THE GUILD COOK BOOK

SUSSEX, N. J.

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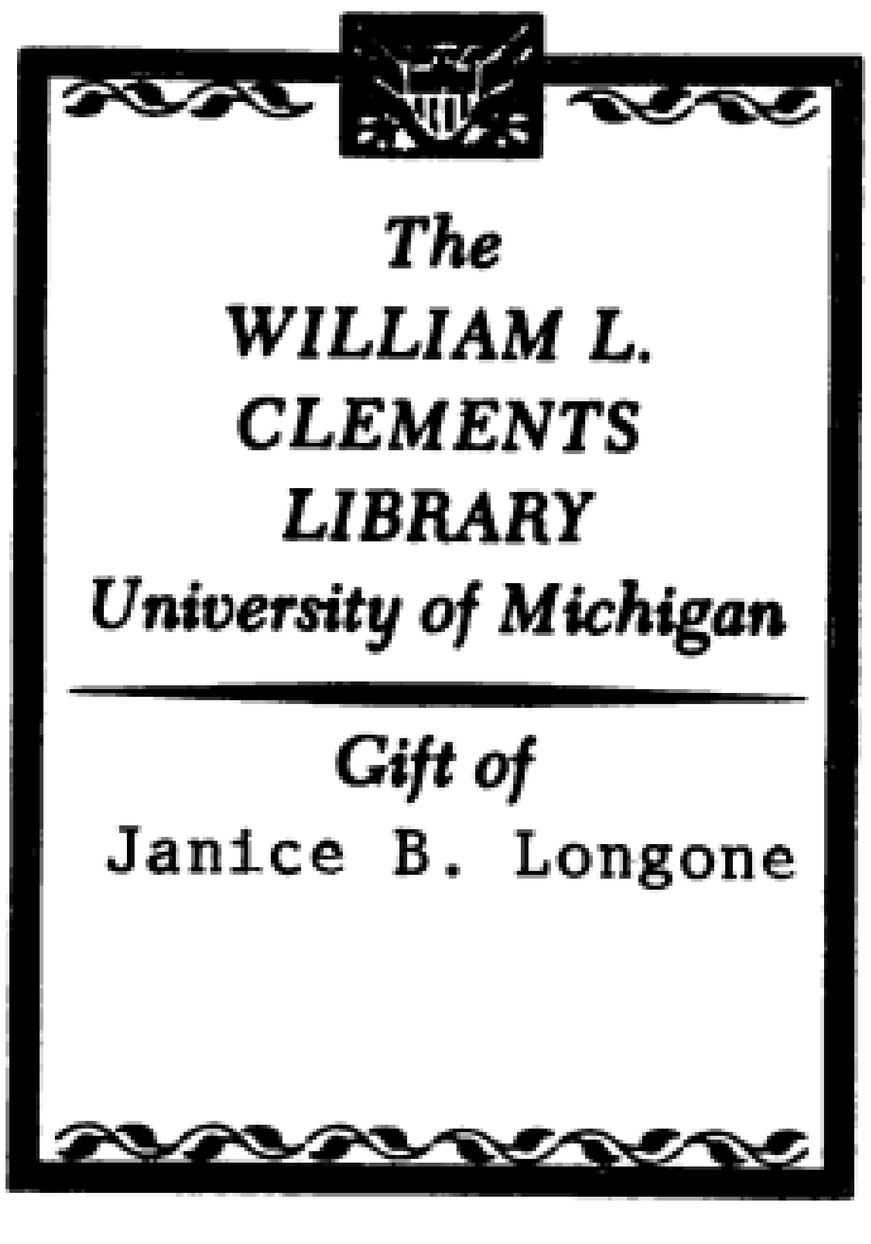
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To be a good cook means the knowledge of all fruits, herbs, balms and spices, and of all that is healing and sweet in field and groves and savory in meats; means carefulness, inventiveness, watchfulness, willingness and readiness of appliance. It means the economy of your great-grandmothers and the science of modern chemists. It means much tasting and no wasting. It means English thoroughness, French art and Arabian hospitality. It means in fine, that you are to be perfectly and always ladies (loaf-givers) and are to see that every one has something to eat.—Ruskin.

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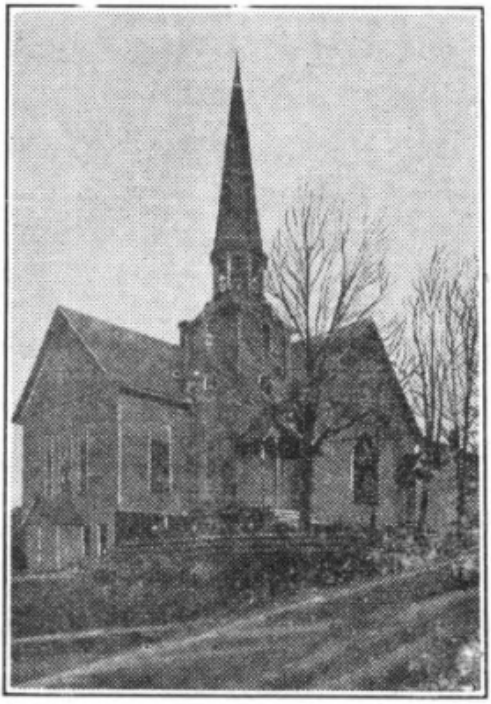

First Presbyterian Church of Sussex, N. J.

Organized April 30th, 1839 by a Committee appointed by the Presbytery of Newark, N. J.

The original Board of Elders consisted of Lewis Whitaker, Jacob H. Beemer, Horton Beemer and John S. Smith.

The Ministers who have served as pastors are: James W. Wood, Alonzo B. Rich, Bethuel Farrand, William H. Babbitt, Peter Kanouse, O. H. P Deyo, Philip J. Timlow, James McWilliams, James W. Coleman, Alexander McA. Thorburn, Edgar A. Hamilton, W. August George.

The Church building was enlarged and repaired in 1872 and the same year a parsonage was secured. The building was entirely remodeled and enlarged in 1892 at an expense of over $6,000.

Since that period other improvements have been made, a fine pipe organ and electric lights have been installed and there is no debt on either the Church or Parsonage.

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THE GUILD

COOK BOOK

A TEST WITH A TEXT

BY

The Ladies' Guild

of

The Presbyterian Church

OFFICERS IN 1921

MRS. CLARENCE EUGENE BROWN ..... PRESIDENT
MRS. S. ROYAL MILLS ..... VICE PRESIDENT
MRS. NAAMAN S SUTTON ..... SECRETARY
MRS. THEODORE M. HOLBERT ..... TREASURER

The many tested recipes contained herein have been contributed by the ladies of Sussex, N. J. We desire to express our appreciation to all those who have so heartily contributed the material of which this book is compiled and also to those advertisers who have so generously aided in making possible its publication.

THE COMMITTEE

MRS. H. J. HARP,
MRS. A. C. TULLY,
MRS. W. H. DAILY,
MRS. N. S. SUTTON,
MISS E. M. DUNNING,
MRS. C. E. BROWN,
MRS. B. D. SIMMONS,
MRS. B. W. ROY.

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Whatsoever is set before you, eat, asking no questions for conscience sake, 1 Corinthians 10:27.

MENUS

LUNCHEON.

Cantaloupe
Mutton Broth Crackers
Broiled Chicken
Mashed Potatoes
Green Peas
Fruit Salad
Vanilla Ice Cream Chocolate Sauce
Lady Fingers
Coffee

LUNCHEON.

Grapefruit
Bouillon Toasted Fingers
Chicken En Casserole
Rice Croquettes
Cauliflower Hollandaise Sauce
Lettuce Hearts Russian Dressing
Strawberry Mousse
Meringues
Tea

LUNCHEON.

Chicken Broth Buttered Crackers
Olives Celery
Oyster Patties
Broiled Lamb Chops
Creamed Potatoes
Green Peas
Stuffed Tomato Salad
Cheese Wafers
Chocolate Souffle Whipped Cream
Tea

LUNCHEON.

Cream of Spinach Soup
Radishes
Chicken Pie Sweet Potato Croquettes
Corn Oysters Rolls
Waldorf Salad
Ice Cream Devils Cake
Tea

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CHRISTMAS DINNER.

Grape Fruit
Celery Olives
Oyster Cocktail
Bouillon
Roast Turkey Oyster Stuffing
Cranberry Jelly
Candied Sweet Potatoes
Mashed Potatoes
Peas Creamed Onions
Lettuce Rocquefort Dressing
Steam Pudding Hard Sauce
Mince Pie
Coffee

DINNER.

Fruit Cocktail
Cape Cod Oysters
Cream of Celery Soup Croutons
Radishes Olives
Filet of Sea Bass White Sauce
Potato Balls Creamed
Sweetbreads
Asparagus Tips
Roast Chicken Stuffed
Hearts of Lettuce Russian Dressing
Vanilla Ice Cream Butter Scotch Sauce
Lady Fingers Meringues
Coffee

DINNER.

California Fruit Cocktail
Little Neck Clams
Tomato Bisque With Croutons
Olives Salted Nuts
Brook Trout Butter Sauce
Sweetbread Patties
Roast Duck Currant Jelly
Mashed Potatoes
Creamed Spinach
Tomato Lettuce Mayonaise Cottage Cheese Balls
Chocolate Mousse
Meringues
Coffee

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DINNER.

Orange Cocktail
Oysters on the Half Shell
Celery Salted Nuts
Cream of Spinach Soup
Boiled Halibut Hollandaise Sauce
Roast Turkey Cranberry Sauce
Candied Sweet Potatoes
Peas
Grapefruit Salad
Frozen Pudding
Fancy Cakes
Coffee

Now good digestion wait on appetite and health on both.

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and

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Eating is like fighting,
All it needs is a beginning.
Dooley's Philosopy.

FRUIT COCKTAILS

FRENCH FRUIT CUP.

Equal parts of grape fruit, orange and pineapple. Cut the fruit into small pieces and sugar to taste. To each cup add a small tablespoonful of sherry. Chill and let mixture stand at least one hour before serving.

Mrs. C. E. Brown

CALIFORNIA FRUIT COCKTAIL.

Put small cantaloupes on ice until nearly frozen. Cut them halves, scrape out the seeds and fill with pineapple, oranges and strawberries and sprinkle sugar over all. Arrange grape leaf on each plate on which place the halved melons.

Mrs. C. E. Brown

ORANGE COCKTAIL.

Prepare 1 cup of cubes of oranges, mix with ½ cup malaga grapes, skinned and seeded ½ dozen Maraschino cherries cut in halves. Serve very cold in orange shells or glasses.

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We'll romp and we'll roam,
For dinner at home
Is ready to serve any minute.
We'll eat it with zest
For we know it is best
With a lot of good soup to begin it.

SOUPS

BEAN SOUP

With a soup bone put 1 pt. beans, 2 small onions and 1 pt. tomatoes. Cover with four quarts cold water and boil until beans are very soft. Put through a colander which takes out the skins, return the pulps to the soup and let boil a little longer. Season plentifully.

Mrs. J. H. Dunning.

CREAM SOUP.

Asparagus; spinach; celery; peas; corn; potatoes or green beans. Make a white sauce, useing 1 tablespoonful flour and 1 of butter to each cup of milk add cooked vegetables which have been pressed through a seive. Add pepper and salt, or double amount of flour and butter and to each cup of white sauce use 1 cup of vegetable puree and the liquid in which the vegetable was cooked.

CROUTONS used in cream soups; cut bread into square or diamond shape less than 1 inch, fry in butter until golden brown on all sides.

Mrs. Clarence E. Brown.

CHICKEN BROTHS.

Place the fowl cut at the joints, in a saucepan. Cover with cold water, about 3 qts., let simmer until meat is tender, then remove the until grease rises, remove it and put soup again in pan, add breast of untl grease rises, remove it and put soup again in pan, add breast of chicken cut into dice, and a half cup of rice, salt and pepper to taste and cook until rice is tender.

Mrs. C. E. Brown.

MUTTON BROTH.

Cut shoulder or neck of mutton into pieces. To each pound of meat add 1 quart of cold water. Simmer 4 hours, strain in bowl. When ready to serve remove grease and add celery and carrots cut in dice, few tablespoonfuls rice, salt and pepper and cook until tender.

Mrs. C. E. Brown.

BROTH MADE QUICKLY FOR INVALIDS.

To a pound of beef or lamb minced fine through meat chopper, add a pint of cold water, let soak fifteen minutes then let boil slowly for half hour. Season and strain.

Mrs. C. E. Brown.

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ONION SOUP.

Slice 2 or 3 large onions, fry them in a tablespoonful of butter until they are soft, then add 3 tablespoonfuls of flour and stir until it is a little cooked. To this add slowly a pint of boiling water, stirring all the time so it will be smooth. Boil and mash 3 potatoes, add to them slowly a quart of scalded milk, stirring well, add this to onion mixture. Season with salt and pepper. Let it get very hot and strain, sprinkle little chopped parsley over top before serving. Stock can be used instead of water.

Mrs. C. E. Brown.

TOMATO BISQUE SOUPS.

1 can tomatoes
1 quart milk
¼ cup flour
1 tablespoonful butter
1 teaspoonful salt
1 teaspoonful chopped parsley
¼ teaspoon soda
pepper and salt

Melt butter add flour, milk and seasoning. Cook in double boiler 20 minutes. Cook tomatoes, put through a seive, then add soda. Put tomatoes into milk.

Mrs. W. H. Dailey.

POTATO SOUP.

Cut ½ onion in food chopper with coarse cutter and fry in sauce pan until light brown. Add 2 potatoes cut with same cutter and fry. Add 2 qts. of stock and boil 20 minutes. Strain, boil again. Just before removing add one glass of cream or rich milk mixed with 1 tablespoonful of butter. Do not boil after adding milk.

Mrs. Mills.

CREAM OF SALMON SOUP.

Heat 1 pint of milk in double boiler add liquor from large can salmon, 2 tablespoonfuls fish pressed through seive. Thicken with the fish pressed through the seive rubbed smooth in a little milk. Season to taste. Before serving add parsley and thin slices of lemon.

Mrs. C. D. W.

CONSOMME PRINCESS.

Two quarts clear chicken broth, 4 tablespoonfuls each, peas and cut up asparagus, 2 tablespoonfuls each, diced cooked turnips and carrots, season with celery salt. Salt and pepper to taste.

Mrs. C. D. W.

VEGETABLE SOUP.

For canning for winter use.

16 quarts tomatoes
12 cans corn
12 sweet peppers
1 quart onions
1 quart carrots
3 turnips
1 can pearl barley
1 large bunch celery

When used cook potatoes cubed and add, also use any stock on hand.

Mrs. R. V. Armstrong.

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TOMATO SOUP

1 quart tomatoes

2 quarts water, onions, celery, ½ teaspoonful soda, salt, pepper, pinch cayenne pepper, butter, size of an egg. Boil 2 or 3 hours. Add 1 tablespoonful of flour in 1 cup milk and strain through a colander.

Mrs. James H. Dunning.

BOUILLON.

3 lbs. of minced beef.
3 quarts cold water.
1 onion.
1 carrot.
Sprig parsley.
1 bay leaf
2 cloves.
6 peppercorns
1 teaspoonful salt added before taking from fire.
2 sticks celery.

Place meat in saucepan with water let stand one hour, put on fire and let come slowly to boil, taking off any scum that rises. Simmer three hours add vegetables and spices and simmer one hour longer, turn into bowl when cool remove grease, season and put into saucepan with ¾ pound lean beef and the whites of 1 egg. Stir and boil fifteen minutes. Strain through fine cloth. This amount will make 3 pints. If not dark enough add half teaspoonful kitchen boquet.
enough add half teaspoonful kitchen boquet.

CLAM CHOWDER.

35 large clams
¾ pound salt pork cut in small pieces and fried brown but not hard
2 quarts water
1 quart of fine chopped potatoes
1 pint of fine chopped onions.
small bunch parsley
1 pint can tomatoes
cayenne pepper
All the liquor from clams strained through a fine seive, cut clams up fine.

HOMEMADE NOODLES FOR SOUP.

Break one egg into a bowl, add half the egg shell full of cold water and beat with a fork until foamy. Gradually add flour until the mixture is stiff enough to turn out onto a floured board then with the hands continue to knead in flour until it looses all stickness. Roll as thin as paper with cloth under it. When thoroughly dry, roll and cut very fine. Drop slowly few at a time into hot soup, boil about ten minutes.

Mrs. C. E. Brown.

"Delicious vegetables, these
Rich meaty broth as well
And marcaroni A. B. C's
To add their magic spell
O, scrumptious food
Oh wondrous good
My tongue can never tell."

Campbells

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I will be with you in the squeezing of a lemon—Goldsmith.

FISH AND OYSTERS

CLAM OR OYSTER COCKTAILS.

1 tablespconful tomato catsup.
½ tablespoonful grated horseradish.
½ tablespoonful Worcestershire Sauce.
1 tablespoonful lemon juice.
¼ teaspoonful Tobasco Sauce ¼ teaspoonful salt.
½ tablespoonful vinegar. Mix all together.

This is enough for 5 oysters. Pour over oysters about 5 minutes before serving.

Mrs. C. E. Brown

SCALLOPED OYSTERS.

1 pint oysters. Into the dish put a layer of cracker crumbs, then a layer of oysters. On each layer put bits of butter and cheese, seasoning with pepper and salt. Cover with milk.

Mrs. Benjamin H. Smith.

OYSTER PATTIES.

Scald 1 dozen oysters in their own liquor, drain and cut each into 4 pieces with a silver knife. Melt 1 tablespoonful of butter in a saucepan, add 1 tablespoonful flour, cook but do not brown. Add 1 cup cream or milk, stir until smooth, add seasoning and remove from fire. Add 2 beaten egg yolks and stir. This mixture is improved by adding an equal amount of mushrooms. Sweetbreads and mushrooms are nice treated the same way. Serve in patty shells.

Mrs. C. E. Brown.

OYSTER OMELET.

12 oysters if large, double the number if small. 6 eggs, 1 cup milk, 1 tablespoonful butter, salt and pepper. Chop the oysters very fine; beat yolks and whites of eggs separately, as for cake; put three tablespoonfuls butter in pan, let heat well but not to scorch; stir milk into dish with yolks and season; next put in the chopped oysters, beat well, then add the whites of eggs beaten lightly. Then pour all into hot pan. It will begin to cook at once. Take knife and loosen around edge so as to cook all evenly. Turn on hot dish and serve.

Mrs. Benj. H. Smith.

SALMON SOUFFLE.

Separate 1 can salmon into flakes, season with salt, paprika and lemon juice. Cook ½ cup soft stale bread crumbs in ½ cup milk 10 minutes and add to salmon, then add the yolks of 3 eggs beaten until thick and fold in the whites beaten stiff and dry. Turn into a buttered baking dish and bake until firm.

Mrs. C. E. Brown.

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FISH CROQUETTES.

1 pint cold fish, remove bones and run through food chopper.
1 pint hot boiled potatoes.
1 teaspoonful butter.
½ cup hot milk.
1 egg well beaten.

Pepper and salt to taste, a little parsley cut fine. Mix thoroughly and when cold make into balls, dip into beaten egg and roll in cracker crumbs. Fry in hot lard.

Mrs. S. R. Mills.

SHRIMP WIGGLE.

1 pint or 2 small cans of shrimps.
3 tablespoonfuls butter.
1 teaspoonful salt.
1 teaspoonful lemon juice.
1 teaspoonful onion juice (if desired.)
dash red pepper.
½ cup cream.
½ cup milk.
1 teaspoonful fiour.
2 eggs.
1 grating of nutmeg.

1 can French Peas. Wash shrimps and break them in pieces. Put butter in pan, add shrimps and cook 3 minutes. Add salt, pepper onion-juice, lemon juice. When it boils add cream and milk, then eggs and flour beaten together, then peas. Last the nutmeg. Serve on saltines or toast. Very nice for chafing-dish.

Frances S. Dunning.

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Some ha'e meat that canna eat
And some would eat that want'it,
But we ha'e meat and we can eat
Sae let the Lord be thankit.

Burns.

MEATS

CHICKEN FRICASSEE.

Cut the chicken at the joints, breast and back in two pieces, cover with cold water, add salt, two sliced onions, chopped parsley, few stalks celery, bay leaf. Cook until tender. When tender take out the meat and put white meat at one end of platter, dark meat other end. Strain gravy into bowl set in ice water to make fat rise. Return to pot, add a cup hot cream or milk thickened with two level tablespoonfuls butter and two of flour; boil together until smooth. Have ready 3 beaten egg yolks, take boiling gravy from fire and add to eggs. Serve with boiled rice.

Mrs. C . E. Brown

CHICKEN SOUTHERN STYLE.

Cut up a stewing fowl as for frying, dip in beaten egg, season with salt and pepper, then roll in cracker crumbs. Place in a buttered baking dish and half cover with milk. Put bits of butter over the chicken and cover tightly. Bake until tender, from 2 to 3 hours. The last ½ hour remove the cover and let chicken brown.

Mrs. D. Tully Dunning.

CHICKEN A LA KING.

Cook 3 tablespoonfuls minced green pepper in 4 tablespoonfuls butter until soft, then stir in 3 tablespoonfuls flour, 1 tablespoonful minced canned pimento and ¾ teaspoonful salt. Add gradually 2 cups thin cream. Stir constantly until sauce thickens and boils. Add 2½ cups diced chicken, ¼ lb. sauted mushrooms. Stand over hot water until chicken and mushrooms are heated through.

Mrs. W. L. Geddes.

CHICKEN A LA KING.

Boil chicken until tender in enough water to cover, cool in liquor, drain, cut meat in rather small pieces, make a white thick sauce using

1 cup chicken broth.
1 cup milk. Add to sauce.
1 tablesponful chopped green peppers and pimento.
1 small can button mushrooms.

White of 1 hard boiled egg, cut in bits, mash yolks and stir in sauce. Season more highly than usual, add chicken and simmer 20 minutes.

Clara Luke Lowry.

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CHICKEN CASSEROLE.

Cut up a tender chicken at the joints, season with pepper and salt, dip in flour and fry brown on both sides. Put chicken in casserole or covered baking dish—first a layer of chicken a few slices of onion a few slices of green peppers, chopped celery or some celery seed, one small bay leaf, one alspice, one clove, a few slices of carrots; add the rest of the chicken and two cups hot water or stock and bake in casserole or covered earthen dish in oven until chicken is tender. If water boils away add some from time to time. If desired a can or 1 dozen fresh mushrooms may be added a half hour before it is done.

Mrs. C. E. Brown.

CHICKEN PIE.

Stew a fowl and season to taste.
Line a pie dish with biscuit crust made of
1 quart flour.
¾ cup lard or Crisco.
4 teaspoonfuls baking powder.
1 teaspoonful salt.
Milk enough to mix so it can be rolled.
Have under crust thinner than upper one.
Remove all bones from chicken, thicken the liquor like gravy and fill the dish.
Bake in a quick oven. Serve at once with plenty of gravy.

Mrs. James H. Dunning.

CHICKEN POT ROAST.

Select a young fowl and use if possible a porcelain lined or aluminum kettle large enough to take it whole. Prepare the chicken as for roasting, dredging it lightly with flour but rubbing the seasoning in thoroughly. Melt 2 tablespoonfuls butter in the pot and put the chicken into it. Brown, turning it constantly. In about 15 minutes, when a nice brown all over add not more than ½ cup water to the gravy, cover closely and cook over a moderate fire. Watch carefully for the water cooks away and must be renewed frequently. Baste every 5 minutes and keep turning the chicken, allowing about 15 minutes to the pound. Serve hot with the gravy made from the final dripping in the pan.

