



Roger Anderson

A Love Cake for Mother
1 can of "Obedience"
Several pounds of Affection
1 pint of "neatness"
Some Holiday, Birthday and everyday
surprises
1 can of "Running Errands" (willing hands)
1 box powdered Get up when I should
1 bottle of Keep sunny all day long
1 can of pure thoughtfulness

Mix well, bake in a hearty warm
oven. We will serve this to Mother
every day. She ought to have
~~it~~ in big slices

Happy Mothers Day

Roger

GRAHAM CRACKER CHOCOLATE MALTED PIE

Melt 16 marshmellow and 1/2 cup milk in a pan. Add a 25¢ Chocolate Hershey Bar. Cool. Whip 1 cup cream. Fold in. Pour in chilled pie shell. Serve.

Mrs. Orville Kahle

POTATO CHIP and TUNA FISH HOT DISH

2 cups milk	1 can tuna
4 tbsp. butter	1 cup mushroom (cut up)
4 tbsp. flour	3 oz. potato chips
	Salt and pepper

Blend together milk, flour, and 2 tbsp. butter. Fry tuna and mushroom in 2 tbsp. butter. First put a layer of potato chips in dish. Add a layer of the mushroom and tuna. Add another layer of potato chips and pour over the white sauce. Bake in moderate oven for 30 minutes.

Mrs. Francis Dressen

DREAM BARS

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

Mix and put in 10 by 10 pan. Bake 10 minutes in a 350° oven.

While baking mix:

1 cup brown sugar	1 tsp. vanilla
2 eggs	2 tbsp. flour
1 cup coconut	salt
1 cup nuts	

Put this on top of first mixture and bake 30 minutes.

Mrs. Emmett Murphy

RHUBARB PIE

1 1 cups rhubarb	1/2 tsp. ginger
1 cup sugar	1 cup cream
1 1/2 tbsp. flour	2 eggs (Use whites for top)
pinch of salt	

Mix rhubarb, sugar, flour, salt, ginger, cream, and egg yolks together and put in an unbaked crust. Bake at 350° until done. Beat the egg whites and put on for meringue. Brown lightly.

Mrs. Ed. Bush

ANGEL FOOD

1 cup cake flour
1 cup powdered sugar
Sift the above three times.
1 1/2 cups egg whites
1 1/4 tsp. cream of tarter
1/4 tsp salt

Beat until eggs stand in a point.

1 cup granulated sugar 1/2 tsp. flavoring

Beat granulated sugar slowly into egg white. Fold in powdered sugar and flour mixture. Bake 25 minutes at 400°. Turn off oven and leave in 5 minutes more.

Mrs. Kenneth Anderson



OVER NIGHT FRUIT SALAD

2 eggs
1/3 cup sugar
Juice of 1 lemon

1 cup cream
1 tbsp. flour
Pinch of salt

Cook with 1/3 cup of cream in double boiler. Cool. Whip rest of cream. Fold together adding chunk pineapple and marshmallows. Let stand over night.

Mrs. Sylvester Spellacy

CHINESE CHEWS (cookies)

Combine: 3 well beaten eggs
1 cup granulated sugar

Blend in: 3/4 cup sifted flour
2 tsp. baking powder
1/4 tsp. salt

Stir in: 1 cup chopped dates
1 cup chopped nuts

Blend thoroughly. Spread thinly in greased 10 x 15 pan. Bake at 400° for 10 minutes. Cut into 2 inch squares while still warm. Roll each square into a ball. Roll balls in confectioners sugar.

Mrs. Henry Perkins

CHERRY PUDDING

1 cup enriched flour
1 tsp. baking powder
1/4 tsp salt
1 cup sugar
4 tbsp. shortening

1/2 cup milk
1/2 tsp. vanilla
2 cups (No. 2 1/2 can) pitted cherries

1 cup hot cherry juice (add water to fill cup)

Grease 8 x 8 x 2 cake pan. Sift flour, measure 1 cup. Add 1 tsp. baking powder 1/4 tsp. salt, and 1/2 cup sugar. Sift into bowl. Add 4 tbsp. shortening, 1/2 cup milk, and 1/2 tsp. vanilla, and beat vigorously with spoon or electric mixer. Pour batter into pan, cover with cherries and sprinkle with remaining 1/2 cup sugar. Heat 1 cup cherry juice and pour over top of cherries and sugar. Bake in 375° oven for 40 or 45 minutes. Serve warm, plain or with ice cream.

