

Cook Book



1891

Compiled by
The Ladies' Aid Society
—of the—
Danish Lutheran Church,
Saxenburg, Nebraska

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1920s ?

Cook Book



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Breads

"Behind the snowy loaf is the mill wheel;
Behind the mill wheel is the wheat field;
On the wheat field rests the sunlight;
Above the sun is God."

—JAMES RUSSELL LOWELL.

Ginger Bread: $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 1 cup molasses, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 cup boiling water, 1 teaspoon soda, $2\frac{1}{2}$ cups flour, 2 well beaten eggs. Mix all together and add soda dissolved in boiling water just before putting into a loaf pan. Bake 30 to 40 minutes.—Mrs. Nels Thomssen, Jr.

Gingerbread: $\frac{1}{2}$ cup fat, 1 cup sugar, 1 egg, 2 tablespoons molasses, 1 cup sour milk, 2 cup flour, $\frac{1}{2}$ teaspoon cinnamon $\frac{1}{4}$ teaspoon cloves, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder. Bake in loaf pan. Cream fat and sugar, add slightly beaten egg and molasses and beat well. Sift together the flour, soda, baking powder and spices. Add to first mixture alternately with sour milk. Bake in moderate oven.—Mrs. Walter Frederickson.

Buns: Set sponge at night as for bread (add salt). In the morning scald 2 cups of sweet milk. Add 1 cup shortening (half butter and half lard), 3 egg whites beaten. Add flour to make a soft dough.—Mrs. Ben Obrist.

Nut Bread: 1 cup sugar, 1 egg, 1 cup milk, pinch of salt, $3\frac{1}{4}$ cups flour, 2 teaspoons baking powder, 1 cup walnut meats, cut in pieces. Let stand 20 minutes after putting in pan. Bake 45 minutes.—Mrs. Henry Campain.

Rye Bread: Set yeast at noon with one cake yeast. In the evening take 2 or 3 cups sour milk and water for the balance. 3 lbs. rye flour, $1\frac{1}{2}$ lbs. white flour. Mix stiff and let raise over night, in the morning put in the pans, let raise. This makes 3 to 4 loaves according to the size.—Mrs. J. P. Christensen.

Nut Bread: 2 cups white flour, 2 cups graham flour, 1 cup sugar, 3 teaspoons baking powder, $\frac{1}{2}$ cup nuts, 2 eggs, $1\frac{1}{2}$ cups milk, $2\frac{1}{2}$ teaspoons salt. Mix all the ingredients well. Put in the pan in which it is to be baked. Let it raise for thirty minutes and then bake in a slow oven about forty-five minutes or until a toothpick will come out clean.—Mrs. N. A. Christensen.

Cream Biscuits: 2 cups flour, 2 heaping teaspoons baking powder,

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$\frac{1}{2}$ tsp. salt, 1 egg, 1 cup cream or $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup milk. Break egg into bowl. Beat well. Add the cup of cream. Beat again. Then stir in dry ingredients. Bake like baking powder biscuits.—Mrs. Sigurd Jensen.

Raisin Rolls: 2 cups flour, 2-3 cup milk, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, mix well, roll on board, 2 tablespoons butter, $\frac{1}{2}$ cup raisins, chopped, cinnamon. Sprinkle on dough and roll them like cinnamon rolls. Bake 30 minutes—Mrs. Christian Andraesen.

Rusks or Tvebakker: Make a yeast at night of 1 cup milk, 1 yeast cake and flour to make a stiff dough. Next morning take another cup of milk, $\frac{1}{2}$ cup sweet cream, 1 cup sugar, 1 cup butter and lard mixed. Let raise, then work it stiff with flour, let raise again, then make up in little biscuits, let stand until light. Then bake. When they are cold, cut in halves and dry in oven until light brown.—Mrs. C. W. Jensen.

Quick Cinnamon Rolls: 2 cups flour, $\frac{1}{2}$ cup sugar, 2 tablespoons shortening, 2 eggs pinch of salt, 2 teaspoons baking powder. Enough milk to knead stiff. Roll out and sprinkle with cinnamon and sugar, roll up, cut and bake.—Mrs. Alfred Andraesen.

Quick Supper Buns: 2 cups flour, 4 tablespoons baking powder, 1 teaspoon salt, 2 tablespoons shortening, $\frac{1}{2}$ cup milk. Mix. Roll out until 1-3 inch thickness. Dot with butter, sugar and cinnamon, currants or raisins. Roll like jelly roll. Cut and bake.—Mrs. Bill Andraesen.

Norwegian Rusks: $\frac{1}{2}$ lb. sugar, $\frac{1}{4}$ lb. butter, 4 eggs, 1 lb. flour, 2 teaspoons baking powder. Make into rolls about 2 inches in diameter. Bake in very hot oven. Let cool and cut about 1 inch thick. Put back in oven and bake until light brown.—Gerda Damgaard.

Coffee Bread: Heat 2 cupfuls of milk with $\frac{1}{2}$ cup of butter, 1 cup sugar, let cool. Soak 1 cake of compressed yeast in $\frac{1}{2}$ cup of water, stir in 2 tablespoons of flour and let raise till cup is full. Stir in mixture with 4 cups of flour or more. Add 1 cup raisins, $\frac{1}{4}$ cup citron, $\frac{1}{2}$ teaspoon crushed cardemon seed and knead. Let raise 2 hours then make into 2 flat loaves, let raise again and bake 35 minutes. Sprinkle with sugar.—Mrs. Carl Jacobsen, sr.

Buns: One cup sugar, 1 egg, 1 tablespoon butter or lard, 1 tablespoon shortening, salt and raisins with boiling water. Let cool and add salt, 1 cup raisins, 2 cups boiling water, 1 yeast cake. Mix sugar, egg yeast. Mix stiff and let stand over night. Make into buns and let raise twice the size. Bake in quick oven. These can be frosted if desired.—Mrs. Herman Christensen.

Butterscotch Rolls: Sift 2 cups flour, 4 teaspoons baking powder and 2-3 teaspoon salt. Add 4 tablespoons shortening. Mix it in with a fork.

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Add milk or water to make a fairly soft dough, (about 2-3 cup). Knead lightly and roll out $\frac{1}{4}$ inch thick, spread well with butter and brown sugar. Roll up as for jelly roll. Cut into 1 inch pieces. Put in well buttered gem pans or muffin rings. Bake in hot oven about 15 minutes. Makes 12 rolls.—Mrs. Henry Thompson.

Coffee Cake (Quick): $1\frac{1}{2}$ cups sour cream, 1 teaspoon soda, beat and add 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup raisins, $2\frac{1}{2}$ cups flour, 1 teaspoon cardemon, pinch salt.—Mrs. Henry Thompson.

Quick Coffee Cake: $1\frac{1}{2}$ cups of sifted flour, 2 teaspoons of baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon nutmeg, 6 tablespoons shortening, 1 egg, $\frac{1}{2}$ cup of milk, sift dry ingredients together, work in the shortening and add the beaten eggs with the milk. Pour into a greased and floured layer cake pan and cover with the following: $\frac{1}{4}$ cup of sugar, $\frac{1}{2}$ teaspoon cinnamon, 2 tablespoons flour, 1 teaspoon butter. Mix well and spread over the cake and bake 40 minutes in a moderate oven.—Mrs. R. W. Christensen.

Coffee Cake: 1 cup scalded milk, yolks 4 eggs, 3 whole eggs, 2-3 cup butter, $\frac{1}{2}$ cup sugar, 1 cake Fleischman's yeast, $\frac{1}{2}$ teaspoon lemon or 2 cardemon seed, 4 2-3 cups flour. Cool milk, when luke-warm add yeast and when it is dissolved add remaining ingredients and beat thoroughly with hand ten minutes, let rise six hours, keep in ice box overnight, in the morning turn on floured board, roll in long rectangular piece $\frac{1}{4}$ inch thick. Spread with softened butter, fold from sides toward center to make three layers, cut off pieces three-fourth inch wide, cover and let raise. Take each piece separately in hand and twist from ends in opposite directions, coil and bring ends together at top of cake. Let raise and bake 20 minutes. Decorate with powdered sugar frosting.—Mrs. Anton Christensen.

Dark Wiener Brød or Danish Coffee Tarts: Make yeast at night with 2 cups of potato water, $\frac{1}{4}$ cup lard, $\frac{1}{4}$ cup sugar and a yeast cake well soaked. Next morning work stiff with flour. After it has raised once roll it out on a board to $\frac{1}{4}$ inch thickness then cut 1 lb. of hard butter in slices and lay on dough, leaving 1 inch from the edge. Fold over from all four sides and pound good with a rolling pin, repeat 3 or 4 times until the dough is smooth and worked out well. Then roll to about $\frac{1}{2}$ inch thickness and cut in narrow strips so kringler can be formed. After all are made in shapes, let raise then bake in a hot oven. When cool, frost them with powdered sugar.—Mrs. C. W. Jensen.

Quick Coffee Cake: $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, 4 teaspoons baking powder, 1 cup sugar, 1 egg, 1 cup or more of milk, 4 tablespoons melted butter. Mix and sift all dry ingredients. Combine beaten eggs with milk. Stir liquid into dry mixture. Pour into a square flat pan (9x9 inches or two round cake tins) well greased. Sprinkle generously with cinnamon and sugar. Dot with bits of butter and chopped nut

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meats if desired. Bake 25 to 30 minutes in hot oven. Serve warm. Makes 16 pieces.—Mrs. M. P. Petersen.

Apple Cakes or Round Pancakes: 3 egg yolks and $\frac{1}{2}$ teaspoon salt and 3 tablespoons sugar, beat well. Then add 1 cup sour cream, 3 cups sour milk. Mix well then sift about $3\frac{1}{2}$ cups flour and 1 teaspoon soda and add to mixture. Thin this with about 2-3 cup sweet milk. Fold in 3 beaten egg whites. Fry in an appletcake pan which is greased. Use a medium hot fire. When browned on one side turn them over and fry well done. Serve as other pancakes with syrup or jelly.—Mrs. A. C. Johnson.

Butter Scotch Rolls: Make a rich baking powder biscuit dough. Roll dough out one-fourth of an inch thick and sprinkle with $\frac{1}{2}$ cup of sugar and $\frac{1}{2}$ teaspoon of cinnamon mixed over dough like for cinnamon rolls. Sprinkle over that 1 cup raisins. Roll and cut in slices $1\frac{1}{2}$ inches thick. Take 1 cup of brown sugar and 1-3 cup of butter, cream together and pack in bottom of deep bread pans. There lay your rolls in closely and bake in a medium hot oven 25 minutes. Turn out and the butter scotch will be on top.—Mrs. Herman Christensen.

Cakes

"Such stuff as dreams are made on."—Shakespeare.

Sponge Cake: 4 eggs 1 cup powdered sugar, 2 tbsp. lemon juice, 1 teaspoon grated lemon rind, $\frac{3}{4}$ cup flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Beat egg yolks thoroughly, add sugar gradually beating well. Add lemon juice and rind and beat again. Mix flour, baking powder, salt and sift together twice. Add to egg mixture and beat three minutes. Fold in egg whites which have been beaten stiff. Bake in moderate oven about 55 minutes.—Mrs. M. P. Christensen.

Sponge Cake: 1 cup sugar, 6 eggs, 1 cup flour, 2 teaspoons water, 1 teaspoon baking powder, 1 teaspoon vanilla. Cream sugar and egg yolks. Add water, flour, baking powder and vanilla. Add beaten egg whites last.—Mrs. Ernest Hansen.

Sunshine Cake: Beat the whites and yolks of 7 eggs separately. When the whites are partly beaten, add 1 teaspoon of cream of tartar and beat them until stiff. Add 1 cup of sugar which has been sifted 4 times; then the beaten yolks and 1 teaspoon of vanilla. Fold in 1 cup of flour which has been sifted 4 times. Put in an angel food pan and bake 1 hour.—Mrs. Harold Johnson.

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Imperial Sunshine Cake: $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup water, 6 eggs, $\frac{1}{4}$ teaspoon salt, 1 cup flour (cake flour), $\frac{1}{2}$ teaspoon cream of tartar, 1 teaspoon vanilla, almond or orange extract. Boil sugar and water until it threads when dropped from tip of a spoon (or nearly hard when tried in cold water). Pour the hot syrup in a fine stream on the beaten egg whites to which the salt has been added, beating mixture until cold. Then add the well beaten yolks. Sift flour once, measure, add cream of tartar and sift again 3 times. Fold very carefully into the egg mixture. Add extract. Pour into an ungreased angel food cake pan (tube pan) and bake 50 to 60 minutes in a moderately slow oven. When done invert pan to cool and frost with: Snow Icing: Dissolve $1\frac{1}{4}$ cups of sugar in $\frac{1}{2}$ cup of water. Add 1-8 teaspoon of cream of tartar. Bring to boiling point. Add 1 teaspoon of gelatine softened in 1 tablespoon of cold water and cook to thread stage. Beat the whites of 2 eggs to stiff froth and pour the hot syrup over them, beating constantly. Add $\frac{1}{2}$ teaspoon of vanilla. Whip the mixture until cool then spread it in drifts and ledges on cake. This icing can be piled an inch high on cake and it is always soft and fluffy.—Astrid Sorensen.

Chocolate Sponge Cake: 3 eggs, 1 cup sugar, 1 teaspoon vanilla, $\frac{1}{4}$ cup milk, 4 tablespoons chocolate or cocoa, $\frac{1}{4}$ teaspoon salt, 1 teaspoon baking powder, $1\frac{1}{4}$ cups flour. Separate eggs. Beat yolks until lemon color. Add sugar, milk and vanilla and dry ingredients. Fold in stiffly beaten egg whites, pour into pan lined with wax paper. Bake 25 minutes.—Mrs. Nels Thomsen, jr.

Brown Stone Front Cake: $\frac{1}{2}$ cup butter, $1\frac{1}{4}$ cups sugar, $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup sweet milk, $\frac{1}{4}$ cup hot water, 2 eggs 1 teaspoon vanilla, 1 teaspoon soda, 2 cups flour. Cream butter and sugar. Dissolve cocoa in hot water and add beaten eggs. Dissolve soda in hot water and add flour.—Mrs. Albert Sorensen.

Dark Cake: 2 cups sugar, 2 eggs, 2 heaping tablespoons lard, 2 level teaspoons soda, 1 tablespoon vinegar, 1 cup buttermilk, $2\frac{1}{4}$ cups flour, 6 teaspoons cocoa, 1 cup boiling water.—Mrs. Art Stone.

Chocolate Nut Cake: $\frac{1}{2}$ cup butter, 1 cup sugar, 3 eggs, $\frac{1}{2}$ cup cocoa, 1 cup sour milk, $1\frac{1}{4}$ cup flour, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon soda, 1 cup raisins, 1 cup nuts. Cream butter and sugar; add eggs well beaten then cocoa, next add sour milk and soda which should be dissolved in a little hot water. Add sifted flour, spices, raisins and nuts.—Helga Buhl.

Red Devil's Food: $\frac{1}{2}$ cup shortening, 1 cup sugar, 2 eggs, $1\frac{1}{4}$ cups sifted flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup thick sour milk, $\frac{1}{2}$ cup boiling water, 2 squares bitter chocolate, 1 teaspoon soda, 1 teaspoon vanilla. Cream shortening, add sugar gradually. Continue creaming until mixture is light and fluffy. Add well beaten eggs. Beat mixture vigorously. Sift together three times the

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flour, baking powder and salt and add alternately with sour milk to the butter mixture. Pour the boiling water into the melted chocolate; mix quickly. Add soda to chocolate and stir until thick. Cool slightly before adding to cake batter. Mix thoroughly. Add vanilla and pour into two medium size layer pans. Bake in a moderate oven (350 degrees F.) for 25 minutes. For large three-layer cake, double recipe.—Agnis Anderson.

Chocolate Cake: Sift together $1\frac{1}{4}$ cups flour, 1 cup sugar, 3 tablespoons cocoa, 1 teaspoon soda, pinch salt, then add 2 eggs, 1 cup sour cream and stir together.—Mrs. L. P. Hansen.

Potato Cake: 1 cup butter, 2 cups sugar, 4 eggs beaten, 1 square melted chocolate, 1 cup nut meats chopped, 1 cup raisins, 1 cup mashed potatoes, $\frac{1}{2}$ cup milk, 2 cups flour, 2 teaspoons baking powder.—Mrs. A. B. Christensen.

Humphrey Devils Food Cake: Put in a bowl 2 cups flour, $1\frac{1}{2}$ cups sugar, 3 rounding tablespoons cocoa, little salt. Add 1 cup of cold water, 2 eggs unbeaten, $\frac{1}{2}$ cup of sour cream, 1 teaspoon vanilla. Last add 1 teaspoon soda in a little hot water.—Mrs. Raymond Swanson.

Devils Food Cake: (Very Good) $\frac{1}{2}$ cup butter, 2 cups brown sugar, 2 eggs, $\frac{1}{2}$ cup boiling water, $1\frac{1}{2}$ squares melted chocolate or $\frac{1}{2}$ cup cocoa, $2\frac{1}{4}$ cups pastry flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 1 teaspoon baking powder. Cream butter and add 1 cup sugar, gradually creaming the mixture thoroughly. Beat eggs until light, add the other cup sugar to the eggs, mixing well. Add this mixture to the creamed butter and sugar and beat hard. Sift flour once. Measure and add salt and baking powder and sift 3 times. Then add to the first mixture, alternating with the sour milk. Into the boiling water stir the soda and the melted chocolate or cocoa and beat into cake mixture. Add vanilla and bake in tube pan or two large layer tins. Frost with white frosting as follows: Into top part of double boiler put 1 egg white, 1 cup of sugar and 3 tablespoons of water. Place over boiling water and beat constantly with an egg beater for 7 minutes. Remove from boiling water, add a few drops of vanilla and continue beating until of the right consistency to spread.—Astrid Sorensen.

Chocolate Fudge Cake: 2 cups sugar, 1 cup butter, cream. Beat yolks of 5 eggs, 1 cup sour cream, $2\frac{1}{2}$ cups flour, 1 cup chopped walnuts, $\frac{1}{4}$ cake of melted chocolate, 1 teaspoon baking soda in $\frac{1}{2}$ cup hot water. Whites of 5 eggs, beaten.—Mrs. Herluf Christensen.

Sour Cream Chocolate Cake: 1 cup sour cream, 1 teaspoon soda in cream, 1 cup sugar, $1\frac{1}{2}$ cup flour or 2 small cups, 2 eggs, 1 teaspoon vanilla, $1\frac{1}{2}$ square chocolate. Frost with following: $1\frac{1}{4}$ cup sugar, 1 cup sour cream, vanilla and walnuts.—Mrs. G. Lundquist, Mrs. Karen Skanderup.