Mrs. Lewis Green.

CHICKEN SOUFFLE.

(For Left Over Meat or Fish)

¾ cup milk and
½ cup water heated in double boiler. Add
3 heaping teaspoonfuls minute tapioca, cook 10 minutes stirring frequently. Add ¾ cup chicken or fish, chopped. Cook 5 minutes. Add 1 well-beaten egg, pepper salt to taste. Put in baking dish, cover with bread crumbs and bits of butter. Bake until brown and serve hot.

Gladys S. Baldwin.

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CHICKEN PATTIES.

1 cup cold diced chicken.
2 tablespoonfuls butter.
2 tablespconfuls flour.
1 cup chicken stock.
½ teaspoonful salt.
Cayene pepper to taste.

Melt butter in saucepan, stir in flour, add chicken stock, season and bring to a boil, add chicken and cook slowly 5 minutes. Fill patty shells and serve at once.

Patty Shells

2 cups flour.
½ teaspoonful salt.
2 level teaspoonfuls baking powder.
4 tablespoonfuls shortening.
Ice water.

Sift flour, baking powder and salt together, add shortening and rub in very lightly with finger tips, add cold water slowly enough to make stiff dough. Roll out thin, cut into circles and form on the outside of greased patty or muffin tins; bake in hot oven open side down until light brown. Remove carefully from tins and return to oven and bake 5 minutes open side up.

Mrs. C. E. Brown.

CHICKEN CROQUETTES ALSO VEAL, OYSTER, FISH AND MEAT.

Chop chicken very fine, season with salt, pepper, onion juice. Chopped mushrooms, sweetbreads, tongue or ham are used with chicken, a combination of two improves the quality.

Sauce for Crouquette Mixture.

1 tablespoonful butter.
2 tablespoonfuls flour.
1 cup cream or milk.
1 egg
1 teaspoonful onion juice.
1 teaspoonful salt.
¼ teaspoonful pepper.
Dash cayene.
Dash nutmeg.

Two cups meat to this amount of sauce.

Melt butter, add flour, cook, add cream or milk cook until thick, add seasoning, take from fire and add egg then meat. Put mixture in ice box for two hours or more. When cold and stiff take a large tablespoonful, roll lightly between the hands into a ball, dip and roll in bread crumbs on board into shape of a cylinder. Flatten each end and put in egg. (To each egg add one tablespoonful of water or milk.) Moisten completely in egg and again roll lightly in crumbs. Put on platter in ice box for an hour or more before frying in deep fat.

Mrs. C. E. Brown.

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CHICKEN OR TURKEY IN CHAFING DISH.

1 can mushrooms each cut in half.
1 cup cream or milk.
½ cup chicken or turkey stock.
Butter size of an egg.
Yolks of six eggs.
1½ cups white meat of chicken or turkey cut in cubes.
Salt, pepper, celery salt, to taste.

Heat cream, add butter, stock, seasoning, mushrooms, chicken, stir add egg yolks stirred together and cook about 5 minutes until it thickens—no longer or it will curdle. Serve on buttered toaast.

Mrs. C. E. Brown.

BROILED STEAK.

Trim and wipe steak which should be at least 1 inch thick. Rub broiler with fat, arrange steak with thickest part in center of broiler. Have fire clear and very hot, but without blaze. Hold steak close to fire. Turn every half minute that it may sear quickly. When half done season with salt and pepper. Steak 1 inch thick will broil in 4 minutes.

Mrs. Charles Garris.

BAKED HAM.

Take 1 slice ham 1¼ inch thick, put in baking pan, cover with milk, bake until brown on one side, then turn over and brown on other side. Take about ½ to ¾ hour or according to thickness of ham.

Mrs. Allatheair Simmons.

BAKED HAM.

Place quite a thick slice of ham in a baking dish and arrange as many raw potatoes as needed on the meat. Pour over this a liberal quantity of white sauce and bake about two hours—until ham and potatoes are tender.

M. L. C.

BAKED HAM.

1 slice ham ¼ inch thick. Put in baking pan cover with layer of sliced onion and layer of sliced tomatoes, sprinkle with pepper and sugar, pour enough hot water in the pan to baste. Bake about ¾ hour.

Mrs. Allatheair Simmons.

BAKED HAM.

Line baking dish with sliced raw potatoes. Lay strips of cottage ham oveer potatoes, and alternate with potatoes on top. Pepper enough milk to cover. Bake slowly 1½ hours.

Mrs. Ford Margarum.

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HAM SOUFFLE.

2 tablespoonfuls butter.
3 tablespoonfuls flour.
1 cup sweet milk.
2 eggs.
½ teaspoonful salt.
Speck cayene.
1 cup ground ham.

Make cream dressing of flour, butter, and milk. Remove from fire adding yolks one at a time beating until well blended. When mixture is cold stir stiffly beaten whites of eggs and fold in ham. Pour into a buttered baking dish and bake ½ hour or until firm in center. 1 cup corn may be used instead of ham.

A. C. H.

IRISH STEW.

Boil two pounds of shoulder of lamb cut into two inch squares when half cooked add six small potatoes, six small carrots, three small onions, parsley, few stalks celery, 1 clove, 1 alspice, small bay leaf, half can tomatoes, salt and pepper and when all is done stir in one tablespoonful flour dissolved in cold water and thicken.

Mrs. C. E. Brown.

YORKSHIRE PUDDING.

To serve with hot roast beef.

Ingredients:—1½ pints milk, 6 tablespoonfuls flour, 3 eggs, 1 small teaspoonful salt. Put the flour into basin with salt. Stir gradually. To this add enough milk to make into a stiff batter. When perfectly smooth add remainder of the milk and the eggs well beaten. Beat the mixture for a few minutes and pour into a shallow tin. (previously well rubbed with beef drippings.) Put pudding in oven and bake for half hour. Then for another half hour place it under the meat to catch a little gravy. If the meat is roasted the pudding may at once be placed under it, resting the former on a three cornered stand. Time one hour to hour and half. Sufficient for five or six persons.

Mrs. Edward Feakes.

VEAL BIRDS.

Thin slices of loin veal, wipe, remove bone, fat and skin, pound out until it is ¼ inch thick then trim into pieces 2½ by 4 inches. Chop trimmings and 1 square inch salt pork, for each bird, add ½ as much fine cracker crumbs as you have of meat, season highly with salt, pepper, lemon juice (onion juice if not objectionable) moisten with a little hot water, spread a thin layer over each piece of veal, roll up and tie; dredge with flour, salt and pepper, fry slowly in hot butter about 5 minutes to brown. Put in stew pan half cover with cream, cover and cook until tender ¾ of an hour or more. Take out, remove strings carefully and place on small pieces of buttered toast. Pour gravy over it.

Mrs. D. M. Curtiss.

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ROUND STEAK (IN CASSEROLE.)

Cut round steak, veal or lamb in individual portions salt, pepper and dip in flour, brown both sides in frying pan and place in casserole (covered earthen or glass bake dish.) Add carrots, small peeled onions, potatoes in balls, small bay leaf. One clov,e one alspice 1 small piece green pepper, small amount celery seed or few stalks, 2 cups hot water or stock.

Mrs. C. E. Brown.

CASSEROLE OF LAMB.

1 pound of breast or shoulder of lamb.
1 cup of diced potatoes.
½ cup diced carrots.
1 small onion chopped.
½ cup of canned tomatoes.
Seasoning.

Cut lamb in small pieces, roll in flour and brown well in hot fat with the onion. Put in well greased casserole with the tomatoes and ½ cup of hot water Bake 2 hours adding water from time to time if necessary. Add potatoes and carrots and bake ¾ of an hour longer. Thicken the gravy and serve very hot. This is very good served with fresh tea biscuits.

Mrs. Thomas Hulse.

BEEF LOAF.

2 pounds beef chopped.
1 pound fresh pork chopped.
2 cups bread crumbs.
2 cups milk—season to taste.
Mould and bake.

Mrs. Wood.

BEEF LOAF.

1 pound chopped steak.
1 egg.
5 tablespoonfuls bread crumbs.
3 tablespoonfuls milk.
Butter size of walnut.
1 onion, pepper and salt to taste.
Mix thoroughly and form into loaf and roast.

Mrs. J. M. Martin.

BEEF LOAF.

1 pound chopped beef.
½ pound chopped pork.
1 cup dry bread crumbs.
1 egg.
1 cup milk.
Few drops onion juice.
½ tablespoonful salt.
½ tablespoonful pepper.
Mix and shape in loaf.
Dust top with bread crumbs and dot with bits of butter.

Mrs. C. D. Wolfe.

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VEAL LOAF.

2 pounds veal.
1½ pounds salt pork.
1 dozen soda crackers (rolled fine.)
½ cup sweet milk.
2 eggs—beaten.
Mix all together, season with salt, pepper and nutmeg and lemon juice. Bake about 1½ hours. When done pour off grease.

S. C. H.

VEAL LOAF.

1 pound veal, off shoulder.

1 pound pork, cut in small pieces. Cover with cold water and simmer until tender. Take out and chop fine. Add 2 tablespoonfuls gelatine, to a large cup broth, add to meat, season and put in mould. Garnish to suit.

Mrs. George.

MEAT CAKES.

Take any left over meat, beef, ham, pork, veal, lamb, chop, add two or three small onions chopped fine, two or three slices of bread moistened with milk or water, three well beaten eggs, a little chopped parsley, grated nutmeg, salt and pepper to taste. Mix and make into balls or cakes and fry in hot lard until brown. Serve tomato sauce with them.

Mrs. C. E. Brown.

SPANISH DISH (FOR LEFT OVER PORK.)

2 cups chopped pork.
3 cups cold cooked rice.
1 good cup tomatoes, stewed.
1 onion, chopped with meat.
Salt and pepper to taste.
Cook ½ hour in casserole.
Serve hot.

Gladys S. Baldwin.

AMERICAN CHOP SUEY.

½ package macaroni (cooked.)
1 pound round steak (chopped.)
6 onions sliced on steak.
1 can Campbell's Tomato Soup.
1 can water, salt and pepper, bake 1 hour in casserole.

Mrs. Stanley Payne.

GOULASH.

1½ pound roundsteak.
1 chopped onion.
1 spoonful butter.

Salt and pepper, a little paprika and 1 bay leaf. Melt butter, add onions and steak cut up in small pieces, add salt. Let simmer till brown, add 1 cup of water, bay leaf, pepper and paprika. Thicken with one spoonful of flour, brown in oven, cook until meat is tender. Serve with new potatoes a-la-Poullette.

Mrs. Emma Ness.

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HUNGARIAN GOULASH.

Slice two large onions and brown delicately in beef drippings. Put in 1 pound lean beef cut in small pieces, brown, add three cups hot water, ¼ teaspoonful paprika and simmer 1 hour. Meanwhile prepare 2 cups diced potatoes, marcaroni or rice.

1 cup carrots.

1 bay leaf.

1 teaspoonful salt.

1 cup chopped peppers, celery tops or parsley, add to mixture, thicken slightly, cover and cook one hour.

Miss Mary Stanton.

ITALIAN DELIGHT.

½ pound spaghetti.

½ pound Hamburgh steak (top round.)

½ can corn.

1 cup condensed tomato soup.

½ cup olive oil (or substitute.)

½ cup grated cheese.

(1 clove garlic).

(1 pepper.)

1½ teaspoonfuls salt, cayene pepper, Worcestershire sauce. Cook spaghetti, chop onion, garlic and pepper, fry in oil until onions are golden color, add soup, seasoning and ½ teaspoonful sauce. When thoroughly heated stir in cheese until melted, add spaghetti, corn and lastly meat which should be thoroughly thinned with cold water to prevent cooking in lumps. Stir over fire 5 minutes and turn into casserole, sprinkle with cheese and bake 20 minutes. ½ can mushrooms may be added if desired and improves dish. This dish may be prepared early and heated when desired.

Pearl W. Rust.

THREE OF A KIND.

1 pound beef.

1 pound pork.

1 pound veal.

Season salt, pepper and onion.

½ cup bread crumbs.

¼ cup milk.

Beat together and roll on baking board.

Make stuffing to suit taste, spread then roll as for jelly roll. Bake 1 hour.

Mrs. S. E. Robertson.

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Give all you can."

—JOHN WESLEY

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SAUCES

MINT SAUCE.

¼ cup chopped mint leaves.
½ cup vinegar.
1 tablespoonful powdered sugar. Add sugar to vinegar; when dissolved pour over mint and stand 30 minutes to infuse.

Pearl W. Rust.

TOMATO SAUCE.

Blend on stove 1 teaspoonful each of flour and butter. Add gradually 1 cup strained tomatoes, ½ teaspoonful salt and sugar each ¼ teasponful white pepper, 1 clove.

Pearl W. Rust.

PREPARED MUSTARD.

Into a large bowl put 3 slightly heaped tablespoonfuls of ground mustard, stir in slowly enough luke warm water to make a stiff paste. Beat until smooth, then add ½ teacup of good vinegar, a very little salt and the beaten yolks of 2 eggs. Set the mixture in boiling water and stir constantly until it thickens, then add butter the size of an egg and stir until dissolved and well incorporated.

Mrs. Naaman Sutton.

HORSERADISH SAUCE.

2 eggs.
2 tablespoonfuls sugar.
1 tablespoonful flour.
1 teaspoonful salt.
1½ cups vinegar.
Small piece butter.
Cook until thick, remove from fire add 2 cups dry grated horseradish.

Mrs. J. M. Adams.

TOMATO SAUCE.

2 tablespoonfuls butter.
1 tablespoonful flour.
1 tablespoonful carrot.
1 tablespoonful onion.
½ can tomatoes.
parsley.
1 bay leaf.
3 cloves.
½ teaspoonful salt.
¼ teaspoonful pepper.

Put butter in pan add chopped onion and carrot let brown slightly add flour and cook 5 minutes stirring constantly. Then add other ingredients, cook half hour and strain. Use for meats, croquettes and entrees.

TARTAR SAUCE.

To a cupful of mayonaise add one tablespoonful of capers, three olives and two pickles chopped fine, one teaspoonful onion juice. Use for fish and cold meats.

Mrs. C. E. Brown.

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HOLLANDAISE SAUCE.

For Asparagus, Cauliflower and Boiled Fish.

In the top of a double boiler rub to a cream one half cup of butter; add the yolks of four eggs together with a fork until smooth. Then add the juice of half a lemon, one half teaspoonful salt, also dash of cayenne, then add slowly one cup of hot water. Mix well and set in bottom of double boiler. Cook until it becomes a thick cream stirring constantly. Do not boil hard or it will curdle.

Mrs. C. E. Brown.

MUSHROOM SAUCE.

Make a brown sauce using one tablespoonful each of butter and flour, cook until brown, add a cupful of stock and a half cupful of liquor from the can of mushrooms. Cook five minutes stirring all the time, then add one can of drained mushrooms, a teaspoonful lemon juice, half teaspoonful salt, quarter teaspoonful pepper. Let the mushrooms become well heated then remove from fire and stir in the yolk of one raw egg rubbed with a teaspoonful of butter. Stir the hot sauce until the egg is set, add a teaspoonful of chopped parsley and serve with steak. A half teaspoonful Kitchen Bouquet may be used and the egg and parsley ommitted.

Mrs. C. E. Brown

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What Shall I Have For

DINNER

Daisee Fancy Peas
Daisee Fancy Tomatoes
Daisee Fancy Corn
Daisee Fancy Succotash
Daisee Fancy Beets
Daisee Fancy Spinach
Daisee Fancy Stringless Beans
Daisee Fancy Lima Beans
Daisee Fancy Asparagus
Daisee ½ lb tins Tea

SUPPER

Daisee Fancy Apricots
Daisee Fancy Cherries
Daisee Fancy Pears
Daisee Fancy Peaches
Daisee Fancy Pineapple
Daisee Fancy Salmon
Daisee Fancy Tuna Fish
Daisee 1 lb Finest Cocoa
Daisee 1 lb pkg. Rice
Daisee 1 lb. Malc Bean Coffee

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VEGETABLES

STUFFED BAKED TOMATOES.

2 cups bread crumbs.
2 eggs.
Pepper and salt to taste.
Little grated cheese.
Few sprigs parsley.

Mold above ingredients and if not right consistency add milk, 1 dozen tomatoes with tops removed and pulp removed. Fill with above stuffing. Place some butter in dripping pan place in the tomatoes and bake in oven or fry on the stove. This stuffing may be used for peppers.

Mrs. B. Botti.

SCALLOPED TOMATOES.

Butter a baking dish then put in a layer of tomatoes, grated cheese and grated onions, pepper and salt and cover with bread crumbs, bits of butter; repeat until dish is filled. Cover top with bread crumbs, cheese and bits of butter and bake.

Mrs. C. E. Brown.

BAKED STUFFED TOMATOES.

Take out seeds and pulp from whole tomatoes add to this an equal amount of cracker or bread crumbs, season with salt, pepper, few drops onion juice and refill tomatoes with mixture. Place in buttered pan, sprinkle with crumbs and butter and cheese if desired and bake in hot oven.

Mrs. C. E. Brown.

FRENCH FRIED ONIONS.

Peel three Spanish onions. Cut in ½ inch slices cross wise separate the rings, cover with cold water, let stand until crisp; drain and dry between towels. Cover a few rings at a time with cold milk and dredge them with flour. Fry in deep fat until a delicate brown. Drain on brown paper, sprinkle with salt and serve with roast pork. roast goose, etc.

Mrs. C. W. Brownell

SPANISH RICE.

1 cup boiled rice.
1 cup chopped meat.
Small can tomatoes.
1 chopped onion-salt.
Mix and put suet on top. Bake ¾ hour.

Mrs. Harry R. Edsall

LOMBARDY RICE.

1 cup boiled rice.
2 tablespoonful butter.
1 cup tomato sauce (or strained tomatoes) and stir in ½ cup grated cheese, salt and pepper to taste. Serve very hot.

A. C. T.

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BAKED PEPPERS.

1 cup cold cooked meat, chopped.
½ teaspoonful salt.
1 cup cooked rice.
1 large tomato.
1 tablespoonful melted butter.

Peel, dice and drain tomatoes. Mix all together and nearly fill six peppers which have had seeds removed and stood in boiling water for 5 minutes. Stand them in a baking pan and add 1 slice onion, 1 tablespoonful butter, juice from draining tomato, and enough water to reach half the height of the peppers. Bake 1 hour in a slow oven basting every 15 minutes. Lift peppers from pan to serving dish, thicken juice in pan, pour over peppers and serve.

Ellen M. Dunning.

BAKED STUFFED PEPPERS.

Cut top off or cut them in two lenghtwise and remove seeds and pulp. Plunge them in boiling water for 3 minutes, take out and plunge in cold water. Fill each one with a stuffing made of equal parts of bread crumbs (that have been soaked in milk) and cold chopped ham, chicken, veal, lamb or beef, season with salt, pepper, butter, onion juice. Place in a baking dish with water or stock, bake in moderate oven half hour.

Mrs. C. E. Brown.

CAULIFLOWER AU GRATIN.

Break the boiled cauliflower into small flowerets. Place in baking dish in alternate layers with white sauce and grated cheese. Cover the top with crumbs and butter and bake until the sauce bubbles through the crumbs. Potatoes Au Gratin are cooked the same way after being boiled and cut in dice.

Mrs. C. E. Brown.

ONIONS AU GRATIN.

Place boiled onions in baking dish, cover with cream sauce well seasoned and cover top with bread crumbs, grated cheese and bits of butter. Bake twenty minutes in hot oven.

Mrs. C. E. Brown.

CORN SOUFFLE.

Melt 1 tablespoonful butter and add 1 tablespoonful sifted flour. Stir until smooth and add one by one the beaten yolks of three eggs, beat well and stir in slowly ½ pint boiling milk and cook gently till smooth, add 1 cup of grated fresh corn, salt and pepper, and fold in stiff whites of eggs. Bake 20 minutes in hot oven.

BAKED CORN.

1 can corn.
2 eggs.
1 cup milk.
Salt and pepper.
Bread crumbs.
Butter.

Add beaten eggs, milk and seasoning to corn, pour in baking dish, sprinkle over with bread crumbs and pieces of butter.

Mrs. Linn.

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There was an old man of Madrid,
Who went to an auction to bid;
He bought, if you please,
A case of old cheese—
But oh, Gosh! when they lifted the lid!

Mumford.

CHEESE

CHEESE DREAMS.

Place cheese between slices of bread like a sandwich and fry slowly in butter.

Mrs. J. M. Martin.

COTTAGE CHEESE BALLS.

Rub into cottage cheese chopped canned pimentoes and chopped water cress. Roll into balls.

Mrs. C. E. Brown.

CHEESE FONDUE.

1 cup scalded milk.
1 cup soft stale bread crumbs.
¼ pound cheese cut in small pieces.
1 tablespoonful butter.
½ teasponful salt.
Yolks of 3 eggs.
Whites of 3 eggs.

Mix first five ingredients, add yolks of eggs beaten until lemon color. Cut and fold in whites of eggs beaten until stiff. Pour in a buttered baking dish and bake twenty minutes in a moderate oven.

Mrs. F. J. Lawrence.

CHEESE SOUFFLE.

Two tablespoonfuls butter and heaping teasponful of flour mixed together. Stir smoothly with ½ cup milk, salt, cayenne, yolks of 3 eggs beaten, and heat altogether with 1 cup grated cheese. After this has cooled add the whites of the eggs. Put in a deep dish and bake 20 minutes.

Mrs. Fred Vandruff.

CHEESE MUFF.

Butter 3 or 4 slices of bread and place in a baking dish. Between the slices put salt and pepper and grated cheese. Beat up 2 eggs in a pint of milk; pour over the bread; grate cheese over top and put into the oven while you are getting supper. In half an hour the ingredients will have become a fluffy muff brown and bubbling on top and unbelieveably delicious until you have tried it.

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CHEESE SOUFFLE.

To 2 tablespoonfuls of melted butter add:
3 tablespoonfuls of flour.
1½ teaspoonful salt, pinch mustard.
Little paprika, stir to a smooth paste.
Add ¾ cup milk, cook till thick, then add ½ cup grated cheese and stir well. Beat 2 eggs separately very light and add to first mixture. Turn into buttered pudding dish, put small thin buttered squares of bread on top, bake 20 minutes in quick oven and serve at once.

Ellen M. Dunning.

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SALADS AND SALAD DRESSINGS

BANANA SALAD.

Remove skins and cut in half lengthwise as many bananas as are needed, allowing one half banana for each person, mix salad dressing with whipped cream, roll bananas in the dressing then in chopped nuts. Walnuts, peanuts or pecans may be used. Serve on a lettuce leaf.

E. H.

PINEAPPLE SALAD.

One pineapple, shredded. Add same amount of white grapes after they have been skinned and seeded. Equal parts of celery cut in small pieces. Moisten with cream mayonnaise.

Mrs. I. B. Lowe.

PINEAPPLE SALAD.

1 package of Knox envelope gelatine soaked in
1 cup water. Scald juice of
1 can of pineapple. Add enough water to juice to make 3 cups.
Chop pineapple.
1 bottle small white onions. Put over the fire, add

One cup sugar, stir the dissolved gelatine in boiling juice. Put the chopped fruits in molds and pour over the liquid. Serve on lettuce leaves with a boiled dressing.

Clara Luke Lowery.

