

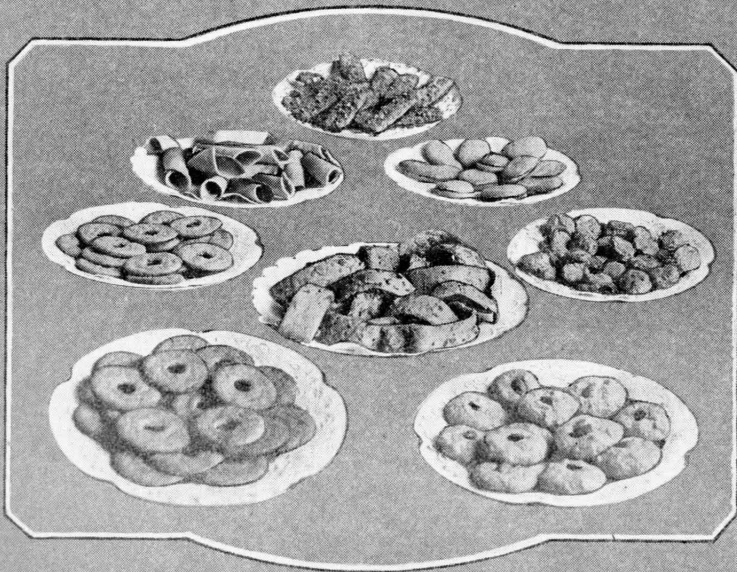
Recipes from Many Lands

Furnished by

North Dakota Homemakers' Clubs

Compiled by

Dorothy Ayers Loudon



AGRICULTURAL EXTENSION DIVISION
NORTH DAKOTA AGRICULTURAL COLLEGE
FARGO, NORTH DAKOTA.

NORTH DAKOTA is famous for its good cooks, and at every meeting of the Homemakers' Clubs we hear discussion of recipes of all kinds. It is very easy to find recipes for every-day ordinary cooking, but it is very difficult to get material on how foods are prepared in some of our foreign countries. It seemed to me that our Homemakers' Clubs would be a splendid source, for the members represent many nations as well as various sections of our own United States.

The recipes included in this circular were, therefore, obtained from the Homemakers' Club members from all sections of North Dakota.

The original plan was to use the recipes in the preparation of lessons for Homemakers' study programs, but the material seemed to be of such general interest that it was finally decided to print the recipes in circular form so as to make the information available to all, rather than to the Homemakers' Clubs alone.

I wish to express my appreciation to the Clubs and to their individual members for their splendid cooperation in sending in recipes. Without their help the circular would not have been possible.

Dorothy Ayers Loudon.

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HOW TO PRESERVE A HUSBAND

Be careful in your selection. Do not choose too young, and take such as has been reared in good moral atmosphere. Some insist on keeping them in pickle, while others keep them in hot water. This only makes them sour and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well-sweetened with smiles and flavored with kisses to taste. Then wrap them in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared, they will keep for years. (One who knows.)

Mrs. R. E. Ewing,

Hurricane Homemaker's Club, York, N. D.

RECIPES FROM MANY LANDS

Furnished by

NORTH DAKOTA HOMEMAKERS' CLUBS

Compiled by

DOROTHY AYERS LOUDON, Field Agent in Nutrition

CHINESE RECIPES

NOODLE SOUP

Cook $1\frac{1}{2}$ cups noodles broken in 2-inch pieces 15 minutes in boiling salted water. Drain, add to 4 cups well seasoned chicken soup with a few very fine shreds of chicken, and serve in small bowls.

CHINESE PINEAPPLE CHICKEN

Use cup of cold chicken, cut into cubes, cup of mushrooms, 3 stalks of celery, 2 small onions, and small can of pineapple.

Cut the celery and onions into dice and brown in butter or oil. Add to the diced vegetables, the mushrooms and pineapple, together with the pineapple juice and the chicken. Let come to a boil and serve.

EGGS FOU YONG

For each individual omelette beat 1 egg slightly with 1 tablespoon water, few grains salt and pepper. Cut 1 small onion in thin slices and cook 3 minutes in 2 tablespoons butter or other fat. Add $\frac{1}{4}$ cup bean sprouts cut in small pieces, $\frac{1}{2}$ cup raw beef, pork, or chicken, and stir and cook until meat is cooked thru. Put 1 teaspoon fat in small omelette pan (6 inches in diameter). When hot put in 2 tablespoons of the egg mixture, shake it around and cover with 2 tablespoons of the meat mixture, and with the remainder of the egg mixture. Cook slowly until brown underneath. Turn like a pancake and brown on other side. Serve immediately in individual bowls or plates with Fou Yong Sauce, with a lettuce leaf for a garnish.

FOU YONG SAUCE

Melt 2 tablespoons butter, add $\frac{1}{2}$ slice onion, chopped, and 2 tablespoons bean sprouts. Add 2 tablespoons flour, and when smooth add 1 cup boiling water in which a bouillon cube has been dissolved. Stir and boil 1 minute, add Soyu Sauce and salt and pepper to taste.

CHINESE CHOP SUEY

$1\frac{1}{2}$ pounds pork shoulder
2 stalks celery
4 medium sized onions

2 tablespoons molasses
2 tablespoons chop suey sauce
Salt and pepper

Fry the meat until slightly browned. Add celery and onions which have been cut in small pieces. Stew for about an hour. Then add the molasses and chop suey sauce and let simmer for another hour, if the chop suey is too dry, add a little water.

Mrs. Frank Schneider,
Ray Homemakers' Club, Ray, N. D.

AMERICAN CHOP SUEY

½ cup spaghetti	1 small onion
½ cup water	1 can tomatoes (soup or juice)
½ pound chopped meat	Salt and pepper to taste

Cook the spaghetti until soft in boiling salt water; drain. Place in a casserole with meat and other ingredients. Bake $\frac{3}{4}$ hour. Other vegetables such as beans, peas, carrots, etc., may be added.

Mrs. A. Brockmeyer

Beach, N. D.

and Pittsburg Homemakers' Club, Drayton, N. D.

CHOP SUEY

Use left overs of either roast beef or steak and gravy. Boil a cup of rice 20 minutes in water, add pinch of salt. Place in a pudding pan, add meat, cut in cubes, add gravy, 1 can tomatoes, 4 or 6 medium sized onions sliced. Sprinkle with pepper and salt to taste. On top place a layer of crackers and dot with butter.

Mrs. O. M. Mickelson

York, N. D.

CHOP SUEY

2 cups uncooked chicken, cut in strips	6 mushroom caps, cut in slices
1 tablespoon liquid fat	½ green pepper, cut in strips
¾ cup chopped celery	1 cup chicken stock
1 onion sliced	2 teaspoons Shoyu Sauce (Liquid mostly salt)
1 tablespoon flour	½ teaspoon sugar

Cook the chicken 2 minutes in the fat; add the vegetables and stock and cook 15 minutes; add the Shoyu Sauce, sugar and flour, stirred to a smooth paste, with a little cold water. Bring to boiling point and let simmer 3 minutes

Mrs. E. Brotherton

Elm Homemakers' Club, Forbes, N. D.

CHOW-MEIN

2 cups diced cooked chicken	1 can mushrooms
3 cups chicken stock or—(½ cup butter melted, enough flour to make a paste. 2 cups water, 1 cup milk)	1 can barley or bean sprouts
	6 slices green pepper
	6 tablespoons chop suey sauce
	2 tablespoons cornstarch
1 can chow-mein noodles	

If you haven't chicken stock take butter and melt it, add flour then milk and water mixed for thickening. When thickened add celery, onion, mushrooms, pepper. and let simmer $\frac{3}{4}$ hour, stirring frequently to keep from scorching. Add chicken and cook 10 minutes more, if thick enough add chop suey sauce; if not make thickening of sauce and cornstarch. Just before serving add sprouts. You can make your noodles by frying in deep fat, drain and keep hot, or use one can chow-mein noodles. Put noodles on plate first and chicken on top. Serve with tea and rolls and fruit salad or fruit dessert.

Mrs. E. Brotherton

Elm Homemakers' Club, Forbes, N. D.

CHINA TOWN TEA CAKES

Cream 2 tablespoons each of butter and lard, add 1 cup soft brown sugar, gradually, while stirring constantly. Add $\frac{1}{8}$ teaspoon soda dissolved in 1 tablespoon cold *freshly* made tea, $\frac{1}{2}$ teaspoon vanilla and 1 cup pastry flour. Beat thoroughly and roll into balls the size of a hickory nut. Arrange on buttered tin sheet $1\frac{1}{2}$ inches apart. Thrust a sliver of crystallized ginger into each ball and bake in hot oven. This recipe makes 2 dozen small cakes. Cold water or orange juice may be used in place of tea. *Tea should be freshly made if used.*

Mrs. John Fay
Hurricane Homemakers' Club, York, N. D.

BAKED CHINESE CABBAGE

- | | |
|-------------------------------|------------------------------|
| 1 Chinese cabbage | $\frac{1}{2}$ teaspoon sugar |
| 1 tablespoon butter | $\frac{1}{2}$ pint milk |
| 1 teaspoon salt | 1 teaspoon flour |
| $\frac{1}{4}$ teaspoon pepper | 1 tablespoon grated cheese |

Slice the head of cabbage fine. Stir flour into sugar, salt and pepper and add milk. Pour over the cabbage. Dot with butter and sprinkle with cheese. Bake in a slow oven for $\frac{1}{2}$ hour.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

BAMBOO SALAD

Cut $\frac{1}{2}$ can bamboo shoots in thin slices and then in fine strips. Mix with 1 small can crab meat, moisten with mayonnaise dressing, and serve in nests of lettuce leaves.

CHINESE ALMOND COOKIES

Blanch $\frac{1}{2}$ cup almonds, halve and cut in strips; dry in a warm oven. Cream $\frac{1}{4}$ cup butter and $\frac{1}{4}$ cup sugar, add 1 egg, $\frac{1}{2}$ teaspoon almond extract, and, gradually, 1 cup rice flour. Roll out very thin in plenty of rice flour, cut in small rounds or squares and place on a tin with a spatula. Place nut strips on top of the wafers and gently press in. Bake until straw-colored. These are easily made and delicious to serve with tea or fruit.

PRESERVED KUMQUATS

Boil 2 cups sugar and 1 cup water 5 minutes. Wipe a quart of fresh kumquats, add to the sirup and cook gently 45 minutes or until tender. Put in sterilized jars and seal. Use like any preserve, or as a sauce for ice cream.

These may be purchased in any large grocery store, if you prefer.

RICE FLOUR WAFERS

Cream $\frac{1}{4}$ cup butter, add $\frac{1}{4}$ cup sugar, 1 egg, unbeaten, grated rind of 1 lemon, and $\frac{1}{2}$ cup rice flour; add enough more rice flour to roll. Roll very thin, cut in fancy shapes, and bake gently in a moderate oven or at 350 degrees F. until delicately brown.

ENGLISH RECIPES

Tea and Beef; these two are the staples around which menus are builded. A distinctive English food is the Hot Cross buns. Their use of the boar's head at Yuletide is also an interesting item.

The origin of the hot cross bun, to be eaten on Good Friday, is said to date back to the days of Pagan England. The Pagans of England were accustomed to eating cakes in honor of the Goddess of Spring and however successful the Christian Missionaries were in altering the peoples' beliefs, they found great difficulty in changing these age-old customs. As a Christian project, therefore, the Missionaries put the sign of the Cross upon the buns and so it has come down to us thru the years.

“One a penny
Two a penny
Hot cross buns!”

PIGEON OR SQUAB PIE

Make a rich puff paste and line sides of large baknig dish, having paste about $\frac{1}{2}$ inch thick. Cover bottom of dish with tender veal steak, free from fat and bone. Season this with salt, cayenne and mace. Prepare as many pigeons as can be neatly placed in the dish. In each put a lump of butter size of a small egg. Pack them breast downward, sprinkle with salt and pepper, and slices of hard-boiled eggs. Turn in veal broth or thin white sauce to nearly fill dish, and cover with puff paste, cutting vent holes in this to let steam escape. Bake slowly $1\frac{1}{2}$ hour.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

MARINATED FISH

Take 2 pounds of speckled trout or any white fish and cut up in medium sized pieces. Put into an earthen crock, add salt, pepper and a pinch of ground cinnamon and cloves. On top of fish put 5 bay leaves and cover with vinegar and water in the proportion of 3 parts strong vinegar to 1 or $1\frac{1}{2}$ of water. Cover the crock with two thicknesses of brown paper, tying it down closely. Prick a few holes in center of paper so that steam can escape, and bake in a very slow oven 4 or 5 hours.

Mrs. F. B. Williams
H. T. Homemakers' Club, Ranger, N. D.

DRIED BEEF STEW

Cut $1\frac{1}{2}$ pounds dried beef into fine chips, put on stove with cold water and boil 2 or more hours until well done, then add 3 tablespoons flour mixed well in $\frac{1}{2}$ cup milk. Add slowly to boiling beef to make a good milk gravy.

Mrs. Mavin Mumert
View Homemakers' Club, Ray, N. D.

IRISH STEW

Two pounds of nice boiling beef, boil until nearly done, then dice 5 carrots, 4 good sized potatoes, 1 onion and rutabaga, 1 kohlrabi, and add to meat. Cook until done.

Mrs. R. A. Cowan

ENGLISH PORK CHOPS

Cover pork chops with flour seasoned with salt and pepper. Fry until brown. Cover with $\frac{1}{2}$ milk and $\frac{1}{2}$ water. Add pinch of soda. Simmer for 1 hour. Thicken gravy when ready to serve.

Mrs. E. W. Nienas
Thompson, N. D.

MINT SAUCE

Take part vinegar, part water, add a little salt and sugar. Boil up. Pour over finely cut mint. Serve on cold meat when cold.

Mrs. August Diers
Bluebird Homemakers' Club, Stark Co., N. D.

MEAT AND POTATO PIE

Roll out a piece of pie crust, as for small pie. On $\frac{1}{2}$ of crust put a layer of beef steak, cut in small pieces. On this put a layer of sliced potatoes, salt and pepper to suit your taste, also a little sliced onion and 1 teaspoon lard may be added. Moisten edge of the crust, lap the other part of the crust over meat and potatoes and crimp edges together. Cut slits in top to let the steam escape and bake in moderate oven until potatoes are cooked and crust is nice and brown. Make a pastry for each person.

Mrs. L. Chittick
Thian Homemakers' Club, Grant County, N. D.

SLUMGULLION
(An Irish dish)

1½ pounds of not too fat salt pork	1 cup sliced rutabagas
1 cup sliced potatoes	1 cup chopped cabbage
1 cup sliced carrots	1 cup peas
1 cup sliced onions	1 cup navy beans
1 cup sliced turnips	$\frac{1}{4}$ cup sliced celery

Put all together and season to taste and cook until tender.

Mrs. Leona Olson
Get-Together Homemakers' Club, Haynes, N. D.

“BUBBLE AND SQUEAK”

This probably is a common dish to most of us. It originates from the famous “Roast beef and cabbage” usually served for Sunday’s dinner by most of the English people. As roast beef and cabbage is the standard dinner for Sunday, so is “bubble and squeak” the standard dinner for Monday. If prepared as follows, it will be found very appetizing and really better than it sounds:

Take what is left of the roast beef and cut in small pieces or cubes, and put in an iron frying pan along with any cabbage and potatoes that are left over which have likewise been cut up and the gravy from the beef. If there are not sufficient drippings in the

gravy, add more or a little lard. Season with salt and pepper. Stir all well together and fry without stirring again so as to form a nice brown crust on the bottom. Turn out whole on a platter with the brown side up and serve hot.

Mrs. Wm. Kirley
St. Andrews Homemakers' Club, Drayton, N. D.

SMALL MEAT PIES

Roll out pie crust 4 inches round, slice raw potatoes on crust, then small pieces of meat, salt and pepper—onions if desired. Then put on top a round of crust 2½ inches. Bring the bottom crust up and join to top crust. Turn edges inward. Egg can be used in place of meat. English recipe.

Mrs. L. P. Brosten
Far and Near Club, Lark, N. D.

RIB ROAST WITH TRIMMINGS

Take some spare ribs, wash and lay in a roaster, clean six carrots cut in pieces lengthwise and place on top of ribs, then as many peeled potatoes as needed around the roast. Season with salt and pepper add about 2 cups water, a spoon of lard, and place in a hot oven for about 2 hours. You will have a dinner fit for a king.

Mrs. Nels Larson, Douglas, N. D.
Also Mrs. T. Gunderson, Holmes Homemakers' Club,
And Mrs. John A. Johnson,
Mid-West Homemakers' Club, Edmore, N. D.

SALT PORK

Take salt pork, freshen in cold water by slicing the pork fine, laying in frying pan with cold water to cover. Let come to boiling point but do not boil. Drain, dip in flour and brown to a nice golden brown and crispy. Watch that it does not burn, if fried too fast, and if too slow, it is not so good. Use a medium fire. It does not require any grease to start it, cooking makes its own grease. Then pour off part of grease and put in frypan 2 tablespoons of flour. Fry to a nice brown then pour over 1 quart of milk and cook till it thickens for gravy. Take out the meat before you make gravy.

Mrs. Wm. Burnett
Ellendale, N. D.

BAKERS' BUNS

1½ cups bread dough
½ cup sugar

1 cup luke warm water
Lard size of egg

Measure bread dough when shaping out loaves and set aside until 4 P. M. if bread is started in morning. Then add sugar, water, lard and flour enough to make the dough a little softer than bread dough. Let it raise until 9 P. M. Shape into buns, grease lightly. Let this raise over night and bake in the morning. Makes 20.

Mrs. C. B. Follman
York, N. D.

BUNS.

5 cups scalded milk
4 level tablespoons lard
2 tablespoons salt
Scant $\frac{1}{2}$ cup sugar
1 yeast cake

Scald milk, pour over lard and let cool. Add yeast cake which is dissolved in $\frac{1}{4}$ cup tepid water and salt and enough flour to make a thin batter. Let rise over night in a warm place. In morning, mix to a soft dough. Add sugar first. Mix as lightly as possible, using greased hand. Let rise and knead. Let rise again and put on pan 2 inches apart. Do not hurry them.

Pittsburg Homemakers' Club, Drayton, N. D.

HOT CROSS BUNS

1 cup scalded milk
 $\frac{1}{4}$ cup sugar
2 tablespoons butter
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ yeast cake dissolved in $\frac{1}{4}$ cup lukewarm water
3 cups flour
 $\frac{3}{4}$ teaspoon cinnamon
1 egg
 $\frac{1}{4}$ cup raisins stoned and quartered or $\frac{1}{4}$ cup currants

Add butter, sugar and salt to milk; when lukewarm, add dissolved yeast cake, cinnamon, flour and egg well beaten. When thoroly mixed, add raisins, cover, and let rise over night. In morning, shape in form of large biscuits, place in pan 1 inch apart, let rise, brush over with beaten egg, and bake 20 minutes; cool, and with ornamental frosting make a cross on top of each bun.

*Mrs. Wm. Burnett
Ellendale, N. D.*

OLD ENGLISH BREAD

3 cups lukewarm water combined with 1 cup evaporated milk
 $2\frac{1}{2}$ cakes compressed yeast
 $\frac{1}{2}$ pound brown sugar
1 cup butter and lard mixed
1 gallon bread flour (about)
3 eggs
1 pound currants
 $1\frac{1}{2}$ pounds seeded raisins
1 ounce caraway seed
 $1\frac{1}{2}$ tablespoons salt

Soak yeast in $\frac{1}{4}$ cup lukewarm water. Add melted fat, sugar and salt to diluted milk. Cool liquid to about 86 degrees F. Add yeast, well beaten egg, and caraway seed and mix thoroly, then add flour until dough is stiff enough to knead. Knead vigorously for 10 or 15 minutes until dough is elastic and has a satiny surface.

Work in raisins and currants at the last. Let rise in a warm place, free from draughts, for $1\frac{1}{2}$ or 2 hours. If the dough recedes when the hand is thrust into it, it is ready to punch. This means to fold the dough over 2 or 3 times to allow it to recede as much as it will. Cover and let rise again for 15 or 20 minutes. Shape into loaves, place in oiled pans and set in a warm place, preferably a closed container that has a pan of warm water on the bottom to supply steam, and keep outer surface of loaves moist. Let rise until bulk has increased about $2\frac{1}{2}$ times. This will be accomplished in about 1 hour. Bake in a 400 degrees F. oven for about $1\frac{1}{4}$ hours.

*Mrs. Wm. Burnett
Ellendale, N. D.*

ENGLISH BUCKWHEAT GRIDDLE CAKES

If you fine Buckwheat cakes
would make
One quart of buckwheat flour take,
Four tablespoonfuls then of yeast;
Of salt one teaspoonful at least;
One handful Indian meal and two
Good tablespoonfuls of real new
Orleans molasses, then enough
Warm water to make of the stuff
A batter thin. Beat very well;
Set it to rise where warmth do
dwell.
If in the morning it should be
The least bit sour, stir in free
A very little soda that is first
dissolved in water hot.
Mix in an earthen crock, and leave
Each morn a cupful in to give

A sponge for the next night, so you
Need not get fresh yeast to renew.
In weather cold this plan may be
Pursued ten days successfully,
Providing you add every night
Flour, salt, molasses, meal in right
Proportions, beating as before
And setting it to rise once more
When baking make of generous size
Your cakes; and if they'd take
the prize
They must be light and nicely
browned,
Then by your husband you'll be
crowned
Queen of the kitchen; but you bake,
And he will, man like, "take the
cake".

Belle Stevens
Bucyrus Readers Homemakers' Club, Reeder, N. D.

BUNS

1 quart milk
½ cup sugar
1 cup mashed potatoes

2 yeast cakes
½ cup lard
Salt

Flour

Put yeast to soak at noon. In the evening scald the milk. While hot, add sugar, salt, lard and potatoes. When cool add yeast and flour. Mix stiff. Allow to rise over night in a warm place. In the morning knead down and allow to rise once more until double in bulk. Put in pans. When light, bake in a moderate oven 20 minutes or until nicely browned. Before removing from the pans, brush tops with cream and sugar—1 teaspoon sugar to 1 tablespoon of cream.

Mrs. D. A. Brown
York, N. D.

MUSTER GINGER BREAD

This bread was served on "muster days" during the Revolution and the second war with England.

1 pint molasses
½ pint brown sugar
1 teaspoon salt

1 teaspoon ginger
¼ teaspoon pulverized alum
1 tablespoon saleratus soda

½ cup shortening

Put alum and soda in a ½ pint cup, add 1 tablespoon vinegar. Fill cup with boiling water and pour the whole on ½ cup of any good shortening. Put in other ingredients and add flour enough to make a batter sufficiently stiff to manage with hands. This is cut in squares and rolled the size of one's thumb. The pan should be well greased and the rolls should be placed close together. Bake in an oven that is not too hot. When they are done, brush the tops with soft butter. Then cut in squares.

The great grandmother from whom this recipe was inherited was born in September, 1798 at Manchester, England, and was named Elizabeth Fenn Broadbent.

Mrs. Maud Fahlenkemp
Get-to-Gether Homemakers' Club, Haynes, N. D.

CHRISTMAS STOLLEN (Saxony)

8 pounds flour	Juice and grated rind of lemon
2½ pounds fresh butter (no salt)	¼ teaspoon mace
2½ pounds raisins	3½ pints equal parts milk and water
1 pound sweet almonds	
¼ pound bitter almonds	½ pound butter for basting
1 pound sugar	1 pound sugar mixed thick with cinnamon for top
6 ounces yeast (compressed)	1½ teaspoons salt
¼ pound citron	

Fruit juice to soak raisins

Sift flour in large pan. Dissolve yeast in milk and water and add to flour. Add lemon juice, then the sugar and melted butter. Mix salt, nuts, mace and citron on a dry board and mix in. Knead until dough is stiff and does not adhere to hands. Make into small loaves or regular stollen form. Bake in medium oven, 1 hour, removing every 15 minutes to baste well with the melted butter applied with a brush. When finished and basted for the last time, cover top with the sugar and cinnamon mixture and let cool. To get best flavor, baking should be done a week or 10 days before serving.

Mrs. E. Brotherton

Elm Homemakers' Club, Forbes, N. D.

LEMON CHEESE CAKES (Old English)

Melt ¼ pound butter in a double boiler, add 1 pound granulated sugar, 6 eggs, well beaten, and the grated rind and juice of 3 lemons. Stir until it is the consistency of thick cream. Line patty tins or shallow gem pans with a light crust, rolled very thin. Fill with the lemon cheese, and bake in a fairly quick oven.

The lemon cheese may be poured into glasses and sealed. it will keep good for months, and makes a fine spread for thin slices of bread or wafers.

BANBURY CAKES

Set a sponge with 1 pint of sifted flour, 1 cupful of warm milk, ½ cake of yeast and ½ teaspoon of salt. Let it rise in a warm place until light, then add ½ pound strained honey, 1 pound currants, ½ pound candied orange and lemon peel, cut fine, ½ ounce each of powdered cinnamon and allspice. Beat all together thoroly. Roll a sheet of puff paste a little more than ⅛ inch thick, cut in oval shapes about 4 inches long, putting 1 teaspoonful or more of the mixture in each. When the edges have been pinched together flatten with a rolling pin and dust with sugar. Bake in a hot oven until brown.

KING HENRY'S SHOE STRINGS

Take the yolks of 6 fresh eggs, beat them until light and add to them ½ pound of fine sugar, 2 tablespoons of orange-flower water, and the grated rind of a lemon. Beat well, then gradually add 6 ounces of flour, the juice of 1 lemon, and the beaten whites of 6 eggs. Bake on a large pan, and when cool, cut in strips and dust with sugar.

CRUMPETS

Mix 1 pint warm milk heated on the fire, 1 ounce of butter, 1 egg, a little salt and enough flour to make a batter. Add $\frac{1}{4}$ pint of fresh yeast. Cover and let rise. Bake in well greased muffin rings.

YORKSHIRE TEA CAKES

Sift a small teaspoonful of salt with 6 cupfuls of flour and rub into this $\frac{1}{2}$ cupful of butter. Mix with these $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{4}$ cup of warm water and add milk to make a dough. It should be as soft as it can be handled. Turn it out on a floured bread board and roll out about $\frac{1}{2}$ inch thick; cut into round cakes. Lay them in a greased pan, not too close together, and set in a warm spot where they will rise until three times as thick as they were to begin with. An hour should bring them to the right stage. They should then be baked quickly, split, buttered, and served hot.

YORKSHIRE SANDWICHES

Beat 4 eggs very light with 4 heaping tablespoons of sugar. Stir in 6 tablespoons of sifted flour—do this very lightly—and the grated rind of a lemon and turn the batter into muffin pans. Bake quickly; when done, split; spread a layer of strawberry or raspberry jam or of orange marmalade between the halves; sift powdered sugar over them and serve.

CURRANT BREAD

Make bread sponge of $\frac{1}{2}$ yeast cake, 1 pint of water and 1 quart of flour. Let rise over night. In the morning add 2 quarts flour, 2 cups currants, 1 cup sugar, 1 cup shortening, 1 tablespoon salt. Milk enough to make the dough as stiff as bread dough. To make Saffron bread, add 1 tablespoon saffron which has been steeped in $\frac{1}{2}$ cup hot water over night.

Mrs. Grace Dunlap
Crocus Club, Eldridge, N. D.

PRINCE OF WALES CAKE

1 cup of sugar	1 cup raisins and nuts chopped
$\frac{1}{2}$ cup of butter	2 tablespoons molasses
4 eggs—4 yolks and 2 whites	1 teaspoon cloves
$\frac{1}{2}$ cup sour milk	2 cups flour sifted with 1 teaspoon baking soda

Mrs. Fritz Kramer
Bucyrus Reeder Homemakers' Club, Bucyrus, N. D.

ENGLISH WHITE FRUIT CAKE

2 cups flour	$\frac{1}{2}$ pound nuts
$1\frac{1}{4}$ cups powdered sugar	$\frac{3}{4}$ pound currants
$\frac{1}{2}$ or 1 cup butter	2 or 3 tablespoons white grape juice
6 ounces citron peel	
	6 eggs

Bake in moderate oven 3 hours.

ENGLISH FRUIT CAKE

Beat 2 cups of butter and 2 cups of sugar to a soft cream, then beat in 10 eggs one by one. Mix 5 heaping cups of flour with 1 tablespoon of powdered allspice and 1 teaspoon of salt; a little of this may

be added as each egg is beaten in if the mixture seems inclined to curdle. Add to the butter 2 cups of currants, 2 cups of Sultana raisins, 1 cup of mixed chopped candied peel, $\frac{1}{2}$ cup of preserved cherries, $1\frac{1}{2}$ cups of blanched and chopped almonds, the grated rinds of 2 lemons and 1 cup of milk. Mix thoroly and turn the mixture into a buttered and papered cake tin. Bake in a moderate oven for 5 hours.

Mrs. Wm. Burnett
Ellendale, N. D.

TEN-POUND FRUIT CAKE

2 cups butter
2 cups sugar
Yolks of 12 eggs
2 cups molasses
4 cups flour
2 pounds seeded raisins
2 pounds citron

Whites of 12 eggs
 $2\frac{1}{2}$ pounds currants
 $\frac{1}{4}$ pound lemon peel
 $\frac{1}{4}$ pound blanched almonds
 $\frac{1}{4}$ pound orange peel
1 teaspoon cloves
2 teaspoons cinnamon
1 teaspoon soda

Cream butter, add the sugar. Gradually add beaten yolks of eggs and molasses, and the flour mixed and sifted with spices and soda. Fold in the whites of the eggs. Then add fruit and nuts. Bake in 2 pans about $1\frac{1}{2}$ hours.

Mrs. N. A. Erickson
R. F. D. Homemakers' Club, Fullerton, N. D.

SAFFRON CAKE

Make a small sponge as for bread, using 1 cake of yeast in warm weather or $1\frac{1}{2}$ cakes in cold weather. When sponge is light, take 2 quarts of sifted flour, 2 cups of shortening, half butter, $2\frac{1}{2}$ cups of sugar, add this to the liquid made by steeping in a cup of water $\frac{1}{2}$ hour, $\frac{1}{4}$ ounce of saffron. (Strain this liquid well before adding to the other ingredients.) Mix the above ingredients well with the sponge, then add 3 cups of currants, 2 cups of finely chopped candied citron, $\frac{1}{4}$ cup of finely cut candied lemon peel, 1 tablespoon of salt, half a grated nutmeg and 1 tablespoon of lemon extract. Let rise like bread and bake in two loaves or small biscuits as preferred. Raisins may be used in place of currants if good currants are hard to procure, but the English people use currants. Spanish saffron is the strongest saffron procurable and if English saffron is used, it will require a little more than given in the above recipe, but American saffron can be grown in North Dakota and by using a little larger amount than of English saffron, it does quite well.

Mrs. F. B. Williams
H. T. Homemakers' Club, Ranger, N. D.

ANDOVER COOKIES

Cream together $\frac{1}{2}$ cup of butter or other shortening with 1 cup of light brown sugar; add 2 eggs well beaten, 1 tablespoon of milk or cream, $\frac{1}{2}$ teaspoon of grated lemon peel or caraway seeds, $\frac{1}{4}$ teaspoon of soda dissolved in 1 teaspoon of hot water, and $2\frac{1}{2}$ cups of pastry flour sifted with $\frac{1}{4}$ teaspoon of salt and $\frac{1}{2}$ tablespoon of ginger. Mix well together and turn out onto a well-floured board; knead in enough

more flour to make it possible to form the whole into a roll about 2 inches in diameter. Place on a floured platter or meat board and set in the refrigerator over night. Next morning in the cool of the day, shave very thinly with a sharp knife which has been dipped in flour, into cookies. If one uses a sawing motion the cutting is easily accomplished. Lay on a greased baking sheet, sprinkle with sugar and bake at 375 degrees F. 10 minutes. The roll may be creased with butter paddles before cutting if desired. The shape of these cookies may not be absolutely perfect, but their crispness and flavor more than make up for any other imperfections.

Mrs. Wm. Burnett,
Ellendale, N. D.

ENGLISH COOKIES

2 cups brown sugar	1 level teaspoon soda
1 cup lard and butter	1 teaspoon baking powder
1 cup cold coffee	3 cups flour
2 eggs	1 teaspoon each nutmeg and
2 cups raisins	cinnamon

Mix and drop from teaspoon on slightly greased pan and bake in quick oven.

Mrs. Earl Taylor
Highland Homemakers' Club, Mandan, N. D.

ENGLISH SCONES

1 pound flour	1 ounce butter
$\frac{3}{4}$ teaspoon cream of tartar	Nearly 1 teaspoon baking soda
1 teaspoon salt	

Mix all, and moisten with buttermilk—must be quickly and lightly mixed and no lumps of soda left. Knead slightly. Place on floured tin and bake in quick oven 15 minutes. When taken from oven, do not cut. Be sure and cut before placing in oven.

ENGLISH TARTS

Line muffin tins with good rich pastry. This is most easily done by cutting circles somewhat larger than the tops of the tins. You can usually find a can cover of some sort that will answer for a cutter.

Filling—One-half cup sugar creamed with a level tablespoon butter and a seasoning of nutmeg. Add 3 eggs and beat slightly. Add 1 cup table sirup. Mix, and fill the prepared tins. Bake in a moderate oven until firm. Makes from 12 to 15 tarts. Very nice for lunch boxes, picnics or lunch for threshers.

W. R. T.
R. F. D. Homemakers' Club, Fullerton, N. D.

ENGLISH ALMOND FRITTERS

Stir the yolks of 2 eggs with 1 ounce of sugar. Stir until creamy. Then add 2 ounces of finely ground almonds, $\frac{1}{2}$ ounce of cornstarch, $\frac{1}{2}$ teaspoon of vanilla and the whites of eggs beaten to a stiff froth. Drop by the teaspoonful into hot fat and fry a delicate brown. Drain. Serve on a napkin dusted with a little powdered sugar.

Mrs. Celia Luigk
Saddle Butte Homemakers' Club, Beach, N. D.

WELSH CURRANT FRITTERS

Mix the yolks of 3 eggs with 2 tablespoons of flour and add gradually $\frac{1}{2}$ pint of milk stirring to a smooth batter. Beat the whites of the eggs stiff and fold them in. Add 3 tablespoons of carefully washed currants, 3 tablespoons of boiled rice, a salt spoon of nutmeg and sugar to sweeten to taste. Drop by the tablespoon into hot fat and fry a delicate brown. Serve in a napkin dusted with powdered sugar.

Mrs. Celia Luigh
Saddle Butte Homemakers' Club, Beach, N. D.

CORNISH PASTRY

Make a pastry not as rich as pie crust, roll out in pieces the size of a small tea-plate, $\frac{1}{4}$ inch in thickness. Have ready 1 pound of beef and $\frac{1}{2}$ pound of pork (not lean) cut into small cubes, $\frac{1}{2}$ dozen medium sized potatoes, 1 large onion and 1 small turnip. Cut these up into thin slices and mix vegetables with the meat, season with pepper and salt and put a large cup on each piece of rolled out pastry. Put meat and vegetables on one side of pastry and lap the other side of pastry over it. Close the two edges together and then turn crust up once more and crimp the edge. Bake in a moderate oven $1\frac{1}{2}$ hours. (For large families these can be made in pie pans the same as apple pies if desired and served in pieces.) Onion and turnip may be omitted if not relished.

Mrs. F. B. Williams
H. T. Homemakers Club, Ranger, N. D.

ENGLISH CARROT PIE

1 pound raw grated carrots	$\frac{3}{4}$ pound chopped suet.
$\frac{1}{2}$ pound each of raisins and currants	4 tablespoons sugar
8 tablespoofuls flour	$\frac{1}{2}$ teaspoon baking soda dissolved in a little warm water
	$\frac{1}{2}$ teaspoon salt

Steam 4 hours, serve with whipped cream or fruit sauce. All the ingredients may be put thru a food chopper.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

TREACLE SPONGE

1 teaspoon baking powder	7 tablespoons of flour
1 egg and its weight in butter	1 ounce moist sugar
	2 ounces treacle

Cream butter. Mix flour with baking powder, add sugar and treacle to butter, also flour. Add egg to finish. Steam $2\frac{1}{3}$ hours.

Miss Dorothy Gibb
Sanish Homemakers' Club, Sanish, N. D.

WELSH CAKES

$\frac{1}{2}$ pound flour	1 egg, its weight in sugar and butter creamed
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Add flour slowly, then the egg. Mix well, add $\frac{1}{3}$ teaspoon baking powder last. Have small pans lined with pastry ready. Put a spot of jam into the pastry, and then a little of the mixture in each.

Miss Dorothy Gibb
Sanish Homemakers' Club, Sanish, N. D.

