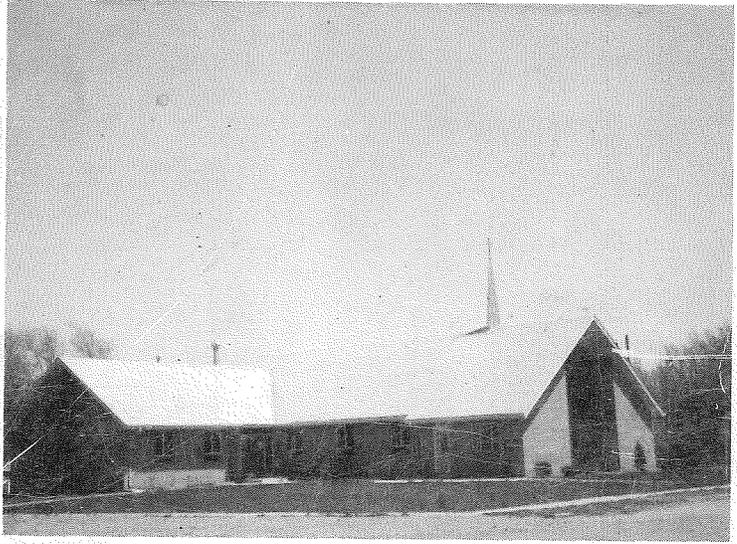


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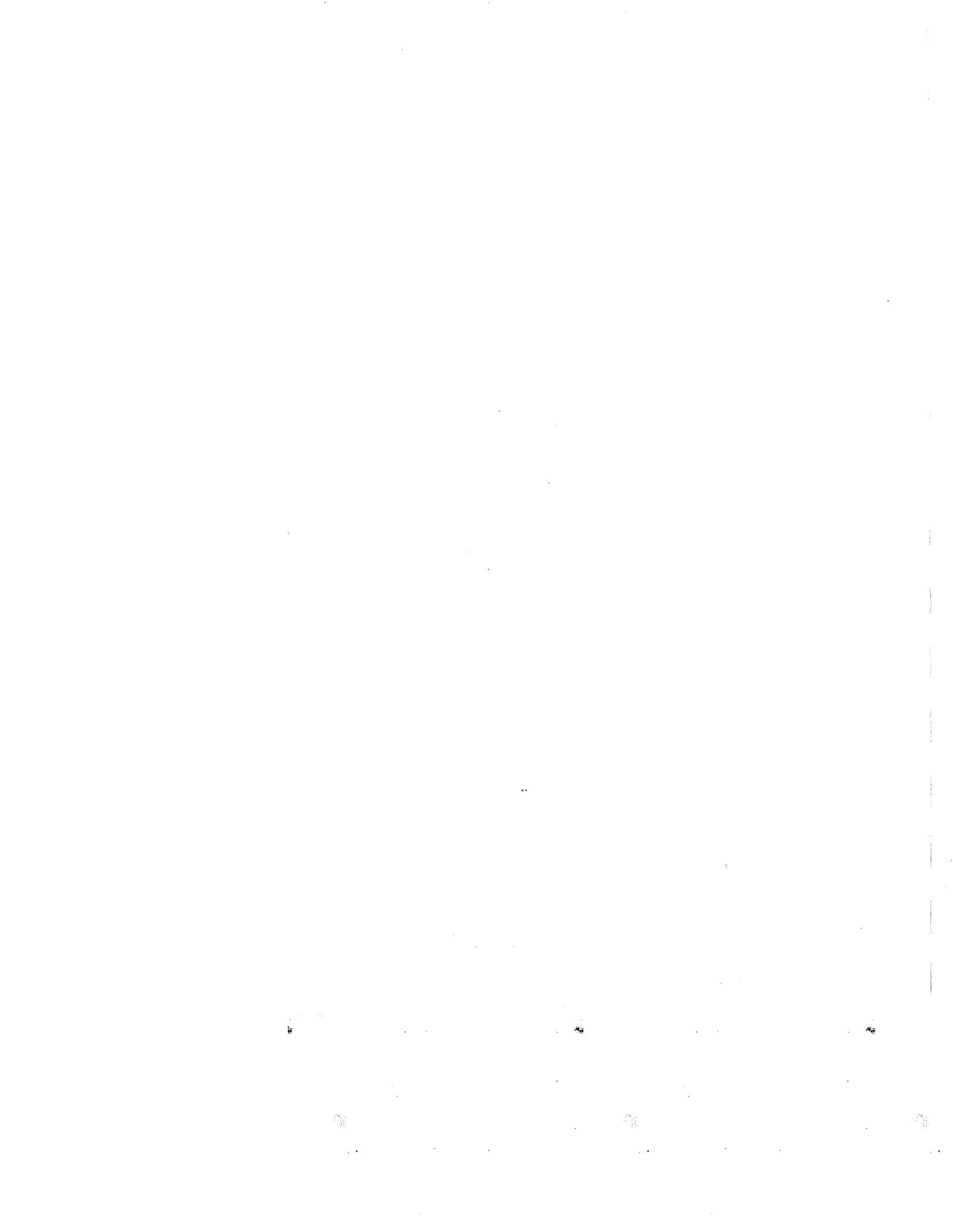
DEDICATION

This book is hereby dedicated in this our diamond jubilee year to those women of the past seventy-five years, our predecessors, who, by their sacrifice and love for God, have given to us the rich heritage of a strong church and an active Women's Missionary Society. With a desire to emulate them in their zeal and devotion to our Lord Jesus Christ and trusting that it will be a blessing and a help to those of this generation, we prayerfully send forth this book.

-B- Loomis, Neb.

EXPRESSION OF APPRECIATION

We want to express our appreciation to all business firms whose generosity in this project, made it possible for us to publish this book.



SALADS, VEGETABLES & SOUP



CRANBERRY SALAD

Mrs. Roland Hansen

1 lb. cranberries, ground	1 lb. marshmallows, quartered
1-1/2 c. sugar	1 No. 2 can crushed pineapple, drained
3/4 c. walnuts, chopped	
1 pt. cream, whipped with 1/2 c. sugar	

Mix cranberries with sugar and let stand 2 hours. Add rest of ingredients and let stand in refrigerator overnight. This salad can be frozen.

EGGPLANT CASSEROLE

Mrs. Vincent Carlson

Peel eggplant. Slice and put in salt water 1 hour. Use 1 tsp. salt to 1 pt. water, drain. Place slices in boiling water, boil until tender. Drain and mash until slices are broken down. Add a little milk, salt and pepper, 1 beaten egg, 1/2 onion, diced, enough cracker crumbs to thicken. Bake in 350 degree oven until brown crust forms. About 30 minutes. Serve hot.

FIVE CUP SALAD

Mrs. Stanley Kaufman

1 c. sour cream	1 c. cocoanut
1 c. mandarin oranges	1 c. pineapple pieces
1 c. miniature marshmallows	

Combine sour cream and cocoanut. Drain mandarin oranges and pineapple well on absorbent paper and fold into the cream mixture. Add marshmallows, pour into an 8-inch mold and refrigerate overnight. Serve on salad greens. Serves 6.

LUSCIOUS OVERNIGHT SALAD

Mrs. Eldon Steinbrink

3 egg yolks	2 Tbsp. sugar
1/8 tsp. salt	2 Tbsp. vinegar
2 Tbsp. pineapple syrup	1 Tbsp. butter
	-1- Loomis, Neb.

LUSCIOUS OVERNIGHT SALAD

(Continued)

1 c. heavy cream whipped	2 c. white cherries, drained
1 No. 303 can fruit cocktail, drained	2 c. pineapple tid-bits
1 c. chopped pecans	2 c. 6-oz. miniature marsh- mallows
2 oranges, cut into pieces	

Combine first 6 ingredients and cook in a double boiler until thick. Cool. Combine with the cream. Add remaining ingredients and chill 24 hours. Serve in lettuce lined bowl and garnish with maraschino cherries and orange sections.

PINEAPPLE-COTTAGE CHEESE SALAD Mrs. Bob Swanson

1 pkg. lemon Jell-O	1 pkg. lime Jell-O
1 pt. boiling water	1 No. 2 can crushed pineapple, undrained
1 carton cottage cheese	1 Tbsp. lemon juice
1 c. Eagle brand milk	1 c. mayonnaise
1 c. salted nuts	
Few drops green food coloring	

Dissolve Jell-O in boiling water. Let cool. Add remaining ingredients, chill.

RAISIN PARTY SALAD

Mrs. Don Thorell

1/2 c. dark raisins	2 Tbsp. red cinnamon candies
1-1/2 c. water	1 pkg. raspberry flavored gelatin
2 Tbsp. lemon juice	3/4 c. diced celery
1 red delicious apple	
1/2 c. sour cream	

Combine raisins, cinnamon, candies and water and heat slowly until candies dissolve. Dissolve gelatin in hot liquid. Add lemon juice. Spoon a thin layer of gelatin in bottom of 5 c. mold, arranging some of the raisins in pattern to fit design of mold. Place mold over a bowl of ice to set design quickly. Chill remaining raisin, gelatin mixture until consistency of unbeaten egg whites. Fold in diced unpared apple, celery and sour cream. Turn into mold over firm layer and chill until firm. Unmold and garnish as desired. Serves 10.

STRING BEAN CASSEROLE

Mrs. L. D. Holston

2 No. 2 cans beans, drained	1 can celery soup
1 can French fried onion rings	

Cover with grated cheese, lay onion rings on top. Bake 30 minutes at 350 degrees.