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Devils Food Cake: $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 2 squares chocolate, 1 tsp. soda, 2 cups flour, 1 cup sweet milk. Cream butter and sugar, add egg yolks beaten, and chocolate melted. Dissolve soda in a little hot water. Add milk and flour alternately. Add whites beaten stiff and vanilla. Bake in two layers.—Mrs. E. A. Hansen.

Chocolate Angel Food Cake: $1\frac{1}{2}$ cups egg whites, 1 teaspoon cream of tartar, 1 cup Swans Down flour, 1 teaspoon vanilla or almond flavoring, $\frac{1}{4}$ teaspoon salt, 2 cups sugar, 1 bottle marashino cherries cut in fourths, drained on cloth, $\frac{1}{2}$ cup cocoa. Beat eggs until foamy, sift in cream of tartar, beat stiff. Fold in flour that has been sifted five times, and add sifted sugar, then fold in the cocoa and add the cherries and flavoring and bake slowly 1 hour.—Astrid Sorensen.

White Cake: $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 1 cup water or milk, $2\frac{1}{2}$ cups cake flour, 2 heaping teaspoons baking powder, 6 egg whites.—Mrs. G. Lundquist.

White Leaf Cake: Cream $\frac{3}{4}$ cup butter with $1\frac{1}{2}$ cup sugar. Sift $2\frac{1}{2}$ cups flour (cake) or $2\frac{1}{4}$ cups bread flour, 3 times with 2 teaspoons baking powder. Beat the whites of 8 eggs until foamy; pour over sugar and butter mixture $\frac{1}{2}$ cup cold water; pour the whites on top of that; add flour and 1 teaspoon extract. Mix until light as velvet and bake $\frac{1}{2}$ of an hour.—Mrs. C. W. Jensen.

White Cake: $\frac{3}{4}$ cup butter, $1\frac{1}{2}$ cups sugar creamed with butter, 1 cup sweet milk, 2 cups flour, $\frac{1}{2}$ cup cornstarch 2 teaspoons baking powder whites of six eggs, 1 teaspoon vanilla, sift flour, cornstarch and baking powder. Fold in egg whites last.—Mrs. Johannes Christensen.

White Caramel Cake: One half cup butter or lard, $1\frac{1}{2}$ cups sugar, 4 egg whites, $2\frac{1}{2}$ cups flour, 1 cup water, 2 teaspoons baking powder, 1 teaspoon each of lemon and vanilla.—Mrs. Art Stone.

Caramel Icing: 1 cup each of brown and white sugar, 1 cup medium cream. Boil until it begins to thicken, then cool, beat up good and put on cake.—Mrs. Art Stone.

White Cake: $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter creamed. Add 1 cup cold water and 3 cups cake flour, whites of 5 eggs beaten, mix well add $\frac{1}{2}$ cup sugar to whites, 1 teaspoon vanilla, 3 teaspoons baking powder.—Mrs. Victor Haahr.

Omar White Cake: $\frac{3}{4}$ cup butter, 2 cups sugar, 1 cup milk, $2\frac{1}{2}$ cups Omar flour, 1 teaspoon vanilla or almond extract, 2 heaping tablespoons cornstarch, 4 level teaspoons baking powder, 6 egg whites. Cream butter, add sugar gradually and continue creaming. Add flavoring, sift all dry ingredients together, then alternately add milk and dry ingredients to mixture. Mix well but do not beat hard.

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fold in beaten whites floured. Bake in medium oven in greased and floured tins 15 to 20 minutes. Bake in 3 layers. When cool frost cake with any flavored frosting.—Mrs. Janus Jensen.

White Cake: $\frac{1}{2}$ cup butter, 2 cups sugar, $2\frac{1}{2}$ cups Swans Down cake flour, 4 teaspoons baking powder, 1 cup cold water, 4 egg whites, $\frac{1}{2}$ teaspoon almond extract, 1 teaspoon vanilla. Cream butter, add the sugar gradually and mix well. Sift the flour and baking powder, add to the butter and sugar mixture. Mix with the hands until it is fine and looks like cornmeal. Add the water and flavoring. Beat well. Add the beaten egg whites to which a pinch of salt has been added. Bake in 3 layers.—Mrs. Edgar Jensen.

White Cake: $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 1 heaping tsp. baking powder, 1 cup warm water, 2 cups flour, 4 egg whites, 1 teaspoon extract.—Mrs. Raymond Swanson.

White Nut Cake: 2 cups sugar, 2-3 cup butter, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 teaspoon flavoring, vanilla almond or lemon, 1 cup finely chopped nuts, beaten whites of 6 eggs. This can be baked in loaf or layers.—Mrs. Chris. Andreassen. Mrs. Kirstine Werner.

Pink and White Cake: 1 cup butter, 2 cups sugar, 3 cups flour, whites of 4 eggs, 1 cup milk, 2 teaspoons baking powder. Divide, add fruit coloring for pink part.—Mrs. R. W. Christensen.

Filled Angel Food Cake: 1 cup egg whites, 1 teaspoon cream of tartar, $1\frac{1}{2}$ cups sugar, 1 cup flour, $\frac{1}{4}$ teaspoon flavor. Beat eggs until frothy, add cream of tartar and beat until stiff, sift flour and sugar thoroughly five times. Fold gradually into egg whites, add flavoring and bake in a slow oven for 50 or 60 minutes, cool in pan, turned upside down. Cut a slice about half an inch thick from the top of cake and remove with a fork the insides, leaving a shell sufficiently thick to hold together well. Tear into small bits the inside of cake and mix with 1 cup whipped cream, 1 cup diced pineapple, $\frac{1}{2}$ lb. marshmallows, 12 maraschino cherries, fill cake and replace top and place in refrigerator for a least 12 hours, cover with whipped cream, garnish with cherries and serve.—Mrs. Martin Swanson.

Tutti Frutti Angel Food: 1 cup of egg whites (about 11 whites), $1\frac{1}{2}$ cups sugar, 1 cup flour, (sift once before measuring), 1 teaspoon cream of tartar, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla, $\frac{1}{2}$ cup of grated pineapple, $\frac{1}{2}$ cup of chopped nuts and a few maraschino cherries, chopped fine. Beat the eggs until foamy and add the salt and cream of tartar. Beat until stiff using a flat egg beater. Sift the sugar twice and add to the egg whites, one tablespoon at a time. Then sift the flour two or three times and add to the mixture slowly. Add the vanilla, nuts and fruit and bake for 1 hour in a moderate oven.—Alpha Hansen.

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Yellow Angel Food: Five eggs, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup cold water, $1\frac{1}{2}$ cups flour, 1 teaspoon vanilla, $\frac{3}{4}$ teaspoon cream of tartar, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt. Beat egg yolks, add cold water, beat. Then beat sugar in a little at a time, and flavor. Sift flour, baking powder and salt together five times and add to cake mixture, small amount at a time, beating well. Then fold in well beaten egg whites to which has been added cream of tartar. Bake one hour. Start cake in medium oven and increase heat each 15 minutes.—Mrs. Henry Henriksen.

Fruit Cake: 2 cups brown sugar, 2-3 cup butter, 1 teaspoon salt, 2 tsp. cinnamon, $\frac{1}{2}$ lb. raisins, 1 tsp. cloves, 1 tsp. nutmeg, 1 tsp. vanilla, 1 tsp. soda, $\frac{1}{2}$ lb. currants, 3 cups water. Cook raisins and currents in 2 cups water for 15 minutes, allow to cool and add 1 cup cold water. Mix sugar and butter and all the rest of the ingredients. This batter is very stiff and must be mixed very carefully. Line 2 loaf pans with waxed paper. Bake in moderate oven for $1\frac{1}{4}$ hour.—Mrs. Ben Christensen.

Fruit Cake: $\frac{3}{4}$ cup butter, $1\frac{1}{2}$ cups sugar, 1 cup molasses, 1 cup milk, 3 eggs, 1 lb. currants, 1 lb. raisins, 4 cups flour, 2 teaspoons baking powder, cinnamon, cloves, nutmeg to taste, nut meats. Cream butter and sugar, add molasses, eggs and milk. Sift 3 cups flour with baking powder and spices. Then take the other cup flour and mix with fruit. Bake 1 hour in loaf pans.—Mrs. Walter Frederickson.

Christmas Spice Cake: Put into a sauce pan one cup of sugar, 1 cup cold water, $\frac{1}{2}$ cup shortening, 1 cup raisins and 1 tsp. each cloves, cinnamon, nutmeg and salt. Boil together about four minutes. Take from stove and when cold add $1\frac{1}{2}$ cup flour, sifted with 1 teaspoon soda. Bake in a loaf in a moderate oven.—Mrs. Andrew Andreasen.

Fruit Cake: $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sour cream, 1 cup of each walnut dates, 1 cup raisins chopped, 1 orange, you can put all this through chopper, 1 teaspoon soda, $2\frac{1}{2}$ cups flour.

Fruit Cake: 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour cream, 1 cup syrup, 4 cups flour, $\frac{1}{2}$ cup walnuts, 1 cup raisins, 1 cup currants, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon soda, 4 eggs, 1 pkg. dates, 1 pkg. figs, $\frac{1}{2}$ cup of citron, cut fine. Stir all at once. Bake 1 hour. This makes 3 loaf cakes 6x10. This cake improves with age.—Mrs. Carl Jacobsen, sr.

Prune Cake: $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 1 cup sour milk or buttermilk, 3 teaspoons baking powder, vanilla. Flour to make stiff dough. Roll on back of pan, let edges hang down, cover with sweetened, cooked prunes and turn edges over. Bake, then use powdered sugar for frosting. Bake in real hot oven 30 minutes. May also be made in the pan. Turn edges down.—Mrs. Christian Andreasen.

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Banana Cake: 1 cup sugar, $\frac{1}{2}$ cup butter, 2 egg yolks, 4 tablespoons sour milk, 1 teaspoon soda, 2 cup flour, 2 mashed bananas, 1 teaspoon vanilla, pinch salt, 2 egg whites, beaten stiffly. Cream butter, sugar and egg yolks, add other ingredients, adding the beaten whites last. Beat well and bake in hot oven.—Mrs. Peder Christensen.

Banana Cake: $\frac{1}{2}$ cup butter or lard, $1\frac{1}{2}$ cups sugar, 2 eggs beaten lightly, $\frac{1}{2}$ cup sour milk, 2 cups flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{3}{4}$ teaspoon soda, pinch of salt, 1 cup mashed bananas, 1 teaspoon vanilla. Cream shortening, add sugar and eggs. Add dry ingredients alternately with milk and bananas. Bake 30 minutes. Make in a loaf.—Mrs. Joe Borg, Mrs. Victor Haahr.

Banana Cake: $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup white sugar, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ cup milk, 1 cup mashed bananas, $\frac{1}{2}$ cup nut meats, $1\frac{1}{2}$ cup flour, $1\frac{1}{2}$ teaspoon soda. Cream butter and sugar, add egg yolks well beaten. Add milk and mashed bananas. Sift flour and soda with pinch of salt. Add to liquid solution. Then add nuts, lastly fold in beaten egg whites. Bake 40 minutes.—Julia Stone.

Ruth Cake: 1 cup sugar, $\frac{3}{4}$ cup shortening (scant), 1 cup sour milk, 2 cups flour, 1 cup raisins, 1 tablespoon cocoa, 1 teaspoon soda dissolved in milk, 1 teaspoon each cinnamon, cloves, and allspice, 3 eggs. Adding beaten egg whites last.—Mrs. Andrew Andreassen.

Maple Nut Cake: 1-3 cup shortening, 1 cup light brown sugar, $\frac{1}{2}$ cup milk, 2 eggs, $1\frac{1}{2}$ cup flour, 1-4 teaspoon salt, 2 teaspoons baking powder, 1 teaspoon vanilla, 1 cup chopped nuts, cream shortening, add sugar slowly and beaten yolks. Add milk and beat well, sift flour and baking powder, add nuts and last fold in the egg whites beaten.—Mrs. Andrew Andreassen, Astrid Sorensen, Mrs. Herlaf Christensen.

Poinsetta Cake: $\frac{3}{4}$ cup shortening $1\frac{1}{2}$ cups sugar, 3 eggs, $\frac{3}{4}$ cup milk, $2\frac{1}{4}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1-4 teaspoon each cloves and nutmeg, $\frac{3}{4}$ teaspoon cinnamon, $\frac{3}{4}$ cup each of currants and raisins, $\frac{1}{4}$ cup each of citron and orange peel, $\frac{1}{2}$ cup each of chopped walnuts and coconut. Mix in order given.—Mrs. Ole Jacobsen.

Caramel Cake: 1 cup sugar, $\frac{3}{4}$ cup butter, 2 eggs, well beaten, 1 small cup milk, $2\frac{1}{2}$ cups flour, 3 teaspoons baking powder. Cream butter, add sugar then eggs, add milk and flour with baking powder sifted into it. Stir well. Bake in 3 layers. Filling for cake: $1\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water. Boil until it threads. Pour this syrup into the 2 egg whites beaten. Add 1 teaspoon vanilla and beat until light color.—Mrs. Charley Larson.

Brown Sugar Cake: 2 cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sour milk, $2\frac{1}{4}$ cups flour, 1 cup raisins, 1 teaspoon of cinnamon and cloves, a little nutmeg, 1-3 teaspoon soda, 1 teaspoon baking powder.

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Dissolve soda in hot water and add to milk.—Mrs. Marie Hendricksen.
Golden Spice Cake: 2 cups Swans Down cake flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{8}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon mace, $\frac{1}{2}$ teaspoon allspice, 4 tablespoons butter, $1\frac{1}{4}$ cups brown sugar, 1 egg beaten light, $\frac{1}{2}$ cup milk, 1 cup raisins. Bake 50 minutes.—Mrs. Alfred Andreasen.

Sour Cream Spice Cake: 1 cup sugar, 1 cup sour cream, 2 eggs, 1 tsp. soda dissolved in cream, 2 eggs, 1 tsp. nutmeg, $\frac{1}{2}$ teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups of flour. Raisins or nuts may be added.—Mrs. C. L. Jacobsen.

Spice Cake: 1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 rounding teaspoon soda, 1 egg, $\frac{1}{2}$ teaspoon cinnamon and cloves or any spice you like. 1 cup seeded raisins, $2\frac{1}{4}$ cups flour. Nutmeats may be added.—Mrs. Walter Frederickson.

Raisin Cake: Soak 1 lb. raisins in 2 cups water over night. Cook until soft, take off stove and while still hot mix in 1 cup of lard, 2 cups sugar, 1 tablespoon cinnamon and a little cloves, 1 teaspoon soda, 1 cup cold water, $\frac{1}{2}$ teaspoon salt, 4 cups flour, 1 heaping teaspoon baking powder. Bake 45 minutes to 1 hour.—Mrs. Harry Swanson.

Afternoon Tea Cake: 1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup sour milk, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon soda mixed with 2 cups flour. Frosting, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon cinnamon. Spread over dough and sprinkle nuts on top.—Mrs. Harry Swanson.

Plain Cake: 1 cup butter or $\frac{1}{2}$ each of butter and lard, 2 cups sugar, 4 eggs or whites of 7, $3\frac{1}{2}$ cups flour, 1 cup milk or water and milk, $\frac{1}{2}$ of each, 2 teaspoons baking powder, teaspoon of any extract. Cream butter and sugar add yolks of eggs, milk and add 3 cups flour. Beat whites of eggs and fold in this mixture, add baking powder with $\frac{1}{2}$ cup flour last.—Mrs. T. Olson.

Good Plain Cake: 1 cup sugar, $\frac{1}{2}$ teaspoon salt, 2 eggs, 3 teaspoons baking powder, flavor, $1\frac{1}{2}$ cups flour, milk, 6 tablespoons melted butter, or larger use $1\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ cups flour, $4\frac{1}{2}$ teaspoons baking powder, 3 eggs, $1\frac{1}{2}$ cups milk and eggs in cup. Sift dry ingredients and stir well. Break eggs into measuring cup and fill to brim with milk and flavoring. Add to dry ingredients and beat vigorously. Add melted butter while hot and beat again. Layer or loaf cake or cup cakes.—Mrs. Charley Larson.

Caramel Cake: 1 cup brown sugar, 2 eggs, pinch salt, 2 cups flour 1 level teaspoon baking powder. 1 cup sour cream, 1 level teaspoon soda, 1 teaspoon maple flavor. Beat eggs, sugar and salt. Also add soda to cream. Frost with caramel frosting, sprinkle with walnuts.—Mrs. Johannes Christensen.

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Burnt Sugar Cake: $1\frac{1}{2}$ cups sugar, 1 cup cold water, $\frac{1}{2}$ cup butter, yolks of 2 eggs, beat continually for 5 minutes. 1 teaspoon vanilla. Add $2\frac{1}{2}$ cups flour with 2 teaspoons baking powder and sift. Put $\frac{1}{2}$ cup sugar on stove and let burn, add $\frac{1}{2}$ cup boiling water and stir well. Put most of this in cake, use rest for icing. Add last the beaten whites of 2 eggs.—Charlotte Thomazin.

Honey Cake: 1 cup honey, $\frac{1}{2}$ cup lard, pinch of salt, $\frac{1}{2}$ cup sweet milk, 1 egg, 2 cups flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger. Mix honey and lard, egg well beaten, milk, sift soda and spices with flour, beat good. Bake in moderate oven in loaf or layer.—Mrs. Peter J. Christensen.

Pineapple Cake: 1-3 cup butter, 1 cup sugar, 3 eggs, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1-8 teaspoon soda, 1 cup grated pineapple. Cream butter, add sugar, and eggs well beaten. Mix and sift dry ingredients and add to first mixture alternately with pineapple. Bake in moderate oven 40 minutes.—Mrs. M. P. Christensen. X

Cream Cake: $\frac{1}{2}$ cup butter, 1 cup sugar, yolks of 2 eggs, $1\frac{1}{2}$ cup sifted flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup cold water, whites of 2 eggs, beaten dry. Cream the butter, add sugar, yolks of eggs and water. Then the flour sifted 3 times with the baking powder. Lastly the whites of eggs. Bake in layers, put together with cream filling.—Charlotte Thomazin.

Marble Cake: Cream $\frac{1}{2}$ cup butter with 2 cups sugar, add 4 eggs one at a time beating in each one thoroughly, sift 3 cups of flour 3 times with 4 level teaspoons of baking powder, stir into eggs, add alternately 1 cup of sweet milk and 3 cups of flour, stir till smooth, flavor with vanilla. Place 1-3 of dough in another bowl, add to this 1 quarter bar of grated chocolate.—Mrs. R. W. Christensen.

Apple Sauce Cake or Cherry Cake: $\frac{1}{2}$ cup butter, 1 cup sugar, $1\frac{1}{2}$ cups apple sauce or cherries, 1 teaspoon soda, dissolved in apple sauce, 1 teaspoon each of cinnamon, nutmeg and 2 tablespoons cocoa. 2 cups flour. Bake 45 minutes.—Mrs. Christian Andreasen.