SWISS ROLL OR SMALL CAKES

1 egg and its weight in flour, $\frac{1}{3}$ teaspoon baking powder
sugar and fat Jam

For chocolate roll, add $\frac{3}{4}$ ounce chocolate. Mix butter and sugar to a cream. Mix flour with chocolate, add egg. Prepare cake tins, line with paper, put in mixture and bake in a quick oven about 20 minutes. Have a cloth ready, slightly damp, paper on top, covered with castor sugar. Take cake out carefully on to the cloth and spread with jam and roll.

Miss Dorothy Gibb
Sanish Homemakers' Club, Sanish, N. D.

A SHORT PASTRY

$\frac{1}{4}$ pound flour $\frac{1}{2}$ teaspoon baking powder
2 ounces fat Pinch of salt

Rub fat into flour, add baking powder, mix and handle lightly and as little as possible. Roll once only before using. Bake at once in a quick oven.

Miss Dorothy Gibb
Sanish Homemakers' Club, Sanish, N. D.

PRINCE OF WALES PUDDING

1 cup flour $\frac{1}{2}$ teaspoon cream of tartar
2 tablespoons butter $\frac{1}{4}$ teaspoon cinnamon
2 tablespoons sugar 2 tablespoons strawberry jam
 $\frac{1}{2}$ teaspoon soda A little milk

Mix dry ingredients (rubbing butter in flour) stir in jam and milk. Put into buttered dish, and steam 2 hours.

Mrs. Joe McKay
Webster Homemakers' Club, Ramsey Co., N. D.

IRISH MOSS BLANC-MANGE

$\frac{1}{3}$ cup Irish moss $\frac{1}{4}$ teaspoon salt
4 cups milk $1\frac{1}{2}$ teaspoons vanilla

Soak moss 15 minutes in cold water to cover, drain, pick over and add to milk, cook in double boiler 30 minutes. It will seem but little thicker than when put on to cook, but if cooked longer blanc-mange will be too stiff. Add salt, strain and flavor, re-strain and fill individual moulds, previously dipped in cold water, turn on glass dish, surround with thin slices of bananas and place in a slice on each mould. Serve with sugar and cream.

PASTIES (Cornish)

Use about one-half as much lard as you would for making pie crust, and make a dough, and roll out nearly as large as a pie plate. Slice onions, potatoes and pieces of any kind of meat, all of these raw. Season with salt and pepper, and make into a turnover, and bake about 1 hour.

Mrs. R. J. Tendroy
Crocus Club, Eldridge, N. D.

PLUM PUDDING

1 cup flour	1 cup citron peel
2 cups currants	1 teaspoon baking powder
2 cups chopped suet	2 teaspoons ginger
1 lemon	1 teaspoon cinnamon
2 cups brown sugar	1 teaspoon nutmeg
2 cups bread crumbs	2 eggs well beaten
1 cup seeded raisins	1 cup milk

Salt

Sift flour into bowl, add fruit, suet, sugar, crumbs, rind and juice of lemon, baking powder, spice, salt, egg and milk. Mix well. Flour a cloth and pour out into cloth. Mould into a round mould and place in large kettle. Place a plate in bottom of kettle first, keep covered with boiling water and boil for 6 hours. Turn out and serve with a hard sauce.

Mrs. A. C. Laurence
Crocus Club, Eldridge, N. D.

ENGLISH PLUM PUDDING

4 level cups currants	1 level teaspoon salt
2 level cups sultana raisins	2 tablespoons butter
2 level cups cherries	1 level cup blanched and chopped almonds
2 level cups seeded raisins	2 orange rinds grated
4 level cups chopped suet	2 lemon rinds grated
2½ cups brown sugar	2 nutmegs grated
4 cupfuls shredded mixed candied peels	1 level tablespoon powdered cinnamon
1 pound peeled and chopped apples	1 level tablespoon powdered ginger
2 level cups bread crumbs	10 eggs
5 teaspoons baking powder	1 cup fruit juice
2 level cups flour	

Clean fruit carefully and put it into a large mixing bowl. Add cherries cut in halves, sugar, peels, apples, bread crumbs, baking powder, flour, salt, butter, nuts, rinds of oranges and lemons, spices, eggs well beaten and fruit juice. Mix thoroly and allow to stand in a cool place for 1 hour. Divide into two well greased molds, cover and steam steadily for 10 hours. The puddings may be boiled instead of steaming them. Turn out and serve with hard sauce or liquid sauce. The puddings may be kept in a cool place for several weeks before using them, and reboiled for several hours as required. Left over cold plum pudding is very good if cut in slices and fried. If liked, plum puddings may be decorated with whipped and sweetened cream and sprigs of holly. Sufficient for 12 or 14 persons.

Mrs. James Keogh
Mid-West Homemakers' Club, Edmore, N. D.

ENGLISH PLUM PUDDING

2 cups brown sugar	¾ cup lemon peel (cut)
4 eggs	1 teaspoon soda
2 cups suet (cut fine)	1 cup sweet milk
2 cups seeded raisins	½ teaspoon each of cinnamon, salt, cloves and allspice
1 cup dates (cut)	Flour to thicken
1 cup figs	

Let rise in dish over night. In the morning, put in cloth and boil in kettle of water 4 hours. Serve with sauce. This recipe has been used in my family for over 40 years and is tried and true.

Mrs. Wm. Flock
Perry Homemakers' Club, Langdon, N. D.

ENGLISH SUET PUDDING

1½ cups chopped suet	4 heaping teaspoons baking powder
4 cups flour	4 eggs
2 cups raisins	1 cup sugar
1 teaspoon cinnamon, allspice, nutmeg	½ cup molasses
	1 teaspoon soda
	Buttermilk to make stiff dough

Put in a cloth bag, tie with strong cord. Boil in water 4 hours.

Mrs. M. Ryder

Lyon Homemakers' Club, Kensal, N. D.

SUET PUDDING

1 cup suet (measured after chopping)	Pinch of salt
1 cup brown sugar	Flour to stiffen, about 1½ cups
1 cup raisins	Steam two hours
1 cup sour milk	SAUCE
1 teaspoon soda dissolved in sour milk	2 small cups brown sugar
1 teaspoon cinnamon	1 pint water
1 teaspoon cloves	Butter size of walnut
	1 tablespoon corn starch
	Flavor with nutmeg

Mrs. Nelson

York, N. D.

ENGLISH SUET PUDDING

1 cup stoned raisins	½ teaspoon nutmeg
1 cup currants	3½ cups flour
1 cup nuts	1 cup sweet milk
Citron may be added	Pinch of salt
1 cup suet	1 teaspoon soda dissolved in 1 tablespoon of milk
½ teaspoon cinnamon	

Mix dry ingredients and wet together with 1 beaten egg. Pour into a 2 quart pan and steam in steamer 3 hours. Serve with sauce or whipped cream.

Mrs. W. I. Thelen

Hamar Homemakers' Club, Hamar, N. D.

FIG SUET PUDDING

1 pint dried bread crumbs	1 cup sugar
1 cup chopped suet	3 eggs
1 cup chopped figs	¼ teaspoon salt

Crumble soft part of bread, dry in oven to golden brown. Beat eggs well. Mix all ingredients. Put in greased mold, cover closely, steam 3 hours. Serve hot with hard sauce.

Mrs. E. Brotherton

Elm Homemakers' Club, Forbes, N. D.

STEAMED RAISIN PUDDING

Sift 1 pound flour, mix with it 6 slightly beaten eggs, 1 large tablespoon yeast and enough milk to make a firm bread dough. Let this dough rise. Then work into it ½ pound butter, 1 grated nutmeg, 1½ pounds finely chopped raisins. When this has been mixed well, a dampened cloth, on which a little flour has been sifted, is wrapped loosely around the dough or a buttered pudding mold may be used. Steam until cooked thru.

ENGLISH YORKSHIRE PUDDING

2 cups flour
 1/2 teaspoon salt

2 beaten eggs
 1 pint milk

Mix into a batter and pour around meat in roaster or raise meat and pour under. Cook in a quick oven to a light brown. Time to cook 1/2 hour. Meat should be roast beef and should be nearly done when batter is put in. Have plenty of juice in roaster.

*Mrs. Chas. Carey
 Lidgerwood, N. D.*

YORKSHIRE PUDDING

1 pint milk
 3 eggs

Pinch salt
 2 level teaspoons baking powder
 3 cups well sifted flour

Stir to a very smooth batter and bake in a well greased baking pan or pour into a pan under the meat and bake 1/2 hour or a little longer in a moderately hot oven.

To be eaten like vegetables with roast beef.

*Mrs. F. B. Williams
 H. T. Homemakers' Club, Ranger, N. D.
 and Mrs. Wm. Burnett,
 Ellendale, N. D.*

CHRISTMAS BOILED PUDDING

3 cups flour
 2 1/2 cups suet
 3 cups currants
 3 cups raisins

3 tablespoons candied citron
 1 1/2 cups sugar
 3 teaspoons salt
 6 eggs

1 cup fresh milk

The day before the pudding is to be made, freeze or chill suet and chop fine. Keep in earthen bowl in cool place until ready to use. Wash and dry raisins and currants and keep in a warm room until next day. Cut candied citron very fine. Sift flour several times and keep in warm room. Shrink a square yard of heavy muslin. Next day mix flour, salt and sugar together, add fruit and suet. Next add beaten eggs and milk. Beat batter thoroly. Dip the muslin in cold water, wring out and sprinkle with flour. Pour batter on the cloth, allow room for pudding to expand, and tie the four corners together. Put in kettle of boiling water and boil 4 hours. Have another kettle of boiling water at hand to replenish first kettle as water cooks away, for pudding must be always well covered with boiling water. Turn out and serve with lemon sauce.

DEVONSHIRE OR SCALDED CREAM

Let fresh milk stand in a moderately cool place for 12 hours in warm weather or 24 hours in winter. Set it on the stove until almost to the boiling point. The milk must not bubble, but should become wrinkled on the surface and look thick. Do not heat hurriedly as the slower it is done, the firmer it will be. Set this milk again in a cool place, and after a few hours skim it by folding cream over into small rolls. If this cream can now be set on ice to chill thoroly, it is an added improvement. This cream is spread on slices of bread and then covered with syrup, honey, sugar or jam.

*Mrs. F. B. Williams
 H. T. Homemakers' Club, Ranger, N. D.*

FRENCH RECIPES

The French are credited with being very good cooks. You can recognize some of their foods that we use by their French names, as bouillon, puree, soup a la Reine, bisque, soupe aux Choux, Julienne, chowder, ragout or fricandeau, fricassee, patties, timbales, croquettes, fritter, Bechamel sauce, au gratin, etc.

FRENCH COFFEE BREADS

Foundation French Coffee Bread Mixture

$\frac{1}{3}$ cup sugar	1 teaspoon orange extract
$\frac{1}{3}$ cup butter, softened	$\frac{1}{4}$ cup walnut meats, chopped
1 egg	$\frac{1}{4}$ cup seedless raisins
1 egg yolk	Flour

To coffee bread mixture, when light, add remaining ingredients mixing thoroly with a knife, adding as little flour as possible in order to knead slightly, and shape as suggested below. Bake 10 to 20 minutes at 400 degrees F., and decorate.

French Coffee Circles—Roll French coffee dough $\frac{1}{2}$ inch thick, cut with large cutter, remove center with small cutter, brush with egg beaten with 2 tablespoons cold water, and sprinkle with cinnamon and sugar, coconut, or chopped nuts. Let rise and bake. Be careful that heat is not sufficient to burn the decorations.

French Turnovers—Roll French coffee dough very thin, cut in four-inch squares, brush edges with egg, put jam in one corner, fold over opposite corner, press edges together, let rise and bake. Brush with confectioners' frosting and sprinkle with chopped nuts.

French Coffee Circles with Jam—Roll French coffee dough $\frac{1}{2}$ inch thick, cut with round cutter, press down the center and fill with jam. Brush edge with beaten egg, sprinkle with nuts, and bake.

Buns—Shape French coffee dough into round biscuits, put in greased pan, let rise until light, brush with beaten egg and bake.

Long French Buns—Roll French coffee dough $\frac{1}{2}$ inch thick, brush with butter, sprinkle with sugar and cinnamon, roll up like a jelly roll, flatten and cut into 2 by 4 inch pieces. Lay close together in greased pan, bake, and brush with confectioners' frosting.

French Coffee Braid—Lay together the centers of three strips of French coffee dough, and braid toward either end. Cover, let rise, brush with beaten egg, sprinkle with finely chopped, blanched almonds and bake in moderate oven or at 375 degrees F.

Tea Ring—Make like French Coffee Braid, (above), forming braid into ring. Bake and brush with confectioners' frosting.

Swedish Tea Ring—Roll French coffee dough as thin as possible, spread with butter, and sprinkle with sugar, chopped, blanched almonds, and cinnamon. Roll like a jelly roll, and join ends to form a ring. Place on greased tin sheet, and with scissors, at 1-inch intervals, snip almost to the bottom. Lay points out on tin sheet, let rise and bake. Brush with confectioners' frosting and sprinkle with chopped nuts.

CROUTONS

Cut stale bread into slices about $\frac{1}{3}$ inch thick and remove all crusts. Spread with butter cut into $\frac{1}{3}$ inch cubes and brown in the oven. Or omit the butter and brown the cubes in deep fat. Two or three croutons may be dropped into the soup before serving or they may be passed in a separate dish. Instead of cutting in cubes the bread may be cut in narrow strips. If crackers are used, they should be toasted.

McCall's Magazine

SWEET FRENCH SANDWICHES

Roll puff paste $\frac{1}{8}$ inch in thickness and cut in strips three inches long and one inch wide. Bake, split, and spread one half with whipped cream sweetened and flavored, and one half with any good jelly. Put together in pairs.

FRENCH RUSKS

2 cups scalded milk	Flour
$\frac{1}{4}$ cup butter	Yolks 2 eggs
$\frac{1}{4}$ cup sugar	Whites 2 eggs
1 teaspoon salt	$\frac{3}{4}$ teaspoon vanilla
1 cake yeast dissolved in luke warm water	

Add butter, sugar, and salt to scalded milk; when lukewarm add dissolved yeast cake and 3 cups flour. Cover and let rise; add egg and egg yolks well beaten, and enough flour to knead. Let rise again, and shape as Parker House rolls. Before baking, make three parallel creases on top of each roll. When nearly done, brush over with whites of eggs beaten slightly, diluted with 1 tablespoon cold water and vanilla.

FRENCH ROLLS

$1\frac{1}{2}$ cups tepid water	1 teaspoon salt
$1\frac{1}{2}$ compressed yeast cakes	About 6 cups bread flour

Dissolve the yeast in $\frac{1}{2}$ cup of the water, and add flour to make a stiff dough. Knead thoroly, shape into a ball and make two cuts on the top. Set in a small saucepan of tepid water, cut side up, and when the ball swells, and floats remove the skimmer to a mixing bowl containing the remaining water and the salt. Stir in flour to make a stiff dough, stiff enough to knead—about 2 cups—and let stand till double in bulk. Shape into pointed rolls and bake, when light, in a moderate oven. Glaze with a paste made of 1 teaspoon of cornstarch dissolved in cold water and boiled up once. This should be applied just before the rolls are done.

FRENCH BREAD

1 cake of compressed yeast	2 cups boiled water, cooled
$\frac{1}{4}$ cup boiled water, cooled	1 teaspoon of salt
$\frac{3}{4}$ cup of flour	5 to 6 cups of flour

Soften yeast in $\frac{1}{4}$ cup of water, stir in $\frac{3}{4}$ cup of flour, knead the little ball of dough until smooth and elastic. Make two cuts across top of dough, at right angles to each other, $\frac{1}{4}$ inch deep. Set ball in a bowl containing the rest of water. When ball floats—a light puffy mass—add other ingredients and mix to a dough. Knead until smooth and elastic. Cover and set aside at about 70 degrees F. until doubled

in bulk. Dough may be baked in any kind of pan; but, to secure the crusty French loaf, a Russian iron pan is desirable. For one of these pans divide the dough into two equal pieces. Roll, and stretch them under the hands, on the board, until as long as pan. Have round stick (like curtain roller) lightly floured. Press this down through center, (lengthwise of the loaf, and roll it back and forth to make a furrow. Cover and let stand to become light. Cut 3 or 4 slantwise cuts in top of bread, 5 or 6 inches apart. Bake about 40 minutes. When nearly baked, brush over with beaten white of egg, and return to the oven. Repeat glazing if desired.

SWEET FRENCH ROLLS

1 cup milk	1 teaspoon salt
1 yeast cake dissolved in $\frac{1}{4}$ cup lukewarm water	1 egg
Flour	Yolk of one egg
$\frac{1}{4}$ cup sugar	$\frac{1}{8}$ teaspoon mace
	$\frac{1}{4}$ cup melted butter

Scald milk; when lukewarm, add dissolved yeast cake and $1\frac{1}{2}$ cups flour; beat well, cover and let rise until light. Add sugar, salt, eggs, well beaten, mace and butter, and enough more flour to knead; knead. Let rise again, shape and bake same as salad rolls, or roll in a long strip to $\frac{1}{4}$ inch thick, spread with butter, roll up like jelly roll, and cut in 1 inch pieces. Place pieces in pan close together, flat side down. A few gratings from the rind of a lemon or $\frac{1}{2}$ teaspoon lemon extract may be substituted in place of mace.

FRENCH PANCAKES

1 cup flour	1 cup milk
$\frac{1}{2}$ cup powdered sugar	2 eggs
$\frac{1}{4}$ teaspoon salt	1 egg yolk
Grated rind $\frac{1}{2}$ lemon	

Sift flour, sugar and salt, add milk gradually, stirring with a whisk until it is perfectly smooth. Add eggs well beaten and grated rind of lemon and beat again. Drop by spoonfuls on hot buttered griddle, making the cakes the size of a small plate and very thin. When brown on one side turn and brown the other side.

GAUFRETTES

2 egg whites	$\frac{1}{8}$ teaspoon salt
$\frac{3}{4}$ cup powdered sugar	$\frac{1}{2}$ cup flour
$\frac{1}{4}$ teaspoon vanilla	4 tablespoons butter

Beat egg whites until very stiff. Cut and fold in sugar a little at a time and add the vanilla and salt. Gradually sift flour onto the egg whites and fold it in. Melt butter but do not let it get hot, and carefully fold into first mixture. Grease a tin sheet, sprinkle with flour and shake it off. Put rounding tablespoons of the mixture on the tin sheet and spread as thin as possible with the finger or with a spatula making an oval shape 6 inches in length. Place in a slow oven or at 300 degrees F. and bake 5 minutes or until brown. Leave the pan in the open oven, remove one cake at a time from the pan, place on a board or table and roll lengthwise around the handle of a wooden spoon or a small stick at least 6 inches long and a little larger

than a lead pencil. Keep in a covered tin that they may remain crisp. In the absence of a gaufrette iron this recipe given us by one of the chefs at the Cordon Bleu in Paris may well take the place of the gaufrettes that are usually served.

This gaufrette mixture may be shaped in 9-inch circles, marked, cut in quarters as soon as baked, and rolled into cornucopias. Filled with whipped cream, sweetened and flavored, these make an attractive dessert.

CUSTARD ROYALE

2 egg yolks	$\frac{1}{4}$ teaspoonful salt
1 egg	Pepper
$\frac{1}{2}$ cupful beef stock	Cayenne

Beat the yolks of the eggs slightly and then beat into them the whole egg. Add the beef stock, salt, pepper and a few grains of cayenne. Pour the mixture into a shallow pan or dish so the custard will be about 1 inch deep. Set this pan in another pan holding water and place in a moderate oven, about 325 degrees F. Bake until the custard is set. It should not bubble or brown. Keep the water in the outside pan below the boiling point. When cold, turn out on board and cut in fancy shapes. Place in clear soup before serving. When used in consommé they give the name Consommé Royale to the soup.

McCall's Magazine

POTAGE JACQUELINE

Have prepared $1\frac{1}{2}$ quarts of good chicken broth boiling hot; blend 1 cup of milk, the yolks of 3 eggs and 1 ounce of flour, over the fire. Add this to the chicken broth with salt, pepper, and chopped parsley. Strain it and add 1 tablespoon of cooked green peas, asparagus points, carrots, cut up very fine and 1 tablespoon of cooked rice.

PARISIAN SOUP

Put into an iron pot a handful of fresh sorrel, 6 leeks sliced fine, and a piece of butter. Stir until the moisture is evaporated, then add 4 large raw potatoes cut into little thin squares. Season to taste and add 2 quarts of water and piece of sweet butter the size of an egg. Let the mixture boil quickly for 20 minutes. Before serving add 4 ounces of cream. Serve separately thin slices of French bread toast and grated Parmesan cheese.

POULET AU CITRON

Boil a chicken with 3 small onions and add salt to the water. Carve the chicken after it is cooked, to serve as an entree, or it can remain whole if the carving is done at the table. In either case cover with this sauce:

Break 3 eggs into a bowl and beat well; add a pinch of pepper and a little salt. Squeeze the juice of 5 lemons into another bowl, strain, and mix it slowly with the eggs stirring constantly. Then add, gradually, a little of the stock from the saucepan in which the chicken was boiled, about $\frac{3}{4}$ of a pint. Then pour it into a jug placed in a saucepan full of boiling water, to thicken as for custard. When the sauce is of the consistency of double cream it is ready, and may be poured over the chicken.

BOEUF A LA BOURGEOIS

Put a piece of butter into a stew-pan and when it melts, add a piece of beef without bone, weighing 4 pounds. Turn on both sides until brown. Season with salt and pepper, cover the pan and let simmer 4 hours, according to the amount of meat. Fifteen minutes before serving, stone $\frac{1}{2}$ pound of olives, and put them in the stew-pan with the meat.

Cut 4 large tomatoes in half, horizontally; season with salt, pepper, sprinkle over chopped parsley and onion, and add a small piece of butter. Put them in a baking dish in the oven for 20 minutes.

Cut the meat into thin slices, and place one overlapping the other along the center of the dish; pour the gravy over the meat, and garnish the sides with the olives and tomatoes alternately. The meat is equally good the next day.

ASPARAGUS LOAF

Cook 3 tablespoons each of flour and butter, add 1 cup milk, and then, gradually, $\frac{1}{2}$ teaspoon salt and $\frac{1}{8}$ teaspoon pepper. When it begins to boil add $\frac{1}{2}$ cup chopped cooked chicken or sweetbreads, 1 cup asparagus tips, and 4 eggs, well beaten. Turn into well buttered baking dish, which has been lined with asparagus tips, set in a dish of hot water in the oven, and bake slowly until the center is firm. Let it stand a few minutes and invert on a shallow dish. Serve with melted butter sauce.

NAPOLEONS

Beat 2 ounces of sugar, 6 ounces of butter and 2 ounces of sweet chopped almonds; add $\frac{1}{2}$ pound sifted flour and stir well. Add the yolk of an egg, roll out very thin and bake in a tin. When cold cut into strips. Spread with jam, or with jam and whipped cream, sweetened and flavored.

FRENCH SALAD DRESSING

1 cup of cream	1 teaspoonful sugar
3 tablespoons of vinegar	Salt and pepper to taste
	2 tablespoons of prepared mustard

Put all in pan and cook a few minutes till thick. Very simple and can be used on lettuce, cooked sliced potatoes and cooked navy or string beans.

Mrs. Pete Mannie
Hamar Homemakers' Club, Hamar, N. D.

FRENCH SALAD DRESSING

4 tablespoons olive oil	1 tablespoon vinegar
$\frac{1}{4}$ teaspoon each of salt, pepper and paprika	$\frac{1}{2}$ tablespoon lemon juice

Add salt, pepper and paprika to olive oil. Then add, gradually, the vinegar and lemon juice, stirring all the time. If placed on ice, will thicken in a few minutes.

Mrs. A. D. Taylor
Highland Homemakers' Club, Mandan, N. D.

FRENCH FRUIT SALAD

- | | |
|-----------------------|-------------------------|
| • 2 oranges | 12 English walnut meats |
| 3 bananas | 1 head lettuce |
| ½ pound Malaga grapes | French dressing |

Peel oranges and remove pulp separately from each section. Peel bananas and cut in ¼ inch slices. Remove skins and seeds from grapes. Break walnut meats in pieces. Mix prepared ingredients and arrange on lettuce leaves. Serve with French dressing.

FRENCH RAGOUT

Boil until tender 6 pigs feet and a few pieces (small) of beef, add salt, pepper and a few leeks. Brown ½ cup of flour, mix with cold water and add to the boiling meat. Let boil for a few minutes. Very nice for breakfast.

Mrs. R. A. Cowan
Douglas Homemakers' Club, Ward Co., N. D.

FRENCH BEETS

Boil young beets until tender then peel and slice. To 5 medium sized beets use 3 tablespoons of rich milk or cream. Heat them again and immediately before serving add 1 tablespoon vinegar and 1 tablespoon brown sugar.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

FRENCH PEAS

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|----------------------|----------------------|
| 1 can peas | 4 slices bacon diced |
| 1 medium sized onion | |

Brown bacon and onion in skillet, add peas and 1 cup sweet cream, 2 tablespoons butter, salt and pepper to taste. Let boil until thick.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

FRENCH FRIED POTATOES

Wash and pare small potatoes and cut in eights lengthwise. Soak in cold water for 1 hour. Dry between towels and fry in deep fat. Drain on brown paper. If fat is too hot, potatoes will brown before they are cooked thru.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

SOUR CREAM SLAW

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| 1 head of white cabbage (about
3 pounds) | Salt and pepper to taste |
| 3 tablespoons vinegar | ¾ cupful thick sour cream |
| 2 eggs | 2 teaspoons sugar |
| | 1 sweet green pepper—can be
omitted |

Select a firm white head of cabbage, chop fine, also green pepper. Put cream, eggs, vinegar, salt and pepper in a dish, and beat well. Then add chopped cabbage. Mix well and serve cold.

If you like fried cabbage, put a little butter in spider—let it get piping hot—fry till tender.

Mrs. Pete Mannie
Hamar Homemakers' Club, Hamar, N. D.

FRENCH SANDWICHES

Several hard boiled egg yolks Mayonnaise dressing
 Equal amount of salmon paste Lettuce leaves

Press yolks thru a sieve. Mix with the salmon. Soften to spreading consistency with mayonnaise. Spread on thin slices of bread. Put a lettuce leaf between as in other sandwiches.

Mrs. A. D. Taylor
 Highland Homemakers' Club, Mandan, N. D.

FRENCH WAFERS

Boil $\frac{2}{3}$ cup sugar until it threads. Have white of 1 egg beaten quite stiff. Add syrup and beat until smooth. Add chopped nuts, spread on Saratoga wafers, set in oven to brown slightly.

Mrs. August Diers
 Bluebird Homemakers' Club, Stark Co., N. D.

FRENCH COOKIES

1 cup shortening	$\frac{1}{2}$ teaspoon salt
1 cup sugar	$\frac{1}{2}$ cup chopped pecans
1 tablespoon molasses	$2\frac{3}{4}$ cups flour
1 well beaten egg	$\frac{1}{2}$ teaspoon soda

Cream shortening with sugar. Then work in other ingredients to make a good dough. Make into a roll, wrap in wax paper and leave in a cool place over night. In the morning, cut off slices and bake about 20 minutes in a 350 degree oven.

Mrs. Frank Schneider
 Ray Homemakers' Club, Ray, N. D.

FRENCH CRACKERS

6 eggs	6 tablespoons butter
12 tablespoons sweet milk	$\frac{1}{2}$ teaspoon soda

Rub butter into flour, then add milk and eggs. Mold with flour enough for stiff batter, work and pound $\frac{1}{2}$ hour. Bake in quick oven.

Pearl Ion
 St. Andrews Homemakers' Club

DELICIEUSES

Beat 4 ounces of butter with 3 ounces of sugar, add the yolks of 4 eggs, the grated rind of a lemon, a teaspoon of orange-flower water, 4 ounces of sifted flour and the stiffly beaten whites of 4 eggs. Bake in small, well greased pans. When baked and cool, split and fill each with whipped cream, sweetened and flavored. Dip each cake in icing, flavored with lemon, pistachio, coffee or vanilla. Serve as dessert.

FAMOUS NORMANDY SPICE CAKES

Warm a pint of molasses, add $\frac{1}{2}$ pound of sweet butter, $\frac{1}{2}$ ounce each of ginger and allspice, a teaspoon of mixed anise and coriander seed, and the grated rind of a lemon. Add enough flour to make a dough, and set it to rise in a cool place; add 2 ounces each of chopped candied cherries, citron, and currants. Roll out an inch thick, cut into squares or rounds, and bake in a hot oven. These cakes may be iced if desired.

NORMANDY SHORT CAKES

Mix $\frac{1}{2}$ pound of sugar and $\frac{1}{2}$ pound of butter to a cream. Add $\frac{1}{2}$ pound of flour slowly, roll out thin and cut in squares. Bake on oiled paper in a hot oven. Eat with cream cheese and fruit jam.

PEPPERNUTS (Alsace)

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| 1 cup sugar | 1 teaspoon aniseed |
| 1 cup flour | Grated rind $\frac{1}{2}$ lemon |
| 2 eggs | $\frac{1}{2}$ cup chopped walnuts |
| 1 teaspoon baking powder | $\frac{1}{2}$ tablespoon each cinnamon,
cloves, mace and grated nutmeg |

Sift together flour, sugar, baking powder and spices. Add nuts, lemon rind and the well-beaten eggs, beaten without separating yolks and whites. Rub the hands with butter and make into small balls the size of a walnut. Put 1 inch apart on pans lined with waxed or buttered paper, and bake light brown in quick oven.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

FRENCH ICE CREAM

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|--------------------------------|--------------------|
| 1 quart milk | 1 cup sugar |
| 6 egg yolks | 1 pint cream |
| $\frac{1}{4}$ teaspoon of salt | 1 teaspoon vanilla |

Scald milk. Add the sugar to slightly beaten egg yolks and pour the heated milk on gradually, stirring constantly. Return to the double boiler and heat until the custard will coat a metal spoon (time required about 8 minutes). Cool and add the flavor and cream. Freeze.

Mrs. J. E. Schlosser
Lyon Homemakers' Club, Kensal, N. D.

GERMAN RECIPES

ALSO SOME RUSSIAN, BOHEMIAN, AUSTRIAN, HUNGARIAN,

DUTCH AND BELGIAN RECIPES

Coffee cake; sauer kraut; wieners and frankfurts; pretzels, noodles, ruble soup, and brioche are typical examples of German cookery.

POTATO SOUP

Take 3 or 4 quarts potatoes, cut in cubes and boil until tender. Fry either 4 or 5 slices of salt pork or bacon. Cut in squares to which a couple of onions sliced thin have been added. Fry until brown then add 1 tablespoon flour. Add to boiled potatoes and serve.

Mrs. Louis Burleson
Lyon Homemakers' Club, Kensal, N. D.

BUTTERMILK SOUP

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| 3 quarts fresh buttermilk | 1 teaspoon salt |
| $1\frac{1}{2}$ cup rice or pearl barley | $\frac{1}{2}$ cup sugar |
| 1 cup raisins (seedless) | (Orange peel can be put in for
flavoring) |

Boil all together until rice is thoroly cooked.

Mrs. Dave Baasch
Walden Homemakers' Club, Page, N. D.

CHICKEN NOODLE SOUP

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| 3 eggs (not beaten) | Pinch salt |
| Chicken broth | |

Stir in all the flour it will take. Knead until it loses its stickiness. Take $\frac{1}{2}$ of the dough and roll as thin as you can hang up to

dry. Do the same with the other half. When dry slice as thin as a wafer. When ready to use bring the broth (chicken or beef) to the boiling point, put in the noodles and cook 5 minutes. Let it stand on the back part of the range, 15 minutes. Then serve.

Mrs. E. E. Alexander
Wild Rose Homemakers' Club, Galchutt, N. D.

NOODLES

Beat 3 eggs, add 3 tablespoons milk and 1 teaspoon salt. Stir in as much flour as possible with spoon, then turn on board and knead in as much flour as possible. Roll very thin. Dry 2 hours. Roll up and cut in thin slices $\frac{1}{4}$ inch wide. Boil in soup 20 minutes.

Mrs. Geo. E. Bakken
St. Andrews Homemakers' Club, Walsh Co., N. D.

BORSCHT (Russian Soup)

Make a clear, light colored, highly seasoned stock with 2 ducks and 1 chicken. Cut up red beets and boil them in the soup stock; 4 large beets to 8 cups of stock. When the beets are tender, add enough lemon juice to give it a slightly acid flavor, then clear by stirring in the whipped white of an egg and bringing it to the boiling point. Strain the soup carefully. Serve in cups with a spoonful of sour cream.

NOODLES

Noodles may be cooked in soups (especially fine for chicken soup) or fried in butter after boiling and blanching, the same as macaroni, and served as a side dish taking the place of either vegetables or meat. Five eggs will serve five persons as a side dish while 2 eggs will make enough noodles for soup for five persons.

Mrs. Wm. Weyers
Walden Homemakers' Club, Page, N. D.

POLISH EGG NOODLES

2 eggs beaten $\frac{1}{4}$ teaspoon salt

Flour enough to make a very stiff dough. Roll very thin and cut into thin strips and allow to dry a few minutes before dropping them in the soup. Boil 3 minutes.

Mrs. Wm. Elsberud
Fillmore Mothers' Club, Crosby, N. D.

FOOL PROOF DUMPLINGS

(Used 100 years and found to be excellent.)

1 egg beaten light	$\frac{3}{4}$ cup flour
$\frac{1}{4}$ teaspoon salt	$1\frac{1}{4}$ teaspoon baking powder
1 tablespoon of nice, juicy, sour milk	

This makes six nice, large dumplings, light as down. If any are left, cut in slices, fry in butter, and serve with apple syrup or any kind of jelly you like.

Mrs. R. D. Smith
Oriska, N. D.

BOHEMIAN DUMPLINGS

Take 4 cups of cold potatoes, mashed, riced or grated. Add 2 eggs and salt. Mix well. Then add flour, 2 teaspoons baking powder. Then work in lard the same as you would for pie crust. Rub between your hands until you have about all the potatoes it will take up and yet stick together when made into balls. Then put in boiling water. Do not crowd as they swell quite a little. These served with duck, goose, or roast pork and sauer kraut are very good.

Mrs. F. E. Van

R. F. D. Homemakers' Club, Fullerton, N. D.

LIVER DUMPLINGS (German)

Take a piece of liver the size of a cup, put thru food chopper, remove strings and gristle. Take 3 medium sized onions and fry brown. Place ground liver, fried onions, 3 eggs, salt and pepper, $\frac{1}{2}$ cup bread crumbs, all in a bowl and stir, then add enough flour to make stiff enough so balls can be formed with the hands. Have a kettle of meat broth boiling and form balls half as large as an egg. Boil until well done.

Mrs. Geo. E. Bakken

St. Andrews Homemakers' Club, Walsh County, N. D.

DUMPLINGS

Two eggs, a little milk and flour, sugar, cinnamon to flavor, then pour in soup to thicken soup.

Mrs. Fred A. Wagner

View Homemakers' Club, Ray, N. D.

GERMAN POTATO DUMPLINGS

Run 6 medium sized potatoes that have been boiled with the jackets thru a food chopper. Add 2 eggs beaten smooth, 2 table-spoons shortening and flour enough to make the batter stick together, about 2 tablespoons. Beat hard. Then add $\frac{1}{2}$ cup bread cubes fried brown. Flour the hands and make into balls the size of walnuts. Drop in boiling broth and serve with drawn butter or tomato sauce.

Mrs. K. M. Alvstad

Zahl, N. D.

Mrs. Mabel Welch

Hurricane Homemakers' Club, York, N. D.

Mrs. Matt Tescher

Camel's Hump Homemakers' Club, Sentinel Butte, N. D.

POTATO DUMPLINGS (from left-over potatoes.)

Grate about 1 gallon of cooked cold potatoes, add 1 teaspoon salt and flour enough to make a nice soft dough. Roll out on a floured board about an inch thick, and cut into pieces about an inch thick. Cook in boiling salted water. Let boil about 7 or 8 minutes. After they are boiled put a little cold water in, then drain and put into a dish. Take a little butter and brown a little bread in it and put over the dumplings. This will serve about 8 or 9 persons.

Mrs. P. Helm

St. Andrews Homemakers' Club, Walsh Co., N. D.

POLISH POTATO DUMPLINGS (Polski kloski)

One quart of raw grated potatoes. These have to be squeezed thru a cloth so they are almost dry.

One quart of cooked potatoes mashed and cooled.

Mix the two kinds of potatoes.

Add 1 cup of flour and 2 level teaspoons salt. Then dip your fingers in flour and roll the mixture into balls the size of a turkey egg or a little larger.