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SEA FOAM SALAD

Mrs. Merlyn Urbom

1 pkg. lime Jell-O
1 c. nuts
1 small can crushed pineapple

1/2 c. whipping cream
1 doz. marshmallows

Prepare Jell-O as directed on pkg. Chill until it begins to set, then whip. Melt marshmallows, whip cream and add to Jell-O. Add the drained pineapple and nuts, if desired. Chill.

YUM YUM SALAD

Mrs. Victor Johnson

2 boxes orange or lemon
Jell-O
1 c. cream, whipped
1 c. crushed, drained pineapple
2 bananas, sliced

2 c. hot water
2 c. pineapple juice and cold
water
1 c. grated cheese

Dissolve Jell-O in hot water and add cold water and juice. When the Jell-O begins to thicken, add other ingredients, chill.
Write Extra Recipes Here:

Write Extra Recipes Here:



MEAT, FISH & POULTRY

BARBECUED SPARERIBS

Mrs. Dean Johnson

2 lbs. spareribs	1 medium onion
2 Tbsp. fat or salad oil	1/4 c. lemon juice
2 Tbsp. vinegar	1 Tbsp. Worcestershire sauce
2 Tbsp. brown sugar	1/2 c. water
1 c. chili sauce	Salt and pepper to taste

Have ribs cut in serving portions. Place in baking pan and bake in moderate oven, 350 degrees, 30 minutes (or use electric skillet). Chop onion, brown in fat. Add juice, vinegar, sauces, sugar, water and seasonings. Cook slowly 20 minutes, Pour over ribs and continue baking or in electric skillet 1 hour.

CORN & SAUSAGE CASSEROLE

Mrs. James Means

4 eggs well beaten	2-1/2 c. cream style corn,
1 c. soft bread crumbs	1/2 lb. sausage
Salt and pepper	

Mix together eggs, corn, bread crumbs and sausage. Season with salt and pepper to taste. Pour into greased casserole. Bake in pan of hot water at 350 degrees for 1 hour. Serves 4-6.

CHINESE RICE (Hot Dish)

Mrs. Richard Swedberg

1 c. raw rice	1 lb. hamburger
2 c. celery cut up	1/2 c. onion
1/3 c. soy sauce	1 can cream mushroom soup
1 c. water	

Brown hamburger in skillet, stirring often with fork. Add celery and onion to hamburger to heat through. Combine the hamburger, celery and onion mixture with the rice, soy sauce, mushroom soup and water in greased baking dish, no salt needed. Bake for 1-1/2 - 2 hours in moderate oven, adding water as it bakes.

CORN BEEF CASSEROLE

Mrs. Frank Anderson

1-1/2 c. cooked noodles
1 can corn beef, cut in
small pieces
1 c. milk
1 can cream chicken soup
1/2 c. onion chopped and brown-
ed lightly
1 c. grated cheese

Mix well. Top with crushed potato chips. Bake in oblong pan
30-40 minutes.

COPENHAGEN MEAT BALLS

Mrs. W. G. Ewers

1 lb. ground beef
3/4 c. fine dry bread crumbs
2 Tbsp. fat
1/4 tsp. nutmeg
1-1/2 tsp. salt
1/2 lb. sausage
1 egg well beaten
1/2 c. cold water
3/4 tsp. Accent
1/4 tsp. pepper

Mix all except fat. Shape into small balls. Brown in fat. Re-
move balls and prepare sauce.

3 Tbsp. drippings
2 c. water
1 pkg. dehydrated onion soup
1 tsp. Worcestershire sauce
Sauce:
3 Tbsp. flour
1/2 tsp. Accent
1/2 c. evaporated milk
Salt and pepper

Make a white sauce, stirring constantly till thickened. Return
balls to sauce. Cover and simmer gently 1/2 hour, stirring occa-
sionally.

CASSEROLE MEAL

Mrs. Carl Thorell

2 medium size onions, sliced
thin
1 No. 2 can 2-1/2 c. creamy
style corn
1/2 tsp. salt
1/8 tsp. pepper
4 medium size potatoes sliced
thin
1 lb. hamburger
1 can 1 c. canned tomato sauce
or soup
Dash paprika

Grease casserole and place ingredients in it in order given.
Make hamburger into balls or patties. Pour tomato sauce over
all. Cover and bake at 350 degrees for 30 minutes. Remove
cover and bake until potatoes are tender and dish nicely browned.

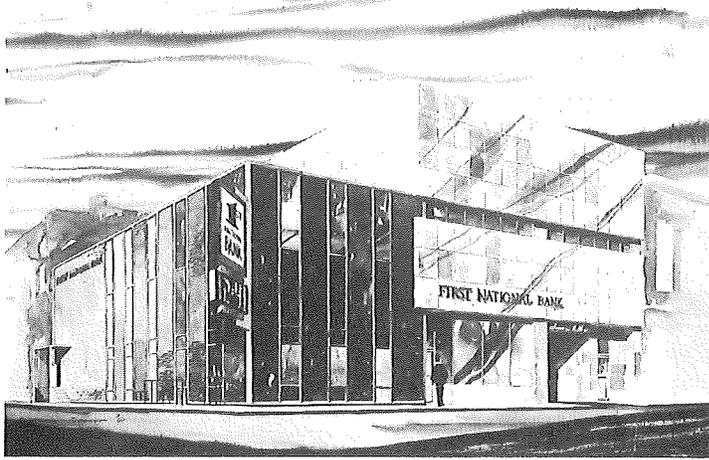
HAMBURGER CASSEROLE

Mrs. Harold Youngquist

3/4 c. raw rice
1 can cream chicken soup
1-1/2 c. water

Brown 1 lb. or more hamburger. Put meat in rice and chicken
soup mixture. Add onion and green pepper. Bake 1/2 hour. Stir
occasionally. Put potato chips or cracker crumbs on top. Bake
1/2 hour longer in 375 - 350 degree oven.

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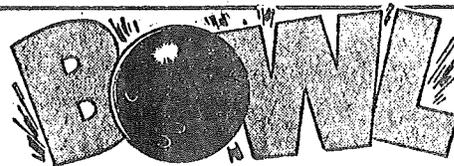
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JOHN BEGETTY

Mrs. Clifton Larson

2 lbs. ground beef
 1 can tomato soup
 1 c. grated cheese
 1 pkg. noodles
 Season to taste

1 green pepper
 1 can mushroom soup
 1 medium onion
 1 can mushrooms, small

Brown meat, cook the noodles, drain. Mix all the ingredients except 1/2 of the cheese. Place in baking dish, sprinkle with remaining cheese and bake in slow oven for 45 minutes.

MEAT BALLS

Ellen C. Nylander

1/2 c. rice
 Hamburger

A little finely cut onion
 2 Tbsp. diced bacon or bacon
 drippings can be used

Boil 1/2 c. rice in salt water. Take about 2 Tbsp. of diced bacon or bacon drippings can be used and fry till crisp. Add onion and brown. Then fry as much hamburger steak as you have boiled rice. Keep stirring until it is seared through. Add this mixture to rice, season and mix well. Parboil a doz. cabbage leaves. Put a large Tbsp. of rice and meat mixture in each cabbage leaf and roll up like a ball. Butter a deep baking dish and pack in the balls. Pour over enough tomato sauce to cover. Bake 30-45 minutes. A bay leaf added to the sauce makes a good additional seasoning.

MEAT LOAF

Marie Bloomquist

1-1/4 lb. ground beef
 2-1/2 tsp. salt
 1/4 c. onion, ground
 1 c. oatmeal
 1/4 c. catsup

1/4 lb. ground pork
 1/2 tsp. mustard
 1 egg
 1/4 tsp. pepper
 1 c. milk

Mix in order given, cover and bake 1 hour, 350 degrees.

STUFFED HAMBURGER

Mrs. Wayne Nelson

1 lb. ground beef
 1/2 tsp. pepper
 1/2 c. milk
 1 can condensed tomato soup

1 tsp. salt
 1/2 c. dry bread crumbs
 2 Tbsp. shortening

Brown onions in butter, add dry ingredients and enough water to moisten. Mix meat, seasoning, bread crumbs and milk. Make into thin patties, place tsp. of dressing between patties and press together securely. Brown in shortening. Add soup, cover and simmer 45 minutes. Serves 6.

Dressing: 2 Tbsp. chopped onion, 3 Tbsp. butter, 1/2 c. dry bread crumbs, 1/2 tsp. salt, 1/4 tsp. pepper and 1 tsp. poultry seasoning.

SALMON CASSEROLE

Mrs. Fred Moline

1 can salmon	4 c. ushed crackers
2 eggs hard boiled	1 Tbsp. minced onion
1/2 c. diced celery	1/2 c. diced cheese
1 c. crumbled potato chips	1 c. milk

Remove bones and skin off salmon, break into pieces. Add all ingredients except potato chips. Blend together in casserole dish. The chips are for topping.

CHICKEN HERB SHORT PIE

Mrs. Milford Johnson

1 ready to cook stewing chicken, 3-4 lbs.	6 c. boiling salted water
1/4 c. finely chopped onion	3 Tbsp. butter
1-1/2 c. chicken broth	1/4 c. sifted flour
1 c. sliced cooked carrots	1 c. cooked peas, I use cooked frozen peas
Salt and pepper	Parsley

1. Simmer chicken in salted water until tender. Drain, saving broth. Remove meat from bones and cut in bite size pieces. Set aside for a few minutes. 2. Melt butter in skillet, add onion and cook lightly. Stir in flour. Gradually add chicken broth, stirring until thickened. Add chicken, vegetables and seasonings to taste. Bring to boil, pour into greased 2 qt. shallow casserole. Place Herb Short Dough squares over top. Bake in very hot oven, 450 degrees for 10-12 minutes or until mixture is bubbly and dough is done and nicely browned. Garnish with parsley. Makes 6-8 servings.