Apple Sauce Cake: 1 cup sugar, $\frac{1}{2}$ cup (scant) butter, $1\frac{1}{2}$ cups apple sauce fairly thick and not too lumpy, 2 cups flour, 1 cup raisins, 1 cup walnuts, 1 egg, 2 level teaspoons soda, sifted with flour, 1 teaspoon cinnamon, a little cloves and allspice.—Mrs. Axel Christensen.

Apple Sauce Cake: 1 cup sugar, $1\frac{1}{2}$ cups sour apple sauce, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 teaspoons soda, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup melted butter, 1 cup cooked raisins.—Mrs. A. B. Christensen.

Cherry Cake: $1\frac{1}{2}$ cups sugar, 2 eggs well beaten, 2 cups cooked cherries, $\frac{1}{2}$ cup nut meats, 1 teaspoon soda, $\frac{1}{2}$ cup sour milk, 2-3 cup

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butter, $2\frac{1}{4}$ cups flour, 1 teaspoon cinnamon, $\frac{1}{4}$ each of nutmeg and allspice.—Mrs. Carl Jacobson, jr.

Cherry Cake: $\frac{3}{4}$ cup butter, 1 cup sugar, 3 eggs beaten, 3 or 4 tablespoons sour cream, 1 cup cherries. Sift together, 2 cups flour, 1 teaspoon cinnamon. Little cloves and nutmeg, 1 teaspoon soda. Bake in 3 layers and ice.—Mrs. Herluf Christensen, Mrs. G. Lundquist.

Snap Doodle: 1 scant cup sugar, 1 egg, 1 cup milk, 2 tablespoons melted butter, $1\frac{1}{2}$ cups flour, 2 heaping teaspoons baking powder. Sprinkle grated chocolate and powdered sugar over top before baking.—Mrs. Joe Borg.

Bread Sponge Cake: 3 cups of sponge, 2 cups of sugar, 1 cup lard and butter together, 3 eggs, 1 cup of raisins, 3 tablespoons of cocoa, 1 teaspoon cinnamon, 1 teaspoon salt, 1 teaspoon allspice or cloves, 1 teaspoon soda, 1 cup flour.—Mrs. Henry Campaign.

Jelly Roll: Cream 1 cup sugar with 3 eggs, add $\frac{1}{4}$ teaspoon salt, 3 tablespoons water and 1 teaspoon vanilla. Sift in 1 cup flour and 2 teaspoons baking powder. Stir well and place in oblong baking pan. Bake in moderate oven. When baked spread with jelly and roll while warm, covering well with cloth after rolling.—Mrs. Henry Thompson.

Jelly Roll: Break 3 eggs in bowl and beat till foamy, add a pinch of salt and teaspoon vanilla extract, sift 1 cup sugar in, beat some more and sift 1 cup of Swans Down cake flour with 2 level teaspoons of baking powder. Add 5 tablespoons of milk, then stir and bake about 20 minutes.—Mrs. Carl Jacobsen, sr.

Jelly Roll: $\frac{3}{4}$ cup sifted cake flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 1 cup sugar, 4 egg whites beaten stiffly, 4 egg yolks beaten until thick and lemon colored, 1 teaspoon vanilla. Sift flour once, measure, add baking powder and salt and sift together 3 times. Fold sugar into egg whites. Add yolks and vanilla. Fold in flour, (a small amount at a time). Bake in hot oven. When done turn onto cloth covered with powdered sugar. Spread with jelly and roll.—Mrs. Ernest Hansen.

Jelly Roll: 4 eggs, 1 cup sugar, 1 cup flour, 1 heaping teaspoon baking powder.—Mrs. Anton Sorenson.

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Cookies and Doughnuts

She stood at the table with sugar and spice
And raisins and currents and everything nice,
And cut little round things as fast as she could,
And baked them, and then they were cookies and GOOD.

Walnut Cookies: 1 cup butter, 1½ cups sugar, 3 eggs well beaten, 1½ cups flour, ½ teaspoon salt, 2 small teaspoons baking powder. Add another 1½ cups flour, 1 cup chopped nuts. Flavor and bake in balls.—Mrs. Ben Obrist.

Bridge Cookies: ½ cup shortening, 1 cup sugar, 4 egg yolks, 1 teaspoon vanilla, 1½ cups flour, 2 teaspoons baking powder, 1-8 teaspoon salt. Cream shortening and sugar together, add egg yolks, well beaten and the vanilla. Sift the dry ingredients together and add to the first mixture. Transfer to a board, dusted with flour and roll dough to ¼ inch thickness. Cut in fancy shapes and bake in a moderate oven 375 degrees F, about 12 minutes.—Mrs. C. W. Jensen.

Butter Cookies: 1 cup sugar, 1 cup butter, 1 egg, ½ teaspoon cream of tartar. 1 teaspoon soda, flour enough to roll in marbles. Bake in slow oven.—Gerda Damgaard.

Danish Cookies: 1 cup brown sugar, 1 cup butter, 3 to 5 cups of flour, 2 eggs, 1 teaspoon vanilla, 2 teaspoons baking powder, ¼ teaspoon soda. cream butter, add sugar and well beaten eggs. Add other ingredients working in the flour gradually until very stiff. It is impossible to give the exact amount of flour. Bake a sample cookie. Can be made in various forms in cookie press. Do not get dough too stiff. Can also be used with filling, placing 2 cookies together, with filling between. Filling: ½ cup raisins cut fine, ½ cup water, 2 tablespoons sugar, 2 tablespoons flour. Mix sugar and flour. Cook raisins and water, letting boil 3 minutes. Stir in the flour mixture and cook until thick.—Mrs. Dortehea Sorensen.

Sour Cream Cookies: 1 cup lard, pinch salt, 2 cups sugar, 2 eggs, 1 cup sour cream, 1 teaspoon soda, flour to make a soft dough. Roll real thin.—Mrs. Henry Thompson.

Cookies "Apies": 1 cup butter, 1 cup sugar, 3 eggs, ½ teaspoon soda, 1 teaspoon cream of tartar. Flour to roll out thin.—Mrs. Bill Andersen.

Syrup Cookies: 1 cup sugar, 1 cup lard, 1 cup dark syrup, ½ teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon soda with 3 tablespoons vinegar.

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Flour enough to make soft dough, roll very thin, cut and bake.—Mrs. Carl Jacobsen, sr.

Date Cookies: 2 cups sugar, 1 cup butter, 1 cup sour cream, 3 eggs, 1 teaspoon extract, 1 teaspoon soda. Flour enough to roll thin, put half date on each cookie.—Mrs. Carl Jacobsen, sr.

Sugar Cookies: 4 cups flour, 1½ cups sugar, 1 cup lard, 1 cup sour milk, 3 eggs, ¼ teaspoon salt, 1 teaspoon soda, 2 teaspoons baking powder. 1 teaspoon nutmeg or any flavor. Sift together flour, sugar, baking powder and salt, then rub into this the lard same as for pie crust. Beat eggs light and add soda to sour milk. Mix all together and stir as little as possible.—Mrs. Johannes Christensen.

Sugar Cookies: 1½ cups sugar, ½ cup butter, ½ cup white lard, 4 egg yolks, 1 cup sweet cream, 3 teaspoons baking powder, 1 teaspoon lemon extract, pinch salt. Cream sugar and shortening, add yolks, cream, salt, flavoring. Add baking powder to a quantity of flour and mix with the above. Work in enough flour to handle, cut and bake a delicate brown.—Mrs. Peder Christensen.

Sugar Cookies: One cup of butter and lard, half and half, two cups of sugar, five cups of flour, three teaspoons of baking powder. Mix thoroughly like pie crust, then take two eggs and one cup of milk, and mix soft. Roll out, sprinkle with sugar and bake. Put in nuts or raisins if preferred.—Mrs. Martin Swanson.

Anise Cookies: 1½ cups sugar, 2 cups cream, 3½ cups flour, 2 eggs, ½ teaspoon salt, 3 teaspoons baking powder, 1½ tsp. anise extract. Roll very thin and bake.—Mrs. C. C. Jacobsen.

Molasses Cookies: 1½ cups molasses, ½ cup sugar, 2 egg whites, 1 teaspoon each of cinnamon and ginger, pinch of salt, 1 cup shortening, 1 cup strong coffee. In this dissolve 3 scant teaspoons soda, 1 teaspoon vanilla. Flour to roll.—Mrs. G. Lundquist.

Brownies: ½ cup butter, 1 cup sugar, 2 squares chocolate melted, 2 eggs, ½ cup flour, ½ cup nuts, spread in a greased pan about ½ inch thick, and bake, cut in squares.—Mrs. Wm. Damgaard.

Ginger Snaps: 1½ cups sugar, 2 cups molasses, 1 cup butter, a little salt. Let this come to a boil. When cool add 7 tablespoons water and 1 teaspoon soda, 1 tablespoon ginger. Flour enough to roll.—Gerda Damgaard.

Ginger Snaps: 1 cup sugar, 1 cup syrup, ½ cup butter and lard mixed, 1 teaspoon salt, 2 teaspoons ginger, 3 teaspoons of cream of tartar and 2 teaspoons of soda dissolved in ½ cup of boiling water. Enough flour for a moderately stiff dough. These cookies are crisp, but keep well.—Mrs. Dortha Sorensen.

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Nut Bar: 1 teaspoon salt to 3 eggs. Beat 2 minutes, add $1\frac{1}{2}$ cups sugar. Beat 5 minutes. Stir in 1 cup cold water, 2 teaspoons baking powder, 1 cup flour, 1 teaspoon vanilla. Bake and cut in pieces. Frost on all sides but bottom and roll in nut meats or coconut.—Mrs. Henry Campaign.

"Berlinerkränse": 4 hard boiled egg yolks, 4 raw egg yolks. Work together, then add $\frac{1}{2}$ lb. sugar, 1 lb. butter and 2 lb. flour. Work it good then roll out on a board or roll little pieces with hand and form kringles, dip in sugar and bake.—Mrs. C. W. Jensen.

Raisin Twists: 2 cups flour, 6 tablespoons shortening, $\frac{1}{4}$ cup sugar, 1 cup raisins, $\frac{1}{4}$ teaspoon salt, 4 teaspoons baking powder, 1 egg beaten, $\frac{3}{4}$ cup milk. Sift together flour, sugar, salt and baking powder, cut in shortening, add raisins, add egg and milk to make soft dough. Roll, cut in strips and twist. Sprinkle with sugar. Bake 20 minutes.—Mrs. Chris Andreassen.

Lard Cookies: 1 cup butter or lard, 1 cup sugar, 1 egg, 2 cups of flour, 1 square of bakers ammonia, coconut and flavor. Roll in a little ball and flatten, bake in moderate oven—Mrs. Peter J. Christensen.

Macaroons: $\frac{1}{4}$ lb. sweet almonds (chopped), 4 beaten egg whites, $\frac{3}{4}$ lbs. sugar. Drop on wax paper and bake in slow oven.—Gerda Damgaard. X

Cornflake Kisses: 4 egg whites beaten stiff, $\frac{1}{4}$ teaspoon cream of tartar added to whites, 2 cups sugar, 1 teaspoon vanilla, 1 cup coconut, 4 cups corn flakes. Drop in pan like drop cookies and bake slowly.—Mrs. Christian Andreassen.

Graham Cookies: 2 cups sugar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ graham and $\frac{1}{4}$ flour, 1 cup sour cream, nutmeg, currants. Drop by spoonfuls on greased pan.—Mrs. Bill Andreassen.

Chocolate Drop Cookies: 1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 1 egg, 2 chocolate squares melted, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda mixed with flour and 1 teaspoon baking powder, nuts, flavor and raisins. Icing for the cookies, 1 cup powdered sugar, 1 tablespoon cocoa, 1 tablespoon butter, 2 tablespoons hot coffee, 1 teaspoon vanilla.—Mrs. Axel Christensen. X

Drop Cookies: Break 3 eggs in a dish with 1 cup sugar, a pinch of salt, 1 cup flour sifted with 1 rounded teaspoon baking powder 1 teaspoon extract, beat eggs till creamy, then stir in flour and drop from a spoon into ungreased pan about 5 inches apart. Bake in a hot oven.—Mrs. Carl Jacobsen, sr.

English Cookies: 2 cups brown sugar, 1 cup lard and butter mixed, 1 cup cold coffee, 2 eggs, 2 cups raisins (chopped), 1 teaspoon soda,

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1 teaspoon baking powder, 3 cups flour, 1 teaspoon each nutmeg and cinnamon. Mix and drop from teaspoon on slightly greased pan and bake in a quick oven.—Mrs. Carl Larsen.

Rocks: 1½ cup sugar, 1 cup melted butter, 3 large cups of flour, 3 eggs, 1 pinch of salt, 1 teaspoon cinnamon, 1 teaspoon soda dissolved in 2 tablespoons of hot water, 1 cup of chopped raisins, 1 cupful of nut meats (cut fine). Rub your cookie pan with a piece of butter. Then drop cookies on plate with spoon. Do not make cookies too large. Bake in somewhat slow oven.—Mrs. Dorthen Sorensen.

Rock Cookies: 1 cup raisins boiled 10 minutes in enough water to have ½ cup juice. Let cool. 1 cup sugar and ¼ cup butter, creamed. 2 eggs dropped in one at a time, 2 cups oatmeal, 2 cups flour, ½ teaspoon soda dissolved in ½ cup raisin juice, 1 cup cooked raisins, 1 cup walnuts, chopped, ½ teaspoon cloves, 1 teaspoon cinnamon, ½ teaspoon salt. Try one, if too thin add more flour.—Mrs. Heriuf Christensen.

Dark Coconut Drop Cookies: 1 cup butter or lard, 1 cup sugar, small, 1 cup molasses and syrup mixed, 1 egg, 1 cup cocoanut, 1 level teaspoon soda, 2 level teaspoons cream of tartar. Mix stiff with flour and drop from spoon.—Gerda Damgaard.

Molasses Drop Cookies: 1½ cups brown sugar, 1 scant cup butter, 2 eggs, ½ cup molasses with 1 teaspoon soda, ½ cup raisins cut fine, 1 tbs. cinnamon, 1 teaspoon nutmeg, ½ cup nut meats cut fine, 3¼ cups flour. Drop on cookie sheet and bake in moderate oven.—Myrtel Jacobsen.

Oatmeal Cookies: 2 cups oatmeal, 2 cups flour, 1 cup brown sugar, 1 cup chopped raisins or nuts, 1 cup shortening, ½ teaspoon baking soda dissolved in a little water, a pinch of salt, 1 egg, 2 tablespoons milk or cream. Drop from a spoon.—Mrs. Ben Christensen.

Oat Meal Cookies: 1 cup shortening, 3 eggs, ¼ tsp. soda, 1 cup sugar, 4 tablespoons milk, 1 teaspoon each of cinnamon, cloves and nutmeg, 2 cups flour and 2 cups oatmeal, raisins. Drop by spoonful.—Annie M. Peterson, Mrs. Bill Andreason.

Oatmeal Cookies: 1 cup sugar, 2 cups oatmeal, 2 cups flour, ¾ cup butter, 1 cup milk, 4 eggs, 2 teaspoons baking powder, 1 cup raisins, 1 teaspoon cinnamon, stir and drop from teaspoon, 5 inches apart, on ungreased pan.—Mrs. Carl Jacobson, sr.

Oatmeal Cookies: 2 cups sugar, 1 cup lard, 2 eggs, 1 cup raisins (ground) 2 cups fine oatmeal, 2½ cups flour, 1 teaspoon soda, salt, a little cinnamon and nutmeg if desired. Cream shortening and sugar, stir in beaten eggs and add raisins and remaining ingredients. Mix

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well. Roll in small balls, flatten with palm of hand and bake in a moderate oven.—Mrs. Edgar Jensen, Mrs. Albert Sorenson.

Oatmeal Cookies: 1 cup lard, 1 cup sugar, 2 eggs, 2 cups oatmeal, 2 cups flour, 1 cup raisins boiled in 1 cup water, 1 teaspoon soda dissolved in $\frac{1}{2}$ cup hot water drained off raisins, 1 teaspoon cinnamon, 1 teaspoon vanilla.—Mrs. A. B. Christensen.

Bran Cookies: One cup sour cream, 1 cup sugar, 1 egg, $1\frac{1}{2}$ cups bran, 1 cup raisins, $\frac{1}{2}$ cup chopped nuts, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder, 1 teaspoon each of ginger, cinnamon and nutmeg. Add beaten eggs to cream and mix with sugar, bran, raisins and nuts. Then add sifted dry ingredients which have been sifted together, beat well and drop by teaspoons in a greased baking sheet. Bake in moderately quick oven 425 degrees F until browned. About five minutes.—Mrs. E. A. Hansen.

Fruit Cookies: Two cupfuls brown sugar, 1 cupful butter and lard, 1 cup chopped nuts, 3 eggs, $1\frac{1}{2}$ teaspoons baking soda, $2\frac{1}{2}$ cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon ginger, 1 cupful chopped raisins, 2 tablespoons sour milk, $\frac{1}{2}$ teaspoon salt. Break egg in bowl, add melted butter, sugar, mix thoroughly. Add milk, nuts and raisins. Add dry ingredients. Add enough more flour to roll. Roll thin, and bake in hot oven till brown.—Mrs. E. A. Hansen.

Date Bars: 1 pkg. dates, butter size of walnut, $\frac{1}{2}$ cup sugar, 1 cup water, a little salt, boil till smooth. Cool, add vanilla, 1 cup brown sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups flour, $1\frac{1}{4}$ cups oatmeal, salt, $\frac{1}{2}$ teaspoon soda. Mix together, then put date filling between layers of crumbs.—Mrs. Victor Haahr.

Date Bars: Make a sponge cake batter by beating 4 eggs well, add 1 cup sugar and beat vigorously. Add 4 tablespoons cold water, pinch salt, 1 teaspoon vanilla, sift, then measure 1 cup flour, add 1 tsp. baking powder and sift 3 times. Add to the above mixture and beat for 5 minutes. To this add 1 cup cut dates and 1 cup chopped nuts. Bake in shallow pan until brown. Remove, cut into strips and roll in powdered sugar.—Mrs. Peder Christensen.

Chocolate Strips: 1 cup sugar, $\frac{1}{2}$ cup butter creamed, 2 eggs, add one at a time and beat, vanilla, 2 squares chocolate, $\frac{1}{2}$ cup of flour. When baked put sugar on and cut in strips while warm.—Mrs. Victor Haahr.

Pinwheel Cookies: Cream 1 cup butter, add gradually 1 cup sugar add two beaten egg yolks and beat well. Add 6 tablespoons milk, 3 cups flour with 3 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Divide dough in halves, to one half add 2 squares of melted chocolate. Roll white dough about $\frac{1}{4}$ inch thick, then chocolate dough, put on top of white dough. Press together and roll up like jelly roll. Let

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stand several hours in a cold place. Slice thin and bake.—Mrs. Edgar Jensen.