CANDLE SALAD.

Arrange a lettuce leaf on small plate with slice of pineapple on top and half a large banana in center of pineapple. Fasten with piece of toothpick, a marachino cherry on top of banana and pile salad dressing around banana on top of pineapple. For dressing use equal parts of boiled dressing and whipped cream, or one-third dressing and two-thirds cream, according to taste.

Mrs. Ora Harden.

QUICK APPLE SALAD.

Pare whole smooth apples, remove core and slice crosswise, making slices thin but not to break, lay on lettuce leaves, cover with mayonnaise and sprinkle with nut meats.

Anna Prusha.

POTATO SALAD.

Cut cold boiled potatoes into slices or dice. Soak for two hours or longer in French Dressing into which a large onion has been grated or sliced. Pour off French Dressing and add Mayonnaise or boiled salad dressing and chopped hard boiled eggs.

Mrs. C. E. Brown.

ITALIAN SALAD.

1 head lettuce. 1 cup cooked rice. 1 cup beets.

Arrange nests of lettuce. Place cold boiled rice on lettuce in cup shape. Into cups drop diced beets. Across the top place chopped parsley. Serve with boiled salad dressing.

Mrs. C. E. Brown.

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GREEN PEPPER AND COTTAGE CHEESE SALAD.

Cut off end and stem of pepper, remove seeds and wash in cold water. Drain, fill with cheese mixed with chopped English walnuts. Press mixture in pepper, set aside until firm. When ready to serve cut in slices and lay on lettuce leaves. Serve with mayonnaise. It is also good to serve in combination with tomatoes.

Mrs. C. D. Wolfe.

FRUIT SALAD.

3 grapefruit, peel and remove pulp.
4 oranges, peel and remove pulp.
4 bananas, sliced.
1 can pineapple or 8 slices of fresh fruit.

Mix with a good thick salad dressing. This will serve 12 generous portions.

Mrs. W. H. Dailey.

FRENCH FRUIT SALAD.

2 oranges.
3 bananas.
½ pound Malaga grapes.
12 English walnut meats.
1 head lettuce.
French Dressing.

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

Alice Decker.

JELLIED CHICKEN SALAD.

Cut up a fowl, cover with water add two small sliced onions, bay leaf, few stalks celery, green pepper and boil until meat falls from bones. When half cooked add one half tablespoonful salt. Strain, reduce stock to two cups, skim off fat and add one tablesponful gelatine soaked in four tablespoonfuls cold water. Decorate bottom of mold with chopped parsley and slices of hard boiled eggs, add a layer of chicken cut in pieces, sprinkle with salt and pepper, cover with stock. When cold and thick add another layer of chicken and eggs and more stock until all are in. When firm serve with Mayonnaise Dressing.

PLAIN CHICKEN SALAD.

For Chicken Salad cook chicken same way. Cut in pieces and soak several hours in French dressing and part of stock then add two thirds as much celery cut up to chicken after draining and mix with Mayonnaise. Garnish with chopped hard boiled eggs and capers.

Mrs. C. E. Brown.

OLIVE AND SHRIMP SALAD.

Two cups shrimps are mixed with two cups stuffed olives and seasoned with celery salt and paprika. Serve with mayonnaise dressing.

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TOMATO JELLY SALAD.

1 envelope gelatine.
½ cup cold water.
3½ cups tomotoes.
½ onion.
½ bay leaf.
Stalk celery.
2 cloves.
Few grains cayenne.
2 tablespoonfuls vinegar.
Pinch of salt.

Soak gelatine in cold water five minutes. Mix remaining ingredients except vinegar, boil ten minutes, add vinegar and soaked gelatine. When gelatine is dissolved strain, turn into mould or line mould with sliced hard boiled eggs. Serve with mayonnaise dressing.

Mrs. C. E. Brown.

JELLIED CHICKEN SALAD.

Soak ½ box gelatine in ½ cup of water, add 2 cups (½ of boiling water) and 3 teaspoonfuls of beef extract, a teaspoonful of onion juice and a pinch of salt. When half cooked add a cup of minced chicken, ½ cup nut meats, about a dozen olives cut in pieces and ½ cup canned tomatoes, pressed through a sieve. This can be prepared the day before.

Mrs. C. D. Wolfe.

PRUNE SALAD.

Drain stewed and sweetened prunes and remove pits. Fill cavaties with nut meats. Serve on lettuce leaves with mayonnaise dressing to which whipped cream has been added.

Mrs. C. D. Wolfe.

WALNUT SALAD.

Use English walnuts, crack, remove the meat in perfect halves. Mix with an equal quantity of celery cut into small cubes. Place on lettuce leaves and cover with mayonnaise . For Waldorf Salad use chopped apples with celery and nuts.

Mrs. C. E. Brown

OLIVE OIL SALAD DRESSING.

Blend 2 tablespoonfuls of oil, 2 heaping tablesponfuls flour, add 1 cup boiling water, ½ teaspoonful mustard, ½ teaspoonful salt, dash of cayenne, ¼ cup lemon juice or vinegar, 1 egg yolk, cook until thick. Cool, but not cold, then add 1 cup oil, beating all the time, last add white of 1 egg beaten stiff.

Mrs. R. V. Armstrong.

SALAD DRESSING WITHOUT OIL.

Yolks of 2 eggs, to them add 3 tablespoonfuls sugar, 1 heaping tablespoonful salt, 3 tablespoonfuls melted butter, 1 heaping tablespoonful mustard, 2 tablespoonfuls of flour, dash of cayenne pepper and rub together until smooth; thin gradually with a cup of sweet milk. Stir this into 1 cup boiling vinegar, stirring constantly until it thickens, then add whites of 2 eggs—well beaten. If to be used at once do not put in whites until cold. Olive oil may be added when cold if desired.

Mrs. R. V. Armstrong.

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FRUIT SALAD DRESSING.

¼ cup pineapple juice.
¼ cup lemon juice.
¼ cup orange juice.
2 eggs.
½ cup sugar.
½ cup cream.

Heat fruit juices in double boiler, gradually add sugar in beaten eggs and cook like custard until thickened. Beat until cold and add whipped cream, when ready to use.

J. L. A.

ROQUEFORT CHEESE DRESSING.

6 tablespoonfuls olive oil.
3 tablespoonfuls lemon juice.
Yolk of one hard boiled egg.
⅛ teaspoonful paprika.
Dash of salt and cayenne.

Put the egg into a cold salad bowl and rub until smooth. Add lemon puice a little at a time then the seasoning. Beat in the oil a few drops at a time. When well blended stir in enough Roquefort cheese to thicken. Serve on lettuce hearts.

Mrs. C. E. Brown.

WALDORF SALAD DRESSING.

2 eggs
2 tablespoonfuls melted butter.
2 tablespoonfuls flour.
1 tablespoonful mustard.
2 tablespoonfuls sugar.
1 teaspoonful salt.

Beat these together until smooth, then add a cup of milk and a half cup of vinegar. Cook in a double boiler. If too thick thin with cream.

Mrs. Edward Feakes.

SALAD DRESSING.

3 eggs beaten light.
3 tablespoonfuls vinegar.
1 teaspoonful mustard.
1 teaspoonful sugar.
1 teaspoomful salt.
Pepper to taste.
Pinch cayenne.
Butter size of white walnut.

Dissolve mustard in a little cold vinegar (extra). Be sure to beat smooth. (For potato salad use more vinegar.) Mix all together, boil. Set pan in another pan of water and stir until it thickens. Can be thinned with cream.

Mrs. F. P. VanInwegen.

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SALAD DRESSING.

One cup vinegar put on the stove and heat. Make a paste of 1 tablespoonful flour, 1 tablespoonful sugar, 1 teaspoonful of mustard salt and the yolk of 1 egg or more if desired. Stir vinegar in this mixture slowly and then put back on the stove to thicken stirring continually.

Mrs. Harry Runyon.

SALAD DRESSING.

3 tablespoonfuls sugar.
3 tablespoonfuls melted butter.
2 tablespoonfuls flour.
Dash of cayenne.
1 cup boiling vinegar.
1 tablespoonful salt.
Yolks of two eggs.
1 tablespoonful mustard.
1 cup sweet milk.
Whites of 2 eggs.

Mix sugar, salt, butter, flour, mustard, cayenne, yolks of eggs with milk—cooking in a double boiler to make a cream sauce. While hot add the boiling vinegar, stirring until blended. Remove from fire and when slightly cooled add the stiffly beaten egg whites. Oil may be added if desired.

Mrs. Robert Armstrong.

FRUIT SALAD DRESSING.

Juice of 2 oranges.
Juice of 3 lemons.
2 eggs.
½ cup sugar.
1 cup whipped cream.

Beat juice of oranges and lemons with eggs, add sugar and boil until clear. When dressing is cool add whipped cream. This dressing may be used with any combination of fruit.

Mrs. H. J. Harp.

BOILED SALAD DRESSING.

4 eggs.
Two-thirds cup of milk.
Lump of butter.
1 tablespoonful mustard.
½ cup weak vinegar.
3 tablespoonfuls flour.
3 tablespoonfuls sugar.
1 tablespoonful salt.

Mrs. F. P. VanInwegen.

SALAD DRESSING.

3 tablespoonfuls sugar.
1 tablespoonful mustard.
1 tablesponful butter.
1 whole egg.
½ cup vinegar.
Pinch salt.

Mrs. Fannie R. Pinkel.

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FRENCH DRESSING.

6 tablespoonfuls olive oil.
2 tablespoonfuls vinegar or lemon juice.
One-third teaspoonful salt.
½ teaspoonful dry mustard.
Dash of cayenne.
Dash of paprika.
½ teasponful onion juice if liked.

Pour vinegar over salt, pepper and mustard. adding oil last. A large amount of this be made and bottled and kept in ice box ready for use.

Mrs. C. E. Brown.

MAYONNAISE DRESSING.

1 or 2 egg yolks.
1 cup olive oil.
½ teaspoonful salt.
½ teaspoonful dry mustard.
2 tablespoonfuls lemon juice.
Dash of cayenne or paprika.

To egg yolks and mustard add a few drops of olive oil at a time beating with a fork until it begins to thicken, then use an egg beater and beat, adding oil and lemon juice alternately and add ingredients. If all are cold it can be made in a short time. If it curdles start with a fresh yolk and add the curdled lot a drop at first, then add faster and beat hard.

Mrs. C. E. Brown.

THOUSAND ISLAND DRESSING.

2 tablespoonfuls Mayonnaise.
1 teaspoonful Chili Sauce.
1 teaspoonful Worstershire Sauce.
2 small pimentos
1 teaspoonful vinegar or lemon juice.
Chopped pickles if desired.

Mash pimentos well with fork add other ingredients and mix. Use as salad dressing on lettuce hearts or vegetable salad.

Mrs. C. E. Brown.

RUSSIAN DRESSING.

¾ cup Mayonnaise.
2 teaspoonfuls chopped green peppers.
2 teaspoonfuls pimentos.
2 teaspoonfuls chopped chives.
Yolk of hard boiled egg, sifted.
½ teaspoonful paprika.
3 tablespoonfuls Chili Sauce.

Mrs. C. E. Brown.

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MALAGA GRAPE SALAD DRESSING.

Yolks of 4 eggs well beaten.
2 tablespoonfuls sugar.
½ teaspoonful salt.
Pinch cayenne pepper.
1 teaspoonful butter.
4 tablespoonfuls vinegar.

Cook in double boiler until very thick stirring constantly and cooling slowly to prevent curdling. Let it get thoroughly cold and just before serving add 1 pint of whipped cream unsweetened.

Mrs. C. D. Wolfe.

SALAD DRESSING.

2 eggs.
2 teaspoonfuls flour.
1 teaspoonful mustard.
4 teaspoonfuls sugar.
½ cup vinegar.
Pepper and butter.

Cook in double boiler, when cold add 1 cup cream or milk.

Mrs. Dean Haggerty.

FRUIT SALAD DRESSING.

Juice of 2 oranges.
Juice of 3 lemons.
2 eggs.
½ cup sugar.
1 cup cream.

Beat juice of oranges and lemons with eggs. Add sugar and boil until clear. Add cream (whipped) when dressing is cool. Pour on salad when ready to serve.

Marion H. Mills.

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The daintiest last to make the end more sweet.
Richard II.

DESSERTS

PEACH PUDDING.

Put enough peaches in a pudding dish, remove skins, pour over them 2 cups water. Cover dish and set in a hot oven. When peaches are soft take dish from oven, pour off juice, let it cool. Add pint of sweet milk, four beaten eggs, small cup flour, 1 teasponful baking powder stirred in, must be no lumps, one tablespoonful melted butter, little salt, cup sugar, beaten well together, pour over peaches, cook until rich brown, serve sugar and cream.

Mrs. S. Rust.

FRESH FRUIT PUDDING.

3 cups flour.
1 cup sugar.
1 cup milk.
2 eggs.
3 teaspoonfuls baking powder.
1 tablespoonful butter.
Salt.

Add as much fruit as desired, 1 or 2 cups. Steam for 2 hours. Excellent for fireless cooker.

Mrs. R. V. Armstrong.

STEAMED FRESH FRUIT PUDDING.

2 cups flour.
3 teaspoonfuls powder.
½ teaspoonful salt.
2 eggs.
2 tablespoonfuls sugar.
1 cup milk.
3 tablespoonfuls melted butter.

Fresh fruit, peaches, cherries, berries etc. Sift together flour, baking powder, salt and sugar. Mix to a batter with the beaten eggs and milk. Pour in the melted butter. Place fruit in bottom of small greased pudding molds, sprinkle with sugar and cover well with the batter. Steam about ½ hour and serve with cream.

Mrs. H. J. Harden.

APPLE PUDDING.

1 bowl chopped apples.
1 pint sweet milk.
2 eggs.
Salt.
3 teaspoonfuls baking powder.
Flour to make stiff.
Serve with vanilla hard sauce.

Mrs. VanGaasbeek.

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BERRY CAKES.

1 quart flour.
1 tablespoonful lard.
1 tablespoonful butter.
Scant pint of milk.
¾ cup sugar.
1 egg.
Salt.
1 tablespoonful baking powder.
1 quart of huckleberries.

Mix powder, salt in flour, add shortening, stir berries with sugar and add to milk. Pour over flour and stir only enough to mix ingredients. Bake in muffin rings or gem pans.

Mrs. James H. Dunning.

GRAPE JUICE DESSERT.

1½ cup grape juice.
1 cup water.
¾ cup sugar.
2 tablespoonfuls corn starch.
Nutmeats.

Let grape juice and water come to boil. Add sugar, corn starch mixed with a little cold water. Boil all 5 minutes. When cool drop in slices of peaches or oranges, and some nut meats. Serve cold with whipped cream.

Mrs. James Miller.

BAKED APPLE PUDDING.

Make a soft biscuit dough. Slice 4 apples, sugar, nutmeg. Cover with dough and bake.

Mrs. Bird.

APPLE CAKE PUDDING.

2 cups flour.
½ teaspoonful salt.
3 teaspoonfuls baking powder
3 tablespoonfuls sugar.
2 eggs.
3 tablespoonfuls melted butter.
1 cup milk
Tart apples.

Process: Sift together the dry ingredients. Beat yolks of eggs until thick and lemon like; add to first mixture, then add melted butter and milk stirring constantly until mixture is smooth. Fold in beaten whites. Pare, core and cut apples in eighths; press sharp edges into batter in three parallel rows. Sprinkle with two tablespoonfuls of granulated sugar mixed with one-half teaspoonful cinnamon. Bake twenty-five minutes in a hot oven. Serve hot with hard sauce.

Mrs. Brownell.

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APPLE CRISP.

1 quart sliced apples.
1 teaspoonful cinnamon.
1 cup sugar.
½ cup water.
¾ cup flour.
3 tablespoonfuls butter.

Butter a baking dish and fill with apples, water and cinnamon mixed. Work together the sugar, flour and butter until crumbly and spread over the apples. Bake uncovered about a half hour. Serve with cream.

J. L. A.

APPLE PUDDING.

1 cup milk.
1 egg well beaten.
1 tablespoonful of butter (melted.)
½ cup sugar (scant.)
1 teaspoonful baking powder and flour enough to make a nice batter. Slice 4 medium sized apples and mix with batter. Pour all in a greased pudding dish and bake from ½ to ¾ of an hour.

Mrs. Naaman Sutton.

BERRY SAUCE.

White of 1 egg beaten stiff, add 1 cup sugar and beat ½ hour. Add cup crushed berries.

Mrs. R. V. Armstrong.

SAUCE FOR PUDDINGS.

½ cup sugar and 1 tablespoonful of flour mixed together. Beat 1 egg and add to it 2 tablespoonfuls of cold water, then add these slowly to the sugar and flour. Put 1 cup of milk and butter size of a walnut into a double boiler. When this is boiling add other ingredients slowly. Cook a few minutes and flavor with 1 teaspoonful of vanilla. This is an excellent sauce for apple pudding.

Mrs. Naaman Sutton.

STRAWBERRY SAUCE.

1 cup sugar.
½ cup butter.
1 pint of strawberries.

Cream butter and sugar, crush berries and mix well together. To be eaten on boiled rice or cottage pudding.

CHOCOLATE SAUCE.

1 cup sugar.
1 tablespoonful flour.
1 tablespoonful (heaping) butter.
1½ cups boiling water.
1 pinch salt.
2 squares unsweetened chocolate.

Mix sugar and flour. Add boiling water. Put on fire and when it begins to boil add the butter, chocolate and salt. Cook until consistency of cream. Remove from fire and serve hot or cold.

Mrs. Frank Wilson.

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TAPIOCA CREAM PUDDING.

Cover 3 tablespoonfuls of tapioca with water over night. In the morning pour off the water, if any, add 1 quart of milk, then put in double boiler. When it boils, stir in the beaten yolks of 3 eggs, two-thirds of a cup of sugar, and a pinch of salt. When it thickens, remove from the fire and flavor with vanilla. Make a meringue of the whites of the 3 eggs and 3 tablespoonfuls of powdered sugar. Drop in spoonfuls of the cream and put in oven until brown.

Mrs. Thomas Hulse.

PLUM PUDDING.

Shred finely 1 pound suet.
1 pound currants.
1 pound raisins.
1 ounce citron.
1 ounce lemon peel.
Blanch 1 ounce almonds and chop, mix altogether dry and add ¾ pound bread crumbs.
1 pound sugar.
1 grated nutmeg.
1 glass brandy.
Enough milk to make a stiff paste.
Steam 6 hours.

MOCHA SOUFFLE.

1½ cups strong coffee.
½ cup milk.
1 tablespoonful gelatine.
Two-thirds cup of sugar.
3 eggs.
½ teaspoonful vanilla.
Salt.

Mix coffee, milk, sugar and gelatine and heat in a double boiler; then add the salt and yolks of eggs, beaten. Cook until the mixture thickens, stirring all the time. Remove from the fire, add beaten whites of eggs and the vanilla. Mold. Serve with cream.

Mrs. B. W. Roy.

PRUNE PUDDING.

Cook 15 prunes very thoroughly. When done remove stones and cut prunes in tiny pieces. Now mix the cut prunes with one cup of granulated sugar, well beaten whites of 4 eggs and a pinch of salt. Put mixture in a baking dish and set baking dish in a pan of water in oven to bake. When ready to serve fill sherbet glasses and drop a snowey mound of sweetened whipped cream on each glassful.

Mrs. Markee.

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SAVARIN.

1 yeast cake.
½ cup milk, scalded and cooled.
2 teaspoonfuls sugar.
2 cups sifted flour.
¾ cup almonds, blanched and shredded.
½ cup butter, melted.
4 eggs.
¼ teaspoonful salt.

Dissolve yeast and sugar in lukewarm milk. Add ½ cup flour and beat well. Cover and set in warm place for 15 minutes. Then add rest of flour, almonds, butter, eggs unbeaten, one at a time and salt. Beat 15 minutes. Pour into small well-buttered molds, cover and set aside to rise until double in bulk. Bake 45 minutes in a moderate oven. Fill center with whipped cream and serve with hot sauce.

Alice Decker.

STEAM CHOCOLATE PUDDING SAUCE.

2 yolks of eggs.
1 tablespoonful sugar.
1 tablespoonful melted butter.
1½ square chocolate melted.
¾ cup milk.
2 teaspoonfuls baking powder
Steam ½ hour.

2 egg whites beaten.
3 tablespoonfuls butter
12 tablespoonfuls powdered sugar.
Vanilla
1 cup flour.
1 teaspoonful vanilla.

J. D. W.

CHOCOLATE PUDDING.

Put on to boil in double boiler, 1 pint sweet milk. When boiling pour in the following: 1 cup sugar, 3 tablespoonfuls flour, yolk of one egg into which a little sweet milk and 2½ tablespoonfuls of cocoa have been thoroughly mixed. Stir this custard in the boiling milk until it begins to thicken. Flavor with vanilla. Then pour into a dish and frost with white of egg.

Mrs. Dean Haggerty.

CHOCOLATE PUDDING.

To 1 pint of milk add 1 scant cup fine bread crumbs, 1 square Baker's Chocolate, ½ cup sugar, ½ teaspoonful salt, 1 teaspoonful of vanilla. Cook in double boiler one-half hour. Cool and beat in 1 egg and bake in buttered dish ½ hour. Serve with hard sauce.

Mrs. D. B. Everett.

STEAMED CHOCOLATE PUDDING.

½ cup Baker's Chocolate.
1 tablespoonful butter melted in chocolate.
½ cup sugar.
¾ cup milk.
1 egg.
1 cup flour.
2 teaspoonfuls baking powder. Vanilla.
Steam till done. Serve with whipped cream.

Mrs. Theodore Dennis

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CHOCOLATE PUDDING.

2 cups of milk.

One Square chocolate put in milk and let come to boil. Add the beaten yolks of 2 eggs, 2 tablespoonfuls of corn starch which has been dissolved in a little water.

¾ cup of sugar.

Pinch of salt.

1½ teaspoonfuls vanilla.

Put in pudding dish, set in oven until well heated through, then spread over top a meringue made of the whites of 2 eggs, 2 tablespoonfuls of powdered sugar and ½ teaspoonful of vanilla.

Mrs. Naamon Sutton.

STEAMED CHOCOLATE PUDDING.

2 squares Baker's Chocolate, melted with 1 tablespoonful butter.

3 tablespoonfuls sugar.

¾ cup milk.

2 egg yolks.

1 cup flour.

2 teaspoonfuls baking powder, mix and steam half hour.

SAUCE.

3 tablespoonfuls butter beaten with 12 tablespoonfuls powdered sugar. Beat whites of 2 eggs stiff and add flavor.

Mrs. Wyker.

CHOCOLATE PUDDING.

½ cupsugar.

1 egg.

½ cup milk.

1 cup flour.

1 teaspoonful baking powder.

Pinch of salt.

1 large spoonful butter.

½ square of chocolate (melted.)

Mix well and steam one hour.

SAUCE.

2 eggs.

1 cup powdered sugar.

Beat well and flavor with vanilla or serve with whip cream.

BURNT CREAM PUDDING.

1 quart of milk—heat.

1 cup sugar—burnt.

Stir into milk.

Have ready yolks of 2 eggs, 4 tablespoonfuls flour, add a little milk to soften. Pour mixture in milk, not to hot. Then boil and flavor. Meringue on top.

Mrs. Bird.

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COTTAGE PUDDING.

1 egg.
Butter size of an egg
1 cup milk.
½ cup sugar.
2 teaspoonfuls baking powder
Flour.
Vanilla.
Serve with egg sauce.

