quiet and harmless.

THAT if you are in need of a vaporizer, you can use your electric fry pan by setting the dial at 220 degrees. This works very well.

THAT a clean blackboard eraser, kept in the glove compartment of your car is better than a cloth for wiping away moisture that steams up the car windows.

Mrs. Ed Krier, Mitchell, South Dakota

THAT if you will pour hot water through your meat grinder before grinding raisins it will keep them from sticking to the chopper. To clean chopper use a piece of bread through the chopper.

THAT a small amount of ginger added to whipping cream to be served on pumpkin pie or gingerbread will give a delightful taste.

THAT if you will use a piece of fluffy cotton to bait a mouse trap it will catch them just as well as with cheese as mice like to use the cotton for nesting purposes.

THAT if you are allergic to odors from marigolds, add 1 teaspoon of sugar to the water in the vase in which you are going to place the flowers. You will find this removes all traces of the odor.

THAT to keep onions whole, pierce them with a fork, they will not fall apart while cooking.

Mrs. A. S. Martin, Sioux Falls, South Dakota

THAT an easy way to fill pillows with feathers, when you have to do it alone, is to clip the ticking onto a clothes basket with snap clothespins; clip so that the top is open, fill with the feathers, then clip the top shut with the clothespins and carry it to your sewing machine and stitch across the top.

THAT if you will roll fish in pancake flour before frying, they do not stick to the pan and have an especially good flavor.

Mrs. Philip Behm, Howard, South Dakota

THAT to test jelly for proper consistency, dip a table fork into the boiling jelly and if the jelly fills space between the tines, it is ready to pour.

THAT to put paraffin or wax on top of jelly, just shave it up and drop into the bottom of the jelly glass and then pour the hot jelly on top. The heat melts the wax and it comes to the top and gives a perfect seal.

THAT if you can't remove excess fat from juice or broth, used for gravies, just remember to stir the gravy in the same direction when adding the thickening and the fat will stay mixed in and not float on top.

THAT for grass stains on washable clothing just rub molasses into the stain real well and wash as usual. If stain is stubborn it may need an extra rub. Works every time.

Mrs. Elmer Collins, Willow Lake, South Dakota

THAT you should keep a sponge in a small quantity of water close to your ironing board and use it to dampen clothes that dry while being ironed.

THAT hot vinegar helps remove paint spots from window glass.

Mrs. Martin Kruger, Steen, Minnesota

THAT a rural mail box placed in your garden will be handy for garden gloves and tools.

Mrs. Bill Mach, Burwell, Nebraska

THAT after you wash jars and dry them if you will put a piece of paper toweling or paper in the closed jars they will always be sweet and ready to use.

THAT if you will bake your upside down cake in a pyrex baking dish or pan, and leave the cake as baked, it will stay perfect and never be soggy.

THAT if you will keep the vinegar from sweet pickles it may be used in preparing Harvard beets or cucumber dishes.

THAT an easy way to keep treats on hand for visitors and youngsters is to put various kinds of candies in jars, such as salad dressing jars, peanut butter jars, etc., keep them on your shelf and you will have a treat for your guests.

Mrs. George Von Colln, Wagner, South Dakota

THAT when you shampoo your hair, if you place part of a steel wool pad in the drain it will let the water through, but keep the hair out of the plumbing.

Mrs. Henry Mengedoht, Herman, Nebraska

THAT the next time you have to send a fragile, breakable item through the mail, try packing it in popcorn. Be sure to use enough and it will absorb more jar than the usual wadded newspaper.

DID YOU KNOW

THAT a little soap worked into door hinges will stop squeaks.

THAT to remove salad stains, sponge the area with cool water or soak in cool water for 30 minutes or longer. If stains remain, work detergent into them, rinse thoroughly and allow to dry. Occasionally a greasy stain will persist and should be sponged with grease solvent and allowed to dry. Repeat this process as often as you find it necessary to remove stain.

THAT a little ammonia in the dish water takes a good deal of the unpleasantness out of the job of washing greasy dishes.

THAT heavy paper or boxes placed over tender perennials in the early fall will protect these flowering plants from the early frosts and thus protected they will bloom for several more weeks.

THAT you can keep your spools of thread tidy and handy for use by making a spool rack. Use a 10 x 15 inch board. Drive rows of finishing nails at an angle at 1½ inch intervals with two inches between rows. Paint the board to match the color scheme in your sewing room. Place the board above your sewing machine and at just a glance you can see the color thread you need.

THAT a pencil may be used on a zipper that is stubborn and does not want to zip. Just run the lead up and down the zipper. The graphite does the trick and the zipper will slide easily again.

THAT small safety match boxes are excellent for holding odds and ends such as hooks and eyes, snaps and buttons. Tape a label on the side of each box naming its contents and place in your sewing basket.

THAT worn out chenille robes or bedspreads may be used to make dust and polishing mitts. Outdoor mitts, for pulling weeds, working in the garden and raking leaves also may be made from these materials.

THAT you can use hair clips to adjust the hems in skirts and dresses. Mark the hemline with tailor's chalk, clip the fold in place. Thus, no pinning or basting will be necessary and you can make quick changes at any stage of your work.

THAT canvas gloves turned with the fleece side out make wonderful dust cloths for venetian blinds.

THAT to remove an error made in writing with ink, dip a match stick into a bleach solution and rub over the spot; thus it is erased quickly.

THAT if you will use a small file box to store the washing instructions for new garments made of the new synthetic fabrics it will save much worry when the label on the garment has been lost.

THAT after washing overalls, drying and smoothing them, tuck a handkerchief in the back pocket before putting them away. This may prevent a last-minute search before your husband dashes out on his way to work.

THAT spilled medicine won't smear the label if it is covered with a coat of clear nail polish.

THAT for invisible mending of delicate curtains, cover the torn spot with a piece of white paper and run it back and forth under the sewing machine needle. Then launder the curtain to wash away the paper. You will find that this type of darning is almost impossible to detect after the curtains have been hung.

THAT to give a soiled plaster of paris statuette or lamps a clean, new look, dip them in a solution of starch and water. When dry, buff with a soft brush.

THAT if you will wind your tape measure on an empty adhesive tape spool it will keep it handy and neat.

THAT if you have a lot of mending or patching to do, cut "patching boards" from heavy pasteboard and shape them to fit various sizes of dress sleeves, sweater and underwear sleeves, underwear and overall legs, etc. Slipping this inside an arm or leg, it is a simple matter to fix a smooth patch and baste it in place, whether the outside is to be finished by hand or machine.

THAT when you return an opened carton of ice cream to the freezer, it is important to put a small sheet of transparent plastic wrap or foil directly over the ice cream and give it an overwrap of transparent plastic wrap or foil. These two precautions before storing will keep the smooth quality of the ice cream and will prevent crystallization and loss of texture.

THAT when using quilting frames, instead of winding the frames with strips of cloth and then pinning the quilt layers to them, drive short headless nails into the outside edges of the frames every two or three inches. Begin with the back of the quilt, stretch this smooth and tight over the nails, then proceed with the other LAYERS the same way. When the quilt is tied remove carefully from the nails and finish as usual. The holes made by the nails will close up and not be noticed.

THAT ice cream should not be stored in the freezer for longer than one month.

THAT if you will cut slippery fabrics on a piece of oilcloth turned wrong-side up, fabrics won't slide. (Also pin fabric layers together at selvages, before placing pattern.)

DID YOU KNOW

THAT when pan broiling meat, you need only to add enough fat to coat the skillet and keep the meat from sticking.

THAT regular white rice triples when it is cooked so one cup of uncooked rice gives you three cups of cooked rice.

THAT if you use pre-cooked rice, it approximately doubles when you prepare it. Parboiled rice expands nearly four times.

THAT to avoid cutting material when removing buttons, slide a comb under the button, cut the thread with a razor blade.

THAT when buttons pull off a shirt, blouse, or pajama top, leaving a torn place, insert a piece of cloth between the front of the garment and the facing and stitch it down. This will provide an anchor for the buttons and will not be visible when the garment is worn.

THAT to keep thread from tangling in the sewing box or basket, fasten the ends to the spools with a small piece of scotch tape.

THAT if you will paint household shut-off valves and one section of each pipeline a different color (red for hot water, green for cold water, additional colors for waste lines and gas lines) and keep a chart handy keying color to correct pipeline, you'll always be able to locate the one you want in an emergency.

THAT you can use plastic refrigerator egg holders to mold small surprise salads. Fill molds half full of thickened gelatin mixture, add bits of left over fruit, vegetables, nuts, then cover with gelatin, chill; arrange several on lettuce for a pretty salad or use as a garnish.

THAT if you wish a new broiler treat, slice cold potatoes $\frac{1}{4}$ inch thick, coat with melted butter, then roll in grated cheddar or American cheese, place in overlapping rings on steak or hamburger patties for last few minutes of broiling.

THAT you can save empty bottles with daubers to use for children's paints. Wash bottles and daubers. Fill bottles with poster or tempera paints. You'll cut down on the mess of washing daubers if you have one for each color. Dauber "paint brushes" produce interesting effects on paper, too.

THAT baby's car seat is just as useful in the house as it is in the car. Place it over the back of a sofa or sturdy chair. Baby will play safely and quietly. The seat also is a useful item to take along when visiting.

THAT to clean patent leather shoes and purses, use silicone-treated eye-glass lens tissues. They quickly remove finger-prints and dust.

THAT when you dress frying chickens, if you will freeze chicken livers separately in meal-size portions, you may use them for a meat course. Be sure to use livers within 3 months.

THAT when sewing a dress with kimono sleeves, sew a one-fourth inch wide, four-inch long strip of selvage in the underarm seams. Sleeves will not rip or tear under the arms.

THAT if you will drill a few holes in the top board of your stepladder, you'll have a handy holder for small tools when working on the ladder.

THAT during the summer months, it is wise to vacuum the window sills and screens whenever you clean a room. This cuts down on dust and dirt that would otherwise come into the room and your curtains will stay clean longer.

THAT pockets cut from your husband's discarded trousers make excellent dusting mittens.

THAT seldom used silver articles will remain bright and untarnished when stored if they are wrapped in self-sealing transparent plastic. Be sure that the articles are carefully dried before they are stored.

THAT it's easy to make frozen suckers for children. Freeze fruit juices, chocolate milk, or flavored water in the ice cube tray and place a stick in each cube.

THAT to determine the size of a freezer needed for your family, allow five cubic feet of space for each person in the family. A five member family easily can use a 25 cubic foot freezer.

THAT an easy way to paint flower pots is to knot a rope and place it through the hole in the pot. Leave the knot inside and suspend the pot upside down and paint it. Allow the paint to dry and then remove the rope.

THAT short pieces of snap-tape left over from slip-covers make fine substitutes for zippers in shorts, pedal pushers or any kind of play clothes.

THAT for blouses or dresses that come unbuttoned, if you sew small halves of snaps very close to the buttons with the matching part of the snaps near the buttonholes, the blouse will stay buttoned. If this is done carefully the snaps won't show. Also with elastic thread shorten one end of each buttonhole on the wrong side by taking a stitch or two across the hole. Do not stitch through the right side. The appearance of the blouse will remain unchanged and the elastic threads will keep the buttons closed.

THAT to wash delicate fabrics or small items of clothing, shake them well in a jar partially filled with warm, soapy water. Empty and rinse in same manner.

DID YOU KNOW

THAT it is best to wash windows, glass, patio furniture, etc., on a cloudy, dull day. Sunshine dries water so fast that it may leave streaks.

THAT cotton tipped swabs have a variety of uses. Use them to clean the waffle iron, the dial telephone or any ornate piece of furniture.

THAT a strip of cellophane tape over the address on a package will prevent it getting smeared (and possibly lost) due to rain or bad weather.

Mrs. Rudolph Poroth, Valentine, Nebraska

THAT to prevent bottom crust for fruit pies from soaking up juice from fruit, sprinkle a teaspoon full of flour over the crust. This may also be done for cream pies.

Mrs. Floyd Sanderson, Lisbon, North Dakota

THAT if you will cook a lemon slice with your sweet potatoes, they won't turn black.

THAT if you use 2 baskets for taking clothes off the line, one for things which don't need ironing and one for those that do, you save sorting time.

THAT you can use embroidery floss to darn socks and anklets. It is stronger and comes in more colors than most darning cottons.

THAT you can repair furniture scratches with shoe polish to match the wood. It stains and waxes both.

THAT if you will dip the unused part of a lemon in melted paraffin and store in the refrigerator it will keep quite a while and will not dry up.

THAT if you will put a pinch of baking powder in mashed potatoes that have to set and reheat them they will turn out nice and fluffy.

THAT when sewing put a paper sack on the edge of the machine with cellophane tape and you can put your scraps and threads in it.

THAT when you sprinkle clothes, don't roll them, fold them instead. Use warm water. Can be ironed in a short time and won't be full of wrinkles.

THAT to clean silverware, lay a piece of foil in the dishpan, add 2 quarts of warm water and 2 tablespoons each of salt and baking soda. Merely touch each piece of silverware to the foil and tarnish disappears.

THAT fruit will not fall to the bottom of the cake pan if, last of all, you add 1 teaspoon vinegar before baking. The vinegar will not taste.

THAT to beat an egg white fluffier and stiffer, more quickly, add a pinch of salt and 1 teaspoon cold water before beating.

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THAT to make fudge creamy, add 1 teaspoon baking powder after cooking candy.

THAT if you dry clothes in the house, they will be much softer if you put a handful of water softener in the rinse water, or use a commercial softener.

THAT when baking drop cookies try having a cup of very hot water handy to dip the spoon into. The batter will come off easily.

Mrs. Leslie Kratochvil, Hawarden, Iowa

THAT very attractive candle holders may be made by hollowing out apples and using them for the holders. Just what you have been looking for for fall decorations, for Thanksgiving or the Holidays.

THAT after defrosting your chest-type freezer, if you will use a sponge mop to soak up the water in the bottom it will save stooping and collect the water that's in the corners.

THAT to prevent Venetian blind's banging against the window as you dust, work from bottom up, holding on to the bottom of the blind. After dusting a few slats, raise the blind and dust the next slats, still holding firmly on the bottom.

THAT the solid end of an orange crate may be made into a breadboard. Remove label with hot water and scraper or spatula. Dry board; smooth rough side and edges with sandpaper. If you like, stain or wax board or decorate with a stencil. — A something for nothing idea.

THAT by adding canned consommé to a pot roast instead of the usual water, the gravy will be delicious.

THAT if grease floats on top of the gravy made from meat loaf, roast, or other meat, add a pinch of baking powder and see the grease disappear.

THAT peeled raw potato put in refrigerator will take up odors.

THAT bananas may be kept for a number of days in your refrigerator if each one is wrapped individually in waxed paper.

THAT if you will cut apples for fruit salad into orange juice, it will preserve the whiteness of the apple and give a much better flavor.

THAT if you will put a few of the greenest pods in the pot while cooking fresh peas, it adds greatly to the flavor, especially in a pressure cooker.

THAT if you want to increase flavor of mincemeat, your own or ready-made, just use jelly or jam that you might have on hand in your cupboard. This will give the mincemeat a marvelous flavor.

Mrs. Curtis Anderson, Viborg, South Dakota

DID YOU KNOW

THAT before putting a cake on a plate, dust the plate with powdered sugar and cake will not stick.

THAT raw carrot gives a nice color and flavor to stuffing used for chicken or duck.

Mrs. Lillian E. Miller, Monowi, Nebraska

THAT the buttermilk biscuits (10 in a can) on the market make excellent raised doughnuts? Simply put the paring knife through the middle of each one. Then put your finger through the hole and shape it into a doughnut. Fry in deep fat as other doughnuts and thoroughly coat with a sugar-cinnamon combination. As there is no sweetening in the biscuits they have to be heavily coated.

THAT when baking a ham, especially a picnic ham that you won't be coating with something, it is better baked in a paper bag? Simply put the ham into a brown paper bag, press the air out, and tie tightly with a cord. Then put the whole thing into another bag and do the same thing again. Place on a rack over a pan that has water in it, and bake in a medium oven. Ham stays moist and does not shrink. You have to add more water to the pan, but this is simply so the fat and juice don't get too hot and smoke.

Mrs. Joe Gunderson, Baltic, South Dakota

THAT I use dark colored wax crayon to mark the lids on my jars of canned fruit. Sharpen the crayon and mark them while the jars are hot and it works very nicely.

Mrs. Dora Mitchell, Orient, South Dakota

THAT when baking a chocolate cake if you will grease and dust the cake pans with cocoa you will avoid white flour streaks.

THAT when you make a confectioners' sugar frosting, if you will make it thinner than usual, then add crushed graham cracker crumbs until it is of spreading consistency, you will have a tasty, nutty flavor.

THAT if you wish to have a fancy topped pie, lay a floured plastic doily on rolled out top crust for the pie, then press down with rolling pin to transfer pattern; remove doily, cut out center design only, making a fancy steam vent; then place crust on pie and bake as usual.

THAT a sure way of whipping light cream is to chill beaters and bowl, pour one-half pint of cream into bowl, add 3 tablespoons instant vanilla pudding and beat until mixture thickens, 5 to 10 minutes.

THAT the ideal way to freeze chickens is to lay the cut up pieces or halves in an oblong pyrex cake pan. Fill with water. Freeze. Remove and wrap in foil. This will lie flat in the freezer and is a definite space saver and keeps the chicken fresh and delicious, no danger of freezer burn.

THAT for a bright garnish over cold fruit and desserts, flavored gelatin cut in small cubes may be used.

THAT a quick and easy way to decorate a cake for a party is to snip marshmallows in 6 sections, top and bottom, cutting three-fourths of the way through, spread apart to make petals, place yellow gumdrop in the center, or try tinted ones with chocolate bit centers.

Mrs. Henry Hempel, Quimby, Iowa

THAT if you save your egg shells and crush them up fine, then add water to them and use it for watering your house plants, they will do a lot better?

Mrs. Don Ehlers, White Lake, South Dakota

THAT to label bottles or pans use adhesive white tape. Write name on tape after you have fastened it to the jar or pan. This will not fall off.

Mrs. A. S. Martin, Sioux Falls, South Dakota

THAT sliced bananas that have been dipped in pineapple or grapefruit juice for from 15 to 30 seconds and then removed keep their natural color for several hours.

THAT if you want to preserve all the vitamin B when making applesauce, do not pare the apples, just core them, slice them and put them on to cook.

THAT a teaspoon of sugar to each three cups of water used in cooking peas, carrots, cabbage, turnips or onions will improve the flavor.

THAT hash brown potatoes will be improved if you will add 1 tablespoon of flour and 1 tablespoon of sugar when frying potatoes.

THAT if you need a quick and delicious substitute for whipped cream, when you are serving shortcake, gingerbread, etc., take your favorite ice cream and whip it until it is creamy. Spoon on top of the dessert before serving.

THAT instead of using milk or cream when making icing for a cake, use strained baby fruit. Add to your powdered sugar, butter and vanilla until the desired consistency is reached and presto! a fruit flavor as well.

Rose Teter, Carroll, Iowa

DID YOU KNOW

THAT the task of removing old wallpaper can become easier by brushing on a solution of water and saltpeter. One heaping tablespoon of saltpeter to one gallon of water should be sufficient.

THAT to separate postage stamps or green stamps that are stuck together, put a piece of paper over them and run a warm iron over it and the stamps will separate easily without damage.

THAT when wrapping poultry for freezing, use two or three wraps to keep it from drying out too quickly.

THAT if you will add a few drops of bluing to your dishwater, your glassware will sparkle.