Herb Short Dough:	2 c. sifted flour
3 tsp. baking powder	1/2 tsp. salt
1/2 tsp. poultry seasoning	1/3 c. butter or margarine
1/3 c. shortening	1 egg yolk, beaten
1/2 c. warm water	

1. Sift together flour, baking powder and salt. Stir in poultry seasoning. Cut in butter and shortening until fat is in pieces the size of peas. 2. Combine egg yolk and water. Stir into dry mixture, blending well. Turn out on lightly floured surface. Knead several times. Pat to 1/2 inch thickness. Cut in squares, place over chicken mixture.

CHICKEN SALAD

Mrs. Leland Thorell

1 c. diced chicken	1/2 c. diced celery
1 hard cooked egg	1-2 Tbsp. chopped pimento
1-2 tsp. chopped chives or mild sweet onions	1/2 c. oil mayonnaise
Black pepper to season	Salt to taste
1/4 c. chopped nuts	1/4 c. chopped olives

CHICKEN SALAD

(Continued)

Have all ingredients very cold. Cut meat and eggs into pieces of nice size, not too fine. Do not stir in such a way as to make the mixture mushy. Nuts, olives, pimento, may be omitted. 1/2 c. of chopped apple or pineapple may be added to good advantage or may replace the celery, or 1/2 c. diced cooked sweet breads and 1/2 c. of diced canned mushrooms may be added.

CHICKEN SUPREME

Mrs. Dell R. Anderson

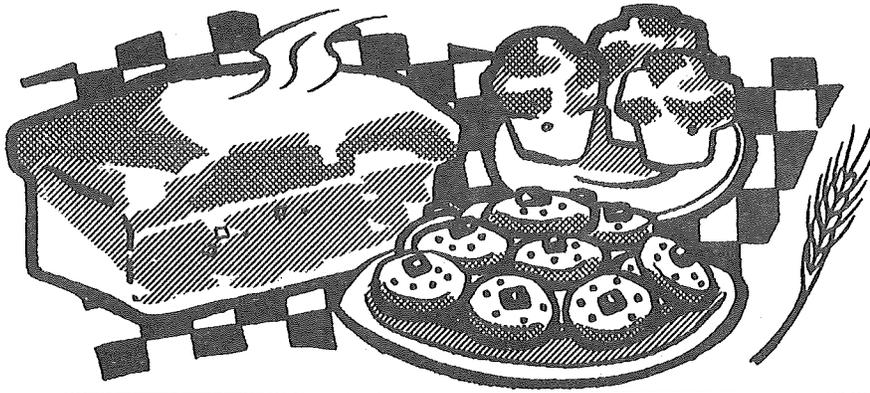
1 qt. cooked chicken	1-1/2 qts. bread crumbs
3/4 c. broth	1-1/4 tsp. sage
1/4 c. cream	3/4 tsp. salt and pepper
2 Tbsp. minced onion	

Make gravy of 1 qt. chicken broth and 4 Tbsp. flour. Pour over chicken mixture. Bake 35 minutes in 350 degree oven.

Write Extra Recipes Here:

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BREAD, ROLLS & COOKIES



APPLESAUCE NUT BREAD

Mrs. Esther Johnson

2 c. sifted flour	3/4 c. white or brown sugar
3 tsp. baking powder	1 tsp. salt
1/2 tsp. soda	1/2 tsp. cinnamon
1 c. walnuts, chopped	1 beaten egg
1 c. medium thick applesauce	2 Tbsp. melted shortening

Sift dry ingredients, add walnuts, beaten egg. Add applesauce and melted fat. Stir with flour until just blended.

BANANA BREAD

Mrs. Ellen Steele

1 c. sugar	1/2 c. shortening
2 c. sifted flour	1 egg well beaten
1 Tbsp. sour milk	1 tsp. soda
3 ripe bananas	

Add mashed bananas to sugar and shortening. Add egg, sour milk with soda, then flour. Bake in loaf pan in slow oven 1 hour. Raisins or nuts may be added if so desired. Makes very good sandwiches for any kind of lunch.

BASIC SWEET DOUGH FOR ROLLS

Mrs. Donald Young

1-1/2 c. milk	2 pkgs. yeast in 1/2 c. luke-
1/2 c. sugar	warm water
2 tsp. salt	1/4 c. shortening
2 eggs	7 - 7-1/3 c. flour

Scald milk, add sugar, salt and shortening and cool. Soak the yeast 5-10 minutes in lukewarm water and combine with milk mixture. Add beaten eggs and 1/2 the flour. Beat smooth. Add remainder of flour and knead smooth. Place in greased bowl, brush with lard and cover with towel. Let rise 1-1/2 hours and shape into rolls. Let rise until double in bulk. Bake 12-20 minutes at 425 degrees.

BUTTERHORN ROLLS

Mrs. Clifford Nyberg

1 cake yeast	1/2 tsp. salt
4 - 4-1/2 c. flour	1/2 c. melted shortening
1/2 c. sugar	3 eggs
1 c. milk, scalded	

Soften yeast in lukewarm milk. Add salt, shortening, sugar and well beaten eggs. Add flour, a little at a time, beating thoroughly after each addition until the dough is just stiff enough to knead. Cover with a damp cloth and allow to rise until double in bulk. Work down, allow to rise the second time. Turn onto lightly floured board and divide in 2 parts. Roll each piece round. Sprinkle with sugar and cinnamon and melted butter. Cut like pie, each round into 12 pieces. Roll from board to small end. Place in well oiled baking pans. Cover and let rise. Bake in 375 degree oven for 15-20 minutes. Makes 24 rolls.

COFFEE CAKE

Mrs. Martin Anderson

1/2 c. sugar	1 well rounded Tbsp. butter
1 egg	1/2 c. milk
1 c. sifted flour	1 tsp. baking powder
Chopped meat of 4-5 walnuts	1 tsp. vanilla
1/4 tsp. almond	

Cream sugar and butter well, beat egg and add milk and rest of ingredients in order, mix well. Beat for 3 minutes. Grease and flour small pan or glass Pyrex pie plate, large one. Pour in batter. Then sprinkle first with cinnamon, then with sugar, then lightly drip on melted butter. Bake in moderate oven, 350 degrees, 25 minutes or till it tests done.

CHOCOLATE YEAST LOAF

Mrs. Earl Gardine

1/2 c. raisins	3 sq. unsweetened chocolate
2 env. dry yeast	melted
1/4 c. lukewarm water	3 c. flour
1/2 tsp. salt	1 tsp. soda
1 c. butter	2 c. sugar
3 eggs	1 c. scalded milk
1 tsp. vanilla	1/2 c. chopped pecans

Dissolve yeast in lukewarm water. Sift flour, salt and soda together. Cream butter and sugar, add eggs and beat. Add milk, chocolate and yeast. Add to flour mixture, add raisins, nuts and vanilla. Pour in 2 9x5x3-inch loaf pans. Let rise for 3 hours, bake 1 hour at 350 degrees.

GRAHAM BREAD

Mrs. Carl Young

1-1/2 pkg. yeast	1-1/2 c. sugar
1-1/2 c. molasses	4-5 tsp. salt
4-5 c. graham flour	1-1/2 c. lard
	1-1/2 c. Loomis, Neb.



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GRAHAM BREAD

(Continued)

2 qts. lukewarm water White flour

Mix in the evening to a thin batter. Work in white flour in the morning to a dough. Rise, work it over once more. Make into loaves. Makes 4-5 loaves. Bake 45 minutes, 325 degrees or more in oven.

IRISH SODA BREAD

Irene H. Hanson

4 c. all purpose flour	1 tsp. salt
1 tsp. soda	1/3 c. sugar
1/4 c. shortening	1-1/2 c. sour buttermilk
1 - 2 Tbsp. caraway seeds	

Mix and sift dry ingredients. Add shortening, if solid shortening, it should be very soft or melted, caraway seeds and buttermilk. Mix well like biscuit dough. Knead lightly using more flour if necessary. Mold into round loaf and place on greased flat tin or pie pan, slash across top 3 times with sharp knife. Bake at 350 degrees for 1 hour, do not cut till next day. Delicious toasted and buttered, good with cheese. May be frozen. Store in plastic bag in refrigerator.

POTATO ROLLS

Mrs. Carl Sunblade

1 medium size potato	1 c. water
1 cake yeast	1 c. milk, scalded
1 tsp. salt	3 Tbsp. sugar
1/2 or 1 bar of oleo	1 c. flour

Cook and mash potato with 1 c. water. Add milk, yeast, salt, flour, sugar; make sponge. Let rise. Add oleo and flour. for soft dough. Rise double in size. Roll out fairly thin, 1/4 inch, as for cookies, cut like cookies. Butter one and place another on top, let rise until light. Bake 20 minutes, 350 degree oven.