Butterscotch Cookies (Ice Box): 2 cups brown sugar, 1 cup butter, 2 eggs, 1 teaspoon soda, 1 cup nuts, 1 teaspoon vanilla, 1 teaspoon cream of tartar, 4 cups flour. Cream butter and sugar, add eggs. Then dry ingredients well sifted. Add nuts and flavoring. Form into loaf and let stand in a cool place overnight. Slice very thin and bake in a quick oven.—Gerda Damgaard, Mrs. Ernest Hansen, Mrs. Raymond Swanson.

Brown Cookies: 1 cup butter or lard, or mixed, 1 cup sugar, 1 cup syrup or $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ cup strong coffee, $\frac{1}{2}$ teaspoon soda, cinnamon, cloves, flour enough so that you can make them in a roll. Best if they are made night before and set in a cold place till next day and then cut and bake.—Mrs. Peter J. Christensen.

Filled Cookies: 1-3 cup shortening, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla, $3\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, 4 teaspoons baking powder, cream shortening; add sugar, beaten egg, milk and vanilla; add flavor, salt and baking powder, which have been sifted together. Roll out thin and cut with cookie cutter. Place 1 teaspoon filling on each cookie, cover with another cookie and press edges together. Bake in moderate oven 12 to 15 minutes. Filling: 2 teaspoons flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, 1 cup chopped raisins.—Mrs. Andrew Andreasen.

Fig Cookies: 1 cup sugar, $\frac{1}{2}$ cup crisco, 1 egg, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon soda, 2 cups flour. Cream crisco, add sugar and cream this together. Dissolve soda in sour cream and add together with salt and nutmeg. Mix thoroughly and add flour. Filling: $\frac{1}{2}$ lb. figs, 2 cups cold water, 2 tablespoons lemon juice, 1 cup sugar. Cut figs and cook slowly with water in a saucepan until water is cooked out. Add lemon juice and sugar. Let boil, then cool. Roll cookie batter thin, cut in rounds, moisten edges, put teaspoonful filling in center of one and cover with another one. Press edges together. Bake about 10 minutes.—Helga Buhl.

Raisin Filled Cookies: 1 cup sugar, $\frac{1}{2}$ cup butter or lard, 1 egg, $\frac{1}{2}$ cup sweet milk, $3\frac{1}{2}$ cups flour, 3 teaspoons baking powder, 1 teaspoon vanilla. Filling: 1 cup chopped raisins, $\frac{1}{2}$ cup sugar, 2 cups boiling water, 1 tablespoon flour. Boil, spread between cookies and bake.—Mrs. Alfred Andreasen.

Sand Tarts: 2 cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of lard, 2 eggs, 3 cups of flour, roll very thin. Cut in squares with a knife, spread white of an egg on top, sprinkle with cinnamon and sugar, press a raisin in the center and bake.—Mrs. C. T. Christensen.

Sand Tarts: 1 cup butter, 1 cup sugar, 1 egg, 1 cup thick cream, 1 teaspoon almond extract, flour to make a soft dough. Cream butter and

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vanilla. Enough flour to make thick enough to roll out.—Mrs. G. Lundquist.

Butter Crinklers: 1 heaping cup butter, 1 heaping cup flour, chop with knife until flaky, mix together like pie crust with separator cream, roll out a little thicker than pie crust and set out to cool. When cool roll and fold over three or four times again, then cut and set out to cool again. When cool bake in quick oven.—Mrs. J. P. Christensen.

Pop Overs: 4 eggs, $\frac{1}{2}$ cup flour, $\frac{3}{4}$ cup thick cream, $\frac{1}{4}$ teaspoon salt. Beat the eggs thoroughly (white and yolk together), add gradually while beating, the flour with which the salt has been sifted. Add cream slowly and beat until thoroughly mixed. Pour the mixture into hot buttered muffin tins. This recipe makes twelve pop overs. Bake in a very hot oven for five to eight minutes, then reduce temperature and continue the baking until the pop overs are dry and crisp, serve filled with whipped cream.—Mrs. Janus Jensen.

Cream Puffs: $\frac{1}{2}$ cup butter, 1 cup flour, 1 cup boiling water, 4 eggs. Place butter and water in saucepan on range, as soon as it boils add flour. Mix well, stir until it forms a ball and leaves the sides of pan. Set off to cool (not cold) add 1 egg at a time, beat well. Drop mixture in a shallow pan, bake in moderate oven 40 to 50 minutes. Makes about 15 puffs. Filling: $1\frac{1}{2}$ cup rich milk, 1 whole egg, 3 tablespoons sugar, 1 tsp. vanilla, 4 tbsp. corn starch, $\frac{1}{4}$ tsp. salt. Mix corn-starch and sugar, add well beaten egg, pour on milk heated to a scald, return to fire and cook until thick, add vanilla, let cool and fill cream puffs.—Mrs. Henry Thompson.

Cream Puffs: 1 cup boiling water, $\frac{1}{2}$ cup butter, 1 cup flour, $\frac{1}{4}$ cup sugar, 3 eggs. Add butter to boiling water. Add the flour all at once. Stir until smooth. Remove from fire and let cool. Add eggs unbeaten, one at a time. Beat each egg thoroughly into mixture before adding the next one. Drop from teaspoon and bake.—Mrs. Ernest Hansen, Mrs. Chris Andreasen.

"Kleiner": 6 egg yolks and 2 whole eggs, $\frac{1}{2}$ lb. sugar. Mix well, then stir in 2 tablespoons cream and 1 tablespoon melted butter and as much of a lb. of flour as you can. Then pour dough on a floured board. Work in the rest of flour with hands. Work until dough does stick to neither hand or board. Then roll dough out thin and cut in $1\frac{1}{2}$ by 3 inch strips. Cut a slit in middle, then put one end thru. This makes cookie appear twisted. Bake in hot grease.—Gerda Damgaard.

Sukker Kringler: Mix 1 lb. butter, $1\frac{1}{4}$ lb. flour, 1 cup cream, roll out quite thin. Cut in strips and form into "kringler." Dip in egg whites and sugar and bake in hot oven.—Gerda Damgaard.

Danish "Aukker Kringler": 1 cup sugar, 2 eggs, 1 cup butter, 1 cup milk, 2 teaspoons of baking powder. Add almond extract.

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Use enough flour for a moderately stiff dough. Roll out thin, cut in thin strips, form into "kringler," dip in crushed sugar and bake in hot oven. These are very good.—Mrs. Dortha Sorensen.

"Pebernødder": 1 large cup lard, 1 cup sugar, 1 cup syrup, 1 cup buttermilk, 1 teaspoon each of pepper, cinnamon, salt, and baking powder and flour enough to roll. Make in long rolls, about $\frac{1}{2}$ in. thick and cut in $\frac{1}{4}$ in. pieces and bake.—Karen Dixon.

Doughnuts: 3 eggs beaten well, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, 1 cup milk, 2 teaspoons baking powder, flour enough to roll and cut. Fry in hot lard.—Mrs. Ben Christensen.

Doughnuts: 1 cup sugar, 1 egg, 1 cup milk, 1 cup cream, 2 teaspoons baking powder, pinch of salt, flavor, flour.—Mrs. Chris. Sorensen.

Doughnuts: 1 cup sugar, 3 eggs, 2 tablespoons melted lard, 1 cup sweet milk, 3 teaspoons baking powder, 1 teaspoon flavoring. Flour enough to make soft batter. When handling just take a little dough at a time. Roll, cut and fry in hot lard.—Mrs. Albert Sorensen.

Doughnuts: 1 cup sugar, 2 eggs, 1 level tablespoon shortening, 1 level teaspoon soda dissolved in 1 cup buttermilk, 2 teaspoons baking powder, 1 teaspoon salt, 1 teaspoon vanilla, 1 teaspoon nutmeg. Add flour enough to make soft dough.—Mrs. Wm. Thomazin.

Doughnuts in Rhyme: One cup of sugar, one cup of milk, two eggs beaten fine as silk. Salt and nutmeg, lemon will do of baking powder, teaspoons two; lightly stir the flour in, roll on pie board, not too thin. Cut in diamonds, tists or rings. Drop with care the doughy things into fat that swiftly swells evenly the spongy cells, watch with care the time for turning, fry 'em brown, just short of burning. Roll in sugar; serve when cool, this is a never failing rule.—Mrs. C. L. Jacobsen.

Fried Cakes: 1 cup sugar, 3 tablespoons melted butter, 3 eggs beaten separately, 1 cup sweet milk, 3 teaspoons baking powder, 1 teaspoon sugar, add egg and beat well, add cream and extract, knead enough flour into mixture to form a soft dough, roll thin, cut and bake in quick oven.—Mrs. Janus Jensen.

Candies

"Sweets to the Sweet."

Dipped Chocolate Candy Fondant: 3 cups sugar, $\frac{1}{2}$ teaspoon cream of tartar (2 tablespoons white corn syrup may be substituted for

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cream of tartar) 1½ cup boiling water. Stir sugar until it has dissolved and then stir no more. Put tight lid on kettle for 3 minutes, this dissolves any crystals or "grains" which may form on sides of kettle and which causes fondant to become coarse grained. Cook to soft ball stage, pour into dish dipped in cold water. Cool, then beat with silver spoon, first adding flavor as desired. When stiff enough to handle shape into any shape desired. Place on wax paper. Fondant may be varied in so many different ways. Add pink coloring and strawberry flavor, yellow coloring and lemon flavor, green coloring and winter green flavoring etc. You can substitute 1 cup of brown sugar for the 1 cup of white, add maple flavoring or black walnuts and nuts if you desire. You can add any finely chopped fruit or nuts to fondant before it becomes hard. Or colored cocoanut is very tasty and pretty. Peppermint flavor in white fondant is liked by many. A plain fondant is very tasty when used as "stuffing" for candied dates or other candied fruits. To dip chocolates, melt bitter and sweet chocolate over steam. Half and half of bitter and sweet chocolate is best. Add a small piece of pure paraffin wax. Dip your chocolates, place near an open window on oiled or wax paper. For extra fancy chocolates, dip them again when first coat has set.—Astrid Sorensen.

St. Nicholas Candy: 4 tablespoons gelatine, 4 cups sugar, 1 cup cold water, 1 teaspoon extract, red and green coloring, ½ teaspoon extract peppermint, soak gelatine in cold water 5 minutes. Add boiling water and stir until completely dissolved. Add sugar and boil slowly 15 minutes, stirring constantly. Divide mixture into two portions. When somewhat cooled add to one red coloring and extract of cloves. To the other green coloring and extract of peppermint. Turn into separate pans, wet with ice water, to inch depth and chill over night. Turn out next day, cut in squares and roll in sifted, granulated sugar. Very delicious.—Astrid Sorensen.

Marshmallows: 1 envelope Knox gelatine, 2 cups granulated sugar, A few grains of salt and flavoring to taste. Soak the gelatine in 10 tablespoons cold water. Boil sugar with 10 tablespoons water until it "threads." Add gelatine to syrup and let it stand until partially cooled. Add salt and flavoring, beat with a whip until too stiff, then with a large spoon until soft enough to settle into a sheet. Dust granite pans thickly with powdered sugar. Pour the candy in about ¼ inch deep and set in cool place until thoroughly chilled. Turn out, cut in squares and roll in powdered sugar. Nuts, chocolate or fruit juices in place of part of the water, or candied fruits chopped may be added or the plain ones rolled in grated cocoanut before being sugared. Dates stuffed with this confection are delicious.—Karen Dixon.

Nougat Candy: 1 cup cream, 1 cup butter, 4 cups light brown sugar, 1 teaspoon vanilla. Boil when done, add walnuts.—Myrtle Jacobsen.

Divinity: Take 2 cups sugar, ½ cup white syrup, ½ cup hot water. Boil over a brisk fire until it forms a red hard ball when a little is poured in cold water; then beat it into the beaten whites of 2 eggs,

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continue beating until it sets or is just about stiff. Be sure and beat until you can't beat any longer. Add vanilla and nuts if desired and pour into buttered pans and cut into squares.—Mrs. Herman Sorensen.

Creamy Fudge: 2 tablespoons butter, $2\frac{1}{2}$ cups sugar, $\frac{1}{4}$ cup sugar (white) 1 cup undiluted evaporated milk, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup nut meats. Put butter into a sauce pan and let melt and brown over slow fire. Then add other ingredients with exception of nuts. Boil until a soft ball forms when tried in cold water. Cool until lukewarm. Add nuts and beat until creamy. For chocolate fudge add 3 squares chocolate before cooking.—Ruby Jensen.

Cocoa Fudge: 2 cups sugar, $\frac{1}{2}$ cup rich milk, $\frac{1}{2}$ cup cocoa. Butter size of walnut, pinch of salt. Boil together for 9 minutes, add 1 teaspoon vanilla. Beat until cold. Add 1 cup chopped nuts and pour in greased pan and mark at once.—LaVerna Christensen, Mrs. Alfred Andreassen.

Date Candy: One pound dates (seeded), 3 cups sugar, $1\frac{1}{4}$ cups milk, 1 tablespoon butter, 1 teaspoon vanilla, 1 glass walnuts. Put milk and sugar in a good sized kettle and place over the fire. Cook until it forms a soft ball in water. Then pour in the dates coarsely cut and add the butter. Stir most of time until it forms a shaped ball in water. Take off and add the nuts and vanilla. Beat until starts to harden. Cut into slices before it is too hard.—Mrs. Henry Henrikson.

Fudge: 2 cups sugar, 1 cup milk, 1 square chocolate or 2 tablespoons cocoa, 1 teaspoon vanilla, 1 tablespoon butter. Mix sugar and milk together. Add melted chocolate. If cocoa is used mix it with the sugar before the milk is added. Place this on the fire. Do not stir while cooking. Cook until a soft ball can be found in cold water, then remove from fire. When nearly cold add vanilla and melted butter. Beat until the color commences to change and the mixture is in a creamy stage. Pour on a buttered pan. Cut in squares.—Mrs. Ruben Jensen.

Pies

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—Oliver Wendell Holmes.

Custard Pie: 3 eggs, save the white of one, 4 tablespoons of sugar, $1\frac{1}{2}$ cups milk, 1 teaspoon vanilla. Mix well, pour in crust and bake.

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Frost with the whites of egg. Coconut pie: Using same recipe as above adding 1 cup of coconut. Do not frost.—Mrs. C. L. Jacobsen.

Sour Cream Pie: 1 cup of sour cream, 1 cup of brown sugar, 1 cup of raisins, 1 egg, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vinegar, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice. Bake with top crust.—Mrs. C. L. Jacobsen.

Cream Pie: 3 cups milk, 3 tablespoons flour, 3 eggs, 2 whites for frosting, 1 cup sugar, 1 teaspoon flavor. Scald the milk. Beat the egg yolks. Add the flour and sugar and a small quantity of milk. When the milk is hot add the other ingredients. When it is thick add the flavor and some salt. Then pour in pie shell and add the frosting.—Mrs. Fred Stone.

Rhubarb Pie: 2 cups rhubarb cut in pieces and scalded, 1 cup sugar, 1 heaping tablespoon of flour creamed with 1 tablespoon butter, 1 egg yolk, add 3 tablespoons of water which the rhubarb was scalded in. Drain the rhubarb and add to the mixture. Bake and use whites of egg for meringue.—Mrs. C. L. Jacobsen.

Queen Lemon Pie: Cream 2 tablespoons butter with 1 cup of sugar, add 4 level tablespoons of flour, juice and grated rind of one lemon, add the yolks of 2 eggs, 1 cup of milk, a little at a time, at last beat the whites of the two eggs and fold in. Pour into crust and bake.—Mrs. C. L. Jacobsen.

Lemon Custard Pie: 1 cup sugar, 2 tablespoons butter, 2 eggs, 2 tablespoons flour, 1 cup milk, 1 lemon, juice and rind. Cream butter and sugar, add well beaten egg yolks, flour and beat well. Then add milk and lemon juice and grated rind. Lastly fold in well beaten whites. Turn into pie crust and sprinkle cinnamon on top. Bake like custard pie.—Mrs. Charley Larson.

Lemon Sponge Pie: 1 cup sugar, 1 tablespoon butter, 2 egg yolks, 3 tablespoons flour, grated rind and juice of 1 lemon, 1 cup milk, 2 egg whites beaten light. Mix in order given and pour in pie tin with unbaked crust. Bake slowly about 25 minutes.—Mrs. Albert Sorensen.

Lemon Pie: 3 cups water, large cup sugar, juice of 1 lemon, 3 tablespoons cornstarch, 2 or 3 egg yolks, butter. Use whites for meringue.—Mrs. G. Lundquist.

Lemon Chiffon Pie: 3 eggs, 1 cup sugar, juice of one lemon, 4 tablespoons boiling water, 1-3 teaspoon salt. Cook $\frac{1}{2}$ cup of the sugar, lemon juice, salt, beaten egg yolks and the boiling water until it is a custard. Let cool. Beat the whites stiff, add the remaining $\frac{1}{2}$ cup of sugar and stir in slowly the custard. When mixed well put into a baked crust and brown in a hot oven.—Alpha Hansen.

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Chocolate Pie: 2 cups milk, 1 cup sugar, 2 tbs. cornstarch, vanilla, 1 tablespoon cocoa. Scald the milk. Then add the sugar, the cornstarch moistened in some milk and the cocoa moistened in some boiling water. When thick add vanilla and salt. More cocoa may be used if desired. Pour into a baked pie shell and serve with whipped cream.—Mrs. Fred Stone.

Chocolate Pie: 2 squares chocolate, melted, 1 cup hot water, 1 teaspoon butter, 1 teaspoon vanilla, $\frac{1}{2}$ cup sugar, 2 egg yolks, 4 tablespoons cornstarch. Mix sugar and cornstarch, add butter to hot water. Boil in double boiler. Stir sugar and cornstarch into hot water, add yolks and flavor.—Mrs. C. A. Andreasen.

Work for
English Apple Pie: Slice 5 or 6 apples into a buttered pie tin; sprinkle with sugar and cover with: 1 cup flour, $\frac{1}{2}$ cup brown sugar and $\frac{1}{4}$ cup butter, mixed together. Bake and serve with whipped cream.—Mrs. Edgar Jensen, Mrs. Raymond Swanson.

Pumpkin Pie: 3 eggs whipped, $1\frac{1}{4}$ cup sugar, $1\frac{1}{2}$ cups milk, 2 cups stewed pumpkin, $\frac{1}{4}$ teaspoon ginger, $\frac{1}{4}$ teaspoon cinnamon or cloves. Put in tin lined with crust. Whipped cream on top.—Mrs. Chris Sorenson.

2 level Teaspoon Pumpkin Pie Spice
Pumpkin Pie: 1 cup sifted pumpkin, $\frac{1}{4}$ cup granulated sugar, 1 tablespoon flour, 1 tablespoon molasses, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, 1 cup milk, $\frac{1}{2}$ cup cream, 2 eggs. Mix and sift sugar, flour, salt and spices, add to pumpkin and molasses, mix thoroughly, add well beaten eggs, milk and cream. This makes one pie.—Mrs. Ed Shack.