THAT when you sew on a button, put the knot between the button and the garment, so the knot can't come untied.

THAT if you will add a tablespoon each of turpentine and milk to each quart of soapy water when washing enameled woodwork, it will become glossy and bright again.

THAT when cooking macaroni or spaghetti, place in a colander, then set the colander into a large pan of boiling, salted water. This method of cooking eliminates the stirring and you won't have to drain it, just lift colander when spaghetti is done.

THAT warm vinegar may be used to sponge a dark skirt or trousers that have become shiny.

THAT when you are ready to shell peas, pour boiling water over the pods, let stand a few minutes, drain, then cover with cold water. Hold pod by stem end and squeeze. They will open easily.

THAT if you will sew buttons on children's clothes with dental floss they will stay on for the life of the garment.

THAT to keep embroidery thread from tangling, wind thread on plastic curlers, and shut to keep thread wound.

THAT splinters may be removed almost painlessly if you press an ice cube to the spot 20 or 30 seconds before removing.

THAT if you will add food coloring to pears when canning them they will be very useful for special salads on special occasions.

Mrs. Ed. L. Pavlik, Verdigre, Nebraska

THAT an easy way to make neckties for children is to use Dad's discarded ones, cut them off to correct length for the child and finish the ends.

THAT a child's magic slate is a handy knitting aid for noting changes, row counts; needle is a perfect pencil.

THAT if you will trace your favorite tissue patterns with India ink or ball-point pen on permanent finish organdy, cut out with pinking shears for pattern, you can use many times over.

THAT to prevent spatter when whipping cream, put waxed paper over mixing bowl, cut criss-cross gashes in center of paper and insert beater blades.

THAT an easy way to wash and dry Venetian blinds is to wash them in a bathtub, hang the blinds over two wire coat hangers hooked on shower curtain rod and let them drip dry themselves.

THAT when men's wool socks shrink they can be used as slipper socks for the children. Slip a soft inner sole in each one, or use soles with perforation around edge and sew sole onto outside. Name of child may be embroidered on top of foot in bright wool for identification and decoration.

THAT for biscuits crisp and flaky in center, roll dough thin and fold it before cutting. They will split open easily for buttering.

THAT to avoid spilled sugar, leave a paper cup in sugar canister instead of usual scoop. Squeeze cup into funnel shape when filling a container. Pliable plastic measuring cup works well also.

THAT a typewriter eraser is very helpful for cleaning between tiles. The pumice acts as a scouring powder. Scrub with eraser, flush off dirt with warm water. Brush crevices with eraser brush.

THAT parsley can be prepared in advance ready for soup or dressing at a moment's notice. Wash and snip parsley, mix with water, freeze in ice cube tray. Store cubes in freezer in plastic bag.

THAT old wallpaper may be removed by using a paint roller dipped in hot water. Run roller over paper, strip by strip.

THAT when cutting corn off the cob, use an Angel Food Cake pan; the cob is held securely and the pan catches the kernels.

Mrs. Walter Okeson, Sisseton, South Dakota

THAT to keep birds away from your Strawberry patch, cut strips of the heavy foil pans in which rolls are baked; fasten these to a lath, stick in the ground, some on shorter sticks than others; when the wind blows these strips, it frightens the birds away.

Mrs. Joe Nealon, Greeley, Nebraska

DID YOU KNOW

THAT if you will stick a pin at the ends of a machine made buttonhole, you won't cut the stitching, the pin stops your scissor or razor blade.

THAT you may clean your iron with toothpaste if something is stuck to the bottom.

THAT a few moth crystals around a tomato or cabbage plant will save it from cutworms.

THAT a darkened tin pan or a porcelain one needs 25 per cent less heat in baking than a glass one.

Mrs. Cecil Albers, Sioux Falls, South Dakota

THAT a teaspoon of vinegar will keep jelly from getting moldy. Put it on after jelly is set, it will not taste. No need to put on any wax, only a lid for protection, from dirt, etc.

Mrs. Harry Lankhorst, Canistota, South Dakota

THAT no girl is too dull to have "bride" ideas.

THAT no man has a good enough memory to make a successful liar.

THAT no man's opinion is entirely worthless; even a watch that won't run is right twice a day.

THAT life is like a mirror; you don't get more out of it than you put into it.

THAT sooner or later the man with pull bows to the man with push.

THAT the more of earth we want the less of heaven we'll get.

THAT no one preaches better than the ant and he says nothing.

THAT too many people itch for what they want, but they don't want to scratch for it.

THAT man's true wealth is the good he does in this world.

THAT the girl who thinks no man is good enough for her may be right . . . and then again she may be left.

THAT many an optimist got rich by buying out a pessimist.

THAT fellows who drive with one hand are usually headed for a church aisle. Some will walk down it . . . others will be carried.

THAT the fellow who jumps to conclusions isn't always certain of a happy landing.

THAT the optimist laughs to forget . . . the pessimist forgets to laugh.

THAT old age needs so little, but needs that little so much.

THAT always remember, when you point an accusing finger at someone else you have three fingers pointing at yourself.

THAT it never occurs to a boy of eighteen that some day he will be as dumb as his father.

THAT dieting is triumph of mind over platter.

Mrs. John Borquardt, Jackson, Minnesota

THAT copper bottom-ware comes clean if, when cooking your meals, you save the left-over hot potato water and place copper bottom utensils in this solution. By the time you're ready to do the dishes, the copper will be shining brightly.

Mrs. Walter Knaak, Spirit Lake, Iowa

THAT you can skip long hours cooking apple butter in the summer time. Wash the apples, remove stem and blossom end, put them unpeeled into jars. Quarter them if you wish. Partly fill jars with water and process them in the usual water bath manner. In winter, when you want apple butter, just drain off the juice and save for other uses. Put the apples through a ricer or food press to take out the cores and the pulp is ready to be made into butter or jam.

Miss Beryl Kapaun, Humboldt, South Dakota

THAT if you coat children's games made of cardboard with shellac they will last longer.

THAT hard cooked eggs will peel easily if you steam-cook them. Place them on a rack in a deep kettle so that water doesn't touch them during cooking.

THAT an old pair of curling irons makes an excellent gripper to use in dyeing garments.

THAT if you spill grease on the kitchen floor, pour ice water over the spot immediately. The grease will harden before it has time to soak into the floor. Scrape the grease off with a dull-bladed table knife.

THAT cutting onions into small chunks, then putting them through your garlic press saves the chore of chopping them fine. This is an especially good way when you're making party cheese dips.

Jenny Nagelhout, Clear Lake, South Dakota

THAT if you will place a piece of wax paper underneath your dresser scarf it will protect the dresser from spilled cosmetics.

THAT when making brownies, add a pinch of baking powder and the brownies will be moist and chewy.

DID YOU KNOW

THAT before emptying the bag of your vacuum cleaner, sprinkle water on the newspaper into which it is emptied and there will be no scattering of dust.

THAT to whiten laces, wash them in sour milk.

Mrs. William Wall, Comfrey, Minnesota

THAT if you will write your grocery list on an envelope, then enclose your coupons and store stamps, all will be together when you need them.

THAT if you will cover grease spots on cotton goods with liquid shampoo, you may wash as usual.

THAT if you spray hair spray on cat-tails you can keep them from fuzzing.

THAT to open a lock that is hard to turn, oil the key. It will open much easier.

Mrs. John Lytle, Kimball, South Dakota

THAT when baking a large cake fill a few paper cups with cake batter, bake at the same time. Nice to frost and then freeze. One always has a variety that way.

Mrs. Frank C. Fry, Taunton, Minnesota

THAT for creamed vegetables you need one-fourth cup of sauce for each cup of cooked vegetables.

Mrs. Rudolph Porath, Valentine, Nebraska

THAT an old-style garden rake is handy; when anything is lost in the grass or sand, just stomp around with the rake and when a click sound is heard, the lost is found.

Mrs. J. E. Limbo, Mitchell, South Dakota

THAT to remove egg stains from spoons or other silverware rub with common salt.

THAT to keep your sprinkled clothes damp after sprinkling, put in a large plastic bag.

THAT to remove grease from silks, take a lump of magnesia, rub it wet on the spot. Let dry, then brush powder off.

THAT mildew can be removed by moistening the spot with clear, cool water, rubbing a thick coating of castile soap mixed with chalk scrapings on it; rub with end of finger, then wash off. Apply as soon as possible.

THAT finger marks on furniture may be removed by rubbing with a soft cloth moistened with sweet oil.

THAT a pinch of soda, added to the water for a vase of flowers will keep them fresh.

THAT a few drops of oil of cloves in your white cake and icing will give a delightful and delicious flavor.

Mrs. A. S. Martin, Sioux Falls, South Dakota

THAT a quick thaw for frozen food is to place a small piece of crushed foil on bottom of large skillet and arrange frozen food pans on foil. Cover and place on heat-minding surface unit at 400 degrees. Most foods will be ready for serving in 25 to 30 minutes or in the time suggested for oven or electric skillet.

THAT you can clean your wool dust mop with your vacuum cleaner and it won't have to be washed so often.

THAT in boiling macaroni and spaghetti, add a tablespoon of vinegar to it and it will not stick together when rinsing in cold water.

THAT if you will use white shelf paper for a child's drawing paper it will not soak up the water colors.

THAT to keep hands dry and warm in winter when hanging out clothes, wear nylon gloves.

THAT for different fruit pies combine rhubarb and apples, also fresh peaches and apples.

THAT if you use powdered sugar when making a meringue or whipping cream, it will not get watery.

THAT if you will boil lemons a few minutes before making lemonade, you get far more juice.

THAT you can make your own fireplace logs by dissolving 4 pounds copper sulphate and 3 pounds of rock salt in one gallon of water. Place in a 5 gallon crock. Wrap old newspapers tight and tie. Soak the papers in the solution, then dry well and stack away for future use. These logs burn a beautiful blue for a long time.

Mrs. Rudolph Porath, Valentine, Nebraska

THAT to cut hard-cooked eggs into smooth slices, dip the knife in hot water.

THAT if food is burned, set food in the kettle that is burned into COLD WATER and lift out in a little while and it will not taste burned.

Your Quotations



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TH YEAR



with Your Neighbor Lady

Snaps of Europe



OLD Friend, Helen Korleti, now of Athens, Greece, greeted us as we stepped off the bus and into a waiting gondola in Venice, Italy. Other tour members in gondola are Mr. W. F. Stewart of Columbus, Ohio, and back of Helen, Mrs. Olivia Rittenauer, Columbus, and her daughter, Harriet Smith, Redlands, California.



Helen, with tour members, in front of the magnificent Doges' Palace, just off St. Mark's Square, Venice.



Gondolas and gondoliers are very romantic and poetic, but they are expensive . . . and slow! Here, tour members resorted to water taxis. The man standing in front of the cabin was our Italian guide, the other two men were driver and representative of the Murano Italian Glass Works we toured. We snapped the rest of our tour members in their boat with a good view of the canal in the background.



Tour members, enjoying a coffee break at an Italian Coffee shop overlooking a beautiful Italian lake, Mr. and Mrs. Art Sandal of Midland, S. D. and his two sisters, Esther Curry and Ida Bentley; in the other picture, Wynn in front of her and clockwise, Mamie Rolewitch, Highmore, S. D., Mary Reagle, Valentine, Nebraska, Emma Bothwell, Mills, Nebraska, and Grandma Durham, Geddes, S. D.



QUOTATIONS

"IF more people would drive right, more people would be left!"

"FOOTPRINTS in the sands of time were not made by sitting down."

"HAPPINESS . . . enjoying what you have instead of fretting over what you do not have."

"WE would accomplish many more things if we did not think of them as impossible."

—C. Malesherbes

"HE is the happiest, be he king or peasant, who finds peace in his home."

—Goethe

"OUR dignity is not in what we do, but what we understand. The whole world is doing things."

—Santayana

"EDUCATION is one thing everyone gets on the installment plan."

"THE most important moment in your life is right now."

"SAD fact of life . . . square meals make round people."

"PRINCIPLE is an opinion that has stood the test of time."

"EVERY story has three sides, yours, mine, and the facts."

"BREVITY is a great charm of eloquence."

"A PROMISE is a sacred thing, be not in haste to make it. But once a promise you have made, be sure you do not break it."

"WE cannot do a kindness too soon for we never know how soon it may be too late!"

"YOU go to your church and I'll go to mine, but let's walk down the street together."

"CULTIVATE your friendships as you cultivate your field, and you will be surprised how great will be your yield."

"ARGUMENTS often bring out more spite than light."

"FRIENDSHIP is a chain of gold,
Shaped in God's all perfect mold,
Each Link a smile, a laugh, a tear,
A grip of hand, a word of Cheer."

"I DON'T know what the future holds . . . but I know Who holds the future."

"GO to God before you go to pieces."

"LET others share your sunny days
And you will find it true,
That others will be glad to share
The rainy days with you."

"THE right angle to approach any problem is the TRYangle."

"THE greatest trials bring the greatest strength."

"EVERYTHING would be just fine
If we could forget our troubles
As easy as we forget our blessings."

"LET prayer be the key of the morning and the bolt of the evening."

"INSTEAD of pointing a finger why not hold out a hand?"

"IF thou bear the cross cheerfully it will bear thee."

"THE Lord knows the way through the wilderness, all I have to do is follow."

"IT is thinking about the load that makes one tired."

"ARE you working hard, or hardly working?"

"GET the tools ready, God will find the work."

"WHEN you get to the end of your rope tie a knot in it and hang on."

"THE greatest remedy for anger is delay."

"IT'S nice to be important, but it's more important to be nice."

"LOVE is like old lace, . . . so easy to tear, so hard to mend."

"SOME people can not be worked with, they have to be worked around."

QUOTATIONS

"THE only way a man can attain perfection is to follow the advice he gives to others."

"GIVE your child plenty of rope, but be sure you hold on to the end."

"DOING nothing is the most tiresome job in the world, because it's impossible to quit and take a rest."

"THEY are never alone that are accompanied with noble thoughts."

"A TEACHER'S work is to teach, but it must be borne in mind that one is never too old to learn."

"IF you can read the handwriting on the wall — your children are old enough to know better."

"A MOTORIST can carve his own tombstone by chiseling in traffic."

"TOMORROW is often the busiest day of the week."

"YOU cannot lead anyone further than you have gone yourself."

"WHEN God measures man, He puts the tape around the heart, not the head."

"PEOPLE who burn their bridges behind them should be expert swimmers before they start."

"THE promise of some people to be on time carries a lot of wait."

"HE was a wise man who said: 'As I grow older I pay less attention to what men say, I just watch what they do.'"

"THE world is moved along, not only by the mighty shoves of its heroes, but also by the aggregate of the tiny pushes of each honest worker."

—Green, the Historian

"A FRIEND is a person who listens attentively while you say nothing."

"SKILL is stronger than strength."

"HE has a right to criticize who has a heart to help."

"NO wishbone ever took the place of a backbone."

"THE big problem of life is how to stay in the groove without getting in a rut."

"YOU can preach a better sermon with your life than with your lips."

"REMEMBER, when you feel dog-tired at night, it may be because you've been growling all day."

"BEFORE repeating anything 'a little bird' told you, better make sure it wasn't a little cuckoo."

"GIVE us the fortitude to endure the things which cannot be changed and the courage to change the things which should be changed and the wisdom to know one from the other."

"ACTION may not always bring happiness; but there is no happiness without action."

"WORRY often gives a small thing a big shadow."

"GOSSIP is a spinning wheel that's found in every town. It gets itself all wound up tight, merely to run folks down."

"DO more than you are paid for; some day you will collect."

"CHEERFULNESS is a good sideline, often clears the way to the main line."

"DON'T save that kind word, someone may need it."

"NO one ever climbs the ladder with his hands in his pockets."

"HAVE courage for the great sorrows of life and patience for the small ones, and when you have laboriously accomplished your daily task, go to sleep in peace. God is awake."

"THE ability to speak several languages is valuable but the art of keeping silent in one is precious."

"SPIN carefully, spin prayerfully, but leave the thread with God."

"PLEASURE is something you can take or give, but happiness is something you share."

"TAKE responsibility on your shoulders and it leaves no room for chips."

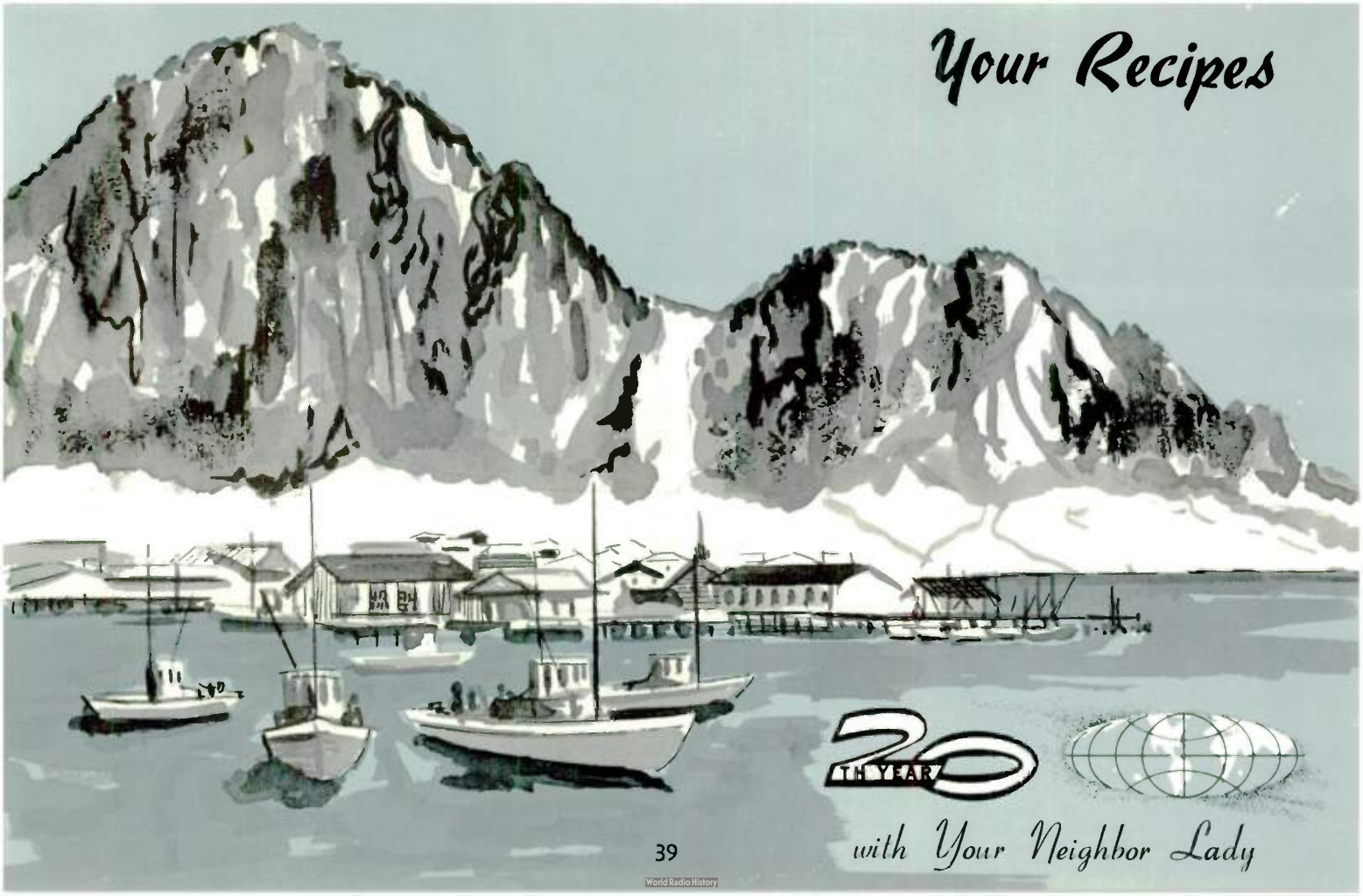
"THE best gifts are tied with heartstrings."