EGG SAUCE

¼ cup milk.
Stir in 2 teaspoonfuls cornstarch.
Boil, take from fire, add yolk 1 egg and beat well.
Pour over beaten white of egg and add flour.

Mrs. D. K. Marshall.

FIG PUDDING.

½ pound figs.
1 cup sweet milk.
1 cup bread crumbs.
1½ cups flour.
1 cup suet.
1 cup brown sugar.
1 cup nut meats.
½ teaspoonful nutmeg.
2 teaspoonfuls vanilla.
Pinch of salt.
3 eggs.
3 teaspoonfuls baking powder.
Steam three hours.

SAUCE.

1 tablespoonful butter.
1 cup powdered sugar.
½ cup cream. Whipped.
Vanilla

C. L. H.

PRUNE SOUFFLE.

½ pound prunes.
3 tablespconfuls powdered sugar.
1 teaspoonful vanilla.
4 eggs.

Beat the yolks of eggs and sugar to a cream. Add the vanilla and mix with prunes, the prunes having been stewed, drained and stones removed and cut in pieces. When ready to serve fold in the whipped whites of eggs to which a dash of salt has been added. Turn into a pudding dish and bake in a moderate oven twenty minutes. Serve at once with custard sauce.

Mrs. C. E. Brown.

COCOANUT PUDDING.

1 pint milk.
½ cup sugar.
½ cup rolled crackers.
2 tablespconfuls cocoanut.
Pinch of salt.
Yolks of 2 eggs.
1 teaspoonful flavoring.
Bake like custard.
Use whites of eggs with a little sugar for meringue.

M. F. Elston.

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CHOCOLATE SOUFFLE—A HOT DESSERT.

3 ounces of chocolate.
½ cup sugar.
2 rounded tablespoonfuls flour.
1 rounded tablespoonful butter.
½ cup milk or cream.
Yolks of 3 eggs.
Whites of 4 eggs.
Teaspoonful vanilla.

Melt the butter in a saucepan, stir into it the flour and let cook a minute but not brown. Add slowly the milk and stir until smooth and a little thickened remove from fire and turn it slowly into the yolks and sugar which have been beaten to a cream. Mix it thoroughly and add melted chocolate which has been dissolved with a few tablespoonfuls of milk. Stir until it is well mixed, set in the ice box to cool after rubbing a little butter over the top so a crust will not form. When ready to serve, stir the mixture and add the stiffly beaten whites of eggs and turn into a buttered tin and fill two-thirds full. Place in a pan of hot water. Cover and bake thirty minutes. Serve hot keeping the cover on until it reaches the table. Serve whipped cream with it.

Mrs. C. E. Brown

NYACK STEAMED PUDDING.

1 tablespoonful butter.
½ cup molasses.
½ cup sugar.
½ teaspoonful cloves.
½ teaspoonful cinnamon.
½ cup milk (or perhaps more.)
½ teaspoonful soda.
1 egg.
1½cups graham flour.
1 cup raisins.
Sift soda and flour together.
Steam about 3 hours.

SAUCE FOR SAME.

1 large cup sugar.
½ cup butter, beat to a light froth, then add and beat well with it the yolk of one egg, beat the white very stiff and this with the brandy (or flavoring.) A little cream may be added if you wish it thinner. Then set it on a pot of hot water for half an hour or so stirring occasionally. Serve very hot.

Alice Tyler.

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CARAMEL CUSTARD.

4 cups milk (scalded.)
½ cup sugar (caramelized.)
¼ cup sugar.
3 eggs (save the whites of 2 for top.)
1 heaping tablespoonful cornstarch.
¼ teaspoonful salt. (flavoring.)

To scalded milk add the caramelized sugar and stir until smooth. Add plain sugar. Then add egg and cornstarch (dissolved) and salt. Cook until smooth. When removed from stove add vanilla and meringue made from whites and brown in oven.

S. C. H.

PUDDING.

½ cup sugar.
1 teaspoonful shortening.
1 egg.
1 teaspoonful baking powder.
½ cup milk.
1 cup flour.
1 large apple or 2 small ones, cut up in dice size.

PUDDING SAUCE.

1 small cup sugar.
1 level teaspoonful flour.
2 of butter and a little salt.
Blend all together, then add egg.
Put on stove and pour boiling water on until it thickens.
Flavor—vanilla.

Mrs. William Ayers.

PRUNE WHIP.

1¼ cups prunes.
1 cup powdered sugar.
White of 1 egg.
After cooking, put pitted prunes in a bowl and mash.
Add sugar and unbeaten egg whites.
Beat until very light and fluffy.
Serve cold with custard.

S. C. H.

BAKED CHERRY PUDDING.

½ cup sugar.
1 tablespoonful butter.
1 egg.
1 cup milk.
2 teaspoonfuls baking powder.
3 cups flour.
1 cup cherries.
Bake about one hour.

Mrs. E. Willis Clark.

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BROWN BETTY.

Into a quart pudding dish arrange alternate layers of sliced apple and bread crumbs, season each layer with bits of butter, a little sugar pinch each of ground cinnamon, cloves and allspice. When dish is full pour over it a half cupful each of molasses and water mixed. Cover with crumbs and butter. Place dish in pan of hot water, bake three quarters of an hour or until apples are tender. Raisins may be added if liked. Serve with hard sauce.

Mrs. C. E. Brown.

BREAD PUDDING WITH LEMON SAUCE.

1 quart sweet milk.
2 cups bread crumbs.
4 egg whites and yolks beaten separately.
½ teaspoonful soda dissolved in hot water.
2 tablespoonfuls butter and a pinch of salt.
Bake in oven until set.

LEMON SAUCE.

1 large cup sugar.
½ cup butter.
1 egg.
1 lemon (all the juice and half the grated rind.)
2 tablespoonfuls hot water.
Flavor with nutmeg.
Cook this in double boiler until thick.

QUEEN OF PUDDINGS.

1 pint of nice bread crumbs.
1 cup sugar.
1 quart of milk.
4 egg yolks.
Grated rind of 1 lemon.
Butter size of egg.
Bake like custard.

When baked spread over the top, slices of jelly and cover whole with whites of eggs beaten to a stiff froth with sugar and juice of lemon—brown lightly.

Mrs. Rust.

BIRD'S NEST PUDDING.

4 tablespoonfuls sugar.
1 cup milk, 2 eggs.
2 tablespoonfuls baking powder.
2 cups flour. To be steamed.

Mrs. Wm. Ayers.

STEAMED PUDDING.

½ cup sugar.
1 tablespoonful butter.
1 cup milk.
2½ cups flour.
2 teaspoonfuls baking powder.
1 egg.

Mrs. Fannie Pinkel.

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GRAHAM PUDDING.

1½ cups graham flour.
½ cup molasses .
¼ cup butter.
¼ cup sweet milk.
Two-thirds cup currants.
Two-thirds cup raisins.
1 egg.
1 teaspocnful soda.
Salt and spice.
Steam 2½ or 3 hours. Serve with liquid sauce.

Ora Belle Dewitt.

STEAMED GRAHAM PUDDING.

1¾ cups graham flour.
1 cup molasses.
½ cup milk.
1 cup raisins.
1 teaspoonful soda.
1 egg.
Steam 2 hours.
Hard Sauce Dressing.
1 cup confectionery sugar.
Butter size of egg.
Pinch of salt.
½ teaspoonful vanilla.
Moisten with a little cold water, just enough to mix weil.

Mrs. L. VanRiper.

GRAHAM PUDDING.

1 tablesponful of butter.
½ cup sugar.
½ cup molasses.
½ teaspoonful cloves and cinnamon.
½ cup milk (or more.)
½ teaspoonful soda.
1 egg.
1½ cups graham flour.
Put soda in flour and sift together.
1 cup raisins.
Steam 3 hours.

SAUCE.

½ cup butter.
1 large cup sugar.

Beat to a light froth, then add and beat with it the yolk of one egg. Beat the white very stiff and mix with the flavoring, add a little cream if you wish it thinner—then set it on a pot of hot water 15 minutes or longer.

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ICE CREAM AND ICES

MAPLE MOUSSE.

Whip one pint of cream, beat the yolks of four eggs, put in a pan a generous cup of Maple Syrup, stir in the yolks of the eggs after they are well beaten and place in double boiler and cook until it thickens, stirring constantly, remove from fire and stand dish in pan of cold water and beat the mixture with an egg beater till cold, then gently add the whipped cream and pack in a freezer until chilled three or four hours, stirring once or twice and serve.

C. W. P.

TORTONI.

Boil ¾ cup of sugar and ¾ cup of water until it threads. Beat yolks and whites of 3 eggs separately then mix, pour hot syrup on the eggs gradually stirring until cool, thick and creamy, flavor with one teaspoonful vanilla, whip one pint of cream, add to the mixture; grate one dozen stale coccanut macaroons, put ½ crumbs in the mold then turn in the tortoni, thin the rest of crumbs, pack mold in salt and ice and let stand five hours.

Mrs. S. R. Mills.

FROZEN PUDDING.

Prepare one pint of rich boiled custard quite thick, flavor with vanilla, when cold; fold in ½ pint chilled double cream whipped solid. Freeze slowly, when the cream begins to congeal, stir in one cup of chopped candied fruits that have been soaked in (Maraschino Cordial) (non-alcoholic) for four hours. Also add a little cordial, freeze until firm and smooth.

Mrs. W. L. Geddes.

ICE CREAM.

1½ quarts milk.
2 tablespoonfuls cornstarch.
4 eggs.
2½ cups sugar.
Salt.
2 tablespoonfuls vanilla.
1 pint of cream whipped—added to custard when cool. Then freeze.

J. W. L.

BUTTER SCOTCH SAUCE.

Boil 20 minutes 1 cup brown sugar, ½ cup water, 1 tablespoonful vinegar, butter size of walnut. Serve hot with vanilla ice cream and salted almonds.

Mrs. Norman Davis.

STRAWBERRY ICE CREAM.

Mash 1 quart of strawberries and add ½ cup lemon juice, 1 cup sugar then set in ice to cool. When cold, add 1 pint of rich cream and stir well then put in freezer.

Mrs. A. C. Tully.

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PLAIN COFFEE ICE CREAM.

Flavor one quart of rich milk with 1 cup strong coffee and put in to boil. Moisten ½ cup sugar, 1 saltspoon. Salt and 3 level tablespoonfuls flour with ¼ cup cold milk. Stir into boiled water for 20 minutes, stir until smooth and thick. Add 2 eggs well beaten with ½ cup sugar and stir a moment until egg is set. Strain and when cold freeze. ½ cup cream added before freezing improves the cream but is not essential.

Mrs. C. D. Wolfe.

FRENCH VANILLA ICE CREAM.

1 pint milk.
1 pint cream.
1 cup sugar.
6 egg yolks.
1 tablespoonful vanilla.

Scald milk in double boiler, add yolks and sugar well beaten, cook until thick, add cream plain or whipped and freeze

Mrs. C. E. Brown.

CHOCOLATE SAUCE FOR VANILLA ICE CREAM.

3 ounces chocolate.
3 tablespoonfuls cream or milk.
½ cup sugar.
1 cup boiling water.
1 teaspoonful vanilla.

Melt chocolate, add cream when dissolved, add water and boil ten minutes then add vanilla.

Mrs. C. E. Brown.

CHOCOLATE ICE CREAM.

Use vanilla ice cream receipt, add to the custard while hot 4 ounces melted chocolate dissolved in milk until smooth.

Mrs. C. E. Brown.

COFFEE ICE CREAM.

Add half cup black coffee to vanilla ice cream and omit vanilla. For fruit and nuts add when cream is frozen and paddle is removed. Stir and mix well.

MOUSSE OR STILL FREEZING.

Whip a pint of cream very stiff, turn into a sieve to drain for a few minutes until dry, return to bowl, add four tablespoonfuls of powdered sugar and one tablespoonful vanilla, almond flavor or two tablespoonful very black coffee or an ounce of chocolate melted and diluted with milk and a few drops vanilla or a Fruit Mousse, add one cup of any fruit pulp, well drained and sweetened. Turn the cream into a covered mould and pack in ice and salt four hours.

Mrs. C. E. Brown.

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WATER ICES.

Water Ices are made of fruit juices and syrup. Boil a quart of water and two and one half cups granulated sugar ten minutes; strain, add fruit juice and freeze for Orange Ice, add juice of six oranges and one lemon to the quart of syrup, for Lemon Ice, juice of four lemons and one orange. Strawberry or other fruit juices use one and one half cupful to one quart of syrup, or one and one half cup fruit pulp may be used with one quart syrup.

Mrs. C. E. Brown.

SHERBET (2 IN 1.)

2 cups sugar.
2 cups water.
2 oranges.
1 pineapple.
2 lemons.
2 bananas.
2 eggs.

Boil sugar and water 5 minutes, when cool add pulp and juice of fruit chopped fine. Freeze to a mush. Add egg white and finish freezing.

Mrs. J. W. Walters.

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POWDER

Absolutely Pure

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CAKES

POUND CAKE.

Cream together:
1 cup butter.
2 cups sugar and add beaten yolks of 5 eggs.
½ cup milk.
½ teaspoonful soda, dissolved in hot water.
1 teaspoonful cream tartar sifted in
3 scant cups flour.
Lastly beaten whites of 5 eggs, Flavor to taste.
½ of recipe makes a good-sized cake.

Mrs. C. Meade.

JELLY ROLL.

1 cup sugar.
1 cup flour.
¼ cup water.
3 eggs.
1 teaspoonful baking powder.
Bake in dripping pan, lay upon towel and roll.
This makes a nice sponge cake.

Mrs. F. G. Bird.

LEMON SPONGE CAKE.

1 cup sugar.
1 cup of milk.
Rind of one lemon grated and the juice.
A little salt, small piece of butter.
2 eggs.
2 tablespoonfuls flour.

Cream the sugar, salt, flour and butter. Then add lemon juice and rind. Yolks of 2 eggs, then 1 cup of milk and lastly whites of eggs beaten very stiff.

Mrs. H. Beardslee.

YELLOW LAYER CAKE.

1½ cups sugar.
1 cup cream.
2½ cups flour.
3 eggs.
2 teaspoonfuls baking powder.
Pinch of salt. (Use 1 white for frosting.)

Mrs. R. V. Armstrong.

SPONGE CAKE.

Beat yolks of 2 eggs and ½ cup cold water until very foaming. Beat in 1 cup sugar, 1 heaping cup flour, 1heaping teaspoonful baking powder, and last whites of 2 eggs beaten very stiff. Flavor before adding whites.

Mrs. R. V. Armstrong.

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BLACK CHOCOLATE CAKE.

1 cup sugar, heaping.
½ cup butter.
1 egg and 1 more yolk.
1 cup milk.
Chocolate.
1¾ cups flour.
1 teaspoonful soda.
1 teaspoonful vanilla.
Chocolate Part:
Melt ¼ cake Baker's Chocolate.
1 tablespoonful sugar.
½ cup milk.
Yolk of 1 egg. Cook until smooth.
Bake about 30 minutes in moderate oven.

Mrs. Charles Tuttle.

MARBLE CAKE.

¼ cup butter.
1 cup sugar.
2 egg yolks.
½ cup milk.
2 egg whites.
1 tablespoonful molasses.
½ teaspoonful cinnamon.
½ teaspoonful nutmeg.
¼ teaspoonful salt.
1¾ teaspoonful flour.
3 teaspoonfuls baking powder.

Cream butter, add sugar, yolks of eggs beaten until thick. Flour in which baking powder has been added. Milk and egg whites beaten till stiff. To one-third of their mixture, add the spices. Pour into pan the light and dash mixture irregularly.

Mrs. Lowe.

NUT CAKE.

½ cup butter.
1½ cups sugar.
3 eggs.
2½ cups flour.
1½ teaspoonfuls Royal Baking Powder.
½ cup milk.
1 cup meats.

Rub the butter, sugar both to a light cream; add the eggs, beaten a little, then the flour, sifted with the powder. Mix with the milk and nuts into a rather firm batter and bake in a paper lined tin, in a steady oven 35 minutes.

Mrs. W. H. Morrow.

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DEVIL CAKE.

2 tablespoonfuls of cocoa dissolved in ½ cup boiling water.
½ cup lard or butter.
2 cups brown sugar, pinch of salt.
1 cup flour beat until smooth.
1½ cups flour with 1 teaspoonful baking soda sifted in flour.
1 cup sour milk or buttermilk, 1 teaspoonful vanilla.
Makes 3 layers.
Filling:
2 tablespoonfuls cocoa dissolved in ½ cup boiling water.
1 teaspoonful butter, add enough confectionery sugar to make it spread on cake nicely. ½ teaspoonful vanilla.

Mrs. Theodore S. Kimble

LAYER CAKE.

1½ cups sugar.
1 tablespoonful butter.
1 egg.
1 cup milk.
2 teaspoonfuls Royal Baking Powder. Flour and flavor.

Mrs. Theodore Dennis.

LUNCH CAKE.

1 cup sugar.
½ cup sugar.
1 egg.
1 cup sour milk.
2 cups flour.
1 teaspoonful each of cinnamon, cloves and soda.
1 cup chopped raisins.

Mrs. Theodore Dennis.

HICKORY NUT CAKE.

Cream together:
1 cup sugar.
1 tablespoonful butter, beat in
1 egg, add
1 cup sweet milk.
2 cups flour (scant.)
2 teaspoonfuls baking powder, sift flour and Royal Baking Powder together.
Flavor with vanilla.
1 cup nut meats chopped fine. Bake in moderate oven.

Mrs. F. J. VanOrden.

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ONE EGG CAKE.

½ cup butter (scant.)
1 cup sugar.
1 egg.
2½ cups flour (Swan's Down.)
3 teaspoonfuls Royal Baking Powder.
One-eighth teaspoonful salt.
¾ cup milk.
Flavoring.

Mrs. Bliss.

YELLOW CAKE.

Yolks of 8 eggs.
1 cup sugar.
1 cup butter.
½ cup sweet milk.
1½ cups flour.
2 teaspoonfuls Royal Baking Powder.

Mrs. W. C. Martin.
Mrs. E. J. Farber.

APPLE SAUCE CAKE.

2 cups cold apple sauce.
2 cups sugar, 1 cup butter.
2 teaspoonful cinnamon, 1 teaspoonful cloves, 1 teaspoonful soda.
3 cups flour, 1 cup raisins.

Leona Coykendall.

PLAIN VANILLA CAKE.

Cream together 1 cup sugar.
2 tablespoonfuls shortening.
1 egg.
Add 1 cup of milk.
2 cups flour.
3 teaspoonfuls Royal Baking Powder.
1 teaspoonful vanilla.

STRISEL CAKE.

1 tablespoonful butter and lard.
1 cup sugar.
½ cup milk.
1 teaspoonful flavoring.
1 egg yolk beat stiff.
2 cups flour.
2 teaspoonfuls baking powder
Salt.

Cream butter and sugar, add egg yolk, milk, stir in flour, salt, baking powder, all sifted in well, beat well, beat in last whites of eggs. with flavoring.

Put in 3 small greased pans, sprinkle crumbs over the top, bake 20 minutes in moderate oven.

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CRUMBS.

2 tablespoonfuls flour.
2 tablespoonfuls sugar.
1 tablespoonful butter and lard.
Pinch of salt.
1 teaspoonful cinnamon.
Rub between hands and sprinkle over top.

Mrs. Emma Nass.

WHITE CAKE.

1½ cups sugar.
½ cup butter.
1 cup milk (scant.)
Whites of 3 eggs.
1½ cups flour.
½ cup cornstarch.
2 teaspoonfuls baking powder.
Cream butter and sugar. Mix flour, cornstarch and baking powder. Add milk and whites of eggs beaten, last flavoring.

Mrs. Mary Clark.

CUP CAKE.

Beat the yolks of 4 eggs with one cup of butter and 2 cups of sugar, add one cup of milk, 4 cups flour, 3 teaspoonfuls baking powder. Add whites of eggs last beaten to a stiff froth. Vanilla.

Mrs. Wyker.

ROLL JELLY CAKE.

3 eggs.
1 cup sugar.
1 cup flour.
1 teasponful baking powder.
1 tablespoonful cold water.
Salt.

Mrs. William Youmans.

WHITE CAKE.

One-third cup melted butter. Break in 2 eggs, fill cup with milk.
Add 1 cup sugar.
1 cup flour (large.)
1 teaspoonful baking powder.
Vanilla.

Mrs. Miles K. Wilson.

CHOCOLATE CAKE.

¼ cake chocolate, boil in ½ cup milk, cool and add
1 cup sugar.
1 tablespoonful butter.
1 egg.
½ cup milk.
½ teaspoonful soda dissolved in milk.
1½ cups flour. Vanilla

Mrs. Theodore Dennis.

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SWEET MILK CHOCOLATE CAKE.

1 heaping cup sugar.
1 tablespoonful butter.
2 eggs.
1 cup milk.
1¾ cups flour.
1 teaspoonful soda.
1 teaspoonful vanilla.
6 teaspoonfuls cocoa.

Take half of the milk, yolk of one egg and cocoa, beat together and add last. Dissolve soda in other half of milk.

Mrs. Marshall VanSyckle

LOAF CHOCOLATE CAKE.

1 large cup of sugar.
Butter size of an egg.
½ cup coffee or sour milk.
Yolk of 1 egg.
2 squares of chocolate dissolved into a little water.
1½ cups of flour.
1 even teaspoonful soda.
1 teaspoonful of vanilla and a pinch of salt.
Bake about 35 minutes.

Mrs. Naaman Sutton.

BLACK CHOCOLATE CAKE.

½ cup sour milk.
½ cake chocolate.
Yolks of 2 eggs.
1 cup boiling water put on chocolate.
2 teaspoonfuls soda.
1 tablespoonful vanilla.
3 cups (scant of flour.)
2 cups sugar.

Mrs. F. Coykendall.

WHITE CAKE.

½ cup butter.
1½ cups sugar.
2 eggs.
Two-thirds cup milk.
1 cup flour.
1 cup cake flour.
1½ teaspoonfuls B. P.
1 teaspoonful vanilla.

E. J. T.

COFFEE CAKE.

4 eggs.
1 cup molasses.
1 cup butter.
2 pounds raisins.
1 teaspoonful cloves.
1 teaspoonful soda.
2 cups brown sugar.
1 cup strong coffee.
4 cups flour.
½ pound citron.
2 teaspoonfuls cinnamon.

Mrs. Mary E. Coykendall.

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CHOCOLATE CAKE.

½ cup butter.
1½ cups sugar.
3 eggs.
½ cup sour milk.
1 even teaspoonful soda.
½ cake Baker's Chocolate dissolved in ½ cup boiling water.
1½ cups flour (not scant.)
Vanilla—put together with the following filling:
2 cups confectionery sugar.
2 heaping teaspoonfuls cocoa.
Butter size of walnut.
Vanilla.

Lena Ewald.

CHOCOLATE LOAF OR LAYER CAKE.

1½ cups sugar.
½ cup sugar.
2 eggs.
1 cup milk.
2 cups flour.
2 teaspoonfuls baking powder.
2 squares unsweetened chocolate.
Vanilla.
Cook ½ cup sugar.
½ cup milk and chocolate.
Add to dough last.

Does not make a black cake but a very sweet and moist one. Cream 1 cup sugar and ½ cup butter, add beaten eggs, ½ cup milk, flour, baking powder.

Mrs. Anson Dewitt.