Mrs. Fred Brenke

DEVIL'S FOOD CAKE

2 cups sifted cake flour
1 tsp. soda
3/4 tsp. salt
1/2 cup vegetable shortening
1 tsp. vanilla

1 1/3 cups sugar
2 eggs, unbeated
2 to 3 square Bakers Unsweetened chocolate
1 cup plus 2 tbsp. milk

Sift flour once, measure. Add soda and salt and sift together three times. Cream shortening, add sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Add chocolate and blend. Add flour alternately with milk, beating well after each addition. Add vanilla and turn into two 9 inch layer pans, lined on bottom with paper. Bake in moderate oven (350°) 30 minutes.

Mrs. Clarence Noll



DATE PIE

1 cup chopped dates
1 cup sugar
1 tsp. vanilla
1 cup water

2 tbsp. flour
3 tbsp. butter
1/8 tsp. salt

Mix dates, sugar, flour, salt, butter, and water. Cook slowly, stirring frequently until mixture thickens. Add vanilla and pour into shell. Cover with meringue or whipped cream.

Mrs. Virgil Eiers

CALIFORNIA DREAM BARS

1/2 cup brown sugar
1 cup flour

1/2 cup butter

Mix and put in pan. Bake 15 minutes.

2 eggs
1 cup brown sugar
1 cup pecans

2 tbsp. flour
1/2 tsp. baking powder
1/4 tsp. salt

Mix and put on first part and bake at 350° for 15 minutes.

Mrs. Andrew Schultz

CRUMB TOP FOR APPLE PIE

1/2 cup brown sugar
1/2 cup flour
1/4 cup butter

Mix brown sugar and flour together. Cut in butter. Make apple pie in usual manner omitting top crust. Place mixture over apples. Bake until apples are done and top is a golden brown.

Mrs. Russel Harsh

DEVIL'S FOOD CAKE

1 cup sour cream
2 eggs
1 cup sugar
1 1/2 cups flour

1/3 cup cocoa
1 tsp. soda
Pinch salt

Mix standard method and bake 45 minutes in a 375° oven.

Mrs. Douglas Hughes

MOLDED COTTAGE CHEESE AND PINEAPPLE SALAD

1 pkg. lemon jello
1 cup boiling water

1 cup cream, whipped
1 1/2 cups cottage cheese

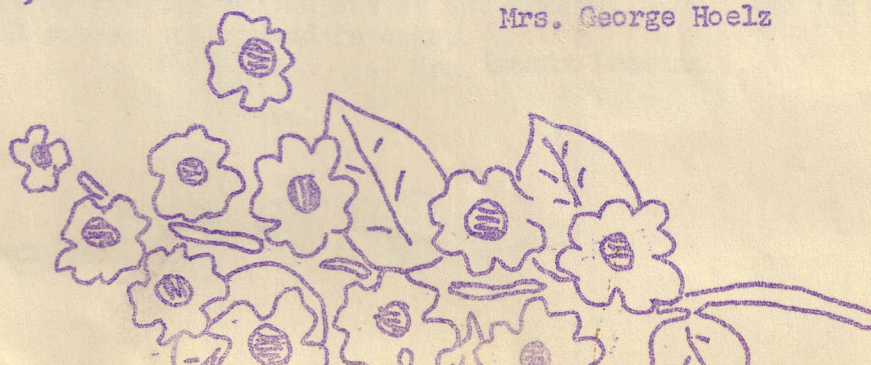
1 pkg. lime jello
1 cup boiling water
1 cup pineapple juice

1 cup pineapple, chopped
1/3 cup stuffed olives, sliced
1/3 cup walnut meats, broken

Dissolve lemon jello in water. Cool slightly. Beat with egg beater until light. Add cream, beat, add cottage cheese. Pour into round mold, allow to set until quite firm.