Have a 6 quart or an 8 quart kettle $\frac{1}{2}$ full of boiling water. Drop the dumplings in the boiling water. Cover and boil for 20 minutes.

Serve at once. These are very good served with just sweet cream or with butter. They make a rather solid meal but are very good with a green vegetable as a side dish.

When boiling the above dumplings, take a spoon and lift those at the bottom of the kettle carefully so as to prevent scorching. They may also be warmed up the same as potatoes if left to cool.

Mrs. Wm. Elsberud

Fillmore Mothers' Club, Crosby, N. D.

GERMAN POTATO DUMPLINGS

Take plain mashed potatoes, add a little cream and half a cup of bread crumbs to a pint of potatoes and flour enough to make it stiff enough to handle. Pat out balls half the size of an egg and drop in boiling water. (By adding a little cinnamon the flavor is improved). Boil 20 minutes.

A gravy made from the broth pig knuckles have been boiled in, seasoned with onions, whole allspice, bay leaves, and thickened, spread over them is very good.

Mrs. Frank Belyea

Home Benefit Society, Lakota, N. D.

GERMAN DUMPLINGS No. 1

2 cups flour
1 cup raisins

1 teaspoon salt
1 teaspoon sugar

Mix dry, then put enough boiling water in to make a stiff dough.

Mrs. Meta Jungnitsch

Walden Homemakers' Club, Page, N. D.

GERMAN DUMPLINGS No. 2

Bring to a boil 3 cups of milk, stir in 4 tablespoons flour, little salt. Boil for 2 minutes. When cold break in 2 eggs and flour enough to make a stiff dough.

Mrs. Meta Jungnitsch

Walden Homemakers' Club, Page, N. D.

LIVER SAUSAGE

Cut one hog's head in four parts. Soak over night in clean cold water. Wash and cut off most of fat, and then put on to boil, cook until meat falls from bones. Take the liver and cook 15 minutes, also cook tongue and heart with head. When all is removed from bones grind all up together and put 2 or 3 onions in, salt and pepper to

taste. Stuff in casings and cook about 10 or 15 minutes. Take out and hang up to cool. This is very good and a good way to use up head. This may be eaten cold or warmed over.

Mrs. Philip B. Johnson
Douglas, N. D.

LIVER SAUSAGE

Take 1 liver from a medium sized hog. Cut meat from head both fat and lean, cook, let cool. Then run thru food chopper also liver and 2 onions. Put into a large mixing bowl, add 2 teaspoons cinnamon, 1 teaspoon pepper, 2 teaspoons salt, 1 cup flour. Mix well, put into casings and cook in water for 1 hour. Cook slowly. You can either prepare your own casings or buy large ones for this purpose.

Mrs. O. M. Mickelson
York, N. D.

ITRNIC OR BOHEMIAN LIVER SAUSAGE

Take a medium hog head and clean, cook till meat falls off bone. Put thru a food chopper with 2 loaves of bread, that have been soaked over night in cold water, and 1/2 of a hogs liver. Liver must be raw. Add 1/2 cup salt, 1 tablespoon black pepper, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon sage, 2 heads garlic that have been rubbed to a paste with salt. If mixture appears dry, add broth from hog's head. Next have your casings all cleaned and ready. You can buy them already cleaned or if you can't, use the small intestine of hog, first cleaning good and then inverting them with water, wash with snow or salt till perfectly clean. Stuff with mixture and tie every 8 inches with two strings and cut between making a round sausage. Then drop in broth and cook till they float. Take out and drain. Put away till needed. When you want them to use, place in oven 30 minutes or till brown. It will not hurt sausage to freeze until needed.

Mrs. Pauline Griffin
Riverside Homemakers' Club, Hofflund, N. D.

LIVER SAUSAGE

2 livers	1 ounce allspice
6 medium sized onions	1 ounce cloves
2 ounces sage	1 ounce nutmeg
2 ounces pepper	13 ounces salt

Mrs. H. F. Schroeder
Holmes, N. D.

PORK SAUSAGE

2 parts pork	1 ounce nutmeg
1 part beef	3 ounces ground pickling spice
3 ounces sage	2 ounces pepper
3 ounces allspice	15 ounces salt

Mrs. H. F. Schroeder
Holmes, N. D.

BOHEMIAN STUFFING

One-fourth pound of blanched and shredded almonds are added to about a quart of stale bread crumbs, together with 3 well-beaten eggs and 2 tablespoons of melted butter. Salt and pepper to taste,

besides the grated rind of a lemon and a teaspoon of sugar. More bread crumbs with water may be added to give the right consistency.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

NEW HUNGARIAN GOULASH

Peel 2 medium sized onions and slice into lard. Let fry a few minutes then add 1½ pounds hamburger steak, ½ cup cooked rice and 2 tomatoes or their equivalent in canned tomatoes, cooked with ½ cup macaroni. Season with salt and pepper and cook slowly one hour.

Mrs. A. Brockmeyer
Beach, N. D.

HUNGARIAN GOULASH

1 pound of beef	1 pound of pork
1 tablespoon lard	1 tablespoon Worcestershire sauce
1 teaspoon salt	1 dozen potato balls
1 dozen turnip or carrot balls	

Cut the meat in cubes, place the lard in frying pan. When hot cut in a large onion, and fry until brown. Add meat and as soon as it browns turn in 1 cup water. Keep covered and allow to cook for 1 hour, then add the potato and vegetable balls, thicken the gravy, and allow to cook 20 minutes more.

Mr. R. A. Cowan
Douglas Homemakers' Club, Douglas, N. D.

VEAL OR MUTTON ROAST

If large cucumbers sliced lengthwise are laid over roast while roasting it improves flavor.

Mrs. August Diers
Bluebird Homemakers' Club, Stark Co., N. D.

DUTCH DISH

Peel raw potatoes, cut into small pieces (cube shaped). Cut round steak into small pieces. Put about 1½ inches of potatoes in an earthen dish. Season with salt and pepper and sprinkle with flour, a layer of the meat. Season, sprinkle with flour, a few slices of onion and so on until dish is filled within a few inches from top, then add cold water, pieces of suet or butter, and cover. Bake about 2 hours. Add water as needed. A dash of cayenne pepper may be used.

Mrs. J. C. Fitzloff
Bluebird Homemakers' Club, Stark Co., N. D.

RUSSIAN PATTIES

1 pint oysters	½ tablespoon vinegar
3 tablespoons butter	¾ tablespoon lemon juice
4½ tablespoons flour	2 egg yolks
½ cup chicken stock	1 tablespoon grated horseradish
½ cup cream	2 tablespoons capers
Salt and pepper	

Parboil oysters, drain and reserve liquid, there should be ½ cup. Make sauce of butter, flour, stock, oyster liquid and cream, add yolks of eggs, seasonings, and salt and pepper to taste. Add oysters, and as soon as oysters are heated, fill patty shells.

MEAT BALLS

1 cup rice
 ½ pound ground pork sausage
 1 small onion

Salt and pepper to taste
 1 head cabbage leaves
 ¼ cup cream

Boil rice 15 minute. Let cool. Add meat, onion, salt and pepper. Take leaves from cabbage. Put in pan and scald. Then take 1 table-
 spoon of the rice mixture and wrap in each cabbage leaf and
 put in a greased kettle or skillet. Add about 1 cup of slightly salted
 water and steam until cabbage is tender. Pour ¼ cup cream over it
 and let steam 5 minutes longer. Serve hot.

Mrs. Adam Zimbelman
 R. F. D. Homemakers' Club, Fullerton, N. D.

HAMBURGER LOAF

Two and one-half pounds hamburger. Beat 2 or 3½ pounds pork
 sausage. Eggs. Add 2 cups rolled cracker crumbs, onion to suit
 taste and season with sage, pepper and salt. Form into loaf and bake.
 If desired, ½ can of tomatoes seasoned, may be poured over mould
 before putting in oven. Also good sliced cold.

Mrs. H. Stau
 Hurricane Homemakers' Club, York, N. D.

HLUPSY

1 head of cabbage
 1 cup boiled rice

1 onion cut fine
 1 pound ground pork

Salt and pepper to taste

Steam the cabbage until the leaves can be folded or rolled. Mix
 the pork, onion, rice and salt and pepper together. Take a leaf of
 the steamed cabbage and into it drop a tablespoon of the mixture.
 Fold the leaf up and put a toothpick thru to hold it together. Put
 into a kettle and cover with water and add 2 tablespoonfuls of vinegar.
 Boil 3 hours.

Mrs. John Hanen
 Tuttle, N. D.

BELGIAN STEW

Fry 6 slices of salt pork ul. 1 brown. Add 3 carrots and 1
 onion cut into cubes. Put enough water on to keep from burning.
 Place potatoes enough for family. Cover and let simmer for
 1 hour.

Mrs. K. M. Alvstad
 Zahl, N. D.

FRIED RABBIT

Cut a cottontail in pieces to fry. Roll in flour, add salt and
 pepper and fry in butter until brown. Add about 2 cups of water
 and a scant half cup vinegar and allow to simmer from 1 to 1½
 hours. Remove meat and thicken the gravy with flour.

Some people prefer to parboil rabbits 10 minutes before frying.

Mrs. Walter J. Smith
 Mandan, N. D.

HAUSENPFEFFER (Stewed rabbits)

1 part vinegar	Pepper
3 parts water	Cloves (whole)
Soupgreen	Allspice
Salt	2 bay leaves

Boil this mixture and put rabbit in (cut up) and let stand for 2 or 3 days. Then boil for about an hour and take out the meat. Then make a gravy of lard, flour and the above liquid (strained). Add the meat for a few minutes and serve.

Mrs. Frank Schneider
Ray Homemakers' Club, Ray, N. D.

GERMAN MEAT

Take lean part of fresh meat and put on to cook as for table use. Boil in equal parts of water and vinegar and just before taking off the stove, put in a small handful of whole spices. Seal in jars.

Pittsburg Homemakers' Club, Drayton, N. D.

SOUR MEAT

Cover roasted beef with vinegar. Add onions, 2 or 3 cloves, whole black pepper, a few bay leaves and a little salt. Leave in vinegar a day and night. Brown the meat on both sides in a little butter and then add water and let boil slowly until tender. Thicken the gravy and serve.

OMELET SALAD

To a cup of soft bread crumbs add the yolks of 5 well-beaten eggs. Season with a dash of paprika as well as the common pepper and salt. Add a cup of buttermilk into which a teaspoon of soda has been stirred. Last, fold in the whites of the eggs, stiffly beaten. Cook and fold in a well-buttered hot omelet pan. The Bohemian salad is very popular for luncheons. To a cup of left-over boiled ham or other meat, add 6 diced potatoes and 2 rather tart apples. To this mixture add a couple of cut-up smoked herrings or a can of sardines, or both, according to taste. A tablespoon of capers and onion juice or a minced small onion are added for seasoning. Mix in lightly half a cup of French dressing. Garnish dish with lettuce.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

GERMAN POTATO GLAZE

Boil potatoes and mash—add flour enough to thicken—2 teaspoons to quart. Beat well. Brown butter—form potatoes into cakes and glaze in butter.

POTATO KNOEDEL

(Originally this recipe came from Bavaria, Germany)

Pare and grate a large kettle full of large potatoes. Strain thru a cloth (sugar sack, preferred) a small portion at a time, and squeeze out all water. It is important to have potatoes squeezed dry, otherwise the balls will boil into pieces. Add a heaping tablespoon of salt and the starch that has settled to the bottom

of the water taken from the potatoes. Mix well and make into balls the size of a baseball. In the center of each ball put 6 or 7 small cubes of bread which have been previously browned in butter. Drop into boiling water, and cover the kettle and cook about one-half hour. Serve with roast pork and brown gravy and sour kraut.

Mrs. Geo. Hoffman
 Busy Bee Club, Stutsman Co., N. D.

GERMAN POTATO KLOESSE

1 pint of mashed potatoes 2 eggs
 1 pint of flour 1 even tablespoon of salt

Blend all together. Form into balls the size of a plum with small dices of fried buttered bread in the center. Cook in boiling water about 12 minutes. Serve at once.

Mrs. W. J. Wopschall
 Pittsburg Homemakers' Club, Drayton, N. D.

POTATO SALAD WITHOUT DRESSING

Slice about 1 quart or the desired amount of cold boiled potatoes in a bowl, add sliced onion, boiled eggs, salt and pepper to suit taste. Bring to a boil $\frac{1}{4}$ cup vinegar in $\frac{1}{4}$ cup water, stir in 1 well beaten egg with crosswise stroke of fork. Remove from fire as soon as curdled. Pour $\frac{1}{2}$ cup cream and 2 teaspoonsful of sugar and vinegar mixture on potatoes. Mix well. Garnish with hard boiled eggs in daisy pattern.

Mrs. W. B. Wayak
 Walden Homemakers' Club, Page, N. D.

GERMAN POTATO SALAD

Boil potato with peel, not too much. Let stand until cold, peel, and slice fine. Fry bacon crisp and use some of the grease. Add 1 tablespoon flour, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water or less. When boiled take off stove, let cool and pour over potatoes. Use the bacon cut into little pieces, celery and sliced cucumbers may be used.

Mrs. J. C. Fitzloff
 Bluebird Homemakers' Club,

GERMAN POTATO SALAD

Wash and boil 4 large potatoes. While hot, peel and slice thin with 1 small raw onion. Sprinkle with salt and pepper. Put a tablespoon of butter in a spider. Let it brown, pour in $\frac{2}{3}$ of a cup of vinegar. When it boils up, pour it over the salad. Add 2 sliced hard boiled eggs.

Mrs. Otto Kloth
 Garner Homemakers' Club, Sentinel Butte, N. D.

HOT SLAW

One small head cabbage, shred very fine. Put in saucepan with 2 tablespoons water, stir frequently, cook till tender, drain. Make following dressing:

2 eggs well beaten	1 tablespoon butter
$\frac{1}{3}$ cup vinegar	2 tablespoons sugar
$\frac{2}{3}$ cup milk	Salt and pepper to taste

Combine ingredients, beating well. Turn over the cabbage and cook until dressing thickens.

Mrs. E. Brotherton
 Elm Homemakers' Club, Forbes, N. D.

GERMAN HOT POTATO SALAD

Put in a spider, 2 tablespoons of butter or meat fryings with 1 large onion, sliced thin and $\frac{3}{4}$ cup of vinegar, $\frac{1}{4}$ cup of water. Salt and pepper to taste. Let it boil for a few minutes. Then slice enough cold potatoes to fill the spider. Let them cook till done. Then add 1 cup of thick cream. Serve while hot.

Mrs. Otto Kloth
Garner Homemakers' Club, Sentinel Butte, N. D.

HOT POTATO SALAD

Potatoes cooked with jackets, slice quite thin when cold	1 tablespoon lard
$\frac{1}{2}$ cup vinegar	Medium size onion
$\frac{1}{2}$ cup water	Pepper and salt to season
Cook altogether.	1 tablespoon sugar

Mrs. G. A. Saylor
Underwood, N. D.

HOT POTATO SALAD

Add salt, pepper and pork drippings (bacon drippings are very good) and a small amount of water to 1 quart of sliced raw potatoes. Stew until potatoes are tender. While potatoes are stewing, slice an onion and dice 2 boiled eggs. Mix 3 tablespoons of vinegar with 2 tablespoons of sugar. Add potatoes to egg and onion and pour sweetened vinegar over all. Mix lightly and serve. Less sugar may be added according to taste.

Mrs. Walter J. Smith
Mandan, N. D.

GERMAN METHOD POTATOES

6 medium sized potatoes 1 medium sized onion

Cut the raw potatoes in small cubes about $\frac{1}{2}$ inch square and cut up onion small, boil together with water to cover. Add pepper and salt to taste. Add a piece of butter. Do not drain off water. If the potatoes do not thicken the water, add a little bit of flour to thicken. Some like a little vinegar added to it.

Mrs. Van Horn
Camel's Hump Homemakers' Club, Sentinel Butte, N. D.

GERMAN STEAMED CABBAGE

1 head cabbage sliced fine. Steam 1 hour or until tender. Put in jar. Pour on $\frac{1}{2}$ cup vinegar, salt and pepper. Let stand a few minutes, then add 1 cup sweet cream and eat.

Mrs. E. G. Shoen
Garner Homemakers' Club, Sentinel Butte, N. D.

DUTCH CABBAGE

Slice head of cabbage quite fine. Put in kettle, $\frac{1}{2}$ cup butter and lard mixed, salt, pepper and vinegar to taste. Add water enough to thoroughly cook cabbage. Put in cabbage, 1 apple peeled, 1 onion. Cook until tender.

Mrs. Harry Davis
Fryburg, N. D.

SCALLOPED CABBAGE

Slice a medium cabbage very thin. Grease a baking dish. Put in a layer of bread crumbs. Then a layer of cabbage, a slice of onion cut thin. Sprinkle with salt and pepper and dot with butter. Do this till all cabbage is used. Add a little milk—not too much or it will be too juicy. Bake till cabbage is tender.

*Alpha Hjelmstad
Holmes, N. D.*

SAUERKRAUT EN CASSEROLE

Place a layer of sauerkraut in bottom of casserole, then a layer of well sliced home made noodles, continue until the desired amount is in casserole, then on top place a thick layer of ground pork sausage and bake in a slow oven until well done.

*Mrs. R. A. Long
Pittsburg Homemakers' Club, Drayton, N. D.*

FRIED SAUERKRAUT

2 tablespoons butter	1 quart kraut
2 tablespoons lard	½ cup cooked macaroni
3 large onions	Seasoning

Brown the onion in the lard. Add the kraut and fry until half done. Add ½ cup macaroni and seasoning and finish the frying.

*Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.*

SWISS SAUERKRAUT

Twelve potatoes boiled and drained, mash. Add 1 quart raw kraut, 1 or 2 onions diced, ½ cup butter or ham or bacon drippings. Add salt and pepper to taste, stir all together. Sometimes add a bit of milk to make it creamy.

*Mrs. Munro
Edson Homemakers' Club, Norma, N. D.*

SAUERKRAUT

Cabbage	1 gallon boiling water
	1 cup salt

Add salt to boiling water and stir until dissolved. Shred cabbage and pack in sterilized jars alternating first cabbage then a little of the hot water then cabbage, etc., until jars are filled within 1 inch of top. Screw covers on slightly. Let stand until ready to seal tight. Much quicker than old way and can be made in small quantities any time.

*Mrs. F. L. Riemer
Iome Benefit Society, Lakota, N. D.*

DELICIOUS SAUERKRAUT

40 pounds cabbage, shredded fine	½ pound salt
2 tablespoons sugar	tablespoons vinegar

Shred cabbage fine with knife. Put a layer of cabbage about ¼ inches thick in a large stone jar, press down hard, sprinkle on some salt and sugar. Pour on vinegar, then another layer of cabbage, salt and sugar, until your jar is full, pressing down hard

each time. Cover with a clean cloth, then a board to fit on top. Put a heavy stone or weight on this. When scum arises on top skim it off twice a week. Do not allow scum to stay on top as this will spoil it. Also wash cloth once a week. Set in warm place or cellar if not cold. Let work until sour, which will be in about 2 or 3 weeks. When brine evaporates make more with water and just a little salt, and pour on.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

GERMAN CREAMED CABBAGE

One-half large head cabbage, chopped and cooked until tender. Add salt and a little vinegar. Cream together a little butter and flour, about 2 tablespoons of each, add 1 cup of cream and 1 egg slightly beaten. Pour this dressing into cabbage and cook a few minutes before serving. This is excellent.

Mrs. Geo. E. Bakken
St. Andrews Homemakers' Club, Walsh Co., N. D.

CABBAGE

Slice cabbage real fine until you have an ordinary vegetable dish full. Add $\frac{3}{4}$ cup of sugar, enough vinegar to sour to suit taste. Add heated bacon grease and serve while hot.

Mrs. Glen Sayles
View Homemakers' Club, Ray, N. D.

ONION PIE OR KUCHEN

Line a cake pan with $\frac{1}{2}$ inch crust made from white bread dough. Slice the raw onions on top, salt and beat 1 egg and $\frac{1}{2}$ cup sour cream and pour over onions. Dot with butter and dust with cinnamon. Let rise until light and bake in moderate oven.

Mrs. W. B. Wayak
Walden Homemakers' Club, Page, N. D.

STRING BEANS

1 quart beans	$\frac{1}{8}$ teaspoon pepper
2 tablespoons butter	$\frac{1}{4}$ cup stock
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ teaspoon lemon juice

Remove the string from the beans, cut each pod thru lengthwise, then cut 2 inch lengths. Parboil the beans 30 minutes. Drain, put in a stew pan with the butter and seasoning cook until butter is absorbed then add stock and lemon juice and simmer until tender.

Mrs. E. E. Alexander,
Wild Rose Homemakers' Club, Galchutt, N. D.

WILTED LETTUCE

Cut lettuce fine and put $\frac{3}{4}$ cup sugar and enough vinegar to make sour enough to suit taste, cut bacon into small pieces and fry crisp. Pour bacon and grease over lettuce and serve while hot.

Mrs. G. Judd
View Homemakers' Club, Ray, N. D.

DUTCH SALAD

Shred cabbage—soak in cold water until crisp. Drain dry on towel and place on salad plates. For every salad use 3 thin slices bacon cut in tiny squares and cooked in frying pan until crisp. Drain and scatter on cabbage. Mix 3 teaspoons bacon fat, 2 teaspoons vinegar, a little salt, pepper and dry mustard and pour over cabbage. Lettuce may be served in same manner.

HUNGARIAN SALAD

Mix equal parts shredded fresh pineapple, bananas cut in pieces and sections of tangerines and marinate with French dressing. Fill banana skins with mixture, sprinkle generously with paprika and arrange on lettuce leaves.

PRETZELS

- | | |
|--------------------------------|---------------------------|
| 1½ cups tepid milk | 4 tablespoons butter |
| ¾ compressed yeast cake | ¼ cup sugar |
| ¼ cup warm water | 1 egg |
| 2½ cups bread flour for sponge | Chopped, blanched almonds |
| | Brown sugar |

Dissolve yeast in the water, add to milk and beat in the flour. Let rise until spongy. add melted butter, sugar and egg and flour to knead. Let rise again, then form into rolls about 12 inches long and 1 inch in diameter and bring the ends toward the middle of dough pressing them into it about 1 inch apart. Bake in a moderate oven; when nearly done, brush over the melted butter, sprinkle with sugar and almonds. Return to the oven to brown.

POPPY OR SALT PRETZELS

- | | |
|-------------------|---------------|
| 2 eggs beaten | Teaspoon soda |
| 2 cups sour cream | Poppy seeds |
| ½ teaspoon salt | Flour |

Dissolve soda in the sour cream. Add beaten eggs. Stir in enough flour sifted with the salt to make a stiff dough. Knead it smooth. Cut in pieces size of walnuts, roll into round slender strips and shape into pretzels, a few at a time, cooking for 2 minutes. Take out with skimmer, put on pans, sprinkle with either poppy seeds or coarse salt. Bake brown in hot oven.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

RICE ROLLS

In the fall when you make sauerkraut, take some nice firm heads that have nice leaves and put a layer of cut cabbage in jar or barrel, and then a layer of whole cabbage heads and keep that up to the top of the jar or barrel, the last layer to be cut cabbage. Then put on a white cloth and press down on top of cabbage. Put on boards and then weights to press it down. After it gets sour, take a whole head or two and take off the leaves, wash in hot water. Take about 2 quarts of rice, wash it, put in 2 onions chopped fine, pepper and salt to taste, about 2 pounds of fat pork cut into half inch squares and mix rice, onions, and pork

and salt and pepper all together and then roll into cabbage leaves. Put a little sauerkraut into the bottom of kettle, about $\frac{1}{3}$ of an inch thick, then put the rice rolls in kettle and put boiling water on and boil on top of stove or in oven for 3 hours.

Mrs. P. Helm

St. Andrews Homemakers' Club, Walsh County, N. D.

POPPY BISCUITS (Bohemian.)

2 cups milk	1 tablespoon salt
$\frac{1}{2}$ cup butter	2 eggs
2 cups bread sponge	$\frac{1}{2}$ cup sugar

Scald the milk. Add to it the butter. When lukewarm add to the sponge and enough flour to make a soft sponge. Let raise. Then add salt and the eggs and sugar beaten until very light. Then add enough flour to make a dough softer than for bread. Cover and put in a warm place to raise until very light. Cut in small pieces and shape biscuits flat and thin with the fingers, about 4 inches across. Place a teaspoon of poppy filling in center and press the edges together from both sides firmly. Place in a greased bread tin and brush over with melted butter. Set in a warm place to raise. Bake $\frac{1}{2}$ hour in a moderate oven.

Poppy Filling—Grind two cups poppy seed, add $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon and enough cream and milk to moisten well. Heat on the stove about 10 minutes or until all is mixed up well. When cool fill biscuits as shown above.

Mrs. Jos. Pazandak

R. F. D. Homemakers' Club, Fullerton, N. D.

GERMAN COFFEE CAKE

2 cups bread sponge	1 cup sweet milk
1 cup sugar	1 egg
	2 tablespoons (level) lard

Stiffen same as light bread, let rise, roll to 1 inch thickness. Put in pan, rise again and bake in quick oven.

FILLING

1 cup sugar	$\frac{1}{2}$ cup sweet cream
	Butter size of egg

Boil thick, spread this on cake and sprinkle with cinnamon.

Mrs. E. E. Alexander

Wild Rose Homemakers' Club, Galchutt, N. D.

GERMAN COFFEE CAKE

About 4 P. M. dissolve 1 yeast cake in $\frac{1}{2}$ cup warm water. Let stand 2 hours. Warm 1 pint milk. Add yeast and make a batter. Let stand until 9 o'clock. Cream $\frac{1}{2}$ cup butter, 1 cup sugar (small), teaspoon salt, $\frac{1}{2}$ teaspoon lemon extract, one egg. Mix as for cake, then add to the sponge. Add enough flour to make a dough about as stiff as for doughnuts using a spoon to

mix. Let rise over night. Turn out on floured moulding board. Divide into six parts. Put in pie tins. Let rise $\frac{1}{2}$ hour. Spread top with generous amount of melted butter, sugar, cinnamon. Bake about 15 minutes.

Mrs. J. C. Fitzloff
Bluebird Homemakers' Club, Stark County, N. D.

GERMAN COFFEE CAKE

In the morning when you bake bread, take about 4 cups of the sponge. Take 1 cup milk, 1 cup sugar, 1 tablespoon salt, $\frac{1}{4}$ teaspoon cinnamon. Set milk on stove so it gets luke warm, add to milk $\frac{1}{2}$ cup butter when melted but not boiling, take off stove to cool to luke warm. Add 2 eggs beaten, to the sponge, add milk mixture and beat up good, enough flour to make soft dough. Let rise about twice its size, roll out to shape your pan, and about 1 inch high, let raise about 3 inches high. When ready for oven put on dressing of cream, sugar and cinnamon. Bake to a golden brown about 20 minutes or longer, it depends on your oven.

Mrs. Henry Geyer
Beach, N. D.

GERMAN COFFEE CAKE

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|---|--------------------------|
| 2 cups sponge like for bread | 1 cup sugar |
| 1 cup milk brought to the boiling point and cooled to luke warm | $\frac{1}{2}$ cup butter |
| | 1 tablespoon salt |

Flour enough to make a medium stiff dough like bread. Let raise double its size, then roll out a piece of dough the size of your bread pan about an inch thick, let raise again until light. Then before you put it in the oven smear top with a beaten egg, sugar and cinnamon.

Mrs. Andrew Helen
Beach, N. D.

COFFEE CAKE AND BREAD DOUGH

To 4 cups (2 pounds) bread dough when ready to knead down, add $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup butter creamed together. Add 2 eggs beaten and enough flour to make a soft dough. Let rise until light. Roll lightly until $\frac{1}{2}$ inch thick. Place in buttered pan. Brush top with butter; sprinkle with sugar and cinnamon. Let rise until light. Bake about 20 minutes in moderate oven. When sponge method is used, add sugar, butter, etc. to 2 cups sponge and make soft dough. Let rise until light. Roll and place in pan. Let rise again and bake.

Mrs. Roy Knowles
Sanish Homemakers' Club, Sanish, N. D.

BREAD DOUGH CAKE

- | | |
|---------------------------|--|
| 3 cups sugar | 1 cup hot water with 1 teaspoon soda |
| 1 cup raisins | 1 teaspoon each, allspice, cloves, nutmeg and cinnamon |
| 3 cups bread dough | 1 cup butter |
| $2\frac{1}{2}$ cups flour | |
| 4 eggs | |

Put in pans and let rise $\frac{1}{2}$ hour. Bake an hour in oven.

Mrs. A. T. Stoddart
Crocus Club, Eldridge, N. D.

KUCHEN (German Coffee Bread)

1 compressed yeast cake	½ cup water
Flour	1 cup scalded milk
1 tablespoon butter	3 tablespoons sugar
1 teaspoon salt	1 beaten egg

Soak the yeast cake in the water, with flour enough to make 1 cup of batter, at night. In the morning add milk, butter, sugar, salt and egg. Stir to soft batter; let rise. When light mix soft and let rise again. Make into rolls. Sprinkle with cinnamon, sugar, butter or cream. Let rise and bake.

POTATO GRIDDLE CAKES

6 good sized potatoes grated	2 beaten eggs
1 teaspoon salt	½ cup sweet milk
1 teaspoon baking powder	

Add enough flour to make a griddle cake batter. Bake and fry with plenty of fat.

Mrs. Walter J. Smith
Mandan, N. D.

POTATO PANCAKES

6 medium sized raw potatoes grated	2 eggs well beaten
1 teaspoon salt	2 tablespoons flour

Mix all together and fry in 1 tablespoon butter, 1 tablespoon lard until brown. Same as any other pancake.

Mrs. O. M. Mickelson
Hurricane Homemakers' Club, York, N. D.
Mrs. F. L. Riemer
Home Benefit Society, Lakota, N. D.
And Mrs. Earl Taylor
Highland Homemakers' Club, Mandan, N. D.

POTATO PANCAKES

6 large potatoes, grate fine	A little pepper
¼ cup thick sweet cream	½ teaspoon baking powder
¼ teaspoon salt	1 egg
1 tablespoon flour	

Beat all well and fry in hot frying pan with plenty of hot butter. Keep frying pan real hot and brown pancakes well on both sides. A good breakfast or supper dish served with syrup or butter. This is enough for four persons.

Lulu Trimmel
Riverside Club, Hofflund, N. D.
And Mrs. P. Helm
St. Andrews Homemakers' Club, Walsh County, N. D.

STEAMED RAISIN AND NUT PUDDING

¼ pound of chopped suet	1 tablespoon of cocoa
1 cup of flour	2 tablespoons of molasses
½ cup of sugar	1 teaspoon of nutmeg
1 cup of fine bread crumbs	2 eggs
1 cup of raisins and chopped nut meats	¾ cup of milk

Mix well, turn into a greased mold. Cover with greased paper, steam for two hours. Serve with following sauce: Beat ½ cup of butter with ¼ cup of sugar to a cream. Add ¼ teaspoon of fruit

juice, $\frac{1}{2}$ cup of finely chopped almonds. Chill before using. This is rich and nourishing and should follow a light dinner.

Mrs. C. H. Folz
Pittsburg Homemakers' Club, Drayton, N. D.

SINT STERN

8 egg whites beaten stiff and dry 1 teaspoon cinnamon
1 pound sifted sugar—beat $\frac{1}{2}$ hour 1 pound chopped almonds

Put on bottom of pan in teaspoonfuls. Dry in oven. Brown slightly. Must be good and dry before taking from pan.

Mrs. August Diers
Bluebird Homemakers' Club, Stark County, N. D.

GERMAN CHOCOLATE COOKIES

2 eggs $\frac{1}{2}$ grated lemon rind
1 cup brown sugar $\frac{1}{3}$ cups almonds, blanched and chopped
2 bars German chocolate 1 cup flour
 $\frac{1}{4}$ teaspoon cinnamon. 1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt

Beat eggs until light, add sugar gradually and continue the beating, then add chocolate, grated, and remaining ingredients. Drop from tip of spoon on a buttered sheet and bake in a moderate oven.

GERMAN NUT LOAF

1 cup chopped nuts 1 cup seeded raisins
2 cups milk $\frac{1}{2}$ cup sugar
1 egg 1 teaspoon salt
4 heaping teaspoons baking powder Flour enough to thicken

Sift together flour, sugar, baking powder and salt. Add raisins and nuts. Beat egg and milk to mixture and mix very stiff. Put in pans. Let raise $\frac{1}{2}$ hour. Bake in moderate oven 1 hour or more.

Mrs. E. W. Nienas
Thompson, N. D.

DUTCH OLYKOEKS

Beat to a cream 1 cup of butter and 2 cups of sugar; add 2 eggs beating vigorously, then add a saltspoon of salt, half a cup of hot milk and enough flour to make a stiff batter; next add 1 cup and a half more of hot milk and flour to make the batter as stiff as can be beaten with ease; allow to cool until lukewarm, then add 1 yeast cake dissolved in 1 cup of lukewarm water; add enough flour to make stiff again, then beat the batter until it blisters; cover and set in a warm place until very light. When well risen dredge the board with flour, turn the dough on it and roll it in sheets, handling it as little as possible. The sheets should be about $\frac{3}{4}$ inch thick. Cut into round cakes with a cooky-cutter, then open each one at the side with a sharp penknife and insert in the cavity a raisin, a teaspoonful of rich preserves, or a lump of sugar dipped in fruit juice, as preferred. Close the opening, wetting the edges, so they will stick, press carefully together, let the olykoeks raise 40 minutes until light. Fry in plenty of smoking-hot fat, drain and roll in powdered sugar. These are delicious served with preserved peaches.

BELGIAN GINGERBREAD

Sift 1 pound of flour to 2 teaspoons baking powder into a basin, add 6 ounces of mixed glace fruits cut into large pieces and 1 ounce of powdered ginger. Cream $\frac{1}{4}$ pound of butter and $\frac{1}{4}$ pound of brown sugar together, add 1 egg and 2 tablespoons of honey, and beat them well in; then add another egg and 2 tablespoons of honey in the same way, beating thoroly. Stir in 2 teaspoons of fruit juice, 4 tablespoons of milk and the dry ingredients. Turn into a buttered and papered cake-tin and bake for 1 hour in a moderate oven. This gingerbread is best eaten fresh.

GERMAN FLECHTEN

Grate finely the thin yellow rind of a tangerine orange and the rind of a lemon; squeeze the juice of both fruits thru a strainer into a small bowl, and, having heated 1 pound of molasses until the contents can easily be poured into a basin, stir these ingredients into it. Add 2 teaspoons of powdered cinnamon, 1 teaspoon of powdered cloves, $\frac{1}{4}$ teaspoon of grated nutmeg and $\frac{1}{2}$ teaspoon of powdered ginger; mix well, cover with a plate and stand aside for two days. Stand the basin over a saucepan of boiling water, stir in 2 tablespoons of butter, liquefied but not oiled, heat thoroly, and, while still hot, stir in by degrees as much flour as is required to work to a stiff, elastic dough, the flour having previously been sifted with $\frac{1}{2}$ teaspoon of salt and 2 teaspoons of baking powder. Dredge a baking-board liberally with flour, turn the mixture on it, roll out thin, divide into strips about 3 inches long and 1 inch wide give each one a slight turn between the fingers, arrange them on a buttered baking-tin, with spaces between, and bake in a hot oven. When done sprinkle with confectioner's sugar, leave until cold, then place in an air-tight tin until wanted, as these cakes are better if they are eaten when not too fresh.

AUSTRIAN FRANCHTBROD

Soak 1 pound of prunes and 10 figs for 1 day in enough water to cover them, then half cook them, together with 1 pound of dates in the same liquid, in a covered jar in a cool oven. Reduce the liquid to $\frac{3}{4}$ of a cup; when this is lukewarm add 1 yeast cake, a small piece of raised dough and flour to make a soft dough; allow to raise, knead vigorously, and work in the dates and prunes (previously stoned and chopped), the figs, 3 tablespoons of currants, 3 tablespoons of chopped almonds, 1 tablespoon each of chopped, candied citron, lemon and orange peel, and a saltspoon each of salt, powdered cloves and cinnamon. Mix to a stiff dough with flour, knead for 15 minutes; leave again to raise. Shape into oval cakes, sprinkle with split almonds, brush over with sweetened milk and bake in a hot oven.

SPRINGERLE

1 pound sugar 4 eggs

Stir this 1 hour, one way, then add 1 pound flour, 1 teaspoon baking powder. Roll out and let the cookies stand over night. Bake in hot oven next day.

Mrs. Louis Beine
Holmes, N. D.