RAISIN SQUARES

Mrs. G. Vern Thorell

1-1/2 c. sugar	3/4 c. shortening
2 eggs	1 c. raisins, cooked
1 c. raisin water	(1-1/2 tsp. soda, 1 tsp. cinna-
1/2 c. nuts	mon, 2 c. flour)
Glazing:	1/2 c. powder sugar
1 Tbsp. butter	(Mix with water)

Put on squares when they are still warm, so it will glaze.

RAISED DOUGHNUTS

Mrs. Norman Kjar

3/4 c. sugar - 2 tsp. salt	1/2 c. butter or oleo
1/2 c. water - 2-1/2 c. milk	2 pkgs. dry yeast
8 c. flour	-13- Loomis, Neb.

RAISED DOUGHNUTS

(Continued)

Cream butter, sugar and salt; add scalded milk. Stir in 4 c. flour and when this is lukewarm, add yeast that has been dissolved in lukewarm water. Beat well. Add rest of flour and stir up well. Let rise until double and stir down. When double again, roll and cut doughnuts. Let rise until very light and fry in deep fat 375 degrees. Turn doughnuts upside-down as you put them in the fat. Brown on both sides, drain and roll in sugar. They should fry 1-1/2 minutes on each side. Makes about 4 doz.

RYE BREAD

Mrs. Oscar C. Smith

1 pkg. Fleischman's yeast	1/2 c. sugar
1/2 c. shortening	1/4 c. molasses
1 Tbsp. salt	2 c. rye flour
White flour	

Dissolve yeast and 1 tsp. sugar in 1/2 c. lukewarm water. Into a gal. stone crock or mixing bowl, put 2 c. very warm water, shortening, molasses, salt, sugar and 2 c. rye flour. Beat well. Add dissolved yeast. Add white flour gradually and knead until smooth and not sticky. Let rise 1-1/2 hours in well greased bowl in warm place, covered. Form into 4 loaves, let rise 1 hour. Bake 1 hour at 400 degrees. Remove from pans. Grease top crust and cool covered.

REFRIGERATOR ROLLS

Miss Alice M. Dahlstedt

1 cake yeast	1 c. scalded milk
1/2 c. lukewarm water	2/3 c. shortening
1/2 c. sugar	1 tsp. salt
1 c. mashed potatoes	2 eggs beaten
7-8 c. sifted flour	

Dissolve yeast in water. Pour scalded milk over the shortening, sugar, salt and potatoes. When cool, add the yeast. Mix thoroughly. Add beaten eggs. Stir in enough flour to make a stiff dough. Turn it out on floured board and knead it a little. Place in a greased bowl. Cover and set in refrigerator. Leave at least 2 hours before you make rolls. Dough will keep a week or 10 days. Can be used all at once or a little at a time.

AMERICAN BEAUTIES

Mrs. Ann Almquist

Combine:	1-1/2 c. sugar
1-1/2 c. water	1/3 c. red cinnamon candies

Bring to boil and simmer for 5 minutes. Pour into pan 12x8x2-inches, reserving 1/2 c. for topping.

Prepare:	3 c. peeled finely cut apples and set aside
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CRISP COOKIES

(Continued)

Combine shortening, sugar, eggs and extract. Sift together flour, soda, baking powder and salt. Add remaining ingredients and mix. Drop by spoonfuls on baking sheet. Bake for 10 minutes or until done in an oven set at 325 degrees.

CRISP DATE & NUT COOKIES

Mrs. Charles Waller

1 c. white sugar	1 c. brown sugar
1 c. butter or shortening	2 eggs beaten lightly
1 c. Corn Flakes	1/2 tsp. salt
1 c. quick oatmeal	2 c. flour
1 tsp. soda	1 tsp. baking powder
1/4 c. nuts	1/2 c. chopped dates
1 tsp. vanilla	

Cream sugar and butter. Add eggs. Beat well and add the remaining ingredients. Drop by spoonful on greased baking sheet in 325 degree oven for 10-12 minutes.

CINNAMON SNACKS

Mrs. Leroy Kuck

1 c. butter	1-1/2 c. sugar
2 eggs	2-3/4 c. flour
2 tsp. cream of tartar	1 tsp. soda
1/2 tsp. salt	2 Tbsp. sugar
2 Tbsp. cinnamon	

Cream butter and sugar, add eggs. Sift dry ingredients, add to creamed mixture. Mix to smooth dough, chill. Roll into small balls and roll in sugar and cinnamon mixture. Bake at 375 degrees about 12 minutes.

CRISP SUGAR COOKIES

Mrs. Leona Johnson

3 c. flour	2 tsp. baking powder
1 small tsp. soda	1/2 c. lard and 1/2 c. butter
2 whole eggs	1 c. sugar
3 Tbsp. milk	1-1/2 tsp. vanilla

Sift together 3 c. flour, 2 tsp. baking powder, 1 small tsp. soda. Melt 1/2 c. lard and 1/2 c. butter and work into flour mixture with hands. Beat 2 eggs well. Add 1 c. sugar, 3 Tbsp. milk and 1-1/2 tsp. vanilla. Add to flour mixture, then chill an hour in refrigerator. Roll, cut, sprinkle with sugar and bake.

FINGER COOKIE

Mrs. John Forsberg

5 Tbsp. powder sugar	1/2 tsp. baking powder
2-1/2 c. flour	1/2 lb., 1 c. butter
1 tsp. vanilla	

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FINGER COOKIE

(Continued)

Mix well all ingredients. Form little finger rolls. Bake 8-10 minutes in 350 - 375 degree oven. Cool and roll in powder sugar.

KELLOGG FLAKE COOKIES

Mrs. C. A. Charlston

1 c. sifted flour	1/2 tsp. baking soda
1/4 tsp. salt	1/2 c. butter
2/3 c. sugar, white	1 tsp. vanilla
1 egg	3 c. Kellogg flakes

1. Measure, then sift flour, baking soda and salt. 2. Blend butter, sugar, vanilla, beat until fluffy. Add egg, beat well. 3. Stir in sifted dry ingredients, then 1 c. flakes. 4. Drop Tbsp. of dough into remaining flakes, rolling to coat; place on ungreased baking sheet. 5. Bake in 375 degree oven about 10 minutes or until lightly browned. Yield about 40 cookies, 2 inches in diameter.

GUM DROP COOKIES

Mrs. Bill Mc Elvain

1/2 c. shortening	1/2 c. brown sugar
1/2 c. white sugar	1 tsp. vanilla
1 c. flour	1 egg
1/2 tsp. soda	1/2 tsp. baking powder
1/4 tsp. salt	1/2 c. grated cocoanut
1/2 c. small gum drops	1 c. quick cooking oatmeal

Beat shortening and gradually add the sugars and vanilla. Sift flour and add soda, baking powder and salt. Put part of flour on cocoanut, gum drops and oatmeal. Add egg and other ingredients. Pinch off small pieces of dough, flatten with a spatula. Bake the cookies in moderate oven, 350 degrees for about 10 minutes.

GINGERSNAPS

Mrs. Harry Young

1 c. brown sugar	1/2 c. shortening
1/4 c. sorghum	1 egg
1/4 tsp. salt	1 tsp. soda
2-1/4 c. flour	1 tsp. cinnamon
1/2 tsp. cloves	1 tsp. ginger

Mix all ingredients as given. Roll in balls, dip in sugar and press with fork. Bake in moderate oven.

GRANDMA'S APPLE NUT SQUARES

Mrs. P. M. Sholund

1 beaten egg	3/4 c. sugar
1/2 tsp. vanilla	1/2 c. flour
1/4 tsp. salt	1 tsp. baking powder
1-1/2 c. chopped apples, unpared	1/2 c. chopped nuts

GRANDMA'S APPLE NUT SQUARES

(Continued)

Combine egg, sugar and vanilla. Add sifted dry ingredients as flour, salt and baking powder. Fold in the apples and nuts. Pour in well greased floured pan. Bake 30 minutes in 350 degree oven. Serve it warm with ice cream.

OATMEAL COOKIES

Mrs. Elliot Larson

1 c. sugar	1 c. shortening
2 eggs	1/2 c. milk
2 c. flour	1/4 tsp. salt
1 tsp. soda	1 tsp. vanilla
2 c. oatmeal	1 c. raisins
1 c. chopped walnuts	

Cream sugar and shortening together. Add well beaten eggs and milk. Next add sifted dry ingredients and beat well. Add vanilla, oatmeal, raisins and walnuts. Drop by tsp. on greased cookie sheet and bake 15-20 minutes in moderate oven.

OATMEAL DROP COOKIES

Mrs. J. E. Spencer

1-1/4 c. sugar	1/2 c. shortening, melted
2 eggs	6 Tbsp. raisin juice
1-3/4 c. sifted flour	1 tsp. cinnamon
1 tsp. soda	1 tsp. salt
2 c. quick cooking oats	1/2 c. chopped nuts
1 c. seeded raisins	

Cook raisins and cool and drain. Mix ingredients as listed. Drop by tsp. Bake 8-10 minutes at 400 degrees. Makes about 5 doz., 2-1/2 inch cookies.

OATMEAL DROP COOKIES

Mrs. Johnny Nelson

1/2 c. butter	1/2 c. lard
1 c. sugar	2 eggs
2 c. flour	2 c. oatmeal
1/2 c. nut meats	

1 c. raisins boiled until tender and 1/2 c. of juice. Put 1 level tsp. soda in juice while hot. Add 2 tsp. cinnamon, 1/2 tsp. cloves and 1 tsp. nutmeg. Place batter in refrigerator awhile before baking. Bake 8-12 minutes at 350 degrees.