Dissolve lime jello in water and pineapple juice. Cool. Add pineapple, olives, and nuts. Pour on top of first mold. Allow to set until firm. Unmold on salad plate. Garnish with clusters of green grapes, sliced unpeeled apples, and cut like a cake. Serves 12.

Mrs. George Hoelz



PINEAPPLE UPSIDE DOWN CAKE

4 tbsp. butter
1/2 cup brown sugar (firmly packed)
Sliced pineapple
Cake batter

Melt butter in an 8 x 8 x 2 inch pan over low flame. Add sugar and stir until melted. On this arrange the pineapple. Pour cake batter over contents of pan. Bake at once in moderate oven (350°) 50 minutes or until done. Serve upside down on dish with fruit on top. Garnish with whipped cream. Serve hot or cold.

Mrs. Arnold Wolf

WHITE SALAD

1 No. 2 can sliced pineapple
32 marshmallows
1 envelope plain gelatin
1/2 cup cold milk

3/4 cup scalded milk
1 cup heavy cream, whipped
1 cup blanched almonds, chopped

Cut pineapple and marshmallows into small pieces and soak over night in the pineapple juice. Soften gelatin in cold milk and dissolve in hot milk. Pour into pineapple mixture and cool. Fold in whipped cream, add nuts, turn into mold.

Mrs. George Dohoney

FRUIT COCKTAIL DESSERT

2 eggs beaten
1 1/2 cups white sugar
1 1/2 cups flour (sifted)
1 1/2 tsp. soda

1 No. 2 1/2 can fruit cocktail (drain)
1/2 cup nuts, chopped
vanilla, if desired
1/4 tsp. salt

Mix in order given. Sprinkle brown sugar over top. Bake in oblong pan, at 325° for 50 minutes. Serve with whipped cream.

Mrs. Homer Hoelz

OCEAN FOAM CANDY

2 1/3 cups sugar
2/3 cup white corn syrup

1/2 cup water
1/4 tsp. salt

Boil till hard when dropped in cold water. Beat 2 egg whites stiff in large bowl and add boiled syrup. Add 1 tsp. vanilla and 1 cup cut walnuts. Drop with spoon on wax paper.

Mrs. Milo Beider

CHOCOLATE CHERRY CAKE

1/3 cup butter
1 cup sugar
1 egg.
1 tsp. soda

1 1/2 cup flour
3 tbsp. cocoa
1 tsp. vanilla

Juice of Marshino cherries and buttermilk to make one cup

Cream butter and sugar. Add egg, buttermilk, and cherry juice to which has been added 1 tsp. soda. Add flour and cocoa. Bake at 350°.

FROSTING

5 marshmallows melted with 1/4 cup butter. Sift 2 cups powdered sugar and 6 tsp. cocoa, to this add the melted butter and marshmallows. Add 1/4 cup cream. Mix until creamy and spread on cake.

Mrs. Emmett Hessiam



RAISED DOUGHNUTS

1 cup milk
1 cup water
2 egg yolks
1/4 cup melted lard

1 tsp. salt
1 compressed yeast
1/4 cup sugar
5 cups flour

Scald milk, add cold water and sugar. When lukewarm add yeast and 2 cups of flour. Let rise 30 minutes. Add beaten egg yolks and rest of the ingredients. Mix well with spoon. Let rise again till double in bulk. Work down with spoon again. Roll or pat down, cut into desired shape. Cover with cloth and let rise again. Fry in deep fat 375°. Sugar when cool.

Mrs. Julius Stier

JELLO DELIGHT

1 pkg. strawberry jello
1 cup whipping cream
2 cups fresh strawberries (crushed)

1/3 cup sugar
12 marshmallows
Angel food cake cut in 3/4 inch slices

Dissolve jello and sugar. Let harden slightly. Add whipped cream, berries, and marshmallows. Pour into cake pan (13x9) that has been lined with pieces of angel food. Sprinkle cut up nut meats over top.