GERMAN KUCHEN

1 cup scalded milk	¼ yeast cake soaked
½ cup butter	Grated rind of one lemon
½ cup sugar	Juice of ½ lemon
1 cup raisins	2 eggs

Mix all these ingredients in a sponge and let rise over night. In morning, add flour enough to knead dough on board keeping soft as possible. Press out in a greased biscuit tin. Spread with cream sweet or sour, sugar, and cinnamon. Let rise light and bake.

Mrs. Palmer
Busy Bee Homemakers' Club, Harwood, N. D.

GERMAN TIP KUCHEN

11 eggs	5 cents worth of powdered sweet
2 pounds brown sugar	fennel
4 tablespoons grated chocolate	2 teaspoons allspice
5 cents worth of almonds	2 teaspoons cloves
5 cents worth of citron	2 teaspoons baking powder

Reserve whites of 4 eggs for icing. Beat eggs and sugar very light, add spices, chocolate, almond and citron, cut very fine. When well mixed, add baking powder and flour enough to roll. Cut cakes ¼ inch thick. When baked and cold, ice each cake with the stiff icing.

Mrs. Palmer
Busy Bee Homemakers' Club, Harwood, N. D.

BLITZ TORTE

½ cup butter	½ cup sugar
4 egg yolks	4 tablespoons milk
1 cup flour	1 teaspoon baking powder

Mix as for cake. Bake in 2 layers. Cover with following: 4 egg whites beaten stiff; add 1 cup powdered sugar. Add cocoanut or fine nuts before putting on meringue. Bake 30 minutes in slow oven. Put together with whipped cream, fruit or custard filling.

Mrs. Ernest Nelson
Camel's Hump Homemakers' Club, Sentinel Butte, N. D.

AUSTRIAN CAKE

3 eggs beaten light	1 cup walnuts chopped
1 cup sugar	1 cup dates
1 cup flour	Pinch of salt

Bake in loaf.

Mrs. A. Fossum
Hurricane Homemakers' Club, York, N. D.

RUSSIAN TEA CAKES

4 eggs slightly beaten	1 cup granulated sugar
1 cup heavy cream	¼ teaspoon soda dissolved in ½ teaspoon hot water

Stir until frothy. Stir in sifted flour enough to make a soft dough. Turn on a floured board. Roll thin; spread with soft

butter, fold over making 3 layers. Roll again, spread with butter and repeat until 1 cup butter and lard mixed have been used. It will require 4 or 5 rollings and foldings. Lastly, roll very thin, sprinkle with 1 cup fine chopped blanched almonds, mixed with a little sugar and cinnamon, shape in bars or squares, place on greased baking sheets and bake to a delicate brown in a hot oven.

Note: Russians are very fond of cinnamon and put it into fancy breads also.

Mrs. John Fay
Hurricane Homemakers' Club, York, N. D.

CRACKLING BUTTER

2 cups cracklings	2 cups apples
½ cup sugar	1 teaspoon cinnamon

Cook until apples are done. Always serve warm. Warm as much as wanted at one time. Eat on bread.

Mrs. August Diers
Bluebird Homemakers' Club, Stark County, N. D.

AUSTRIAN FRITTERS

Cut thin slices of stale bread and remove the crusts. Then cut in rounds. Spread half the rounds with plum jam. Then cover with the other rounds. Dip the sandwich rounds into the beaten egg and fry in hot fat a delicate brown. Serve on a napkin dusted with powdered sugar.

Mrs. Celia Luigh
Saddle Butte Homemakers' Club, Beach, N. D.

A GOOD RECIPE FOR USING STALE BREAD

3 eggs	2 cups milk
A pinch of salt	Flour enough to make a medium stiff batter

1 teaspoon baking powder should be added to the flour. Cut the bread in small slices, dip into the batter and fry in hot lard until nicely browned. Serve with syrup or jelly.

RUSSIAN SANDWICHES

Spread slices of bread with thin slices of cream cheese. Cover with chopped olives, mixed with mayonnaise. Place a slice of bread over each and press together.

Mrs. R. A. Cowan
Douglas Homemakers' Club, Ward County, N. D.

KOUCHA

3 cups of bread dough	½ cup sugar
½ cup shortening	3 eggs

Mix well and set away to raise for about an hour. Roll out to about ½ inch in thickness and put in tins. Let raise again until it is light. Peel apples and cut into eighths, press into the dough. Take 2 cups of sour cream, ¾ cup sugar, ½ teaspoon cinnamon and 1 tablespoon cornstarch; beat well. Pour over the apples and set into the oven to bake.

GERMAN APPLE SOUP

One-half pound apples, currants, raisins, prunes, flavor with stick cinnamon. Let boil till well done then add a little vinegar.

Mrs. Glen Sayles
View Homemakers' Club, Ray, N. D.

APPLEKUCHEN

- | | |
|-------------|-----------------------------|
| ½ cup lard | 1 cup milk |
| 1 cup sugar | 3 tablespoons baking powder |
| 3 eggs | Flour to roll stiff |

Let dough come up on sides of pans well when rolled thin. Lay eighths of apples nicely in dough and put sugar, cinnamon and generous pieces of butter on it and bake about 30 minutes in a quick oven.

Mrs. Tom Sakshang
Highland Homemakers' Club, Mandan, N. D.

APFELKUCHEN (Apple cake)

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|---------------------------|-----------------|
| 2 cups flour | 1 teaspoon salt |
| 2 teaspoons baking powder | ½ cup butter |
| 1 cup milk | |

Mix flour, baking powder and salt together. Add egg and milk beaten together. Spread dough ½ inch thick in pan. Cover with quartered apples. Sprinkle with cinnamon and sugar. Bake ½ hour. Serve hot with hard sauce if desired.

Mrs. E. W. Nienas
Thompson, N. D.

DUTCH CAKE

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| 1 cup melted butter or other shortening | 1 well beaten egg |
| ¼ cup milk | 1 cup sugar |
| 2 cups yeast | 1 level teaspoon salt |
| | 1 teaspoon cinnamon |
| 2 quarts flour | |

Mix all together as you would bread. Let raise over night. In the morning roll into thin cakes and let raise again. When light or about ½ inch thick, butter the tops and stick raisins in here and there about 1 inch apart. Then sprinkle thick with the "top part" or frosting as we would name it. Bake in a moderate oven about 20 minutes.

The "top part" is made as follows:

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| 1 quart sifted flour | 4 teaspoons cinnamon, well mixed with melted butter |
| 2 cups sugar | |

Use enough butter to stick the ingredients together in little lumps. This recipe makes four large delicious cakes, which can always be made fresh and tender by warming in oven just before serving.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

APPLE CAKE

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|-------------------------------|-----------------|
| 1½ cakes Fleischmann's yeast | ¼ cup butter |
| 1 cup milk scalded and cooled | 2 eggs |
| 1 tablespoon sugar | ½ cup sugar |
| 3½ cups sifted flour | ¼ teaspoon salt |
| 5 apples | |

Dissolve yeast and 1 tablespoon sugar in lukewarm milk, add 1½ cups flour and make a sponge and beat until smooth. Cover and set aside in a warm place until light—about ¾ hour. Have sugar and butter well creamed, add to sponge. Add eggs well beaten, rest of flour or enough to make a soft dough and salt. **K**nead

lightly. Place in a well greased bowl. Cover and set aside to rise—about 2 hours. Roll $\frac{1}{2}$ inch thick. Place in two well greased, shallow pans. Brush with butter, sprinkle with sugar. Cut apples in eighths and press into dough, sharp edge downward. Sprinkle with cinnamon. Cover and let rise about another half hour. Bake 20 minutes. Keep covered with pan the first 10 minutes in order that the apples may be thoroly cooked.

Mrs. Clara Schnell
Bluebird Homemakers' Club, Stark County, N. D.

DUTCH APPLE PIE

Line a pie plate with a rich pie paste.

Put in $\frac{1}{2}$ cup sugar and 1 heaping spoonful of flour, and mix thoroly. Pare, core and halve tart apples. Put in the plate round side up. Sprinkle $\frac{1}{2}$ cup sugar over them. Dot with butter and sprinkle with cinnamon. Add $\frac{1}{2}$ cup water and bake till apples are well done.

Mrs. Helgeth
Edson Homemakers' Club, Norma, N. D.

GERMAN STYLE APPLE PIE

Prepare one crust in pie pan, fill with sliced apples, 1 cup sugar, a little flour and cinnamon, and pour over all 1 cup of sour cream. Bake as usual. Serve cooled or cold.

Mrs. Geo. E. Bakken
St. Andrews Homemakers' Club, Walsh County, N. D.

GERMAN APPLE PIE

Line pie plate with pie crust and fill with apples cut fine, then mix $\frac{3}{4}$ cup sugar, 1 tablespoon flour, 1 teaspoon cinnamon and few grains salt then add enough cream to make thin enough to pour over apples and bake in a slow oven till apples are well done.

Mrs. E. E. Alexander
Wild Rose Homemakers' Club, Galchutt, N. D.

APPLE PUDDING

Peel and core four apples and put them in a pan, sprinkle with sugar and cinnamon, take 2 cups of sour cream, 1 teaspoon of soda, a pinch of salt, add flour enough to roll, roll $\frac{1}{2}$ inch thick, then spread over apples, sprinkle sugar over top and bake. Serve with whipped cream.

Mrs. J. Dittman
View Homemakers' Club, Ray, N. D.

DRIED APPLE CAKE

Cut $1\frac{1}{2}$ cups dried apples fine. Let them soak over night in cold water. Then add 1 cup of molasses, 1 cup seeded raisins, stew until thick. Let cool, then add 1 cup sugar, 1 cup lard or butter, 1 cup buttermilk, 2 teaspoons soda, 2 eggs, 4 cups flour, nutmeg, all-spice, cinnamon and cloves to suit the taste. Bake in a loaf. This will keep a long time.

Mrs. D. A. Brown
York, N. D.

DUTCH APPLE CAKE

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| 1 cup scalded milk | 2¾ cups flour |
| ½ cup butter | Melted butter |
| ½ cup sugar | 5 sour apples |
| ½ teaspoon salt | ¼ cup sugar |
| 1 yeast cake | ½ teaspoon cinnamon |
| 2 eggs | 2 tablespoons currants |

Mix first four ingredients. When lukewarm, add yeast cake, eggs unbeaten and flour to make a soft dough. Cover and let rise. Beat thoroly and let rise again. Spread in a buttered dripping pan as thinly as possible and brush over with melted butter. Pare, cut in eighths and remove cores from apples. Press sharp edges into the dough in parallel rows lengthwise of pan. Sprinkle with currants. Cover, let rise, and bake in a moderate oven 30 minutes. Cut in squares and serve hot or cold with whipped cream sweetened and flavored.

Mrs. John Donnelly
Ray Homemakers' Club, Ray, N. D.

DUTCH APPLE CAKE

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| 2 cups of flour | ¾ cup sweet milk |
| 2 level teaspoons baking powder | 5 apples cut and pared into eighths |
| ½ teaspoon salt | ¼ cup sugar |
| ¼ cup butter | 1 tablespoon cinnamon |
| 1 egg | ¼ cup dried currants |

Mrs. W. F. Schmidt
Underwood, N. D.

DUTCH APPLE KUCHEN

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|--------------------------|-------------------------------|
| 1 cup flour | 1 level tablespoon shortening |
| 1 teaspoon baking powder | Salt |
| Liquid to roll | |

Roll out ¾-inch—press down well on edges of pie tin. Sliced apples—2 layer thickness. Add ½ cup sugar, ½ teaspoon flour, 3 or 4 tablespoons cream, cinnamon. Bake in slow oven.

Mrs. F. Hilleman

DUTCH NUT BREAD

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| 1 cup sugar | 3 tablespoons melted butter |
| 1 egg (beaten) | 1 teaspoon soda |
| 1½ cups sour milk | 1 teaspoon baking powder |
| 1½ cups nuts | 1½ cups white flour |
| 1 cup dates | |

Bake in loaf.

Mrs. F. Hilleman

STRUDEL

“Strudle”—that is German but I can find no one who can translate it into English so this will have to do. You can make “strudle” several different ways. First, we’ll take apple “strudle.” To make dough, use 1 quart flour and make a rich biscuit dough, only use warm water in place of cream or milk, and a little lard. Make dough just as you would for bread. Cover and set in a warm place for ½ hour. While dough is setting, pare and core 8 or 10 apples and chop fine or run through food chopper. Take a cup of bread crumbs and fry brown in a little lard.

Prepare table with a white cloth (I take old tablecloth), sift a little flour in center, lay dough in center of table and with your hands work and pull the dough which will be very light and like rubber. With care and experience you can pull the dough enough to cover a tabletop that measures 45x45 inches. The thinner the dough is the better. This must be done quickly so dough doesn't get cold.

Next sprinkle apples and bread crumbs over dough, also sugar and cinnamon. Roll as for cinnamon rolls, grease breadpan well and cut in lengths to fit pan. Bake in a moderate oven 45 minutes. Serve hot.

Cabbage "Strudle."—Dough the same as above. To prepare cabbage fry in hot lard until brown; while frying add $\frac{1}{2}$ cup sugar. After it is brown, put on dough that is pulled thin, sprinkle with sugar, cinnamon, and a cup of raisins. Roll and bake.

Potato "Strudle."—is made by mashing potatoes. Use dough as described above. Smooth potatoes on dough and sprinkle with sugar and raisins and bake.

Mrs. Carl Heger
Underwood, N. D.

STRUDLE (Bohemian)

One egg well beaten in 1 cup milk. Enough flour to make stiff dough. Knead for 5 minutes. Heat small stone jar in oven, and cover dough. Let stand for 15 minutes. Spread cloth on table and sprinkle with flour. Then roll out, and pull as thin as paper. Be very careful not to tear.

Filling—Cover dough with melted butter, sliced apples, raisins, sugar, cinnamon and chopped nuts. Make into roll and bake 1 hour.

Mrs. E. E. Alexander
Wild Rose Homemakers' Club, Galchutt, N. D.

STRUDEL (Bohemian Dish)

One cup flour, and add enough water (cold) to make a firm dough. Work this real well together with a spoon, then turn dough into a plate and cover with a large sauce bowl. Let stand for 30 minutes. Next mix dough with spoon again. Let stand 30 minutes more. Cut up 12 apples, same as for a pie, leaving the peelings on. Then spread a clean tablecloth (not oilcloth) on table, sprinkle flour over cloth. Now turn dough on center of table. Pull dough from all sides with fingers till it is as thin as possible. Care must be taken not to tear the dough. The apples must be ready cut before stretching the dough. Sprinkle the apples all over dough, then 1 cup of sugar, some cinnamon and small bits of butter here and there.

Getting dough ready for pan—Take hold of one side of cloth and roll dough to the center of table. Then take the other side and roll the same. This forms two large rolls on cloth. Take hold of cloth on both sides and lift dough into a large well greased pan. If dough is quite long, turn it to a bow shape to fit pan. Last of all, pour over this roll: 2 cups of sweet cream and sprinkle with sugar, cinnamon and butter. Bake in a moderate oven for about 1 hour.

Mrs. Levi Ganys
St. Andrews Homemakers' Club, Drayton, N. D.

APPLE STRUDEL OR APPLE ROLL

Make a dough not quite as rich as a pie crust. Then roll it out about 2 feet round as thin as pie crust. Take melted butter and spread on the dough, then put a layer of sliced apples in and sprinkle about a cup of sugar over the apples, or as much sugar as is needed according to the sweetness of the apples, and then put a little cinnamon on and roll into a roll and bake in a pan until done—about 1 hour.

Mrs. P. Helm

St. Andrews Homemakers' Club, Walsh County, N. D.

ITALIAN: SPANISH AND MEXICAN RECIPES

Italian: Spaghetti, vermicello, and other macaroni products; Vienna rolls, etc. The Italians do not use meat as a staple food, as we do in this country, but rather as a spreader or flavor for other foods; you are not served meat as meat, but always as a vegetable stew, with macaroni etc., a little meat to flavor a lot of the other foods.

Chile con carne is usually called a Mexican dish, tho it may go farther back to the Spanish. The tamalies are also Mexican.

ITALIAN SPAGHETTI

1 onion sliced thin	$\frac{1}{2}$ pound chopped beef
4 tablespoons chopped green peppers	$\frac{1}{2}$ pound spaghetti
$\frac{1}{4}$ pound mushrooms chopped	$1\frac{1}{2}$ tablespoons lard
$\frac{1}{2}$ teaspoon salt	1 can tomatoes $1\frac{1}{2}$ cups water

Fry onion, green peppers, mushrooms and meat in lard until a delicate brown, stirring constantly. Add tomatoes, water and salt and cook 20 minutes. Cook spaghetti in boiling salted water until tender. Drain. Serve on a hot platter and pour the hot sauce over it.

ITALIAN SPAGHETTI

4 or 5 slices of salt pork or bacon	1 can tomatoes
1 tablespoon tomato paste	2 teaspoons salt
1 onion	1 cup grated cheese
3 sweet peppers	1 tablespoon flour
6 slices of beef or veal	1 ten cent box of spaghetti

Put the salt pork or bacon into the spider and let all grease fry out. Then discard pieces of fat. Add tomato paste to grease, when softened add onions and peppers well chopped—then add slices of beef or veal. Let simmer 10 minutes putting in tomatoes and salt. Moisten the flour with a little water. Use to thicken. Let cook slowly while preparing spaghetti, which should be put in kettle half full of boiling water. Boil rapidly from 15 to 25 minutes. Blanch in cold water. Have the hot dish in which to serve in readiness—cover the bottom with the sauce—then some of the cheese and a

generous helping of spaghetti reheated by setting dish in boiling water. Another layer of sauce and the rest of the cheese should be added capped by pieces of beef or veal, and you have a dish of the real thing.

Mrs. Pete Mannie
Hamar Homemakers' Club, Hamar, N. D.

ITALIAN SPAGHETTI

Brown pot roast in butter. Cut fine 6 onions, 1 bunch celery, 1 bunch parsley; brown with pot roast. Be careful of scorching. When golden brown add 1 can of tomatoes and seasoning; let simmer 3 or 4 hours.

Boil spaghetti or macaroni in salted water, drain and rinse in cold water. Add dressing and heat thoroly. When dished up grated cheese may be added. Chicken may be used instead of beef.

F. F.
Webster Homemakers' Club, Ramsey Co., N. D.

ITALIAN SPAGHETTI

Fry 5 or 6 slices of bacon until brown. Slice 1 large onion in bacon. Put 1 can of tomatoes into this and stew a while. Have spaghetti cooked and pour mixture over. Grate a little cheese and set in oven for a few minutes. Salt and pepper to taste.

Mrs. W. G. Anderson
Fryburg, N. D.

ITALIAN SAUCE

½ level cup finely chopped onion	½ cup boiling water
½ level cup grated carrot	2 level cups tomatoes
½ level cup grated turnip.	1 level teaspoon salt
¼ level cup chopped green peppers	2 level tablespoons sifted flour
4 tablepoons liquid fat	1 tablespoon cold water

Cook fresh vegetables with fat in boiling water until they are tender, do not brown. Add tomatoes and salt and cook 5 minutes, and then mash them thru colander. Mix flour and cold water to a paste, and then add to the sauce. Bring to the boiling point and let boil slowly 5 minutes.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

FRIED CELERY (Italian)

Take the larger stalk of celery. Cut in lengths from 3 to 4 inches. Parboil in salt water. Then dip in beaten eggs and roll in bread crumbs and fry in hot butter.

Mrs. Louis Burleson
Lyon Homemakers' Club, Kensal, N. D.

ITALIAN SAVORY

Made from the giblets which have been cooked with a fowl, is a delicious luncheon or supper dish: Remove all gristle and skin, mince coarsely and combine with the chopped white of a hard-boiled egg and a liberal amount of rich, highly seasoned tomato sauce; a chopped mushroom or two—dried and soaked ones may be used—or minced sweet peppers are delicious additions. Arrange on rounds of hot buttered toast and surround with a wreath of hot seasoned

spaghetti, over which cheese is grated; set in a hot oven a moment to melt the cheese. Just before serving, rice the hot egg yolk over the giblets and garnish with parsley. The spaghetti may be omitted, and meat and toast served with a vegetable.

McCall's Magazine

ITALIAN PORK CHOPS

Fry pork chops until brown, add a little water to grease and small can of tomatoes or tomato soup. Slice green peppers over this and bake. Serve with chili sauce or relish.

ITALIAN SORBET

4 cups water	1½ cups orange juice
2 cups sugar	1½ cups grapefruit juice
½ cup lemon juice	

Make a syrup by boiling water and sugar 15 minutes. Add lemon, orange and grape fruit juice. Cool. Strain and freeze.

ITALIAN COMBINATION SALAD

Shredded lettuce (head lettuce preferred)—equal parts of chopped pimento, celery, green pepper and hard boiled eggs, 1 onion diced—chill and when ready to serve mix with salad dressing made with whipped or sour cream—½ teaspoon mustard, ½ cup red chili sauce, season with salt and pepper.

SICILIAN SORBET

1 can peaches	2 cups orange juice
1 cup sugar	2 tablespoons lemon juice

Press peaches thru a sieve, add sugar and fruit juices. Freeze and serve.

ITALIAN PICKLES

25 large sour pickles cut in slices	½ pint can olive oil
1 inch thick	2 pints of cider vinegar
5 pounds brown sugar	½ box each of black pepper and
4 buttons of garlic	allspice (not ground)

Pour oil over pickles and garlic—cook vinegar, sugar and spices to a boil. Pour over pickles and stir every day for a week.

Use the pickles that you buy at the grocery. These are delicious and easy to make after you have used your winter supply of canned pickles.

Mrs. Ed. Brotherton

Lorraine Homemakers' Club, Dickey Co., Forbes, N. D.

ITALIAN FOCACCIA DI RILO

Wash 6 ounces of rice in several waters, sprinkle it into two cups of boiling milk and simmer until the liquid is completely absorbed, then stir in one teaspoon of orange-flower water, ½ cup of sugar and the beaten yolks of 3 eggs; stir over a slow fire for 4 minutes, then flavor with spice to taste and stand aside to cool. Have ready some rich pie crust, roll it out a quarter of an inch thick, and use it for lining a number of small buttered tins. Beat up the whites of the eggs to a stiff froth, fold them into the rice paste, divide the mixture into the molds and bake in a moderate oven for 40 minutes. When cold decorate with pink and white icing.

McCall's Magazine

CHILE CON CARNE

2 pounds lean beef	1 small can tomatoes
1 cup kidney beans	¼ small red pepper
2 tablespoons drippings or butter	1 large sliced onion
2 tablespoons flour	Salt and pepper to taste

Boil beef, cut in cubes, roll in flour, brown with onion in butter or drippings. Add beans, tomatoes and spices. Bring to a boil.

This is delicious. We call it our "Homemakers' Club Special." This is a splendid dish to serve in the winter or when a hot dish is desired. It is a real he-man's dish and is especially good to serve at club when the men are invited. Just try it.

Mrs. H. T. Hoover
Fillmore Mothers' Club, Crosby, N. D.

CHILE CON CARNE

One pint of dry kidney beans. Soak over night. Drain and boil until tender. Add 1 can of tomatoes, strained, 2 big onions and fry with 2 pounds of ground beef in butter. 1 tablespoon chili powder, salt to taste. Set on back of stove until all is thoroly cooked.

Mrs. Shelby Ward
Fryburg, N. D.

CHILE CON CARNE

Seed 6 red peppers and cover with boiling water. When tender scrape the pulp from the peppers into the water in which they were boiled. Cut 2 pounds of steak into small pieces and fry brown in drippings or butter, then add 1 tablespoon of flour and cook until this is brown. Cover with the pepper water and stir in a little garlic and thyme. Simmer until the meat is tender and the gravy thick. Season with salt and serve.

Viola Williams
H. T. Homemakers' Club, Ranger, N. D.

CREOLE BANANA FRITTERS

Beat the yolks of 2 eggs well. Then work in 1 cup of sifted flour. Add a tablespoon of melted butter, 2 tablespoons of lemon juice and enough water to make a thin batter the consistency of thick starch. Add the stiffly beaten whites of the eggs and beat all smooth. Peel and slice bananas lengthways in thin slices. Dip the slices in the batter and fry in deep fat. When done, dust with sugar and serve hot.

Mrs. Celia Luigk
Saddle Butte Homemakers' Club, Beach, N. D.

MEXICAN RAREBIT

¼ pound cream cheese—rub thru grater	2 eggs
2 cups stewed tomatoes	1 cup milk
1 tablespoon finely chopped onion	2 tablespoons butter
2 tablespoons chopped green pepper	2 tablespoons flour
	½ tablespoon salt

Toasted crackers or toasted slices of bread. Melt butter and add chopped peppers and onions; cook 5 minutes at low temperature. Add flour, mix thoroly then add 1 cup of milk. Cook 1 minute. Add cheese, stirring until melted. Add tomato to cheese sauce; also

beaten yolks of 2 eggs and seasoning. Fold in stiffly beaten whites of eggs and bake 30 minutes in moderate oven. Serve on square of toast.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

MEXICAN BUNUELOS

Bring to boiling point 1 cup of water and 1 teaspoon of butter. Sift in 1 cup of flour and 1 teaspoon of baking powder. Add 2 tablespoons of butter and stir until all is smooth. Remove from the fire and add 3 well beaten eggs. Beat until a little cool. Then work by kneading to a smooth dough. Drop by tablespoonfuls into hot fat cooking a few at a time, and when golden brown, drain on paper. Serve with honey flavored with cinnamon.

Mrs. Celia Luigk
Saddle Butte Homemakers' Club, Beach, N. D.

TORTILLAS (Mexican)

The meal is made from ripe corn which has been boiled in lye from wood ashes or a little lime until the skin is loosened. It is then ground in a mortar or on a metate (a flat stone raised at one end, the grinding being done with a stone pin.)

A very good substitute, however, is our Indian meal. Mix the meal with hot water to a stiff paste, add a little salt, pat the paste into flat cakes and bake on a griddle—a soapstone one being much better than iron.

Tortillas are seldom eaten alone, being the basis for many other Spanish and Mexican dishes, but they are very nice eaten in place of our hot cakes, with butter and honey or maple sirup.

MEXICAN VEGETABLE DISH

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| 1 can peas | 1 can tomatoes |
| 1 can corn | 1 can salmon |

Season with salt and pepper to taste. Cover with cracker crumbs and bake in oven.

Mrs. Alvin R. Anderson
Mid-West Homemakers' Club, Edmore, N. D.

MEXICAN ORANGE CANDY

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|------------------------------------|-------------------------------|
| 1 cup granulated sugar | Grated rind 2 oranges |
| ¾ cup evaporated milk diluted with | Pinch salt |
| ¾ cup water | ½ cup butter |
| 2 cups sugar | 1 cup black walnuts or pecans |

Caramelize the first cupful of sugar by sifting it slowly into a hot frying pan. Scald the diluted evaporated milk in a double boiler. When the sugar is melted to a rich yellow, add the hot milk all at once, stirring. Add the 2 cups of sugar, stir until dissolved and cook to the soft ball stage (236° F.). Just before it is done add the grated orange rind, salt, butter and nuts. Cool and beat until creamy and pour into buttered platter to cool.

Evaporated Milk Bulletin

SPANISH CHEESE SOUP

A quart of beef stock or canned consommé. Bring to the boiling point; meanwhile fry 4 medium-sized Spanish onions sliced very thin to a golden brown in butter; add the boiling consommé and pour over squares of toast arranged in soup plates. On each serving sprinkle a heaping tablespoon of grated Parmesan or American cheese or a blend of both.

McCall's Magazine

SPANISH STEW FROM CANNED BEEF

Fry 2 large onions that have been chopped fine and 2 ripe tomatoes. Add to $\frac{1}{2}$ quart of canned beef. Cover with boiling water and a dash of cayenne pepper and thicken with 2 tablespoons of flour which has been mixed to a paste with a little cold water.

Farmers' Wife

SPANISH LOAF

20c Hamburger steak
15c pork sausage
2 eggs

1 cup catsup
6 crackers (rolled)
Salt

Cayenne pepper

Bake 1 hour. This is fine cold.

Mrs. R. A. Cowan

Douglas Homemakers' Club, Ward Co., N. D.

SPANISH MEAT BALLS

2 pounds ground beef (raw or
cooked)
1 tablespoon butter
2 eggs

1 onion
 $\frac{1}{2}$ cup cracker crumbs
1 pint tomatoes
1 teaspoon salt

$\frac{1}{2}$ teaspoon pepper

Beat eggs into meat, add salt and pepper, make into balls and roll in cracker crumbs. Fry onion in butter until light brown. Then add meat balls and fry until brown on one side. Turn and fry on other side. When done sprinkle with flour and add tomatoes. Simmer until thick.

Mrs. F. L. Riemer

Home Benefit Society, Lakota, N. D.

SPANISH FISH

Remove skins from 3 pounds any firm fleshed fish and wipe dry. Rub inside and out with a mixture of $\frac{1}{2}$ teaspoon nutmeg, 1 tablespoon each flour and salt. Put in well-greased pan. Prepare separately 1 pint diced white or sweet potatoes, 1 quart solid part of canned tomatoes or fresh if obtainable, 1 pint canned or fresh corn. All these are to be diced. Two green and 1 red pepper minced, 6 medium-size ripe apples. 1 quart finely cut onions, 1 pint bacon cut in cubes. Mix thoroly all in wooden chopped bowl. Season with salt and pepper. Put one-half of the mixture over fish and bake 1 hour in hot oven, just at the temperature to brown the vegetables. Then put remainder of mixture on that previously baked, and return to oven for an hour. If vegetables get dry, baste with

salad oil, but do not stir. To serve, wrap napkin around baking dish and serve. Cut in squares; the vegetables will be as firm as the fish.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

SPANISH STEW

Cut 4 pieces of bacon into small pieces and fry. Add 3 sliced onions. After onions are half cooked add 1½ pounds of beef chopped fine and 1 quart of canned tomatoes. Season and boil until done.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

SPANISH ROAST

Take round steak, cut about 2 inches thick, place in roaster, cover with 1 can tomatoes, 6 large onions and sprinkle with flour. Season to taste with salt and pepper. When done remove the meat to a large platter. Make a gravy and pour over meat. This is delicious.

Mrs. O. M. Mickelson
York, N. D.

SPANISH RICE

1 cup rice boiled until soft. 1 small can tomatoes, 1 onion (chopped). 1 pimento chopped, add to drained rice. Put alternate layers of the above mixture and small sausages or strips of bacon in a casserole, season well with salt and pepper. Cover with bread crumbs and bake 15 or 20 minutes, if meat has been cooked first—longer if raw.

Mrs. F. Hillerman

SPANISH RICE

Boil 1 cup rice. Cut slices of bacon in small pieces and fry. Add 1 can of tomato soup and ½ cup water or 1 pint of cooked tomatoes. When tomatoes are used add a pinch of soda and 1 teaspoon sugar. Boil, and then add the cooked rice.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

SPANISH MACARONI

Take one package of macaroni and boil until tender. Then drain, add

- | | |
|--------------------------|-------------------|
| 1½ large onion | 1 cup tomato pulp |
| 1 level teaspoon mustard | Salt and pepper |
| 2½ tablespoons butter | |

Mix all together and bake ¾ hour.

Mrs. Peter Thomson
Beach, N. D.

SPANISH BAKED BEANS

- | | |
|-----------------------|----------------------|
| 1 gallon boiled beans | 1 tablespoon mustard |
| 1 can tomatoes | Pinch of ginger |
| 2 large onions fried | 4 slices bacon fried |

Add enough water to cover beans and bake in oven.

Mrs. Helmer Thorson
Mid-West Homemakers' Club, Edmore, N. D.

SPANISH TAMALE LOAF

Cook 1 slice of large onion, chopped fine, in 1 tablespoon melted butter until tender. Then add a saltspoon of salt, a dash of cayenne pepper, $\frac{1}{2}$ cup chopped boiled celery, $\frac{1}{2}$ can corn, and $\frac{1}{2}$ can tomatoes. Bring to the boiling point, and stir in gradually $\frac{1}{2}$ cup fine corn meal, using a big fork to keep it from lumping. Stir constantly until corn meal is mixed thoroly, then cook about 20 minutes before adding 1 egg, 6 olives, cut in small pieces, and $\frac{1}{2}$ cup of minced veal, chicken or English walnuts. Pour into baking dish and bake 45 minutes. If nuts are used, serve the loaf with tomato sauce; if meat or chicken is used the gravy drippings from either can be used, thickened with 1 tablespoon flour and seasoned with chopped parsley.

SPANISH ONIONS

Cut into very thin slices large Spanish onions and let them stand in sugar water for an hour, a tablespoon of sugar in proportion to one big onion. When ready to serve, either between thin slices of graham bread as a sandwich, when you add salt, pepper, and a thin spread of mustard, or as an appetizing salad, the sugar water improves the onions. For a salad, lay first a slice of the onion cut very thin and a slice of a large tomato, cut very thin, 6 slices in all, on a lettuce leaf with the usual French dressing, vinegar and oil in proportion of 1 tablespoon vinegar to 2 of oil, and a dash of cayenne.

SPANISH TOMATOES

Peel and slice 1 quart of ripe tomatoes, add 2 green onions minced, 2 sweet peppers, seeds removed, and 2 cups okra sliced. Boil about 20 minutes. Draw to the back of the stove and add 2 egg yolks beaten with $\frac{1}{2}$ cup cream, 1 tablespoon butter, 1 teaspoon salt. Serve.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

SPANISH FRITTERS

Moisten half a fresh yeast cake with a little lukewarm water. Add a saltspoon of salt and a beaten egg. Then stir in 1 pound of flour. Add 2 ounces of melted butter and add gradually enough milk to make a very light dough. Set aside covered in a warm place for $2\frac{1}{2}$ hours. When ready, work into small balls, drop into hot fat and fry a delicate brown.

Mrs. Celia Luigh
Saddle Butte Homemakers' Club, Beach, N. D.

SPANISH PICKLES

1 peck green tomatoes thinly sliced	$\frac{1}{2}$ ounce peppercorns
4 onions thinly sliced	$\frac{1}{2}$ cup brown mustard seed
1 cup salt	1 pound brown sugar
$\frac{1}{2}$ ounce cloves	4 green peppers finely chopped
$\frac{1}{2}$ ounce allspice berries	Cider vinegar

Sprinkle alternate layers of tomatoes and onions with salt, and let stand overnight. In the morning drain and put in a preserving kettle. Add remaining ingredients, using enough vinegar to cover all. Heat gradually to boiling point and boil $\frac{1}{2}$ hour.

SPANISH CAKE

½ cup shortening	1¾ cup flour
1 cup sugar	3 teaspoons baking powder
2 eggs	1 teaspoon cinnamon
½ cup milk	

Cream shortening, add sugar and yolks of eggs beat well, sift together flour, baking powder and cinnamon and add alternately with milk, fold in beaten whites of eggs. Bake in greased pan in moderate oven 35 to 40 minutes, cover with boiled icing.

SPANISH CREAM

2 cups scalded milk	2 tablespoons granulated gelatine
4 eggs	1 teaspoon vanilla extract
¼ cup sugar	1 pint cream

Pour scalded milk over egg yolks and sugar which have been mixed together. Put into double boiler and cook slowly until thick and smooth. Pour over gelatine which has been soaking in ¼ cup cold water. Chill; add vanilla and beat with egg whip until thick. Fold in beaten egg whites. Chill in molds and serve with sweetened whipped cream.

Mrs. Wm. Sheffer
Tuttle Homemakers' Club

OLD NEW ENGLAND RECIPES

In our own land, we have some typical American dishes—turkey, pie and ice cream. New England is known for its Boston brown bread and baked beans, also for maple sugar and ways of using it in cooking.

NEW ENGLAND BOILED DINNER

4 medium sized potatoes	1½ tablespoons butter
4 small turnips	4 small carrots
½ small cabbage	6 onions
salt to taste	

Quarter and peel carrots and turnips, add the onions whole, and put in a saucepan with water to cover. Add the salt and bring to a boil. Separate the leaves of the cabbage, drop into boiling water and let boil for 5 minutes. Drain and add to the vegetables. When the carrots are about half cooked, add the potatoes cut into halves, and the butter. Salt to taste and let cook gently until all the vegetables are done. To dish up, lay the cooked cabbage first on the center of the platter. Then arrange the vegetables around the cabbage—a carrot, a turnip, an onion, a potato, etc., having them arranged so the points turn away from the cabbage. Pour over a few spoonful of broth from the cooked vegetables, and serve. A slice of nut food may be served with each order if available.

Mrs. A. W. Van Allen
Rawson Homemakers' Club, McKenzie Co., N. D.

NEW ENGLAND BOILED DINNER

2 pounds corned beef	6 small carrots
1 small head of cabbage	6 small beets
6 small turnips	potatoes

Wipe meat and tie securely in shape. Put in kettle and cover with cold water. Bring slowly to the boiling point. Boil for a few minutes. Remove scum and reduce heat. Finish cooking at a lower temperature. Remove to hot platter and cook vegetables in the liquid from which meat has been removed. If too salty, add hot water. The beets should be cooked separately.