RICH CHOCOLATE CAKE.

Cream one cup butter, add two cups sugar and mix quite smooth. Add the beaten yolks of five eggs, one cup sour milk, one teaspoonful soda dissolved in a tablespoonful of hot water. Stir all together then add two and one-half cups flour. Fold in last the stiffly beaten whites of two eggs. Bake in layers or a long shallow pan. If layer cake, cut up marshmallows in small pieces and put between the two cakes while still hot cover with white frosting. This will keep a week.

Mrs. Frank Kimble.

CHOCOLATE CAKE.

2 eggs.
2 cups sugar.
½ cup of butter.
¾ cup sour milk.
2 cups sour milk.
1 teaspoonful of soda.
½ cake chocolate dissolved in ½ cup boiling water, wait until cold before stirring in cake.

Mrs. L. VanRiper.

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CHOCOLATE CAKE.

3 cups sugar.
½ cup butter.
4 eggs (cream them together.)
Add: 1 cup flour.
1 cup sour milk.
2 cups flour.
½ cake chocolate (dissolved in one cup boiling water.)
1 teaspoonful saleratus dissolved in warmer water.

Mrs. James Doty.

BLACK CHOCOLATE CAKE.

1½ cups sugar.
2 eggs.
1 teaspoonful soda dissolved in ½ cup sweet milk.
1 teaspoonful vanilla.
Two-thirds cup butter.
3 squares chocolate dissolved in ½ cup boiling water.
2 cups flour.

MARSHMALLOW FILLING.

Heat 2 tablespoonfuls cream and 6 tablespoonfuls sugar. Boil 6 minutes without stirring in double boiler. Melt ½ pound marshmallows, when soft, beat into melted sugar and cream. Keep beating until cool and thick. Add 1 teaspoonful vanilla.

BLACK CHOCOLATE.

Six teaspoonfuls cocoa, 1 tablespoonful sugar, ½ cup water or coffee. Put on stove and let boil.

One cup sugar, ½ cup butter, 2 eggs, 2 cups flour, ½ cup sweet milk. Stir this together then add melted cocoa and last of all 1 teaspoonful of soda dissolved in a little sour milk or water, 1 teasponful of vanilla and a pinch of salt and bake in a loaf or layers.

Mrs. Samuel Hooey.

BLACK CHOCOLATE CAKE.

Boil ¼ cake Baker's Chocolate in ½ cup milk until thick cream, and cool.

1 cup sugar.
1 mixing spoon butter.
1 egg.
2¼ cups milk.
1 even teaspoonful soda in sweet milk.
1½ cups of flour.
1 teaspoonful vanilla.

BLACK CHOCOLATE CAKE.

2 cups granulated sugar.
1 large tablespoonful butter.
1 egg beat these together.
Add 1 cup sour milk.
1 teaspoonful soda dissolved in it.
2 cups flour.

One-third cake of Baker's Chocolate or ½ cup cocoa dissolved in hot water enough to fill the cup.
1 teaspoonful vanilla.

Mary F. Elston.

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BLACK CHOCOLATE CAKE.

1½ cups flour.
1 cup sugar.
1 egg.
4 teaspoonfuls cocoa.
1 cup milk (sour.)
1 teaspoonful soda (dissolved in little milk.)
Butter size of an egg.
1 teaspoonful vanilla.

Mrs. F. P. VanInwegen.

BLACK CHOCOLATE CAKE.

1 cup sugar.
1 egg and yolk of another.
1 heaping tablespoonful butter.
1 cup sweet milk.

To prepare chocolate melt in a dish ¼ cake Baker's Chocolate, add yolk of egg, 2 tablespoonfuls sugar, ½ cup milk, allow this to cool. Add 1 teasponful scda and 1 teaspoonful vanilla, stir into cake.

Mrs. Wm. VanHouten.

CHOCOLATE CAKE.

2 eggs.
½ cup butter.
½ boiling water.
2 cups flour.
1 teaspoonful soda.
3 tablespoonfuls cocoa.
½ cup sour milk.
Vanilla.

Mrs. Stanley Case.

DEVIL'S FOOD CAKE.

¼ cup shortening.
1 cup sugar.
2½ squares chocolate.
½ cup mashed potatoes.
½ cup nuts chopped.
1 egg.
Three-eighths cup milk.
1¼ cups flour.
2 teaspoonfuls Royal Baking powder.
½ teaspoonful vanilla.

Cream shortening, add sugar, melted chocolate and mashed potatoes. Mix well. Add beaten egg, milk and dry ingredients which have been sifted together. Beat, add nuts and vanilla. Mix and bake in greased shallow tins 45 minutes.

ICING.

¾ cup granulated sugar.
White of 1 egg.
Few drops vanilla.
6 to 8 marshmallows.
Oue-third cup water.

Boil sugar and water to soft ball stage. Add marshmallow, pour slowly over beaten egg white. Add flavoring and spread thick. Melt 2 ources unsweetened chocolate with ½ teaspoonful butter spread thin coating of this chocolate over white icing when cool.

Mrs. C. E. Brown.

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ANGEL CAKE.

1 cup sugar.
One and one-thirds cups flour.
½ teaspoonful cream of tartar.
3 teaspoonfuls baking powder.
½ teaspoonful salt.
Two-thirds cup scalded milk.
1 teaspoonful vanilla.
Whites of 3 eggs.

Mix and sift 4 times sugar, flour, cream of tartar, baking powder, salt. Add milk very slowly while still hot, beating continually, add vanila. Mix well and fold in whites of eggs beaten until light. Turn into an ungreased angel cake tin and bake in a slow oven 45 minutes.

Mrs. Ford Ewald.
Mrs. James Miller.

DARK CHOCOLATE CAKE.

1 cup butter.
2 cups sugar.
2 cups milk.
1½ cups sour milk.
3 eggs.
1 heaping teaspoonful soda.
½ cake chocolate.
Vanilla.
3 cups flour.

Mrs. Emil H. DeSoto.

CHOCOLATE CAKE (TWO LAYERS.)

2 eggs.
1 large cup sugar.
½ cup butter.
1¾ cups flour.
½ cup milk.
1 teaspoonful soda.
1 teaspoonful vanilla.
¼ cake Baker's Chocolate (melted) and cook with ½ cup milk, yolk of one egg. Stir chocolate with other ingredients. Use white for icing.

Mrs. Lewis VanSickle.

CHOCOLATE LOAF CAKE.

Beat well 1 egg and 1 cup sugar. Add 1½ cups of flour sifted 2 or 3 times, 1½ teaspoonfuls of baking powder and a pinch of salt. Add ¾ cup of cold water, ¼ of a cake of chocolate and a lump of butter size of an egg. Melt the butter and chocolate together and put in vanilla.

Mrs. H. K.

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COCOA CAKE.

½ cup water and 3 heaping tablespoonfuls cocoa, smooth and thick. Remove from fire and add 1 tablespoonful butter.

1 cup sugar.

1 egg beaten in ½ cup of water.

1½ cups sifted flour.

1 level teaspoonful soda and flavor with vanilla.

Mrs. Fannie R. Pinkel.

SUNSHINE CAKE.

Eleven egg yolks.

1 cup butter.

2½ cups flour.

½ teaspoonful soda.

2 cups sugar.

1 cup milk.

1 teaspoonful vanilla.

1 teaspoonful cream tarter.

ANGEL CAKE.

Whites of 5 eggs.

½ cup flour.

Two-thirds cup sugar sifted.

½ teaspoonful cream of tartar added to flour sifting 4 times, then sift together.

Beat whites very stiff, add sugar and beat until like icing, then add 1 teaspoonful vanilla, lastly the flour, stirring as little as possible. Bake in an unbuttered tin in a slow oven, and turn upside down to cool.

Mrs. Marshal VanSyckle
Mrs. M. H. Dennis.

ANGEL CAKE.

Whites of 12 eggs.

1½ cups sugar.

1 cup flour.

1 teaspoonful of cream of tartar.

1 teaspoonful vanilla.

Put cream of tartar in flour. Sift flour and sugar each 4 times, add slowly to the well beaten eggs. Bake 40 or 45 minutes in a moderate oven.

Mrs. Frank Quince.

ANGEL CAKE.

Whites of 8 eggs.

1 teaspoonful cream of tartar.

1 cup sugar.

¾ cup flour.

¼ teaspoonful salt.

1 teaspoonful vanilla.

Beat eggs until frothy, add cream of tartar and beat until stiff, add sugar gradually, then flour, salt and vanilla. Bake in an unbuttered tube pan 40 or 50 minutes.

Mrs. Harry Runyon.

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YULE CAKE.

Into a sauce pan put one cup water, two cups raisins, one cup shredded citron peel, cook for ten minutes.

Cream together one half cup each of butter and sugar add two tablespoonfuls molasses, one half cup sour cream, two well beaten eggs, two cups flour, one half teaspoonful salt, one teaspoonful each nutmeg, ginger, cinnamon and soda. Stir in fruit boiling hot.

Bake in moderate oven one hour.

Mrs. Crabb.

CUP CAKES.

¼ cup butter.
1 egg.
2 cups flour.
¼ teaspoonful salt.
1 cup sugar.
1 cup milk.
3 teaspoonfuls baking powder.
½ cup currants if desired.

Mrs. Crabb.

WHITE LOAF CAKE.

Whites of 3 eggs.
½ cup butter.
1½ cups flour.
Flavoring.
1 cup sugar.
½ cup milk.
1 teaspoonful baking powder.

Mrs. Charles Styger.

HICKORY NUT CAKE.

1½ cups sugar.
½ cup butter.
¾ cup sweet milk.
Whites of four eggs.
2 cups flour.
2 teaspoonfuls baking powder.
1 teaspoonful vanilla.
1½ cups of meats.

Mrs. Shafer.

FRUIT CAKE.

2 pound raisins.
1 pound flour.
½ cup citron.
1 cup molasses.
2 cups brown sugar.
2 cups butter.
5 eggs.
1 pound currants.
1 ounce ground cinnamon.
1 ounce ground cloves.
1 ounce ground nutmeg.
1 teaspoonful allspices.
1 teaspoonful soda.
½ glass (wine or brandy) and a little salt.

Mrs. Theo. Coykendall.

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ROLLED JELLY CAKE.

3 eggs.
1 cup hot water.
1 teaspoonful vanilla.
1 cup sugar.
1 cup flour.
2 teaspoonfuls baking powder.
Spread with jelly and roll in cloth while hot.

Mrs. W. G. VanHouten.

HICKORY NUT DROP CAKE.

2 eggs.
1 cup sugar.
1 cup ground meats.
1 cup flour.
1 teaspoonful baking powder.
6 tablespoonfuls sweet cream. Drop on buttered tins and bake in quick oven.

Mrs. Jackson Case.

COCOANUT CAKE.

¾ cup butter.
2 cups sugar.
Yolks of 4 eggs and whites of 2.
1 cup sweet milk.
3½ cups flour.
2 teaspoonfuls baking powder.
Bake in jelly tins.
Cover with icing and freshly grated cocoanut.

Mrs. J. M. Martin.

BOILED FRUIT CAKE.

3 cups flour.
1 cup raisins.
1 cup currants.
1 cup water.
½ cup lard.
1 cup sugar.
1 teaspoonful cinamon.
1 teaspoonful cloves.
1 teaspoonful soda.
¼ teaspoonful salt.
Flavor with lemon.

Put everything together in an agate saucepan and bring to a boil, let boil a few minutes, take off and when lukewarm stir in flour and soda. Mix well and add flavoring. Bake one hour in moderate oven.

Mrs. Josephine Case.

MOLASSES CAKE.

1 cup molasses.
2 cups flour.
1 tablespoonful lard.
1 teaspoonful soda, dissolvd in 1 cup boiling water.
Pinch of salt.
½ cup raisins.

Mrs. R. J. Quince.

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YELLOW FRUIT CAKE.

1 pound raisins.
1 pound currants.
½ pound citron.
3 eggs.
½ cup butter.
1 cup sugar.
1 glass of Sherry Wine.
A little lemon juice.
Vanilla.
1 cup milk.
Pinch of salt.
2 cups flour.
1 teaspoonful cream tartar.
½ teaspoonful soda or 2 teaspoonfuls baking powder.

J. E. W.

POOR MAN'S FRUIT CAKE.

Cook one pound of seedless raisins in two cups of water for 15 minutes. Put into mixing bowl ½ cup lard, 2 cups sugar, one teaspoonful each of cinnamon, cloves and nutmeg, mix well together then add cooked raisins and water that is left in them and one cup cold water, five cups flour and one tablespoonful soda sifted together, mix well and bake in moderate oven until done, this is nicer if baked in two loaves.

M. E. Nilsson.

HICKORY NUT CAKE.

Mix 2 cups of sugar and one half cup of butter together, add four eggs beaten to a froth, 1 cup of sweet milk, 2 teaspoonfuls of baking powder, sifted in 3 cups of flour, 2 cups of hickory nuts chopped, flavor with vanilla.

Mrs. F. L. Daines.

YELLOW CAKE.

3 eggs.
1½ cups sugar.
1½ cups flour.
1½ teaspoonfuls baking powder.
¾ cup boiling milk.
1 teaspoonful butter melted in milk.

Mrs. James Doty.

COCOANUT CAKE.

2 cups sugar, ½ cup butter,3 eggs, milk, 3 cups flour, 1 teaspoonful vanilla, 2 teaspoonfuls cream of tartar sifted through flour, 1 teaspoonful soda dissolved in some milk.

FILLING:

1 grated cocoanut, add to half of it, whites of 3 eggs well beaten and 1 cup sugar. Spread between layers. With the other half of the cocoanut mix four tablespoonfuls of sugar and strew thickly on top.

Mrs. Parker S.McCoy.

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FEATHER CAKE.

1¾ cups flour.
1 cup sugar.
¾ cup milk.
½ cup butter.
2 teaspoonfuls baking powder.
2 teaspoonfuls vanilla.

Cream sugar and butter together, then add milk, then beaten yolks of 2 eggs, add flour and baking jowder, add whites beaten very stiff, last bake layers in a quick oven, use any good filling.

Mrs. J. J. Reiff, Phila, Pa.

TIT-TAT-TOE-CAKE.

Beat 4 eggs very light.

Add a cream made by beating 2½ cups sugar and ½ cup butter, cup sweet milk.

1 large pinch of salt, 3 teaspoonfuls baking powder stirred in flour. Divide dough made into 3 parts.

To one part add ½ cup raisins and ½ cup currants (chopped), Grate ½ teaspoonful nutmeg with ½ teaspoonful cinnamon add to 2nd part 2 tablespoonful grated chocolate and 1 teaspoonful vanilla for 3rd part. The one light colored layer should be flavored with lemon. When baked put the chocolate layer on bottom, fruit next. Light on top. Put together with icing.

Miss Meadow.

CHECKERBOARD CAKE.

Divide any layer cake batter into 3equal parts and color one part pink, one chocolate and the third part leave white. Oil three tins and in them arrange the batter in three divisions. The first tin may have a ring of white the outer edge next a ring of pink and center filled with chocolate. Second tin would then have pink around the outer edge. Chocolate next and white in center. Third would then have chocolate in outer edge white next and pink in center. Make each strip as equal as possible. When three layers are put together with white icing.

Mrs. Frank Meeker.

DATE CAKE.

½ pound dates (chopped.)
Cover with 1 cup boiling water.
Stir in:.
1 teaspoonful soda.
1 cup sugar.
1 egg.
2 tablespoonfuls butter.
1½ cups flour.
Salt and flavoring.

A. C .H.

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DATE CAKE.

½ cup butter.
1½ cups sugar.
2 eggs.
1 cup sour milk.
1 teaspoonful soda.
1 cup dates (chopped fine.)
1 cup nuts (chopped fine.)
2¼ cups flour.
½ teaspoonful vanilla.
A pinch of salt.

Bake on a loaf or square tin, iced and decorated, makes a nice holiday cake.

Mrs. N. D. Hammond.

GOLD CAKE.

3 tablespoonfuls shortening.
¾ cup sugar.
3 egg yolks.
1 teaspoonful flavoring.
½ cup milk.
1½ cups flour.
3 teaspoonfuls Royal Baking powder.

Cream shortening and sugar, add yolks of eggs, add flavoring add milk, add flour and baking powder that have been sifted together Bake in greased loaf pan in slow oven about 35 minutes.

Mrs. BertCole.

MOLASSES CAKE.

1 cup molasses.
2½ cups flour.
½ cup sugar.
½ cup lard.
1 egg.
2 tablespoonfuls soda (even.)
½ teaspoonful salt.
1 teaspoonful cinnamon.
1 cup boiling water last of all (ice with chocolate.)

Mrs. Brice Roy.

CORNSTARCH CAKE.

Whites of 4 eggs beaten stiff.
2 scant cups sugar.
½ cup butter.
1 cup milk.
1 cup cornstarch.
2 cups flour.
2 teaspoonfuls baking powder.
Flavor.

Mrs. Miles K. Wilson.

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PLAIN LOAF CAKE.

½ cup butter.
1½ cups sugar.
5 whole eggs.
1 cup milk.
2 cups flour.
2 teaspoonfuls baking powder.
1 teaspoonful vanilla extract.
1 pinch of salt.

Bake in an angel cake tin ¾ of an hour. Use any covering prefered.

Mrs. H. Carter.

STRAWBERRY ROLL.

Sift 2 cups flour.
1 teaspoonful sugar.
¾ teaspoonful salt.
4 tablespoonfuls baking powder.
3 tablespoonfuls shortening.

Melt to a soft dough, with ¾ cup cold milk. Roll out into a thin oblong sheet with a cover of hulled strawberries, sprinkle with sugar, a dash of nutmeg. Dot with pieces of butter. Roll up like jelly rolls, lay in a greased pan, then brush with milk. Bake ina very hot oven. Serve with hard sauce to which has been added a few spoonfuls of crushed strawberries.

Mrs. W. L. Geddes.

WHITE WEDDING CAKE.

1 cup butter.
2 cups sweet milk.
6 egg whites.
1½ cups grated cocoanut.
1 teaspoonful orange extract.
1 teaspoonful almond extract.
3 tablespoonfuls baking powder.
2 cups sugar.
1 cup candied pineapple.
3½ cups flour.
½ cup chopped almonds.
1 cup chipped citron.
1 cup thick pear preserve
1 level teaspoonful salt.
1 teaspoonful extract of lemon.

Cream together the sugar and butter. Add the milk then the extract, shredded cocoanut, and nut meats. Dredge the fruits withpart of the flour and add to the rest of flour, the baking powder and salt, then add the stiffly beaten egg whites. Bake in a loaf in slow oven for about 1 hour then in a hotter oven until done.

Josephine Titsworth.

MOCHA CAKE.

4 eggs.
1 cup sugar.
1¼ cups flour.
6 tablespoonfuls cream.
2 tablespoonfuls baking powder.

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FILLING FOR SAME.

1 cup powdered sugar.
Butter size of a walnut.
2 tablespoonfuls cocoa.
Wet with coffee, vanilla.

Mrs. W. H. Cole.

SOUR CREAM CAKE.

1 cup sour cream.
1 cup sugar.
1 cup raisins (chopped.)
1 egg.
½ teaspoonful cinnamon, cloves and nutmeg.
1½ cups flour.
1 teaspoonful soda.
Bake in gem pans.

Mrs. O. Benham.

JAM CAKE.

1 cup sugar.
2 cups flour.
½ cup butter.
4 eggs.
1 teaspoonful soda.
4 tablespoonfuls of sour cream or butter milk.
1 cup jam (any kind.)
1 teaspoonful of nutmeg.
1 teaspoonful each cinnamon, allspices and cloves.

Put everything together. Do not beat the eggs, and stir only enough to mix.

Mrs. J. W. Walters.

RAISIN CAKE.

2 cups water.
2 cups sugar.
1 box raisins.
1 cup currants.
1 cup nuts.
1 cup lard.
1 teaspoonful cinnamon.
1 teaspoonful cloves.

Boil 5 minutes. When cool add 3 cups flour and one heaping teaspoonful of soda. Bake one hour.

Mrs. J. W. Walters.

SPONGE CAKE.

2 cups sugar (scant.)
6 tablespoonfuls hot water poured over sugar.
Then add the beaten yolks of 6 eggs.
Then the beaten whites of 6 eggs.
2 cups flour sifted with 1 teaspoonful of baking powder.
A little salt.
Flavoring.
1 white may be reserved for icing.

S. C. H.

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SPONGE CAKE.

Beat the yolks of 5 eggs to a foam, add ½ cup boiling water.
2 cups sugar.
2 cups flour.
2 teaspoonfuls cream tartar.
½ teaspoonful soda (in a little water.)
Add the whites of eggs last, put in 4 tablespoonfuls of cold water.
A little salt and vanilla.

Edith Shorter.

SPONGE CAKE.

3 eggs.
1 cup sugar.
1 cup flour.
2 teaspoonfuls baking powder.

Mrs. Henry Wherry.

SPONGE CAKE.

4 eggs, beat yolks and whites, separately.
2 cups sugar.
2 cups flour sifted 6 times.
2 teaspoonfuls baking powder.
1 cup boiling water.
Flavoring.

Mrs. Frank Meeker.

CHOCOLATE SPONGE CAKE.

½ cup cocoa.
¼ teaspoonful cinnamon.
1 cup sugar.
½ cup cold water.
Yolks of 3 eggs.
½ cup white flour.
1 heaping teaspoonful baking powder.
Whites of 3 eggs.

Mix first four ingredients. Drop in egg yolks and beat until sugar is melted. Add flour sifted with the baking powder and lastly fold in stiffly beaten whittes of eggs. Add 1 teaspoonful of vanilla. Bake as sponge cake.

Mrs. F. U. Dickson.

CREAM CAKE.

Three eggs, 1 cup of (extra) sugar, 1 small teaspoonful of cream of tartar, 1 small teaspoonful of soda in two tablespoonfuls of water, 1 cup of flour and pinch of salt.

FILLING FOR SAME.

1½ cups milk, 1 egg, 1 tablespoonful cornstarch, ¼ cup sugar.

Mrs. Frank Meeker.

PLAIN WHITE CAKE.

1 cup sugar, 1½ tablespoonfuls butter, two-thirds cup sweet milk. 1¼ cups flour, 1 teaspoonful baking powder, whites of two eggs, beaten to a stiff froth, flavor with lemon.

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HICKORY NUT FILLING.

1 cup sugar, 1 cup meats rolled fine, ½ cup milk, 1 teaspoonful of cornstarch mixed with the sugar, cook until thick and let cool.

Mrs. G. W. Sutton.

LAYER MOLASSES CAKE.

½ cup sugar.
1 cup butter or lard.
1 cup molasses.
½ cup boiling water.
2 teaspoonfuls soda dissolved in ½ cup sour milk or coffee.
½ teaspoonful ginger.
¼ teaspoonful cloves.
1 teaspoonful cinnamon.
1 tablespoonful vinegar.
Last—3 scant cups of flour.

FILLING.

Add to two tablespoonfuls milk enough powdered sugar to thicken; flavor with ½ teaspoonful maplene, and add 1 cup chopped seeded raisins or nuts.

Mrs. John L. McCoy.

ICE CREAM CAKE.

2 cups sugar.
1 cup butter.
1 cup sweet milk.
3 teaspoonfuls baking powder.
Whites of 8 eggs.
2½ cups flour

ICING.

3 cups sugar.
1 cup water.

Boil sugar and water to a syrup, pour boiling hot over the beaten whites of 3 eggs. Flavor with vanilla. Beat until cold.