SUGAR COOKIE

Ruth Nelson

2-1/2 c. enriched flour	2 tsp. cream of tartar
1 tsp. baking soda	1/2 tsp. salt
1 c. butter	1 tsp. vanilla
1 c. sugar	2 eggs well beaten until thick

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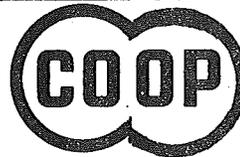
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LOOMIS, NEBR.

SUGAR COOKIE

(Continued)

Sift together flour, cream of tartar, baking soda and salt. Set aside. Cream together butter and vanilla until butter is softened. Add 1 c. sugar gradually, creaming until fluffy after each addition. Add beaten eggs in thirds, beating thoroughly after each addition. Mixing until well blended after each addition. Add dry ingredients in fourths to creamed mixture. Chill dough in refrigerator 1 hour. Lightly greased cookie sheets. Shape small balls by dropping small portions of dough from a tsp. about 2-inches apart onto cookie sheet. Flatten each ball with sugar coated glass. Bake at 375 degrees for 10 minutes or until lightly browned. Remove cookie to cooling racks. Store in cool place in tightly covered container. About 2 doz. cookies.

THREE LAYER COOKIE

Miss Marilyn Ewers

1 c. flour	1/2 c. butter
1-1/2 c. brown sugar	2 eggs well beaten
1/2 c. cocoanut	1 c. walnuts
1 tsp. vanilla	2 Tbsp. flour
1/4 tsp. baking powder	

Mix flour and butter and put this mixture in very thin layer in flat baking dishes. Bake at 350 degrees for 20 minutes. Remove from oven. Mix brown sugar, eggs, cocoanut, nuts, vanilla, 2 Tbsp. flour, baking powder and spread on first mixture. Again bake for 20 minutes. Cool and ice with 1-1/2 c. powder sugar, 1/2 Tbsp. lemon juice and 1 Tbsp. orange juice.

UNBAKED COOKIES

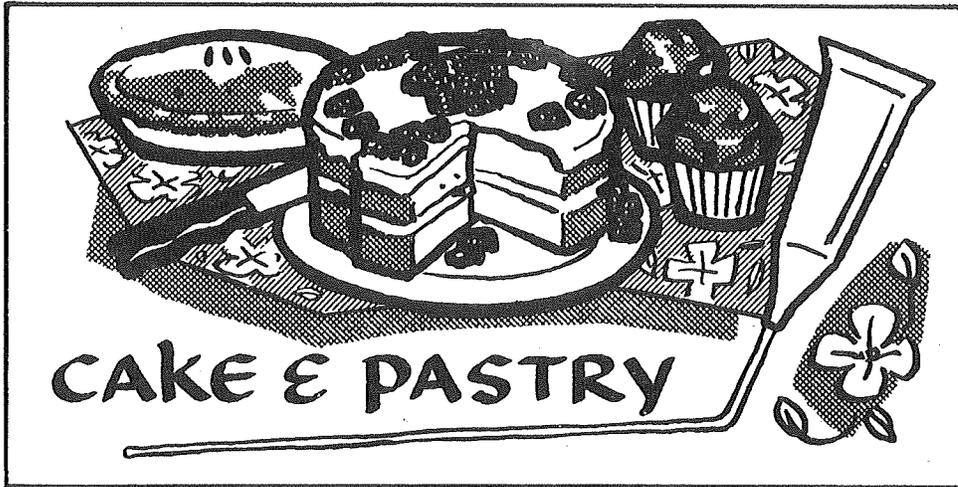
Mrs. Earl Thorell

2 c. sugar	1/2 c. butter
1/2 c. milk	3 c. uncooked quick oatmeal
1 c. cocoanut	6 Tbsp. cocoa
1 tsp. vanilla	1/2 c. chopped nuts

Combine sugar, butter and milk in saucepan and bring mixture to boil. Allow to boil for 3 minutes. Put oatmeal, cocoa, cocoanut, vanilla and nuts in mixing bowl. Pour the hot mixture over these ingredients and stir until all is blended. Drop from tsp. onto a waxed paper. Allow to cool completely.

Write An Extra Recipe Here:

Write Extra Recipes Here:



APPLESAUCE CAKE

Ruth Bloomquist

- | | |
|------------------------|--------------------------|
| 1/4 c. shortening | 1/2 tsp. salt |
| 1 c. applesauce | 1/2 tsp. cloves |
| 1/2 c. chopped raisins | 3/4 c. sugar |
| 1 egg | 1-1/2 c. flour |
| 1/2 tsp. cinnamon | 1/2 c. chopped nut meats |
| 1/2 c. chopped dates | 1 level tsp. soda |

Blend together shortening, salt, sugar and egg; add applesauce alternately with sifted dry ingredients. Stir in nut meats, raisins and dates. Bake 30-40 minutes in moderate oven, 350 degrees.

CHOCOLATE CHIP PIE

Mrs. Verlin Anderson

- | | |
|---|-------------------------|
| Crust: | 1-1/3 c. graham cracker |
| 1/2 c. melted butter | crumbs |
| Filling: | 1/2 c. scalded milk |
| 1/2 lb. marshmallows melted in the milk | |

Let this cool, then add 1 c. whipped cream, slightly sweetened and 2 sq. of bitter chocolate grated.

CHOCOLATE MARSHMALLOW PIE Mrs. Russ Henderson, Jr.

- | | |
|----------------------------|-----------------------|
| 1/2 c. milk | 15 large marshmallows |
| 4 almond nut bars | 1 c. whipping cream |
| 18 graham crackers crushed | 1/3 c. butter melted |
| Dash powder sugar | Serves 6 |

Melt milk, marshmallows and nut bars in double boiler. Then cool and add 1 c. whipped cream, beaten stiff. Mix crackers, butter and powder sugar together. Press into pie pan and add mixture and chill.

CHOCOLATE CAKE

Mrs. Raymond Thorell

2 c. sugar	2 eggs unbeaten
1/2 c. margarine	1/2 c. cocoa
1/2 c. hot coffee	1 tsp. soda
2 c. flour	1 c. hot water
1 tsp. vanilla	

Cream sugar, margarine and eggs thoroughly. Add cocoa and hot coffee and mix in flour. Last add soda dissolved with the 1 c. hot water, vanilla.

FAVORITE DEVIL'S FOOD CAKE

Esther Almquist

1/2 c. fat, I use 1/2 butter and 1/2 oleo	1 c. sugar
1 egg	5 Tbsp. cocoa
1 c. sour milk	1/8 tsp. salt
1 tsp. soda	1-3/4 c. flour
	1 tsp. vanilla

Cream shortening and sugar. Add the rest of ingredients and beat 2 minutes. Pour into shallow pan lined with wax paper and bake 25 minutes in moderate slow oven. Cool and frost with creamy frosting:

2 Tbsp. hot cream	3 Tbsp. butter
1/8 tsp. salt	1 tsp. vanilla
	1-1/3 c. sifted powder sugar

Mix in ingredients and beat 2 minutes. Let stand several minutes. Beat until creamy and frost cake. Any favorite icing may be used instead of this creamy frosting if desired.

GINGER CAKE

Miss Esther Young

1/2 c. milk	1 c. sour cream
2 c. flour	3 Tbsp. molasses
2 eggs	1/2 tsp. soda
2 tsp. baking powder	1/3 tsp. salt
1 tsp. ginger - cinnamon	1 tsp. vanilla
1 c. raisins	1 c. nuts

Blend together milk, molasses, eggs and sour cream which the soda has been added to sour cream. Add salt, spices and vanilla. Sift flour, add baking powder, then add raisins and nuts. Bake in moderate oven, serve with whipped cream.

LEMON FLUFF PIE

Mrs. Marion J. Nelson

4 egg yolks	1/2 c. sugar
1/8 tsp. salt	3 Tbsp. water
1/4 c. lemon juice	Grated rind 1 lemon
4 egg whites beaten	1/2 c. sugar
9-inch baked pastry shell	

LEMON FLUFF PIE

(Continued)

Beat yolks until thick, add 1/2 c. sugar, salt, water, lemon juice and rind. Cook over low heat until thick, stirring constantly. Remove from heat. Make meringue by beating egg whites and remaining 1/2 c. sugar together. Fold 1/2 the meringue into the egg yolk and lemon mixture; pile mixture into baked shell. Make a wreath around edge of pie with remaining meringue and bake at 350 degrees until delicately browned.

LEMON PIE

Mrs. Alma Steel

1 large lemon	2 c. water
1 c. sugar	3 egg yolks
1/4 tsp. salt	4 level Tbsp. cornstarch

Meringue:	Beat 3 egg whites stiff
6 Tbsp. sugar	1 tsp. baking powder

Place lemon juice to water to sugar in saucepan, bring to boil. Beat egg yolks and salt till light. Add cornstarch, add to boiling mixture and boil till thick. Pour in baked crust. Add meringue. Brown in 325 degree oven.

LEMON ICE BOX PIE

Mrs. John Anderson

6 egg whites	1-1/2 c. sugar
--------------	----------------

Filling:	6 egg yolks
4-1/2 Tbsp. lemon juice	1-1/2 c. whipping cream
1/2 tsp. cream of tartar	3/4 c. sugar
2 tsp. grated rind, about	3 Tbsp. powder sugar
1-1/2 lemon	

Beat egg whites and cream of tartar till stiff enough to hold point. Beat in sugar gradually and continue beating until stiff and glossy. Spread in 2 9-inch pie pans that have been well greased and floured. Bake 1 hour, 275 degrees for 20 minutes and increase to 300 degrees, cool.