To serve, place the meat in the center of the platter and arrange around it a border of the various vegetables. Sprinkle with chopped parsley or garnish with parsley.

Any that may be left over can be chopped and makes an unusually good hash the next morning.

Mrs. Watkins

Saddle Butte Homemakers' Club, Beach, N. D.

CORN CHOWDER

12 ears corn	1 onion
1 pint sliced potatoes	2 slices pork
3 tablespoons butter	

Fry pork in kettle, then layer of corn, then potatoes and onions, salt and pepper to taste. Cover with hot water and cook $\frac{1}{2}$ hour. Just before removing from fire add 1 pint of milk and butter.

CLAM CHOWDER

Two slices salt pork, cut in dices and fried to a crisp, 2 small onions, fried in the pork, then add 2 quarts of water, 6 medium sized potatoes; let boil $\frac{3}{4}$ of an hour. 1 pint of clams chopped, then add clam juice and clams, boil 15 minutes; add 4 finely rolled crackers, 1 pint of milk or cream; large piece of butter, salt and pepper. Do not boil after milk is added.

Mrs. Alice Kinney Ayers

Dickinson, N. D.

TURKEY SOUP

Break turkey bones in small pieces, add any cooked turkey skin and fat. Cover well with cold water. Bring to boil then just simmer for two hours. Add 2 diced carrots (medium size), 2 diced potatoes, medium size, 1 onion sliced, 2 stalks of celery cut up, and continue simmering until potatoes are cooked away and carrots very soft. Put thru sieve, salt and pepper to taste, add $\frac{1}{2}$ box spaghetti. When spaghetti is cooked (in 10 minutes) serve.

Mrs. E. Brotherton

Elm Homemakers' Club, Forbes, N. D.

OYSTER COCKTAILS

Mix 1 tablespoon tomato catsup, $\frac{1}{2}$ tablespoon lemon juice, 2 drops tabasco sauce, tablespoon minced celery, $\frac{1}{2}$ teaspoon Worcestershire sauce, salt to taste, 8 small oysters. This is one portion. Serve in cocktail glasses.

Mrs. E. Brotherton

Elm Homemakers' Club, Forbes, N. D.

POCKET BOOKS

At 3:00 P. M. dissolve $\frac{1}{2}$ compressed yeast cake in $\frac{1}{2}$ cup lukewarm water. Put in bowl quart of flour, make hole in center, pour in yeast and a pint lukewarm milk. Stir smooth, cover well and let stand in a warm place until light. In the evening add 2 well-beaten eggs, $\frac{1}{2}$ cup sugar, heaping teaspoon salt, $\frac{1}{2}$ cup butter or butter and lard mixed. Knead well, adding flour to make a velvety dough. Cover and let stand in a warm place all night. In the morning knead down, turn on breadboard, roll $\frac{1}{2}$ inch thick, cut out with cookie cutter, spread with melted butter, crease thru center of each with back of knife, fold over half and press edges together. Let rise for $1\frac{1}{2}$ hours, or until very light. Brush tops with milk and bake in hot oven 15 to 20 minutes. These are also known as Parkerhouse rolls.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

ESCALLOPED OYSTERS

Fill buttered dish with alternate layers of oysters and crackers or bread crumbs. Season each layer with salt, pepper and butter, have layer of crumbs on top. Moisten with cream or rich milk. Bake about 45 minutes.

Mrs. Alice Kinney Ayers
Dickinson, N. D.

LITTLE PIGS IN BLANKETS

Large oysters, fat English bacon, pepper and salt, buttered toast. Season the oysters with pepper and salt, wrap each in a very thin slice of bacon and fasten with a toothpick. Have the chafing dish very hot, and cook the pigs just long enough to crisp the bacon, taking care not to burn. Serve hot on small pieces of toast.

Mrs. Alice Kinney Ayers
Dickinson, N. D.

GRAHAM BREAD

3 level cups unsifted graham flour	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup light brown sugar	1 cup sweet milk
2 tablespoons sour cream	1 cup thick, sour milk
1 egg	1 teaspoon soda beaten in the sour milk

Stir all together thoroly and bake immediately in medium oven 1 hour. Bread is done when it shrinks from sides of pan and when it does not stick to toothpick inserted at center.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

RAISED DOUGHNUTS

2 cups bread sponge	1 cup sugar
3 eggs	$\frac{1}{2}$ cup butter
1 cup sweet cream	1 teaspoon salt

Flour not too stiff

Let rise once, knead down, raise again and roll and cut and let raise before frying.

Mrs. George Nelson
Berlin Club, Berlin, N. D.

CRANBERRY DUMPLINGS

Make a soft, rich biscuit dough. Butter a shallow baking dish. Roll out the dough into a sheet $\frac{2}{3}$ inch thick. With round biscuit cutter, cut twice as many rounds as you wish dumplings. Butter on one side. Place half of them in baking dish, butter side up. Cover with hot sweetened cranberry sauce, then place the other rounds on top of the ones with sauce on. Surround dumplings with the hot sauce, cover and bake $\frac{1}{2}$ hour. Serve either hot or cold with plain or whipped cream.

Mrs. C. H. Foltz
Pittsburg Homemakers' Club, Drayton, N. D.

DOUGHNUTS

3 eggs well beaten	Flour to make soft dough
1 cup sour cream	1 cup sugar
$\frac{1}{2}$ teaspoon soda	Pinch salt. A little nutmeg
$\frac{1}{2}$ teaspoon baking powder	

Mix in order. If you use sour milk instead of cream add 4 tablespoons melted butter.

Mrs. W. H. Riek
Rawson Homemakers' Club, McKenzie Co., N. D.

DOUGHNUTS

1 cup of sugar	2 eggs beaten fine as silk
1 cup of milk	Salt and nutmeg (lemon will do)
2 teaspoons of baking powder	

Lightly stir the flour in. Roll on pie board not too thin, cut in diamonds, twist or rings. Drop the doughy things with care into fat that briskly swells evenly the spongy cells. With care, watch the time for turning. Fry them brown just short of burning. Roll in sugar, serve when cool.

DOUGHNUTS WITH SWEET MILK

Mix 1 small cup sugar with 1 cup sweet milk. Stir occasionally until dissolved. Add pinch of salt and 3 eggs well beaten. Add flour enough to make a soft dough, 3 level teaspoons of baking powder sifted with the flour. Add 3 tablespoons melted butter, flavor to taste. Fry in deep fat.

Mrs. Samuel Eldridge
Waldon Homemakers' Club, Page, N. D.

POTATO DOUGHNUTS

$1\frac{1}{2}$ cups sugar	1 cup finely mashed potatoes
Butter size of small egg	1 cup sour milk
3 egg yolks and 1 whole egg	1 small teaspoon soda
1 small teaspoon salt	1 large teaspoon baking powder
$\frac{1}{2}$ teaspoon nutmeg	Flour to roll

Mrs. Hutson Bowen
Douglas, N. D.

DELICIOUS RAISED DOUGHNUTS

3 cups sweet milk scalded and cooled	1 cup of butter added to milk while warm
1 yeast cake dissolved in $\frac{1}{2}$ cup water	1 cup sugar

Mix a light sponge and let raise until morning. Then add 1 cup sugar, 3 well beaten eggs. Make a soft dough and let raise twice.

Then roll and cut and let raise again until light. Fry in deep fat and roll in sugar.

Mrs. Samuel Eldridge
Waldon Homemakers' Club, Page, N. D.

NUT BREAD

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|-------------------|---------------------------|
| ¾ cup brown sugar | Pinch of salt |
| 1 cup milk | 1 cup nuts chopped fine |
| 2 eggs | 1 cup raisins |
| 4 cups flour | 3 teaspoons baking powder |

Bake 45 minutes in slow oven.

Mrs. Samuel Eldridge
Waldon Homemakers' Club, Page, N. D.

NUT BREAD

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| 1½ cups sour milk | 1 teaspoon soda |
| 1½ cups white flour | ½ teaspoon baking powder |
| 1½ cups graham flour | 1 egg beaten |
| 1 cup sugar | 1 tablespoon melted butter |

1 cup chopped walnuts

This makes 2 small loaves.

Mrs. Hutson Bowen
Douglas, N. D.

NUT BREAD

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|---|----------------------------------|
| Butter size of a walnut—½ cup
sugar—cream together | 1 cup sweet milk |
| Pinch of salt | 2 cups flour |
| 2 eggs | 1½ teaspoonfuls of baking powder |
| | 1 cup chopped walnuts |

Bake in slow oven.

Mrs. Pillkrank
Highland Homemakers' Club, Mandan, N. D.

GINGER BREAD

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|----------------------|---|
| ½ cup sugar | 1 teaspoon cinnamon |
| ¾ cup molasses | 1 teaspoon soda dissolved in 1
cup boiling water |
| ½ cup butter or lard | Flour enough to make soft dough |
| 1 teaspoon ginger | |

Mrs. Herm. Gabbert
Bluebird Homemakers' Club, Stark County

STEAMED BROWN BREAD

- | | |
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| 2 cups of sweet milk | 2 eggs |
| 2 cups of sour milk | 1 teaspoon salt |
| 2 cups of flour | 1 teaspoon soda |
| 3 cups of corn meal | ½ cup syrup |
| 1 cup of graham flour | 2 tablespoons shortening |

Steam 3 hours, then set in oven to brown.

Mrs. G. A. Rutledge
Missouri Ridge Homemakers' Club, Williston, N. D.

NEW ENGLAND BROWN BREAD

- | | |
|---------------------|----------------------|
| 1½ cups stale bread | 1½ cups rye meal |
| 3¼ cups cold water | 1½ cups corn meal |
| ¾ cups molasses | 1½ cups graham flour |
| 1½ teaspoons salt | 3 teaspoons soda |

Soak bread in 2 cups of the water over night. In the morning rub thru colander, add molasses, dry ingredients mixed and sifted and remaining water. Stir until well mixed, fill buttered 1 pound baking powder boxes ⅔ full, cover and steam 2 hours.

BOSTON BROWN BREAD

2 cups rye meal—not flour	2 tablespoons molasses
1 cup Indian meal	1 teaspoon sifted soda
1 quart sour milk	1 teaspoon salt

Stir the molasses, soda and salt into the sour milk, add the rye and corn meal. Fill greased tin $\frac{3}{4}$ full, cover closely, set in boiling water and boil steadily 5 or 6 hours. This has the true old-time flavor, and once tasted is never forgotten. This is an old New England recipe.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

BROWN BREAD

1 cup molasses	$\frac{1}{2}$ cup cornmeal—fill up with graham
1 cup sour milk with 1 teaspoon soda	1 rounding tablespoon melted butter
1 teaspoon salt	1 cup raisins (and a few nuts cut up, if you prefer)
1 cup graham flour	
$\frac{3}{4}$ cup white flour—fill up cup with graham	

Steam 3 hours. Then bake a few minutes to dry off. This makes two cans. This is an old and tested recipe.

Cedar River Homemakers' Club, Lemmon, S. D.

GINGERBREAD (New England)

2 tablespoons melted shortening	1 teaspoon ginger
1 cupful molasses	$\frac{1}{2}$ teaspoon salt
1 teaspoon soda	3 tablespoons sour milk

Flour to make a soft dough

Bake in moderate oven being careful not to burn. Warm gingerbread served with whipped cream makes a very good dessert.

BOSTON BAKED BEANS

1 quart beans	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ pound salt pork	$\frac{1}{2}$ teaspoon dry mustard
1 tablespoon salt	2 tablespoons molasses

Wash and soak beans over night, put in bean pot, wash salt pork and place in center, add salt, pepper, mustard, molasses. Add 4 cups cold water, cover, put in slow oven. Bake 4 hours. Add more water if needed.

BAKED BEANS

One quart beans soaked over night. In the morning boil with salt until skins break when blown on. Then add 1 teaspoon sugar, 1 bottle of catsup, 1 small onion, slice of pork. Bake in a moderate oven.

Mrs. O. M. Mickelson
York, N. D.

CREAM APPLE PIE

Line pieplate with rich crust, fill with sliced tart apples. Mix thoroly 1 cup sugar, 2 tablespoons flour, $\frac{1}{2}$ teaspoon nutmeg. Cover apples with this, dot with bits of butter and add as much rich sweet milk as the pan will hold. Bake slowly until apples are done.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

PINEAPPLE PIE

1 cup crushed pineapple
1 cup sugar

2 eggs
1 tablespoon of melted butter

Beat eggs well and add sugar, pineapple and butter. Bake with crust on bottom and top.

Mrs. Gilbert Lien,
Far and Near Club, Lark, N. D.

SOUR CREAM PIE

$\frac{2}{3}$ cup granulated sugar
2 cups sour cream
3 eggs

1 heaping teaspoonful cinnamon
and allspice
 $1\frac{1}{2}$ cups chopped raisins

Keep out the whites of two eggs for frosting.

Mrs. Ole Newgard
Mid-West Homemakers' Club, Edmore, N. D.

CREAM PIE

1 cup sweet milk
1 cup sugar

1 tablespoon butter
2 egg yolks, well beaten
1 tablespoon corn starch

Put in double boiler and cook till thick. Frost with egg whites.

Mrs. John A. Johnson
Mid-West Homemakers' Club, Edmore, N. D.

CREAM PIE

1 cup cream
 $\frac{1}{4}$ cup sugar

Yolks of two eggs
2 tablespoons flour

Mix thoroly, add milk and cook until thick, flavor with vanilla. Put into baked crust. Put egg whites on top and brown.

Leora Van Ornum
Berlin Club, Berlin, N. D.

SOUR CREAM PIE

1 cup sugar
1 cup sour cream or part sour milk
 $\frac{1}{2}$ cup seeded raisins ground

$\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon cloves
Yolks of 3 eggs

White of one egg

Boil first five ingredients until thoroly mixed and while quite warm stir in eggs well beaten. Pour into pie crust and bake. When nearly done, put on meringue made of other 2 whites of eggs and sugar and bake till light brown.

Mrs. Albert Solseth
Bucyrus Reeder Homemakers' Club, Bucyrus and Reeder, N. D.

CREAM PIE

2 cups milk
2 heaping tablespoons flour

$\frac{1}{2}$ cup sugar
2 eggs, whites left out for frosting

A small piece of butter

Cook in double boiler until thick like custard. Flavor and pour into baked crust, frost and brown in oven.

BUTTERNUT PIE

Yolks of 2 eggs
Sugar to sweeten

1 cup of chopped butternut meats
Cream to fill pie

Bake with one crust and frost with whites of eggs.

BANANA PIE

Bake a crust and fill with the following:—1 pint milk heated in double boiler. Take yolks of 2 eggs, 2 tablespoons flour, stir all together smoothly and beat into the hot milk. Cook 10 or 15 minutes. Line the crust with sliced bananas and pour the custard over them, then cover top with layer of bananas and frost, or whipped cream is nicer.

BOILED CIDER PIE

½ cup butter rubbed into 3 table- spoons flour	1 cup boiling water, stir well
2 cups sugar	½ cup boiled cider

Cook all a few minutes. Let this cool, add 1 egg beaten and 1 cup of chopped raisins.

MAPLE CREAM PIE

1½ cups flour	Little salt
1 teaspoon baking powder	Piece of butter ⅔ size of egg
Lard the same size	

Moisten with a little sweet cream.

FILLING

1 egg well beaten	½ cup sweet cream
1 cup maple sugar	Butter size of walnut
1 teaspoon flour	Little salt

Pinch of black pepper

BUTTER AND MAPLE SUGAR PIE

1 large cup maple sugar	Butter size of egg
1 heaping tablespoon flour	1 egg
Milk enough to fill the pie	

Do not beat, but barely stir enough to mix together. Two crusts.

MAPLE SUGAR PIE

1 cup maple sugar	½ cup sweet cream
1 egg	1 tablespoon flour

Bake in two crusts.

The above seven receipts from

*Mrs. Alice Kinney Ayers
Dickinson, N. D.*

BUTTER SCOTCH PIE

1 cup sweet milk	2 big tablespoons of flour
½ cup white sugar	2 egg yolks
½ cup brown sugar	2 tablespoons butter

Cook and then flavor with vanilla and use the stiff whites of eggs for top of pie and brown. Bake the crust first. If you care for the burnt butterscotch taste, which is very nice, scorch the sugar and 2 tablespoons of butter first. I usually use some butter.

*Mrs. Arthur Menser
Egeland, N. D.*

COCOA PIE

½ cup cocoa	3 eggs
1½ cups sugar	2 cups milk
¼ cup cornstarch	2 teaspoons vanilla
¾ teaspoon salt	

Mix and sift cocoa, sugar, cornstarch and salt. Add unbeaten egg yolks with milk and stir well. Cook in double boiler until

thick, stirring constantly. Remove from fire, add vanilla and pour into baked pie crust. Cover with meringue made by beating egg whites until stiff, adding $\frac{1}{2}$ teaspoon baking powder and 6 table-
spoons sugar. Brown in oven.

Mrs. John A. Johnson
Mid-West Homemakers' Club, Edmore, N. D.

CHOCOLATE CREAM PIE

$\frac{1}{2}$ cup sugar	2 tablespoons flour
2 egg yolks	1 pint milk
1 square chocolate	Butter size of walnut

Use egg whites for top. This makes 1 pie.

Mrs. W. H. O'Connell
Hurricane Homemakers' Club, York, N. D.

VINEGAR PIE

1 cup sugar	2 teaspoons lemon extract
1 cup boiling water	2 tablespoons corn starch
5 tablespoons vinegar	2 eggs

Use egg whites for frosting.

Mrs. Henry Nelson
York, N. D.

PUMPKIN PIE

2 cans pumpkin	$\frac{1}{2}$ teaspoon nutmeg
4 eggs	1 teaspoon cinnamon
2 teaspoons corn starch	$\frac{1}{2}$ teaspoon cloves
1 teaspoon salt	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ teaspoon ginger	Milk to suit

This makes about 4 pies.

Mrs. Henry Nelson
York, N. D.

WASHINGTON PIE

Take any white cake recipe and bake a cake of two layers. Whip some cream and cover the top of each layer, keeping them separate. Decorate the top of the layers with teaspoonfuls of jelly. Cut and serve as you would pieces of pie.

Mrs. W. E. Lubiens
R. F. D. Homemakers' Club, Fullerton, N. D.

HICKORY NUT CAKE

Excellent

2 cups white sugar	3 cups flour
1 cup butter	1 teaspoon soda
1 cup sweet milk	1 teaspoon cream of tartar

Whites of 4 eggs, yolks of 2

Beat whites and yolks separately. 1 pint hickory nut meats (or any kind of nut meats may be used) chopped fine and sprinkled with flour. Add pinch of salt and 2 teaspoonfuls vanilla.

Belle Stevens
Bucyrus Reeder Homemakers' Club, Reeder, N. D.

NUT CAKE

$1\frac{1}{2}$ cups butter	1 cup sweet milk
1 cup sugar	2 cups flour
3 teaspoons baking powder	

Beat well before adding whites of 5 eggs beaten stiff.

FILLING

1 cup sugar
Yolks of 5 eggs
1 cup sour cream

Cook in double boiler until right consistency to spread. Add cup of nuts before you spread it on cake.

Mrs. Samuel Eldridge
Waldon Homemakers' Club, Page N. D.

MAPLE SUGAR CAKE

2 eggs
1 cup maple sugar
½ cup sour milk
½ cup butter
½ teaspoon soda
1½ cups flour
1 teaspoon ginger if desired

Bake slowly.

MAPLE SUGAR FROSTING

½ cup maple sugar
½ cup granulated sugar

Add ¼ cup water and boil until it will hair from a spoon. Stir briskly into the beaten white of an egg. Beat until cool enough to spread.

Mrs. Alice Kinney Ayers
Dickinson, N. D.

THANKSGIVING CAKE

2 cups sugar
1 cup butter
1 cup buttermilk
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon cinnamon
1 level teaspoon baking powder
1 teaspoon allspice
1 cup cold coffee
2 cups raisins
1 cup nuts chopped fine
4 cups flour
1 level teaspoon soda

Add nuts and raisins last.

Mrs. Nelson
Hurricane Homemakers' Club, York, N. D.

BROWN SUGAR CUP CAKES

½ cup butter
1 egg
1 teaspoon soda
1 cup brown sugar
⅔ cup sour milk
2 small cups flour

Walnut meats or raisins can also be used. These are very good when frosted.

Mrs. Ole Newgard
Mid-West Homemakers' Club, Edmore, N. D.

SOFT GINGER COOKIES

½ cup shortening
1 cup sugar
3½ small teaspoons soda
1 teaspoon ginger, salt
About 4 cups flour
½ cup coffee or milk
1 cup molasses
2 tablespoons vinegar

Mix the night before and leave in roll; in morning slice off about ¼ inch thick, wet top with egg yolk and bake.

Mrs. R. E. Ewing
Hurricane Homemakers' Club, York, N. D.

GINGER COOKIES

1 cup molasses	$\frac{2}{3}$ cup lard
1 level tablespoon soda beat until white	1 tablespoon ginger and cinnamon, beat well
Yolks of 2 eggs	1 cup cold water
1 cup sugar	Flour to roll out

Cut thicker than ordinarily. Beat the 2 whites of eggs and use 1 cup sugar to each egg white. 1 teaspoon vanilla in cookies and frosting.

Mrs. A. Miller

ROLLED OAT COOKIES

1 cup white sugar	2 eggs
1 cup butter	$\frac{1}{2}$ cup sour milk
2 cups flour	1 cup nut meats
2 cups rolled oats	1 teaspoon each of cinnamon and nutmeg
1 cup chopped raisins	

Mix and drop in spoonfuls on a greased baking pan.

Mrs. Walter J. Smith
Mandan, N. D.

MAPLE SUGAR CANDY

Two cups maple sugar. Add enough sweet cream to moisten. Let this boil until it brittles in water, then stir till it begins to grain and add 1 cup of nuts.

NUT CANDY

3 cups light brown sugar	1 cup milk
Butter size of an egg.	

Boil until it will form a soft ball when dropped into cold water. Remove from the fire and add 1 cup of nuts chopped fine and 1 teaspoon of vanilla. Stir until thick. Turn into buttered tins to cool.

PENOCHÉ

$2\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ cup cream
Butter size of an egg	

Boil 20 minutes, add $\frac{1}{2}$ cup chopped walnuts, $\frac{1}{2}$ cup chopped almonds, 1 teaspoon vanilla. Beat well and pour in a buttered tin. Cut in squares before cool. Other nuts may be used if desired or all walnuts.

All above candy recipes from

Mrs. Alice Kinney Ayers
Dickinson, N. D.

BUTTERNUT PUDDING

1 cup sugar	Salt
1 egg	$\frac{1}{2}$ cup butternuts
1 cup sour milk	$\frac{1}{2}$ cup raisins (seeded and chopped)
$\frac{1}{2}$ teaspoon soda	Flour to make stiff batter

Steam 2 hours. Serve with sauce or whipped cream.

BLACK PUDDING

$\frac{1}{2}$ cup sour milk	$\frac{1}{2}$ cup chopped raisins
$\frac{1}{2}$ cup sweet milk	About 3 cups flour
$\frac{1}{2}$ cup molasses	1 teaspoon soda
$\frac{1}{2}$ cup melted butter	2 teaspoons cinnamon
1 teaspoon cloves	

Steam 3 hours. Serve with whipped cream.

RICE CHOCOLATE

1 cup of rice
1 quart of water

Square of chocolate
Little salt

Cook till done, then add 1 cup sugar, 1 pint milk, set where it will keep warm till wanted.

GRAHAM PUDDING

$\frac{3}{4}$ cup of molasses
1 cup sweet milk
1 egg
 $\frac{1}{2}$ cup raisins

3 tablespoons of butter
Spices of all kinds
 $1\frac{1}{2}$ cups of graham flour
1 teaspoon of soda

Steam for 2 hours and serve with sweetened cream.

All above pudding recipes from

Mrs. Alice Kinney Ayers
Dickinson, N. D.

SCANDINAVIAN RECIPES

NORWEGIAN, SWEDISH AND DANISH

The Scandinavians use much fish, particularly ludefisk; and use sago for puddings. They don't use as much sugar in their cooking as we do here. Their flatbread is a native food, which is cooked right on the stove top. They are noted for their fancy cookies and cakes.

POTATO SOUP

4 large potatoes
2 large onions
1 quart of water

1 quart of milk
1 tablespoonful of butter
Pepper and salt

Celery seed

Peel potatoes and onions. Cut in small pieces, add to water and cook slowly until tender. Add seasoning and butter. Heat again and add the flour mixed to a paste with milk. Serve hot.

Mrs. Frank Belyea
Lakota, N. D.

DUMPLING SOUP OR BOLLE SUPPE

Make a good stock with soup bone. Add 3 or 4 carrots and a little parsley. When cooked, put 2 cups sweet milk in a small kettle and bring to a boil, seasoning with a little nutmeg and 1 tablespoon of butter. When the milk boils, stir in flour enough to make very stiff. Add 2 eggs, one at a time and beat until smooth. Drop into soup, dipping spoon in soup first so it will not stick to spoon. Boil until the dumplings float.

Mrs. John M. Hanson
Bucyrus Reeder Homemakers' Club, Bucyrus, N. D.

RICE AND MILK SOUP (Velling)

Fill the double boiler with sweet milk adding butter, sugar and salt to taste. Pour in $\frac{1}{2}$ cup rice and boil until rice is cooked. If thick, thin with a little scalded milk.

Mrs. John M. Hanson
Bucyrus Reeder Homemakers' Club, Bucyrus, N. D.

NORWEGIAN MUTTON SOUP

Take 2 pounds of the thinner part of the neck, remove meat from bones and take out all fat, cut into small pieces and put into kettle with one large slice of turnip, 2 small carrots, 1 onion, 1 celery stalk, all cut in small pieces, $\frac{1}{2}$ cup barley water. Let boil slowly 2 hours. The bones are cooked in water the same length of time and the stock put into the soup. Cook 1 teaspoon each of flour and butter until even, put this with salt and pepper into the soup directly before serving.

PEARL BARLEY SOUP

One cup pearl barley, boil in plenty of water. When nearly done slice in apples, pears and cherries, and boil until done. Sugar enough to suit taste.

BARLEY SOUP (NORWEGIAN)

A 2 or 3 pound soup bone	2 small onions cut in slices
$\frac{1}{4}$ pound barley	2 small carrots chopped fine

Salt and pepper

Put every thing in a soup kettle, pour cold water over it, let heat over a slow fire. Let boil 3 or 4 hours.

RICE SOUP

Soak one cup of rice in enough hot water to cover. Set on back of stove where it will stay hot for from 15 minutes to $\frac{1}{2}$ hour. Heat to boiling point 2 quarts of sweet milk, add rice and cook until rice is done. Serve hot, sweetened with a little sugar. Sago may be used in place of rice if one prefers.

Mrs. Carl Heger
Underwood, N. D.

BROWN POTATO SOUP

3 tablespoons flour	$1\frac{1}{2}$ teaspoons salt
1 medium sized onion	$\frac{1}{4}$ teaspoon pepper
4 cups water	$\frac{1}{3}$ teaspoon celery seed
2 medium sized potatoes	Toasted squares of bread

Brown flour in soup pot, be careful it does not burn. Add sliced onion and brown both a dark tan. Add water, stirring quickly so flour will not lump, then the potatoes sliced thin, and the seasonings. Cook until potatoes dissolve, stirring frequently. Turn thru a strainer and serve with the toasted bread squares.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

FRUIT SOUP (Norwegian)

1 cup prunes	1 cup raisins
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Put on to boil with 2 quarts cold water. When it has come to a boil, add $\frac{1}{4}$ cup minute tapioca. When fruit and tapioca are cooked, add 1 lemon sliced thin and sugar to taste with $\frac{1}{2}$ cup grape juice or grape jelly will do.

Mrs. Sanderson
Eden Valley Homemakers' Club, Sherwood, N. D.

SWEDISH FRUIT SOUP

2 cups prunes
1 cup raisins
1 large or 2 small cinnamon quills

Wash and stew in nearly double amount of water needed for sauce. Add 1 cup sugar, 2 tablespoons vinegar, 3 rounding table-
spoons sage and cook until clear and slightly thickened. Serve
hot like soup or cold with cream.

*Mrs. Carl Heger
Underwood, N. D.*

NORWEGIAN FRUIT SOUP

1½ quarts of water
1½ cups sago
1 cup prunes
1 cup raisins
½ cup sugar
1 tablespoon of vinegar
A few sticks of whole cinnamon

Cook very slowly. If too thick, add more water.

*Mrs. L. L. Friestad
Tuttle Homemakers' Club, Tuttle, N. D.*

NORWEGIAN FRUIT SOUP

6 cups of water
½ cup sago
1 cup sugar
1 cup raisins
1 cup prunes

Add juice of 1 lemon and 2 tablespoons vinegar just before
• this soup is ready to be served.

*Mrs. John Storley
Busy Bee Homemakers' Club, Harwood, N. D.*

SWEET SOUP (Sod suppe)

Cook ½ cup rice or sago and 1 cup raisins in water, sweetening
to taste. When cooked, add ½ to 1 cup berry juice according to
richness of juice.

*Mrs. John M. Hanson
Bucyrus, N. D.*

FRUIT JUICE SOUP

Two cups fruit juice, any kind. Mix with water to suit the
taste, thicken with a little corn starch and add more sugar if
necessary. Put 1 slice of nice brown toast in dish first, then pour
this soup over.

FRUIT SOUP (Swedish)

1 cup prunes
1 cup raisins
2 quarts water
½ cup sago
2 cinnamon sticks
3 large apples

Soak prunes and raisins over night, and sago for a short time.
Place all together and boil slowly 1 hour. Add juice of 1 lemon
and sweeten with 1 cup of sugar. When cold this is served in
soup dishes as first course.

*Ellen Reynolds
R. F. D. Homemakers' Club, Fullerton, N. D.*

FRUIT SOUP

1 cup prunes
1 cup raisins
½ cup dried apples

Soak fruit in water over night. Cook in water and flavor with
either grape juice or a glass of jelly. Thicken with tapioca.

*Mrs. H. W. Hagman
Busy Bee Homemakers' Club, Harwood, N. D.*

PRUNE SOUP

Boil 2 cups of prunes in enough water until tender. Then add $\frac{1}{2}$ cup sugar to $\frac{1}{2}$ cup vinegar. Add 4 or 5 laurel leaves. Then make ordinary dumplings and boil it with prunes.

Mrs. H. A. Hannersteadt
Lyon Homemakers' Club, Kensal, N. D.

NORWEGIAN FISH PUDDING

Take a 5 or 6 pound Haddock. Clean, filet. Skin and scrape to a pulp, with knife. Pound in a mortar until it is smooth, add 1 teaspoon salt and 1 tablespoon butter and continue working for 10 minutes. Transfer to a large bowl and work in with potato masher 2 egg yolks blended with 1 cup of cream, putting it in by spoonfuls; add another cup cream and $\frac{1}{2}$ pepper, spoon allspice. Beat vigorously and when it is frothy, put in a buttered mold and steam for 3 hours. If desired, the top may be browned before serving, but it should be done quickly.

Serve with cream and caper sauce. It should be fine, smooth and firm as blanc mange. In frying fish, Norwegian cooks often dust the pieces with grated cheese and add a little to the sauce served with the fish.

Mrs. P. R. Larson
Leeds, N. D.

LUDEFISK

Saw large fish in about 4 inch squares and soak three days in clear cold water. Then take it out and put it in ashes solution. This solution is made by taking hard wood ashes and covering with boiling water. Let stand 2 or 3 hours or until clear. Pour off water and pour over fish that has been taken out of clear water. Be sure that fish are covered well with the ash solution. Let stand 3 days in solution. Then take out and put fish in clear water, changing water twice a day for 3 days. Then it is ready for use. Boil fish and pick out bones and make a milk gravy seasoning with butter, salt and pepper.

Mrs. Harry Roberts
H. T. Homemakers' Club, Bowman, N. D.

LUDEFISK

Ludefisk when purchased, if frozen, thaw out and boil in salted water until tender. Drain carefully and serve with melted butter.

Mrs. Clara K. Schnell
Bluebird Homemakers' Club, Stark County, N. D.

FISH CAKES (Using Codfish or other fish)

Leftovers may be used as well as fish prepared especially for this. Remove all bones and skin. Cut in small pieces or strips. Cook an equal amount of potatoes. Mash well, add butter, milk, also an egg or two, depending on the quantity. Season with pepper. Form into cakes and fry in butter or fat, letting both sides fry to a nice brown color. Let all fat drip off before cakes are served.

LOBSTER OMELET

Four eggs. 3 tablespoons milk for each egg. Add a pinch of salt and bake in oven. Eggs must be beaten real hard first. When done, cut in two and spread lobsters between and decorate with lettuce leaves.

CANNED HERRING

Prepare your fish as for eating—leaving them whole except the head. Scald fruit jar and pack them in solidly. Add 1 teaspoon salt and pepper, if preferred, to each half gallon. Cover the top with butter. Put covers on jars and boil 3 hours.

Mrs. Margaret Robbins
Pittsburg Homemakers' Club, Drayton, N. D.

SCRAPPLE

Boil hogshead until very tender. Remove the bones and run thru a meat chopper. Put back into the liquid it was boiled in and add enough water to fill the kettle. Season with salt and pepper and a pinch of sage, if desired. Let come to a boil. Then thicken with cornmeal and lastly a cup of flour. When cold slice off and fry.

Mrs. E. H. Reynolds
R. F. D. Homemakers' Club, Fullerton, N. D.

POTATO KORF (Swedish dish)

1 part ground beef	1 part ground raw potatoes
1 part ground pork	Salt and pepper to taste
Onions and corander seed if liked	

Mix well and stuff into casings not too full. Tie ends and place in kettle. Cover with water, a little salt and boil slowly 1 hour. Prick casings with fork to let the air out, from time to time, to keep from bursting. Good served hot or cold. (This may be baked in loaf, but not as good.)

Ellen Reynolds
R. F. D. Homemakers' Club, Fullerton, N. D.

SWEDISH SAUSAGE

Grind equal parts of lean pork, fat pork and raw potatoes. Mix all together and season with salt, pepper and ground onion to taste. Stuff casings with mixture and cook in boiling water or fry. Prick with a fork to keep from bursting.

Mrs. Mabel Welch
Hurricane Homemakers' Club, York, N. D.

POTATO SAUSAGE

Six pounds of beef and 6 pounds of pork ground up, 2 pounds scalded potatoes. Scald enough milk to mix. Onion, salt and pepper to taste. Mix thoroly and stuff in sausage skins. Boil for 1 hour. Will keep for 2 or 3 weeks in cool weather, but must not freeze.

Mrs. W. H. Hagman
Busy Bee Homemakers' Club, Harwood, N. D.

meat is done, put a cup of water in with it and let cook for a minute, pour the juice over into the browned onion and flour and you have your gravy which is to be poured over the meat and served.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

CHALLOPS (Swedish)

Cut about 3 pounds raw beef in thin slices. Put frying fat in kettle. Put in a layer of meat slices, few chopped onions, salt and pepper and a little flour and then meat again until all meat has been used. Let cook until meat is brown. Then add a little water and put cover on and let it simmer until well cooked.

Mrs. J. T. Stromdale
Home Benefit Society, Lakota, N. D.

SWEDISH MEAT PUDDING

2 pounds left over ground meat	2 medium sized onions ground with
3 tablespoons rice boiled in water	meat
until soft	2 eggs

Add 3 tablespoons shortening if meat is too lean. Mix together and spice and season to suit taste. Bake 1 hour in oven.

Mrs. J. T. Stromdale
Home Benefit Society, Lakota, N. D.

SPICED BEEF

10 pounds rump beef	2 tablespoons cinnamon
1 cup brown sugar	1 tablespoon allspice
1 cup salt	1 tablespoon mace
2 tablespoons cloves	1 teaspoon salt-peter

Mix all and rub well all over beef. Keep in cold place and turn every day for 10 days, draining off liquid which forms and turning it over beef. When ready to roast, cover with a paste made of rye or graham flour and water. Bake in a moderate oven, basting often. When ready to serve, remove paste and set in oven to color for a few minutes.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

SPICED MEAT ROLL

Take flank of beef, sprinkle with salt, pepper, caraway seed and chopped onions. Roll up and sew together. Boil 3 hours. Press and slice when cold.

Helen Seter
Northwood, N. D.