M. H. Dennis
Miss Meadow.

SUNSHINE CAKE.

3 tablespoonfuls shortening.
¾ cup sugar.
Yolk of 3 eggs.
1 tablespoonful flavoring.
½ cup milk.
½ cup flour.
3 teaspoonfuls baking powder.

Cream shortening, add sugar gradually, and yolks of eggs which have been beaten until thick. Add flavoring, sift together flour, baking powder. Bake 35 to 45 minutes.

Mrs. James Miller.

HOT MILK SPONGE CAKE.

4 eggs.
2 cups sugar.
2 cups of flour.
1 cup of milk boiling stir in last.
2 teaspoonfuls baking powder.

Mrs. Wallace Harford.

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SPONGE CAKE.

1 cup sugar.
1 cup flour.
1 teaspoonful baking powder.
Sift together 3 times.
2 eggs beaten very light.
Mix, then add ½ cup boiling water.
1 teaspoonful lemon or lemon juice.

Mrs. J. L. McCoy.

ORANGE SPONGE CAKE.

2 cups sugar.
Yolks of 5 eggs.
Juice and grated rind of 1 orange.
(Put this in a cup and fill with cold water until you have three quarters of a cup of juice.)
2 teaspoonfuls baking powder sifted in 2 cups of flour.
Whites of 5 eggs beaten till stiff and add

FILLING FOR SAME.

Juice and rind grated of one orange and pulverized sugar.

Mrs. George McNair.

SPONGE WHITE CAKE.

White of 8 eggs beaten about half.
Then add 1 teaspoonful cream tartar.
Beaten until stiff.
1½ cups sugar.
1 cup flour.
1 tablespoonful lemon juice.

Mrs. Emma Farber.

PRINCETON CAKE.

Cream ½ cup butter ,add 1 cup sugar gradually, beating constantly; then add yolks of 3 eggs beaten until thick. Mix and sift 1¾ cups flour with 2½ teaspoonfuls baking powder, and add alternately with ½ cup milk to first mixture. Beat the whites of 2 eggs until stiff and then add to cake mixture. Bake in layers in a moderate oven 35 minutes.

ORANGE FILLING.

Mix together ½ cup sugar and 2½ tablespoonfuls flour, then add grated rind of half an orange, ½ cup orange juice ,1 egg slightly beaten and 1 teaspoonful butter. Cook for 10 minutes in double boiler, stirring constantly. Cool before spreading.

Mrs. George Ward.

LAYER CAKE.

2 cups sugar.
½ cup butter or crisco (not butterine.)
If crisco use 1 level teaspoonful salt.
3 eggs, 1½ cups milk, flavoring.
3 cups flour sifted three times with 3 level teaspoonfuls baking powder.

Mrs. Ora Harden.

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SPICE LAYER CAKE.

1 cup white sugar, ½ cup butter, 1 teaspoonful ground cloves, 2 teaspoonfuls ground cinnamon, 1 cup sour milk, 1teaspoonful soda, 1 cup raisins, 2 cups flour, cream sugar and butter, add the spices sour milk, flour, and raisins, bake in 2 layers, use boiled icing for filling.

Mrs. Edward Feakes.

CONFECTIONERY CAKE.

3 eggs, 2 cups sugar, ¾ cups butter, 4 cups flour, 3 teasponfuls baking powder, to one-third of mixture, add 2 teaspoonfuls cinnamon, 1 cloves, 1 cup raisins. Mix fruit in well and bake in 3 layers, put together with boiled icing with the fruit layer in the middle.

Mrs. Wyker.

LAYER CAKE.

1 cup sugar, ½ cup butter, 2eggs, beat and add, 1 cup milk, 2 cups flour, 2 teaspoonfuls baking powder, salt, vanilla, makes 2 layers.

Mrs. D. K. Marshall.

MARSHMALLOW CAKE.

1 egg, 1½ cups sugar, 1 tablespoonful butter, 1 cup milk, 2 cups flour, ¼ teaspoonful salt, 2 teaspoonfuls baking powder, mix flour, salt and baking powder, cream butter add ¼ of sugar and beat. Add beaten egg and remainder of sugar and beat 4 minutes. Add alternately flour and milk beating well. Add vanilla and bake in layer cake pans in quick oven. Cut fine ½ pound marshmallows. Spread them between cake layers and stand in open oven till they melt.

Mrs. Charles H. Garris

APPLE SAUCE CAKE.

2 cups cold apple sauce.
2 cups sugar.
1 cup butter.
2 teaspoonfuls cinnamon.
1 teaspoonful cloves.
1 teaspoonful soda.
3 cups flour.

Leona Coykendall.

APPLE SAUCE CAKE.

Cream together.
1 cup brown sugar.
½ cup butter and ¼ teaspoonful salt.
1 teaspoonful cinnamon slight grating of nutmeg.
½ teaspoonful cloves.
1 cup seeded raisins.

Stir into 1 cup of thick apple sauce unsweetened 1 teaspoonful baking soda.

Add to other ingredients. With sifted flour enough to make a cake batter, beat well turn into a greased pan and bake in moderate oven 55 minutes. This is loaf cake only.

Mrs. W. L. Geddes.

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PRUNE CAKE.

1 cup sugar.
1 tablespoonful butter.
1 egg well beaten.
1 cup sour mik.
1 teaspoonful soda.
2 cups flour.
2 teaspoonfuls cinnamon.
1 teaspoonful cloves.
1 cup well stewed prunes free from pits.
Bake in two layers.

Mrs. Harry W. Beemer.

CRUMB CAKE.

Two and one-half cups flour, 1½ cups brown sugar, ½ cup butter. Mix together the same as pie crust. Take out 1 cup crumbs, then add 1 cup sour milk, 1 teaspoonful soda. Put in greased pan. Sprinkle the crumbs over the top and bake in moderate oven.

Mrs. Shafer.

PLAIN VANILLA CAKE.

Cream together:
1 cup sugar.
2 tablespoonfuls of shortening and 1 egg.
Add 1 cup milk.
2 cups flour.
3 teaspoonfuls baking powder.
1 teaspoonful vanilla.

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CAKE FILLINGS

MOCHA FILLING.

2 cups powdered sugar.
One-third cup butter.
2 teaspoonfuls cocoa.
1 teaspoonful vanilla.
2 tablespoonfuls hot strong coffee.
Put together in order given and spread on hot cake.

Ellen M. Dunning.

CHOCOLATE ICING.

Cook together the following:
½ cup white sugar.
½ cup brown sugar.
½ cup milk.
1 square of chocolate and a small piece of butter.
When it thickens, take from fire and add ½ cup chopped walnuts.
Beat in basin of cold water until right thickness to spread on cake.

Mrs. Thomas Hulse.

BOILED FROSTING.

1 cup sugar.
White of 1 egg.
¼ teaspoonful cream tartar.
Flavoring.

Beat the white of egg stiff; add one tablespoonful of the sugar and the cream of tartar. Put the rest of the sugar with a little water on the stove and boil until the syrup treads from the spoon. Then pour syrup on egg and beat until it is ready to spread on cake. Flavor. Broken nut meats may be added if desired.

Mrs. Charles Styger.

MOCHA FILLING FOR LAYER CAKE.

½ cup sugar.
1 egg.
3 teaspoonfuls flour (level.)
1 cup scalded milk.
Salt.
1 teaspoonful vanilla.

Make a paste with the flour and a little cold milk, add scalded milk, cook in double boiler until thick, then cover and cook 10 minutes. Add beaten eggs, sugar and salt. Cook until thick, flavor. Chill and to Frosting.

FROSTING.

One-third cup butter.
1 cup powdered sugar.

Cream the butter and add the sugar gradually. Then add the cream filling, which has been chilled. Flavor with 1 teaspoonful vanilla and lastly add ½ ounce of melted chocolate.

Mrs. Fred Vandruff.

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SMALL CAKES AND COOKIES

JUMBLES.

2 cups sugar.
1 cup butter.
½ cup sweet milk.
3 eggs.
1 teaspoonful soda.
2 teaspoonfuls cream of tartar.
Flavor.

Mrs. E. Willis Clark.

CRULLERS.

1 cup sugar.
6 tablespoonfuls melted lard.
3 eggs.
1 cup milk.
1 teaspoonful baking soda.
2 teaspoonfuls cream of tartar sifted with flour.
Little nutmeg, flour until stiff enough to roll out and have light.

Mrs. Charles Tuttle.

CRULLERS.

1 tablespoonful butter.
1 cup sugar.
2 teaspoonfuls baking powder.
Nutmeg to taste.
1 cup milk.
1 egg.
Flour to make stiff
Salt.

Mrs. John Quince.

CRULLERS.

2 eggs.
2 cups sweet milk.
4 teaspoonfuls soda.
Nutmeg if desired.
2 cups granulated sugar.
1 tablespoonful butter
3 teaspoonfuls cream of tartar.
Fry in deep fat.

Mrs. Benjamin H. Smith.

CRULLERS.

1 cup sugar.
1 cup mashed potatoes.
1 tablespoonful butter.
1 cup milk.
3 eggs.
3 teaspoonfuls baking pwder.
4 cups flour.
Pinch soda and a little salt, fry in Mazola.

M. E. Nilsson.

CRULLERS.

2 cups sugar.
2 cups sweet milk.
4 tablespoonfuls butter.
Pinch of salt.
Flour enough to make a soft dough—roll out quite thick.
2 eggs.
3 heaping teaspoonfuls baking powder.
Nutmeg to taste.

Mrs. J. M. Martin.

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CRULLERS.

Beat 1 egg, add 1 cup of fine sugar. Beat this until very light and white. Add 1 cup of rich sweet milk then sift in 1 pint of flour to which has been added 3 teaspoonfuls of baking powder and 1 level teaspoonful salt. Beat thoroughly then add flour to make a soft dough but firm. Roll out ½ inch thick, cut with an open cutter. Fry in lard, roll in sugar.

Mrs. Brice Roy.

CRULLERS.

2 eggs.
Pinch of salt.
1 cup sugar.
1 tablespoonful melted lard.
½ cup milk.
2 cups flour.
2 even teaspoonfuls baking powder.
Flavor with vanilla.

Mrs. M. Julia Howell.

CRULLERS.

4 eggs.
1 cup sugar.
1 cup sweet milk.
4 tablespoonfuls melted butter.
2 heaping teaspoonfuls baking powder.
Pinch of salt with enough flour to make a dough.
Nutmeg to taste.

Mrs. Mills.

CRULLERS.

1 cup sugar.
1 cup sweet milk.
1 egg.
2 tablespoonfuls melted lard.
½ teaspoonful salt.
1 teaspoonful baking powder.
½ nutmeg grated.
Mix rather stiff and fry in hot lard.

Mrs. G. W. Sutton.

CRULLERS.

Three eggs, 2 cups sugar, 1 cup milk. 3 tablespoonfuls lard. 1 teaspoonful soda. Flavor with nutmeg. salt, flour. Fry inlard.

Mrs. David Tidaback.

GINGER SNAPS.

1 pint molasses.
1 teacup lard or butter.
1 tablespoonful ginger.
Let boil, when cool add 2 small teaspoonfuls soda, and enough flour to roll thin.

Mrs. Henry Wherry.

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MOLASSES COOKIES.

1 cup shortening.
1 cup molasses.
½ cup sugar.
½ cup hot water.
1 heaping teaspoonful soda dissolved in hot water then stirred into the molasses until it foams.
4½ cups flour.
1 teaspoonful cinnamon.
½ teaspoonful ginger.
Drop by spoonfuls on greased pan.

Mrs. C. A. Potter.

OATMEAL COOKIES.

2 eggs.
2 cups sugar.
2 cups dry oatmeal.
2 teaspoonfuls baking powder.
2½ cups flour.
1 cup raisins, chopped.
1 teaspoonful cinnamon.
½ cup milk.
Two-thirds cup butter.

PEANUT COOKIES.

Shell, remove skins and chop 1 quart of peanuts, there should be 1 cup, mix and sift 2 cups flour, ½ teaspoonful salt ,and ½ teaspoonful soda, and add 1 cup brown sugar, then add ½ cup melted shortening, 1 egg well beaten, ½ cup sour milk, 1 teaspoonful vanilla and ¾ of the nut meats. Drop on a well buttered sheet from tip of spoon and sprinkle with remaining nutmeats. Bake in a moderate oven.

SUGAR JUMBLES.

4 eggs.
2 cups sugar.
1½ cups of milk.
1 cup of lard.
1 whole nutmeg.
2 teaspoonfuls cream of tartar.
1 teaspoonful saleratus.
2 quarts of flour or more if necessary to roll out nicely.

Mrs. Aaron Benson.

SUGAR COOKIES.

1 cup melted butter.
1 large cup granulated sugar.
2 eggs, whites and yolks beaten separately.
4 tablespoonfuls sour milk.
1 teaspoonful baking soda (saleratus) dissolved in the milk.
1 teaspoonful ground nutmeg.
Flour enough to make stiff enough to roll out.
Roll out, bake in moderate oven.

Mrs. Howard S. Clark.

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MOTHER'S JUMBLES.

2 eggs well beaten, 2 cups sour cream, 3 cups sugar, 2 even teaspoonfuls soda, ¼ teaspoonful salt, add flour to make stiff enough to roll. If you use sweet milk instead of sour cream use baking powder. Flavor with nutmeg.

Mrs. William DeGroat.

MOLASSES CAKES.

1 heaping cup of lard.
1 tablespoonful of soda, pour over this 1 cup of boiling coffee.
2 cups molasses.
½ cup sugar.
2 teaspoonfuls cinnamon.
½ teaspoonful of ginger.
Pinch of salt.
7 cups of flour.
Drop by teaspoonful on greased pan. Bake in hot oven.

Laura VanSickle.

FUDGE SQUARES.

3 tablespoonfuls shortening.
1 cup sugar.
1 egg.
½ teaspoonful vanilla.
One-third cup of milk.
1 cup flour.
2 squares unsweetened chocolate
1 teaspoonful baking powder.
½ cup nut meats.

Melt shortening, add sugar and unbeaten egg, mix well, add chocolate which has been melted, vanilla, and milk, add flour which has been sifted with baking powder, add nut meats, mix well, spread very thin on greased shallow cake pan, in slow oven 20 or 30 minutes, cut in 2 inch squares before removing from pan.

Mrs. C. E. Brown.

CHOCOLATE NUT COOKIES.

1 tablespoonful grated chocolate.
1 cup chopped nut meats.
1 cup seeded raisins
1 cup sugar.
1 egg, small teaspoonful soda.
2 tablespoonfuls butter.
½ cup milk.
1¾ cups flour.
1 teaspoonful powdered cinnamon.
1 teaspoonful vanilla extract.

Cream the butter and sugar together, add the egg, well beaten. Mix the flour, soda, chocolate and cinnamon together and add them alternately with the milk. Stir in the raisins and nuts and vanilla extract. Drop in teaspoonfuls on buttered tins and bake in a moderate oven.

Mrs. George Ward.

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JUMBLES.

2 cups sugar.
3 eggs.
½ cup milk.
1 teaspoonful vanilla.
1 heaping teaspoonful baking powder and flour sufficient to roll out soft.

COCOANUT MACAROONS.

Whites of 2 eggs beaten stiff.
1 cup of confectionery sugar.
2 cups post toasties.
1 cup of cocoanut.
Pinch of salt.
Vanilla.
Bake in a moderate oven until brown.

Miss Hattie Beardslee.

OATMEAL SPOON CAKES.

1 cup sugar.
2 eggs.
1 cup raisins chopped.
1 scant cup shortening.
1 cup sour milk.
2½ cups oatmeal, put through chopper.
2 cups (even) flour.
1 teaspoonful soda, dissolved in milk.
2 teaspoonfuls cinnamon.
Little salt.

MOLASSES DROP CAKES.

1 cup molasses.
½ cup sugar.
2 eggs well beaten.
½ cup sour milk.
½ cup shortening
2 cups flour.
1 teaspoonful soda.
1 teaspoonful ginger. Bake in quick oven.

Miss Meadow.

MARGUERITES.

Make a boiled icing of 2 cups of sugar, 10 tablespoonfuls boiling water and whites of 2 eggs. Add 1 cup chopped nut meats, little salt and vanilla. Spread on saltines and brown in the oven.

GINGER SNAPS.

1 cup molasses.
2 teaspoonfuls ginger.
6 tablespoonfuls butter or lard
4 tablespoonfuls water.
1 teaspoonful salt.
1 cup sugar.
2 teaspoonfuls cinnamon.
1 teaspoonful soda
Flour to make quite stiff.
Roll thin and bake in hot oven.

Mrs. John L. McCoy.

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SUGAR DROP COOKIES.

1½ cups sugar.
½ cup sweet milk.
½ cup shortening.
½ teaspoonful soda
1 teaspoonful cream of tartar.
2 eggs.
3 cups flour, stir stiff and drop.

M. Q.

CREAM COOKIES.

2 cups sugar.
2 eggs.
1 cup sour cream.
1 cup butter.
1 teaspoonful soda.
1 teaspoonful lemon extract.
Flour enough to make dough soft enough to cut into cookies.

Mrs. Ford Ewald

BROWNIES.

2 eggs.
½ cup butter.
1 cup sugar.
½ cup flour.
½ cup nuts.
2 squares chocolate.
Salt.
Vanilla.

Beat eggs and sugar, add salt, melted butter and chocolate. Beat thoroughly, add flour and chopped nuts Spread in a thin layer in a pan and bake in moderate oven. Cut in squares.

Mrs. R. D. Ayers.

CHOCOLATE ROCKS.

1 cup brown sugar.
1 egg.
½ cup melted butter
½ cup sweet milk.
2 squares chocolate, grated or melted.
1½ cups flour.
1 cup nut meats.
½ teaspoonful soda.
½ teaspoonful baking powder.
Makes about two dozen good-sized cakes.

FROSTING.

1 egg.
5 tablespoonfuls sweet cream.
2½ cups powdered sugar
2 squares Baker's Chocolate melted.
Cook in double boiler.

Mrs. D. M. Curtiss.

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LADY FINGERS.

6 eggs.
1¼ cups powdered sugar.
1 cup flour.
Pinch of salt
1 teaspoonful vanilla or lemon juice.

Beat yolks and sugar to a light cream; add flavoring. Stir in lightly the flour and then the whites of eggs beaten stiff with pinch of salt. Bake in lady finger tins or place sheets of paper in baking pan and form fingers, dust with powdered sugar and bake in moderate oven 10 to 12 minutes or until a light crust has formed on top. When baked stick two together using whites of eggs.

Mrs. C. E. Brown.

SHELL BARK KISSES.

1 pound powdered sugar.
1 pound hickorynut meats.
Whites of 6 eggs beaten very stiff.
2 tablespoonfuls flour.

Method:—Beat eggs very stiff, add sugar, flour, and lastly nut meats. Bake in very slow oven. Set pan on damp cloth when baked, and they come off of the pan easily.

Mrs Charles E. Willson.

ROCKS.

1 cup sugar.
Two-thirds cup of butter.
1½ cups flour.
1½ cups English walnuts chopped.
1½ cups raisins and dates.
2 eggs.
1 teaspoonful cinnamon.
1 teaspoonful cloves.
1 teaspoonful saleratus dissolved in hot water.
Drop from spoon to a dripping pan.

Mrs. Josephine Titsworth.

BROWNIES.

1 cup sugar.
¼ cup butter.
2 eggs beaten separately.
2 squares melted chocolate.
1 tablespoonful molasses.
2 tablespoonfuls cold water.
1 teaspoonful vanilla.
1 heaping cup flour.
1 cup nut meats.

Spread thin in pans and bake only a short time. Cut in squares and take from pans immediately.

Ellen M. Dunning.

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HICKORYNUT COOKIES.

1 pint of chopped meats.
1 cup sugar.
4 eggs.
1 cup flour.
1 teaspoonful baking powder.
Drop on tins and bake.

Mrs. Stanley Case.

SUGAR COOKIES

3 eggs.
3 cups sugar.
1 cup butter.
1 cup milk or water.
3 teaspoonfuls baking powder.
Nutmeg.
Flour enough to roll on board.

M. F. Elston.

RAISIN COOKIES.

Rub 2 cups sugar, with 1 cup lard or any preferred shortening until creamy. Beat in 2 eggs and add 1 cup of sour buttermilk. Sift in about 5 cups flour, to which have been added 1 teaspoonful of salt and 1 teaspoonful of baking powder.

FILLING FOR SAME.

One cup of raisins, 1½ cups sugar, 2 tablespoonfuls of flour and 1½ cups boiling water. Mix well together and when thoroughly blended boil for two minutes with sweet milk, 1 teaspoonful soda, and 2 teaspoonfuls cream of tartar.

Cut dough and put a teaspoonful of filling on and then cover with a piece cut for top and bake. Mrs. George McNair.

OATMEAL COOKIES.

2 cups oatmeal.
1 cup raisins.
1 cup lard.
2 eggs.
1 teaspoonful soda.
4 tablespoonfuls buttermilk.
1 cup sugar.
2 cups flour.
1 teaspoonful cinnamon.
Drop from teaspoon on plate and bake.

Mrs. J. W. Walters.

CORN FLAKE MACAROONS.

Whites of 2 eggs beaten stiff.
1 cup sugar.
3 cups corn flakes.
1 cup cocoanut.
Vanilla. A little salt.
Drop a teaspoonful in pan, bake about 10 minutes.

Mrs. J. W. Walters.

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OATMEAL JUMBLES.

2 eggs.
2 cups sugar (scant.)
½ cup butter.
2 cups flour.
2 cups oatmeal.
2 teaspoonfuls baking powder.

Mrs. Lewis VanSickle.

OATMEAL COOKIES.

1 cup sugar.
½ cup milk (part sour milk.)
½ cup butter.
2 cups oatmeal.
½ teaspoonful nutmeg.
½ teaspoonful salt.
1 egg.
1 even teaspoonful soda.
With flour enough to make them roll out thin, dip in sugar.

Mrs. M. E. Elston.

COCOANUT MACAROONS.

1¼ cups dried cocoanut.
One-third cup condensed milk.
½ teaspoonful vanilla.
1 white of egg.

Mix cocoanut, condensed milk and vanilla thoroughly. Beat egg whites until stiff, combine mixtures, shape into cakes. Bake in a moderate oven 15 minutes. Makes about 12.

Mrs. B. W. Roy.

COCOANUT MACAROONS.

Whites of 2 eggs.
1 cup sugar.
1 cup cocoanut.
2 cups corn flakes.
Bake in a slow oven.

Mrs. R. V. Armstrong.

MERINGUES OR KISSES.

Add a pinch of salt to the whites; beat them stiff then add gradually while whipping three quarters of a cup of powdered sugar. Continue to beat until the mixture is stiff enough to hold its shape without spreading when dropped in a ball. Add grated lemon rind or a few drops of almond extract. Drop teaspoonful on greased pan. Sprinkle with powdered sugar and bake or dry in very slack oven for at least an hour. These are kisses. For meringues, drop a heaping tablespoonful on pan and when baked scoop out center from bottom and fill with whipped cream and chopped walnuts.

Mrs. C. E. Brown.

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BROWNIES.

2 eggs.
1 cup sugar.
½ cup butter.
2 squares of chocolate.
½ cup flour
Tiny bit of salt.
½ cup chopped nuts.
Mix all together, drop in greased pan, sprinkle with flour.

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Eliza she never was nifty.
She was kindly and gentle and thrifty:
She gave poor people pies,
And never made eyes—
But then—she was seven and fifty.