"I long to accomplish a great and noble task; but it is my chief duty and joy to accomplish humble tasks as though they were great and noble."

—Helen Keller

"IT'S not what you'd do with a million
If riches should e'er be your lot,
But what are you doing at present,
With the dollar and quarter you've got."

Your Recipes



20
TH YEAR



Snaps of Europe



In Copenhagen, Denmark, as Wynn interviewed our charming guide Paulette Moeller.



Tour members, Mr. and Mrs. Millard Martin, Allen, Nebraska, discuss the joys of Aarhus, Denmark, in our beautiful hotel room.



More tour members compare notes from Aarhus, Denmark. Left to right: Mrs. Gertrude Hepworth, Chamberlain, S. D.; Wynn; Alice Hruska, Yankton; Mrs. Bessie Durham, Geddes, S. D.; and Mrs. Hazel Danks, Lake Andes, S. D.



Tour members gather on the steps of the magnificent TOWN HALL, Oslo, Norway. Wynn observes a fountain and statue of swans, symbol of Norway, in the court as the others look at the carved doorway, statue and clock.



Here's a pose for you . . . but a typical one indeed as we all tried to absorb as much way as possible inside the Town Hall, Oslo, Norway.



Miss Wasa Braekhuis, Oslo, Norway, is the manager of the Stefan Hotel where some of us stayed. Only a year ago, she had toured our own Midwest visiting relatives in the Geddes, Redfield, Huron, Brookings, South Dakota, area. Wynn and Mrs. Bessie Durham visited with her on tape for you to hear.



Our lovely Norwegian guide extols the history and beauty of Norway as tour members A. J. Meyers, Watertown, left, guide, Alice Hruska, Yankton, S. D., and Mr. and Mrs. Millard Martin of Allen, Nebraska, try to absorb it all.

MEATS AND CASSEROLE DISHES

OUR FAVORITE HOT DISH

- 1 pound GROUND BEEF
- 1 tablespoon SHORTENING
- 1 can MUSHROOM SOUP or
- 1 can CREAM of CHICKEN SOUP
- 1 cup chopped ONIONS, saute
- 3/4 cup raw RICE (washed)
- 3 1/2 cups BOILING WATER
- 1 teaspoon SALT
- 1/3 cup SOY SAUCE
- 2 cups CHOPPED CELERY

Method: Brown meat, saute onions, mix rice, salt, soy sauce, chopped celery, boiling water with soup; pour over meat, mix thoroughly, combine and bake in casserole 1 1/2 hours at a 350 degree temperature.

Mrs. C. W. Sanborn, Hurley, South Dakota

CHICKEN LOAF

- 3 EGGS
- 1 cup MILK
- 1/2 cup CHICKEN BROTH, heated
- 1 teaspoon finely chopped ONION
- 3/4 teaspoon SALT
- 1/2 teaspoon PAPRIKA
- 2 cups diced cooked CHICKEN
- 3/4 cup BREAD CRUMBS

Method: Beat eggs, add milk, chicken broth, onion, seasonings, chicken and bread crumbs. Mix well. Pour into greased loaf pan 9 1/2 x 5 1/4 x 2 3/4. Set in pan of hot water. Bake at 350 degrees for 45-50 minutes or until done. Invert onto hot platter. Serve with almond mushroom sauce.

SAUCE:

- 1 tablespoon chopped ONION
- 4 tablespoons BUTTER
- 1 cup chopped fresh MUSHROOMS (canned may be used)
- 4 tablespoons FLOUR
- 1/2 teaspoon SALT
- Dash of PEPPER
- 2 cups CHICKEN STOCK
- 2 tablespoons LEMON JUICE
- 1/2 cup chopped toasted ALMONDS

Method: Melt butter, add onion and mushrooms. Saute. Add flour and blend. Add salt, pepper, chicken stock. Cook until thick and smooth. Add lemon juice, almonds. Serve over loaf.

This is excellent company fare. May be made ahead of time and refrigerated until ready to bake. Then heat sauce.

Grandma Helen Hubler, Des Moines, Iowa

SURPRISE POTATO-TUNA BAKE

- 2 (7 ounce) cans TUNA, chunk style
- 3 (2 1/2 ounce) cans SHOESTRING POTATOES
- 1 (14 1/2 ounce) can EVAPORATED MILK
- 1 (10 ounce) can CREAM of MUSHROOM SOUP
- 1 (3 ounce) can MUSHROOM PIECES
- 1 (4 ounce) can chopped PIMIENTOS

Method: Put all ingredients into a 2 quart greased casserole and mix well. Bake in a moderate oven, 375 degrees, about 45 minutes. Makes 6-8 servings.

For variations: Substitute 2 cups diced chicken (cooked) or turkey (cooked) for the tuna. Then use cream of chicken soup for the mushroom soup and 1 (8 ounce) can of whole kernel corn in place of the mushrooms.

Also you may use 1 pound of ground beef which you brown in a skillet and then use both mushrooms, mushroom soup and the whole kernel corn.

So Easy and So Good!

MEATS AND CASSEROLE DISHES

PORK SAUSAGE-CORN CASSEROLE

- ½ pound bulk PORK SAUSAGE
- 1 can (1 pound) CREAM STYLE CORN
- 1 EGG, beaten
- 1 cup MILK
- 2/3 cup SODA CRACKER CRUMBS
- ¼ teaspoon SALT
- Dash of PEPPER

Method: Cook sausage, drain off fat. Combine sausage with remaining ingredients. Pour into greased 1½ quart casserole. Place in pan of hot water and bake in a 350 degree oven for 1 hour or until set. Yield, 5 portions.

Mrs. Sophie Stiles, Yankton, South Dakota

MOCK LASAGNA

- 1 tablespoon BUTTER
- 1 medium ONION, chopped
- 1 clove GARLIC, minced
- ½ pound GROUND BEEF
- ½ teaspoon SALT
- 1 No. 2½ can TOMATOES (3½ cups)
- 1 6-ounce can TOMATO PASTE
- 1 teaspoon SUGAR
- ½ teaspoon OREGANO
- 1 pint creamed COTTAGE CHEESE
- ½ pound MOZZARELLA or AMERICAN CHEESE
- PARMESAN CHEESE
- 8 ounces BROAD NOODLES

Method: Cook onion and garlic in butter until transparent. Add meat, cook and stir until it has lost red color. Add salt, tomatoes, tomato paste and sugar; cover and simmer 2 hours. Add water if needed. Add oregano. Cook down a little. Season to taste. Drain cottage cheese, shred Mozzarella cheese. Cook noodles until barely tender, drain, rinse with cold water. Pour a little sauce in buttered 2 quart casserole; top with one-third of noodles, half the cottage and Mozzarella cheeses. Sprinkle with grated Parmesan cheese, cover with sauce. Repeat; use last third of noodles, sauce and Parmesan cheese for topping. Bake at 350 degrees for 45 minutes or until lightly browned. Stand in warm place to set. Makes 6-8 servings.

TALERINE

- 1 medium sized ONION (chopped)
- 2 tablespoons BUTTER
- 2 cups (8 oz.) uncooked NOODLES
- 1 pound HAMBURGER
- 1 can TOMATO SOUP
- 1 can CORN (cream style)
- 1 can ripe OLIVES
- 1 cup grated CHEESE
- 1 cup WATER

Method: Fry onion in butter until brown, add meat and brown; add soup and water, then add noodles, corn and olives. Salt to taste. Put in casserole and sprinkle with cheese. Bake at 350 degrees for 45 minutes. Turn off heat and leave in oven 15 minutes more. Serves 6-8 people.

STUFFED PORK CHOPS

- 4 to 6 rib PORK CHOPS, cut 1 to 1½ inches thick with pocket for filling. 2 tablespoons SHORTENING, 1 teaspoon SALT, ¼ teaspoon PEPPER, 3 tablespoons WATER.

- MUSHROOM FILLING:
- 2 cups BREAD CRUMBS
- 4 tablespoons BUTTER
- ½ cup chopped MUSHROOMS
- 1½ teaspoons SALT
- 1 teaspoon minced PARSLEY

Method: Mix bread crumbs, butter and mushrooms, salt and parsley. Fill pockets in chops with stuffing. Brown in lard or drippings. Season, add water and cover. Simmer slowly or bake in oven for 1 hour. Serve with baked potatoes, squaw corn, molded vegetable salad, rolls, butter, chocolate pie and beverage.

MEATS AND CASSEROLE DISHES

QUICK CHICK CASSEROLE

- 1 pound cooked ASPARAGUS, fresh or frozen
- 1½ cups cubed COOKED CHICKEN
- 1 can condensed CREAM of CHICKEN SOUP
- ½ cup WATER
- ¼ cup heavy CREAM
- SALT
- PEPPER
- ½ cup PARMESAN CHEESE, cubed
- 1 tablespoon BUTTER
- 1 teaspoon PAPRIKA

Method: Put the asparagus in a layer on the bottom of a well-buttered casserole. Spread the chicken over it. Blend the remaining ingredients until smooth. Pour over ingredients in casserole. Bake in 450 degree oven for 30-45 minutes.

CHICKEN DISH

- 1 small box PRECOOKED RICE
- 1 can CREAM of CELERY SOUP
- ½ cup MILK
- 1 can CREAM of MUSHROOM SOUP
- 1 envelope dry ONION SOUP
- 1 frying CHICKEN, cut up

Method: Grease a large baking pan, about 8 by 13 inches in size, and sprinkle the contents of the box of rice over the bottom. Heat the cream of celery soup and the mushroom soup with the milk, stirring until well blended. Pour over the rice. Lay the pieces of chicken over the soup and sprinkle with dry onion soup. Seal the pan with foil and bake at 325 degrees for 2 hours, 15 minutes, or until meat is tender.

This is REALLY delicious!

Mrs. Edward L. Pavlik, Rt. 1, Box 140, Verdigre, Nebraska

HAMBURGER RICE PIE

Here's a switch . . . Your meat makes your pie shell . . . and the filling makes your mouth water!

- 1 pound ground BEEF CHUCK
- ½ cup fine dry BREAD CRUMBS
- ¼ cup chopped ONION
- ¼ cup chopped GREEN PEPPER
- 1½ teaspoons SALT
- ¼ teaspoon PEPPER
- 2 8-ounce cans TOMATO SAUCE
- 2 cups COOKED RICE
- ½ cup grated AMERICAN CHEESE

Note: For the Chili Bean Pie use only 1-8 ounce can of tomato sauce

Method: Mix beef, bread crumbs, onion, green pepper, seasonings and ½ can tomato sauce. Spread in greased 10-inch pie pan, forming a shell. Mix rice, cheese and remaining sauce. Place in meat shell. Sprinkle with a little additional cheese. Bake in moderate oven, 350 degrees, 35 to 40 minutes or until meat is done. Cut into pie-shaped pieces. Makes 6 servings. For variation: Make Chili Bean Pie: Mix and spread meat shell as above. Fill with 1 can (2 cups) KIDNEY BEANS, undrained, 1 minced clove GARLIC, 1 teaspoon CHILI POWDER, and the remaining ½ can of tomato sauce. Sprinkle with cheese and bake as above.

MEATS AND CASSEROLE DISHES

BAKED CHICKEN

- 4 cups cooked CHICKEN (cubed)
- 4 beaten EGGS
- 4 cups BROTH
- 1 box frozen mixed VEGETABLES (or can of mixed vegetables)
- 6 slices BREAD (toasted and cubed)
- BUTTER
- POTATO CHIPS

Method: Mix chicken, eggs, broth, vegetables and bread. Put in buttered casserole, dot with butter and potato chips. Bake at 350 degrees for 1 hour.

Mrs. Peter DeStigter, Sioux Center, Iowa

CHICKEN MEAT BALLS

1. Select a 5 or 6 pound CHICKEN.
2. Remove the white (raw) meat from the breast bone with a sharp knife.
3. Put through the meat grinder twice to make real fine.
4. To this meat add 1 teaspoon SALT, 1 EGG, 2/3 cup CONDENSED MILK (or HEAVY CREAM), 6 CRACKERS rolled fine and mix well.
5. Boil the bony pieces of the rest of the chicken to obtain a rich broth.
6. Strain broth and bring to a rolling boil, and drop the chicken mixture into it by tablespoons which will make the balls the shape of a small egg.
7. Boil balls 15 minutes, store in a deep bowl or fruit jar, let cool and freeze; or if used at once, thicken the gravy and serve with riced or mashed potatoes. Yield, about 15 balls.

ORIENTAL TOUCH FOR PORK STEAKS

- 4 to 6 arm or blade PORK STEAKS
- 1 BEEF BOUILLON CUBE
- 1/3 cup HOT WATER
- 1 teaspoon GINGER
- 2 teaspoons SALT
- 1 tablespoon SUGAR
- 1/4 cup HONEY
- 1/4 cup SOY SAUCE

Method: Have the arm or blade steaks cut one-half to three-fourths inches thick. Dissolve the bouillon cube in the hot water. Combine ginger, salt and sugar with the honey and soy sauce. Marinate the steaks in this mixture in your refrigerator for at least 2 hours, or overnight if you wish. Turn the steaks occasionally. Remove steaks from the marinade and place them on a rack in an open roasting pan, or, roast in moderate oven, 350 degrees, for 1 hour. Makes 4-6 servings.

CHICKEN ECSTASY

Butter long cake pan. BUTTER 2 slices of BREAD from which crusts have been removed. Put buttered slices of bread in the pan, butter side up. Mix 2 cups cooked CHICKEN, 2 stalks CELERY, diced; 1 small ONION, grated; 3 tablespoons SALAD DRESSING; mix well. Spread this mixture on the bread. BUTTER 6 slices of BREAD, put on top of mixture. Pour over 1 can MUSHROOM SOUP, evenly. Beat 5 EGGS with 3 cups MILK and pour over mixture. Refrigerate 3 to 4 hours. Bake 45 minutes in a 325 degree oven. Remove from oven and put on grated CHEESE; return to oven until cheese is melted. Cut in squares. Serves 10-12 people.

MEATS AND CASSEROLE DISHES

CORNED BEEF CASSEROLE

- 1 can CREAM of CHICKEN SOUP
- ½ cup EVAPORATED MILK
- 12 ounce can CORNED BEEF, cut up
- 1 cup grated processed AMERICAN CHEESE
- 1/3 cup finely cut ONION
- 1½ cups COOKED NOODLES (Takes 1 cup noodles to obtain this amount)
- ½ cup crushed POTATO CHIPS

Method: Mix all ingredients except potato chips together and put in a 1½ quart greased casserole. Sprinkle with the crushed potato chips. Bake near center of oven 15 minutes in a 425 degree oven or until bubbly hot. (Be sure to cook noodles in unsalted water.) Yield, 4 servings.

FRENCH SUPPER LOAF

- 2/3 cup undiluted EVAPORATED MILK
- 1½ pounds GROUND BEEF
- ½ cup fine CRACKER CRUMBS
- 1 EGG
- 1 tablespoon PREPARED MUSTARD
- ½ cup chopped or grated ONION
- 1½ teaspoons SALT
- 1/8 teaspoon PEPPER
- 2 cups grated CHEESE
- 1 loaf FRENCH BREAD

Method: Combine all ingredients except French Bread together in a bowl. Blend until well mixed. Cut French Bread loaf in half lengthwise. Spread meat mixture evenly over cut surface of bread. Wrap slices in foil to cover sides of bread. Place on cookie sheet. Bake in 350 degree oven for 25 minutes. Garnish with criss-cross strips of cheese. Bake 5 minutes longer. Serve at once. Excellent!

Your Neighbor Lady

GOURMET ROAST CHICKEN

- 2 2½ to 3 pound CHICKENS
- 8 strips BACON
- STUFFING:
 - 2 CHICKEN LIVERS
 - 2 tablespoons BUTTER
 - 2 cups COOKED RICE
- 1½ cups drained TOMATOES
- ½ cup chopped ONION
- ½ cup chopped GREEN PEPPER
- 1 cup chopped CELERY
- ½ teaspoon ground SAGE
- 1¼ teaspoons SALT
- ¼ teaspoon ground PEPPER
- SAUCE:
 - ½ cup MELTED BUTTER
 - Juice of 2 LEMONS
 - 2 teaspoons SALT
 - ½ teaspoon ground PEPPER
 - 2 teaspoons PAPRIKA
 - ½ teaspoon BROWN SUGAR
 - 1/8 teaspoon ground NUTMEG
 - Dash of TABASCO

Method: Cook livers in the butter about 5 minutes. Chop and combine with remaining stuffing ingredients. Loosely stuff both body and wishbone cavities and truss chickens. Place birds, breast up, on rack in shallow open roasting pan. Arrange four bacon strips across each breast. Combine sauce ingredients and pour over chickens. Roast in moderate oven, 325 degrees for 1¾ to 2½ hours, basting with the sauce occasionally. When done, drumstick meat should be very soft when pressed between fingers (protected by paper). 8 to 10 Servings.

MEATS AND CASSEROLE DISHES

HAMBURGER ITALIANO

- 1½ pounds GROUND BEEF
- 1½ teaspoons SALT
- 3 tablespoons COOKING OIL
- 2½ cups COOKED TOMATOES
(1 pound 4-ounce can)
- 2 cloves GARLIC, thinly sliced
- ½ teaspoon OREGANO
- ½ teaspoon SALT
- ¼ teaspoon PEPPER
- 1 loaf ITALIAN or FRENCH BREAD
- BUTTER, softened
- Grated PARMESAN CHEESE

Method: Mix beef and salt thoroughly. Shape into patties (3 ounces each) about ½ inch thick. Heat oil in large skillet. Add meat patties and brown lightly on both sides. Mix tomatoes, garlic, oregano, salt and pepper. When meat patties are browned, add tomato mixture. Simmer, uncovered, about 30 minutes, stirring sauce occasionally. Meanwhile, cut loaf in half horizontally. Then cut vertically at 3 to 4 inch intervals to form "buns." Spread with butter. Serve hamburgers on "buns" with some of tomato mixture spooned over top. Sprinkle Parmesan cheese over tomato. Makes 8 sandwiches.

MEAT BALL CHOWDER

MEAT BALLS:

- 2 pounds GROUND MEAT
- 2 teaspoons SALT
- ⅛ teaspoon PEPPER
- 2 EGGS, slightly beaten
- ¼ cup finely chopped PARSLEY
- 1/3 cup fine CRACKER CRUMBS
- 2 tablespoons MILK
- 3 tablespoons FLOUR
- 1 tablespoon SALAD OIL

Method: Combine all but flour and oil. Form into 1 inch balls. Dip in flour. Brown slightly in hot oil.

CHOWDER MIXTURE:

- 4-6 ONIONS, cut in eighths
- 6 cups WATER
- 6 cups TOMATO JUICE
- 6 beef BOUILLON CUBES
- 6 CARROTS, sliced (3 cups)
- 3-4 cups sliced CELERY
- 2-3 POTATOES, diced (2-3 cups)
- ¼ cup long grain RICE
- 1 tablespoon SUGAR
- 2 teaspoons SALT
- 2 BAY LEAVES
- ½-1 teaspoon MARJORAM (optional)
- 1 (12 ounce) can MEXICORN

Method: Add all but corn to the meat balls. Cover; simmer 30 minutes or until vegetables are tender. Add corn last. Cook 10 minutes more. Makes 6-7 quarts.