SPICED MEAT ROLL

5 pounds beef or veal flank	Pepper
Salt	Ginger
Onion	

Remove any bone. Trim off meat from skin. Cut the skin into rectangular shapes about 7 by 12 inches. Sew the smaller pieces together to form this shape. Cut the meat into strips and lay lengthwise on the skins. Season generously with salt, pepper, onion and ginger. Fold over so edges meet and sew up ends and sides. Wind tightly with strong cord. Before placing in boiling

MEAT BALLS (Norwegian)

Two-thirds beef (tender), $\frac{1}{3}$ suet. Grind meat 9 times. Then add suet and grind 4 times more. Add boiled milk (which has been cooled), a little at a time to make soft dough. Milk to be pounded in with wooden potato masher. Flavor with salt, pepper, ginger and mace to taste. These can be served with either brown or cream gravy.

Mrs. Ida Olstad
Camel's Hump Homemakers' Club, Sentinel Butte, N. D.

BONELESS BIRDS

Take a sliced tenderloin, cut three by 6 inches. Pound it. 1 heaping tablespoon pork sausage. 1 carrot the length of the width of meat—3 inches. Salt, pepper, allspice. Mix these 3 spices. Just enough season to taste. Sprinkle this over the carrots and sausage. Put this in the meat. Now roll the meat around carrot filling, wind cord around it. Boil in water until tender. Brown small onion, butter and 2 tablespoons flour, take broth and make gravy. Then pour this over the boneless birds again and serve. This is just enough for one person. To make more boneless birds, take more meat as desired and use a carrot, etc., in each boneless bird. This is very good.

Mrs. O. Bartleson
Riverside Homemakers' Club, Hofflund, N. D.

POTATO DUMPLINGS (Swedish)

Grate 5 cups of raw potatoes, season with salt and pepper. Add flour until cakes can be handled easily. Make into small balls putting a few pieces of fat pork and minced onion in the center of them. Cook in boiling salted water or meat stock.

Mrs. Mabel Welch
Hurricane Homemakers' Club, York, N. D.

POULT OR POTATO DUMPLINGS

Grate raw potatoes, as many as one thinks their family can use. After grating, mix with flour and salt to taste, make a soft ball that one can handle well with their hands. Dip hands in cold water so dough won't stick to hands. Drop dough in kettle of boiling water. Be sure that water is boiling briskly all the time. About $\frac{3}{4}$ hour is required for cooking if dumplings are not very large. These are eaten warm with butter. Delicious warmed over in milk seasoned with salt and butter to taste, slicing the poults as one would for fried potatoes. (cold boiled.) These are heavy but very good.

Mrs. Harry Roberts
H. T. Homemakers' Club, Bowman, N. D.

POTATO DUMPLINGS

Take plain mashed potatoes; add a little cream and half cup of bread crumbs to a pint of potatoes and flour enough to make it stiff enough to handle. Pat out balls half the size of an egg and drop in boiling water. Boil 20 minutes.

Tomato gravy is made by draining the juice from a quart of tomatoes and slightly thickened with flour and water. Tomato gravy on potato dumplings is very good.

Mrs. Carl Heger
Underwood, N. D.

RAW POTATO DUMPLINGS

Peel and grate raw potatoes. Drain off water. Add little salt to taste, about 1 teaspoon baking powder to a quart of flour. Add flour enough to make stiff batter. Drop by large spoonfuls into a soup stock of any kind, ham bone stock preferred, or plain salted water, and cook at least $\frac{3}{4}$ of an hour.

These are very good the next day sliced, fried in butter or bacon drippings and eaten with crisp fried bacon.

Mrs. John Larson
Cedar River Homemakers' Club, Lemmon, S. D.

POTATO DUMPLINGS (Swedish)

Grind in meat grinder 6 large potatoes. Pour off water which accumulates. Add $\frac{1}{2}$ cup sweet milk, 2 eggs, salt to suit, flour to make a thick batter similar to biscuit dough. Take with spoon and drop in salted water and boil until done.

Mrs. J. T. Stromdale
Home Benefit Society, Lakota, N. D.

LIVER DUMPLINGS

Take a piece of liver the size of a large cup and run thru food chopper; remove all strings and gristle. Take 3 medium onions and fry brown. Put ground liver, fried onions, 3 eggs, salt and pepper, and $\frac{1}{2}$ cup of bread crumbs all together in a mixing bowl and stir; then add enough flour to make stiff enough so balls can be formed with the hands. Have a kettle of meat broth boiling and form balls half as large as an egg. Boil till well done.

Mrs. Carl Heger
Underwood, N. D.

MASHED POTATOES AND MILK

Cook potatoes but do not drain. Just before they are done, sprinkle a handful of flour over the potatoes and steam thru. Add salt and mash thoroly. These are eaten with a gravy made of sweetened hot milk with a lump of butter added.

Mrs. Carl Heger
Underwood, N. D.

LEFSE OR POTATO CAKES

2 cups of boiled mashed potatoes 1 teaspoon salt

Cool potatoes and mix with flour enough to make it stiff, then roll out thick as cookies and size of dinner-plate. Bake on top of stove. Slow fire preferred. These may be baked in the oven but rolled thicker and about size of a saucer—hot fire preferred.

Mrs. H. Anderson
Missouri Ridge Homemakers' Club, Williston, N. D.

POTATO PANCAKES

8 medium sized potatoes grated $\frac{1}{2}$ cup flour
1 cup sweet cream 1 tablespoon salt

Fry like other pancakes only more lard.

*Mrs. Andrew Helen
Beach, N. D.*

POTATO PANCAKES

10 medium sized potatoes peeled 2 eggs (but may be omitted)
and grated raw 1 teaspoon salt
2 tablespoons flour

If too thick add a little milk to make it thin enough like pancake batter. Beat up good and fry on pancake griddle like pancakes. They are good.

*Mrs. Henry Geyer
Beach, N. D.*

POTATO PANCAKES

Grate enough raw potatoes to make $1\frac{1}{2}$ quart. Add 1 tablespoon salt, 4 or 5 well-beaten eggs, 1 scant cup of flour and $\frac{3}{4}$ cup whole milk. Mix thoroly and bake in well-greased griddle same as other pancakes.

*Mrs. Carl Heger
Underwood, N. D.*

POTATO BREAD

Boil potatoes (after paring) in salted water. Drain, then mash as for mashed potatoes. Let cool. Next add enough flour to roll to a stiff dough. Divide in parts as large as a goose egg. Let stand for 20 minutes. Then roll very thin and bake on top of stove that is moderately heated.

*Mrs. Harry Roberts
H. T. Homemakers' Club, Bowman, N. D.*

BAKED POTATOES GRANDMOTHER MADE

Four large potatoes baked. Cut in halves lengthwise. Scoop out of shell and mash. Salt pepper to taste and butter size of an egg. Mix well and fill shells, top with grated cheese. Place back in oven to brown.

*Mrs. D. C. Kuhn
Edson Homemakers' Club, Norma, N. D.*

ONIONS WITH CHEESE

Parboil onions—grease baking dish—put onions into it. Cover with white sauce into which a half cup of grated cheese has been added. On top, sprinkle with bread crumbs. Bake till brown.

*Mrs. P. M. C. Hjelmstad
Holmes, N. D.*

DANISH CAULIFLOWER PUDDING *

$\frac{1}{4}$ pound butter 8 eggs
 $\frac{1}{4}$ pound flour 1 pound cauliflower
1 pint milk or water

Heat butter and water or milk in a saucepan, sift in the flour, cook slowly and stir constantly until the mixture leaves the side of the pan and is worked into a smooth, compact mass. Cool off

and add the yolks of the eggs, one at a time. Sprinkle in a pinch of nutmeg, fold in the well-beaten egg whites and last, add the separated cauliflower. Turn into buttered pan, sprinkle with bread crumbs and bake in the oven 1 hour or cook in a steamer 2 hours. Serve hot with melted butter or a gravy made from a spoon of flour, $\frac{1}{2}$ cup of butter, a cup of water and a pinch of nutmeg.

Mrs. E. Brotherton
Forbes, N. D.

NORWEGIAN FILLED CABBAGE

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|-------------------------|-------------------------------|
| 1½ pounds Hamburg steak | 1½ teaspoons salt |
| 1 egg | $\frac{1}{4}$ teaspoon pepper |
| 1 cup milk | 1 large cabbage |

Mix together, steak, egg slightly beaten, milk, salt and pepper. Remove center from good-sized cabbage, stuff with meat, tie with string, or in a square of cheesecloth to hold it in shape, and steam from 1 to 1½ hours or until cabbage is tender. Place on round platter, remove string or cloth, garnish with parsley and serve with white sauce. Potatoes may be steamed around the cabbage.

Mrs. C. O. Carlson
Saddle Butte Homemakers' Club, Beach, N. D.

BUTTERMILK CHEESE (Norsk)

Two gallons buttermilk. Bring to a boil and stir in 1 cup sugar. Stir often until it becomes the consistency of thick gravy. Then add 1 cup of sweet cream and stir thoroly. Pour into jar and let cool. Serve as cottage cheese. Better than Premost.

Mrs. Andrew Anderson
Busy Bee Club, Stutsman County, N. D.

BUTTERMILK CHEESE

Put as much buttermilk in the kettle as you want and let boil till nearly boiled down, or until it thickens, then add a little sugar to suit taste.

CREAM WAFFLES

- | | |
|-------------------|---------------------------------|
| 2 egg yolks | 2 tablespoons sugar beaten hard |
| 2 cups sour cream | |

Sift in 3 cups flour together with 1 teaspoon each of soda, baking powder, and salt. Stir well. Last beat in the well beaten egg whites.

WAFFLES

- | | |
|---------------------|------------------------------------|
| 1 cup buttermilk | 2 eggs |
| 1 cup sour cream | Pinch of salt |
| 1 cup sweet milk | $\frac{1}{2}$ teaspoon soda |
| 2 tablespoons sugar | Flour enough to make a thin batter |

SWEDISH RICE PUDDING

- | | |
|---------------------|--------------------------------|
| 1 cup rice | Milk (to be added as it bakes) |
| 1 cup sugar | enough just so it is not dry |
| 2 teaspoons vanilla | |

Bake in oven from beginning, add milk as needed, stir often to keep from burning, add seasoning when taken from oven. Cool. Fold in whipped cream just before serving.

Mrs. G. Judd
View Homemakers' Club, Ray, N. D.

ROMEGROD (Norwegian)

One quart cream, boiled 15 minutes or until fat comes to the top. Skim off the fat and add a pinch of salt and enough flour to make cream very thick. Add from $\frac{1}{2}$ to 1 quart boiling milk. Sweeten to taste. Sprinkle with cinnamon and pour fat over after it is served in bowl.

Mrs. Charles Carey
Lidgerwood, N. D.

SOUR CREAM PUDDING

One quart sour cream, boil and skim off oil or butter. Thicken with flour and cook until done. Then melt butter (skimmed off) and add sugar and cinnamon to it. Use this mixture on pudding. May add raisins.

Mrs. Trosland
Berlin Club, Berlin, N. D.

RYE AND CORNMEAL PORRIDGE

Two parts coarse cornmeal, 1 part rye flour. Have water boiling before flour is put in. Put cornmeal in first, stirring constantly. Let boil 20 minutes. Then stir in the rye flour, let boil slowly 1 hour, keeping kettle covered.

CHRISTMAS MUSH

1 cup rice
4 cups boiling water
 $\frac{1}{4}$ cup raisins

Let all this come to a boil, then drain off water. Add 6 cups milk, 1 cup cream, $\frac{1}{2}$ cup sugar and some cinnamon bark. Stir often until done. When done, add one beaten egg.

NORWEGIAN PRUNE PUDDING

$\frac{1}{2}$ pound prunes
2 cups cold water
1 cup sugar
1 teaspoon lemon juice
Rind of 1 lemon
1 inch stick of cinnamon
 $1\frac{1}{2}$ cups boiling water
 $\frac{1}{3}$ cup cornstarch

Pick over and wash prunes, then soak 1 hour or more in cold water to cover. Boil until soft in the water in which they have been soaked. Remove stones add sugar, lemon juice, rind, cinnamon, boiling water and simmer 15 minutes.

Mix cornstarch with enough cold water to pour easily. Add to cooked prune mixture and cook 5 minutes. Remove cinnamon mold and chill. Serve with plain or whipped cream. Chopped almonds may be added to the mixture just before pouring into the mold.

Mrs. Thomas White
Ray Homemakers' Club, Nay, N. D.

RIS KREM

1 pint whipping cream
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup rice (unboiled)
2 tablespoons gelatine
 $\frac{1}{4}$ cup ground almonds
Whites of 3 eggs

Cook rice until tender and thick. Add sugar. Add almonds cut fine. Add well dissolved gelatine. (When rice is cool.) Next add cream well beaten and whites of eggs beaten light. Flavor to taste. Grated pineapple may be added to above.

Mrs. Edwin Hoff
Douglas Homemakers' Club, Douglas, N. D.

HIMMELS FUTTER (Heaven food)

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|-----------------------------|--------------------------|
| 2 beaten eggs | 1 teaspoon baking powder |
| 1 cup sugar | ½ pound dates |
| 2 heaping tablespoons flour | ½ cup shelled walnuts |

Chop walnuts and dates; mix all together and bake ½ hour in a warm oven. Break cake up fine on plate. Slice bananas and pineapple on cake and serve with whipped cream.

Mrs. Paul Witter
Ray Homemakers' Club, Ray, N. D.

DANISH APPLE CAKE

- | | |
|---------------------|---------------------|
| 1 quart apple sauce | 1 teaspoon cinnamon |
| 4 cups water | 1 tablespoon sugar |
| 4 cups bread crumbs | 1/6 pound butter |

Put stale bread thru meat chopper. Melt butter on a frying pan, add bread crumbs, cinnamon and sugar. Let brown over slow fire, stirring to prevent burning. Mix cornstarch with water and pour into hot apple sauce, stirring constantly and let boil 2 or 3 minutes. Cover the bottom of a deep glass or china dish with bread crumbs ½ inch thick. Then a sheet of apples and then bread crumbs and top off with whipped cream or a cream puff filling.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

PIE CRUST (Norwegian)

For each pie take 1 cup of flour, a pinch of salt and a heaping tablespoon of lard. Enough water to make dough to roll into shape.

Mrs. J. E. Schlosser
Lyon Homemakers' Club, Kensal, N. D.

APPLE CAKE

Grease an earthen pan with butter. Grind as much bread as you need, and put a layer of bread in pan first, then sliced apples, then some sugar, butter and cream. Then bread and apples again. Have bread for last layer, then pour cream and sugar and butter over.

WHITE CAKE (Norwegian)

- | | |
|----------------------------|-----------------------------------|
| 2 cups granulated sugar | 3 cups sifted flour |
| ½ cup butter—cream the two | 3 rounded teaspoons baking powder |
| 4 egg whites—whip | 1½ teaspoons vanilla |
| 1 cup sweet milk | |

Add milk and flour alternately. Then add the whites of eggs. Bake in 3 layers in moderate oven 15 minutes. Make Mountain frosting.

MOUNTAIN FROSTING

One and one-half cups white sugar, ½ cup water, boil to syrup. Two whites of eggs, whipped. Then pour the syrup into the egg whip. Soak 1 cup of cocoanut in a little sweet milk. Sprinkle between layers. None on top unless wanted.

Mrs. Viola Ames
Riverside Homemakers' Club, Hofflund, N. D.

JULEKAGE

3 pounds flour
1 cup sugar
1 cake yeast foam
citron and raisins

$\frac{1}{2}$ pound butter
1 quart rich milk
2 eggs, more or less
 $\frac{1}{2}$ teaspoon cardamon

Put yeast to soak at noon in $\frac{1}{2}$ cup lukewarm water and add a little flour. In the evening, mix the warm scalded milk with some of the flour and add the yeast. In the morning add the beaten eggs, sugar, melted butter, salt and the rest of the flour and knead. Let raise. Then add raisins, citron and cardamon. Form into loaves and let raise again. Bake in moderate oven.

Mrs. O. D. Adams

Manning Homemakers' Club, Steele, N. D.

NORWEGIAN JULEKAGE

Melt $\frac{1}{2}$ cup of butter and pour off into a basin, holding back the salt. Add 3 tablespoons of sugar, 2 cups of milk, one yeast cake, mixed with 3 tablespoons of lukewarm water, and 3 eggs well beaten. Next add 6 cups of sifted flour, 1 cup of Sultana raisins, 1 cup of currants and 1 cup of shredded candied citron peel, and ground cardamom seeds to flavor. When too stiff to stir, begin kneading and continue until the dough will not stick to the baking board. Put it into a buttered cake-pan, and, when well raised, sprinkle over with sugar; let raise again and bake in a steady oven for 1 hour.

Mrs. P. Berge

Rawson, N. D.

KUCHEN

$\frac{1}{2}$ cake of yeast
Set as for bread with 1 pint warm
water at night
1 cup lard

9 cups flour, rub flour and lard together
 $\frac{3}{8}$ cup sugar
2 teaspoons salt

After it raises, pinch off small biscuits and let raise again. Then pull the biscuits in squares and fill with any desired fruit filling pinch corners together and let raise. Then butter and bake. Butter again and sprinkle sugar on if desired. Very nice to warm up for breakfast.

Mrs. Koller

Edson Homemakers' Club, Norma, N. D.

KUCHEN

1 pint milk
2 eggs
 $\frac{1}{2}$ yeast cake

$\frac{1}{2}$ cup sugar
1 teaspoon salt
 $\frac{1}{2}$ cup shortening

Soak yeast cake in afternoon. Take eggs, sugar and milk lukewarm and make soft batter at night with flour. In morning, add shortening and make soft dough. Let raise and roll out $\frac{1}{4}$ inch thick. Make a rim as for pie. Then put in your choice of fruit on top and cover with filling. Dried fruit must be cooked before using. Fresh fruit may be used.

Filling—

1 pint cream
4 eggs
 $\frac{1}{2}$ cup sugar

Sprinkle on top with cinnamon or nutmeg

Mrs. L. W. Mess

R. F. D. Homemakers' Club, Fullerton, N. D.

COFFEE CAKE OR KUCHEN

1 egg	1 teaspoon salt
1 cup sugar	$\frac{1}{4}$ teaspoon cinnamon
1 tablespoon shortening	1 cup scalded milk. Let cool
1 large cup bread sponge	Flour to make stiff

Let raise, when light, roll out about $\frac{1}{2}$ inch thick and place in pans to raise. When light, spread over top with butter and sprinkle with sugar and cinnamon. Cream and powdered sugar may be used. Bake.

Bessie Reynolds

R. F. D. Homemakers' Club, Fullerton, N. D.

DANISH PASTRY

Foundation Mixture

Roll coffee bread mixture, when light, into a long piece $\frac{1}{4}$ inch thick. Divide 7 ounces butter ($\frac{7}{8}$ cup) into halves. Cut one half into many small pieces and place in center of strip of dough. Fold over one end, place remaining butter on top (cut in bits) and cover with other end of dough, pressing edges together. Turn one-fourth way round, pat with rolling pin and roll as thin as possible, lifting frequently to keep from sticking. Fold each end to the center, pat firmly with rolling pin, fold to make four layers, turn one-fourth way round, pat with rolling pin, roll out and fold as above. Repeat twice more, making four rollings after butter is put in. Cover and let rise for 20 minutes. Roll, shape and bake in very hot oven, or at 500 degrees F., for 10 minutes; reduce heat or turn out one burner, and finish baking. Decorate as suggested below.

Pin Wheels—Roll Danish Pastry $\frac{1}{2}$ inch thick, cut into 4-inch squares and make a diagonal cut from each point almost to center. Fold each alternate point to the center pressing down firmly. Place on greased tin sheet, put a spoonful of jam on the points in center; brush with egg, sprinkle with nuts and bake. Brush with confectioners' frosting.

Horns—Roll out Danish pastry, cut in triangles 5 inches long and 3 inches wide at base. Put in jam or cream filling (recipe below), fold the long edges together, pressing firmly, then shape like horns, brush with egg and bake. Brush with frosting, and sprinkle with chopped nuts.

Knots—Roll Danish pastry $\frac{1}{4}$ inch thick, cut in strips $\frac{1}{4}$ inch wide, place two strips together and shape as figure eights, pretzels, knots and letter s's. Bake and brush with confectioners' frosting and sprinkle with chopped nuts. Drop cream filling, jam or both into hollows.

Coils—Roll Danish pastry very thin and cut in strips 8 inches long and 1 to $2\frac{1}{2}$ inches wide. Cut the long way in 2, 3, 4 or 5 strips, $\frac{1}{2}$ inch wide without cutting thru one end of the pastry. Hold this uncut end with left hand, twist pastry lightly with right, and coil around the uncut portion, which makes the

center of circle. Put filling or jam in the center of each and bake in a hot oven; brush with confectioners' frosting and sprinkle with nuts.

Cream Filling For Danish Pastry—Scald $\frac{3}{4}$ cup milk in double boiler, add 3 tablespoons sugar mixed with 3 tablespoons flour and a few grains of salt. Stir until smooth and thick, and cook for 10 minutes. Add one egg slightly beaten, stir and cook 2 minutes. Cool and add $\frac{1}{3}$ teaspoon lemon extract.

YULE BROD OR CHRISTMAS BREAD

3 pounds flour	1 quart milk
1 cup butter	1 teaspoon cardamom seed
1 cup sugar	$\frac{3}{4}$ pounds raisins
	$\frac{1}{4}$ pound citron

Melt butter and sugar in milk. When lukewarm, add flour and dissolved yeast cakes. Knead well. Let raise until light and add raisins and citron. Mould into 4 loaves. Let raise again and bake in a moderate oven 1 hour.

Mrs. John Larson
Cedar River Homemakers' Club, Lemmon, S. D.

SWEDISH FRUIT CAKE

1 pound flour	$\frac{1}{4}$ pound citron
1 pound brown sugar	1 teaspoon nutmeg
$\frac{3}{4}$ pound butter	10 eggs
3 pounds raisins (seedless)	2 teaspoons baking powder
1 pound currants	$\frac{1}{4}$ pound almonds (chopped)

Beat sugar and eggs to a cream, add eggs beaten separately. Add flour and baking powder. Then add spices and last of all the fruit. Bake slowly.

Mrs. A. E. Olson
Busy Bee Homemakers' Club, Harwood, N. D.

SWEDISH DATE CAKE

1 pound dates	2 cups boiling water
2 teaspoons soda	2 cups flour

Pit dates, sprinkle soda and pour boiling water over them, let stand until cold. Beat well 2 eggs, stir in 2 cups sugar, beat well. Pinch of salt. Add dates mixture, then 2 cups flour, 1 cup nutmeats adds to a good cake. Use carmel frosting.

Mrs. Adina Johnson
Underwood, N. D.

PRUNE CAKE

1 cup sugar	1 cup prune meat
$\frac{3}{4}$ cup butter	1 teaspoon cinnamon and nutmeg
3 eggs	2 cups flour
1 cup prune juice	1 teaspoon soda

Cream the butter and sugar, add beaten eggs, add prune meat and juice. Then add flour, soda and spices sifted together.

Mrs. H. Stau
Hurricane Homemakers' Club, York, N. D.

CHOCOLATE SWEDISH MERINGUE CAKE

Beat whites of 5 eggs until foamy, add $\frac{1}{2}$ teaspoon cream of tartar, 1 cup sugar, and $\frac{1}{4}$ cup cocoa sifted together three times.

Beat until spoon will stand upright in mixture, add $\frac{1}{2}$ teaspoon vanilla and fold in $\frac{1}{2}$ cup flour. Bake in 2 buttered layer cake pans (measuring $7 \times 7 \times 1\frac{1}{2}$ inches) for 25 minutes in slow oven. Spread a tutti-frutti frosting between layers and top.

Mrs. John Fay
Hurricane Homemakers' Club, York, N. D.

CHOCOLATE LOAF (Swedish)

- | | |
|------------------------------------|---------------------------------|
| 2 cups granulated sugar | 1 teaspoon cinnamon |
| 1 cup butter | 1 teaspoon nutmeg |
| 1 cup freshly mashed potatoes | $\frac{1}{2}$ teaspoon allspice |
| $\frac{1}{2}$ cup sweet milk | 2 teaspoons baking powder |
| 4 eggs | 2 cups sifted flour |
| $\frac{1}{2}$ cup grated chocolate | 1 cup chopped walnut meats |
| 1 teaspoon cloves | |

Cream butter and sugar, add mashed potatoes, milk and the eggs, well beaten, reserving 2 egg whites for frosting, also add chocolate. Sift together flour and spices. Reserve a little flour to roll the nut meats. Add all to the other mixture. Turn into pan lined with greased paper, and bake 30 to 40 minutes in moderate oven. Use the reserved egg whites for a boiled frosting for top of cake and decorate with walnut halves.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

CRULLERS OR WONDERS

- | | |
|-------------------------------------|-------------------------------|
| 3 eggs | 3 tablespoons sugar; mix hard |
| 3 tablespoons melter butter or lard | with sifted flour |

Roll thin and cut in diamond shaped squares with slit in center. Fry in hot lard a light brown.

Mrs. C. E. Erickson
Fillmore Mothers' Club, Crosby, N. D.

SCANDINAVIAN NUT COOKIES

- | | |
|----------------------|---------------------------|
| 1 cup white sugar | 1 teaspoon vanilla |
| 1 cup brown sugar | Pinch of salt |
| 1 cup nuts | 3 eggs—well beaten |
| 1 cup butter (seant) | 4 cups flour |
| | 2 teaspoons baking powder |

Roll in loaf in evening and set in cool place. In the morning, cut off in thin slices and bake.

Mrs. Mike Ulmen
Ray Homemakers' Club, Ray, N. D.

MORKAKOR (Scandinavian Cookies)

- | | |
|---------------|----------------------|
| 4 cups butter | 1 egg |
| 2 cups sugar | Flour enough to roll |

If you wish you can dip them in grated sweet almond and sugar, mixed. Makes about 150.

Mrs. J. T. Stromdale
Home Benefit Society, Lakota, N. D.
and Mrs. A. Brockmeyer
Beach, N. D.

SCANDINAVIAN COOKIES (Princessbakelse)

- | | |
|-----------------|--------------------------------|
| 2 yolks of eggs | 1 cup unmelted butter |
| 1 cup sugar | Flour enough to roll very thin |

Cut out with cookie cutter to star or leaf shape.

Mrs. A. Brockmeyer
Beach, N. D.
And Mrs. J. T. Stromdale
Home Benefit Society, Lakota, N. D.

BERLINERKRANSER (Swedish)

1 cup sugar	3 raw egg yolks
1 cup butter	Flour to make quite stiff, flavor to taste
2 hardboiled egg yolks rubbed fine and added to sugar	

Shape as desired and dip in beaten white of egg and then in sugar. Bake a light brown.

Mrs. O. D. Adams
Morning H. M. Club, Steele, N. D.
Mrs. J. T. Stromdale
Home Benefit Society, Lakota, N. D.

NORWEGIAN SNIPPEKAGE

4 egg yolks creamed with 1 cup sugar	1 teaspoon baking powder
¼ cup melted butter	4 egg whites beaten stiff
1 cup flour	1 teaspoon vanilla
	½ teaspoon almond extract

Place in two bread pans and cover with currants or chopped almonds. Bake in quick oven, cut in diamond shapes before removing from pans.

Eden Valley Homemakers' Club
Sherwood, N. D.

SWEDISH TIMBALES

1 cup flour	1 egg
½ teaspoon salt	1 tablespoon melted lard
	⅔ cup milk

Mix and sift the flour, salt, sugar. Add milk gradually and slightly beaten egg. Add melted lard and beat until smooth. Put a little batter in a cup, put timbale iron in melted lard and heat lard until hot enough to fry timbales. Remove from the lard, dip in batter nearly to top, return again in hot lard and fry 1 or 2 minutes or until delicate brown.

SMIR BAUKELSOR COOKIES

1 pound butter or part lard	1 pinch salt
1 cup granulated sugar	1 teaspoon vanilla
3 eggs (well beaten)	1 quart flour or more

Cream the butter and sugar until soft. Add the beaten eggs and vanilla. Add salt to flour. Work flour into the batter a little at a time. When you squeeze the dough and it sort of sticks together, it has enough flour in it, and is ready for the tins. Then put a little of the dough in the center of a muffin or cooky tin and press out thin and smooth, so as to cover the whole tin. Bake in a moderate oven, but be careful not to burn.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

SKRYLL

1 cup sugar	1 cup cream
1 cup butter	3 cups flour
	3 eggs

These are to be baked on special iron resembling waffle iron.

Mrs. O. Freeman
Manning Homemakers' Club, Steele, N. D.

GINGER COOKIES (Pepper Kaka) Swedish Recipe

1 pound melted butter	3 teaspoons soda
3 cups syrup	Spices—1 teaspoon each of cloves, cinnamon, black pepper, ginger,
2 cups sugar	1 gallon flour
1 cup sour cream	

This is a big recipe, but cookies will keep and improve the older they get.

Mrs. H. W. Hagman
Busy Bee Homemakers' Club, Harwood, N. D.

ESSES

½ pound butter (creamery butter preferred as it is less salty)	1 whole egg and 1 yolk or 3 yolks
¾ cup sugar	Almond flavoring
	2½ cups sifted flour

Cream butter and sugar. Add eggs and flavoring, work in flour. Form into esses or any shape desired and bake. A little more flour can be added to keep shape, if necessary.

Mrs. John Larson
Cedar River Homemakers' Club, Lemmon, S. D.

VANITIES (Norwegian Recipe)

3 eggs	¼ teaspoon salt
12 tablespoons sugar	½ teaspoon vanilla
	3 tablespoons sweet cream

Beat eggs until very light. Add sugar, cream, salt, vanilla and flour enough to make a soft dough. Roll out very thin, the thinner the better. Cut in diamond shaped pieces and fry in hot lard a very light brown.

Tuttle Homemakers' Club
Tuttle, N. D.

SPRUT BAKKELSER

1 pound sugar	¼ pound ground butter nuts
1 pound butter	½ teaspoon citron extract
Yolks of 5 eggs, and whites of 2 eggs, well beaten	¼ teaspoon almond extract
	Flour enough to make soft dough

After dough has been well worked it can be pressed thru the sprut bakkelser iron and formed in any shape you wish. The iron can be bought at almost any hardware store.

Mrs. P. R. Larson
Leeds, N. D.

OLD FASHIONED BAKKELSE (Nothings)

Yolks of 3 eggs mixed thoroly—add 3 tablespoons sugar and beat until light and foamy. Add the beaten whites and 3 table-
spoons of cream and enough flour to make a stiff dough. Be care-
ful not to make dough too stiff. Take small pieces and roll out
thin as cardboard. Cut in small squares or any shape. Make slit
in center of each. Catch up on forks and toss in very hot lard
(as for doughnuts.) Fry until golden brown on both sides. Take
out and place on white paper. These are delicious with tea or
coffee when done right.

Cedar River Homemakers' Club
Lemmon, S. D.

SPRITS

1 cup sugar
1 cup butter
3 eggs

1 teaspoon vanilla
3 cups flour
2 teaspoons baking powder

Cream butter and sugar. Mix and press thru a sprits cookie tube. Shape in wreaths. Bake in hot oven. Keep dough very cold—easier to handle.

Mrs. Edwin Hoff
Douglas Homemakers' Club, Douglas, N. D.

SPRIT COOKIE

1 cup butter
1 cup sugar

2 eggs
1 teaspoon baking powder
2½ cups flour

Run thru sprit cookie form and bake in moderate oven.

Helen Seter
Northwood Homemakers' Club

BERLINERKRANSER (Norwegian)

Yolks of 4 hard boiled eggs,
powdered

Yolks of 4 raw eggs

Mix these together until smooth. Cream 1 cup white sugar and 2 cups of unsalted butter. Add the eggs and beat thoroly. Add 4¾ cups flour; roll into strips and shape into bows. Dip into white of eggs, then into sugar, and bake.

Mrs. L. H. Odegard
Douglas, N. D.
And Mrs. H. W. Hagman
Busy Bee Homemakers' Club, Harwood, N. D.

BERLINERKRANSER

2 cups soft unsalted butter
4 cups flour

Yolks of 4 hard boiled eggs and
4 raw eggs

1 cup sugar

Mix flour and sugar together, rub in butter, yolk of eggs, and roll out. Dip into egg whites beaten stiff. Sprinkle sugar over them, then cut in narrow strips about ⅓ of an inch and shape in any desired shape and bake.

WREATHS (Cookies) Scandinavian

½ cup sugar
Yolks of 2 hard boiled eggs

1 cup washed butter
2 beaten eggs and flour to roll

Mix well, cut in strips and shape into small wreaths or rings. Vanilla may be added if desired. Before placing in oven you may dip in egg white and sprinkle with sugar.

Mrs. Geo. Bakken
St. Andrews Homemakers' Club, Walsh County, N. D.

BERLINERKRANSER

½ cup sugar
1 cup butter

2 cooked egg yolks, mashed fine
Flavoring

2 raw egg yolks

Flour to roll with your hands, and form a ring. Then beat the whites a little and dip your rings in the whites and then in sugar or chopped nuts and cinnamon. Then bake like cookies.

Mrs. Lars Christensen
Missouri Ridge Homemakers' Club, Williston, N. D.

BERLINERKRANSER (Scandinavian Recipe)

4 hard boiled egg yolks and 4	½ pound sugar
raw egg yolks worked together	1 pound melted butter
2 cups pastry flour	

Take a small lump of the dough, roll under the palm of the hand on kneading board until like a finger, then curve and cross the ends to make a sort of ringlet, dip in egg white, then in coarse sugar. Bake in oven, not quite as hot as most cookies take, until brown.

Mrs. O. Freeman
Manning Homemakers' Club, Steele, N. D.

BERLIN WREATHES (Norwegian)

8 egg yolks	1 teaspoon baking powder
1¼ cups sugar	Almond flavor to taste
1 pound butter	Flour to make a solid dough

Roll with your hands on a board until little larger than a pencil and about 6 inches long. Then cross the ends to form the wreath. Dip in beaten egg whites. Then roll in sugar. Bake until light brown.

Mrs. Ida Olstad
Camel's Hump Homemakers' Club, Sentinel Butte, N. D.

BERLINERKRANSER (A Norwegian cookie)

4 hard boiled eggs (yolks only)	1 cup sugar
3 raw yolks	1 pound butter

Add the raw yolks, one at a time, beat well. Add this to the creamed butter and sugar. Flour enough to roll out with the hands to size of lead pencil. Shape like figure 8. Dip into the whites of eggs and crushed loaf sugar. Bake in moderate oven until light brown.

Mrs. E. H. Olstad
Garner' Homemakers' Club, Sentinel Butte, N. D.

SWEDISH KRINGLE

1 cup sugar	2 eggs
1 cup butter	2 teaspoons baking powder
½ cup milk	Flour enough to make a stiff dough

Use sprut machine and use blade with round hole in it.

Mrs. A. Meyers
Sanish Homemakers' Club

KRINGLE

1 yeast cake	2 cups scalded milk
1 cup sugar	1 cup butter (lard and butter)
8 cups flour	Pinch of anis seed
Pinch of salt	

Scald the milk, put in all but yeast until it has cooled, then yeast and flour. Keep warm over night and make into kringle first thing in morning if raised enough. Let raise and bake below and on top in oven. Frost if desired.

Mrs. T. J. Vaaler
Rawson Homemakers' Club, McKenzie County, N. D.

DANISH KRINGLE

Beat 6 eggs for 15 minutes with 2 large tablespoons powdered sugar. Then work in as much of a pound of flour as it will take, pour on bread board and work in the rest, only reserving a little to put on the board, while working it. Continue working the dough until it leaves the board and hands clean. Then cut into small pieces of equal size; will make 18 or 20. Roll each piece in the hands and form in circle or "kringle" and put them carefully into a kettle of boiling water leaving them there until they raise to the top, when they must be taken up and transferred to a baking tin and baked in the oven until light brown.

Mrs. O. D. Adams
Manning Homemakers' Club, Steele, N. D.

KRINGLE

3 cups sugar	1 teaspoon soda
1 cup butter	1 teaspoon cardamom seed
1 cup sour cream	1 cup sour milk

Flour to roll with your hands, and form into kringle and bake like cookies.

Mrs. Lars Christensen
Missouri Ridge Homemakers' Club, Williston, N. D.

SWEDISH WAFERS

$\frac{1}{2}$ cup butter	5 ounces flour
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon vanilla
2 eggs	Shredded almonds

Cream the butter, add sugar gradually, eggs slightly beaten, flour and flavoring. Drop by spoonfuls on an inverted buttered dripping pan. Spread very thinly, using a knife, cut in circular shapes about 3 inches in diameter. Sprinkle with almonds and bake in slow oven. Remove from pan and shape at once over the handle of a wooden spoon.