Filling: Beat yolks till thick and lemon color, add sugar, juice and rind, cook till thick, stirring constantly 5-8 minutes. Cool. Whip 1-1/2 c. cream, 3 Tbsp. sugar. Spread 1/2 of the cream over meringue shells. Then cover with lemon filling and top with remainder of the cream. Chill several hours or overnight.

PIE CRUST

Mrs. Waldo Kuck

3 c. flour - 1 egg	1-1/4 c. shortening
1 tsp. salt - 1 tsp. vinegar	5-1/2 Tbsp. water

Work flour, shortening and salt until very fine. Beat egg, water and vinegar together. Make a little well in flour mixture and add the liquid. This recipe makes 4 1-crust pies.

PAPER BAG APPLE PIE

Mrs. Robert Weissenfluh

1 unbaked 9-inch pastry shell	3-4 large baking apples, about
1/2 c. sugar for filling	2-1/2 lbs., you should have
2 Tbsp. flour for filling	about 7 c.
1/2 tsp. nutmeg	2 Tbsp. lemon juice
1/2 c. sugar for topping	1/2 c. flour for topping
1/2 c., 1 stick, butter or margarine.	

1. Make an unbaked 9-inch pastry shell using pkg. pie crust, mix or your own favorite recipe. 2. Pare, core and quarter apples, then halve each quarter crosswise to make chunks, place in large bowl. 3. Make filling, combine 1/2 c. sugar, 2 Tbsp. flour and nutmeg in c., sprinkle over apples. Toss to coat well. Spoon into pastry shell, drizzle with lemon juice. 4. Combine 1/2 c. sugar and 1/2 c. flour for topping in small bowl, cut in butter or margarine, sprinkle over apples to cover top. 5. Slice pie into a heavy brown paper bag large enough to cover pie loosely, fold open end over twice and fasten with paper clips, place on large cookie sheet for easy handling. 6. Bake in hot oven, 425 degrees 1 hour, apples will be tender and top bubbly and golden, split bag open, remove pie, cool on wire rack. Serve plain or with cheese or ice cream.

PUMPKIN PIE

Mrs. Ivar Hendricks

1 env. gelatin	1/4 c. cold water
3 egg yolks	1/2 c. milk
1/2 c. sugar	1-1/4 c. pumpkin
2 tsp. pumpkin pie spice	1/2 tsp. salt
3 egg whites	1/2 c. sugar

Dissolve gelatin in cold water. Combine egg yolks, milk, sugar, pumpkin, spices and salt and cook over boiling water for about 5 minutes or until slightly thick. Take off stove, add dissolved gelatin and mix. Cool until nearly ready to congeal. Beat egg whites and add 1/2 c. sugar. Fold whites into mixture. Pour into baked pie shell. Keep in refrigerator until pie sets.

RED DEVIL'S FOOD CAKE

Mrs. Pauline Forsberg

1/2 c. shortening	1 c. sugar
1 tsp. salt	1 tsp. vanilla
1/3 c. cold water	1/2 c. cocoa
2-1/2 c. sifted cake flour	1 c. cold water
3 egg whites	3/4 c. sugar
1-1/2 tsp. soda	1/3 c. cold water

Cream shortening and 1 c. sugar until light and fluffy. Add vanilla and salt, combine 1/3 c. water and 1/2 c. cocoa. Mix to a paste, then combine into creamed mixture. Add flour and 1 c. water alternately into creamed mixture. Beat egg whites until soft peaks form, then gradually add 3/4 c. sugar. Beat until stiff. Fold meringue into batter. Combine soda with 1/3 c. cold water, stir into batter.



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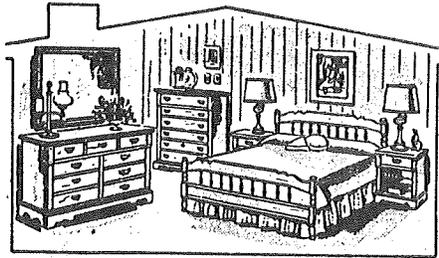
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RED DEVIL'S FOOD CAKE

(Continued)

Mix thoroughly. Bake in layers or loaf, 350 degrees, 30 minutes or longer.

SOUR CREAM PECAN PIE

Mrs. George Nelson

1 unbaked 8-inch pie shell	3 eggs separated
3/4 c. sugar	1 Tbsp. cornstarch
1/8 tsp. salt	2/3 c. pecans
3 Tbsp. cocoanut	1 c. sour cream
1/8 tsp. salt	1/4 tsp. cream of tartar
6 Tbsp. sugar	

Beat egg yolks well. Add sugar, cornstarch and salt. Mix well. Stir in chopped pecans and cocoanut. Add sour cream. Blend thoroughly. Pour into unbaked pie shell and bake 50 minutes in 350 degree oven. Remove from oven. Beat egg whites. Add salt and cream of tartar, beat until quite stiff and add sugar gradually. Beat until stiff and pile on filling. Bake 15 minutes or until brown.

SOUR CREAM RAISIN PIE

Mrs. Ernest Hansen

2 egg yolks	1 whole egg
1 c. sour cream	1 c. milk
1 c. raisins, ground	1/2 c. sugar
1/4 tsp. cloves	1/2 tsp. cinnamon
1/8 tsp. nutmeg	

Beat egg yolks and whole egg slightly. Sift dry ingredients all together. Add to beaten eggs. Pour boiling water over raisins and grind. Add with milk and sour cream to egg mixture. Pour into an unbaked pie shell and bake 375 degrees for 45 minutes. Top with meringue and brown.

SOUR CREAM CAKE

Mrs. Neil Young

1 c. heavy sour cream	2 eggs
2 c. brown sugar	1 tsp. cream of tartar
2 c. Gold Medal flour, sifted	1/2 c. walnuts

Put sour cream, eggs and brown sugar into mixing bowl and beat thoroughly, more you beat, better the cake. Add soda, cream of tartar and flour to mixture. Pour into greased loaf pan and sprinkle 1/2 c. walnuts over top. Bake at 350 degrees for 25-30 minutes. Frost with thin coating of powder sugar frosting.

TORTE CAKE

Joyce Larson

1/2 c. sugar - 1/2 c. butter	4 egg yolks
4 Tbsp. milk	1 c. cake flour
1 tsp. vanilla	1 Tbsp. baking powder

TORTE CAKE

(Continued)

Cream butter, add sugar gradually. Add egg yolks, beat until light. Sift flour with baking powder and add alternately with milk. Spread in 2 round layer pans. Beat 4 egg whites until stiff with 1 c. sugar. Spread on top of cake batter. Sprinkle ground walnuts on top. Bake at 350 degrees about 35 minutes.

Filling:	1 c. milk
1 Tbsp. cornstarch	2 Tbsp. sugar
1 egg	2-3 Tbsp. melted butter

Mix and cook until thick. Spread between cooled layers. Place layers so meringue is on top and bottom.

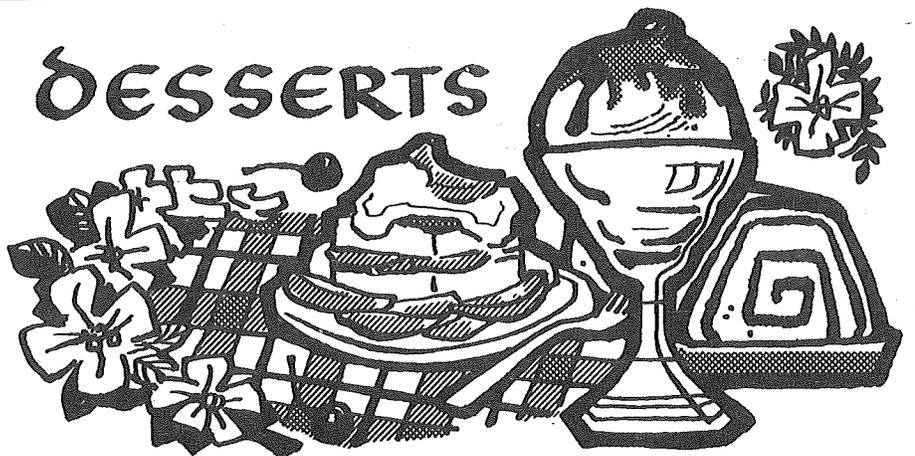
THE ORIGINAL GERMAN CHOCOLATE CAKE Mrs. Alvin Urbom

2 c. sugar	1 c. Crisco
4 egg yolks	2-1/2 c. flour
1 tsp. soda	1 tsp. vanilla
1 pkg. German chocolate, soaked in 1/2 c. hot water to dissolve	1 c. buttermilk
350 degrees, 35-40 minutes	7 egg whites, slightly beaten
	Bake in 4 layers

Cool and frost with cocoanut pecan frosting. Cook together until thick, 3 egg yolks, 1 c. sugar, 1 stick oleo-margarine, 1 c. evaporated milk. Cool and add 1 can Angel flake cocoanut, 1 c. pecans.

Write Extra Recipes Here:

DESSERTS



ANGEL CUSTARD DELIGHT

Mrs. Roger Moline

3 c. milk	4 egg yolks
1 c. sugar	1 tsp. vanilla
2 Tbsp. gelatin	1/2 c. cold water
1 pt. whipped cream	4 egg whites
1 small angel food cake	

Sliced fresh peaches or drained pineapple or strawberries, finely chopped walnuts.