Mrs. Ellwyn Nelson, Wakonda, South Dakota

MEATS AND CASSEROLE DISHES

MACARONI SAUTE

- 2 cups (8 ounce package) ELBOW MACARONI, uncooked
- ½ cup chopped ONION
- ½ cup chopped GREEN PEPPER
- 1 clove GARLIC, minced
- ½ cup COOKING OIL
- 1 can (6 ounces) TOMATO PASTE
- 2½ cups WATER
- 1 teaspoon SALT
- ¼ teaspoon PEPPER
- 2 teaspoons WORCESTER-SHIRE SAUCE

Method: Saute raw macaroni, onion, green pepper and garlic in hot oil until macaroni turns slightly yellow. Add remaining ingredients and bring to a boil. Cover and simmer over low heat about 20 minutes. Stir occasionally. 6 servings.

Macaroni Beef Saute: Saute 1 pound GROUND BEEF with the macaroni. Increase the SALT to 1½ teaspoons. This is a meal in itself; just needs lettuce salad or a fruit dessert.

This is a favorite at our house.
Your Neighbor Lady

SOUR CREAM NOODLE BAKE

- 8 ounce package medium NOODLES
- 1 pound GROUND BEEF
- 1 tablespoon BUTTER
- 1 teaspoon SALT
- ½ teaspoon PEPPER
- ¼ teaspoon GARLIC SALT
- 1 cup TOMATO SAUCE or PUREE
- 1 cup creamed COTTAGE CHEESE
- 1 cup SOUR CREAM
- 1 cup green ONIONS, chopped
- 1 cup SHARP CHEDDAR CHEESE, shredded

Method: Cook noodles in boiling salted water. Rinse and drain. Brown meat in butter, then add seasonings and tomato sauce. Simmer 5 minutes. Combine cottage cheese, sour cream and onions and noodles. Alternate layers of noodle mix and meat mix in a 2 quart casserole, beginning with noodles and ending with meat. Top with shredded cheese. Bake in a 350 degree oven for 25 minutes, until cheese is melted and browned. Serves 8.

Mrs. Gunnar R. Deedon, Minneapolis, Minnesota

DELICIOUS HOT HAM DISH

Cut crust from 12 slices of BREAD and BUTTER. Butter a baking dish. Put in 6 slices of bread, butter side up. Sprinkle generously with GRATED CHEESE (American), then a layer of GROUND HAM, ½ pound; cover with 6 slices of BUTTERED BREAD, buttered side up. Pour over 4 well beaten EGGS, 3 cups MILK, ½ teaspoon SALT. Let stand in the refrigerator for 24 hours. Then bake 1 hour at 300 degrees.

SAUCE: ½ cup TOP MILK, 1 can MUSHROOM SOUP, which you heat together. Add 2 HARD-COOKED EGGS, chopped, and some PIMIENTO, chopped. Pour this over above hot dish when ready to serve.

MEATS AND CASSEROLE DISHES

BAKED SALMON STEAKS WITH FLUFFY PICKLE SAUCE

- 2 12-ounce packages frozen SALMON STEAKS
- 1/2 teaspoon SALT
- 1/2 cup SWEET PICKLE RELISH
- 1/2 cup MAYONNAISE
- 2 tablespoons chopped ONION
- 2 tablespoons chopped PARSLEY
- 2 drops TABASCO SAUCE
- 1/4 teaspoon SALT
- 2 EGG WHITES

Method: Thaw salmon steaks. Sprinkle with one-half teaspoon salt and place in a greased shallow baking pan. Combine the relish, mayonnaise, onion, parsley, tabasco sauce and salt. Mix well. Beat egg whites until stiff but not dry. Fold into pickle mixture. Spread sauce over top of fish. Bake in hot oven, 400 degrees, 15 minutes. Serve immediately.

SAVORY POTATO BEEF HASH

- 2 cups RAW POTATO, coarsely grated
- 1 pound GROUND BEEF
- 3 tablespoons FAT
- 1/4 cup chopped GREEN PEPPER
- 1/2 cup minced ONION
- 1/2 teaspoon SALT
- Dash of PEPPER
- 1/4 cup CHILI SAUCE

Method: Brown beef in hot fat, add grated potato and rest of ingredients, except chili sauce. Cover skillet tightly and cook 20 to 25 minutes. Remove cover and spread top of hash with chili sauce. Place under broiler to brown and crisp the top.

Mrs. Edward L. Pavlik, Verdigre, Nebraska

AFRICAN CHOW MEIN

- 1 can MUSHROOM SOUP
- 1 can CHICKEN RICE SOUP
- 2 cans WATER
- 1 pound ground BEEF
- 1 medium ONION, chopped
- 1 cup chopped CELERY
- 1/2 cup RAW RICE
- 2 tablespoons SOY SAUCE
- CHOW MEIN NOODLES

Method: Brown ground beef, onion and celery in a little fat. Drain off excess fat. Combine with the remaining ingredients except the Chow Mein noodles. Bake 1 hour at 350 degrees. Cover top of the mixture with chow mein noodles the last 15 minutes of baking time. Serves 6-8.

Mrs. L. L. Parsons, Lake Benton, Minnesota

FISH FILLETS WITH ONION

- FISH FILLETS
- Sliced raw ONION
- MILK

Method: Dip fish fillets in crumbs or flour, season and fry as usual. After frying, leave fish in skillet. Cover fish with a layer of raw onion slices; then pour milk over fish to about 1/2"

depth in pan. Cover skillet and allow to stand on stove at low heat, about 20 minutes or half an hour. Fish may be served alone on platter, or on TOAST or ZWIEBACK, with a little of the milk spooned over it.

VEGETABLE DISHES

BAKED ONIONS

8 medium ONIONS
2 tablespoons BUTTER
¼ teaspoon SALT
⅛ teaspoon ground BLACK PEPPER

Method: Whole medium onions may be baked in their skins. Wipe them, without peeling, and bake in a hot oven, 425 degrees, 35-40 minutes or until tender. Remove from oven and peel. Season with butter, salt and pepper. If desired, sprinkle with grated cheese, curry powder, chili powder, whole thyme leaves or any other desired spices or herbs. 4 Servings. Deeee-licious!

BOILED POTATOES WITH DILL BUTTER

Combine 4 cups diced hot boiled POTATOES with SALT and ground BLACK PEPPER to taste. Add 3 tablespoons melted BUTTER and 1 teaspoon DILL SEED. Toss lightly and serve hot. Garnish with fresh PARSLEY. 6 Servings.

FRESH ASPARAGUS TIPS WITH NEW POTATOES

Wash and scrape 2 pounds NEW POTATOES. Cook in 1 inch boiling WATER and 1 teaspoon SALT until tender, 20-25 minutes. Add 3 cups fresh ASPARAGUS TIPS 10 minutes before cooking time is up. Cook only until crisp-tender. Drain if necessary. Add 1 tablespoon BUTTER and ⅛ teaspoon BLACK PEPPER. Toss lightly. 8 Servings.

SAUTEED FRESH CARROTS AND APPLES

Core 2 large unpeeled cooking APPLES and cut into ¼ inch crosswise slices. Wash and scrape 12 medium sized fresh CARROTS and cut into thin crosswise slices. Melt 3 tablespoons BUTTER in a large skillet. Add apple slices and brown on one side. Turn, add carrots and sprinkle with 1 teaspoon SUGAR and ¼ teaspoon SALT. Cover and cook until tender. 6 Servings.

POTATO OMELET

5 EGGS
2/3 cup MILK
1 envelope instant whipped POTATO FLAKES
½ teaspoon SALT
Dash of TABASCO SAUCE
Finely chopped ONION
½ cup HAM strips
2 tablespoons BUTTER

Method: Beat the eggs until they are foamy and add the milk, salt and tabasco sauce, beating until well blended. Then stir in potato flakes. Set aside for a moment while you saute the finely chopped onion and ½ cup of ham strips in 2 tablespoons butter. When onion is tender, stir this mixture into the egg mixture. Use a large skillet and in this melt 2 tablespoons butter;

pour in the egg mixture and cook until the bottom of the omelet is brown. To brown the top, place the omelet under the broiler for 2 minutes, then fold it over lightly, slide it onto a platter and serve immediately. Ham may be left out if desired.

VEGETABLE DISHES

ORANGE YAMS

$\frac{1}{4}$ cup BUTTER
1 can (6 ounces) frozen
ORANGE JUICE
CONCENTRATE
4 medium sized YAMS or
1 can (1 pound)

Method: Melt butter, add the orange juice concentrate. Mix well. Add the yams, either cooked and peeled, or if canned, drain them, and cook over low heat 15 minutes.

BETTER THAN EVER PEAS

To preserve their vine-fresh green color and that right-out-of-the-pod tenderness and flavor, cook frozen green peas the way the French and Italian chefs do. Measure the water you add almost in drops! Literally, I mean use tablespoons, not cups of water. Just 2 tablespoons of WATER is all you need for a 10 ounce package of frozen GREEN PEAS. Add 2 tablespoons of BUTTER when you start the peas. Then add half a teaspoon each of SALT and SUGAR; start tightly covered over high heat until the peas thaw. As soon as they thaw, reduce the heat and simmer gently 5 minutes.

ASPARAGUS SUPREME

Prepare a rich CHEESE SAUCE and dress it with quartered HARD-COOKED EGGS and luscious pieces of RIPE OLIVES; serve over hot, cooked ASPARAGUS on crisp TOAST.

TOPPIN'S FOR POTATOES

Serve "BOILED POTATOES" (really steamed) in their well-scrubbed jackets with a "Take Your Choice of Toppings": thick DAIRY-SOURED CREAM and snipped CHIVES; grated PARMESAN CHEESE mixed into softened BUTTER; melted BUTTER with a touch of LEMON JUICE, a sprinkling of grated RIND and PARSLEY; whipped BUTTER and minced ONION, cut fresh DILL or CARAWAY SEEDS stirred in.

TRIO OF VEGETABLES

Prepare a medium thick CHEESE SAUCE using SHARP CHEDDAR CHEESE. Add drained canned small whole ONIONS and PEAS and CARROTS; mix and put into a shallow casserole. Sprinkle a mixture of grated CHEESE and fine dry BREAD CRUMBS over the casserole. Bake in a 350 degree (moderate) oven until heated through, about 20 minutes.

TOMATO DUMPLINGS

Stew some TOMATOES and season with PEPPER and SALT and some BUTTER. Then drop DUMPLINGS into it and cook over low heat for 20 minutes, tightly covered.

Mrs. Amy Congdon, Bertha, Minnesota

VEGETABLE DISHES

POTATOES DAUPHINE

- ½ cup boiling WATER
- ¼ cup COOKING OIL
- ¼ teaspoon SALT
- ½ cup FLOUR
- 2 EGGS
- ½ teaspoon SALT
- ½ teaspoon NUTMEG
- 1½ cups cooked MASHED POTATOES
- COOKING OIL 1 inch in skillet

Method: Bring water to boil in a saucepan. Reduce heat to very low; add oil, ¼ teaspoon salt and flour all at once. Cook, stirring vigorously until mixture leaves sides of pan and forms a compact ball. Remove from heat; cool mixture slightly. Add eggs, one at a time, beating hard after each addition until mixture is smooth and glossy. Add remaining salt, nutmeg and mashed potatoes. Drop by teaspoonfuls into cooking oil heated to 375 degrees. Cook until golden brown. Drain on paper towels. Serve hot with roast beef, steak or other meat dishes. 6 Servings.

OVEN BAKED POTATO CAKE

- Grate 3 pounds raw POTATOES
- 1 large ONION, minced
- 6 slices BACON
- BACON DRIPPINGS
- 3 EGGS
- 2 tablespoons FLOUR
- 1 teaspoon SALT
- PEPPER to taste

Method: Fry bacon until crisp. Crumble and add to potatoes and onion. Add 3 tablespoons drippings. Beat eggs and stir into above. Add flour, salt and pepper. Put in shallow baking pan. Bake at 325 degrees for 1 hour and 15 minutes.

POTATO EGGS

- 4 large baked POTATOES
- 1/3 cup BUTTER
- ¼ cup MILK (scalded)
- ½ teaspoon PEPPER
- 1 teaspoon SALT
- 2 teaspoons grated ONION
- 4 EGGS, beaten

Method: Cut the baked potatoes in halves. Scoop out the pulp, but do not break the skins. Mash the potatoes thoroughly. Add the butter, the scalded milk, the pepper, salt and grated onion. Beat the eggs and blend with the mashed potato mixture. Refill the potato shells. Bake in 350 degree oven about 20 minutes.

Mrs. Albin G. Johnson, Norfolk, Nebraska

PEAS DELUXE

- 1 No. 2 can PEAS
- 1 cup sliced CELERY
- ¼ cup LIQUOR drained from peas
- 2/3 cup canned, sliced MUSHROOMS
- 3 tablespoons chopped PIMIENTO
- 2 tablespoons BUTTER
- ¼ teaspoon SALT
- Dash of PEPPER

Method: Drain peas and reserve liquor. Cook celery in pea liquor until almost tender. Add other ingredients; heat thoroughly. 6 Servings.

VEGETABLE DISHES

POTATOES DELMONICO IN CASSEROLE

- ¼ cup BUTTER
- 3 tablespoons FLOUR
- 2 teaspoons SALT
- ¼ teaspoon PEPPER
- ½ teaspoon GARLIC SALT
- 1½ cups hot MILK
- ½ cup grated CHEESE
(sharp)
- 4 hard-cooked EGGS, sliced
- 4 cups cooked POTATOES
(sliced ¼ inch thick)

Method: Melt butter, add flour and mix until smooth. Add seasonings and hot milk. Cook until smooth and thick, then simmer 5 minutes. Blend in grated cheese. Add eggs and potatoes. Pour into greased baking dish. Sprinkle top lightly with cheese and a little paprika. Bake in 400 degree oven for 20 minutes. Place under broiler and brown top.

Mrs. Dale D. Myers, Camp LeJeune, North Carolina

EGGPLANT CASSEROLE

- 8 to 10 slices of EGGPLANT
- OLIVE OIL
- SALT and PEPPER
- ¼ cup chopped PARSLEY
- 3 small firm, not too ripe TOMATOES
- 1 tablespoon INSTANT MINCED ONION
- ¼ cup chopped GREEN PEPPER
- MOZZARELLA CHEESE, thinly sliced
- 3 EGG YOLKS
- ½ cup MILK
- Grated PARMESAN CHEESE

Method: Fry eggplant slices in olive oil until soft and lightly browned. Place a layer of overlapping eggplant in large deep pan or casserole. Sprinkle with salt, pepper and 2 tablespoons parsley. Place a layer of sliced tomatoes over eggplant. Season with salt, pepper, onion, green pepper and remaining parsley. Cover with thin slices mozzarella cheese. Beat egg yolks with milk and pour over mixture. Bake in 325 degree oven, 30-40 minutes or until the custard is firm and cheese lightly browned. Sprinkle the grated cheese on top before serving. If this is watery, drain or spoon liquid off.

SURPRISE SQUASH

- ½ HUBBARD SQUASH,
(peeled and cut in ½ inch slices)
- 5 small POTATOES, peeled and diced fine
- 1 package frozen PEAS
- ½ cup chopped WALNUTS BUTTER
- ½ to ¾ cup BEEF BOUILLON

Method: Line shallow buttered casserole with squash, spread layer potatoes on top, place layer of peas on top of potatoes, dot with butter, sprinkle walnuts over top. Pour the bouillon over mixture, until it barely reaches top of vegetables; bake uncovered in 350 degree oven, 45 minutes or until tender. 4 Servings.

CARROTS WITH FLAIR

- 6 medium CARROTS
- 3 medium ONIONS, thinly sliced
- 3 tablespoons BUTTER
- 1 teaspoon SALT
- ½ teaspoon freshly ground PEPPER
- 1 teaspoon CELERY SALT
- ½ cup WATER

Method: Scrape carrots and cut in thin strips, place carrots and sliced onions in skillet with remaining ingredients. Cover. Bring to a boil. Reduce heat and simmer for about 15-20 minutes or until just tender. 4 Servings.

SALADS AND SALAD DRESSINGS

CRANBERRY FLUFF SALAD

- 1 package CHERRY GELATIN
- 1 cup HOT WATER
- 1 can (1 lb.) whole CRANBERRY SAUCE
- ½ cup diced CELERY
- ¼ cup chopped NUT MEATS (optional)
- 1 cup commercial SOUR CREAM

Method: Dissolve gelatin in hot water. Let chill until slightly thickened. Beat cranberry sauce with beater until sauce-y. Stir into gelatin with celery and nut meats. Fold in sour cream. Pour into a 1 quart mold and chill until firm. Makes 4-6 servings.

Variation: Use crushed PINEAPPLE in lieu of celery.

SPICY CRANBERRY SALAD

- 1 No. 2½ can PEACH HALVES
- 1 teaspoon WHOLE CLOVES
- 1 3-inch STICK CINNAMON
- ¼ cup VINEGAR
- 1 package LEMON GELATIN
- 2 cups CRANBERRIES
- ½ medium ORANGE, unpeeled
- ⅓ cup SUGAR
- 1 package CHERRY GELATIN
- 1¾ cups HOT WATER

Method: Drain peaches. To syrup, add water to equal 1¾ cups liquid. Add spices and vinegar, simmer 10 minutes. Add peaches, simmer 5 minutes. Remove peaches, place cut side up in a 2 quart ring mold. Dissolve lemon gelatin in strained spiced syrup. Add water to make 1 2/3 cups liquid. Pour over peaches. Chill until firm. Grind cranberries and orange. Stir in sugar. Dissolve cherry gelatin in hot water. Cool. Add cranberry mixture. Pour over peach layer and chill.

Grandma Helen Hubler, Des Moines, Iowa

"SO TASTY SALAD"

- 1 package LEMON GELATIN
- 1 can TOMATO SOUP
- 1 package CREAM CHEESE
- ½ cup chopped CELERY
- ½ cup chopped GREEN PEPPER
- ⅞ cup ONION (chopped fine)
- ½ cup CRUSHED PINEAPPLE
- ½ cup MAYONNAISE

Method: Add enough water to soup to make 2 cups. Heat and dissolve gelatin in it. Cool. Add 1 package softened cream cheese. Add chopped celery, chopped green pepper, and the onion and crushed pineapple to the gelatin. Stir well and then add the mayonnaise and place in mold or in individual molds. Serve on lettuce. A dressing not necessary.

Mrs. Midge Sanborn, Hurley, South Dakota

BIG BATCH ROQUEFORT DRESSING

- 3½ ounces ROQUEFORT CHEESE
- 3½ ounces BLUE CHEESE
- ½ pint SOUR CREAM (cultured)
- 1 teaspoon GARLIC SALT

Method: Other seasonings may be added such as: 1 tablespoon Worcestershire sauce, 1 teaspoon grated onion, a few grains of sugar, a bit of cayenne pepper, etc., but for those who love the flavor of the cheese, this will be perfect. Thin with buttermilk to desired consistency. Mmmm, so good!