PEPPER COOKIES

1 cup syrup	1 orange peel dried in the oven
1 cup sugar	and ground fine
$\frac{1}{4}$ teaspoon pepper	$\frac{1}{2}$ cup butter
$\frac{1}{4}$ teaspoon ginger	2 eggs
Pinch of soda, and flour	

SWEDISH COOKIES

3 cups flour	1 scant cup sugar
3 tablespoons butter	1 teaspoon soda

Mix like pie crust use sour cream so dough will stick together when rolled. Sprinkle with sugar, cut and bake.

Mrs. E. E. Alexander
Wild Rose Homemakers' Club, Galchutt, N. D.

KIKS (Norwegian)

1 pound flour	2 eggs
$\frac{1}{2}$ pound butter	2 tablespoons sweet cream

Mix well, roll thin, cut out as cookies. Prick holes with a fork before baking.

KORNU KOPIA

2 eggs
1 cup sugar (mix well)
1 scant cup milk

1½ cups flour (or more if
necessary)
Flavor

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

ROSETTES

1 cup milk
1 egg

1 cup flour
Little salt

Fry in fat using rosette iron.

J. A. S.
Bee Bee Homemakers' Club, Harwood, N. D.

SWEDISH ROSETTE WAFERS AND PATTIES

2 eggs
1 teaspoon sugar
¼ teaspoon salt

1 cup milk
1 cup flour (a little more if
necessary)

Beat eggs slightly with sugar and salt; add milk and flour; beat until smooth. Fry in hot lard on rosette iron until done.

Mrs. O. D. Adams
Manning Homemakers' Club, Steele, N. D.
(Dakota Farmer)

ROSETTES

2 eggs
¼ teaspoon salt

1 teaspoon sugar
1 cup milk

1 cup flour

Beat eggs slightly with sugar and salt. Add milk and flour. Beat until smooth. Heat rosette iron in hot lard before dipping in batter. Do not let the batter come over top of iron. Return to hot lard, thoroly cover the iron for at least 30 seconds. If batter drops off iron, iron is too hot. If it drops off when dipped in lard, it is not hot enough.

Mrs. Edwin Hoff
Douglas Homemakers' Club, Douglas, N. D.

ROSETTES

2 eggs
1 teaspoon sugar

1 cup milk
¼ teaspoon salt

1 cup flour

Beat eggs slightly, add sugar, salt and milk. Stir in flour gradually and beat until smooth. Screw handle into mold. Dip iron into hot lard, then into batter, not allowing batter to come over top of the iron. Then place in hot lard to fry for about 35 seconds.

Carefully remove rosette from mold and let cool before serving. These are delicious filled with jello and topped with whipped cream. Irons with which to make these can be purchased at hardware stores.

Mrs. Clara K. Schnell
Bluebird Homemakers' Club, Stark County, N. D.

ROSETTES NORWEGIAN

1 cup milk
1 egg
2 tablespoons sugar

Flavor with cardamon
Salt
Flour enough to make a thin
batter

Heat irons. Dip into batter and then into hot lard. Wipe irons with clean towel each time.

ROSETTE WAFER

1 tablespoon sugar	1 cup sweet milk
2 eggs	1 cup flour (a little more if necessary)
$\frac{1}{4}$ teaspoon salt	

Beat eggs slightly with sugar and salt. Add milk and flour, beat until smooth. This batter will make 40 rosettes.

Using the Rosette Iron

Screw handle into one of the rosette irons and put iron into hot lard to heat before dipping it into the batter, not letting the batter come over the top of the iron. Now return it to the hot lard, thoroly covering the iron with same, for at least 20 seconds, but not longer than 35 seconds. Remove rosette from the iron with a fork or knife or anything that will loosen it from the iron. The rosettes are fried the same as doughnuts. Rosettes are crisp when finished.

Mrs. Levi Ganyo
St. Andrews Homemakers' Club,

KRUMKAGER

1 cup sweet cream
 $\frac{1}{2}$ cup sugar

Beaten white of 1 egg
Use krum kage iron to bake

Mrs. Nelson
York, N. D.

KRUMKAGER

$\frac{1}{2}$ cup butter
1 cup sugar
1 cup milk

$1\frac{1}{2}$ cups flour
2 eggs
Vanilla

Cream butter, add sugar, add milk and flour. Mix well. Have iron hot. Use only about 1 tablespoon of batter. Close iron tightly. Roll up cone or cylinder. When baked, leave on until cool.

Mrs. Uggen
Edgland, N. D.
And Mrs. Edwin Hoff
Douglas Homemakers' Club, Douglas, N. D.

KRUMKAGER

1 pint sour cream
 $\frac{1}{3}$ cup sugar

$1\frac{1}{2}$ cups flour
1 egg

Flavor to suit taste and bake in hot krumkake iron.

Mrs. Lars Christenson
Missouri Ridge Homemakers' Club, Williston, N. D.

SWEDISH KRUMKAGER

1 cup shortening
1 cup sugar
2 cups flour

2 eggs
1 cup buttermilk
1 teaspoon soda

Put on small teaspoon batter on a krumkage iron and bake. When done roll into shape while hot.

Mrs. J. T. Stromdale
Home Benefit Society, Lakota, N. D.
Mrs. O. D. Adams
Manning Homemakers' Club, Steele, N. D.

KRUMKAGER

4 eggs
 1½ cups sugar

½ cup melted butter
 1 cup sweet cream

About 2 cups flour

Bake and roll quickly.

Mrs. E. Brotherton
 Elm Homemakers' Club, Forbes, N. D.

KRUM CAKE

2 eggs
 4 ounces sugar
 4 ounces flour

4 ounces cornstarch
 4 ounces melted butter
 1 teaspoon vanilla

If dough is too hard, add a little cream. Bake in krumcake pans.

Mrs. Edwin E. Wesley
 Sanish Homemakers' Club

KRUMKAGER (Denmark)

½ cup butter
 ½ cup sugar

¾ cup flour
 Whites of 8 eggs beaten well

Mix in order given. Drop on a buttered tin with a teaspoon and spread a little. When baked a light brown, form rolls around a broom handle. This must be done while they are warm.

Mrs. E. Brotherton
 Elm Homemakers' Club, Forbes, N. D.

KRUMKAGER SERVED AS COOKIES

1 cup sugar
 4 eggs

1 cup sweet cream
 ½ cup melted butter

1½ cups flour

Beat yolks and sugar until light, add melted butter and cream, then the flour. Fold in the stiffly beaten egg whites last. Put a tablespoon of the batter on the hot krumkager iron and squeeze together so the cookie will be quite thin. When a golden brown, take from iron and roll while very hot. These cookies resemble ice cream cones, but are served as an ordinary cookie.

Mrs. E. Brotherton
 Elm Homemakers' Club, Forbes, N. D.

KRUMKAGER (Norway)

1 cup melted butter
 1½ cups sugar

2 eggs
 1 teaspoon vanilla

2½ cups flour

Cream butter and sugar together; add eggs, vanilla and flour. Mix this thoroly.

Mrs. E. Brotherton
 Elm Homemakers' Club, Forbes, N. D.

NORWEGIAN LEFSE

Boil 10 large potatoes, mash fine and add:

1 cup cream
 1 tablespoon butter

2 tablespoons sugar
 Pinch of salt

Beat very lightly and let cool. When cool, add flour to roll thin. Bake on hot cover of cook stove.

Eden Valley Homemakers' Club
 Sherwood, N. D.

POTATO LEFSE (Norwegian)

Boil potatoes and mash as soon as they have been drained. Let stand until cold, then work in flour until a stiff dough is formed. Roll out and bake on top of stove. A little salt should be added to the mashed potatoes.

"Lefse" takes the place of bread and is usually served with fish, especially ludefsk. It is very good but requires much practice to make it right.

POTATO LEFSE

3 cups cold mashed potatoes	2 tablespoons sweet cream
½ teaspoon baking powder	1 teaspoon salt
1 teaspoon sugar	

Add flour until easily handled, cut into small pieces and roll out with rolling pin and fry on top of stove.

*Mrs. C. Ostrom
York, N. D.*

*And Mrs. John Larson
Cedar River Homemakers' Club, Lemmon, S. D.*

LEFSE (Norwegian Dish)

Peel and boil 6 quarts potatoes. When boiled, drain and mash fine. Add 2 tablespoons sugar and salt to taste. Add flour enough to roll very thin. Bake on top of stove. Fold and lay in towel to cool.

*Mrs. Berg Seter
Holmes, N. D.*

LEFSE (Buckskin bread No. 1)

Boil 6 large potatoes with skins on. Peel and mash very fine, 1 tablespoon salt, knead in flour enough to make stiff dough; roll thin like pie crust with corrugated rolling pin. Bake on hot pancake griddle on both sides, taking care not to burn or bake too hard. Use a long smooth stick 2½ ft. long, tapering to a point to handle it with. When baked, fold twice and keep in covered jar or wrap in cloth to keep soft. Some people like it better without potatoes. Then use flour and boiling water with piece of butter for shortening.

*Mrs. C. E. Erickson
Fillmore Mothers' Club, Crosby, N. D.*

VELVET LEFSE (No. 2)

Boil mush of cream and flour. Let it get cold and then knead in flour, a little salt and bake like No. 1.

*Mrs. C. E. Erickson
Fillmore Mothers' Club, Crosby, N. D.*

LEFSE

2 quarts sweet milk	1 teaspoon salt
2 tablespoons lard	½ teaspoon baking powder
6 cups flour	

Boil milk and lard together. Add salt and baking powder to the flour. Pour this boiling mixture over flour. Stir and let cool. The less stirred the better results. After it is cooled, knead and add more flour until it is easily handled. Cut into small pieces and roll out with rolling pin as thin as possible and fry it on top of the stove. Do not have the stove too hot.

*Mrs. C. Ostrom
York, N. D.*

LEFSE

1 quart flour
 1 tablespoon salt
 ½ cup shortening

Rub flour and shortening together. Then add enough water (boiling) to make a firm dough, same as that used for a pie crust. Roll out dough as thin as possible and then put these sheets of dough on top of stove to bake. Cook with a slow fire. These are turned over with a long, narrow and thin stick, so that both sides of dough will be thoroly cooked; when finished these can be buttered and set aside to be served, or they may be served while hot, with butter and sugar.

Mrs. Levi Ganys
 St. Andrews Homemakers' Club

FLAT BREAD

Is made the same as lefse omitting the potatoes and use some graham flour.

FLAT BREAD

4 quarts flour
 1 teaspoon salt
 1½ cups shortening (lard, butter or cream)

Add hot water to make stiff dough, let cool and roll very thin. Bake on top of stove with slow fire.

Mrs. John Larson
 Cedar River Homemakers' Club, Lemmon, S. D.

SANDBAKKELSE

½ cup butter
 ½ cup lard
 1 egg
 1 teaspoon extract
 Flour enough to make a stiff dough

Press into forms and bake.

SANDBAKKELSE (Norwegian)

1 cup butter
 1 egg
 1 scant cup sugar
 1 cup water
 Vanilla

Cream butter, lard and sugar to a cream, whip egg well and add to the above mixture; mix well before adding flour. Dough must be so hard that one can work it into patty pans with the hand, as thin as possible in bottom and on sides of the tins. Bake in the oven till they get light brown. If patty pans are set in bread pan while baking, they are easier to handle. Do not remove bakkels out of patty pans till they are cold.

Margaret Van Garven
 R. F. D. Homemakers' Club, Fullerton, N. D.
 Mrs. E. E. Alexander
 Wild Rose Homemakers' Club, Galchutt, N. D.
 Mrs. E. Brotherton
 Elm Homemakers' Club, Forbes, N. D.

SANDBAKKELSE

1 cup sugar
 1 cup butter
 2 eggs
 A little almond extract
 Flour to make a stiff dough

Press into form and bake in moderate oven.

Mrs. Lars Christensen
 Missouri Ridge Homemakers' Club, Williston, N. D.

SANDBAKKELSE

1½ cups sugar	1 teaspoon baking powder
1 cup butter	½ teaspoon soda
3 eggs	4 cups flour

Roll thin and cut out.

Mrs. Palmer
Busy Bee Homemakers' Club, Harwood, N. D.

SANDBAKKELSE (Swedish)

1 cup sugar	1 egg
1 cup butter	2 cups flour

Put a thin layer into cake form and bake.

Mrs. J. T. Stromdale
Home Benefit Society, Lakota, N. D.
And Mrs. O. D. Adams
Manning Homemakers' Club, Steele, N. D.

SANDBAKKELSE

1 cup butter (unsalted preferred)	½ cup lard
1 cup sugar	

Cream these and add 1 egg without beating. Add enough flour to press into saucer shaped crinkled forms. Put forms into large bread or cookie tin and bake in quick oven.

Mrs. Chas. Carey
Lidgerwood, N. D.

SANDBAKKELSE

¾ cup butter	1 egg
½ cup lard	1 cup sugar

Flour for a stiff batter

Cream butter, lard and sugar to a cream. Whip egg well and add to the above mixture. Mix well before adding flour. Dough must be so hard that one can work it into patty pans with hands. It should be put in as thin as possible in bottom and on sides of tins. Bake in the oven till they get light brown. If patty pans are set in bread pans, they are easier to handle. Do not remove bakkels out of patty pans till they are cold.

Mrs. A. H. Anderson
Mid-West Homemakers' Club, Edmore, N. D.

SAND TARTS (Norwegian Recipe)

1 pound unsalted butter (creamed)	1 egg yolk
1 cup sugar	Flour

You must use your own judgment as to amount of flour. Bake in sand tart tins.

Mrs. Nelson
York, N. D.

SAND TARTS

1 cup sugar, 1 cup melted butter strained. Use clear butter—cool before using. Cream butter and sugar, add 1 egg. Flour enough to handle with fingers. Press a small amount on patty pans. Bake.

Mrs. O. Freeman
Manning Homemakers' Club, Steele, N. D.

SAND TARTS

1 cup sugar

1 cup butter

1 cup lard

Cream the three. 1 egg beaten well, flour enough to make stiff dough. Flavor with almond. Press into odd shaped small forms. Tip out on flat table. When cool will come away easy. Not too hot oven.

Mrs. Oliver Anderson
Bucyrus Reeder Homemakers' Club, Reeder, N. D.

FATTIGMANDS BAKKELSE

3 well beaten eggs

2 heaping tablespoons sugar

1 tablespoon thick sweet cream

Flavor with cardamon, mix stiff with flour, roll very thin, cut in any desired shape and cook in hot deep fat.

Mrs. Hutson Bowen
Douglas, N. D.

FATTIGMAND (Swedish)

3 eggs

Pinch of salt

3 teaspoons sugar

Flour to make stiff dough

Roll very thin and cut in diamond shape and fry in hot lard. Sprinkle with sugar.

Mrs. E. E. Alexander
Wild Rose Homemakers' Club, Galchutt, N. D.

FATTIGMAND BAKKELSE

6 well beaten eggs

6 tablespoons sweet cream

6 tablespoons sugar

Flavor with nutmeg

Mix with enough flour to make a stiff dough, roll very thin, cut in any desired shape and fry in deep fat.

Mrs. H. W. Jungnitsch
Walden Homemakers' Club, Page, N. D.

FATTIMAN BAKKELSE (Norwegian)

1 tablespoon sugar

Pinch salt

1 egg yolk and sugar beat together, white beaten stiff

Pinch of cardamon and cinnamon and a little vanilla

1 tablespoon thick sweet cream

Flour to make a dough easy to handle

Roll out real thin and cut about 3 inch squares, making a hole in center with knife. Fry in deep fat.

Mrs. Ivan Catron
Crocus Club, Eldridge, N. D.

FATTIGMAN BAKKELSE

2 eggs beaten light

1 3/4 cups pastry flour

1 tablespoon sugar

3 tablespoons sweet cream

Beat eggs until light, add sugar and cream. Add flour to make a dough which can be rolled very thin. Cut in diamond shapes with two slashed in center of each. Fry like doughnuts, drain and dust with powdered sugar.

Mrs. Geo. Bakken
St. Andrews Homemakers' Club, Walsh County, N. D.

FATTIGMAN (Norwegian)

6 eggs beaten light

6 tablespoons sweet cream

6 tablespoons sugar

2 teaspoons vanilla

Flour to roll very thin

Cut in diamond shapes and fry in hot lard.

Mrs. H. L. Odegard
Douglas, N. D.

FATTIGMAN

6 eggs

6 tablespoons cream

6 tablespoons sugar

Beat eggs, then add sugar and cream. Add flour just enough to handle and roll out thin and fry in hot fat like doughnuts. Cut them oblong.

Mrs. Uggen
Egeland, N. D.

FATTIGMAN

3 eggs beaten

 $\frac{1}{4}$ teaspoon soda

3 tablespoons sugar

Pinch of salt

3 tablespoons sweet cream

Flour quite stiff

Roll out real thin. Cut in strips $1\frac{1}{2}$ inches wide and 3 inches long. Cut a couple of gashes in 2 corners. Fry in deep fat.

Mrs. Louis H. Folkut
Edson Homemakers' Club, Norma, N. D.

FATTIGMAN

6 eggs beaten very light

Pinch of salt

6 tablespoons sugar

1 teaspoon vanilla

6 tablespoons thick sweet cream

Flour to make soft dough

Roll very thin in not too large batches. Cut in diamond shape. Cut a slit near one point. Draw one point thru. Fry in deep fat to light brown.

Mrs. Edwin Hoff
Douglas Homemakers' Club, Douglas, N. D.

NORWEGIAN FATTIGMAN

11 eggs beaten well

11 tablespoons sweet cream

11 tablespoons sugar

11 tablespoons flour

Roll as thin as possible and fry in hot fat like doughnuts.

Mrs. W. O. Richel
Fryburg, N. D.

FATTIGMAN (Poorman)

Yolks of 24 eggs. Whites of 6 eggs. Mix with 24 tablespoons pulverized sugar and beat hard for 20 minutes. Add 24 tablespoons thick sweet cream. 1 teaspoon ground cardamon (flavor) 8 tablespoons shredded cocoanut. Mix well and stir in enough flour to make a rather soft dough. Lay the dough on the table and spread with a teacup full of butter (or add butter to the dough). Roll out flat and cut into squares with a hole in the middle. Fry in lard like doughnuts.

Margaret Van Garven
R. F. D. Homemakers' Club, Fullerton, N. D.

FATTIGMAND BAKKELSE

3 well beaten eggs

1 tablespoon thick sweet cream

2 heaping tablespoons sugar

Flavor with cardamon

Mix stiff with flour, roll very thin, cut in any desired shape, and cook in deep fat.

Mrs. O. D. Adams
Manning Homemakers' Club, Steele, N. D.

FATTIGMAN

3 well beaten eggs

3 tablespoons cream

3 tablespoons sugar

Cardamon seeds to flavor

Flour to roll soft

Roll and cut in fancy strips and fry in hot lard.

Mrs. Lars Christenson
Missouri Ridge Homemakers' Club, Williston, N. D.

FATTIGMAN OR POOR MAN'S BREAD

6 well beaten eggs
6 tablespoons sugar

6 tablespoons cream
1 teaspoon vanilla

Flour to make dough roll easily

The dough should be rolled out as thin as possible. Cut in squares and fry in fat that is very hot.

Mrs. Chas. G. Booke

Missouri Ridge Homemakers' Club, Williston, N. D.

FATTIGMAN

4 eggs beaten well
4 tablespoons sugar
4 tablespoons rich cream (sweet)

1 teaspoon vanilla
1 teaspoon baking powder
Flour to make quite a hard dough

Roll very thin. Cut in diamond shape and fry in hot lard.

Mrs. K. Bjorndahl

Get Together Homemakers' Club, Haynes, N. D.

FATTIGMAN

3 eggs
1 tablespoon sugar

3 tablespoons sweet cream
Flour quite stiff

Cut in small triangles and fry in deep lard until light brown.

J. A. S.

Busy Bee Homemakers' Club, Harwood, N. D.

FATTIGMANDS BAKKELSE

3 eggs
5 tablespoons sugar
Whip until light

4 tablespoons sweet cream
Pinch of salt
½ teaspoon baking powder

Flour enough to roll very thin

Cut in diamond shape and fry in hot lard.

Mrs. Palmer

Busy Bee Homemakers' Club, Harwood, N. D.

NORWEGIAN FATTIGMAN

12 tablespoons sugar
12 tablespoons cream
12 egg yolks

12 cardamon seed
6 tablespoons melted butter
6 egg whites

Flour to make a stiff dough

Roll as thin as paper, cut diamond shape and fry in hot lard.

Mrs. J. M. Leen

Saddle Butte Homemakers' Club, Beach, N. D.

FATTIGMAN BAKKELSE (Norwegian)

2 eggs
3 tablespoons water

2 tablespoons sugar
Flour

Beat eggs until very light. Then add sugar and beat again. Add flour enough to make a soft dough and roll as thin as possible. Cut in diamond shapes and fry in deep fat.

Mrs. R. H. Welsh

Saddle Butte Homemakers' Club, Beach, N. D.

FATTIGMAND'S BAKKELSE

Take eggs, sugar and cold water. One teaspoonful sugar and water for each egg and flavor with vanilla or cardamon. Mix stiff with flour. Roll very thin, cut in diamond shape and cook in deep fat.

Mrs. S. S. Semingson

Fillmore Mothers' Club, Crosby, N. D.

FATTIGMANDS BAKKELSE (A Norwegian Cookie)

Yolks of 20 eggs, $\frac{1}{2}$ pint sweet cream, whip together and add 4 tablespoons sugar. Cinnamon, cardamon, a couple of citron drops and flour enough to make a stiff dough without using more than is necessary for handling. Roll out very thin and cut into diamond shapes and drop into hot lard. Cook until a delicate brown.

Mrs. E. H. Olstad

Garner Homemakers' Club, Sentinel Butte, N. D.

FATTIGMAN BAKKELSE

2 eggs beaten light
 $1\frac{3}{4}$ cups pastry flour

3 tablespoons sweet cream
 1 tablespoon sugar

Beat eggs until light; add sugar and cream. Add flour to make a dough which can be rolled very thin. Cut in diamond shapes with two slashes in center of each piece. Fry like doughnuts; drain on crumpled paper and dust with powdered sugar.

Mrs. Carl Heger

Underwood, N. D.

FATTIGMAN

7 eggs, beat until light
 7 tablespoons sugar
 1 cup sour cream

$\frac{1}{4}$ teaspoon salt
 Pinch of nutmeg
 Flour enough to make stiff dough

Roll out thin, cut in squares and fry in hot lard. When cold, sprinkle with sugar.

Mrs. Ole Myhre

Hurricane Homemakers' Club, York, N. D.

FATTIGMAND BAKKELSE

6 eggs

6 teaspoons sugar
 6 tablespoons sweet cream

Beat yolks until lemon colored. Add sugar, beat well, add cream, beat well, add flour and egg whites, beaten stiff, roll very thin and cut in squares and fry in hot lard.

Eden Valley Homemakers' Club

Sherwood, N. D.

FATTIGMANDS BAKKELSE (Poor Man's Cake)

10 eggs
 10 tablespoons sugar

15 tablespoons sweet cream
 1 teaspoon vanilla extract

Flour

Beat eggs well with 10 tablespoons sugar and 15 tablespoons sweet cream. Add vanilla and enough flour to make as stiff as a cookie dough. Roll out real thin, cut in diamond shapes with pastry wheel or knife and cook in melted lard like doughnuts. Many use crushed cardamon seeds instead of vanilla. When cooked to a light brown on both sides remove and sprinkle with sugar.

Mrs. E. Brotherton

Elm Homemakers' Club, Forbes, N. D.

FATTIGMAN

Four eggs, 1 tablespoon sweet cream and 1 tablespoon sugar for each egg used. Beat eggs until light, add sugar and sweet cream and beat again. Add flour so it can be handled like doughnuts, roll very thin and cut in 2 inch strips lengthwise and 3 inch strips crosswise that can be cut at an angle if wanted. Make 2 slits in each piece and fry in hot lard until a golden brown.

Mrs. Chas. Christofferson

Hamar Homemakers' Club, Hamar, N. D.

SCOTCH RECIPES

Scones; oatmeal used in many ways as in porridge, bread, cookies and cakes are typical examples of Scotch cookery.

SCOTCH EGGS

2 hard boiled eggs ½ pound uncooked sausage

Bread crumbs

Remove shells from eggs. Divide meat into 2 parts, place an egg in each part and mold sausage evenly and over eggs. Roll in beaten egg, then bread crumbs. Fry in deep fat. Brown as doughnuts. Drain then cut in halves. Serve, surrounded by tomato sauce. (Equally good served on squares of toast.)

Mrs. Ed. England

Lorraine Homemakers' Club, Dickey County, Forbes, N. D.

SCOTCH SOUP

3 pounds mutton from forequarter	½ onion
2 quarts cold water	¼ cup flour
½ tablespoon salt	¼ cup carrots cut in small cubes
¼ teaspoon pepper	¼ cup turnips cut in small cubes
2 slices turnips	2 tablespoons pearl barley

Wipe meat, remove skins and fat, and cut meat in small pieces. Add water, heat gradually to boiling point, skim and cook slowly 2 hours. After cooking 1 hour add salt, pepper, turnips and onion, strain, cool, remove fat, reheat and thicken with flour diluted with enough cold water to pour easily. Cook carrot and turnip dice in boiling salted water until soft; drain and add to soup. Soak barley over night, in cold water, drain and cook in boiling salted water until soft, drain and add to soup. If barley should be cooked in the soup, it absorbs the greater part of the stock. Barley may be omitted in that case sprinkle with finely chopped parsley and serve with croutons.

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SCOTCH CURRANT BUN

Four pounds of bread dough, 2 pounds of seedless raisins, 2 pounds of currants, 1 pound of butter, ¼ pound of blanched and chopped almonds, ¼ pound of candied orange peel chopped fine, 2 ounces of chopped citron peel, 1 ounce of powdered cinnamon, 1 ounce of powdered ginger, ½ ounce of powdered allspice, ¼ of an ounce of powdered cloves and 1 grated nutmeg. Mix the butter and the dough well together, work it in with the hands; then take 1 pound of the dough, roll it out on a baking-board with a little flour and cut off as much as will form a top crust for the bun. Then with the other part of the pound of dough line a buttered cake-tin. Now put the remaining dough into a large basin, add the fruit, almonds, peel and spices, and work well with the hands. Then fill the tin neatly, and after wetting the top edge of the dough with a little water, place on the top crust and prick over the top with a fork. Bake in good steady oven for four hours. After the top is browned brush it over with beaten egg. This will glaze it.

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thickness. Cut in inch squares and score with the tines of a fork. Bake in moderate oven till light brown.

W. R. T.

R. F. D. Homemakers' Club, Fullerton, N. D.

SCOTCH ROLLS

One cup oatmeal scalded with $\frac{1}{2}$ cup boiling milk. When cold add $\frac{1}{2}$ teaspoon salt, $\frac{1}{3}$ cup molasses, 1 tablespoon butter and beat well. Then thicken with white flour as for bread, leaving dough rather soft. Let it rise over night in a warm place. In the morning, make small rolls. Let them rise until light. Glaze with white of egg and bake in moderate oven until nice and brown.

Mrs. F. F. Weber

Fillmore Mothers' Club, Crosby, N. D.

SCOTCH WHOLE WHEAT SCONES

- | | |
|---|------------------------------------|
| 3 level teaspoons baking powder | $\frac{1}{2}$ cup butter |
| 2 level cups ($\frac{1}{2}$ pound) flour | $\frac{1}{4}$ cup (2 ounces) sugar |
| $\frac{1}{4}$ teaspoon salt | 1 egg |
| $1\frac{1}{2}$ cups whole wheat flour | $\frac{3}{4}$ cups milk |

Sift flour and salt, add baking powder, add whole wheat flour. Rub in butter, add sugar. Beat up egg, add milk and pour among dry ingredients. Make into soft dough. Knead lightly, divide into two pieces. Lay on greased tins. Bake in moderate oven 20 minutes. Brush with rich milk before quite done, return to oven to brown. Makes 12 scones.

Mrs. Ed. England

Lorraine Homemakers' Club, Dickey County, Forbes, N. D.

SCOTCH SCONES

- | | |
|----------------------------|-----------------------------|
| 2 large cups flour | 1 egg |
| 2 cups cream or buttermilk | Salt |
| 1 tablespoon butter | 2 teaspoons cream of tartar |
| 1 teaspoon soda | |

Beat white and yolk of egg separately and with milk add to other ingredients. Roll out and bake in oven or on gridirons on top of stove. Serve warm with butter.

Mrs. Geo. E. Bakken

St. Andrews Homemakers' Club, Walsh County, N. D.

SCOTCH TEA BREAD

- | | |
|--------------|-------------------|
| 1 cup butter | 1 cup white sugar |
| 3 cups flour | |

Cream butter and sugar together. Add flour, roll and spread on pan. Cut in squares. Bake in a moderate oven $\frac{1}{2}$ hour. This is a tried and true recipe.

Mrs. Wm. Flock

Perry Homemakers' Club, Langdon, N. D.

SCOTCH OATMEAL CAKE

- | | |
|---------------------------------|-----------------------------|
| $1\frac{1}{2}$ cups brown sugar | 1 teaspoon soda |
| $\frac{1}{2}$ cup butter | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup lard—2 eggs | 2 cups flour |
| $\frac{1}{2}$ cup buttermilk | $2\frac{1}{2}$ cups oatmeal |
| $\frac{1}{2}$ cup walnuts | $\frac{1}{2}$ cup raisins |

Mrs. C. B. Johnston

Pittsburg Homemakers' Club, Drayton, N. D.

SCOTCH FRUIT CAKE (A very old recipe)

1½ pounds sugar	1 tablespoon candied citron
1 pound shortening	1 tablespoon cinnamon
8 eggs	Cloves and nutmeg
2 pounds raisins	Juice and rind of 1 orange cut
1 pound currants	into bits and boiled with 1 cup
1 pound almonds (blanched)	sugar and ½ cup water and let
1½ cups buttermilk	cool.
1½ teaspoons soda	Enough flour for stiff batter
	1½ teaspoons salt

Mix well and bake in pans lined and covered with pie crusts.

This makes a large cake. Enough for the ordinary family for Thanksgiving, Christmas and New Years and also Sundays in between, and like most fruit cakes, improves with age.

Mrs. J. W. Murphy
Manning Homemakers' Club, Steele, N. D.

SCOTCH FANCIES

1 egg	⅔ teaspoons butter
½ cup sugar	⅔ cup cocoanut
	⅔ cup oatmeal

Let stand ½ hour. Then drop from spoon on a greased tin.

Mrs. O. M. Mickelson
York, N. D.

SCOTCH FANCIES

1 egg	¼ teaspoon vanilla
¼ teaspoon salt	¾ tablespoon melted butter
½ cup sugar	¾ cup oameal
	⅓ cup shredded cocoanut

Beat egg until light—add sugar gradually. Stir in remaining ingredients. Drop mixture by teaspoon on well greased pan and bake in moderate oven until light brown. Remove while hot. (2 dozen.)

SCOTCH COOKIES

Cream 1 cup butter (butter or lard)	2 teaspoons cream of tartar mixed with ½ pound flour
With 2 cups sugar	1 teaspoon ginger
¼ cup milk in which 1 teaspoon soda has been dissolved	½ teaspoon cloves
2 eggs—yolks and whites beaten separately	1 teaspoon cinnamon
	½ cup molasses
	1 cup oatmeal

Mix together—adding flour gradually. Roll and bake in quick oven.

Mrs. F. Hillerman

SCOTCH STEW

Peel and slice potatoes very thin. Slice cold roast beef thin and a large onion. In a large baking pan put first a layer of potatoes, then a layer of meat and onions. Add plenty of salt and pepper between layers. Fill pan half full of water, adding any left over gravy that may be at hand. Sprinkle flour over top and bake until the potatoes are soft all the way thru and brown on top. Eat while very hot.

Mrs. Edith S. King
Tuttle, N. D.

SOUTHERN RECIPES

The South is noted for its baked hams, sweet potatoes, possum, hot breads, corn pone, beaten biscuit, buttermilk biscuit, etc.

An old Virginia cook best expresses Southern cookery:

"An' they don't have no fried chicken in New York? What does yo' pa do for his fried chicken, an' sliced tomatoes, an' biscuit for his breakfast, then, when he comes to visit you-all? What does you eat then? Toast? Shucks! An' they sent you gre n apple for greens? An' hot biscuits is bad for your di-gestion! Go way child! You tell them folks to cook biscuits like Malindy been tellin' you, an' they won't have no bad di-gestion either."

SOUTHERN FRIED CHICKEN WITH CREAM GRAVY

Cut up a plump young chicken. Sprinkle with salt and pepper. Dip pieces in egg slightly beaten and dredge with flour. Drop into frying pan half filled with boiling lard. Fry until well browned and thoroughly cooked. When all are done, pour off lard leaving in the pan the gravy of the chicken. Return pan to fire, dredge in a little flour. Add 1 cup or more of cream. Boil 3 minutes. Season with salt and pepper and pour over the chicken or in separate dish, as preferred.

Jessie Elliott

R. F. D. Homemakers' Club, Fullerton, N. D.

SOUTHERN BACON

Salt it down for 6 weeks. Hang it to dry awhile. Wash it off and pepper it black to keep the skipper flies off. Smoke it with corn cobs or green hickory wood.

Mrs. Henry Williams

TEXAS HASH

2 cups rice	2 teaspoons salt
4 quarts boiling water	½ teaspoon pepper
4 small onions, sliced	2 pounds round steak chopped fine
1 quart tomatoes	(use meat grinder)

Cook rice until soft and drain. Cook the remaining ingredients together 20 minutes. Add rice, put in buttered baking dish and bake 15 to 20 minutes in a hot oven.

Mrs. Porter

Fryburg, N. D.

ESCALLOPED POTATOES WITH HAM

Peel potatoes and slice them thin. Put a layer in a buttered baking dish, pepper and salt to taste, then add a layer of ham cut in pieces ½ inch thick and in convenient size for serving. Add another layer of potatoes, season and cover the whole with milk, adding just enough so that the milk can be seen through the potatoes. Bake until done.

Mrs. John A. Johnson

Mid-West Homemakers' Club, Edmore, N. D.

BAKED HAM

After trimming and cleaning the outside of ham, cover with cold water, bring to simmer and continue simmering for 2 to 3 hours, just long enough to loosen skin so it can be pulled off. Skin, put in dripping pan (old method) or roaster (new method), and pour over

it a mixture of teacup each vinegar or lemon juice and hot water, and a teaspoon of dry mustard dissolved in liquid. Bake slowly, basting with pan liquid for 2 hours. Take from oven, cover with coarse brown sugar to the depth of an inch, pressing down firmly. Do not baste, but let sugar form a thick crust, baking in a very slow oven. Bake an hour or more, remove to dish to cool. When cool, but not cold, put another dish on top with a weight on it, making it firm to cut in even slices.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

ESCALLOPED HAM

1 cup chopped ham	1 teaspoon mustard
1 cup bread crumbs	Salt and pepper
1 hard boiled egg	Moisten with milk

Bake in hot oven $\frac{1}{2}$ hour.

Mrs. J. Beck

CHICKEN SAUTE A LA CREOLE

Two spring chickens separated at the joints, and placed in melted butter to brown. Add 3 onions chopped fine, 2 tablespoons flour. Let all brown well and add $\frac{1}{2}$ can tomatoes, chopped parsley, bay leaf and 2 cloves of minced garlic. Smother all under cover 20 minutes. Add 1 cup consomme or boiling water. Let boil $\frac{1}{2}$ hour or until done. Garnish with crisp bacon curis.

MOLASSES COOKIES

1 cup butter, 1 cup sugar, cream together	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup molasses	2 eggs unbeaten
1 teaspoon ginger	3 tablespoons of buttermilk
1 teaspoon nutmeg	1 teaspoon soda dissolved in buttermilk
1 teaspoon caraway seed	Flour enough to roll out
1 teaspoon cinnamon	

Bake in rather hot oven. Sprinkle the top with sugar.

M. Pillkrank
Highland Homemakers' Club, Mandan, N. D.

MOLASSES COOKIES

$\frac{1}{2}$ cup molasses	1 teaspoon soda
1 cup sugar	Salt and spices
1 cup shortening	Flour to roll
	$\frac{1}{2}$ cup hot water

Mrs. Mabel Welch
Hurricane Homemakers' Club, York, N. D.

CHERRY LOG CAKE (Jelly roll)

Beat 3 eggs with 1 cup sugar until thick. Add 3 tablespoons cold water, 1 cup flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt. Bake 12 minutes. When baked, tip up on cloth sprinkled with sugar. Spread with jelly and roll.

Mrs. O. Freeman
Manning Homemakers' Club, Steele, N. D.

SUGAR CURED HAM

Hams to be cured by the sugarbrine method are best taken from moderately fat young hogs weighing about 150 pounds.