Make a custard, cook from the first 4 ingredients. Cool. Dissolve gelatin in cold water. Add to custard. Fold in whipped cream and stiffly beaten egg whites. Break angel food cake into 1 inch cubes. Alternate layers of cake, peaches and custard. Top with chopped nuts, chill.

BLUEBERRY DELIGHT

Mrs. Derrell Thorell

14 graham crackers	1/4 c. melted butter
1/4 c. sugar	2 eggs
8 oz. pkg. cream cheese	1 tsp. vanilla
Another 1/2 c. sugar	1 can blueberry pie mix

Roll graham crackers until fine. Add melted butter and the 1/4 c. sugar and press this mixture into baking dish. Beat the eggs until light. Add the 1/2 c. sugar and blend in cream cheese and vanilla. Beat this mixture smooth. Pour into graham crust and bake for 20 minutes at 325 degrees. When cool, pour in the blueberry mix. Chill 24 hours, serve with ice cream or whipped cream on top.

CHERRY CRISP DESSERT

Miss Lois Young

Filling:	2-1/2 c. red cherries
2-1/2 c. crushed pineapple	1-1/2 c. sugar
1/3 c. tapioca, minute	

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CHERRY CRISP DESSERT

(Continued)

Crust:	3/4 c. butter
2 c. Pep or Bran Flakes	1 c. brown sugar
1 tsp. soda	1 tsp. vanilla
1/2 tsp. salt	2 c. flour

Mix cherries, pineapple, sugar and tapioca together in a pan and cook until clear. Combine butter, Bran Flakes, soda, vanilla, salt, flour and brown sugar. Crumble this all together, put part under cherries and the rest on top. Bake at 350 degrees for 30 minutes and let stand overnight, or until cool and serve with whipped or ice cream.

GRAHAM CRACKER FLUFF

Mrs. Otelia Johnson

1/2 c. milk	1/2 lb. marshmallows
1 c. cream, whipped	1 c. crushed pineapple
24 graham crackers crumbled	

Melt the marshmallows in milk over slow fire. Let cool, add cream and pineapple. Pour into pan lined with cracker crumbs. Sprinkle some crumbs on top.

ICE BOX CAKE

Mrs. Alvin Jauken

1 pkg. lemon Jell-O	1 c. whipped cream
Vanilla wafers, measures 1 lb. pkg.	
1 c. crushed pineapple	

Fix Jell-O by directions on pkg. When slightly jelled, add pineapple and cream. Put in Pyrex lined with vanilla wafer crumbs and cover with more crumbs, chill and serve.

ICE CREAM ROYALE

Mrs. Warner Carlson

3/4 c. melted butter	1 c. brown sugar
1 c. angel flake cocoanut	1/2 c. nuts
3 c. rice crispies	2 qts. ice cream

Combine brown sugar, cocoanut, nuts and rice krispies. Pour melted butter over and mix. Cover the bottom of 9x13-inch pan with 1/2 of mixture. Place softened ice cream on top of this mixture and place the remaining 1/2 on top of the ice cream.

HEAVENLY DESSERT

Mrs. Grant Hazlett

1/2 c. butter	24 white soda crackers
4 egg whites	1 c. sugar
1 tsp. vanilla	1 can pineapple, medium size
1 c. whipping cream	1/3 c. nuts
1/2 c. cocoanut	

HEAVENLY DESSERT

(Continued)

Crush 24 white crackers and mix with 1/2 c. butter and place in bottom of baking dish. Beat egg whites, add sugar, vinegar and vanilla. Spread over crackers and bake 10 minutes at 400 degrees. Cool, then spread with well drained pineapple, whipped cream, nuts and cocoanut. Let stand in refrigerator overnight.

PINEAPPLE ANGEL DESSERT

Mrs. C. E. Sohers

1 angel food cake, bar angel preferred	3/4 c. sugar
1/8 tsp. salt	2 Tbsp. flour
1 No. 2 can crushed pineapple	2 eggs slightly beaten
1 c. cream whipped	1 Tbsp. juice of lemon or 1 Tbsp. lemon extract

Mix sugar, flour and salt in top of double boiler. Add eggs, pineapple and lemon juice, or extract and mix together thoroughly. Cook stirring constantly until thick about 12-15 minutes. Remove from heat. Cool, then chill in refrigerator. Whip cream and fold into pineapple mixture. Split angel cake into 3 layers. Put layers together with pineapple filling, reserving 1/3 filling for frosting top and sides of cake. Garnish with nuts or candied cherries. Serves 10.

PINEAPPLE & CHERRY PIE MIX DESSERT Mrs. Archie Singleterry

2 c. flour	1 c. oleo
1 c. brown sugar	1-1/2 c. Wheaties
1 tsp. soda	1 tsp. vanilla
1 can pineapple pie mix	1 can cherry pie mix

Mix the first 6 ingredients together and put 1/2 on bottom of pan, put the pie mixture over and the remainder of the dry ingredients on top. Bake in 350 degree oven for 20 minutes or so. Watch so it will not burn. Serve with ice cream or whipped cream. Makes 15 serving.

PINEAPPLE REFRIGERATOR CAKE

Mrs. Victor Harris

1/2 lb. vanilla wafers	1/2 c. butter
1-1/2 c. confectioners' sugar	2 eggs
9 oz. can pineapple	1 c. marshmallows
1 small jar maraschino cherries	1/2 c. chopped walnuts
1/2 pt. whipping cream	

Crush vanilla wafers and place in bottom of 8x8-inch pan. Cream butter and sugar. Add beaten eggs. Mix until smooth. Drain pineapple, cherries and add marshmallows, nuts, whipping cream to mixture. Pour on crushed wafers and sprinkle a few on top. Place in refrigerator overnight.

RASPBERRY DESSERT (Serves 8)

Miss Louise Carlson

1 pkg. frozen raspberries, thaw and drain
 30-34 marshmallows cut up
 1 c. whipping cream
 Graham cracker or vanilla wafer crumbs

Melt marshmallows in heated raspberry juice. Cool and fold in whipped cream and berries. Spread in crumb lined pan about 9x12-inches. Cover with crumbs and chill.

STRAWBERRY "LONG CAKE"

Mrs. A. Johnson

1/2 c. sugar	3-1/2 - 4 c. sliced straw-
2 c. sifted flour	berries
4 tsp. baking powder	6 Tbsp. sugar
3/4 tsp. salt	1/3 c. shortening
1 large beaten egg	2/3 c. milk
1/4 c. soft butter	1/4 c. sugar
3 Tbsp. flour	

Sprinkle sugar over fruit and let stand at room temperature. Sift flour, baking powder, sugar and salt. Blend in shortening with pastry blender. Combine egg and milk. Stir into flour mixture. Blend well. Spread dough into well greased 7x12-inch pan, 1-1/2 inches deep. Spread the sweetened berries and juice over top of dough. Cream together the soft butter, sugar and flour. Drop here and there over berries. Bake 35-40 minutes in moderately hot oven, 400 degrees. Serve warm with cream, 8-10 servings. Sliced fresh peaches may be used instead of strawberries. Mix 1 tsp. cinnamon with the 1/2 c. sugar if peaches are used.

STRAWBERRY DESSERT

Mrs. Roger Johnson

1 pkg. strawberry Jell-O	1 c. boiling water
1 tsp. lemon juice	1 10-oz. pkg. frozen
1 3-oz. pkg. strawberry chiffon	strawberries
Jell-O	1 angel food bar cake

Add boiling water to strawberry gelatin, stir until dissolved. Add lemon juice and frozen strawberries. Chill until semi-firm. Prepare strawberry chiffon Jell-O as directed on pkg. Slice angel food in 1/2 inch slices. Cover bottom of pan with angel food. Put 1/2 chiffon mixture over cake, then 1/2 of the Jell-O mixture. Now remainder of chiffon mixture and top with Jell-O mixture by spooning it here and there, chill.

STRAWBERRY GRAHAM CRACKER DESSERT Mrs. W. Larson

15 graham crackers	1/4 c. melted butter or
1/2 lb. marshmallows	margarine
1/2 c. milk	1 c. whipping cream
1-1/2 c. strawberries	1/4 c. sugar
2 Tbsp. cornstarch	1 Tbsp. lemon juice
1/2 c. nut meats	-30- Loomis, Neb.

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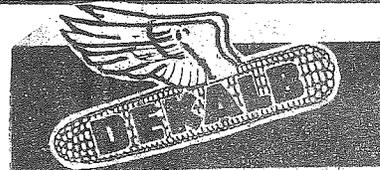


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STRAWBERRY GRAHAM CRACKER DESSERT (Continued)

Roll graham crackers until fine. Add melted butter and mix well. Pat into flat greased baking dish. Reserve 2 Tbsp. for top. Melt marshmallows in upper part of double boiler with milk, cool. Add cream which has been whipped. Place layer of marshmallow mixture on crumbs, then the cooled strawberries which have been thickened with cornstarch mixed to paste with 1 Tbsp. water. lemon juice and sugar. Add remaining marshmallow mixture and top with reserved graham cracker crumbs and nutmeats. Chill at least 4 hours. Serve, cut into squares. Serves 8.

STRAWBERRY JELL-O DESSERT

Mrs. Harley Arehart

1 pkg. Jell-O	1 c. boiling water
1 pt. vanilla ice cream	1 box frozen strawberries
Graham cracker crumbs	

Dissolve Jell-O in 1 c. boiling water. Stir into Jell-O 1 pt. ice cream. Add the thawed strawberries. Pour on crumbs and chill. Sprinkle crumbs on top. Can be varied with other Jell-O and fruits. As lemon and pineapple and bananas. Orange and pears and pineapple.