My Sister, Gretchen Wade, Medford, Oregon

SALADS AND SALAD DRESSINGS

TWO-TONE SALAD

- 1 package ORANGE GELATIN
- 1 cup HOT WATER
- 1 small bottle 7 UP drink
- 1 No. 2 can drained PINEAPPLE CHUNKS
- PART No. 2:
- ¼ cup WATER
- JUICE from PINEAPPLE
- 1 package LEMON GELATIN
- 1 (3 ounce) package CREAM CHEESE
- ½ cup chopped WALNUTS
- 1 cup CREAM, whipped

Method: Dissolve the orange gelatin in hot water and add 7 up. Put the drained pineapple chunks into mold or pan. Pour gelatin mixture over and let set in refrigerator. **Part 2:** Heat juice from pineapple and the water, and dissolve lemon gelatin. Add cream cheese, mix well, then add chopped nuts and fold in the whipped cream. Pour over first part and chill.

Mrs. Arvid Cole, Wood Lake, Minnesota

CORNED BEEF SOUFFLE SALAD

- 1 package LEMON GELATIN
- 1 cup BOILING WATER
- ½ cup WHIPPING CREAM
- ½ cup MAYONNAISE
- 1 cup shredded CORNED BEEF or (1 cup of SHRIMP may be used)
- ½ cup chopped WALNUTS (optional)
- 1 cup finely diced CELERY
- 3 HARD COOKED EGGS, cubed small
- 1 tablespoon GREEN PEPPER, chopped fine
- ½ teaspoon ONION, chopped fine

Method: Blend a cup of boiling water into a package of lemon gelatin, let cool and thicken slightly. Whip the cream and blend into mayonnaise, add to the cooled gelatin and whip the entire mixture until well blended. Then add the shredded corned beef or shrimp, the walnuts (optional), the celery, the hard cooked eggs that are cubed small, the green pepper and onion, chopped fine. (More onion may be used, and green onions with the tops which are chopped fine are especially nice to use.) Pour mixture into a large mold, individual molds, an ice cube tray with a divider, or use a large cake pan, (cutting the salad in squares). Chill until firm and serve. (You will need no dressing on this salad for serving.)

Mrs. Maurice Lee, Yankton, South Dakota
Mrs. Brooks Ranney, Yankton, South Dakota

BUTTERMILK SALAD DRESSING

- ½ cup BUTTERMILK
- 4 teaspoons prepared HORSERADISH
- 1 teaspoon SUGAR
- ⅛ teaspoon DRY MUSTARD
- ⅛ teaspoon SALT
- Few grains PEPPER

Method: Combine ingredients and chill thoroughly. This makes ½ cup dressing and is not only delicious as a salad dressing, but is very good used as a topping on baked potatoes. Try it sometime!

ONION SOUR CREAM DRESSING

Combine 1 cup of SOUR CREAM, 1 teaspoon INSTANT MINCED ONION, 1 teaspoon PAPRIKA, ⅛ teaspoon SALT, 1/16 teaspoon ground BLACK PEPPER and 1½ teaspoons LEMON JUICE. Heat and serve over vegetables.

SALADS AND SALAD DRESSINGS

GOLDEN FRUIT MOLD

- 2 packages ORANGE GELATIN
- 3½ cups HOT WATER
- ½ cup finely chopped CELERY
- ½ cup finely chopped WALNUTS
- ½ pound DRIED APRICOTS (soaked 30 minutes and ground)
- 1 cup PINEAPPLE TIDBITS (drained)
- TOPPING:**
- 1 cup miniature MARSHMALLOWS
- 1 package SOUR CREAM

Method: Dissolve gelatin in the hot water and chill until partially set. Add celery, nuts, ground apricots, and pineapple to gelatin mixture. Chill until firm, either in large mold or individual molds.

Topping: Mix marshmallows and sour cream and let stand in refrigerator until time to serve salad, then beat well with fork. Spread on top of salad.

Mrs. C. C. Wilhelm, West Branch, Iowa

DESSERTS ●

APRICOT COBLER

- BASE:**
- 1 1-lb. 14-oz. can peeled APRICOT halves with syrup
- WATER as needed
- 1 tablespoon FLOUR
- CINNAMON TOPPING (from coffee cake mix)
- TOPPING:**
- 1 package COFFEE CAKE EASY MIX
- 1 EGG, unbeaten
- ½ cup MILK

Method: Heat oven to moderate, 375 degrees. For base, drain apricots; save syrup. Add water to syrup to make 1½ cups liquid. Place apricots in 8 inch square baking dish. Mix cinnamon topping (from package of coffee cake) and flour in saucepan; add the 1½ cups liquid. Cook over medium heat until thick, 3 to 4 minutes, stirring constantly; pour over apricots.

For topping, mix coffee cake according to package directions. Squeeze bag to empty batter over hot apricots. Bake in preheated oven, 375 degrees, 30 to 35 minutes. Serve warm with cream. 6 Servings.

PINEAPPLE TORTE

- 1 scant cup BUTTER
- 1½ cups FLOUR
- 2 teaspoons SUGAR
- 1 No. 2 can CRUSHED PINEAPPLE
- 1 cup SUGAR
- 2 tablespoons CORNSTARCH
- MERINGUE:**
- 4 EGG WHITES
- 1 cup SUGAR
- WHIPPED CREAM OR ICE CREAM

Method: Blend the butter, flour and 2 teaspoons sugar and press into a baking dish, ¼ inch thick, and bake in a 350 degree oven for 15 minutes. Mix together the crushed pineapple, 1 cup sugar and cornstarch and cook until thick; spread on baked crust. Top with the meringue of egg whites into which has been beaten 1 cup of sugar. Be sure that the sugar is beaten into the egg whites thoroughly. Bake in a 250 degree oven for 1 hour. Cool. Cut in squares and serve with whipped cream or ice cream.

Esther Johnson, Dawson, Minnesota

DESSERTS

APRICOT GRAHAM TORTE

- 20 GRAHAM CRACKERS
(crushed)
(1 2/3 cups CRUMBS)
- 1 cup chopped WALNUTS
- 1/2 teaspoon CINNAMON
- 1/2 teaspoon SALT
- 1/2 teaspoon BAKING POWDER
- 1/2 cup SHORTENING
- 1/4 cup SUGAR
- 4 EGGS, separated
- 1/2 cup MILK
- 3 cups HEAVY CREAM
- 2 tablespoons CONFEC-TIONERS SUGAR
- 16 ounce jar APRICOT PRESERVES
- WALNUT HALVES for garnish

Method: Combine first 5 ingredients. Cream shortening, gradually adding sugar. Beat until light and fluffy. Add egg yolks and blend well. Alternately add the dry ingredients and milk to the egg mixture. Beat egg whites until stiff, but not dry, and fold into batter. Spoon batter into 4 eight-inch pans which have been lined with wax paper. Bake in a moderately slow oven, 325 degrees, 20 minutes. Remove from pan and cool. The surface of the layers will appear slightly bubbly. Whip heavy cream with confectioners sugar. Spread each layer with whipped cream and apricot preserves. Stack layers. Garnish with walnut halves. Chill about 4 hours. Serves 8 to 10.

LIME FLUFF

- 1 1 1/2 ounce can EVAPORATED MILK
- 1 package LIME GELATIN
- 1 3/4 cups HOT WATER
- 1/4 cup LEMON JUICE
- 1 cup SUGAR
- 1 package (12 ounces) CHOCOLATE SANDWICH COOKIES (crushed)

Method: Chill milk until icy, 3 to 4 hours. Dissolve gelatin in hot water. Chill until syrupy. Whip chilled milk and fold into gelatin mixture. Add sugar and lemon juice. Line bottom of 12 by 9 inch pan with crushed cookies, using about half the crumbs. Pour mixture over this and top with remaining crumbs. Chill. 12 Servings.

Mrs. Elden C. Paape, Mankato, Minnesota

APPLE ROCOCO

- 1 package VANILLA PUDDING
- 2 cups crushed VANILLA WAFERS
- 1/2 cup CANDIED CHERRIES
- 1 cup thick APPLESAUCE
- 1/2 cup DATES
- 1/2 cup mixed GLAZED FRUITS
- 1 cup PECAN MEATS
- 1/2 pint WHIPPING CREAM
- 1 teaspoon VANILLA

Method: Make vanilla pudding according to directions on the package, and chill. Add crushed vanilla wafers, candied cherries, apple-sauce, dates (cut in small bits), glazed fruits, nuts, cream (stiffly whipped) and flavoring. Mix well and pour into freezing trays. Freeze at least 24 hours. Cut in squares and serve. Serves 12.

For special parties, mixture may be tinted pink or decorated with tinted whipped cream pressed through a pastry tube. Or, chill strawberry gelatin in a thin sheet and cut with a heart-shaped cookie cutter to garnish the top of each serving for a Valentine party. Lime gelatin may be used, then use a shamrock cookie cutter, for St. Patrick's Day.

DESSERTS

TORTE

- ¼ pound BUTTER
- 1¼ cups SUGAR, sifted
- 3 tablespoons COCOA, sifted
- YOLKS 3 EGGS, well beaten
- 1 tablespoon VANILLA
- GRATED RIND of 1 LEMON
- 1 cup CAKE FLOUR
- 1 heaping teaspoon BAKING POWDER
- ½ cup MILK
- WHITES of 3 EGGS

Method: Sift sugar and cocoa together, cream butter and add dry ingredients, then add the beaten egg yolks, lemon rind and vanilla. Mix well. Add flour, baking powder (sifted with flour), milk and the egg whites which have been beaten stiff, but not dry. Bake in 3 greased and floured cake pans in a 350 degree oven for 20 minutes. Remove from oven, cool, remove from pans and use the following filling for this Torte.

TORTE FILLING

- ¾ cup SUGAR
- 2 tablespoons sifted COCOA
- 1 tablespoon VANILLA
- YOLKS of 2 EGGS, well beaten
- 1½ cups MILK
- 2 tablespoons FLOUR
- 1 heaping tablespoon BUTTER
- Pinch of SALT

Method for filling: Mix together and cook in double boiler like custard until thick. Spread on cake and between layers. Make 2 days in advance of time you wish to use, cover and set in cool place. When ready to serve, decorate with cherries and nuts and whipped cream may be used.

Mrs. Harry Margolia, Yankton, South Dakota

LEMON ICE BOX DESSERT

- 2 EGGS
- 1 cup SUGAR
- Grated rind of 1 LEMON
- Grated rind of ½ ORANGE
- Juice of 2 LEMONS
- Juice of 1 ORANGE
- 1 cup WHIPPING CREAM
- 1 box VANILLA WAFERS
- Additional WHIPPED CREAM for serving

Method: Beat eggs well, add sugar and fruit juices, cook over a very low fire (or in double boiler) stirring constantly, till thickened. Whip the cream, add to the cooled fruit mixture. Crush the vanilla wafers. Line a 9 inch square pan with waxed paper. Put in almost half of wafer crumbs, then half the lemon mixture, half of wafers and the remainder of lemon mixture. Sprinkle remaining crumbs on top. Set in refrigerator 12 to 24 hours. Top with whipped cream. Serves 9 generously.

QUICK DESSERT IDEAS

NUTTED APPLE:

Heat canned APPLE SLICES. Sprinkle with SALTED PEANUTS. Serve hot, with CREAM.

BAKED APPLES:

Top canned-baked APPLES with heated MINCEMEAT. Or top with MARSH-MALLOWES; broil. Or top with LEMON SHERBET.

ANGEL DELIGHTS:

To heavy CREAM, add INSTANT COFFEE POWDER or COCOA; whip. Use to frost angel cake. Or, whip CREAM, add crushed PEANUT BRITTLE and serve on slice of angel cake.

DESSERTS

PEACH TORTE

CRUST:

- 1 1/4 cups FLOUR
- 1/4 teaspoon SALT
- 1/2 cup BUTTER
- 2 tablespoons SOUR CREAM

FILLING:

- 1 quart fresh SLICED PEACHES

TOPPING:

- 3 EGG YOLKS, beaten
- 1 cup SUGAR
- 1/4 teaspoon SALT
- 1/4 cup FLOUR
- 1/3 cup SOUR CREAM

Method: Combine flour and salt; cut butter into flour until pieces are about the size of peas; stir in sour cream. Press mixture into baking pan, 9 inches square. Bake in 375 degree oven for about 20 minutes. Remove from oven, spread peaches over this mixture. Mix the well beaten egg yolks with the sugar, salt and flour, and add the sour cream; then pour over the peaches, return to the oven and bake for 35-40 minutes at 350 degrees, or at least until the custard sets. Serve cold with either ice cream or whipped cream. Serves 8.

FRESH STRAWBERRY AND RHUBARB SAUCE

- 3 cups diced FRESH RHUBARB
- 2 tablespoons WATER
- Dash of SALT
- 3/4 to 1 cup SUGAR
- 1 tablespoon fresh LEMON JUICE
- 1 1/2 cups sliced fresh STRAWBERRIES

Method: Cook rhubarb in 2 tablespoons water until tender, 10 to 15 minutes. Add salt and sugar. Cool. Stir in the lemon juice and strawberries. Serve for breakfast, brunch or dessert. Makes 6-8 servings.

CAKES AND FROSTINGS •

BANANA CAKE

- 1 cup WHITE SUGAR
- 1/2 cup SHORTENING (half BUTTER for flavor)
- 2 EGGS
- 1/4 teaspoon SALT
- 2 cups sifted CAKE FLOUR
- 1 teaspoon SODA
- 1 teaspoon BAKING POWDER
- 3 mashed BANANAS
- 4 tablespoons SOUR MILK
- 1 teaspoon VANILLA
- 1/2 cup DATES, cut fine
- 1/2 cup chopped NUTS (optional)
- BROILED ICING
- 1/2 cup BROWN SUGAR, packed
- 3 tablespoons soft BUTTER (Please use butter)

Method: Cream sugar and shortening until fluffy, add eggs and beat well. Add sifted dry ingredients alternately with the sour milk and the bananas, then the vanilla. Add the dates and nuts last, mixing well. Bake in an oblong greased pan at 350 degrees for about 40 minutes, or until it tests done. When done, mix icing ingredients together well, spread the icing mixture on the cake evenly and put under the broiler. Watch it constantly until it bubbles; remove at once; this only takes a minute or two.

Mrs. Yale Uridil, Cedar Rapids, Iowa

CAKES AND FROSTINGS

WHITE CAKE

- 3 cups CAKE FLOUR
- 1½ cups SUGAR
- ¾ teaspoon SALT
- ½ cup BUTTER or SHORTENING
- 1 cup COLD WATER
- 3 EGG WHITES
- 3 teaspoons BAKING POWDER
- Flavoring

Method: Mix flour, sugar, salt and shortening as for pie crust. Add water and beat 10 minutes. Beat egg whites until foamy, then add baking powder and beat until stiff. Fold into batter. Add flavoring. Bake in 350 degree oven for 35 to 40 minutes. For a variation add mashed BANANA.

Mrs. Carl Wright, Volin, South Dakota

SOUR CREAM BANANA CAKE

- 1½ cups WHITE SUGAR
- 1 cup (thick) SOUR CREAM
- 2 EGGS
- 1 cup BANANA PULP
- 2 cups FLOUR
- 1 teaspoon BAKING POWDER
- 1 teaspoon SODA
- ½ teaspoon SALT
- 1 cup NUT MEATS chopped fine

Method: Mix the sugar and sour cream together, add the beaten eggs and blend well. Add banana pulp. Sift flour, baking powder, soda and salt and add to above mixture. Fold in nut meats and place in greased cake pan. Bake in 375 degree oven for 30 minutes. Cool. Frost with caramel frosting.

Mrs. Walter Tuch, Verdel, Nebraska

TRACTOR CAKE

Make a BOX CAKE according to directions on the package and take 2/3 of the batter and bake in an individual bread pan or a 9 x 4 inch loaf pan. Cool. Cut a piece out of the sides: measure 2½ inches from each end, and cut a 1 inch slice out of each side. Then take one slice and set on top of the cake lengthwise and close to the front; that is to be the engine. The second slice set across the other end. That's to be the seat. Stick a toothpick with GUMDROP on one end into cake for steering wheel. Put 2 gumdrops in front for lights. FROST the whole cake in RED, then for wheels you use 2 inch COOKIES; put them on the 2½ inch spaces you did not cut off cake.

Minnie Gathje, Atkinson, Nebraska

CHOCOLATE PRALINE CAKE

- 1 package CHOCOLATE CAKE MIX
- 1/3 cup BUTTER, melted
- ½ cup DARK BROWN SUGAR
- 4 tablespoons LIGHT CREAM
- Dash of SALT
- ½ teaspoon VANILLA
- 1 cup SHREDDED COCONUT

Method: Bake a chocolate cake from a mix in a square or loaf pan, following directions on the package. While the cake is still hot, spread over the top the mixture of butter, brown sugar, cream, salt and vanilla, and coconut. Place under broiler about 5 minutes or until golden brown and bubbly, or bake in a moderate oven, 350 degrees, about 10 minutes. At serving time, cake may be served warm in squares directly from the baking pan; or cold, taken from the pan and served with slices of vanilla ice cream.

CAKES AND FROSTINGS

RAISIN CAKE ROLL

- 1 to 1½ cups SEEDLESS RAISINS
- ½ cup ORANGE MARMALADE
- 3 EGGS
- 1 cup granulated SUGAR
- ⅓ cup WATER
- 1 teaspoon VANILLA
- 1 cup sifted ALL-PURPOSE FLOUR
- 1 teaspoon double acting BAKING POWDER
- ¼ teaspoon SALT
- POWDERED SUGAR

roll up from the short end. Wrap in towel; cool 1 hour. Sprinkle liberally with powdered sugar. Makes 12 slices.

Method: **Filling:** Cover raisins with hot water for 5 minutes and drain. Mix with marmalade. **Cake:** Beat eggs until thick; gradually beat in sugar. Add water and vanilla. Sift flour with baking powder and salt; add all at once to egg mixture and beat until just smooth. Pour into well-greased, floured jelly roll pan, (15 x 10 inch). Bake in moderately hot oven, 375 degrees, until just done, about 12 to 15 minutes. Do not overbake. Loosen edges and turn upside down, IMMEDIATELY, on a towel sprinkled with powdered sugar. Spread quickly with filling and

RHUBARB CAKE

- 1 cup BROWN SUGAR
- ½ cup WHITE SUGAR
- ½ cup SHORTENING
- 1 EGG
- 1 cup SOUR MILK or BUTTERMILK
- 2 cups FLOUR
- 1 teaspoon SODA (put into flour)
- ½ cups fine cut RHUBARB CINNAMON

Method: Mix in order given. Put into a greased and floured cake pan and sprinkle sugar and cinnamon on top. Bake at 350 degrees for 35-40 minutes or until done. May be served with whipped cream or as it is. This cake is very moist and almost like applesauce cake.

Mrs. Alfred Schewecke, Courtland, Minnesota

PINEAPPLE CAKE

- ½ cup BUTTER
- ½ cups SUGAR
- 3 EGGS
- 1 teaspoon VANILLA
- 1 cup CRUSHED PINEAPPLE, with juice
- 2½ cups sifted CAKE FLOUR
- 2½ teaspoons BAKING POWDER
- ⅛ teaspoon SALT
- ¼ cup WATER
- LEMON-PECAN FILLING
- VANILLA FROSTING MIX
- CANDIED FRUIT (optional)
- PECANS

Method: Cream butter, add sugar gradually while continuing to cream. Add eggs, one at a time, beating well after each addition. Add vanilla and pineapple. Mix and sift flour, baking powder and salt. Add alternately with water. Bake in two greased and floured deep 8 inch layer cake pans in moderate oven, 350 degrees, 40 to 45 minutes. Cool. Split each layer in half crosswise. Fill with Lemon Pecan filling. Frost top and sides with vanilla frosting mix. Decorate with candied fruit slices and whole pecan meats, if desired.