Graham Cracker Pie: Take enough graham cracker crumbs to cover pie tin. For filling: 1 cup milk, $\frac{1}{2}$ cup sugar, boil, 2 tablespoons corn starch, 3 egg yolks beaten, add to milk. When thick take from fire and add flavor. Pour into pie tin, cover with egg whites. Brown in oven. Any filling may be used.—Mrs. C. A. Andreasen.

Angel Food Pie: $1\frac{1}{2}$ pints rich milk, $1\frac{1}{2}$ cups sugar, 2 tablespoons cornstarch 1 tablespoon butter, 1 small teaspoon nutmeg, 4 egg whites beaten stiffly. Scald milk. Mix sugar, cornstarch, pinch of salt, nutmeg. Pour scalding milk over these ingredients and beat until smooth. Add butter and egg whites. Mix well and pour into 2 unbaked pie crusts. Bake until firm and brown.—Mrs. Peder Christensen.

Banana Pie: 2 eggs, 2 tablespoons flour, 2 tablespoons sugar, 1 cup milk and cream mixed, small lump of butter. Mix all together and cook until thick. Let cool then put one layer of custard and one of bananas until your pie crust is filled then frost with the white of eggs. Bake crust first.—Mrs. Walter Fredericksen.

New England Date Pie: 1 paste pie shell, $\frac{1}{2}$ cup sugar, 1 cup sour

as Jensen

cream, 1 cup chopped dates, $\frac{1}{2}$ cup shredded coconut, 1 tablespoon bread crumbs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon nutmeg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon mixed spices, 2 eggs. Beat eggs to smoothness, and add sugar, sour cream, crumbs, salt and spices, mixing thoroughly; stir in the coarsely chopped dates; pour in paste shell and sprinkle top with coconut; bake in a hot oven for ten minutes, reduce the oven heat to about moderate for about thirty minutes longer or until well baked.—Mrs. Herluf Johnson.

Tango Pie: Bake crust same as for lemon pie. Boil 1 cup raisins until tender, drain all the water, place in the pie crust. Use 3 egg yolks, juice and rind of 1 large lemon, $\frac{1}{2}$ cup sugar. Beat this well, then put in a double boiler and boil until thick like custard. Stir all the time. Then fold into this the beaten whites of the 3 eggs. Pour over raisins. Then place in oven until light brown.—Mrs. Herman Christensen.

Grape Nut Pie: $\frac{3}{4}$ cup grape nuts, $\frac{3}{4}$ cup chopped raisins, $1\frac{1}{2}$ cup brown sugar, $2\frac{1}{4}$ cup hot water, $\frac{1}{4}$ cup vinegar, 3 tablespoons butter. Mix in order given. Cook for 10 minutes, then cool. Put in an unbaked pie crust and cover with strips. Bake 40 minutes.—Mrs. Joe Borg.

Butterscotch Pie: One cup dark brown sugar, 1 cup water, 1 tablespoon butter. Boil together until a soft ball is formed in cold water, then add 1 cup sweet milk, 2 tablespoons of flour mixed with about 2 tablespoons of the milk, yolks of 2 eggs beaten. Cook slowly until thick. Then turn mixture into a deep baked shell. Beat the whites of the eggs until very stiff and add 4 tablespoons sugar and $\frac{1}{2}$ tablespoon lemon juice. Spread on pie and brown in moderate oven.—Astrid Sorensen.

Butterscotch Pie: 1 cup brown sugar, $1\frac{1}{2}$ cups water, 3 tablespoons flour, 1 tablespoon cornstarch, $\frac{1}{2}$ teaspoon salt, 2 egg yolks, 1 tablespoon butter, 1 tsp. vanilla. Mix dry ingredients, add egg to water, add gradually to dry ingredients. Cook over direct flame until slightly thickened and then complete cooking it, in top double boiler until thick. Remove from fire, add butter and vanilla. Pour into a baked crust. Cover with meringue and slowly bake until brown at 300 degrees F.—Mrs. M. P. Petersen.

Butterscotch Cream Pie: 1 pint hot milk, $\frac{1}{2}$ cup cold milk, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup brown sugar, $1\frac{1}{2}$ tablespoons butter, 2 eggs, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla. Blend flour and salt with cold milk. Add to hot milk. Cook in double boiler 15 minutes. Cook sugar and butter until waxy. Add to mixture. Stir in beaten egg yolks. Cook 2 minutes. Use whites for meringue. Place in slow oven until brown.—Mrs. G. Lundquist.

Coconut Butterscotch Pie: $\frac{3}{4}$ cup Swans Down cake flour, $1\frac{1}{2}$ cup brown sugar, $\frac{1}{4}$ teaspoon salt, 3 cups scalded milk, 3 egg yolks, slight-

ly beaten, 4 tablespoons butter, $1\frac{1}{2}$ teaspoon vanilla, 1 cup cocoanut. Combine flour, sugar and salt. Add milk gradually, place in double boiler and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, return to double boiler and cook 3 or 4 minutes longer. Remove from fire, add butter, vanilla and cocoanut. Cool and pour into pie crust. Top with meringue, 3 tablespoons sugar, 3 egg whites beaten, $\frac{1}{2}$ cup cocoanut. Made by folding sugar into egg whites. Sprinkle cocoanut on top. Bake until delicate brown.—Mrs. Charley Larson.

Pickles and Relishes

"The wealth of summer's mellow prime,
To cheer the dearth of winter time."

Pickled Crab Apples Baked: Remove flower end and replace with a clove. To 5 pounds of apples take $3\frac{1}{2}$ lbs. white sugar and 5 cents worth stick cinnamon. Place layer of apples in a gallon jar, then a layer of sugar and broken cinnamon sticks. When filled, pour down side of jar 1 scant quart vinegar put cover on jar and bake very, very slowly in oven for 2 hours. Don't baste or disturb. When cool, juice will cover fruit. Place paper over top and put away.—Mrs. C. W. Jensen.

Bread and Butter Pickles: Slice 24 medium cucumbers, sprinkle with 3 tablespoons salt, let stand 3 hours, add 10 onions sliced, 1 teaspoon celery seed, 1 teaspoon mustard seed, 1 teaspoon ginger, 1 teaspoon tumeric, 2 cups sugar, 1 quart vinegar. Cook well, put into jars and seal while hot.—Mrs. Alfred Andreasen.

Prize Dill Pickles: Pour boiling water over desired size cucumbers. Let water stand on them till cool. Put pickles and dill in glass jars. For each quart add 1 cup vinegar, 2 cups water, 2 tablespoons salt. Let come to a boil. Pour over pickles and seal.—Mrs. A. B. Christensen.

Cucumber Pickles: Take 200 medium sized pickles, wash and dry. Sprinkle with 2-3 cup salt. Cover with boiling water and let stand over night. Remove from brine and wipe dry. Put the pickles in a crock and cover with one-half gallon vinegar, four tablespoons mustard, four tablespoons salt, four tablespoons sugar, one-half cup mixed spices. Mix the vinegar and other ingredients well and pour over pickles cold. Cover and set away in a cool place. Weigh out three pounds sugar and each morning stir in one-half cup until all sugar has been used.—Mrs. Ed Shack.

Open Jar Pickles: 1 gal. cucumbers, cover with $\frac{1}{2}$ cup salt and boil-

ing water. Let stand over night. Drain. Add 4 tablespoons salt, 4 tablespoons sugar, 4 tablespoons mustard, $\frac{1}{2}$ cup pickling spice (celery seed can be substituted for this) cover with vinegar. Add $5\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup each morning.—Mrs. Andrew Andreassen.

Nine Day Pickles: Soak 7 pounds large, green cucumbers in strong salt water 3 days. Drain and cover with cold water and let stand 3 days. Cut in 1 inch chunks, cook in weak vinegar, grape leaves or cherry leaves and 1 teaspoon alum. Drain. Make a syrup of $2\frac{1}{2}$ lbs. of sugar and 3 pints vinegar, when boiling pour over pickles. Drain and heat syrup two more mornings. The last morning add 1 oz. celery seed, 1 tablespoon each allspice and cinnamon. Put in glass jars and seal.—Mrs. Andrew Andreassen.

Celery Pickles: $2\frac{1}{2}$ cups vinegar, 1 cup sugar, $\frac{1}{4}$ cup salt. Lay pickles in cellar over night. Take up and cut in fourths. Pack in jars on end. Put $\frac{1}{2}$ onion and 2 tablespoons celery seed on top and pour in boiling vinegar and seal.—Edna Olesen.

Sweet Picalilli: 8 lbs. green chopped tomatoes, 4 lbs. sugar. Boil 15 minutes. Add 2 cups vinegar, 1 teaspoon cinnamon, 1 teaspoon ground cloves. Boil 3 hours and seal.—Mrs. Peder Christensen.

Sweet Pickled Carrots: Select even sized carrots, boil them until they are tender, cool them and pack into jars. Fill the jars to overflowing with a hot liquid made by boiling together for five minutes a pint of vinegar, a cupful of sugar and two tablespoons of mixed spices. Seal the jars at once.—Mrs. N. A. Christensen.

Sliced Cucumbers: Peel and slice a gallon of cucumbers and soak overnight in weak salt water. Drain and put them in weak vinegar on the stove and let them get hot, drain and pack them in glass jars. Take one quart of vinegar, a few slices of onions, sugar and spices to taste; let it come to a boil. Then, while hot, pour this over the cucumbers and seal.—Mrs. M. P. Petersen.

India Relish: 3 medium onions 1 large red pepper, 8 green tomatoes, (large) 8 large green apples, $\frac{1}{2}$ pound seeded raisins, 2 cups sugar, $\frac{1}{4}$ cup salt, $1\frac{1}{2}$ pint vinegar, 1 teaspoon ginger and cinnamon, $\frac{1}{2}$ teaspoon cloves. Chop all fine and boil half an hour.—Mrs. C. T. Christensen.

Pickles: Any amount for 3 gal. Wash, put in crock. Cover with 1 cup salt and boiling hot water in evening. Drain next morning, repeat again and at night. Drain in the morning. Dry pickles and pack in jars. Cover with boiling hot syrup made of 2 cups vinegar, 2 cups or $1\frac{1}{2}$ cup sugar, 1 cup water, spices. Seal.—Mrs. Bill Andreassen.

Cucumber Pickles: Take small green cucumbers scalded in salt water, a handful of salt to a gallon of water. Let stand 12 hours, repeat, put

in cold alum water, 1 tablespoon of alum to a gallon of water, let stand a few days till crisp. Then put in cold water and a little vinegar a day or so till the water don't taste of vinegar. Pack in jars, cover with boiling vinegar and sugar and seal.—Annie M. Peterson.

Picalilli: Take half and half green tomatoes and cabbage, run through chopper, chop fine, put in granite kettle enough good vinegar to cover. Add 1 pound of sugar to every quart of vinegar, 1 teaspoon of salt and 2 tablespoons of mixed spice. Run through meat chopper. Boil all together and can in glass jars.—Annie M. Peterson.

Cherry Olives: 1 cup of cold water, 1 cup of cold vinegar, 1 tablespoon of salt. Leave stems on cherries. Wash and put in a jar and cover with the cold liquid and seal.—Mrs. Herluf Christensen.

Cucumber Pickles: This is a good recipe if you don't have jars enough for all the cucumbers in the fall. Then just put them in a stone jar in the cave and cover with salt. In winter when you get ready to can them soak cucumbers from brine in fresh water. Change water several times and to get them fresh will require several days. Put in a colander and drain well. Then place in a vessel again and cover with alum water (about 10¢ alum to 1 gal. water). It should have a biting taste. Leave in this a week or more until cucumbers are crisp. Again drain well and place in a vessel. Then make a weak vinegar solution and cover them with it. (I save all old pickle vinegar for this). Possibly 1 quart vinegar to 3 quarts water and a little sugar. Leave them in this solution as before. After several days drain again. Now pack cucumbers in jars and make a syrup to pour over them. Use cup to cup of sugar and pure vinegar and spices. Boil well, pour over pickles in jars and seal.—Mrs. Sigurd Jensen.

Watermelon Pickles: Cut the rind in 2 inch strips. Soak in brine 24 hours using $\frac{1}{2}$ cup salt to 1 quart water. Rinse, drain and cook in boiling water until tender. Drain again. Use cup to cup of pure vinegar and sugar. Tie spices in bag and heat this to boiling point. Then put in melon rinds and cook slowly for 15 or 20 minutes.—Mrs. Sigurd Jensen.

Cinnamon Apples: 2 cups sugar, 1 cup water, 3 tablespoons cinnamon drops, 1 teaspoon red coloring. Dissolve over medium heat, add 6 or 8 medium sized apples peeled, cored and cut in quarters. Cook slowly until tender. Turn carefully so as not to break or mash apples. Good as a relish with meat.—Mrs. Joe Borg.

Indian Relish: 1 peck ripe tomatoes, 2 bunches celery, 6 medium sized onions, 4 green peppers. Cut all fine and mix with a small cup of salt, put in a cloth sack and drain over night. In the morning add 2 lbs. brown sugar, 1 $\frac{1}{4}$ oz. white mustard seed. 4 cups vinegar. If not enough add 1 more cup, mix together. This does not require sealing or cooking.—Ruby Jensen.

Bordeau Sauce: 4 quarts cabbage ground, 2 quarts green tomatoes ground, 6 large onions ground, 3 red peppers (remove seed), 2 oz. white mustard seed, $\frac{1}{2}$ oz. celery seed, 2 $\frac{1}{2}$ lbs. white sugar, 1 gal. salt (8 level tablespoons), 2 qt. vinegar. Mix altogether and boil 30 minutes or until thick enough.—Mrs. Henry Campaign.

Chow-Chow: Grind in food chopper 2 parts of green tomatoes to 1 part cabbage. Salt and let stand overnight. Drain in colander, 1 cup vinegar to 1 cup sugar, taking as much as needed to amount of tomatoes and cabbage. Put in a bag of mixed spices.—Myrtel Jacobsen.

Boiled Tomato Catsup: Peel and slice a peck of ripe tomatoes and boil thoroughly. Drain off the juice and boil the tomatoes slowly for four hours longer. Add two tablespoons of salt, a tablespoon of black pepper, 1 $\frac{1}{2}$ tp. cayenne pepper, 1 tbsp. mustard. Continue boiling an hour longer. Allow the catsup to cool, add a pint of vinegar and seal.—Mrs. N. A. Christensen.

Chilli Sauce: 18 ripe tomatoes, 6 onions, 3 green peppers, 2 teaspoons salt, 1 cup sugar, 2 $\frac{1}{2}$ cups vinegar, 1 teaspoon each of cinnamon and allspice, 1 $\frac{1}{2}$ teaspoons of cloves. Peel tomatoes. Cook with onions and peppers until tender. Add sugar, vinegar and spices. Cook 10 minutes longer.—Mrs. Henry Thompson.

Cold Tomato Relish: One peck ripe tomatoes chopped fine and drained, 2 cups finely chopped onions, 2 cups celery, cut fine; 2 cups sugar, $\frac{1}{2}$ cup salt, 1 cup white mustard seed, 2 teaspoons black pepper, 2 teaspoons ground cloves, 2 teaspoons of cinnamon, 3 quarts of vinegar and 3 red peppers chopped fine. Mix well and put in jars, you don't need to seal the jars, tie a cloth or paper over the top. The contents will keep indefinitely. Don't heat this.—Mrs. Herman Christensen.

Green Tomato Pickles: Pick small green tomatoes. Boil in salt water until tender (but not mushy), boil just a few at a time, do not crowd. Drain in a colander, then when they are cool enough to handle stick 3 whole cloves in each tomato and place them in an earthen crock. Boil the following syrup: one part vinegar and 8 parts sugar, till real thick. Pour over tomatoes boiling hot and let stand over night. In the morning reheat to boiling point and seal.—Mrs. Herman Christensen.

Tomato Catsup: 1 gal. tomatoes cooked and strained, 3 tablespoons salt, mixed spices (tied in a cloth), 1 cup sugar, 1 $\frac{1}{2}$ pints vinegar. Boil down $\frac{1}{2}$ or till thick. 1 peck of tomatoes makes 1 gal. cooked and strained.—Mrs. Herluf Christensen.

Chow-Chow: 1 peck green tomatoes, 1 dozen small cucumbers, 2 onions, 2 medium size cabbage heads, soak in salt over night, drain. Boil few minutes in weak vinegar, pack in jars and cover with sweet and spiced vinegar and seal.—Mrs. Alfred Andreasen.

Cherry Olives: Fill a quart jar with fresh cherries with stems on. Put in 1 cup vinegar, 1 teaspoon salt. Fill jar with water and seal.—Mrs. Joe Borg.

Ripe Tomato Catsup: 1 peck tomatoes, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ dozen onions, 1-8 lb. allspice, 1-8 pound green peppers, 1-8 lb. whole cloves, $\frac{1}{2}$ quart vinegar, 1-8 lb. ground mustard, $\frac{1}{4}$ teaspoon cayenne pepper, salt, boil well. Pour in pint jars and seal.—Mrs. Chris Andreassen.

Sweet Picalilli: 8 lbs. green chopped tomatoes, 4 lbs. sugar, boil 15 minutes. Add 2 cups vinegar, 1 teaspoon cinnamon, 1 teaspoon ground cloves. Boil 3 hours and seal.—Mrs. Peder Christensen.

Salads and Salad Dressing

It is a Spanish proverb that four persons are necessary for the proper preparation of a salad: A spendthrift for oil, a miser for vinegar, a counsellor for salt, and a man to stir it.

Perfection Salad: 1 pkg. lemon jello, 1 pint boiling water. After this cools add 1 cup chopped cabbage, 1 cup celery, a little pimento, 1 tomato, 2 oranges, pinch of salt and 2 tablespoons vinegar. Serve with salad dressing.—Mrs. Ben Obrist.

White Grape Salad: 1 lb. grapes cut in halves, $\frac{1}{4}$ lb. walnuts, chopped, 2 red apples diced, 1 cup celery diced, mayonnaise dressing. Place lettuce on plates and put mixture on. Decorate with nuts.—Mrs. Chris Andreassen.

Cabbage Salad: 1 head cabbage cut fine, add $\frac{1}{2}$ doz. bananas sliced, 2 cups chopped grapes, 1 cup walnuts chopped. Mayonnaise dressing may be used or 1 cup sugar and 1 $\frac{1}{2}$ cups whipped cream, $\frac{1}{2}$ cup vinegar.—Mrs. Chris Andreassen.

Tuna Fish Salad: 1 can tuna fish, add $\frac{1}{2}$ chopped sweet cucumber pickles, salad dressing, $\frac{1}{4}$ cup chopped walnuts.—Mrs. Chris Andreassen.

Fruit Salad: 1 lb. marshmallows cut in strips, 1 lb. walnuts chopped quite fine, 1 $\frac{1}{2}$ pints whipping cream whipped, 2 cups sugar, 1 teaspoon vanilla, $\frac{1}{2}$ pint marchino cherries cut in just before serving. This will serve 20 people.—Mrs. Ed Shack.