Munford.

PIES AND PASTRY

RAISIN PIE.

1 pound raisins.
4 egg yolks.
Juice of 1 lemon.
1 tablespoonful corn starch.
Cook altogether.

Make meringue of whites of eggs for top. Bake bottom crust befor adding filling.

Mrs. F. J. VanOrden.

RAISIN PIE.

1 cup seeded raisins.
1 cup water.
1 level teaspoonful salt.
1 tablesponful corn starch.
1 teasponful sugar.

Wash the raisins, put in sauce pan with cold water, bring slowly to a boil. Add sugar, salt and cornstarch which has been mixed with a little cold water, boil 3 minutes, pour while hot in pie tin, which has been lined, cover and brush top with cold milk.

Josephine Titsworth.

RAISIN PIE.

1 cup seeded raisins chopped fine, add 1 cup of water, soak ten minutes or more.

1 cup sugar with 1 heaping tablespoonful flour stirred in. Grated rind and juice of 1 lemon. One egg.

CREAM PUFFS.

½ cup of butter.
1 cup of water into a saucepan.

Bring to the boiling point, add one cup of sifted bread flour. All at once stir vigorously until the mass forms a ball, which comes away from side bottom of pan. Remove from fire, add 4 eggs, one at a time, beating thoroughly after each one is added. Drop in greased baking sheets by tablespoonfuls. Bake in moderate oven 30 minutes or more. When cool cut the puffs with a sharp knife. Fill with whipped cream which has been flavored and sweetened. Dust the tops with powdered sugar, can serve same with chocolate sauce if desired.

Mrs. W. L. Geddes.

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CREAM PUFFS AND CHOCOLATE ECLAIRES.

½ cup shortening.
1 cup boiling water.
3 eggs.
1 cup flour.
One-eighth teasponful salt.
2 teaspoonfuls baking powder.

Heat water and shortening in sauce pan until it boils up well, add flour sifted with salt atonce and stir vigorously, remove from fire as soon as mixed, cool and mix in unbeaten eggs one at a time, add baking powder, mix well and drop by spoonful 1½ inches apart on greased tin shape into circle forms with wet spoon. Bake twenty five minutes in hot oven, with sharp knife cut for filling and use whipped cream or cream filling, below:

2 cups sugar.
1½ pints milk.
1 tablespoonful butter.
3 large tablespoonfuls cornstarch.
2 teasponfuls vanilla.
Yolks of five eggs.

Bring milk to boil with the sugar, add the starch dissolved in a little cold water, as soon as it reboils take from fire, beat in egg yolks, return to fire two minutes to set the eggs, add vanilla and butter with powdered sugar. Use same mixture for chocolate eclaires only shape 4 inches long, two inches wide, brush with egg. Fill with cream filling after cutting open one side only, cover with chocolate icing.

Mrs. C. E. Brown.

CREAM PIE.

Line pie plates with rich crust and bake. While hot fill with following which has been cooked for five mnutes or until thick:

1 quart of milk.
1 cup sugar.
3 tablespoonfuls cornstarch.
Small piece of butter.
3 egg yolks.
Nutmeg.

Whites of eggs beaten stiff with 3 tablespoonfuls powdered sugar. Put on top and brown. Very nice to add cocoanut both in filling and on meringue. Also can make one half with 2 tablespoonfuls of cocoa or chocolate, flavor vanilla making 2 pies.

Mrs. J. L. McCoy.

CREAM PIE.

Bake crust and fill while hot, 1 pint of milk, 4 tablespoonfuls sugar, 1½ tablespoonfuls cornstarch ,yolks of 2 eggs, piece of butter size of a small hickory nut; cook together until thick flavor with vanilla or lemon. Cover with meringue, made with the whites of 2 eggs beaten stiff and two tablespoonfuls of sugar. Sprinkle freely with cocoanut and return to the oven and brown lightly.

Mrs. O. Benham.

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MINCE MEAT.

4 cups chopped apples.
2 cups chopped meat.
1 pound chopped currants.
3 cups chopped raisins.
2 cups sugar.
1 teaspoonful pepper.
2 teaspoonfuls cinnamon.
1 teaspoonful cloves.
1 grated nutmeg.
½ teaspoonful salt.
2 quarts of cider.
Lump of butter size of an egg.
3 oranges grated rind and juice.

Mrs. C. D. Wolfe.

MINCE MEAT.

2 pounds cold lean beef chopped fine.
5 pounds of apples chopped fine.
½ pound of suet chopped fine.
2 pound of raisins.
¼ pound citron.
1 pint of the liquor in which the meat was boiled.
2 pounds of sugar.
1½ pints of molasses.
2 teaspoonfuls ground cloves.
5 teaspoonfuls cinnamon.
3 tablespoonfuls salt.
1 nutmeg grated.
½ teaspoonful pepper.
Juice and rind of 1 lemon.
Mix well and if you have any fruit juice or syrup of any kind, add and cook well.

Mrs. Frank Meeker.

GREEN TOMATO MINCE MEAT.

8 quarts ground green tomatoes and drained.
Soak over night with 2 handfuls of salt.
Measure water that drains out and in morning add same amount of water.
5 pounds brown sugar.
2 pounds raisins.
2 tablespoonfuls cinnamon.
2 tablespoonfuls nutmeg.
3 tablespoonfuls alspice.
1 tablespoonful cloves.
2 tablespoonfuls salt.
1 pint molasses.
Cook until almost done. Add 1 cup vinegar. Cook until thick.

Mrs. H. Carter.

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GREEN TOMATO MINCE MEAT.

8 quarts green tomatoes finely chopped, drained and scalded.
4 quarts chopped apples.
1 cup of butter or crisco.
2 pounds seeded raisins.
2 tablespoonfuls salt.
¼ pound citron finely sliced.
2 oranges, rind and juice.
1 cup molasses.
3 pound brown sugar.
1 cup cider.

Boil until mixture looks as dark as raisins, then add 2 tablespoonfuls each of ground cloves, cinnamon and nutmeg.

Put into sterile jars and seal.

Mrs. F. U. Dickson.

COCOANUT PIE.

Beat 3 eggs, add 1 level tablespoonful of cornstarch mixed with 4 tablespoonfuls of sugar, 2 cups scalded milk, and 1 cup of cocoanut, a dash of salt. Pour into a deep pie plate which has been lined with a rich paste. Bake in a moderately hot oven. Cool and cover with whipped cream and sweetened cream and sprinkle generously with chopped cocoanut.

Mrs. H. J. Harden.

PUMPKIN PIE.

Cut the pumpkin without paring, bake it, skin side down until tender, and then scoop out the pulp and sift it, or steam in usual way. For one pie allow 1½ cups of pumpkin, 1 cup boiling milk, 1 teaspoonful butter, 1 teaspoonful of flour, ½ cup of sugar, ½ teaspoonful of salt, ¼ teaspoonful of cinnamon, ¼ teaspoonful of ginger. Add 1 egg beaten separately. Half bake the crust, fill with the pumpkin and bake.

Mrs. H. J. Harden.

LEMON PIE.

Grated rind and juice of 1 lemon, 1 cup sugar, yolks of 2 eggs, 1 tablespoonful flour, add 2 cups milk and lemon juice last. Use whites for meringue.

Mrs. R. V. Armstrong.

LEMON PIE.

1 lemon juice and grated rind.
1 cup sugar.
2 egg yolks.

Put the juice and grated rind of 1 lemon on 1 cup of sugar, add yolks of 2 eggs, 2 tablespoonfuls cornstarch dissolved in cold water. Then add 1 cup boiling water. Cook until thick. Have crust baked. then pour in custard. Beat whites stiff, add sugar to sweeten and spread on top. Brown.

Mrs. Samuel Hooey.

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LEMON PIE.

Mix ¾ cup sugar with 2 teaspoonfuls cornstarch, add ¾ cup boiling water and cook until thick stirring constantly, add 1 teaspoonful butter beat 2 egg yolks until lemon colored then add to the mixture with 3 tablespoonfuls of lemon juice and the grated rind of 1 lemon. Cool and fill crust, for pie use the egg whites for meringue.

Mrs. Fred L. Daines.

LEMON PIE.

Cook until it thickens:

1½ cups milk.

1½ cups sugar.

2 tablespoonfuls of corn starch.

Add grated rind and juice of 2 lemons and the beaten yolks of 2 eggs, whites of 2 eggs and 2 tablespoonfuls of sugar for meringue.

Mrs. Emily Leport.

LEMON PIE.

Take adeep dish ,grate into it the outside of the rind of 2 lemons. Add to that a cup and a halfofwhite sugar, 2 heaping tablespoonfuls of unsifted flour 1 of corn starch; stir it well together, then add the yolks of 3 beaten eggs, beat this thoroughly, then add the juice of two lemons, 2 cups of water, and a piece of butter the size of a walnut. Set this on the fire in another dish containing boiling water, and cook it until it thickens, and will dip up on a spoon like cold honey. Remove it from the fire and when cooled, pour into a deep pie tin, lined with pastry, bake, and when done have ready the whites beaten stiff with three small tablespoonfuls of sugar. Spread this over the top and return to the oven to set and brown slightly. This makes a deep large sized pie and very superior.

Mrs. John Ray.

PINEAPPLE PIE.

Scant cup of sugar.

1 cup of sweet cream.

1 cup grated pineapple.

Lump of butter size of a hickory nut.

2 eggs.

2 tablespoonfuls flour.

Beat butter and sugar to a cream, add beaten yolks of eggs then flour, then the pineapple and cream and lastly the beaten whites whipped in lightly. Bake with under crust only

LEMON PIE FILLING.

Grated rind and juice of 2 lemons.

1½ cups sugar.

1½ tablespoonfuls constarch.

Yolks of 3 eggs. Pinch of salt.

2 cups hot water.

Lump of butter.

Mrs. Theodore Coykendall

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RAISIN-PINEAPPLE PIE.

1 cup of raisins. 1 slice of pineapple.
Juice of ½ lemon.
2 tablesponfuls corn starch.
¾ cup sugar.
½ cup water.
½ cup pineapple juice.

Chop pineapple and add raisins with the water. Mix sugar and corn starch thoroughly and stir into raisin mixture. Cook ten minutes, and stir in lemon and pineapple juice and a pinch of salt, cool before usng. Cook between 2 crusts.

CHOCOLATE PIE.

1 cup milk.
2 tablesponfuls of chocolate.
1 cup sugar.
Yolks of 3 eggs.

Beat chocolate and milk together, add sugar and beaten yolks, 1 teaspoonful vanilla, bake with 1 crust and use whites of eggs for frostimg.

Mrs. Wyker.

ORANGE PIE.

1 cup butter.
Two-thirds cup flour.
¼ teaspoonful salt.
Juice of ½ lemon.
2 tablespoonfuls butter.
3 egg yolks.
Grated rind of 1 orange.
Juice of 2 or 3 oranges with water added to make 4 teacups.

Mix sugar, flour, salt and grated rind, add fruit juice and cook in double boiler 10 minutes stirring until thickened and then occasionally, add butter and egg yolks beaten light; cook 2 minutes and cool. Pour in baked pie crust and make a meringue from egg whites beaten stiff with 3 tablespoonfuls sugar. Put in oven to brown.

Mrs. F. J. Lawrence.

ORANGE PIE.

3 eggs.
1 cup sugar.
2 tablespoonfuls butter.

Juice and grated rind of 1 orange and ½ lemon, beat butter and sugar together then beat in yolks of eggs and the orange and lemon put in pie tin without a top crust and bake. When done put the whites of eggs (beaten stiff with sugar) on top and brown in oven.

Mrs. Wyker.

BUTTER SCOTCH PIE.

Place in upper part of double boiler, 1 cup brown sugar, 2 tablespoonfuls butter ,pinch of salt, 1 cup of milk, 3 tablespoonfuls cold water, stir constantly until thick, cook for 6 minutes, add well beaten yolks of 2 eggs. Remove from fire as soon as eggs are well blended, flavor with vanilla. When partially cool pour in baked crust, cover with meringue made from stiffly beaten egg whites and 2 tablespoonfuls of powdered sugar. Brown in oven. Serve cold.

Mrs. Lewis Green.

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BUTTER SCOTCH PIE.

1 cup brown sugar.
2 eggs.
3 tablesponfuls flour.
1 cup cold water.
3 tablespoonfuls butter.
1 teaspoonful vanilla.

Mix sugar and flour, add water, stir over fire until thick, add yolks, butter, and vanilla. Fill a baked crust, beat the whites and put on top and brown in oven.

Mrs. Harry Runyon.

WHITE POTATO CUSTARD PIE.

½ dozen potatoes, peeled and boiled.
2 cups milk.
1 cup sugar.
4 whole eggs.
1 lump butter, size of an egg.
1 teaspoonful cinnamon.
1 teaspoonful vanilla.

Drain water from potatoes, then mash them fine to prevent lumps. Cream them with the butter and milk. Beat eggs and sugar together and add to the creamed potatoes. Mix well and add flavoring.

(MERINGUE IF PREFERRED.)

3 egg whites, and 5 tablespoonfuls of sugar, beat the whites then gradually beat in sugar.

Mrs. H. Carter.

RHUBARB PIE.

1 cup rhubarb.
1 cup sugar.

One tablespoonful cornstarch, put in a cup and dissolve in a little cold water ,then fill up with boiling water and stir until smooth, 3 yolks of eggs, a dash of nutmeg, a little salt. Stir all together and bake thoroughly in under crust. Make meringue and cover top.

Mrs. George.

RHUBARB PIE.

Fill crust up even with rhubarb. Take 2 tablespoonfuls flour, ½ cup water, 1 cup sugar, butter size of a walnut, blend and pour mixture over rhubarb and bake with a top crust.

Mrs. R. V. Armstrong.

RHUBARB PIE.

Beat 1 egg with 1 cup sugar, tablespoonful cold water and a little salt. Cut rhubarb in small pieces and mix with egg and sugar. Line pie tin with crust, sprinkle with a little flour, and add rhubarb mixture. Bake until rhubarb is tender. Add meringue and brown.

Mrs. F. W. Lawrence.

"Still Beauty must be stealing hearts
And knaving stealing purses
Still cooks must live by making tarts
And wits by making verses."

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She looketh well to the ways of her household, and eateth not the bread of idlenss. Prov. 31-27.

BREAD

BREAD—AMOUNT FOR 2 LOAVES.

1 cup potato water.
1½ cups milk.
1 tablespoonful lard (scant.)
½ compressed yeast cake.
1 tablespoonful sugar.
1 tablespoonful salt.
Plenty of flour.

At night put in a basin the potato water, milk and lard, heat these until quite warm. Dissolve the yeast in a little warm water and add it with the sugar and salt to the other ingredients. Add flour gradually until real stiff. Set bread pan upon stove oven and cover. In the morning take out and mould in 2 loaves. Put in pans and let raise until twice the size, then set in oven and bake 50 minutes.

Mrs. Thomas Hulse.

WHITE BREAD—QUICK METHOD.

2 cakes Fleischmann's yeast.
1 quart lukewarm water.
2 tablespoonfuls sugar.
2 tablespoonfuls lard or butter melted.
3 quarts sifted flour.
1 tablespoonful salt.

Dissolve yeast and sugar in lukewarm water, add lard or butter, and half the flour. Beat until smooth, then add salt and balance of flour, or enough to make dough that can be handled. Knead until smooth and elastic, or "throw and roll." Place in greased bowl, cover and set aside in a moderately warm place, free from draught, until light—about one and one-half hours.

Mould into loaves. Place in well-greased bread pans, filling them half full. Cover and let rise one hour, or until double in bulk. Bake forty-five to sixty minutes.

If a richer loaf is desired, use milk in place of part or all of the water.

POP-OVERS.

2 eggs.
2 cups flour.
2 cups milk or water.
Salt.
Bake in pattie cups 15 minutes.

Mrs. H. D. VanGaasbeek.

BRAN MUFFINS.

1 small cup sugar.
1 tablespoonful butter.
Salt.
2 eggs.
1 cup bran
1 cup graham flour.
3 teaspoonfuls baking powder.
1 cup wheat flour.

J. W. L.

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TEA BISCUITS.

Put 2 cups flour, 2 teaspoonfuls of baking powder and ½ teaspoonful salt, scant, sift together. Rub in 2 tablespoonfuls of soft butter. Break 1 egg in a cup and fill up with sweet milk and add to the rest. Roll out with as little flour as possible ½ inch thick. Cut and bake in quick oven.

Mrs. Naaman Sutton.

LUNCH ROLLS.

1 cake Fleischmann's yeast.
1¼ cups milk, scalded and cooled.
1 tablespoonful sugar.
2 tablespoonfuls lard or butter, melted.
4 cups sifted flour.
1 egg
1 teaspoonful salt.

Dissolve yeast and sugar in lukewarm milk. Add lard or butter and two cups of flour. Beat thoroughly, then add egg well beaten, balance of flour gradually ,and salt.

When all the flour is added, or enough to make a dough that can be handled, turn on board and knead lightly and thoroughly, using as little flour in the kneading as possible, or "throw and roll." Place in a well greased bowl. Cover and set aside in a warm place, free from draught to rise about two hours.

When light, form into small biscuits the size of a walnut. Place one inch apart, in well-greased shallow pans. Let rise until double in bulk—about half an hour. Brush with egg and milk, and bake ten minutes in hot oven.

TEA ROLLS.

½ cake Fleischmann's yeast.
½ cup milk scalded and cooled.
1 tablesponful sugar.
½ cup lukewarm water.
3 cups sifted flour.
2 tablespoonfuls lard or butter melted.
½ teaspoonful salt.

Dissolve yeast and sugar in lukewarm liquid. Add lard or butter and half the flour, beat till smooth. Add rest of flour and salt. Knead thoroughly, roll out and shape. Place in greased pans. Cover and set to rise in a warm place for about 2 hours. When light bake in hot oven 10 minutes.

Mrs. Bliss.

PARKER HOUSE ROLLS.

One pint of sweet milk, boiled and while warm add butter size of an egg 2 tablespoonfuls sugar a little salt, ½ cake compressed yeast and flour to make as stiff as rising. When light mould 15 minutes and let rise again; then cut and roll in flat cakes, spread with butter and fold together, let rise again and bake in quick oven.

Miss Laura B. Clark.

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THREE HOUR ROLLS.

1 cup scalded milk.
1 tablespoonful sugar.
2 tablespoonfuls butter.
1 teaspoonful salt.
1 egg (beaten.)
1 yeast cake.
4 cups flour.

Mix, let rise until light, cut out, form into rolls, let rise again until very light. Bake in quick oven.

Mrs. Charles E. Wilson.

PARKER HOUSE ROLLS.

Put 3 tablespoonfuls butter, 2tablespoonfuls sugar, 1 teaspoonful salt, 2 cups scalded milk into a bowl. When lukewarm, add 1 yeast cake dissolved in ¼ cup lukewarm water, add 3 cups flour. Beat thoroughly. Cover and let rise until light (when it bubbles.) Cut down add 2½ cups flour. Knead and return to bowl, roll out and shape into small biscuit. Brush with melted butter and let rise to double its size. Fold and press edge together. In making the place in the centre make quite thin so that they won't spread apart when they begin to rise. Place in greased pan 1 inch apart. Cover and let rise until light and bake in a hot oven 12 to 15 minutes.

Mrs. Seymour Lawrence.

NUT BREAD.

2 eggs
1 cup sugar.
3½ cups flour.
2 heaping teaspoonfuls baking powder.
Little salt.
1½ cups milk.
1 cup chopped nut meats.
Let stand ½ hour after putting in tin. Bake in moderate oven.

J. D. W.

SPOON BREAD.

½ cup white flour.
½ cup Indian meal.
2 cups boiling water.
2 eggs.
1½ cups milk.
2 teaspoonfuls baking powder.
1 teaspoonful butter.
Salt.

Scald white flour and Indian meal, mixed in boiling water and allow to cool. Add the remaining ingredients, and bake in slow oven 40 minutes.

M. L. B.

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OATMEAL BREAD.

1 cup flour.
½ cup cornmeal.
1 teaspoonful salt.
1 cup milk.
5 teaspoonfuls baking powder.
2 tablespoonfuls sugar.
1 egg.
2 tablespoonfuls shortening.
½ cup cooked oatmeal.

Sift flour, cornmeal, salk, baking powder, and sugar; add oatmeal, beaten egg, melted shortening and milk. Mix well and bake in shallow greased pan in moderate oven 45 minutes.

Mrs. John D. Simmons.

GEMS.

1 quart flour.
6 teaspoonfuls baking powder.
2 eggs well beaten.
2 tablespoonfuls sugar.
Butter size of an egg.
1 pint sweet milk.
Salt.

George Ward.

WHEAT BRAN GEMS.

2 cups milk.
1 tablespoonful butter melted.
1 teacup bran.
2 teacups flour.
2 teaspoonfuls baking powder.
Pinch of salt.
Makes 16 gems.

Mrs. Thomas Hulse.

PARKER HOUSE CORN ROLLS.

Sift together 1¼ cup wheat flour.
¾ cup corn meal and
2 teaspoonfuls baking powder.
½ teaspoonful salt.
1 tablespoonful sugar.

Cut in 2 tablespoonfuls butter as in pastry. Add 1 beaten egg to ½ cup milk and turn into dry ingredients making a soft dough that can be handled. Add more milk if necessary. Turn on a floured board, cut ½ inch thick with biscuit cutter, put bits of butter in center of each and fold opposite sides to meet in center. Brush with milk and bake in quick oven 15 minutes.

Mrs. D. Tully Dunning.

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OATMEAL BREAD.

2 cups oatmeal, 2 cups boiling water, let stand half hour.
1 tablespoonful butter.
½ tablespoonful salt.
½ cup molasses.
½ cake compressed yeast.
5 cups white flour.

Mix well together ,let rise ,mould out in baking tins, let rise again and bake.

Mrs. F. J. VanOrden.

WAFFLES.

1 cake Fleischmann's yeast.
2 cups milk, scalded and cooled.
1 tablespoonful sugar.
1 tablespoonful lard or butter, melted.
2½ cups sifted flour.
1 teasponful salt.
2 eggs.

Dissolve yeast and sugar in lukewarm milk. Add lard or butter, flour, salt, and eggs well beaten. Beat thoroughly until batter is smooth. Cover and set aside to rise in a warm place, free from draught for about on hour.

When light, stir well. Have both sides of waffle iron hot and well greased. Fill the cooler side. Brown on one side, turn the iron and brown on the other side. If batter is too thick, the waffles will be tough.

If wanted for over night, use one-fourth cake of yeast and an extra half teaspoonful salt. Cover and keep in a cool place.

CHILDREN'S RUSK.

1 cake compressed yeast.
2 cups milk scalded and cooled.
1 tablespoonful sugar.
6 cups sifted flour, stir and let rise. When light add
½ cup butter.
1 cup sugar.
1 cup currants or raisins.
1 egg.
½ teaspoonful salt. Mix, let rise again make into balls, let rise again then bake.

Mrs. William DeGroat.
Fleischmann's Yeast Co.

CORN MEAL GEMS.

¾ cup corn meal.
¾ cup flour.
¼ cup milk.
1 teaspoonful baking powder.
A little salt.

Mrs. Wm. Ayers.

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CORN BREAD.

1 cup corn meal.
1 cup flour.
1½ cups sweet milk.
½ cup sugar.
1 teaspoonful baking powder.
2 teaspoonfuls cream of tartar.
Little salt and shortening; with or without eggs,(1.)