Lemon-Pecan filling is made by preparing one package lemon pudding and pie-filling as directed on package for cake filling. Stir in ½ cup finely chopped pecans.

CAKES AND FROSTINGS

APPLE CAKE

2 cups SUGAR
1 cup SHORTENING
4 EGGS
3 cups FLOUR
2 teaspoons CINNAMON
1 teaspoon NUTMEG
1 teaspoon CLOVES
1 teaspoon SALT
1 cup cold COFFEE
2 teaspoons SODA,
dissolved in coffee
2 cups diced (fresh)
APPLES
2/3 cup fresh NUT MEATS
3/4 cup RAISINS

Method: Cream sugar and shortening. Add eggs and beat well. Sift flour, spices and salt, and add alternately with the coffee and soda. Dredge raisins with a little of the flour and add fruit and nuts last. Place in greased loaf cake pan. Bake in 350 degree oven for at least 45 minutes, but test to be sure it is done.

Mrs. Jerry Hetland, Lakota, Iowa

JIM DANDY CAKE

Cut a 9 inch ANGEL FOOD CAKE into 3 even layers. (Freeze or chill for easy slicing.) Soften 1 tablespoon UNFLAVORED GELATIN in 1/4 cup COLD WATER. Dissolve over hot water and cool to lukewarm. Whip 2 cups WHIPPING CREAM, gradually adding 2 tablespoons SUGAR and GELATIN mixture; whip until stiff. Divide into thirds and use to frost layers as suggested below. Combine layers and freeze. Remove from freezer and wrap for storage. To serve, cut in slices and drizzle with MARMALADE or serve with scoop of FRUIT SHERBET. Serves 16.

Bottom Layer: Tint one-third of the whipped cream mixture using a few drops of RED FOOD COLORING. Fold in 3 tablespoons of RASPBERRY or STRAWBERRY JAM. Spread on bottom layer.

Center Layer: Tint one-third of whipped cream mixture using a few drops of GREEN FOOD COLORING. Fold in 1/4 cup crushed LIME-FLAVORED AFTER-DINNER MINTS. Frost second layer.

Top Layer: Tint remaining whipped cream mixture using a few drops of ORANGE FOOD COLORING. Fold in 3 tablespoons ORANGE MARMALADE. Spread on top layer.

ORANGE-DATE LAYER CAKE

Prepare 1 package (1 lb. 1 ounce) POUND-CAKE MIX according to package directions. Bake in 2 eight-inch layer pans. While cake bakes, make the **orange-date filling**: Empty 1 package VANILLA PUDDING into saucepan. Stir in 1 1/2 cups ORANGE JUICE. Stirring, bring to boil and cook until thickened. Remove from heat. Stir in 1 tablespoon grated ORANGE PEEL and 1 package (7 1/2 ounces) CHOPPED DATES. Cool. Spread between cooled cake layers. To frost, use a loaf size package of creamy WHITE FROSTING mixed with 1 teaspoon grated ORANGE PEEL.

PIES

CUSTARD PIE

- 4 large EGGS
- 2/3 cup SUGAR
- 1/2 teaspoon SALT
- 1 teaspoon VANILLA
- 1/4 teaspoon NUTMEG
- 2 2/3 cups MILK
- Unbaked PIE SHELL

Method: Beat eggs, sugar, salt, vanilla, and nutmeg together. Add milk which has been brought to a boil. Pour the two together, beating well all the time. Pour into an unbaked pie crust. Bake on bottom rack of oven at 425 degrees until the crust turns light brown, then put the pie up on a higher shelf to finish. Bake about 25 minutes. Too long baking makes the custard watery. When you bake this on bottom rack first, you get away from the soggy crust.

Mrs. Victor Cap, Sr., Tyndall, South Dakota

SO SIMPLE CHOCOLATE PIE

- PASTRY:**
- 3/4 cup SHORTENING
- 2 cups FLOUR
- 1 teaspoon SALT
- 5 tablespoons cold WATER
- FILLING:**
- 1/4 pound BUTTER
- 3/4 cup SUGAR
- 1 EGG
- 1 square melted CHOCOLATE
- 1 EGG
- 1 teaspoon VANILLA
- TOPPING:**
- 1 package WHIPPED CREAM SUBSTITUTE
- 2 teaspoons INSTANT COFFEE
- 1 tablespoon CONFECTIONERS SUGAR

Method: Work the shortening, salt and flour with pastry blender or with hands; add the cold water and blend together. Roll out on floured board, place in pie tin; using a fork, prick the sides and bottom of shell. Place in 450 degree oven; bake approximately 12 minutes or until golden brown; remove from oven and cool.

Method: Cream the butter and sugar together, then add 1 egg and mix in the melted chocolate. Beat on high speed (electric mixer) for 5 minutes, then add 1 egg and vanilla, beat 5 more minutes. Put in cooled pie shell and chill.

Method: Prepare the Whipped Cream Substitute according to the directions on the package. Fold in the instant coffee and the powdered sugar. Put on top of filling in pie shell. You may sprinkle with crushed nut meats or chocolate decorettes if you wish.

Mrs. Dale E. Faverty, Rt. #3, Mapleton, Iowa

Prize Winning Pie in the Pie Contest held by WNAX Personalities in April, 1963.

Baked by Ed Nelson

RHUBARB PIE

- Unbaked PIE SHELL
- 2 heaping cups RHUBARB
- 1 1/2 cups SUGAR
- 1 teaspoon CINNAMON
- 2/3 cup finely crushed GRAHAM CRACKERS
- 1 EGG
- 2 tablespoons BUTTER SUGAR

Method: Put cut rhubarb into a bowl, add sugar, cinnamon and finely crushed graham crackers. Mix well, then add the egg and mix thoroughly. Put this mixture into the unbaked pastry shell and dot with 2 tablespoons butter. Put a lattice top on this pie, sprinkle crust with sugar. Place in a preheated oven, 400 degrees for 10 minutes and 350 degrees for 30 minutes.

Mrs. Homer Stark and Mrs. Theo. Dille, Yankton, South Dakota

PIES

BAVARIAN MINT PIE

VANILLA WAFER CRUST:

- 1 1/3 cups crushed VANILLA WAFER CRUMBS
- 1/4 cup SUGAR
- 4 tablespoons BUTTER (1/2 stick), melted

FILLING:

- 2 squares UNSWEETENED CHOCOLATE
- 1 bar GERMAN SWEET CHOCOLATE
- 1/2 cup BUTTER
- 3/4 cup SUGAR
- 3 EGGS
- 1 teaspoon MINT FLAVORING, or
- 1 teaspoon VANILLA FLAVORING, or
- 1 teaspoon ALMOND FLAVORING

TOPPING:

- 1 cup HEAVY CREAM (whipped)
- 2 tablespoons POWDERED SUGAR
- 1/4 teaspoon MINT, VANILLA or ALMOND FLAVORING

Method: Mix crumbs (saving a few for topping), sugar and melted butter. Press into 9 inch pie tin. Bake in 375 degree oven 5 to 6 minutes. Cool. You need not bake but may place in refrigerator; however, a baked crust is much more crunchy.

Method: Put unsweetened chocolate and German Sweet Chocolate in top of double boiler to melt. Cream butter and sugar together until as smooth as whipped cream. Add the 3 eggs that have been beaten until extremely light and frothy. Add the melted chocolate and stir until very smooth. Lastly add the mint or vanilla or almond flavoring and stir well. Turn into cooled crust. Refrigerate. When firm, cover with heavy cream that has been whipped stiffly, to which has been added the 2 tablespoons powdered sugar and flavoring. Decorate with a small amount of crumbs.

BING CHERRY CHEESE PIE

- 1 baked 9 inch PIE SHELL
- 2 cups DARK SWEET CHERRIES
- 1 package BLACK CHERRY FLAVORED GELATIN
- 1 cup HOT WATER
- 1 cup COLD WATER or FRUIT JUICE
- 1 package (3 ounce) CREAM CHEESE
- 1 cup CREAM, whipped

Method: Dissolve gelatin in hot water, add cold water or fruit juice; chill until syrupy. Wash, pit and halve cherries. Whip softened cream cheese; add 1 or 2 tablespoons cream if necessary for ease in spreading. Spread cream cheese over baked pie shell. Combine cherries and gelatin; pour into cheese-lined shell. Chill until set. Garnish with whipped cream. Makes 6-8 servings. Note: In putting on your cream leave a space on top of pie of 3 or 4 inches across without cream so you can see the cherries.

RHUBARB ORANGE PIE

- 1 1/4 cups SUGAR
- 1/4 cup BROWN SUGAR
- 2 tablespoons FLOUR
- 1/3 teaspoon SALT
- 1 tablespoon grated ORANGE RIND
- 2 tablespoons ORANGE JUICE
- 1 EGG, slightly beaten
- 4 cups RHUBARB
- 1 tablespoon BUTTER
- Unbaked pastry for PIE SHELL and CRUST

Method: Mix sugars, flour, and salt, and sprinkle 1 tablespoon of mixture in bottom of 9 inch pie shell. Mix remaining sugar mixture with orange rind, juice, egg and rhubarb. Place in pie shell. Dot with butter. Arrange top crust. Bake at 450 degrees for 15 minutes. Lower heat to 350 degrees and bake 25 minutes longer.

Mrs. Harold Schroder, Avon, South Dakota

PIES

YUM YUM PIE

PASTRY:

- 1/2 cup BUTTER
- 1 1/2 cups CAKE FLOUR
- 1 teaspoon SALT
- 3 tablespoons cold WATER
(or just enough to hold together)
- 1 10-inch pie pan

FILLING:

- 8 ounce package CREAM CHEESE
- 1/2 cup POWDERED SUGAR
- 1 cup WHIPPING CREAM
(whipped)
- 1 No. 2 can CHERRY PIE MIX

Method: Start oven at 475 degrees. Sift flour and salt into bowl and with pastry blender or two knives work in the butter until mealy. Add the cold water, just enough to hold together; form pastry into ball, roll out, put in pie pan and make a nice fluted edge. Bake 10-12 minutes in 475 degree oven. Cool before filling.

Method for **filling**: Have cheese at room temperature; work sugar into the cream cheese. Whip cream and add to the cheese-sugar mixture. Spread the cream mixture on baked pie shell. Then spread with the cherry pie mix. Chill and serve.

Miss Edith Gamble, Yankton, South Dakota

BUTTERMILK PIE

- 1 cup SUGAR
- 3 tablespoons FLOUR
- 1/2 teaspoon SALT
- 3 EGGS, separated
- 2 cups BUTTERMILK
- 1/4 cup BUTTER, melted and cooled
- 1/4 teaspoon CREAM OF TARTAR
- Unbaked 10 inch PIE SHELL

Method: Blend sugar, flour and salt thoroughly. Beat egg yolks slightly; stir in buttermilk and melted butter. Add gradually to dry ingredients, stirring to blend. Beat egg whites until foamy. Add cream of tartar; beat until stiff. Fold into buttermilk mixture. Pour filling into unbaked pie shell. Bake in 375 degree oven for 45 minutes or until pie is set. Test with a silver knife as you would for a custard. Serve cooled.

FROZEN LEMON PIE

- 3 EGGS, separated
- 1/2 cup SUGAR
- Grated RIND of 1 LEMON
(1 teaspoon)
- 5 tablespoons LEMON JUICE
- 1/4 cup SUGAR
- 1 cup WHIPPING CREAM
(whipped)
- 18 VANILLA WAFERS,
crushed

Method: Beat the 3 egg yolks and the 1/2 cup sugar well. Add the grated rind and the lemon juice. Cook in a double boiler until thick. Cool. Beat the egg whites until stiff and add the 1/4 cup of sugar. Fold the egg whites into the cooked mixture, then add the whipped cream. Butter a pie tin generously and put the vanilla crumbs in the tin, saving enough out to sprinkle over the top of the pie. Fill the pie tin with the lemon mixture, sprinkle top with the vanilla

crumbs and place in refrigerator and freeze. Serve directly from the freezer; do not allow it to thaw.

Mrs. Marie Bebermeyer, Ipswich, South Dakota

PIES

FROZEN LEMON SHERBET PIE

- 6 EGGS, separated
- ½ cup LEMON JUICE
Rind from 2 LEMONS
- 1 cup SUGAR
- Pinch of SALT
- 1 cup WHIPPING CREAM
- 1½ cups GRAHAM
CRACKER CRUMBS

Method: Beat egg yolks until thick. Add juice, rind, salt and sugar. Beat mixture until sugar is dissolved. Beat egg whites stiff. Fold yolk mixture into whites. Whip cream and fold into mixture. Spread cracker crumbs over 2 nine-inch pie plates and fill with lemon mixture. Freeze. May be stored for several weeks in refrigerator. This is delicious.

Mrs. Don Beckenhauer, Sioux Falls, South Dakota

COOKIES AND BARS ●

RIBBON COOKIES

- 2½ cups FLOUR
- ½ teaspoon SALT
- 1½ teaspoons BAKING
POWDER
- 1 cup BUTTER
- 1½ cups WHITE SUGAR
- 1 EGG, beaten
- ¼ cup each, CANDIED
CHERRIES and
NUTMEATS
- 1 ounce MILK CHOCOLATE,
melted
- 1 teaspoon VANILLA

Method: Sift flour, measure and sift twice with baking powder and salt. Cream butter and sugar until light; add egg and beat until fluffy. Add vanilla. Add flour, a little at a time, and mix well. Divide dough into 3 equal parts. Add cherries to one part, chocolate to another and nutmeats to the third part. Line a small bread pan with wax paper and pack the chocolate layer, as evenly as possible, in the bottom. Over this pack the cherry layer and top with the remaining layer. Cover with wax paper and chill overnight. Slice thin and bake in a 400 degree oven for 8 to 10 minutes, until lightly browned.

Miss Kitty Lievan, Aurora, South Dakota

TOFFEE COOKY SQUARES

- TOFFEE:
- 1/3 cup BUTTER, melted
- 2 cups QUICK OATMEAL,
uncooked
- ½ cup BROWN SUGAR
- ¼ cup DARK CORN SYRUP
- ½ teaspoon SALT
- 1 teaspoon VANILLA
- FROSTING:
- 1 tablespoon soft BUTTER
- 3 tablespoons CHOCOLATE
MALTED MILK POWDER
- 1¾ cups sifted POWDERED
SUGAR
- 2 tablespoons MILK
- 1 ounce (1 square) SEMI-
SWEET CHOCOLATE,
melted

Method: Heat oven to very hot (450 degrees). Pour melted butter over oats and mix thoroughly. Add brown sugar, syrup, salt and vanilla; blend well. Pack firmly into greased 7 x 11 inch pan. Bake in preheated oven, 450 degrees, 12 minutes or until a rich brown color. Thoroughly cool in refrigerator; run knife around edges to loosen, then turn out of pan.

For frosting, beat butter until creamy; blend in malted milk powder and ¼ of confectioners' sugar; mix thoroughly. Add rest of sugar alternately with milk, beating until smooth and stiff enough to spread. Spread on cooky layer. Drizzle melted chocolate over frosting. Chill, cut in squares. Store in refrigerator. Makes 20 squares.

COOKIES AND BARS

FORGOTTEN COOKY

- 2 EGG WHITES
- 2/3 cup SUGAR
- 1 package CHOCOLATE CHIPS
- 1 teaspoon VANILLA

Method: Beat egg whites until stiff. Add sugar gradually; beat until very stiff. Add chocolate chips and vanilla. Put on well greased cooky sheet by teaspoonfuls, put in heated oven (375°) and turn oven off immediately. Leave in oven 4-6 hours. Do not open oven during this time!

Mrs. Elden C. Paape, Mankato, Minnesota

CHOCOLATE-MINT WAFERS

- 1/2 cup SHORTENING
- 1 cup SUGAR
- 1 EGG
- 3 1-ounce squares UNSWEETENED CHOCOLATE
- 2 cups sifted FLOUR
- 2 teaspoons BAKING POWDER
- 1/2 teaspoon SALT
- 1/4 cup MILK

FILLING:

- 1 EGG WHITE
- 3 tablespoons WATER
- 1 cup SUGAR
- 1 teaspoon LIGHT CORN SYRUP
- 16 (1/4 lb.) MARSH-MALLOWs, diced
- 1/4 teaspoon MINT FLAVORING

Method: Cream shortening and sugar, mix in egg and melted chocolate. Sift dry ingredients together. Add alternately with milk. Chill. Roll out and cut rounds 1/8 inch thick on floured surface. Bake on greased cooky sheet in a 400 degree oven for 6-8 minutes. Put 2 cookies together with filling.

Filling: Combine egg white, water, sugar and syrup in double boiler. Cook, beating constantly until mixture forms peaks, about 7 minutes. Add marshmallows, remove from heat, add mint flavoring and beat until thick enough to spread.

Mrs. Elden C. Paape, Mankato, Minnesota

THREE LAYER COOKIES

PART No. 1:

- 1/2 cup BUTTER
- 1/4 cup SUGAR
- 1/3 cup COCOA
- 1 teaspoon VANILLA
- 1 EGG, slightly beaten
- 2 cups GRAHAM CRACKER CRUMBS
- 1 cup COCONUT
- 1/2 cup NUTS

PART No. 2:

- 1/2 cup BUTTER
- 3 tablespoons MILK
- 1 teaspoon VANILLA
- 1 beaten EGG
- 2 1/4 cups POWDERED SUGAR

PART No. 3:

- 1/2 cup SUGAR
- 1/2 cup CORN SYRUP
- 1/2 cup BUTTER
- 3 1/2 cups RICE KRISPIES

Method: Place butter, sugar, cocoa and vanilla in top of double boiler. Cook until blended. Add egg and cook 5 minutes longer, stirring constantly. Add the graham cracker crumbs, coconut and nuts. Press into 9 x 15 inch buttered pan and let cool.

Cream butter, add milk, vanilla, and beaten egg and powdered sugar. Spread over first layer.

Cook sugar, syrup and butter until it boils. Add the rice krispies. Let this cool a little and spread over other layers. Keep in cool place.

Mrs. J. W. Patterson, Canton, South Dakota

COOKIES AND BARS

THREE LAYER COOKIES

PART No. 1:

- ½ cup BUTTER
- ¼ cup SUGAR
- 1/3 cup COCOA
- 1 teaspoon VANILLA
- 1 EGG, slightly beaten
- 2 cups GRAHAM CRACKER CRUMBS
- 1 cup COCONUT
- ½ cup NUT MEATS

PART No. 2:

- ½ cup BUTTER
- 3 tablespoons MILK
- 2 teaspoons VANILLA
- 1 package CUSTARD FLAVORED PUDDING (instant)
- 2 cups POWDERED SUGAR

PART No. 3:

- 4 ounces SEMI-SWEET CHOCOLATE
- 1 tablespoon BUTTER

Method: Place butter, sugar, cocoa and vanilla of Part 1 in top of double boiler. Cook until blended. Add egg and cook 5 minutes longer, stirring constantly. Add cracker crumbs, coconut and nuts. Press into pan and let cool.

Cream butter until fluffy. Mix milk and custard pudding. Add to butter mix and mix well. Add sugar gradually and beat until smooth. Add vanilla. Spread over first layer. Let stand until firm.

Melt chocolate and butter and spread over surface. Keep in cool place.