Chicken Salad: 1 chicken cooked and seasoned, 3 eggs cooked, 5 stalks celery, 1 pound white grapes, $\frac{1}{4}$ pound nut meats. Chop fine, mix with mayonnaise dressing.—Mrs. Alfred Andreassen.

Salad: Beat 3 egg yolks and add 1 tablespoon powdered sugar, and juice of 1 lemon, mix well. Add 3 tablespoons of cream. Cook in double boiler until it thickens. Stir constantly. When cool add $\frac{1}{2}$ lb. quartered marshmallows, 1 can sliced pineapple, 1 can white cherries pitted, $\frac{1}{2}$ cup of blanched shredded almonds, and 1 pint whipped cream. Let stand in ice box 12 hours or longer. Serve on lettuce leaves.—Mrs. Herman Sorensen.

Salad Dressing: 6 egg yolks beaten, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{2}$ cup vinegar. Butter the size of walnut. Cook in double boiler and add a cup of sour cream.—Mrs. Henry Campaign.

Salad Dressing: 1 cup vinegar, 1 cup water, heat to boiling point. Beat 4 eggs and add 1 cup sugar (or more), 1 heaping tablespoon flour and 1 teaspoon salt. Add to vinegar and water. Let boil, then remove from stove and add butter size of an egg.—Julia Stone.

Salad Dressing: 1 cup vinegar, 2 cups sugar. Cook this and mix 4 cups sour cream with 4 eggs, a little salt and mustard. Stir and cook altogether.—Mrs. Ben Obrist.

Apple Salad: 2 dozen apples, diced, 1 can grated pineapple, juice drained off. 1 cup diced grapes, $\frac{1}{2}$ dozen sliced bananas, 1 cup marshmallows, diced, $\frac{1}{2}$ cup walnuts, chopped. Add mayonnaise dressing. Serve on lettuce leaves.—Mrs. Chris Andreasen.

Salad Dressing: 3 eggs, 1 cup sour cream, beat 1 tablespoon flour, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, $\frac{1}{4}$ cup vinegar, $\frac{1}{2}$ cup water. Beat all together. Boil in double boiler.—Myrtel C. Jacobsen.

Golden Glow Salad: 1 package lemon jello, 1 cup boiling water, 1 cup pineapple juice, 1 tablespoon vinegar, $\frac{1}{2}$ teaspoon salt, 1 cup pineapple, diced and drained, 1 cup grated raw carrot, cabbage, finely cut, 1-3 cup nut meats. Dissolve jello in boiling water. Add pineapple juice, vinegar and salt. Chill. When slightly thickened add pineapple, cabbage, carrot and nuts. Turn into individual molds or pour into a wide pan. Chill until firm. Cut into squares and serve on lettuce leaf with mayonnaise.—Helga Buhl.

Macaroni Salad: 1 $\frac{1}{2}$ cups macaroni boiled in salt water, chop 4 hard boiled eggs, 12 stuffed olives, 12 small sweet pickles, 1 green pepper, 1 onion, 1 cup celery, mix with mayonnaise dressing. Add salt and pepper to taste, serve on sliced tomatoes.—Mrs. Wm. Damgaard.

Pineapp'e Salad: Salad dressing heat the juice of 1 can pineapple. Mix 2 tablespoons butter, $\frac{1}{2}$ cup sugar and 2 tablespoons flour, and add to hot juice. Stir in 1 beaten egg. Cook until thick. When ready to use thin with cream. Salad: Cut up 1 can sliced pineapple, 4 to 6

bananas, 10¢ worth marshmallows and a few nutmeats. Combine and chill. When ready to serve mix with pineapple salad dressing.—Mrs. Henry Henriksen.

English Walnut and Chicken Salad: Take 1 pint chicken, 1 pint celery cut into dices and parboil 24 English walnuts long enough to remove the skin in boiling the nuts, add a slice of onion and a sprig of parsley and a little chicken broth. Then drain and remove brown skins. Mix with celery and cold cooked chicken. Pour over this a cupful French dressing set in cold place to mold serve on lettuce leaf with mayonnaise.—Mrs. Carl Jacobsen, jr.

Pineapple Salad: 1 slice pineapple. Fill center with grated cream cheese and few chopped walnuts. Serve on lettuce leaf with mayonnaise dressing.—Mrs. Herluf Christensen.

Butterfly Salad: 6 slices pineapple, 6 large dates, 6 stuffed olives, 6 white grapes, 1 slice pimento. Place a large date in the middle of salad plate, halve a slice of pineapple and place the rounding part of slice one on each side of date, it represents wings, slice stuffed olives and place 3 slices on each wing, place a white seeded grape at one end of the body for the head and 2 narrow strips of pimento for the feeler. Tuck a piece of lettuce under the upper end of each wing. Serve with any salad dressing.—Mrs. Hardy Christensen.

Pear Salad: Take pears that have been canned whole. Use as many pears as you wish to serve individual salads. Halve the pears, cut out core and make a little ball of sour milk, cheese mayonnaise dressing and nuts. Put this in the center of the pears and fasten together again. Then take red cake coloring and rub on the sides of the pears. Put a cherry leaf and stem on the end of the pear and garnish with lettuce leaves.—Astrid Sorensen.

Christmas Banana and Pineapple Salad: Take as many small bananas as you wish to serve salads. Place bananas in whole slices of pineapple which have been placed on lettuce leaves, on each individual plate. The bananas are the candles, the pineapple, the candle holder. Place a small almond nut meat (scalded and peeled) on top of each banana. This is the wick. Cut a thin strip of candied lemon or orange peel and use this for handle on candle holder. Bananas must of course be placed upright in slices of pineapple. Decorate pineapple with candied cherries and cut leaves from candied citron. Pour thick mayonnaise on top of banana (just before serving) This dressing imitates the melting wax. Very pretty used as Christmas candles.—Astrid Sorensen.

Tomato Jelly Salad: 2½ cups strained canned tomatoes, ¼ cup celery, 1 slice onion, 2 teaspoons gelatin, 2 tablespoons cut sweet cucumber pickles or olives, 2 cloves, 1 bay leaf, ½ teaspoon salt, ¼ cup cold water. Cook tomatoes, cloves, bay leaf, salt and onion together

for 15 minutes. Press through a wire strainer. Measure, soak gelatin in cold water. Dissolve in hot strained tomatoes. Cool. Add celery and pickle. Meld. Serve with mayonnaise on lettuce.—Mrs. Rueben Jensen.

Canned or Fresh Bean Salad: 2 quarts string beans cooked in salt water until tender. Drain off. Make following dressing: 2 eggs beaten, 2 tablespoons butter, $\frac{3}{4}$ cup sugar, 2 large onions chopped fine, 1 teaspoon pepper, 1 cup vinegar, 1 tablespoon mustard. Cook this mixture, then pour beans into it. Let heat thru, put in jars and seal.—Mrs. Sigurd Jensen.

Macaroni Salad: Cook 2 cups macaroni in salted water. Cook 3 carrots (cut fine) allow to cool. When cold place both in mixing bowl. Add as much shredded lettuce as desired. Dice 2 or 3 tomatoes, 1 onion and add to mixture. Sprinkle with salt and mix with salad dressing. This can be made without the lettuce if desired.—Mrs. Sigurd Jensen.

Baked Beans: 1 quart beans soaked over night. In morning boil until when blown on the skins burst. Drain and put in baking pan. Then add 2 tablespoons salt, 2 tablespoons sugar, 2 tablespoons molasses and 2 tablespoons lard or strips of bacon.—Edna Olesen.

Baked Beans with Cream: Soak 1 qt. beans over night, cook beans $\frac{1}{2}$ hour. Put in casserole, add 1 tablespoon molasses, 1 cup cream and water and a little salt. Bake in moderate oven until done.—Mrs. Marie Hendricksen.

Tuna Fish Salad: 1 large can tuna fish, $\frac{1}{2}$ can peas, $\frac{1}{2}$ (large) bunch celery, white grapes or crushed pineapple, thick salad dressing. Serves 12.—Mrs. Fred Brodfuehrer.

Over Night Fruit Salad: Four egg yolks, 1 lemon, 4 tablespoons sugar, pinch of salt, pinch of mustard, 1 can shredded pineapple, $\frac{1}{2}$ lb. nuts, $\frac{1}{4}$ lb. marshmallows (cut). Cook in double boiler egg yolks, lemon, sugar, salt and mustard, until thick, cool. Stir in whipped cream and other ingredients. Let set over night. White grapes may be added if desired.—Mrs. E. A. Hansen.

Golden Glow Salad: One package orange jello, 1 cup boiling water, 1 cup pineapple juice, 1 cup pineapple diced, 1 cup grated raw carrots. Dissolve jello in boiling water, add pineapple juice. When slightly thickened add pineapple and carrots. Chill until firm. Serve on lettuce with mayonnaise.—Mrs. E. A. Hansen.

Meat Dishes

"Upon what meat doth this Caesar feed,
that he has grown so great?"—Shakespeare.

Baked Ham: For a 5-lb. ham, take 3 cups flour, 1 tablespoon dry mustard, 3 tablespoons brown sugar, 1 teaspoon ground cloves, and enough vinegar to make a rather soft dough. Roll out and wrap the ham in it and bake.—Karen Dixon.

Escalloped Salmon: Alternate layers of canned salmon and corn flakes dotted with butter and sprinkled with salt and pepper. Beat 2 eggs in a pint of milk for each can of salmon. Pour over mixture and bake 30 minutes.—Karen Dixon.

Liver Loaf or "Postie:" 2 lbs. of sausage meat, salt and pepper to taste, 1¼ lbs. of liver, 1 cup milk, 2 eggs, 2 cups flour. Grind raw liver and mix with the other ingredients, stir well and line 2 pyrex dishes with small squares of fat pork, pour in and put a few on top and bake till done. This is very good cold, sliced.—Mrs. Carl Jacobson, sr.

Meat Loaf: ½ lb. sausage, ½ lb. hamburger, 1 cup tomato juice, 4 crackers crumbed, 2 eggs, a little onion. Bake until firm enough to cut.—Mrs. Ed Shack.

Meat Loaf: Take 1 lb. ground beef, 1 cup sweet milk, 2 beaten eggs, 1 cup bread or cracker crumbs, 1 teaspoon salt, 1 chopped onion and a little black pepper. Bake in moderate oven.—Mrs. N. A. Christensen.

Spiced Meat Loaf: 2 lbs. hamburger, 1 lb. sausage meat, 3 beaten eggs, 4 tablespoons milk, 6 soda crackers rolled, 1 tablespoon salt, pepper and allspice, mix good, put in baking dish to bake. (This is also good cold in hot weather.—Mrs. Lauritz Johnson.

Planked Steak: 3 lb. steak, ¼ cup melted butter. Put steak on a buttered broiler. Sear it quickly, first on one side and then the other to prevent juices from running out. Butter the plank, arrange steak on it. Pour melted butter over it, season and place in a hot oven for ten minutes. Remove from the fire and around it make a border of mashed potatoes squeezed through a pastry tube or bag. Leave round holes in the border of potatoes at even distances for the vegetables. Put a tablespoon of macedoine of vegetable in each of the holes. Replace the whole in the oven long enough for the potatoes to brown. Garnish with a little chopped parsley and cheese if desired. Serve on plank very hot. If you do not have a plank arrange in a baking pan.

Stuffed tomatoes and onions may be used in place of macedoine of vegetable. The recipe for macedoine of vegetable is: $\frac{1}{4}$ cup boiled white turnips, $\frac{1}{4}$ cup boiled carrots, 1 cup string beans, 1 tablespoon boiled onion, $\frac{1}{4}$ cup boiled peas. Vegetables are cut up and mixed together. Add butter, pepper and salt to taste. Reheat and serve, either as a vegetable or a garnish for meat dish.—Mrs. Ruben Jensen.

Scalloped Oysters: 1 qt. oysters. Grease well a baking dish. Roll cracker crumbs. Put layer of crumbs, then a layer of oysters etc. Season with salt, pepper, and dot with butter. Add all the sweet milk it will hold. Bake in oven 45 minutes. Serve hot.—Mrs. A. B. Christensen.

Liver Loaf: Grind through food chopper, 1 lb. liver. To this add 1 cup bread crumbs, 1 egg, 1 cup tomatoe juice, 1 teaspoon salt, dash of pepper, 1 tablespoon minced onion, 1 tablespoon chopped parsley and 2 tablespoons lard. Mix into loaf and bake in moderate oven about 30 minutes.—Mrs. Herluf Christensen.

Pork Chops With Carrots and Onions: Brown pork chops in skillet, slice required amount of carrots and about 6 onions. Place in small roaster with browned chops. Cover with water. Pepper and salt to taste. Put lid on roaster and set on back of stove and let simmer 1 hour. Thicken gravy and serve.—Mrs. Harry Swanson.

Chicken Delicious: One chicken cooked until tender and cut up, thicken the gravy. Make a dressing of two-thirds loaf stale bread, seasoned to taste. Alternate layers of chicken and dressing in roaster and pour gravy over. Cover with buttered bread crumbs and bake in hot oven thirty minutes.—Mrs. Karen Skanderup, Mrs. Johannes Christensen.

Danish Beef: Put beef through the grinder twice then form in balls and on a floured board chop with knife on both sides until flat. Heat a skillet and put a good sized piece of butter in it. Then fry the cakes quickly and take them up in a dish. Put more butter in the skillet, fry onions, then stir out a tablespoon of flour and pour either boiling water or potato water in to make a gravy, salt and pepper good and pour over meat balls.—Mrs. C. W. Jensen.

Two Washday Dinners: 1 lb. hamburger browned, 1 box spaghetti cooked in salted water, 4 cups tomatoes, 1 onion. Season to taste. Mix and cook slowly on back of stove for 1 hour.

Cut meat (preferably beef) in small pieces. Place a layer in baking dish, then a few chopped onions, salt, pepper and a layer of raw sliced potatoes, etc. with potatoes on top. Cover with rich milk or cream and bake.—Mrs. Andrew Andreasen.

Hamburger Loaf: $1\frac{1}{2}$ lbs. hamburger and 2 eggs. Season with one large onion, 1 tablespoon of butter, salt and pepper, 3 slices of bread. Bake 30 minutes.—Mrs. Herman Sorensen.

Hamburger Cakes: 1 pound beef, $\frac{3}{4}$ cup cracker crumbs, $\frac{1}{4}$ cup water, 2 tablespoons chopped onion, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Fry in hot lard.—Mrs. Alfred Andreasen.

Baked Young Chicken: When chickens are too large to fry and too young to roast try this. Cut chicken up as for frying, arrange in pan. Sprinkle with flour, salt and pepper. Dot with butter. Add rich milk or cream and bake until brown and well done. Use the remaining juice for gravy, adding more milk if desired.—Mrs. C. L. Jacobsen.

Salmon Leaf: 1 can salmon, drain juice and remove bones, add 1 cup cracker crumbs, 4 eggs, 1 cup sweet milk, 4 tablespoons melted butter, salt to taste. Steam or bake one hour till firm. Dressing, 1 egg, 1 cup milk, 1 tablespoon butter, 1 tablespoon flour, cook adding the oil from salmon pour over loaf and serve.—Mrs. C. L. Jacobsen.

Ham With Scalloped Potatoes: 1-3 cup ham fat, 1-3 cup flour, 4 cups hot milk, $1\frac{1}{4}$ teaspoons salt, $\frac{1}{4}$ teaspoon pepper, 2 tablespoons chopped parsley, 6 cups sliced or diced raw potatoes, 2 cups diced ham. Melt ham fat, add flour and stir until smooth. Add milk and bring to boil, stirring constantly and add seasonings. Put a layer of potatoes and ham alternately in a baking dish, add sauce and bake in a moderately hot oven, until potatoes are done.—Mrs. Hardy Christensen.

Beef Roll (Rulle Po'se): Take the thinner part of beef. In size cut a piece 12 by 12 inches or as you have it, sprinkle with salt, pepper and cloves. Roll tightly and sew it together. Tie thin piece cloth around to prevent it from bursting open while boiling. Cook until tender, then lay on plate, put carving board on top and some sort of weight to press it. This is nice for supper or sandwiches.—Mrs. Lauritz Johnson.

To Fry Beef and Chicken Nice Brown: Put good size lump butter in roaster. Let it melt on top of stove. Then sprinkle heavily with sugar. Brown this until it starts smoking. Add your roast or chicken. Sprinkle with salt and a little pepper. When browned turn meat and brown other side and sprinkle again with salt. When browned add water and set in oven to roast. You can make nice brown gravy from this.—Mrs. Lauritz Johnson.

Sauce for Leaf: Use the juice of salmon, 1 cup milk, 1 tablespoon flour, 1 tablespoon butter, add 1 beaten egg, cook in double boiler and pour over loaf when done.—Mrs. Carl Jacobsen, sr. and Mrs. Chris Andreasen.

Salmon Leaf: 1 can salmon, drain liquid off and take bones out, mash salmon fine, add 4 beaten eggs, 1 cup crackers or bread crumbs, $\frac{1}{4}$ cup cream or milk, 4 tablespoons melted butter. Mix altogether and put in buttered tin and bake 1 hour.—Mrs. Carl Jacobsen, sr. and Mrs. Chris Andreasen.

Veal Birds: Take thin sliced veal (or tender steak) and cut into rectangular pieces about 4 inches by 6 inches. Pound plenty of flour, salt and pepper into each piece on both sides. Make a dressing as for dressed chicken and spread a layer of this over each piece. Roll and wrap with a thin slice of bacon with rind taken off. Stick together with toothpicks. Brown in a hot oven with butter. When brown pack in roaster and roast for an hour.—Mrs. A. C. Johnson.

Veal Birds: Take as much round steak as you want. Make a dressing of bread crumbs, sage, salt, pepper and eggs. As much as desired. Cut meat in squares. Put a large tablespoon of dressing on each square of meat. Roll up and pin together with a toothpick. Roll in flour and brown in butter. Put in a baking dish. Now make a thick gravy and pour over it. Bake about 1 hour.—Mrs. Herman Sorenson.

Creamed Chicken: Cook one 4-lb. chicken or 2 smaller ones and cut up as for chicken salad. Cut in halves 1 can of mushrooms. Pour in a saucepan 4 cups of cream. In another saucepan pour 5 tablespoons cream and add 4 tablespoons of butter and 7 scant tablespoons flour. Put on flame and stir until the butter melts and the ingredients are well mixed. Heat the large saucepan of cream and stir this thickening into it carefully. Continue to stir until it thickens. Season this with salt and red and black pepper. Mix the chickens or chicken and mushrooms, and put in a baking dish, pouring over the mixture the thickened cream. Cover the top with buttered bread crumbs and bake in oven for 30 minutes.—Mrs. Herman Christensen.