Write Extra Recipes Here:

Write Extra Recipes Here:

CANDY, JELLY & PRESERVES



ENGLISH TOFFEE

Mrs. Carl Felber, Jr.

1 c. sugar
1 c. butter, 2 cubes
4 7/8 oz. Hershey bars

3 Tbsp. water
1 tsp. vanilla
3/4 c. pecans

Combine sugar, butter and water in heavy saucepan, cook to 300 degrees, hard crack stage, stirring constantly. Pour into a 9x9-inch pan, lay bars on top and spread as the bars melt. Sprinkle with pecans. Cool and break into pieces. Keep in refrigerator.

PEANUT BRITTLE

Mrs. Leroy Hart

1 c. sugar
1/2 c. white syrup
1 tsp. soda
1 tsp. butter

1/2 c. water
1 c. raw peanuts
1 tsp. vanilla

Cook sugar, water and syrup to hair stage, add raw peanuts and cook until it starts turning light brown, stirring constantly. Remove from fire and add soda, extract and butter. Pour on greased cookie sheet.

POLKA GRISAR (Swedish Candy)

Mrs. Carl Dahlstedt

2 c. cane sugar
1 dessert spoon vinegar
5 drops peppermint oil

1 c. water
5 drops red food coloring

Boil sugar, water and vinegar until it is brittle when tried in cold water. Pour on buttered skillet reserving 2 Tbsp. to which add red food coloring. Cool small portion and make into small ball. Keep warm. When candy in skillet is cool enough to handle, pull, pull some more and add peppermint oil. Pull again until white. Take red ball and wind around 4 times lengthwise. Pull lengthwise until size you want candy. Cut crosswise with scissors.

STRAWBERRY SWEETS

Eula Weissenfluh

1 15-oz. can sweetened condensed milk
3/4 tsp. almond extract
1 tsp. powder sugar
3 drops red food coloring

1 lb. fine ground cocoanut
1 tsp. vanilla
1-1/2 pkg. strawberry gelatin, dry not dissolved

Mix sweetened condensed milk, cocoanut, vanilla, almond extract, gelatin, sugar and coloring. Chill 1 hour in refrigerator, fashion with fingers into small strawberry shapes. Roll strawberries in the remaining 1/2 pkg. of dry strawberry gelatin. For green leaves, mix powder sugar, cream and green coloring to proper consistency, apply with toothpick.

WALNUT CHRISTMAS TOFFEE

Harriet Isaacason

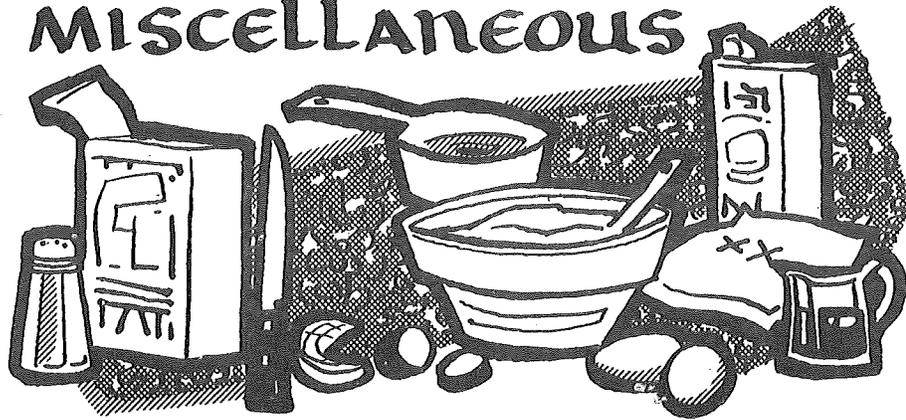
1 c. butter or part margarine
1 Tbsp. white corn syrup
1-1/2 c. chopped walnuts

1 c. granulated sugar
3 Tbsp. water
1 6-oz. pkg. semi-sweet chocolate morsels melted

Butter a 9-inch square pan. Melt butter in 2 qt. saucepan. Stir in sugar gradually. Add syrup and water, cook over moderate heat, stirring occasionally to 290 degrees on candy thermometer or until a little mixture in cold water becomes very brittle. Add 1 c. of walnuts, cook 3 minutes more, stirring constantly. Pour into pan. When cold, remove from pan. If it sticks to pan, place on low heat for a minute to loosen. Melt chocolate over hot water. Coat 1 side of toffee, sprinkle with chopped nuts. Allow to set for a minute or so. Flip over on wax paper and repeat. Break into bite size pieces. Makes about 1-3/4 lb. toffee.

Write Extra Recipes Here:

MISCELLANEOUS



CREAM PUFFS

Mrs. Ruth Anderson

1 c. boiling water
1/4 tsp. salt
4 eggs

1/2 c. butter
1 c. flour

Boil water, butter and salt together in saucepan. Add flour to this mixture and stir until smooth, cool. Add eggs, one at a time, beating well after each. Drop by Tbsp. on ungreased tin. Bake at 375 degrees about 35 minutes. Makes 12 large cream puffs. Serve with whipped cream and fruit.

HOW TO SOAK TUTE FISH In Memory of Mrs. Selma Johnson

Stock fish
1/2 c. soda

1/2 c. lime

Saw fish into 6-8 inch strips, put in clear water for 3 days. After 3 days, take out of clear water and put fish into lime solution, 5 lbs. of lime, 1/2 c. sal soda and enough water to cover fish. Fish will smell. Leave fish in lime solution 3-4 days. Drain and change to clear water once a day for 3 days. Keep when it is cold.

ONE MINUTE FROSTING

Mrs. Russell Roper

1 c. sugar - 1/3 c. milk
1 sq. chocolate

1/4 c. Spry - 1/4 tsp. salt
1/2 tsp. vanilla

Combine sugar, milk, Spry, salt, chocolate in saucepan, bring to rolling boil, stirring. Boil 1 minute continue stirring. Remove from heat, add vanilla, beat until creamy and of spreading consistency. If necessary to keep soft while spreading, add a little top milk. Omit the chocolate, add 1/2 tsp. almond for a white frosting.

OST KAKA

Mrs. Alfred Peterson

8 qts. box starlac
 2-1/2 c. flour
 1-3/4 c. sugar
 3 c. cream

1 cake remet
 8 eggs
 2 tsp. salt
 2 tsp. almond extract

Mix starlac with 3 qts. lukewarm water. Soak remet in a little lukewarm water. Mix flour with some of milk to make a paste. Pour flour mixture and remet into lukewarm milk and stir until the milk starts to thicken. Let stand until real thick, then with a spoon, break up the mixture. Let stand until you can pour off 6 c. of whey. Beat eggs well and add sugar, salt, cream and extract. Pour into curds and mix well. Place in baking dishes and bake 1 hour at 350 degrees.

OSTHAKA

Annie Young

2 gal. whole milk
 1/4 c. cake rennet
 1 c. sweet cream or more
 1/2 tsp. salt

2 Tbsp. flour
 6 eggs
 2/3 c. sugar

Mix a little milk with the flour and add to whole milk. Add rennet to milk and flour, let it stand until thick. Stir and drain off all the whey. Then add eggs, sugar and salt. Sprinkle with nutmeg or cinnamon on top. Bake in slow oven.

VAN BUCKLE

Mrs. Richard Hess

Pastry:
 1 c. flour

Scant 1/4 c. butter
 2 tsp. water or milk

Cream puff dough:
 1 c. water
 4 eggs

1/4 c. butter
 1 c. flour

Mix pastry like pie crust and roll out to size of cookie sheet. Bring butter and water to boiling point. add flour and mix until in a ball. Remove from heat, add eggs, one at a time. Spread on cookie sheet on top of pie crust dough. Bake 400 degrees, 20 minutes. Do not open oven during baking time. Frost with confectioners' sugar and almond flavoring.

WHITE ICING (Same as used on Dolly Madison Cakes) Mrs.

Welton Broberg

4 c. powder sugar
 1/2 c. Crisco, soft - 1 eggwhite
 1 tsp. vanilla - pinch salt

4 level tsp. flour
 1/2 c. milk

Sift powder sugar. Mix all ingredients in mixing bowl. Whip until light and fluffy. This is large recipe, so will frost several cakes. Keep in covered jar in ref. until all us used. Take icing from ref. the same time you take cake from oven, by time cake is cooled your frosting is ready. -36- Loomis, Neb.

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OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done.....	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.

Use No. 2 sauce for creamed or scalloped dishes or gravy.

Use No. 3 sauce for souffles.

Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Minutes</u>		
	<u>Boiled</u>	<u>Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies	234-236 degrees, soft ball
Fondants (mints, etc.).....	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures.....	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch.....	280-300 degrees, crack
Brittles	290-310 degrees, hard crack
Boiled frostings:	
1 egg white to 1 c. sugar -	238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar -	244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar -	254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees - 40 minutes to 1 hour
Loaf cake ...	325-350 degrees - 40 minutes to 1 hour
Cup cakes ...	350-375 degrees - 15 to 25 minutes
Layer cake ..	375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time (Hours)
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed pineapple
1 1/2 qt. Miracle Whip	2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals 3/4-inch biscuits	6 qt. heavy cream
	1 pkg. Starlac
	1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery

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