Mrs. Wayne Raasch, Odebolt, Iowa

SUGAR COOKIES

- 1 cup BUTTER
- 1 cup SHORTENING
- 1 cup POWDERED SUGAR
- 1 cup GRANULATED SUGAR
- 2 EGGS
- 4 cups FLOUR
- 1 teaspoon CREAM OF TARTAR
- 1 teaspoon SODA
- FLAVORING to taste

Method: Cream butter and shortening, adding sugars and eggs. Add flour, sifted with cream of tartar and soda. Add flavoring (use from 1 to 1½ teaspoons vanilla). Roll in small balls in the palm of the hand, flatten on cookie sheet with glass, the bottom dipped in sugar. You may put a half maraschino cherry on top or a half of pecan too if you wish. Bake 8 to 10 minutes in a 350 degree oven. These cookies are delicious and are good keepers, if you don't serve them, but watch them go when you do!

Mrs. M. C. Stordahl, Hope, North Dakota

CEREAL-PEANUT COOKIES

- 1 cup SHORTENING
- 1 cup BROWN SUGAR
- 1 cup WHITE SUGAR
- 2 EGGS
- 2 cups FLOUR
- 1 teaspoon SODA
- ½ teaspoon BAKING POWDER
- 2 cups COCONUT
- ½ teaspoon SALT
- 1 teaspoon VANILLA
- 2 cups prepared WHEAT FLAKE CEREAL
- 1 cup SALTED PEANUTS (with red skins)

Method: Cream shortening, brown sugar and white sugar. Add the eggs, beaten. Sift together the flour, salt, soda and baking powder and add with coconut and vanilla. Carefully stir in prepared wheat flake cereal and peanuts. Form into balls about an inch in diameter, flatten slightly on cookie sheet. Bake at 400 degrees about 10-12 minutes or until nicely browned. (This cookie may also be made without the coconut if you desire.) Makes about 5 dozen.

Mrs. George Maltby, Alexandria, South Dakota

COOKIES AND BARS

CHEWY SCOTCH SQUARES

- 3/4 cup FLOUR
- 1 teaspoon BAKING POWDER
- 1/2 teaspoon SALT
- 1/2 cup BUTTER
- 1 cup BROWN SUGAR
- 1/3 cup either PEACH or APRICOT JAM
- 1 1/2 cups QUICK OATMEAL

Method: Sift together the flour, baking powder and salt. Melt butter in a large saucepan. Add the cup of firmly packed brown sugar, then stir in the jam; mix thoroughly. Combine the two mixtures; add the quick oatmeal and mix well. Cover baking sheet with aluminum foil and turn up sides 1/2 inch all around so it makes a pan. Spread dough in center to 6 inch square; then bake in a 300 degree oven for 25-30 minutes (30 minutes preferred). Take out of oven, dust with powdered sugar and cut while warm.

CHOCOLATE NUT BARS

- 1 cup BUTTER
- 1/2 cup BROWN SUGAR
- 1/2 cup WHITE SUGAR
- 2 EGG YOLKS
- 1 cup FLOUR
- 1 cup OATMEAL
- 1 pound SWEET CHOCOLATE
- 2 tablespoons BUTTER NUT MEATS

Method: Cream butter, brown and white sugar together. Add 2 beaten egg yolks; add flour and oatmeal and mix well. Spread in a 13 x 9 inch BUTTERED PAN. Bake for 20 minutes at 350 degrees. Cool for 10 minutes. Spread with 1 pound of sweet chocolate melted in 2 tablespoons butter. While chocolate is soft, sprinkle with finely chopped nut meats.

CINNAMON PUFFS

- 2 cups sifted FLOUR
- 1 teaspoon BAKING POWDER
- 1 cup SUGAR
- 3 teaspoons CINNAMON
- 1/2 cup soft BUTTER
- 1/2 cup soft SHORTENING
- 1 EGG YOLK
- 1 teaspoon shredded ORANGE RIND
- 1 6-ounce package (1 cup) CHOCOLATE MORSELS
- 1/2 cup chopped NUT MEATS
- 1 EGG WHITE
- 2/3 cup SUGAR
- 2 teaspoons CINNAMON

Method: Sift together flour, baking powder, sugar, and cinnamon. Cream butter and shortening, add egg yolk and orange rind. Mix well, and add flour mixture. Stir in the chocolate morsels and chopped nuts. Shape into 1 inch balls. Dip in the egg white, slightly beaten, roll in the sugar which has been mixed with the cinnamon. (The cinnamon may be cut down if you do not like that much.) Place balls on a GREASED cookie sheet. Bake in a preheated 350 degree oven for 15-20 minutes. Yield, 5 dozen.

CHOCOLATE SNOW BALLS

- 3/4 cup BUTTER
- 1/2 cup SUGAR
- 2 teaspoons VANILLA
- 1 EGG
- 2 cups sifted FLOUR
- 1/2 teaspoon SALT
- 1 cup CHOCOLATE CHIPS
- 1 cup chopped WALNUTS

Method: Cream butter and sugar, add vanilla and egg. Mix well. Add flour to which salt has been added. Mix in chocolate chips and nut meats. Shape in one inch balls and place on an ungreased baking sheet. Bake at 350 degrees for 15-20 minutes. Cool a bit and roll in powdered sugar.

COOKIES AND BARS

APPLESAUCE REFRIGERATOR COOKIES

- 1½ cups SHORTENING
- 2 cups SUGAR
- 2 EGGS, beaten
- 4½ to 5 cups sifted FLOUR
- ½ teaspoon SALT
- 1 teaspoon BAKING SODA
- 1 teaspoon CINNAMON
- ½ teaspoon CLOVES
- 1 cup thick APPLESAUCE
- 1 cup chopped WALNUTS

Method: Cream together sugar and shortening. Add beaten eggs and mix well. Sift dry ingredients three times and add to creamed mixture, alternately with apple sauce. Add nutmeats. Dough should be stiff. Form into two long rolls and wrap in waxed paper. Store in refrigerator and bake as desired, in 375 degree oven, 15-20 minutes. Makes 14 dozen cookies.

CHOCOLATE CHIP COOKIES

Follow the recipe for TOLL HOUSE COOKIES that appears on every package of SEMI-SWEET CHOCOLATE MORSELS, but omit the half cup of chopped nuts. Instead, substitute 2 cups CORNFLAKES, uncrushed. Proceed with the recipe as usual.

CHOCOLATE MERINGUE BARS

- 1/3 cup SHORTENING
- ½ cup GRANULATED SUGAR
- ½ cup BROWN SUGAR
- 2 EGG YOLKS
- 1 teaspoon VANILLA
- 2 cups sifted FLOUR
- 1 teaspoon BAKING SODA
- ½ teaspoon SALT
- 3 tablespoons WATER
- ¾ cup SEMI-SWEET CHOCOLATE or BITS
- MERINGUE:
 - 2 EGG WHITES
 - 1 cup BROWN SUGAR
 - ¼ cup chopped NUTS

Method: Cream shortening, add sugars and cream well. Add egg yolks and vanilla and beat hard. Sift dry ingredients. Alternately add dry ingredients and water to creamed mixture. Blend well. Press into 13 x 9 x 2 inch pan. Sprinkle chocolate over dough. Beat egg whites until foamy. Add 1 cup brown sugar and beat very stiff. Spread meringue over chocolate. Sprinkle with chopped nuts. Bake in 325 degree oven for 30-35 minutes. Cool and cut into bars.

BUTTER COOKIES

- 1 pound BUTTER
- 1 cup SUGAR
- 2 teaspoons ALMOND FLAVORING
- 4½ to 5 cups sifted all-purpose FLOUR

Method: Cream butter thoroughly. (You have to use butter for these cookies.) Add sugar and cream together. Add flavoring. Gradually add flour. Put through cookie press. Place on ungreased cookie sheet. Bake at 325 degrees about 12-15 minutes or until golden brown. Makes 12 dozen cookies.

CINNAMON SUGAR POLKA DOT COOKIES

- 1 cup SHORTENING
- 1½ cups SUGAR
- 2 EGGS
- ½ teaspoon SALT
- 2¾ cups FLOUR
- 2 teaspoons (scant) CREAM OF TARTAR
- 1 teaspoon SODA
- 1 cup CHOCOLATE CHIPS
- 1 teaspoon VANILLA
- 2 tablespoons SUGAR
- 2 teaspoons CINNAMON

Method: Cream sugar and shortening, add eggs and salt; mix thoroughly. Add flour to which has been added the cream of tartar and soda. Mix well. Add chocolate chips and vanilla. In a bowl mix 2 tablespoons sugar and the cinnamon; roll dough in balls the size of a walnut and dip in sugar and cinnamon mixture. Bake in 400 degree oven for 8 to 10 minutes.

Mrs. Dick Schaeffer, Ashley, North Dakota

BREAD AND ROLLS

COLLETTE'S CRESCENTS

- 2 packages ACTIVE DRY YEAST
- ½ cup WARM, not hot, WATER (105-115°)
- ½ cup MILK, SCALDED
- 1 EGG
- 2 tablespoons SUGAR
- 5 cups BISCUIT MIX
- 2/3 cup BUTTER

Method: Dissolve yeast in warm water. Cool milk to lukewarm and add to dissolved yeast with egg, sugar and biscuit mix. Mix thoroughly to a stiff dough. Turn dough out on board, well dusted with biscuit mix. Knead until smooth. Roll into square ¼ inch thick. Dot with 1/3 cup butter, leaving 2-inch margin. Fold in half and seal edges. Dot with remaining 1/3 cup butter,

leaving 2-inch margin. Fold in half, seal edges. Roll into square 1/3 inch thick. Fold in half, then in half again. Roll out. Fold and roll 3 times more. (If butter comes to surface, dust with a little biscuit mix so dough will not stick to rolling pin.) Place in greased bowl. Cover and let stand 20 minutes. Roll into 16-inch circle and cut into 16 wedges. Roll up each wedge, starting at wide end, stretching a little as you roll. Turn ends in to form crescents. Paint each crescent twice with a blend of egg yolk and water. Cover and let rise until doubled. Bake on ungreased cookie sheet in hot oven, 400 degrees, 12 to 15 minutes.

PINEAPPLE NUT BREAD

- 2 EGGS
- 1/3 cup SUGAR
- 1/3 cup MELTED FAT
- 2 cups sifted FLOUR
- 3 teaspoons BAKING POWDER
- ½ teaspoon SALT
- 1 cup chopped NUTS
- 1 cup CRUSHED PINEAPPLE, not drained

Method: Beat eggs and sugar together in a mixing bowl. Stir in the melted shortening. Sift flour, baking powder and salt. Blend in with egg mixture. Stir in nuts and pineapple. Stir just enough to mix. Pour batter into standard bread loaf pan, which has been greased well. Bake in a pre-heated moderate oven, 350 degrees for 50-60 minutes. Remove from oven, brush top of bread with butter. Bread of this type cuts better the second day.

Mrs. Jorgen Andersen, Graettinger, Iowa

PINEAPPLE BREAD

- 2¼ cups sifted all-purpose FLOUR
- ½ teaspoon SALT
- 3 teaspoons BAKING POWDER
- ½ teaspoon BAKING SODA
- ¾ cup BROWN SUGAR, firmly packed
- 1 cup shelled WALNUTS or PECANS (chopped)
- 1 cup BRAN
- 1 EGG
- 1 can (14 ounces) CRUSHED PINEAPPLE
- ¼ cup BUTTER or SHORTENING

Method: Stir flour, salt, baking powder, and baking soda together and mix with sugar. To these dry ingredients add nuts and bran. Beat egg thoroughly and add to flour mixture along with pineapple (both fruit and syrup). Stir melted butter or shortening in last of all. Spoon into a greased 9 x 5 x 3 inch loaf pan and bake in a 375 degree oven for 1 hour, or until cake tester poked in center of loaf comes out dry. Freezes well.

Mrs. Lester Heeringa, Reading, Minnesota

BREAD AND ROLLS

NEVER FAIL REFRIGERATOR ROLLS

- 1 package COMPRESSED YEAST or
- 1 package DRY YEAST
- ½ cup LUKEWARM WATER
- ½ teaspoon SUGAR
- 1 EGG
- ½ cup SUGAR
- ½ cup SHORTENING (unmelted)
- 2 cups LUKEWARM WATER
- 1½ teaspoons SALT
- 8 cups sifted FLOUR

Method: Soak yeast and ½ teaspoon sugar in ½ cup lukewarm water for ½ hour. Cream egg, ½ cup sugar, and shortening; add 2 cups lukewarm water, salt and yeast mixture. Stir and gradually add flour. Do not work with hands. Let stand overnight in refrigerator. (Place well greased waxed paper over dough before storing as dough has a tendency to stick.) About 3 hours before baking, shape into rolls. Bake in 400 degree oven about 15 to 20 minutes.

Mrs. L. J. Larson, Brookings, South Dakota

PUFF PASTRY

- 1 cup WATER
- ½ cup BUTTER
- 1 cup sifted FLOUR
- 1 teaspoon ALMOND FLAVORING
- 3 EGGS
- 1 cup sifted FLOUR
- ½ cup BUTTER
- 2 tablespoons cold WATER

FOR TOPPING:
POWDERED SUGAR
NUT MEATS

Method: Boil water with ½ cup butter until it is dissolved. Add 1 cup flour, stir until it forms a ball. Add almond flavoring. Then add eggs, one at a time; beat well with electric mixer or use a wooden spoon. When well beaten and mixed, set aside. Now blend 1 cup flour and ½ cup butter like pie crust. Add cold water. Mix well. Divide this dough into 2 parts. Take each ball of dough and roll in your hands, then place on ungreased cookie sheet and press down to about 3 inches wide and 12 inches long. Use the second ball of dough and do the same thing, so

you will have 2 bases 3 by 12 inches each on this cooky sheet. Take the first mixture and put on top of these 2 dough bases. Bake in a 350 degree oven for 1 hour. Take from oven and frost with a powdered sugar frosting; sprinkle with nut meats if you wish. Delicious.

Mrs. W. R. Neufeld and Mrs. Freeman F. Otto, Yankton, South Dakota

CHEDDAR CHEESE BREAD

- 1 package ACTIVE DRY YEAST
- ¼ cup WARM WATER
- ½ cup BOILING WATER
- 1½ teaspoons SALT
- ¼ cup SUGAR
- 3 tablespoons SHORTENING
- ½ cup undiluted EVAPORATED MILK
- 2 EGGS, beaten
- 3½ cups sifted FLOUR
- 1 cup SHARP CHEDDAR CHEESE, shredded

Method: (This is a batter bread and requires no kneading.) Dissolve yeast in warm water and set aside. Pour boiling water over salt, sugar and shortening in a medium size mixing bowl. Stir until shortening is melted. Add milk. Add dissolved yeast. Stir in beaten eggs. Add half the flour and beat thoroughly. If you have one, use your electric mixer. Add remaining flour and beat until smooth. Let dough rise until doubled in bulk, about 1 hour. Add cheese and beat dough again. Divide dough in half and spread on bottom of 2 well-greased bread pans,

11¼ x 4½ by 2¾ inches. Let dough rise until double in bulk, about 1 hour. Bake in hot oven, 400 degrees, for 20 to 25 minutes or until golden brown. Yield 2 loaves.

BREAD AND ROLLS

CHERRY NUT BREAD

- 4 tablespoons SHORTENING
- 1 cup SUGAR
- 1 EGG
- 1½ cups MILK
- 3 cups FLOUR
- 3½ teaspoons BAKING POWDER
- 1 teaspoon SALT
- ½ teaspoon VANILLA
- 1 cup CANDIED CHERRIES, chopped
- ½ cup WALNUT MEATS, cut up

Method: Cream shortening, sugar, add egg and milk. Remove 2 tablespoons of the flour and coat the cherries and nutmeats with it. Put the salt, baking powder and flour together; mix into creamed butter mixture. When the cherries, nutmeats, and vanilla have been added, blend well, then put the batter into greased loaf pan; or if you prefer smaller loaves, use 2 small loaf pans, greased. Let batter stand 20 minutes. Bake in 350 degree oven for 1 hour and 10 minutes.

SOUR CREAM COFFEE CAKE

- 1 cup BUTTER
- 1½ cups SUGAR
- 1 cup SOUR CREAM
- 3 EGGS
- 2½ cups CAKE FLOUR, unsifted (Last ½ cup can be bread flour) (I just use my regular flour for all of it)
- 2 teaspoons BAKING POWDER
- 1 teaspoon SODA
- ¾ teaspoon SALT
- 1 teaspoon VANILLA
- 1 teaspoon LEMON JUICE

FILLING:

- 1/3 cup SUGAR
- 1 cup NUT MEATS, chopped
- 2 teaspoons CINNAMON

Method: Cream butter and sugar well, add sour cream and eggs and beat well. Mix baking powder, salt and soda with the flour and add to mixture; add vanilla and lemon juice. Put half of batter in large greased cake pan. **Filling:** Mix the sugar, cinnamon and nut meats together thoroughly. Then sprinkle half of the filling mixture over the batter; add the balance of the batter, and sprinkle top with remaining filling mixture. Bake in 350 degree oven for 40 minutes.

Mrs. Frank Margolin, Sioux City, Iowa

ORANGE QUICK BREAD

- 2 cups sifted enriched FLOUR
- 2 teaspoons BAKING POWDER
- 1 teaspoon SALT
- ½ cup BROWN SUGAR
- 1/3 cup liquid or melted SHORTENING
- 2 EGGS, beaten
- ¾ cup ORANGE JUICE
- Grated RIND of 1 ORANGE
- ¼ cup chopped NUT MEATS
- ¾ cup QUICK OATMEAL, uncooked

Method: Heat oven to moderate (350°F.). Sift together flour, baking powder and salt into bowl. Add remaining ingredients. Stir only until dry ingredients are dampened. Pour batter into greased loaf pan (1-lb. size). Bake in preheated oven (350°F.) 50 to 60 minutes. Makes 1 loaf.

BREAD AND ROLLS

BUTTER CRUNCH COFFEE CAKE

CAKE:

- 1/2 cup BUTTER
- 1 cup SUGAR
- 2 EGGS
- 1 cup sifted enriched FLOUR
- 1 1/2 teaspoons BAKING POWDER
- 1/2 teaspoon SALT
- 1/3 cup MILK
- 1/2 cup uncooked, QUICK OATMEAL

TOPPING:

- 1/2 cup BROWN SUGAR
- 1/4 cup flaked or shredded COCONUT
- 2 tablespoons BUTTER, melted

Method: Heat oven to 350 degrees. Beat butter and sugar until creamy. Add eggs; beat until light and fluffy. Sift together flour, baking powder, salt; add alternately with milk to creamed mixture. Stir until well blended. Stir in oats. Pour into greased and floured 7 x 11 inch pan. Bake in preheated oven, 350 degrees, 25 to 30 minutes. For topping, mix ingredients together; sprinkle on baked coffee cake. Broil about 1 minute.

CLOTHESPIN CURLS

- 1 cake COMPRESSED or 1 package DRY YEAST
- 1/4 cup LUKEWARM WATER
- 1/2 cup SCALDED MILK
- 1/2 cup BUTTER
- 1/4 cup SUGAR
- 1 teaspoon SALT
- 1 EGG
- 2 1/2 to 3 cups sifted enriched FLOUR
- 1/2 cup enriched CORN MEAL

Method: Soften yeast in lukewarm water. (Use warm water for dry yeast.) Pour milk over butter, sugar and salt; cool to lukewarm. Beat in egg, 1 cup flour, softened yeast and corn meal. Stir in enough more flour to make a soft dough. Turn out on lightly floured board or canvas; knead until satiny, about 10 minutes. Round dough into ball; place in greased bowl; brush lightly with melted shortening. Cover; let rise in warm place until double in size, about 1 hour. Punch dough down; turn out on lightly floured board or canvas. Cover; let rest 10 minutes.