Swiss Steak: Wipe a flank steak weighing 1 to 1½ to 2 lbs. with a damp cloth, then score both sides lightly and pound into each side 1¼ cup flour, seasoned with ¼ teaspoon pepper. Brown well in bacon drippings, reduce the heat, add water, stock or tomato juice to just cover meat. Then add 1 medium sized onion cut into slices. Cover skillet and cook slowly. 1 to 1½ hours. Add more liquid during cooking if necessary. Turn meat at least twice during cooking period. Serve with rich savory gravy.—Mrs. Herman Christensen.

Fried Liver: Slice liver rather thin, scald with boiling water in colander. Have a skillet very hot with lard in, roll liver in flour and salt and pepper, fry on both sides real brown, cut up 1 large onion with it. Add 1 cup water and simmer on back of stove 1½ hours, add more water as needed for gravy.—Mrs. Carl C. Jacobsen, sr.

Left Over Meat Dish: Cut up left over chicken and roast, grind through food chopper, soak in left over broth or hot water, just enough to soften, beat 2 eggs, ½ cup cream, 1 tablespoon flour, ½ teaspoon salt, ½ teaspoon sage and a dash of pepper, stir together and bake in a pyrex dish.—Mrs. Carl C. Jacobsen, sr.

Veal in Casserole: Cut 2 pounds of veal into suitable pieces for serv-

ing. Sprinkle with salt and pepper, dredge with flour, brown meat in a little fat in frying pan. Put browned pieces of meat in casserole dish, add 1 good sized carrot in cubes, 1 cupful stewed tomatoes. Cover closely and cook 15 minutes, add $\frac{1}{2}$ cup peeled onions and 1 cup potato balls and continue cooking until meat and vegetables are tender. The casserole should be closely covered, that the steam may be retained. Serve with boiled rice.—Mrs. Erling Jensen.

Hamburger and Rice in Casserole: Put lump of butter in frying pan. Add a lb. of hamburger, stirring continually till brown. Cook one and half cups rice, then put this in colander, shake vigorously while pouring cold water over it. Put layer of meat in casserole, next put in layer of rice. Then pour over this 1 pint tomatoes sweetened to taste. Add another layer in similar manner and top it with crumbs and sliced cheese. Bake till well done.—Mrs. Erling Jensen.

Shredded Pork Chops: Season chops with the following spices, salt, pepper, sage. Dip in egg-yolk and then in crushed cracker crumbs. Put in pan and brown. Then put in oven and cook until done. Then put a little flour and cream on chops and brown good and serve with fried apples.—Mrs. Carl Larson.

Baked Salmon: 2 cups salmon, 1 cup bread crumbs, $\frac{1}{4}$ teaspoon pepper, 1 beaten egg, 1 teaspoon salt, 2 cups hot milk. Mix all and bake in butter dish 30 minutes in hot oven.—Mrs. Bill Andreasen.

Corned Beef: 5 lbs. of beef. Soak for 48 hours in water to cover, containing 6 tablespoons salt, 3 tablespoons sugar, $\frac{1}{4}$ teaspoon salt peter dissolved in a little water. Boil in same water 4 hours. Remove from stove and allow to cool in the water.—Myrtle Jacobsen.

Chop Suey: 1 small onion (sear it). Put in 1 lb. hamburger and brown. 1 pkg. cooked spaghetti, 1 can vegetable soup, 1 can tomato soup, 1 cup water. Season with salt and pepper. Put in baking dish in oven for 45 minutes.—Mrs. Victor Haahr.

Salmon Loaf: 1 large can salmon, 4 tablespoons melted butter, 1 cup fine bread crumbs, 4 eggs, 1 teaspoon prepared mustard, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 2 teaspoons chopped parsley, 1 cup boiled macaroni or spaghetti. Chop salmon, add butter, bread crumbs, egg and seasonings. Mix and pour into greased mold and steam one hour. Turn out on platter, garnish with macaroni or spaghetti and serve with white sauce. Serves 6 persons.—Mrs. Hardy Christensen.

Creamed Chicken: Boil chicken till very tender, remove bones and chop, make a white sauce of 1 tablespoon of butter, 1 tablespoon of flour, 2 cups of chicken broth, $\frac{1}{2}$ cup cream, salt to taste. Pour over chicken, cover with cracker crumbs and bake in oven to brown and serve hot.—Mrs. A. B. Christensen.

Desserts and Puddings

"The proof of the pudding lies in the eating."

Cranapple Dessert: Grind 1 qt. of raw cranberries, add 2 cups of ground apples and $\frac{1}{2}$ cup walnuts or more. Sugar to taste. (About 2 cups or if you like it sweeter more). Stir all together, then let stand at least 2 hours in cold place. (Better 4 hours). Serve in pastry cups made of rich pie dough. Serve with sweetened whipped cream. Pie crust is delicious with it. This serves 8 or 10.—Mrs. Fred Brodfuehrer.

Date Roll: 4 cups sugar, 1 cup milk, 1 pkg. dates (preferable seedless). Put in a kettle and boil until it forms a soft ball (You don't need to cut dates up for they'll cook out. Add 1 tablespoon butter and 1 cup nuts. Beat until consistency of fudge. Have a cloth wrung out of cold water. Spread candy on cloth and roll. Slice. It will roll easily if you lift one side of the cloth and let it roll down the side. This makes a large amount.—Mrs. Fred Brodfuehrer.

Up-Side-Down Cake: $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup butter, melt in skillet. Then slice fruit on top of this. Pineapple, prunes, peaches, etc. can be used. Make following batter: Beat 2 eggs, add 1 cup sugar, $\frac{1}{2}$ cup milk, 1 cup flour, 2 teaspoons baking powder. Pour on top of fruit and bake in oven till done. Then turn out on a board. When cool cut and serve with whipped cream or following sauce: 1 cup sugar, 1 tablespoon cornstarch, mix with 1 cup cold water. Boil, then add vanilla and lump of butter.—Mrs. Sigurd Jensen.

Apple Pudding: When you happen to have some stale bread, rusks or coffee bread on hand place it in the oven for a few minutes to become dry and crisp. Crush with rolling pin. Place a small amount of butter in a skillet. Add the bread crumbs and sprinkle with sugar. Stir well until crumbs are crisp and brown. Be careful they do not burn. Set away to cool. Then place a layer of the crumbs on a platter or in a bowl, next add a layer of thick applesauce, then a layer of crumbs and so on until the bowl is full. Chill. When ready to serve garnish with whipped cream dotted with jelly.—Mrs. Dorthen Sorensen.

Ice Box Pudding: 1 lb. marshmallows (cut), 1 lb. graham crackers, (save out $\frac{1}{4}$ cup), $\frac{1}{2}$ lb. English walnuts (cut), mix with $\frac{1}{2}$ pint coffee cream. Mix thoroughly and roll on board using the $\frac{1}{4}$ cup cracker crumbs. Make into a roll and place in ice box. Serve with whipped cream.—Mrs. Herluf Christensen.

Pineapple Souffle: $\frac{1}{2}$ pint grated pineapple, 1 package jello, dissolved in 1 pint hot water and cool until it starts to thicken. Whip 1 cup heavy cream. Add the pineapple to the jello, then gently fold in the whipped cream. Set away in a cold place for a few hours.—Mrs. Herluf Christensen.

Cherry Delight: 1 cup sugar and tablespoon butter, 1 egg well beaten, 1 cup canned cherries well drained, 1 teaspoon soda dissolved in little warm water, 1 cup flour, $\frac{1}{2}$ cup nuts. Cream sugar and butter and add well beaten egg and stir well. Add cherries, soda, flour and nuts. Stir well and pour in greased square tin and bake 15 or 20 minutes in moderate oven. This is supposed to raise high and then fall. When cool, cut in squares and serve with whipped cream. This is delicious.—Adele Johnson.

Fruit Pudding: 1 package cherry jello, 1 pint boiling water, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup seeded raisins chopped, 12 dates chopped, 6 figs chopped, 1 banana diced, $\frac{1}{4}$ cup nut meats chopped. Dissolve jello in boiling water. Add salt, chill. When slightly thickened add fruits and nuts. Turn into mold and chill until firm. Unmold. Serve with whipped cream. Serves eight.—Mrs. M. P. Christensen.

Gelatine Plum Pudding: 1 pkg. lemon jello, $\frac{1}{4}$ cup grape nuts, $\frac{1}{4}$ cup cooked prunes, $\frac{1}{4}$ cup raisins, $\frac{1}{4}$ cup nuts, 1 tablespoon sugar, 1 tablespoon cloves, 1 teaspoon cinnamon. Dissolve the jello in 1 pint boiling water. Pour the grapenuts into the boiling jello. Add the rest of the ingredients and set aside to harden. Serve with whipped cream.—Mrs. Edgar Jensen.

Ginger-Snap Pudding: 1 cup milk, 1 cup cream, 2 eggs, 4 tablespoons cornstarch, $\frac{1}{2}$ cup sugar, 1 teaspoon vanilla. Cook the milk, cream, sugar, and salt in a double boiler. Thicken with the cornstarch which has been stirred out in a little water. Add the beaten eggs and vanilla. Put a layer of the filling in a pan about eight inches square. Then put in a thick layer of sliced bananas and another layer of the filling. Place ginger snaps as close together as possible on top and let stand until the ginger snaps are soft. Serve with rich milk or cream.—Alpha Hansen.

Date Loaf: 1 lb. vanilla wafers, 1 box dates, 1 cup nuts, 1 cup cream. Grind the vanilla wafers and dates. Add the chopped nuts. Stir in the cream and form the mixture into a roll. Cover with powdered sugar and let stand in a cool place for several hours. Slice and serve with whipped Cream.—Alpha Hansen.

Angels Delight: 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup butter (scant), 1 cup sweet milk, 1 teaspoon baking powder, 3 large cups graham crackers, broken, 1 cup nut meats, 1 cup dates. Then bake. Ingredients are mixed in the order they are listed.—Mrs. Harry Swanson.

Pineapple Whip: One box Knox gelatine, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups boiling water, 1 can shredded pineapple. Combine and put to cool until it gets thick. Whip $2\frac{1}{2}$ cups cream. Whip gelatine mixture. Combine and whip both together. Place in a cool place till it gets stiff.—Mrs. Henry Henriksen.

Food For The Gods: Take 11 tablespoons cracker crumbs, 2 teaspoons baking powder, 2 cups sugar, 1 pound English walnuts, cut up, $\frac{1}{2}$ pound dates, cut up (not too fine), 6 eggs beaten together and added last. Bake 30 minutes in slow oven on greased paper. Should be about 2 inches thick. Serve with whipped cream. Should serve about 15 people. Bake in a pan 8 by 12 inches in size, lining the pan with wax paper.—Mrs. C. T. Christensen.

Pineapple Whip: 1 pound of marshmallows, 1 quart can grated pineapple, cut marshmallows up and cover with pineapple and let stand over night. Then whip 1 cup of cream and add to mixture, beat until fluffy. Chill and serve.—Mrs. Johannes Christensen.

Bavarian Cream: Dissolve 1 pkg. of jello (lemon flavor) in $1\frac{1}{2}$ cups of hot water. Set aside to cool. When beginning to jell add 1 cup whipped cream, 1 cup pineapple (canned) cut very fine, 4 tablespoons of pineapple juice, 1 cup of nut meats (cut fine). Pour mixture into molds and chill. When ready to serve turn out of molds and garnish with whipped cream (with sugar and vanilla) and top with nut meats. (Do not use sugar in whipped cream added to jello whip).—Mrs. Dortha Sorensen.

Banana Pudding: Soak over night 1 cup of tapioca, boil in 1 qt. water with 1 cup sugar, beat 2 cups of cream, flavor with 1 tablespoon vanilla, beat this in when cold, with 4 sliced bananas.—Mrs. Carl Jacobsen, sr.

Nut Rolls: 1 cup chopped nuts, 1 lb. chopped dates, $\frac{1}{2}$ lb. marshmallows cut in small pieces, 1 cup rolled graham crackers, $\frac{1}{2}$ cup medium thick cream. Mix dry ingredients, moisten with cream, roll, sprinkle with graham cracker crumbs, let stand 24 hours. Serve with whipped cream.—Mrs. Harry Swanson.

Plain Custard: Beat 7 eggs with $\frac{1}{2}$ cup sugar, 1 teaspoon extract, 3 cups milk, 1 cup coconut, pinch salt, cook in oven or double boiler.—Mrs. Carl Jacobsen, sr.

Cherry Snowball Pudding: 1-3 cup butter, $\frac{1}{2}$ cup sugar, 2 cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ cup milk, 2 egg whites, 1 cup cherries. Cream butter and sugar. Mix and sift flour and baking powder and add to first mixture, alternately with milk. Fold in egg whites stiffly beaten, and add cherries which have been drained as dry as possible. Put in individual molds and steam forty minutes. Serves 6.—Mrs. Hardy Christensen.

Strawberry Leaf: 2 cups strawberries halved, 12 marshmallows finely cut, 1-3 cup sugar, 1 package strawberry jello, 1 pint minus 2 tablespoons boiling water, 1 cup cream whipped. Combine strawberries, marshmallows and sugar mixing well. Let stand at least 1 hour. Dissolve jello in boiling water. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Fold in strawberry mixture and cream. Turn into mold. Chill until firm. Unmold. Serve in slices. Serves eight.—Mrs. Hardy Christensen.

Chocolate Souffle: 2 tablespoons butter melted in kettle, add 2 tablespoons flour, let cook and add $\frac{3}{4}$ cup milk, now melt in another pan 1 square chocolate, 1-3 cup sugar, 2 tablespoons hot water, when cool add to first mixture, beat 3 egg yolks and add to this also stir till smooth, then beat egg whites and fold in, 1 teaspoon vanilla put in double boiler and steam 40 minutes.—Mrs. Wm. Damgaard.

Marshmallow Dessert: $\frac{1}{2}$ lb. cut marshmallows, 1 cup whipped cream, flavor, $1\frac{1}{2}$ tablespoon sugar, add 2 stiffly beaten egg whites, 1 cup diced bananas, 1 cup chopped nuts, 1 cup pineapple diced, Serve.—Mrs. Christian Andreasen.

Cup Sicilliene: 1 pineapple cut or 1 can pineapple diced, 3 oranges diced, 3 bananas diced. 1 tablespoon lemon juice, a little salt, $\frac{1}{4}$ cup sugar. Cover with whipped cream and strawberries.—Mrs. Christian Andreasen.

Suet Pudding: 1 cup suet (chopped fine), 1 cup raisins, 1 cup syrup, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda, 1 cup sweet milk. Flour enough to make a stiff batter. Steam until done. Sauce: 1 cup sweet cream, 1 cup sugar, 2 eggs. Let come to a boil and remove at once.—Mrs. Sigurd Jensen.

Angel Food Dessert: Take 1 slice or piece of angel food cake, place on plate. Beat some cream and sweeten it. Take any kind of fruit or prunes, pineapple, apricots or strawberries. Place on top of cake then your whipped cream. Serve.—Mrs. Christian Andreasen.

Banana Castaloupe: 1 envelope gelatine, $\frac{1}{2}$ cup cold water, dissolve, whites of 2 eggs beaten, $\frac{1}{4}$ cup powdered sugar, $\frac{3}{4}$ cup scalded cream, 2-3 cup granulated sugar, 4 mashed bananas, 1 tablespoon lemon juice, $3\frac{1}{2}$ cups whipped cream. Roll the $\frac{1}{2}$ cup cream and egg whites, powdered sugar, add gelatine which has been dissolved in the cold water. Add sugar and bananas. Cool don't let it harden. Fold in whipped cream.—Mrs. Christian Andreasen.

Pineapple Tapioca: Soak 8 tablespoons tapioca overnight, cook until clear, add pinch salt, 1 can pineapple, cut in small cubes then fold in beaten whites of 2 eggs. Serve with whipped cream, sweeten and flavor.—Mrs. Chas. Andreasen.

Glorified Rice: 12 marshmallows, $1\frac{1}{2}$ cups rice, cooked, $\frac{1}{2}$ cup crushed pineapple, 1-3 cup marachino cherries, chopped, 2 tablespoons sugar, 1 cup whipped cream. When rice is cooked tender, drain and rinse with 1 quart cold water. Cut the marshmallows in half and add to the rice. Add pineapple, cherries and sugar. Chill in ice box before serving fold in the whipped cream. Put in sherbet glasses and top with a marshmallow and a cherry.—Mrs. Charley Larson.

Butter Scotch Rice: Cook 2 c. milk, 1-3 c. rice, $\frac{1}{4}$ tsp. salt. Cook together in shallow pan. Brown 1 cup brown sugar, 2 tablespoons butter until it gets dark brown. Be careful not to burn it. Add this to rice and finish cooking. Soak 1 envelope gelatine in $\frac{1}{2}$ cup cold water, add 1 cup hot milk. Stir this into rice mixture. Serve hot or cold.—Mrs. Christian Andreasen.

Marshmallow Pudding: 1 envelope gelatine soaked in $\frac{1}{2}$ cup cold water, add 1 cup sugar, $\frac{1}{2}$ cup hot water. Let cool. Beat whites of 4 eggs. Add gelatine spoonful by spoonful until its all used, beating constantly. Divide into 3 parts, 1 part pink, 1 part chocolate and the other any flavor, nuts or coconut may be added to the white part.—Mrs. Christian Andreasen.

Spanish Cream: 1 envelope gelatine soaked in 1 qt. milk. Put on fire and stir until dissolved, add 3 egg yolks, 4 tablespoons sugar. Stir until it comes to a boil. Take from fire and add 3 beaten egg whites to which 4 tablespoons of sugar has been added. Stir until well mixed. Let harden. Serve with whipped cream.—Mrs. Christian Andreasen.

Caramel Pudding: 1 cup brown sugar, 2 eggs, 1 tablespoon flour, 1 cup milk, 1 teaspoon vanilla or maple flavor, 1 tablespoon butter. Boil until thick, then add $\frac{1}{2}$ cup chopped walnuts, 1 cup chopped dates and 3 bananas sliced. This may be served with whipped cream.—Mrs. Nels Thomsen, jr.

Pineapple Gelatine: Soak 2 tablespoons gelatine in $\frac{1}{2}$ cup cold water for 5 minutes. Add $\frac{1}{2}$ cup boiling water, 1 cup sugar, juice of 1 lemon and 1 pint pineapple. Let get almost stiff then beat until foamy. Fold in beaten whites of 2 eggs. Put in cold place until hard. Serve with whipped cream.—Julia Stone.

Cherry Delight: 1 cup sugar, 1 tablespoon butter, 1 egg well beaten, 1 cup cherries well drained, 1 teaspoon soda in a little warm water, 1 cup flour, $\frac{1}{2}$ cup nuts.—Mrs. G. Lundquist.

Pretty Pudding: Boil 4 tablespoons cornstarch, 1 qt. boiling water. Let cool, add 1 lemon, 1 cup sugar and the whites of 4 eggs, beaten very stiff. Serve with following sauce: 3 cups milk, 2 tablespoons sugar, 4 egg yolks, vanilla.—Mrs. Ben Christensen.