The hogs are killed and hung over night. Next day the hams are cut, sprinkled lightly with salt and hung over night. The third day they are washed with warm water then placed in a sugarbrine made from these ingredients which are sufficient for 100 pounds of meat:

- | | |
|----------------------|----------------------|
| 2 pounds brown sugar | 8 pounds table salt |
| 3 ounces saltpeter | 4 gallons salt water |

Boil all together for 20 minutes.

Place in a molasses barrel (one that has not been too thoroly cleaned of molasses) first the hams then the shoulders and on top the bacon strips. Pour the brine over all. Remove the bacon at the end of 6 weeks and the ham and shoulders after 8 weeks.

When removed from the brine, rub the meat carefully with a thick paste made of molasses and equal parts of black and red pepper. Hang in the smokehouse until the desired color. Hang the bacon about the sides and the ham and shoulders in the center. The fire will have to be built each day. Damp warm days will give the best results, depending of course, upon the tightness of the smokehouse.

In the spring wrap in paper and cover with a cloth.

As these hams are dry they should be soaked over night before cooking. A favorite method of preparing the old Virginia hams is to cover with a thick paste of flour and water, and bake. The long, slow cooking in a fireless cooker is especially good for these hams. Boiling water should be added in placing the ham in the cooker to furnish sufficient moisture.

BAKED SPICED HAM

- | | |
|--------------------|------------------|
| 1 medium sized ham | Whole cloves |
| | ½ c. brown sugar |

Plunge the ham into boiling water for 10 minutes. Reduce the temperature and cook below boiling for 2 hours. Remove ham from the water and peel off the skin to near the shank end. Bake 1 hour, basting frequently with equal parts vinegar and water. Take from the oven and rub the fat surface with brown sugar, insert whole cloves all over the fat part of the ham at intervals of 2 inches. Bake until tender without basting.

Another most satisfactory method for baking is to wash off the ham well, trim and slash in inch squares, rub with brown sugar and ground cloves, add a cup of boiling water and bake, basting frequently. This ham is flavory and tempting, with the squares of crisp skin separated showing well-browned fat.

Place the whole ham on a large platter, garnish with baked red apples and serve from the platter at the table.

BARBECUED LAMB

Scrub the outside of a forequarter of lamb, removing all skin and fat. Cut it into several pieces so that it can be handled readily. Put the pieces into boiling water and simmer until tender. Salt when nearly done.

When cooked, place the meat in a baking pan or a roaster. Sprinkle well with flour and toss over the meat several cups of the water in which it was boiled. Season with dry or prepared mustard, plenty of Worcestershire sauce, tomato catchup, onion and about $\frac{1}{2}$ cup of good apple vinegar. Brown under the blaze if a gas-stove is used, or in a hot oven with other stoves. Turn and brown all sides of the meat, basting often with the sauce, adding more of the water if necessary.

Remove some of the grease from the water that was used for boiling the lamb and add to this peeled diced carrots, chopped onions and green peppers; boil tender. When nearly done, add white potatoes.

When the meat is removed from the pan, season the sauce and add a bit of thickening.

Place the lamb in the center of the platter and pile the vegetables around, pouring sauce over all.

This is for home preparation and consumption and is, of course, not the same method as used when meat is barbecued over pits in the ground. It has the flavor, though, and is delicious as well as inexpensive.

CHICKEN PIE

Cut one or two chickens of medium size as for frying. Place in saucepan and cover with boiling water. Cook until nearly done. Salt while cooking.

Make a rich pastry and line the baking pan with strips around the sides. Put in a layer of chicken, dust with flour and pepper, then arrange bits of butter over the chicken. Cover with pieces of pastry cut about as large as the pieces of chicken. Repeat until all is used, leaving a layer of chicken on top. Pour over this the water in which the chicken was cooked, adding enough milk or cream to cover all. Over this put a cover of pastry, with a long cut across it. Stick a fork thru the top so that it is full of small holes. Bake until the pastry is brown and crisp and serve in the baking-pan.

Serve with apple jelly.

BARBECUED CHICKEN

Place two frying-sized chickens split down the back in a shallow pan with the breasts down and pour on boiling water about an inch deep. Bake in hot oven until tender. Make a dressing of 1 teaspoon of mustard, $\frac{1}{2}$ teaspoon of salt, 2 level teaspoons of flour, piece of butter the size of a walnut, 1 tablespoon of vinegar from sweet pickle, 1 tablespoon of vinegar, and a pinch of red pepper. Rub all this together until smooth and add enough water to mix well. Turn the chicken over and pour the mixture all over it and bake in a moderately hot oven, basting frequently. Remove from oven when a rich golden brown.

ANGEL PARFAIT

1 cup sugar
 $\frac{1}{2}$ cup water

Whites of 4 eggs
Flavor with fruit or vanilla

1 quart cream, whipped stiff

Boil sugar and water until it spins a thread. Pour over the beaten whites and continue the beating until cold. Add whipped cream and flavoring, turn into a covered mold and freeze about 4 hours.

If fruit or nuts are added, crush and sweeten and add when ready to pack in ice.

KISS PUDDING

- | | |
|--------------------------|--------------------------------|
| 1 quart milk | 1 teaspoon vanilla |
| 1 cup sugar | 1 glass jelly |
| 4 eggs | 1½ teaspoons salt |
| 4 tablespoons cornstarch | ½ cup sugar for extra meringue |

Heat milk to just below boiling-point. Combine the sugar and corn-starch and add to the hot milk. Cook in double boiler until the mixture thickens. Add the beaten egg-yolks, the jelly and salt, mix thoroly and turn into a greased baking-dish. Cover with meringue made from the half-cup of sugar and the egg-whites beaten until stiff. Bake in a slow oven (250 to 350 degrees Fahrenheit) for about 25 minutes.

WHITE CAKE

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|---------------------|---------------------------|
| 3 cups sifted flour | ¾ cup cold water |
| 1½ cups sugar | 6 egg whites |
| ¾ cup butter | 4 teaspoons baking powder |

Cream the butter, add sugar and continue to cream until light and fluffy. Add the egg-whites unbeaten. Mix well, add water and flour in two portions and beat until smooth and free of lumps. Sift in the baking powder, stir quickly and pour into three layers. Bake on the top rack of the oven for 15 to 20 minutes in a quick oven. (400 to 450 degrees Fahrenheit.) Use any desired filling.

CHOCOLATE FILLING

- | | |
|---------------|---------------------|
| 3 cups sugar | 2 squares chocolate |
| 1½ cups water | Yolks of 6 eggs |
| | 1 teaspoon vanilla |

Melt the chocolate. Boil the sugar and water until it spins a thread and pour it slowly over the beaten eggs. Add the melted chocolate and the vanilla. Beat constantly until creamy, then spread between the layers and on top of the cake. This quantity is sufficient for three layers.

VIRGINIA BAKED APPLES

- | | |
|-----------------------|--------------------|
| 6 apples | ¾ cup water |
| 1 cupful sugar | 2 teaspoons butter |
| 1 tablespoon cinnamon | Sliced lemon |

Pare, core, and quarter the apples; place in buttered casserole and sprinkle with sugar and cinnamon; pour the water over them; add a few pieces of sliced lemon and the butter. Cook on top of stove for 20 minutes, or long enough to form a heavy sirup. Place cover over dish and bake in moderately hot oven until crisp and brown, or for about 30 minutes. Serve with lemon-sauce.

LEMON-SAUCE

- | | |
|---------------------------|----------------------------------|
| 1½ tablespoon corn starch | 2 tablespoons butter |
| 1 cup sugar | Juice and grated rind of 1 lemon |
| | 2 cups boiling water |

Mix corn-starch and sugar, add boiling water—stirring constantly to prevent lumping. Cook in double boiler until thick and creamy. Add lemon-juice and butter. Serve either hot or cold.

stand for $\frac{1}{2}$ hour. Then add the rest of the milk and the molasses. Mix thoroly, pour into a buttered pan—bake 2 hours. Serve with cream and sugar.

Mrs. A. D. Taylor
Highland Homemakers' Club, Mandan, N. D.

A SOUTHERN DISH

Pour 1 large can tomatoes in casserole, season with a little of each of the following: salt, pepper, sugar and butter. Add $\frac{1}{2}$ cup rice, 1 green pepper and 1 small onion chopped fine. Bake in slow oven until well done. (So rice splits open.)

Mrs. K. M. Alvstad
Zahl, N. D.

CORN SOUFFLE

1 can corn
1 pint milk
 $\frac{1}{2}$ cup butter

1 cup fine cracker crumbs
3 eggs beaten separately
Salt and pepper to taste

Bake $\frac{1}{2}$ hour in a moderate oven.

Mrs. Saterlie
Fillmore Mothers' Club, Crosby, N. D.

GREEN BEANS

Wash, string and cut 2 quarts of green beans. Put in iron kettle. Add salt and pepper to taste and 6 or 8 long strips of bacon. Cover with water, cook until done. See that the beans are almost dry when done.

Mrs. Henry Williams

SOUTHERN SQUASH

Cut squash into small cubes and place in a baking dish. Add a small amount of water, salt and cover top with pats of butter. Sprinkle sugar, cinnamon and nutmeg over butter. Bake $1\frac{1}{4}$ hours or until tender.

Mrs. Walter J. Smith
Mandan, N. D.

SOUTHERN SWEET POTATOES (Candied)

Wash and pare about 6 medium sized sweet potatoes. Cook in salted water. When almost done add $\frac{1}{2}$ teaspoon soda. Let boil a minute, drain well, rinse in hot water, drain. Place the potatoes, cut in halves, in a baking dish, sprinkle with 1 cup sugar, add 2 tablespoons butter and $\frac{1}{4}$ cup water. Bake about 30 minutes or until sirup is very thick.

Sweet potatoes are very good to fix in the same manner but to boil on the top of the stove for second part of cooking instead of baking. Boil until syrup is very thick.

Mrs. Henry Williams

CORN FRITTERS

$1\frac{1}{2}$ cups sour milk or buttermilk 1 tablespoon butter
 $\frac{1}{2}$ cup sour cream, or 2 cups sour milk

Mix with 1 cup drained canned corn, seasoning, 1 tablespoon sugar and 1 teaspoon soda. Fry on a griddle in small rounds.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

OLD TIME SQUASH PIE

1 cup cooked, sifted squash	$\frac{1}{4}$ teaspoon salt
2 tablespoons flour	1 egg well beaten
4 tablespoons sugar	1 tablespoon melted butter
$\frac{1}{2}$ teaspoon each cinnamon and ginger	1 cup hot milk
	$\frac{1}{2}$ cup heavy cream

Pour together all the ingredients except the cream and stir until well mixed. Have ready rich baked crust with fluted edge. Turn filling into this, set in oven, and not until then, turn into it without stirring the half cup heavy cream. Bake until it is like custard. The addition of the cream makes a delicious layer over all.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

CALCUTTA RICE

1 cup rice, uncooked	1 tablespoon salt
2 cups tomatoes	Green pepper or celery or onions if desired
$\frac{1}{2}$ pound cheese	

Boil the rice. Arrange in a greased baking-dish—first a layer of rice, then grated cheese, then tomatoes and other vegetables, with seasoning. Repeat and cover with buttered crumbs. Bake $\frac{1}{2}$ hour.

Farmer's Wife

SOUTHERN SWEET POTATO PIE

2 sweet potatoes	$\frac{1}{2}$ teaspoon ginger
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ teaspoon cinnamon
1 egg	1 tablespoon lemon juice or 1 teaspoon water
1 tablespoon butter	

Boil potatoes until tender. Mash while hot and add the egg well beaten and other ingredients and bake in one crust. Sprinkle top with coconut.

Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.

JEFF DAVIS PIE

2 cups sugar	Whites of 3 eggs
$\frac{3}{4}$ cup butter	1 teaspoon vanilla
1 tablespoon flour	$\frac{1}{2}$ cup sweet cream
Yolks of 5 eggs	$\frac{1}{2}$ cup rich milk

Use other 2 whites of eggs for meringue.

Mrs. W. H. O'Connell
Hurricane Homemakers' Club, York, N. D.

SOUTHERN APPLE FRITTERS

1 cup milk	$\frac{1}{4}$ teaspoon salt
2 eggs	Dash of cinnamon
2 tablespoons sugar	2 cups flour
2 tablespoons melted butter	2 teaspoons baking powder
	4 chopped apples

Beat the eggs into the milk, add sugar, butter, salt and cinnamon. Mix thoroly. Then stir in flour and baking powder which have been sifted. Stir in the apples chopped fine. Fry in deep fat and sprinkle with powdered sugar.

Mrs. Earl Taylor
Highland Homemakers' Club, Mandan, N. D.

SOUTHERN BROWN BREAD

1 cup white flour	1 teaspoon soda
1 cup cornmeal	1 teaspoon salt
1 cup oatmeal	$\frac{1}{2}$ cup raisins, seeded
1 cup whole wheat flour	$\frac{2}{3}$ cup molasses
1 teaspoon baking powder	$\frac{2}{3}$ cup chopped figs or dates
Milk	1 cup warm water

Mix dry ingredients, add warm water in which soda has been dissolved, add enough milk to make a batter as used for corn bread. Add floured fruit. Steam 3 hours.

Mrs. Walter J. Smith
Mandan, N. D.

IRON SPIDER CORN BREAD

Bring to work table 2 cups sour (or butter) milk and 2 eggs. Sift together 1 cup corn meal, 1 teaspoon soda, 1 teaspoon salt; add 2 cups sour milk or buttermilk, 2 eggs well beaten, 2 tablespoons melted shortening, and beat thoroly. Pour into well greased hot iron frying pan and bake 20 minutes at 400 to 450 degrees F.

SALLY LUNN

1 pint milk	2 eggs
$\frac{2}{3}$ tablespoons butter	Flour sufficient to make a good
$\frac{1}{2}$ cake yeast	thick batter (about 3 or 4 cups)
	2 tablespoons sugar

Scald the milk and while hot add the butter, sugar and salt. Let stand until tepid. Dissolve the yeast in $\frac{1}{4}$ cup of cold water. Beat the eggs together until light, add the milk and yeast, then the flour and beat for several minutes so as to have all thoroly mixed. Set aside and allow the batter to rise, then beat down with a heavy spoon. Let rise again and repeat the beating down. The beating takes the place of kneading and is done three or four times. The vessel should be kept at an even heat, 68 or 70 degrees F. When ready to bake, pour the batter into a greased pan and allow it to rise until it doubles in size. This will require about 1 hour. Bake in a moderate oven (350 to 400 degrees F.) from 45 minutes to 1 hour, according to the depth of the loaf. It should be well cooked with a thick crust.

Muffin-molds may be used for individual Sally Lunn, which require about 30 minutes to bake.

BUTTERMILK BISCUIT

1 quart flour	1 teaspoon soda
2 teaspoons salt	6 to 8 tablespoons lard
	2 cups sour buttermilk

Sift flour, after adding salt and soda. Mix the lard into the sifted flour with tip of fingers or chop with spoon. Have buttermilk cold and mix into a dough of moderate stiffness. Knead lightly and quickly, roll out, cut $\frac{1}{2}$ inch thick and bake in hot oven 10 minutes, or until done.

Use just enough flour to handle and do not knead too much. Different flours call for different quantities of liquid, so be a little careful the first time. One teaspoon of soda is correct for one pint of thick acid buttermilk or clabber.

CORN PUDDING

2 cups corn	1 tablespoon sugar
2 eggs	1 tablespoon butter
1 tablespoon flour	1 cup milk
½ teaspoon salt	⅓ teaspoon pepper

Melt butter in double boiler, blend in flour thoroly, add milk gradually. Let heat until mixture reaches boiling-point. Add sugar to egg yolks and beat slightly, add to white sauce, then add corn, salt, and pepper. Fold in stiffly beaten egg whites, pour into buttered baking-dish, and bake in moderate oven. Serve at once.

DOUGHNUTS

2 teaspoons baking powder	1 teaspoon grated nutmeg
4 cups flour	2 eggs
¼ teaspoon salt	1 teaspoon lemon extract
1 tablespoon butter	1 cup milk
	1 cup sugar

Sift flour twice with baking powder and salt. Cream butter, sugar, and nutmeg together. Add eggs, well beaten, and beat for 5 minutes; add extract, milk, and flour. Turn out on a floured baking-board and roll ⅛ inch thick. Cut with doughnut-cutter and fry in plenty of smoking-hot fat. Roll in sugar while hot. This makes about 50 doughnuts.

DIXIE WAFFLES (Greaseless and smokeless)

2 cups flour (pastry)	2 teaspoons baking powder
1 cup buttermilk	1 teaspoon salt
½ cup cold water	½ teaspoon soda
3 tablespoons cooking oil	1 egg
	1 tablespoon sugar

Beat the egg lightly, add the milk, oil, sugar, salt and flour; beat smooth and free of lumps and add the water to this batter. Have waffle-irons heating over a slow fire and just after adding the water to the batter grease the irons once only. Sift the baking powder into the batter, dissolve the soda in a teaspoon of water, add it to the batter, mix well and then do not stir any more. Pour the batter into a pitcher or quart cup and from this into the center of the waffle-iron until half-full. Spread quickly, close and turn the iron. Cook 2 minutes, turn and cook 1 minute. Take out the waffle and put in fresh batter.

Waffles should not cook over a very hot fire, as this is partly what causes them to stick. The irons should heat gently 15 or 20 minutes before beginning to bake. The batter should always be thin and put into the molds sparingly. This quantity will make about 10 waffles.

VIRGINIA SPOON-BREAD

1 cup sweet milk	½ teaspoon soda
1 cup sour milk or buttermilk	1 teaspoon salt
1 cup white cornmeal	1 tablespoon fat
	2 eggs

Mix and sift corn-meal, salt, and soda. Add milk and buttermilk to well-beaten eggs. Add to dry ingredients. Melt fat in pan or casserole. Pour in mixture and bake in hot oven.

SOUTHERN HEALTH BREAD

2 cups sterilized bran	2 teaspoons baking powder
1 cup corn meal	½ teaspoon salt
1 cup cream of wheat	3 cups New Orleans molasses
1 cup flour	

Put bran into a basin. Add corn meal, cream of wheat, flour sifted with baking powder and salt, and molasses mixed with milk. Beat well and pour into large well greased mold. Cover and steam steadily for 8 hours. Weight of loaf when done is 3½ pounds.

Mrs. Florence McBain
Mid-West Homemakers' Club, Edmore, N. D.

THE SOUTHERN JOHNNIE CAKE

1 egg	½ cup sugar
½ cup sour cream with 1 teaspoon soda	1 cup buttermilk
	1½ cups corn meal
1 cup flour	

Mrs. Julia Olson
Mid-West Homemakers' Club, Edmore, N. D.

SOUTHERN CORN BREAD

2 cups corn meal	2 teaspoons baking powder
½ cup flour	1½ cups sweet buttermilk
1 teaspoon salt	1 egg
½ teaspoon soda	4 tablespoons fat

Mix and sift cornmeal, flour, salt, soda and baking powder. Add buttermilk and well beaten egg. Melt fat in baking pan and add to dough. Put dough in pan and bake in moderate oven for 45 minutes. Good with beans.

Mrs. Henry Williams

CORN BREAD—SOUTHERN STYLE

2 eggs well beaten	1 teaspoon soda
2 cups sour milk	1 teaspoon salt

Equal portions of corn meal and flour to make very thin batter. Beat mixture well and pour into bread pan into which ½ cup lard has been heated smoking hot, and bake in quick oven about 20 minutes. The mixture will absorb the lard and the crust will be very soft and tender.

Mrs. H. T. Hoover
Fillmore Mothers' Club, Crosby, N. D.

CRISP CORN BREAD OR HOE CAKE

Make a thin batter of corn meal and hot water or milk. Add little salt. Pour into a pan with butter about ½ inch deep. Bake in quick and very hot oven. Should be two very crisp crusts, without filling. Serve hot with butter.

Mrs. Edith S. King
Tuttle, N. D.

SOUTHERN BISCUITS

¾ cup shortening	1 teaspoon salt
4 cups flour	½ teaspoon soda
1 cup buttermilk or sour milk	1 teaspoon baking powder

Have the shortening cold. Sift flour, salt, baking powder and soda. Cut in shortening. Add the buttermilk. This will make a soft dough. Toss on a well-floured bread-board and knead lightly with just

enough flour to keep from sticking. Roll the dough to $\frac{1}{4}$ inch thickness. Cut with a small cutter and bake in an oven of 450 degrees F. for 10 minutes.

Woman's Home Companion

BEATEN BISCUIT

1 quart flour	2 tablespoons lard
1 teaspoon baking powder	Enough milk to make right
1 teaspoon salt	

Save a little of the flour. Put salt and baking powder in the rest and sift into mixing bowl. Add lard and mix well; now stir in milk.

Put some of the saved flour on board; then put dough on floured board and knead; then flour dough and beat with mallet; when beaten flat, flour, roll and beat. Continue for 20 minutes.

Roll out 1 inch thick and cut with 10 cent baking powder can. Pierce each with fork twice. Bake in slow oven until delicately browned.

These are genuine Virginia beaten biscuits. I have been told that before the Civil War it was customary for a colored cook to beat the dough an hour or two.

*Mrs. H. C. Blankenship,
Missouri Ridge Homemakers' Club, Williston, N. D.*

SOUTHERN SANDWICH FILLER

5 cups cheese	1 small can pimentos
1 cup peanut butter	4 small pickles

Boiled salad dressing enough to make it spread easily. Put cheese and pimentos through food chopper. Then add pickles, cut in small pieces. Next add salad dressing and mix thoroly. This will keep a long time. Part of the amount may be made.

*B. M. R.
R. F. D. Homemakers' Club, Fullerton, N. D.*

PRALINES

1 cup brown sugar	$\frac{3}{4}$ cup evaporated milk diluted
2 cups white sugar	with
3 tablespoons corn syrup	$\frac{1}{2}$ cup water
$1\frac{1}{2}$ cups nuts	3 tablespoons maple sugar

Combine ingredients, except nuts, and boil to the soft ball stage, 236 degrees F. (113 degrees C.) Cool to 110 degrees F. before beating. Add nuts. Beat until stiff and creamy. When mixture is stiff, drop from a spoon on a buttered sheet. Yield: $1\frac{3}{4}$ pounds.

OLD-FASHIONED PEANUT CANDY

1 pint New Orleans Molasses	1 tablespoon vanilla
2 quarts peanuts, roasted	1 tablespoon soda

Boil molasses until it hardens when dropped in cold water. Remove from fire. Let stand for an hour, then put in vanilla, then soda (dry), lastly peanuts. Turn into well-buttered pans, press down, and cut into bars.

PEANUT BUTTER FUDGE

1¾ to 2 squares chocolate	Few grains salt
1 tablespoon corn syrup	¾ cup evaporated milk diluted with ½ cup water
2 cups sugar	½ teaspoon vanilla
1 tablespoon butter	
½ cup peanut butter	

Combine all ingredients, except peanut butter and vanilla, and boil to 236 degrees F. (113 degrees C.) Cool to 110 degrees F. (43 degrees C.) before beating. Add flavoring and peanut butter. Beat until stiff and creamy. Pour into an oiled pan and mark in squares. Yield: 1¼ pounds.

CREAM CARAMELS

2 cups sugar	2 cups evaporated milk
2 cups corn syrup	¼ teaspoon salt
½ cup butter	1 teaspoon vanilla

Put the sugar, syrup, salt, and butter into a saucepan and place over the fire. Stir until the mass boils to a clear, thick consistency, then stir in gradually, so as not to stop boiling, the evaporated milk. Stir constantly to prevent sticking. Cook to 116 degrees C. or 240 degrees F., or to a firm ball stage. Add the vanilla and pour into buttered pans. When cold remove from pan and lay on marble slab or oiled bread board. With a long, sharp knife and using saw-like motion, cut into inch cubes. Wrap each piece in waxed paper. Yield: Two pounds.

PENOCHE

2½ cups brown sugar	1 teaspoon vanilla
¾ cup evaporated milk	1 tablespoon corn syrup
½ cup water	1 tablespoon butter
Few grains salt	¾ cup chopped nuts

Combine all ingredients except nuts and boil to soft ball stage, 238 degrees F. (114 degrees C.) Cool to 110 degrees F. (43 degrees C.) Beat until stiff and creamy. Add the nuts just before it is pressed into the pan. Yield: 1⅛ pounds.

Woman's Home Companion

MISCELLANEOUS RECIPES

ZARMA (Armenian)

(A Dish to Make People Fat)

This was given by Sumayah Attiyeh, a Syrian at Chautauqua, Viking, Alberta, Canada, July, 1920.

Break off whole leaves of cabbage and put in boiling water for 5 minutes. Then take ⅓ rice and ⅔ ground raw meat (beef or mutton) and spread on cabbage leaves. Sprinkle with salt and pepper and roll up tight. Have some butter, meat, and onions in bottom of bake pan. Then lay in these rolls until all are piled in. Then cover over with tomatoes (canned ones will do but fresh ones are better.) Bake in oven.

Nellie E. Carey
Dexter Homemakers' Club, Lidgerwood, N. D.

MARY T. LINCOLN'S POUND CAKE

Cream 1 cup butter with the hand, gradually adding $1\frac{3}{4}$ cups sugar beating constantly; add $\frac{1}{2}$ teaspoon mace, 5 eggs, adding them 1 at a time and beating each thoroly into mixture before adding another; then add 2 cups sifted pastry flour gradually and continue beating until well blended. Turn into a well buttered tube pan and bake from 45 to 50 minutes in a moderate oven. The grain of this cake should be fine and close without suspicion of toughness or heaviness, not porous like cakes made light with leavening agents. The texture is obtained by thoroly working the butter and sugar to a creamy consistency and not by over beating the eggs. Frost as desired.

Mrs. John Fay
Hurricane Homemakers' Club, York, N. D.

LOG CABIN CAKE

(Appropriate for Lincoln's Birthday)

Make and bake a sponge cake in a shallow pan, so as to form a thin sheet when baked. Cut cake, when cool, in three strips about 2 inches wide. Lay one strip on a moulding board; put a roll of whipped cream (sweetened and flavored with vanilla) down the center and arrange remaining two strips to meet above filling, forming a triangle shaped cake. Pipe dark frosting lengthwise over cake to imitate the bark of a tree trunk. Pipe in places here and there, plain butter frosting (flavored with vanilla); with a thread of dark frosting, surround them to imitate "knots" in the bark. Sprinkle knots with fine chopped pistachio or other nut meats.

Mrs. John Fay
Hurricane Homemakers' Club, York, N. D.

GREEN CORN (American Indian)

Of the cookery of the original Americans we know little. Boy's Life has published an interesting article on "Indian Cooking" written by an Indian. The author says that many Indian dishes are in the form of thick soups or stews because boiling in primitive times was less complicated than roasting or frying. Many of the recipes are one dish meals and the original ones employ only ingredients which have been available from time immemorial. Green corn figures prominently in Indian cookery. The following recipes are valuable from a historic point of view:

"Green corn was prepared in many ways the most common being boiled on the cob (which needs no explanation) and roasted on the cob. Fried green corn is made by scraping the green corn from the cob and frying it in fat. The well-known dish of 'succotash' is of Indian origin and consists of green corn and green shelled beans.

"There are two kinds of green corn bread which are easy to make and are worth trying. Leaf bread (an Iroquois dish) is made by cutting or scraping the green corn from the cob and beating or mashing it until it becomes a paste. This paste is made into a roll about an inch or more in diameter and 4 or 5 inches long. This roll is laid on a large piece of corn-husk lengthwise and rolled up in it (somewhat like a tamale); more husks are wrapped around the outside in the

same direction as the first and the whole is securely tied. These rolls are dropped into boiling water and cooked for about 45 minutes. They are eaten hot with butter or bacon grease. In certain parts of the southwest they make a 'green corn tamale' which is very similar to the above, except that it is steamed in place of boiled and hence does not need to be tied.

"For the second kind of green corn bread, it is best to use corn that is too hard for use as 'roasting ears.' It is scraped or cut from the cob, beaten or mashed into a paste, and baked in a shallow dripping pan. (The addition of an egg or two will improve it.)"

Farmers Wife

BAKED INDIAN PUDDING

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|-----------------------|------------------------------|
| 1 quart milk | 1 cup raisins |
| 1 scant cup sugar | 1 cup butter or chopped suet |
| 1 cup yellow cornmeal | 2 eggs |
| 1 cup molasses | 1 teaspoon ginger |
| Scant teaspoon salt | 1 teaspoon cinnamon |

Reserve $\frac{2}{3}$ cup of milk and keep cold. Scald the rest in double boiler and gradually sift in the cornmeal, cook until thick. Put in two-quart baking pan, add other ingredients. Milk should be sufficient to fill pan; if not, add more, but still reserve the $\frac{2}{3}$ cup. Bake $\frac{1}{2}$ hour in moderate oven, stirring two or three times, then turn in the reserve milk and do not stir. Continue baking for an hour longer. Eat hot with grated maple sugar and cream, or with cream alone.

*Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.*

INDIAN CORN CAKE

- | | |
|---|-----------------------------|
| 1 egg | $\frac{1}{2}$ teaspoon salt |
| 1 teaspoon soda | 1 cup sugar |
| 1 $\frac{1}{2}$ cups sour milk, cream half and half | |

Enough flour and Indian corn to thicken, but not too thick, and bake until a golden brown.

*Mrs. E. Brotherton
Elm Homemakers' Club, Forbes, N. D.*

SQUAW DISH

Cut about $\frac{1}{2}$ pound of bacon in cubes and place in frying pan. Let cook until brown. Beat 3 eggs very well until nice and light and add 1 can of corn. Salt, pepper to taste. Add corn and eggs to bacon and cook until eggs are done. Serve in place of meat.

*Mrs. F. E. Hawley
Perry Homemakers' Club, Langdon, N. D.*

SWISS BRATSELINNI

Put 1 cup of sweet butter into a basin with 1 cup of sugar and beat them until they are creamy, then add 2 well-beaten eggs, 1 teaspoon of powdered cinnamon and enough flour to make a batter that can be formed into small balls like good-sized marbles. Place the balls on a hot, buttered wafer-iron, close the iron and hold it for a few minutes in or directly over the fire—jut long enough to brown the wafers delicately. They are very tasty if curled carefully over a round stick when hot.

MORAVIAN SHREWSBURIES

These are by far the most celebrated of all Moravian small cakes. One pound of light brown sugar, 6 ounces of sweet butter, $1\frac{1}{4}$ pounds flour, 4 well-beaten eggs, 1 teaspoon of baking soda and equal parts of powdered cloves, powdered cinnamon and grated nutmeg to taste. Beat the butter and sugar to a cream, then gradually add the flour, soda, spices and the beaten eggs. Knead lightly and roll out on a floured baking-board. Cut into cakes with a small cutter and bake until ready in a moderate oven.

McCall's Magazine

INDIA CURRY

Wipe a slice of veal cut $\frac{1}{2}$ inch thick and weighing $1\frac{1}{2}$ pounds with a piece of cheesecloth wrung out of cold water. Put in a hot iron frying-pan without butter or fat of any kind, sear on one side, then turn and sear on the other side. Place on a board and cut in $1\frac{1}{2}$ inch pieces. Cut two medium-sized onions in thin slices, and cook in $\frac{1}{2}$ cup of butter until brown, stirring occasionally, that the onions may not become burned. Remove the onions, and to the butter add the meat and $\frac{1}{2}$ tablespoon of curry powder. Cover with boiling water (the amount required being about 2 cups), and let simmer until the meat is tender. Thicken with 2 tablespoons of flour diluted with 3 tablespoons of water to make a thin, smooth paste; then add 1 teaspoon of vinegar. Pour on a serving dish and surround with a border of steamed rice.

MADEIRA CAKE

Whisk 4 fresh eggs until as light as possible, then continue to whisk and throw in by degrees the following ingredients in the order given: 6 ounces dry powdered and sifted sugar, 6 ounces flour dried and sifted, 4 ounces of butter dissolved but not heated, the grated rind of a fresh lemon. The instant the cake is ready to turn into pan beat in 1 teaspoon baking powder. Bake 1 hour in moderate oven. Observe particularly that each ingredient must be beaten into the mixture until no appearance of it remains before the next is added. If this is done and the preparation kept light by constant whisking, the cake will be better than if the butter were creamed.

Mrs. E. Brotherton

Elm Homemakers' Club, Forbes, N. D.

APPLE TOTCH (A Swiss Pudding)

1 egg
 $\frac{1}{2}$ cup cold water

$\frac{1}{2}$ teaspoon salt
1 cup flour

Add 1 large apple, slice thin, to batter made with egg, water, salt and flour, adding more flour if too thin. Drop from spoon into hot fat. Cook until crisp and brown and apples are soft. Serve with fruit sauce.

*Eden Valley Homemakers' Club
Sherwood, N. D.*

SWISS STEAK

Two pounds round steak, 2 inches thick. Sear on both sides in hot pan. Dredge with flour. Place in deep baking dish and spread with the following dressing:

1 cup tomatoes
1 chopped onion

Salt, pepper
 $\frac{1}{2}$ cup or more water

Cook slowly 2 or 3 hours.

Eden Valley Homemakers' Club
Sherwood, N. D.
Tuttle Homemakers' Club,
Mrs. E. J. Peterson
Underwood, N. D.

SWISS SALAD

Mix 1 cup cold cooked chicken cut in cubes, 1 cucumber pared and cut in cubes, 1 cup chopped English walnut meats and 1 cup French peas. Marinate with French dressing, arrange on serving dish and garnish with mayonnaise dressing.

VENETIAN TEA CAKES

Put in saucepan $\frac{1}{4}$ cup each butter and hot water. Bring to the boiling point, add $\frac{1}{2}$ cup bread flour and stir until mixed. Remove from range and add yolks of 4 eggs, one at a time, beating 2 minutes between addition of eggs. Force thru a pastry bag on to paraffin paper, using rose tube, and fry in deep fat. Cool and frost with confectioners' sugar moistened with cream and flavored with lemon juice or vanilla.

McCall's Magazine

HAWAIIAN CHICKEN

Dice fowl and heat in a liberal amount of rich curry sauce (1 pint of top milk, including a little cream if possible, half a cup of boiled-down chicken broth, 4 tablespoons each of flour and butter melted together, salt, pepper, a dash of cayenne, a teaspoon of grated or scraped onion and curry to taste). Serve in a Japanese bowl—if possible—and serve a similar bowl containing rice cooked so that kernels are distinct but swollen to greatest capacity. Pass at the same time a hors-d'œuvre dish or large plate containing little mounds of the following condiments to be sprinkled over the chicken and rice: minced green sweet pepper, minced red sweet pepper, coarsely chopped pimento, olives, desiccated coconut, coarsely chopped peanuts, diced—not crushed—crisp red tomato, thick chutney sauce. Altho this dish seems elaborate, it is really neither expensive nor much trouble to assemble and its novelty assures its success.

McCall's Magazine

SOUP CONSTANTINOPLE (*Turkish*)

Brown a piece of beef, about 2 pounds, and add 4 onions sliced and 4 bay leaves, 3 whole cloves, and 2 quarts water. Add water as the liquid cooks down, but at the last you ought to have almost a thick gravy. It is to be served in cups.

TURKISH DELIGHT

Dissolve 1 box of gelatin in a cup of cold water. Put 4 cups of granulated sugar into a saucepan and add 1 cup of hot water. Let this come to a boil and add the gelatin. Boil exactly 10 minutes. Add the juice of a lemon and an orange, and the grated rind of the orange, and boil again exactly 10 minutes. Just before the candy is ready, rinse two shallow pans in cold water and spread $\frac{1}{2}$ pound of almonds and $\frac{1}{2}$ pound of walnuts over the bottom. Pour out the mixture and let it stand over night in the ice box. Cut it into squares and sprinkle with powdered or confectioners' sugar.

DATE STICKS

One cup of almonds, 1 cup of walnuts, and 1 cup of dates, cut fine and mixed, 1 cup of powdered sugar, 3 tablespoons of flour, 1 teaspoon of baking powder, 1 teaspoon of vanilla, $\frac{1}{2}$ teaspoon of rose extract, 2 eggs beaten separately. Bake in a flat tin in a slow oven with paper under them.

TURKISH COFFEE

Put into receptacle $1\frac{1}{2}$ teaspoons pulverized coffee, 1 teaspoon sugar, and 1 cup cold water, and let come to a boil. (Omit sugar if desired.) Pour a little at once into a cup. Let it come to a boil again and pour out a little more. Repeat until coffee has boiled up 5 times; then pour out what is left. This means of course that the grounds are poured with the liquid. By the time the coffee is cool enough to drink, it has settled.

A word as to the kind of receptacle to use: The Turks use a copper can, with a mouth and a handle. Nothing with a spout will do. You can work this out for yourself, but I would suggest using several small saucepans with handles as they are the nearest substitute.

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