Mrs. Earl Schmidt

MARSHMALLOW DELIGHT

30 marshmallows
1 cup crushed pineapple
1 cup milk

1/2 pt. all purpose cream
1/4 graham crackers (crushed fine)

Dissolve marshmallows in milk in top of double boiler until they are melted. Set aside to cool. Whip cream. Place 1/2 of graham cracker crumbs in bottom of pan. When pineapple is well drained, add to the marshmallows and milk. Fold in the whipped cream. Spoon mixture on the crumbs and sprinkle balance of crumbs on top. Place in refrigerator and chill.

Mrs. Robert Thomason

ANGEL FOOD

1 cup sifted cake flour
1 1/2 cup sifted sugar
1 1/4 cup egg whites (room temperature)
1/4 tsp. salt

1 1/4 tsp. cream of tartar
1 tsp. vanilla
1/4 tsp. almond extract

Sift flour once, measure, add 1/2 cup sugar, and sift together four times. Beat egg whites and salt with flat wire whisk or rotary egg beater until foamy. Sprinkle in cream of tartar and continue beating until stiff enough to hold up in soft peaks but are still moist and glossy. Sprinkle rest of sugar over egg whites, 1/4 tbsp. at a time, and beat after each addition to blend (25 strokes). Beat in flavoring (10) strokes. Turn into ungreased round 10 inch tube pan. Bake in moderate oven (375°) 30 to 35 minutes. Remove from oven, invert pan, and let stand one hour or until cool.

Turn on electric mixer: Beat egg whites and salt in large mixer bowl at medium to high speed until foamy. Add cream of tartar, beat until stiff enough to hold up in definite peaks but not dry. Continue beating at high speed, adding sugar rapidly, 1/4 tbsp. at a time. Beat only until sugar is just blended. Add flavoring. Remove bowl from mixer. Fold in flour mixture by hand as above.

Mrs. Robert Thomason
Mrs. Carl Voss



TUNA SALAD

1 small can flaked tuna
1/4 cup chopped pimento stuffed olives
1/4 cup chopped sweet pickles

1 cup diced celery
2 hard boiled eggs, diced
Salt, pepper, and salad dressing
to taste
Mrs. Orison Hahn

TAFFEE BARS

1 cup butter
1 cup brown sugar
1 egg

Pinch of salt
2 cups flour
1 tsp. vanilla

Mix all together and spread on a cookie sheet. Bake at 350° for 15 or 20 minutes. Melt chocolate (1 pkg. chocolate chips or 5 Hershey bars) and spread on the cookie mixture while still warm. Sprinkle ground or finely chopped nuts on top and cut in squares.
Mrs. Sylvester Mahoney

LIME SALAD

1 1/2 cups hot pear juice
1 pkg. lime jello
1 three oz. pkg cream cheese
Quart pears, cut into pieces

1/2 pint cream
1/2 cup pecans
1/2 cup stuffed olives

Dissolve jello in hot juice. Chill until thick--not set. Add rest of ingredients. Chill to set.

Mrs. Ed. Melchior

CHEERRY BARS

1 1/2 cup flour
2 tbsp. powdered sugar

1/2 cup butter

Mix and pat into butter pan, covering bottom with about 2/3 of the mixture. Save the rest to sprinkle on top.

2 eggs, well beaten
1 cup sugar
1 small bottle maraschino cherries

1/2 cup coconut
1 1/2 tbsp. cherry juice
1 tsp. vanilla

Mix and bake in an 8 x 10 inch pan in a moderate oven, 350° for 30 to 35 minutes.

Mrs. Mervin Herrmann

DINNER PLACE SETTINGS

The salad fork is placed next to the dinner plate if the salad is to be consumed with the meal or if the salad is to be the course after the meat course. However, if the salad is to be served first (as a appetizer) the salad fork should then be placed next to the napkin and the dinner fork placed next to the plate. The napkin is placed (preferably) on the outside of the forks, but if you so desire it may be placed in the center of the plate and folded into a square. If a bread and butter plate is going to be used in place of the salad plate its location on the table is the same as that of the salad, with the butter spreader placed on the plate parallel to the edge of the table.