Banana Cream: Slice 3 ripe bananas. Press through a sieve add a small box of crushed strawberries, reserving part of the juice. Beat together lightly and set on ice. Serve in glass sherbets with whipped cream to which has been added reserved strawberry juice. Serve very cold.—Mrs. Ed Shack.

Snow Pudding: 1 tablespoon gelatine, $\frac{1}{4}$ cup cold water, 1 cup boiling water, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup lemon juice, whites of 2 eggs. Mix cold water and gelatine. Then boiling water. Stir until dissolved. Stir in sugar and lemon juice. Cover and let stand until stiff. Beat with a wire whip till frothy. Then fold in beaten egg whites and continue beating until stiff. Put on dishes and serve with following custard: 1 cup sugar, $\frac{1}{2}$ cup water, 3 egg yolks, juice of 2 lemons. Boil water and sugar 10 minutes. Then add egg yolks well beaten and let boil. When cool add lemon juice.—Edna Olesen.

Graham Roll: 1 package dates, 1 package marshmallows (cut up), 1 cup nuts, $\frac{1}{2}$ cup sweet cream. Stir together good, 1 cup graham crackers. Roll fine. Make in roll and put in wax paper. Put in cave 24 hours. Slice and serve with whipped cream.—Mrs. Herman Sorensen.

Date Pudding: 1 cup sugar, 1 egg, 1 tablespoon butter, 1 cup ground dates, 1 cup hot water, 1 teaspoon soda, $1\frac{1}{2}$ cups flour, 1 teaspoon baking powder. Bake and serve with whipped cream.—Mrs. Henry Campaign.

Prune Cream and Nut Whip: One package lemon jello 1 cup boiling water, 2 tablespoons sugar, $1\frac{1}{2}$ cups stewed prune pulp, mashed or strained, $\frac{1}{2}$ cup cream, whipped, $\frac{1}{2}$ cup walnuts, finely cut. Dissolve jello in boiling water, chill. When slightly thickened, beat until of consistency of whipped cream. Fold in other ingredients. Mold till firm. Serve with whipped cream.—Mrs. E. A. Hansen.

Ice Box Date Roll: One-half lb. marshmallows, $\frac{1}{2}$ cup thin cream, $\frac{1}{2}$ lb. dates, $\frac{1}{2}$ lb. graham crackers, $\frac{1}{2}$ cup walnuts or pecans, cut marshmallows in quarters and drop into cream to soften. Pit and cut dates. Roll graham crackers until finely crumbed and chop walnuts. Work all together into a loaf. Roll in graham cracker crumbs. Chill, and serve with whipped cream.—Mrs. E. A. Hansen.

Icings

"The smile of the hostess is the cream of the feast."

Lady Baltimore Filling: 2 cups sugar, $\frac{1}{4}$ cup water, boil together till it threads. Beat the whites of 2 eggs real stiff and pour the boiling syrup over them slowly stirring all the time. Add $\frac{1}{2}$ cup chop-

ped raisins and $\frac{1}{2}$ cup chopped nuts and spread on the cake.—Alpha Hansen.

Banana Frosting: One cup powdered sugar, $\frac{1}{4}$ cup butter, cream butter and sugar. One banana, $\frac{1}{2}$ cup nuts and $\frac{1}{2}$ cup raisins chopped.—Mrs. Henry Henrikson.

Chocolate Filling: Two cups powdered sugar, 2-3 cup cocoa, $\frac{1}{4}$ cup milk, piece of butter, $\frac{1}{2}$ teaspoon vanilla. Dissolve over hot water but do not cook.—Mrs. Herluf Christensen.

Seven Minute Icing: 1 egg white, scant cup sugar, 3 tablespoons cold water. Beat with a Dover egg beater over boiling water seven minutes. Remove from fire, add flavoring and beat until cool enough to spread. 7 or 8 marshmallows may be added when icing is taken from fire making a lighter fluffier frosting.—Mrs. Andrew Andreasen, Mrs. G. Lundquist.

Comfort Frosting: 2 $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup white corn syrup, 1 $\frac{1}{2}$ teaspoon flavoring, 2 egg whites. Cook first 3 ingredients until they spin a thread. Pour slowly over beaten egg whites and continue beating until ready to spread on cake. This frosting may be put in a tight jar and mix a little boiling water with it when wanted again.—Mrs. Raymond Swanson.

Marshmallow Icing: 1 cup sugar (scant), 3 tablespoons water, 1 egg white, 12 marshmallows. Put sugar, water and egg white in double boiler. Place over boiling water, beating with Dover egg beater seven minutes. Add marshmallows, beat until marshmallows are dissolved. Spread on cake.—Mrs. E. A. Hansen.

Double Icing: Take 3 egg yolks and add 3 tablespoons water juice of 1 lemon, $\frac{1}{4}$ cup sugar and cook slowly for 20 minutes or until thick. This is best in double boiler. Spread between layers and on top of cake. Let stand for 20 minutes and then spread on top and sides of cake the second icing made of butter size of walnut and 1 cup of pulverized sugar to which sufficient cream has been added to moisten the sugar.—Mrs. Herman Christensen.

Muffins

Spice Muffins or Cup Cakes: $\frac{1}{2}$ cup lard or butter, a pinch of salt, 1 cup sugar, 1 egg beaten, a pinch of cloves, 1 teaspoon each of soda, cinnamon and nutmeg. 1 cup sour milk, 2 or 2 $\frac{1}{2}$ cups flour or flour enough to make medium stiff batter, cover with marshmallow icing as follows: Marshmallow icing, made in double boiler. 1 cup sugar, 1 egg white, 4 tablespoons water. Boil 7 minutes and beat constantly. Add vanilla when taken from fire.—Mrs. Christian Andreasen.

Muffins: 4 egg yolks, 2 tablespoons sugar, salt, 1 tablespoon butter melted, 2 cups milk, 3 cup flour, 3 teaspoons baking powder, 1 cup dates chopped, 4 egg whites.—Mrs. Henry Thompson.

Muffins: 2 cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup sugar, 4 teaspoons baking powder, 1 egg, 1 cup milk, 4 tbsp. melted butter. Break eggs and beat. Add milk and butter then dry ingredients. Beat well.—Mrs. A. B. Christensen.

Gems: 2 eggs beaten, 1 cup sugar, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup sour cream, 1 teaspoon soda and $\frac{1}{2}$ teaspoon baking powder sifted with $1\frac{1}{4}$ cup flour. Raisins and nuts may be added.—Mrs. Axel Christensen.

Graham Gems: 1 cup white flour, 2 cups graham flour, 1 cup milk or more, 3 teaspoons baking powder, 3 tablespoons sugar, 2 eggs, $\frac{1}{2}$ cup cream. Stir all together and bake 20 minutes in gem tins. This makes 16.—Mrs. Carl C. Jacobsen.

Miscellaneous

Here, there and everywhere.

Dixie Waffles: $2\frac{1}{4}$ cups sifted flour, $2\frac{1}{4}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, $1\frac{1}{2}$ cups sweet milk, 2 egg yolks well beaten, 2 tablespoons butter or shortening, 2 egg whites, stiffly beaten. Sift dry ingredients together twice. Combine milk, egg yolks and melted butter. Add to flour. Lastly fold in egg whites. Bake on hot greased waffle iron. This makes six 4-section waffles.—Mrs. Walter Frederickson.

Waffles: Separate 4 eggs. Beat yolks well. Sift 3 cups flour with 4 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Add alternately the sifted dry ingredients and 2 cups milk. Mix well. Add $\frac{1}{4}$ cup melted butter, then fold in the stiffly beaten egg whites. Bake on hot waffle iron and serve with butter and syrup.—La Verna Christensen.

Waffles: $1\frac{1}{4}$ cups sweet milk, 2 cups flour, about $\frac{1}{4}$ cup melted butter, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 eggs, separated. Beat egg yolks, and add milk, add flour to make a stiff batter. Add melted butter or other shortening and salt, add baking powder, fold in stiffly beaten egg whites. Bake in well greased hot waffle iron until brown. Serve hot with butter and syrup.—Mrs. A. Anderson.

Waffle Strawberry Shortcake: $\frac{1}{4}$ cupful shortening, 2 tablespoons sugar, 1 egg, $\frac{1}{2}$ teaspoon salt, 1 cupful milk (more may be added), 2 cups flour, 4 teaspoons of baking powder. Cream the shortening and sugar together, add egg beat well, add salt and milk then the flour sifted with the baking powder. If mixture seems too thick add a small amount milk. Pour onto a hot waffle iron and bake a golden brown. To serve spread with butter and break into half, put sweetened and crushed strawberry between and on top. Serve with whipped cream.—Mrs. R. W. Christensen.

Orange and Carrot Marmalade: 7 cups cooked and mashed carrots, 7 whole oranges ground, $\frac{1}{2}$ teaspoon allspice, 6 lemons, juice only, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 8 cups sugar. Cook one hour.—Mrs. Andrew Andreasen.

Peach Marmalade: 1 dozen peaches, 2 oranges, grated rind of 1, grind all together, 1 cup sugar for each cup of fruit. Boil until thick.—Mrs. Chris Andreasen.

Rhubarb Marmalade: 4 lbs. rhubarb, 1 can pineapple, 2 oranges, 5 lbs. sugar, 2 cups of water.—Mrs. Ben Christensen.

Prune and Rhubarb Marmalade: One-half gallon rhubarb cut into pieces with skin on, 25¢ worth of prunes and seven cups sugar. Wash prunes, then soak over night and cook them in the water till they get soft. Take the stones out and mash them. Put about a cup of water over the rhubarb, then add the prune mixture. Cook until well blended. Add the sugar. When thick enough to jell remove from stove, put in jars and seal hot.—Mrs. Henry Henriksen.

Marshmallow Sweet Potatoe: Cook potatoes until tender. Mash, season with salt, pepper and cream. Place in a flat baking dish. Cover with marshmallows and bake until brown.—Mrs. Herluf Christensen.

Baked Sweet Potatoes: Peel and quarter six large sweet potatoes Lay in baking dish, salt and pepper lightly, sprinkle with $\frac{1}{2}$ cup brown sugar. Pour over this $\frac{1}{2}$ pint of thick cream. Bake in moderate oven until potatoes are tender and brown.—Mrs. Carl Larson.

Vegetable Soup: 1 peck ripe tomatoes, 12 ears of corn or 2 quarts canned corn, 2 quarts carrots, 12 large onions, 2 heads cabbage, 3 red or green peppers, 6 bunches celery 1 cup salt, 1 teaspoon pepper, 5 quarts water. Cut celery and cabbage fine with a knife or scissor, put tomatoes, carrots, onions, peppers thru food chopper. Add seasoning and mix well. Boil for 1 hour in a large kettle. Then put it in fruit jars and seal hot.—Mrs. Kirstine Werner.

Canned Tomato Soup: 14 quarts tomatoes, 16 celery sticks, 21 cloves, 14 bay leaves, 7 onions, 14 sprays of parsley. The leaves of celery may

be used. Cook several hours and strain. 14 tablespoons butter, 8 tablespoons salt, 16 tablespoons sugar, 4 tablespoons paprika, 14 tablespoons flour. Melt butter add other ingredients, then add tomatoes and can hot.—Karen Dixon.

Spanish Rice: 1 lb. hamburger, $\frac{1}{2}$ lb. pork sausage, 1 cup uncooked rice, 2 cups canned tomatoes, 1 cup boiling water, 1 onion cut fine. Mix all together and bake for 1 hour.—Myrtel Jacobson.

Baked Beans: Pan of boiled beans, 1 can tomatoes, 1 chopped onion 1 tablespoon sugar, salt, pepper, mix all and bake 2 to 3 hours.—Mrs. Bill Andersen.

Mulberry Preserves: 3 cups of fresh mulberries, 1 cup of rhubarb, 4 cups sugar. Cook until thick.—Mrs. Albert Sorensen.

Candied Orange, Lemon and Citron Rind: Cover rinds with brine and stand them aside over night. Next morning drain, cover with cold water, bring to a boil, drain, cover again with fresh cold water, bring to a boil, and simmer gently until the rinds are tender; drain and weigh, allow 1 lb of sugar to each pound of rinds. Put the sugar in a preserving kettle and to each pound allow 1 pint of water and 1 teaspoon cream of tartar. Stir over fire until sugar is thoroughly dissolved. Boil and skim. Put in rinds. Cover kettle and simmer gently until the rinds are perfectly transparent; drain in sieves, dust thickly with sugar and dry either in the sun or in a moderate oven. When the rinds have lost their moisture on the outside roll in granulated sugar to keep. Wrap each piece in wax paper.—Karen Dixon.

Home-Made Cracker Jack: Two tablespoons butter, 1 cup corn syrup, 2 cups sugar, $\frac{1}{2}$ teaspoon cream of tartar, 1 teaspoon soda, 6 quarts of popcorn. Cook all but soda until it cracks when dropped in cold water. Put in soda, when it foams well, stir into the corn.—Mrs. E. A. Hansen.

Carrot Leaf: 10 good sized carrots, 1 small onion, 2 cupfuls of rich sweet milk, 3 eggs, 2 cupfuls of grated bread crumbs, 2 or 3 table spoons of butter, salt and pepper to taste. Cook carrots in salted water until tender, mash them fine, add melted butter, crumbs, grated onion, milk, egg yolks and seasoning, lastly fold in the beaten whites pour in a buttered baking dish and bake in a moderate oven one hour or until firm in center.—Mrs. R. W. Christensen.

Eggs in Potato Nest: Put the mashed potatoe that you have left from dinner in a pyrex pie plate and pack them well. Then disk out big enough holes in this to lay a broken egg in. Put as many eggs in according to the number to be served. Pour a little cream over this also sprinkle a little grated cheese over it. Salt and pepper to taste. Bake this until eggs are done.—Adele Johnson.

Whipped Cream Substitute: Beat 2 egg whites very stiff, slice evenly 1 banana. Add it to whites and beat until thoroughly dissolved. Sweeten with powdered sugar.—Mrs. Peder Christensen.

Chile Con Carne: 1 can red kidney beans, 1 quart tomatoes, 1 lb. hamburger, 1 large onion. Salt, pepper and chile to taste. Cut onion fine and fry, add hamburger and fry until done. Then add tomatoes, beans and seasoning and water if wanted and let simmer 30 minutes.—Mrs. Karen Skanderup.

Apricot and Pineapple Conserve: 1 lb. dried apricots, 1 can shredded pineapple, $3\frac{1}{2}$ cups sugar. Soak apricots over night in water to cover. Cook until tender. Add pineapple and sugar. Cook 40 minutes.—Mrs. A. B. Christensen.

Sweet Potato Pone: 5 medium sized sweet potatoes, $\frac{1}{2}$ cup seedless raisins, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 1-8 teaspoon nutmeg, $\frac{1}{2}$ cup milk, marshmallows. Peel, slice the potatoes, cover with boiling water, when partially cooked add the raisins. Cook until the potatoes are tender. Drain, add the sugar, butter, nutmeg and bent until creamy. Add the milk, place in a buttered dish and bake in a moderate oven until brown. Before serving place 6 or 8 marshmallows on top and return to oven to brown.—Mrs. Chas. Larson.

Sweet Potato Pudding: 1 large can sweet potatoes mashed, 3 eggs, 2 cups milk, 1 cup cream, salt to taste, 1 tablespoon butter, 2 tablespoons brown sugar, dash of cinnamon (if liked). Bake in a buttered dish until set. Marshmallows or chopped peanuts may be put on top just before serving.—Mrs. Joe Borg.

Mulberry Jam: Wash and pick 1 gallon mulberries, add 4 pints of sugar and mash to a pulp with the hands, then cook until almost done. Add the juice of 1 lemon and finish cooking. Any kind of sour juice can be used.—Mrs. C. W. Jensen.

MINCE MEAT.

Boil until very tender 3 lbs. of beef from the neck or one large beef tongue. Allow it to cool in the water in which it was boiled, and then chop it very fine. Chop fine 2 lbs. of sweet apples and 2 dozen other apples. Mix the ingredients together and add 2 lbs. of seeded raisins, 2 lbs. of currants, $\frac{1}{4}$ lb. of chopped citron, 2 cupfuls of sugar, 2 tsp. ground cloves, 4 tsp. ground mace, 1 tsp. ground pepper, 2 tablespoons of salt, 1 pint of molasses, 1 pint of boiled down cider, and the juice and grated rind from 2 lemons. Mix all the ingredients well and allow the mixture to simmer until it is thoroughly heated. Seal the mince meat in jars. Note, the citron, mace and ground pepper may be omitted if desired. Fruit juice or canned cherries give the mince meat a delicious flavor.—Mrs. N. A. Christensen.

Green Tomato Mince Meat: Seven pint chopped green tomatoes, 42

sour apples, chopped. 2 cups vinegar, 1½ cups water, 11 cups brown sugar, 1 cup molasses, 2 lbs. raisins, 1 large heaping cup butter, 4 tablespoons of flour, 3 tablespoons salt, 4 tablespoons cinnamon, 2 tablespoons cloves. Cook same as other mince meat, will make about 6 quarts.—Mrs. C. L. Jacobson.

Mock Mince-meat: 1 pk. apples, 1 pk. green tomatoes, 2 lb. raisins (4 cups), 1 cup citron, cut fine, 4 lb. sugar, (8 cups), 1 cup vinegar, 4 tablespoons cinnamon, 1 tablespoon cloves, 1 teaspoon salt. Chop tomatoes and apples. To the tomatoes add 1 gallon water and salt, then let stand over night. In the morning drain. This should be 8 lbs. Add the other ingredients and one quart of water. Boil 1½ hour very slowly.—Mrs. Fred Stone.

Green Tomato Mince-meat: Put one peck of green tomatoes thru food chopper and let stand until morning. Drain off liquid. Pour boiling water over tomatoes and let stand on back of stove 5 to 10 minutes. Drain and cover with fresh water. Let stand 5 minutes and drain again. Add 2 tablespoons salt, 2 lbs. each brown sugar and raisins, 1 cup suet or butter. Cook slowly for 1½ hours. Add 1 cup vinegar, 2 teaspoons cinnamon, 1 teaspoon each ginger, mace, cloves, and nutmeg, 4 quarts chopped apples, measure before chopping. Cook until thick and seal in jars.—Mrs. Andrew Andreassen.

Baked Macaroni: Take ½ pkg. of macaroni boil in salted water 15 minutes, strain and stir into mixture of 2 eggs beaten with ½ cup cream, pinch of salt and pepper to taste, add 2 teaspoons cheese, pour in dish and bake until brown.—Mrs. Carl C. Jacobson.

Just one more. The best yet. Into two cups of the milk of human kindness, pour 2 cups self-forgetfulness. Add 2 cups of lend-a-hand, 1 cup will power, and ½ cup common sense. Mix thoroughly, sprinkling liberally with "Ha! Ha!"

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