Shape dough into "ropes" about 1/2 inch across and 6 inches long. Wind each "rope" around a **GREASED CLOTHESPIN**. Place on greased cooky sheets. Brush with melted shortening; cover and let rise in warm place until double in size, about 45 minutes. Bake in moderate-oven (375 degrees) about 15 minutes. Remove clothespins immediately, upon taking rolls from oven, twisting gently. Makes 2 dozen.

HOMEMADE BISCUIT MIX

- 8 cups sifted enriched FLOUR
- 1/4 cup BAKING POWDER
- 4 teaspoons SALT
- 1 cup LARD for soft wheat flour or
- 1 1/2 cups LARD for hard wheat flour

Method: Sift together flour, baking powder and salt. Cut in lard until the mixture has a fine even crumb. Cover closely and store in the refrigerator until ready to use. This mixture will keep at least a month in the refrigerator. Yield: 5 batches of biscuits with 2 cups of the mixture to the batch.

BREAD AND ROLLS

TO MAKE BISCUITS

To make biscuits, add $\frac{1}{2}$ cup MILK to 2 cups HOMEMADE BISCUIT MIX. Turn onto a lightly floured surface and knead gently for $\frac{1}{2}$ minute. Pat or roll $\frac{1}{2}$ inch thick and cut with a medium-sized biscuit cutter, dipped in flour. Bake in a hot oven, 450 degrees, 12 to 15 minutes. Yield: 10 to 12 biscuits.

IT'S EASY TO MAKE PERFECT BISCUITS EVERY TIME!

Light, tender biscuits served piping hot are the quickest and easiest to make of all soft-dough-type quick breads. Here are a few hints to help you make perfect biscuits every time.

A light texture in biscuits depends upon one important factor — the proportion of liquid to flour. Add the liquid slowly, not all at once, to determine the amount of liquid needed for the type of flour. The correct proportion gives a soft, easily handled dough.

Fat, cut into the flour with a pastry blender or fork, shortens the gluten strands of the flour and gives biscuits their characteristic flakiness. The fat is evenly distributed when the flour-fat mixture looks like coarse cornmeal. Undermixing biscuit dough produces hard, leathery products. It is important not to knead the dough too much, for the over-mixed product will be tough, heavy and undesirable. Gently kneading the soft dough for 30 seconds effects a thorough combination of the ingredients and gives a light, tender product.

TWO-WAY BISCUITS

BLUE CHEESE BISCUITS

- 1½ cups sifted enriched FLOUR
- 1 tablespoon BAKING POWDER
- ½ teaspoon SALT
- 2 teaspoons SUGAR
- 3 tablespoons SHORTENING
- ½ cup crumbled BLUE CHEESE (about 2 ounces)
- ½ to $\frac{2}{3}$ cup MILK

Method: Sift together flour, baking powder, salt and sugar. Cut or rub in shortening until mixture is crumbly. Stir in cheese. Add milk to make a soft dough. Turn out on floured board or pastry cloth and knead gently 30 seconds. Roll dough about $\frac{1}{2}$ inch thick. Cut with 1-inch biscuit cutter. Bake in very hot oven (450°F.) 10 to 20 minutes. Makes 1½ dozen biscuits.

SESAME SEED BISCUITS

For blue cheese, substitute $\frac{1}{4}$ cup toasted SESAME SEED. (If desired, split BISCUITS while hot and fill with slice of SHARP CHEESE.) (If self-rising flour is used, omit baking powder and salt.)

Here are three tips for achieving biscuits with straight, even sides: (1) flour the edge of the cutter before each cutting, (2) press straight down on the cutter, without twisting it, and (3) transfer the biscuits from the board to the baking sheet with a spatula.

PRESERVES AND CANNING

A RARE MARMALADE

To one quart of ripe TOMATOES, measured after the fruit has been skinned, cut up and brought to a boil and skimmed; or to each two pound can of tomatoes, take 2 pounds (4 cups) of SUGAR, two large ORANGES and one LEMON. Peel these, discarding seeds, membrane, and as much of the white part as possible. Cut pulp fine with a sharp knife. Boil rinds until tender and cut in narrow strips with sharp scissors. Put all ingredients in a granite or flameware kettle. Boil slowly, stirring constantly, until mixture is thick and strips of peel are transparent. Seal in small jars. Made with yellow tomatoes, this marmalade is beautiful.

Miss Beryl Kapaun, Humboldt, South Dakota

STRAWBERRY PRESERVES

1 pint STRAWBERRIES
1 pint SUGAR

Method: Cook over hot fire for 10 minutes.

LEMON JUICE
1 pint STRAWBERRIES
1 pint SUGAR

Add to above and cook another 10 minutes. Let cool and can.

Use a small amount of LEMON JUICE in this, as it cuts the extreme sweetness and also will help the preserves to retain the red color.

KOSHER DILL PICKLES

20-25 four inch CUCUMBERS
 $\frac{1}{8}$ teaspoon ALUM
1 clove GARLIC
2 heads DILL
(1 hot RED PEPPER,
optional)
1 quart CIDER VINEGAR
1 cup coarse medium SALT
3 quarts WATER
GRAPE LEAVES

Method: Wash cucumbers; let stand in cold water overnight. Pack into hot sterilized jars. To each quart add above amount of alum, garlic, dill, red pepper. Combine vinegar, salt, and water; heat to a boil. Fill jars. Put grape leaf in each jar. Seal. Makes 6 to 8 quarts.

Mrs. Mavis Peterson, Albert City, Iowa

8 MINUTE DILL PICKLES

Boil 2 cups WATER and 1 cup VINEGAR. Fill jars with CUCUMBERS and DILL. Add 1 teaspoon SALT and 1 teaspoon SUGAR to water and vinegar; fill jars, seal and steam in hot water for 8 minutes.

Mrs. Tom DeHaven, Wessington, South Dakota

DILL PICKLES

1 cup SALT
3 cups VINEGAR
9 cups WATER
GARLIC BUDS
ONIONS
CUCUMBERS
DILL

Method: Heat water, vinegar and salt and bring to a boil, and cool. Put a garlic bud and an onion in bottom of sterilized jar, then fill with washed cucumbers; add dill. Pour cooled liquid over cucumbers and seal.

Mrs. R. A. Hord, Ewing, Nebraska

CANDY

SCOTCH TOFFEE

- 1/3 cup melted BUTTER
- 2 cups uncooked ROLLED OATS
- 1/2 cup BROWN SUGAR
- 1/4 cup DARK CORN SYRUP
- 1/2 teaspoon SALT
- 1 1/2 teaspoons VANILLA
- 1 6-ounce package SEMI-SWEET CHOCOLATE PIECES
- 1/4 cup chopped NUT MEATS

Method: Melt butter and pour over the uncooked oats and mix thoroughly. Add brown sugar, syrup, salt and vanilla and mix well. Pack mixture into a greased 7 x 11 inch pan. Bake in 450 degree oven for 12 minutes or until rich brown color. When Scotch Toffee is thoroughly cool, loosen edges with a spatula and turn out of the pan. Melt chocolate chips and spread on candy. Sprinkle with nutmeats. Chill, then cut in squares and store in refrigerator.

CRUNCH PEANUT LOGS

- 1 cup PEANUT BUTTER
- 2/3 cup sifted POWDERED SUGAR
- 1/3 cup instant DRY MILK
- 1/3 cup cut-up PEANUTS
- 2 tablespoons WATER
- 1 tablespoon CORN SYRUP
- 1/2 cup cut-up PEANUTS for coating

Method: Mix well in a 2 1/2 quart bowl, the peanut butter, powdered sugar, instant dry milk, peanuts, 2 tablespoons water and 1 tablespoon corn syrup. Shape mixture into two 8 inch "logs." Put 1/2 cup cut-up peanuts on wax paper. Roll logs in peanuts. Chill until firm. Cut into 3 dozen 1/2 inch slices.

CANDIED FRUIT

- 2 cups SUGAR
- 1 cup WATER
- 1/3 cup LIGHT CORN SYRUP
- PINEAPPLE, CHUNK or SLICES

Method: Boil sugar, water and syrup together until it spins a thread when dropped from spoon (234 degrees Fahrenheit). Have pineapple drained clear of all juice. Add to boiling syrup, but do not crowd. Simmer until fruit is clear. Remove and place on screen to dry until no longer sticky.

Mrs. Lloyd Petersen, Russell, Minnesota

CHOCOLATE CARAMEL ROLL

- 1 cup unsalted NUTS, very finely cut
- 1 cup EVAPORATED MILK
- 1/4 cup BUTTER
- 3 tablespoons COCOA
- 1 cup SUGAR
- 1 cup CORN SYRUP
- 1/4 teaspoon SALT
- 1 teaspoon VANILLA

Method: Have ready 1 piece of waxed paper 15 inches by 9 inches. Spread the unsalted nuts on paper, leaving 1/2 inch margin all around. Heat the milk and butter until butter melts. Mix in a heavy 2 quart saucepan the cocoa, sugar, syrup and salt, and cook and stir over medium heat until mixture comes to a boil and sugar is dissolved. Boil until mixture reaches firm ball stage (244°F.), stirring often. Stir in hot milk mixture slowly so that sugar mixture does not stop boiling. Cook and stir until candy reaches firm-ball stage again. Remove from heat and stir in vanilla. Pour over nuts on the waxed paper and let stand 15 minutes. Then starting with the long side, roll candy like a jelly roll. Wrap in waxed paper and store at room temperature. When firm, cut into 1/4 inch slices. Makes about 4 1/2 dozen slices.

CANDY

UNCOOKED FONDANT

3 tablespoons BUTTER
¼ cup EVAPORATED MILK
1 teaspoon VANILLA
¼ teaspoon SALT
4¼ cups powdered SUGAR
(1 pound)

Method: Melt butter over low heat and stir in milk, vanilla and salt. Remove from heat and add the powdered sugar gradually. Turn out onto a board, lightly sprinkled with powdered sugar, and work with hands until smooth. Makes about 2 cups fondant which you use in making the following candies:

COCONUT PATTIES:

Blend together ½ cup FONDANT and ½ cup shredded COCONUT. Shape into roll about 1 inch in diameter and wrap in waxed paper. Chill. Remove paper and cut into ¼ inch slices. Makes 32 patties.

CHOCOLATE COVERED CHERRIES:

Drain thoroughly 24 MARASCHINO CHERRIES. Cover cherries completely by shaping about 2 teaspoons FONDANT around each cherry. Use 1 cup fondant for 24 cherries. Heat 1 package SEMI-SWEET CHOCOLATE PIECES over hot water until partly melted. Remove from water and stir rapidly until entirely melted. Drop fondant-covered cherries into melted chocolate and cover with chocolate. Remove from chocolate with 2 forks. Place on waxed paper to cool. Chill.

CHOCOLATE NUT BALLS:

Shape ½ cup FONDANT into 1-inch balls. Heat 1 package SEMI-SWEET CHOCOLATE PIECES over hot water until partly melted. Remove from water and stir rapidly until entirely melted. Drop fondant balls into chocolate; remove from chocolate with two forks, and roll in ¾ cup finely cut NUTS. Place on waxed paper to cool. Makes 2 dozen balls.

CHERRY DROPS:

Slit drained, CANDIED CHERRIES crosswise into four parts without cutting all the way through. Press back the "petals" to form a flower. Fill center with small piece of FONDANT. Chill.

VANILLA NUT FUDGE

1 package VANILLA
PUDDING POWDER
(not instant kind)
1 cup SUGAR
½ cup EVAPORATED
MILK
1 tablespoon BUTTER
½ cup cut-up NUTS

Method: Mix vanilla pudding, sugar, evaporated milk, butter and nutmeats, together in a 1½ quart heavy saucepan, until smooth. Cook and stir to a full, all-over boil. Lower heat and keep stirring while mixture boils slowly 3 minutes. Remove from heat, beat until candy is thick and loses its shine. Spread in a buttered 9 x 5 inch pan. Let stand until firm. Cut in squares. Makes 21 pieces.

CANDY

REGAL RAISIN FUDGE:

Follow recipe for VANILLA NUT FUDGE, but use ½ cup SEEDLESS RAISINS in place of nuts.

PEANUT BUTTER FUDGE:

Follow recipe for VANILLA NUT FUDGE but omit the nuts. After boiling 3 minutes, stir in ¼ cup PEANUT BUTTER.

CHOCOLATE PEANUT CLUSTERS:

Follow directions for the VANILLA NUT FUDGE, using 1 package CHOCOLATE PUDDING POWDER in place of the vanilla pudding powder. Omit cut-up nuts. After boiling 3 minutes, stir in 1 cup small SALTED PEANUTS. When candy starts to thicken, drop from teaspoon onto waxed paper to make 24 clusters.

MISCELLANEOUS ●

WESTERN SANDWICH, SPANISH STYLE

This is the way the Spanish version is made: beaten EGGS are mixed with TUNA FISH, chopped GREEN PEPPER and chopped ONION, seasoned with SALT and PEPPER. This egg mixture is poured into hot OLIVE OIL. The olive oil gives this egg, onion and tuna mixture a kind of nutty flavor . . . it's quite wonderful. Turn the egg mixture once or twice until it's set all the way through. Then serve on TOAST that has been spread with MAYONNAISE.

SANDWICH FILLING

Beat 5 EGG YOLKS, add 1 tablespoon FLOUR, ½ teaspoon SALT; blend well. Add 1 cup EVAPORATED MILK, and cook in double boiler over boiling water until thick. Remove from fire, add a dash of CAYENNE, ½ teaspoon WORCESTERSHIRE SAUCE. Then add 1 ½ cups chopped MEAT, CHICKEN, or grated TUNA FISH.

FRUIT SHERBET PUNCH FOR PARTIES

For 50 servings: Pour 3 quarts of chilled FRUIT JUICE into a punch bowl. If the punch bowl is a small one, make the punch in a large container from which you can keep the bowl replenished. Now you can use a combination of FRUIT JUICES, such as ORANGE, APPLE, and unsweetened PINEAPPLE JUICE. Or, try LEMON, ORANGE, and LIME JUICE. The main thing is to avoid a combination that's too sweet. Then to give sparkle to the punch, add 2 quarts of chilled GINGER ALE or SODA WATER. For the final touch . . . top the punch in the bowl with scoops of a good tart SHERBET. For this amount of punch, use 2 quarts of SHERBET. Choose either lemon, orange, or lime. The sherbet is so colorful . . . and it helps keep the punch chilled. Most important of all . . . as the sherbet melts, it lends a wonderful flavor to the punch.

MISCELLANEOUS

POPCORN IDEAS

Each of these recipes calls for 2 quarts of popcorn, and each has the same basic procedure:

PIZZA POPCORN:

Keep POPCORN warm, either fresh from the popper or in a moderate oven (350°F.). Combine $\frac{1}{4}$ cup of BUTTER, $\frac{1}{2}$ teaspoon of CHILI POWDER, $\frac{1}{2}$ teaspoon of ONION SALT and $\frac{1}{4}$ teaspoon of GARLIC SALT in a small fry pan over low heat to melt butter. Stir well, then drizzle over warm popcorn and mix thoroughly.

GARLIC FLAVORED POPCORN:

Procedure the same as for PIZZA POPCORN, but use $\frac{1}{4}$ cup of BUTTER and about a teaspoon of GARLIC SALT.

CURRIED FLAVORED POPCORN:

Procedure the same as for other POPCORN, but you use $\frac{1}{4}$ cup of butter, $\frac{1}{8}$ teaspoon of SALT and a teaspoon of CURRY POWDER. Incidentally this curried popcorn is ideal for dip dunking!

SUN BAKED FLOWERS FOR WINTER BOUQUETS

If you would like to preserve FLOWERS for arrangements next winter, try baking them in the sun. It is easy and they will last all winter. Leave five or six inch stems on your flowers when picking. Be sure to pick them at their peak. There must be no dew or moisture on the petals. Pick the leaves from the stems. Sift dry sand through an old sifter. Pour two or three inches of sand in a cardboard box or pan. Place blooms upside down on the sand, then pour more sand over them. It will take about an inch to cover them. Space the blooms so they don't touch. Set box or pan in the sun; if the sun is very hot, the flowers will dry in two days. Remove flowers gently when no longer damp and brush petals with small brush to remove sand particles. The sand may be used over and over. It may be kept in a covered box from one year to the next.

Mrs. Rudolph Porath, Valentine, Nebraska

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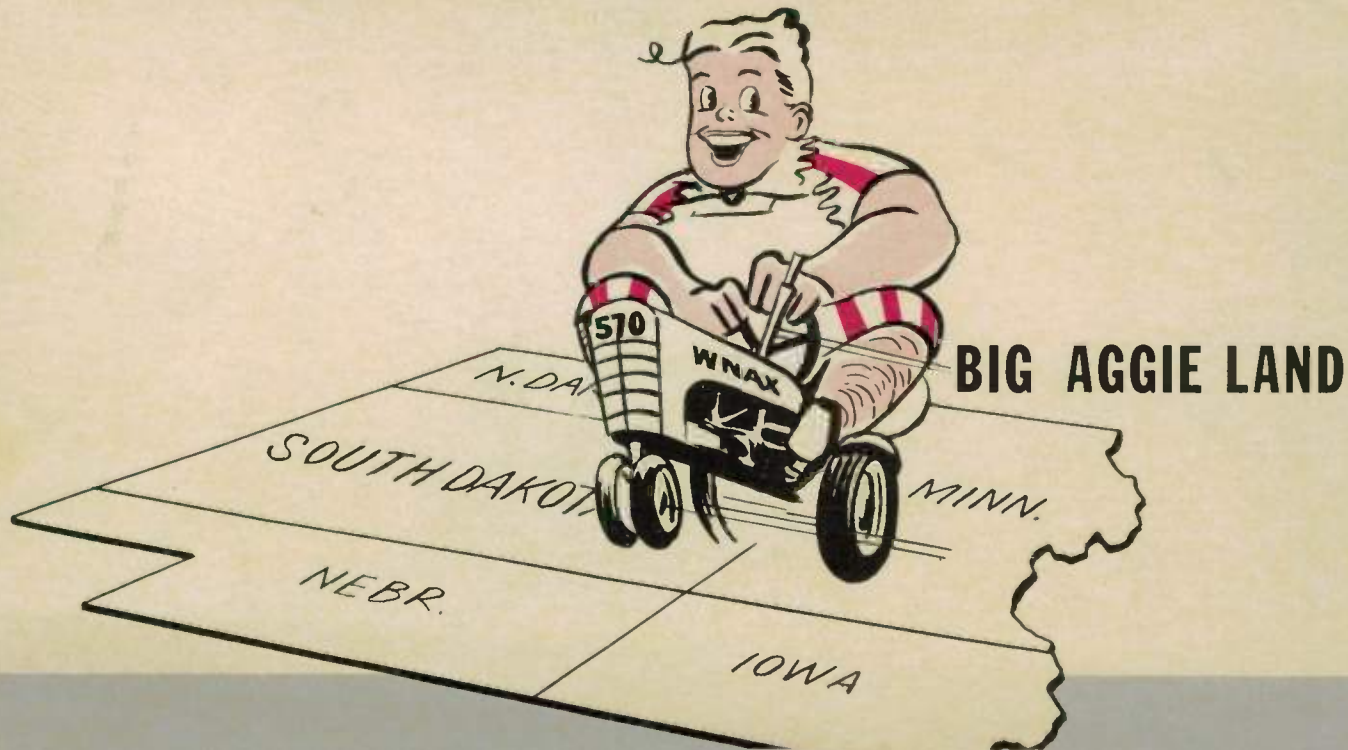


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