Mrs. E. L. Ryerson.

CORN BREAD.

3 eggs.
1 cup corn meal.
5 cups flour.
2 cups sugar (scant.)
1 even cup shortening.
3 cups sweet milk.
4 teaspoonfuls cream of tartar.
2 teaspoonfuls soda.
1 teaspoonful salt.

Ora Belle Dewitt.

EGG MUFFINS.

Sift 2 cups flour, 1 tablespoonful sugar, 2 teaspoonfuls baking powder, ½ teaspoonful salt. Add 1 egg well beaten, 1 cup milk and 1 tablespoonful butter, beat well and bake in a hot oven 20 minutes.

Mrs. W. H. Dailey.

MUFFINS.

1 quart flour.
2 teaspoonfuls baking powder.
1 teaspoonful salt.
1 pint of cold water.

Make into balls and put on a buttered pan and bake on top of stove. When under part is brown turn over and bake other side.

Mrs. A. C. Tully.

CORN MUFFINS.

1 cup yellow corn meal.
1 cup flour.
1 cup milk.
½ cup water.
1 egg.
½ cup sugar.
1 pinch of salt.
3 teaspoonfuls baking powder.
4 teaspoonfuls melted butter.
Put butter in last and bake ½ hour.

Mrs. Ford Ewald.

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PARKER HOUSE ROLLS.

1 cake Fleischmann's yeast.
1 pint milk, scalded and cooled.
2 tablespoonfuls sugar.
4 tablespoonfuls lard or butter, melted.
3 pints sifted flour.
1 teaspoonful salt.

Dissolve yeast and sugar in lukewarm milk, add lard or butter and one and one-half pints of flour. Beat until perfectly smooth. Cover and let rise in a warm place one hour, or until light.

Then add remained of flour, or enough to make a dough, and the salt. Knead well, or "throw and roll. Place in greased bowl. Cover and rise in a warm place for about one and one-half hours, or until double in bulk.

Roll out one-fourth inch thick. Brush over lightly with melted butter, cut with two-inch biscuit cutter, crease through center heavily wtih dull edge of knife, and fold over in pocketbook shape.

Place in well-greased shallow pans one inch apart. Cover and let rise until light—about three quarters of an hour. Bake ten minutes in hot oven.

WAFFLES.

1 pint of milk.
2 eggs.
2 cups flour.
2 teaspoonfuls baking powder.
1 tablespoouful lard.
1 tablespoonful butter melted.

M. L. B.

RAISIN OR COFFEE BREAD.

Early in the morning dissolve 1 Fleischmann's yeast cake in 1 pint lukewarm water. Add enough flour to make a thin batter and beat. Set this yet light then add, 1 beaten egg, ½ cup sugar, 2 teaspoonfuls sugar, 2 teaspoonfuls salt, ½ teaspoonful ground nutmeg, ½ cup milk, (scalded) then cooled, 1 teaspoonful shortening. Put in hot milk. Flour enough to knead in loaf. Then set to raise, let it double its size or more When light roll out flat and sprinkle with sugar, ground cinnamon and raisins. Form in rings and put in greased pans. When light bake ¾ of an hour. Makes 2 good sized loaves. Excellent to serve with coffee for breakfast,

Mrs. Robert Burns.

CINNAMON BUNS.

Sift together 1 pint flour, 1 tablespoonful sugar, ½ teaspoonful salt, 4 teaspoonfuls baking powder. Rub in 2 tablespoonfuls butter, mix with milk to a soft dough. Roll out ½ inch thick ,spread in the soft butter, granulated sugar, powdered cinnamon and a few currants or raisins. Roll up like jelly roll, cut in inch slices, lay close together in greased pan and bake in quick oven. Sprinkle with powdered sugar.

Mrs. C. E. Brown.

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DUTCH APPLE CAKE.

1 pint of flour.

1½ teasponfuls baking powder.

½ teasponful salt mixed and sifted. Rub in 2 tablespoonful butter, add 1 beaten egg and milk to make a very rich batter. Spread 1 inch. deep in buttered shallow pan. Have ready pared and cored and quartered apples, place in dough in rows. Sprinkle thickly with sugar and cinnamon and pour over all 2 egg yolks with 1 tablespoonful melted butter and 3 tablespoonfuls cream for each cake. Bake in hot oven.

Mrs. C. E. Brown.

QUICK COFFEE CAKE.

Sift together twice:

1 cup flour.

½ cup sugar.

3 level teaspoonfuls baking powder.

½ teaspoonful salt.

½ teaspoonful ground cinnamon.

Mix this into a soft dough with 4 tablespconfuls melted butter.

1 well beaten egg and

½ cup sweet milk.

Spread in a shallow pan and sprinkle with sugar and cinnamon. Bake in a quick oven and serve hot.

George Ward.

CRUMB COFFEE CAKE.

Cream together 1 level tablespoonful butter and ½ cup sugar, beat in 1 egg, 1 cup milk, pinch of salt, 1½ cups flour containing 3 level teaspoonfuls baking powder, ½ teaspoonful vanilla. Bake in layer tin. This amount makes two cakes. For crumbs melt 3 tablespoons butter in frying pan, 1 cup flour mixed with 2 tablespocnfuls powdered sugar, 4 tablespoonfuls granulated sugar, ¼ teaspoonful cinnamon, pinch of salt; stir in pan until it forms crumbs then sprinkle on batter and bake.

Mrs. C. E. Brown.

POTATO ROLLS.

2 cups flour.

½ teaspoonful salt.

½ tablespoonful sugar.

3½ teaspoonfuls of Royal baking powder.

1 medium sized cold, well boiled potato.

Water, milk or equal quantities of both.

Sift thoroughly together flour, salt, sugar and baking, powder rub in potato which has been put through ricer add liquid to make stiff batter, about ¾ of a cup. Divide dough into small pieces knead and shape into long rolls, put on greased pan and brush with melted shortening; allow to stand in warm place 15 to 20 minutes. Bake in hot oven and when nearly done brush again with shortening.

Mrs C. E. Brown.

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SALLY LUNN.

¼ teaspoonful of salt.
3 tablespoonfuls granulated sugar.
½ teasponful of soda.
1½ level teaspoonfuls cream of tartar.
1 egg.
½ cup of milk.
3 tablespoonfuls melted butter.

Sift together the first 4 ingredients. Add milk to beaten egg and stir into first mixture. Add flour to make stiff as other biscuit dough and last the melted butter. Pour in gem pans and let bake about 20 minutes in moderate oven.

Mrs. F. J. Lawrence.

EAGLE PUFFS.

1 quart flour.
2 teaspoonfuls baking powder.
1 teaspoonful salt.
2 teaspoonfuls cinnamon.
1 cup sugar.

Mix dry and rub in 2 heaping pounds lard or butter. Beat up 1 egg and add scant pint of milk, roll out, cut with biscuit cutter and bake.

Mrs. C. D Wolfe.

CHEESE DROP BISCUIT.

1 level cup flour.
¼ teaspoonful salt.
3 level teaspoonfuls baking powder.
1 level tablespoonful butter.
½ cup grated cheese.
½ cup water.

Sift flour, baking powder and salt. Rub in butter, mix in cheese and then add water. Bake in gem pans for 12 minutes in a hot oven. This makes 12 small biscuits.

Mrs. F. J. Lawrence.

NUT BREAD.

4 cups flour.
4 teaspoonfuls baking powder.
1 heaping cup chopped nuts.
1 teaspoonful salt.
½ cup sugar.
3 eggs.
3 tablespoonfuls melted butter.
1½ cups milk.

Mix dry ingredients thoroughly, beat liquid mixture well and add to dry mixture. Put the dough into greased pan, let rise 30 minutes and then bake in moderate oven from 45 minutes to one hour.

Mrs. H. J. Harden.

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CHEESE STRAWS.

Mix 8 tablespoonfuls flour with 4 tablespoonfuls butter, 8 tablespoonfuls grated cheese, 1 ounce baking powder, 1 egg, pinch of salt and cayanne pepper. Roll very thin and cut into straws.

Mrs. Floyd Wood.

RUSK.

1 compressed yeast cake.
1 cup scalded milk, cooled.
½ cup butter, scant.
½ cup sugar.
2 eggs.

Make small bowl of sponge, when light pour milk on and mix in flour enough to make a stiff as sponge. Let rise over night. In the morning beat up eggs, very light, cream butter and sugar, beat all in sponge then mix in stiff dough, let rise ,then mould, let rise again, then bake in slow oven.

Mrs. James Doty.

RUSK.

1 pint warm milk.
½ cup butter.
1 cup sugar.
2 eggs.
1 teaspoonful salt.
1 yeast cake.

Make a sponge of the milk, yeast and enough flour for a thin batter, let rise over night, in the morning add the butter, sugar and eggs previously beaten ,add flour enough to make a soft dough, let rise and then make in balls of uniform size, let rise and bake.

Mrs. Brice Roy.

RUSK.

1 compressed yeast cake.
1 pint potato water.

Flour to make a stiff dough. Let rise over night and in the morning mix in the following:

2 eggs.
¾ cup sugar.
1 cup sweet milk.
1 teaspoonful baking powder.
Nutmeg to flavor.
Salt.

Add flour enough to knead, let rise, make up in small biscuits and let rise again befoe baking.

Mrs. Wm. Youmans.

FRENCH TOAST.

Beat 2 eggs slightly, add ½ teaspoonful salt, and 1 cup milk, strain into shallow dish. Soak bread in mixture until soft. Cook on a hot, well greased griddle ,turn and brown on both sides.

E. H.

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OLD FASHIONED BOSTON BROWN BREAD.

1 cup wheat flour sifted with
1 cup yellow corn meal add
1 cup graham flour, raisins to suit.
2 cups sweet milk.
C e and one-third cups dark molasses.
1 teaspoonful soda.
Spice to taste and salt.
1 egg.
This makes 4 baking powder can loaves. Steam 2 hours.

Mrs. G. W. Sutton.

BOSTON BROWN BREAD (BAKED.)

1 cup graham flour.
1 cup wheat flour.
1 cup corn meal.
¾ tablespoonful soda.
1 teaspoonful salt.
¾ cup molasses.
2 cups sour milk or 1¾ cups sweet milk.

Mix and sift dry ingredients ,add molasses and milk, and stir until well mixed, put in buttered pan and bake in moderate oven about ½ to ¾ hour.

Miss Mary Stanton.

BOSTON BROWN BREAD.

1 cup cornmeal.
1 cup graham flour.
1 cup wheat flour.
¾ teaspoonful soda.
1 teaspoonful salt.
¾ cup molasses.
2 cups sour milk or 1¾ cups sweet milk or water.

Mix and sift dry ingredients ,add molasses and milk. Stir until well mixed .Bake in hot oven.

BROWN BREAD.

1 cup thick milk.
½ cup sweet milk.
½ cup molasses.
3 cups graham flour (even.)
Little salt.
2 teaspocnfuls soda (even.)
Steam 1½ hours with cover off.
Bake ½ hour.

Mrs. Christy.

EGG BISCUIT.

Sift 2 cups flour with 2 teaspoonfuls baking powder, ½ teaspoonful salt and 1 teaspoonful sugar. Add 1 teaspoonful melted butter to ½ cup milk and 1 egg beaten lightly. Mix lightly, handle little as possible, roll and cut. Bake in quick oven.

Mrs. Anson Dewitt.

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BUNS.

2 cups flour.
2 tablespoonfuls sugar.
2 teaspoonfuls baking powder.
1 egg.
Pinch of salt and milk to mix.
Roll out like pie crust, spread with butter, sugar and cinnamon and a cup of raisins, roll and cut. Put one tablespoonful lard in baking pan to melt, then add 1 cup of table syrup. Put buns in tin and bake in slow oven 40 minutes.

Mrs. George Ward.

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SANDWICHES

TUNA FISH SANDWICH.

Cut bread ½ inch thick.
Toast to a light brown.
Put a lettuce leaf on top.
Then a spoonful of tuna fish.
A slice of bacon fried.
2 slices of tomatoes.
2 slices of hard boiled eggs.
2 sweet pickles cut up.
Stuffed olives.
Cover with mayonnaise.

Mrs. E. Mullins.

CHEESE AND EGG SANDWICH.

1 cup of grated cheese and yolks of 3 hard boiled eggs minced fine, rub to a paste with 1 teaspoonful of butter ,season to taste with salt and pepper. Spread between slices of buttered bread or crackers.

Mrs. Thomas Hulse.

SANDWICHES TO SERVE WITH CHEESE DISHES.

24 olives chopped fine.
1 teaspoonful tomato catsup.
Pinch of mustard.
½ cup finely chopped celery.
½ cup mayonnaise.

Mrs. D. Tully Dunning.

CHICKEN SANDWICHES.

Use sliced chicken or chopped chicken on lettuce leaf, season with pepper and salt, cover with mayonnaise and lettuce leaf on buttered bread.

Mrs. C. E. Brown.

TOMATO-HORSE RADISH SANDWICHES.

Mix ¼ cup maycnnaise and ¼ cup horse radish. Spread slices of bread with mixture and put sliced tomato between.

J. L. A.

SANDWICH FILLING.

½ pound dried beef ground.
½ pound cheese.
1 can concentrated tomatoes.
Cook all until thick. When cool is ready to spread.

Mrs. J. M. Adams.

COTTAGE CHEESE SANDWICHES.

Spread buttered bread with cottage cheese into which chopped canned or raw red pimentoes have been added and chopped walnuts.

Mrs. C. E. Brown.

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CHEESE FOR SANDWICHES.

1 pound of cheese cut fine.
½ pound butter put with cheese and melted.
1 pint of milk put in gradually.
4 heaping teaspoonfuls flour.
Beat well.

Mrs. Clarkson A. Potter.

KAMONA SANDWICHES.

3 sweet peppers or 1 small can pimentoes.
2 hard boiled eggs.
1 tablespoonful grated onion.
1 cake Philadelphia cream cheese.
Boil 1 tablespoonful flour.
1 tablespoonful sugar.
2 cups sweet milk.
Pepper and salt to taste.

Mrs. Miles K. Wilson.

PARSLEY SANDWICHES.

Work into soft butter all the parsley it will hold, and sprinkle a little salt in it. Spread on thin slices of wheat bread.

HAM SANDWICHES.

Into a cup of lean minced ham add a tablespoonful of olive oil, a teaspoonful of French mustard, 6 olives chopped fine and ateaspoonful of minced parsley. Work to a paste and spread on buttered bread.

Mrs. C. E. Brown.

RUSSIAN SANDWICHES.

Place Russian dressing in lettuce leaves between bread.

DANDY SANDWICHES.

6 hard boiled eggs.
1 small onion.
1 small bunch celery.
Chop all fine and season. Mix well with maycnnaise.

Mrs. Emma Mullins.

SANDWICHES.

Shred lettuce very fine, then moisten with mayonnaise and combine any of the following:—Chopped hard boiled eggs or grated cheese; chopped celery and peanuts.

DREAM SANDWICHES.

Chop in food chopper, using the medium cutter, a sufficient quantity of nuts and raisins to make as many sandwiches as required. Mix thoroughly, spread thin slices of bread from which the crust has been removed, with butter and put a thin layer of the mixture between.

Mrs. Mills.

HAM SANDWICHES WITH CHICKEN.

Into 2 cups of cold boiled or roast chicken chopped fine, stir a cup of minced ham, a few minced olives and moisten with olive oil. Spread on buttered bread crusts with crusts removed.

Mrs. C. E. Brown.

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EGGS

OMELET.

Beat yolks of 4 eggs, add 4 tablespoonfuls water, ½ teaspoonful salt and ¼ teaspoonful pepper. Put tablespoonful of butter in pan and get very hot. Beat whites very stiff and fold in above. Fry very slowly on back of stove about tenminutes then put in oven to brown.

Mrs. Thomas Hulse.

EGG AND CHEESE SOUFFLE.

3 slices bread, well buttered, grate ¼ pound cheese. Lay bread in layers in buttered baking dish, sprinkle each layer with cheese, salt and pepper. Mix 4 well beaten eggs with 3 cups of milk and pour over bread and cheese and bake in hot oven.

A. C. H.

SHIRRED EGGS.

1 cup boiled rice.

Line baking dish with rice.

Drop eggs on top of rice.

Make a thick cream sauce ,add grated cheese to suit taste and pour sauce over eggs and bake.

Mrs. Wood.

RICE AND EGGS (SUPPER DISH.)

Fill ramekins half full with boiled rice and minced ham and put it in the oven till heated through. Remove and drop one egg into each dish with bits of butter, salt and pepper over top and bake until white is set.

Mrs. A. C. T.

EGGS EN SURPRISE.

Take as many tomatoes as you will want cut in half, remove the inside, sprinkle with salt, place a lining of bread crumbs, previously browned in a frying pan in tomatoes, and then drop an egg in each. Bake for five minutes, adding a bit of butter to each egg before baking. These should be served on a bed of young lettuce leaves.

Mrs. Dean Haggerty.

MEXICAN EGGS.

Fry two tablespoonfuls of onion in two tablespoonfuls of butter until the onion is yellow but not brown, then turn in a Spanish red pepper cut in small pieces, a cup full of tomatoes, a sprinkle of paprika, cook until pepper is tender, season with salt and pepper, drop in an egg for each person, let eggs cook slowly, beating them occasionally with the sauce, when done lift them to hot platter covered with buttered toast and turn sauce over them.

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SUPPER DISHES

CORN FRITTERS.

1 cup grated corn.
3 eggs, whites and yolks beaten separately, whites very stiff.
Salt.
Cook immediately.

Mrs. Walter W. Hibbert.

CHICKEN AND CORN FRITTERS.

1½ cups chopped cooked chicken.
1 cup drained canned corn or fresh cooked corn.
1 tablespoonful vegetable oil.
½ teaspoonful paprika.
1 teaspoonful sale.
1 beaten egg.
½ cup milk.
1 cup flour sifted with
1 teaspoonful baking powder.
Drop into deep fat and fry a rich brown.

Mrs. C. E. Brown.

STRAWBERRY FRITTERS.

1 cup milk.
1 cup flour.
2 eggs.
1 teaspoonful baking powder, pinch of salt.
Beat thoroughly then add 1½ pints of strawberries.
Drop by spoonfuls in hot lard.
Brown lightly. Serve with chicken.

Mrs. Ora Harden.

SOUFFLE.

To 1 pint of cream sauce add 1 can of salmon, shrimp or 1 cup cooked veal or chicken cut fine. Remove from fire and fold in 3 well beaten eggs, season to taste with salt, paprika, bake for 20 minutes or until center is set. Serve imemdiately.

Anna Prusha.

CLUB SANDWICH (SUPPER DISH.)

Toast 2 slices of bread, while hot spread with butter and put between them a lettuce leaf, thin slices of cold roast chicken, a few chopped olives and pickles, some slices of hot crisp bacon, a layer of mayonnaise dressing another lettuce leaf and the other slice of toast.

Mrs. C. E. Brown.

SUPPER DISH.

Put one can of lima beans in a baking dish in layers with chopped pimentoes and grated cheese over them. Make a thin cream sauce and pour over, put in the oven and bake until brown on top. This will serve six people.

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SUPPER DISH.

Butter casserole.
Lay in potatces, butter, seasoning,
Uncooked rice.
" carrots.
" celery.
" onions.

½ pound top round steak, ground, seasoned thoroughly, thinned with cold water to prevent cooking in lumps.

Over this pour can of tomatoes. Pearl W. Rust.

WELSH RAREBIT.

1 pound chopped American cheese.
½ glass ale, milk, or ginger ale.
Yolks of 4 eggs.
1 teaspoonful dry mustard.
1 tablespoonful of butter.
1 tablespoonful of Worcestershire sauce.
¼ teaspoonful Tabasco sauce.
Dash of red pepper.

Into a chafing dish melt the butter and add cheese. Stir this constantly and gradually add the ale. When they are well blended stir in the following. To the yolks of eggs broken into a bowl add the sauces and seasoning ,and mix and heat thoroughly. Do not boil, but pour over toast or toasted crackers.

Mrs. C. E. Brown.

SCALLOPED HAM.

6 hard boiled eggs.
¾ cup ground ham.
¾ cup buttered cracker crumbs.

SAUCE.

4 tablespoonfuls butter.
4 tablespoonfuls flour.
2 cups scalded milk, season with salt and pepper.

Put in buttered baking dish using first layer of crumbs, ½ eggs, ½ sauce, ½ ham, repeat, cover with crumbs. Chicken or fish may be used in place of ham.

Mrs. C. A. Potter.

SUPPER DISH.

Heat a can of salmon in hot water ,turn it out on a hot platter surrounding it with boiled noodles or spaghetti. Pour over all a thick tomato or white sauce and sprinkle with grated cheese.

Mrs. C. E. Brown.

A MEAL IN THE DISH.

Fry one half pound of bacon sliced until brown and curly. Remove from fat, add one pound of round steak ground and two onions chopped fine. Add two green chopped peppers, one can tomatoes, salt, and when boiling stir in one quart of cooked home-made noodles or macaroni. Cook until thick and serve on large platter garnished with bacon and grated cheese.

Mrs C. E Brown.

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F'll up the bowl, then fill it high—
Fill all the glasses there, for why
Should every creature drink but I;
Why, man of morals tell me why?

BEVERAGES

FRUIT PUNCH.

6 quarts of pineapple.
8 dozen lemons.
4 quarts cherries.
6 quarts of grape juice.
3 dozen oranges.
10 pounds of sugar.
Add equal parts of water.
This will serve 100 people

Miss Murphy.

CHOCOLATE MILK CAKE.

First make chocolate syrup adding 1½ pounds of cocoa to ½ pint of warm water to make a paste. Add this to a pint of warm water together with 1 pound of sugar and a little salt, stir till dissolves and bring to boiling point and put in sterilized bottles. Use 3 tablespoonfuls of syrup to ¾ cup of milk with 2 or 3 drops of vanilla to the shake. If an egg is to be added first beat it then add the other ingredients and shake. Also use whipped cream on top if liked.

LEMON SYRUP.

Grate the rind of seven lemons into 6 pounds of sugar, add the lemon juice and let stand covered ½ day ,stirring ocasionally. Then heat it and can boiling hot in sterilized jars. To make orangeade syrup proceed the same way using 7 oranges and 1 lemon. Use 4 tabelespoonfuls of either to a glass with cracked ice and fill with water.

ORANGE GRAPE JUICE.

Juice of 1 orange, ½ glass chopped ice, fill with sweetened grape juice. Use juice of 1 lemon for grape juice lemonade. Substitute ginger ale to this and omit grape juice for ginger ale lemonade.

EGG MILK PUNCH.

1 egg will make 2 punches. Beat yolks and whites separately and add to the yolks a few grains of salt, 1½ tablespoonfuls sugar. Divide this between 2 iced tea glasses and add to each glass 1 cup of chilled milk, pinch of ground cinnamon and ground nutmeg, cracked ice and carbonated water to fill up glasses.

FANCY ICED TEA.

Put 1 teaspoonful whole cloves with tea and pour boiling water over. Strain, sweeten and add sliced lemon, sprig of mint and cracked ice to each glass.

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ORANGE EGG SHAKE.

Put juice of 1 orange 1 egg and 2 teaspoonfuls of sugar in a deep bowl and beat thoroughly with an egg beater until all is blended. Pour into tall glass and serve with a lunch. Excellent for convalescents

Mrs. Anson Dewitt.

GRAPE JUICE.

Stem, wash, drain grapes, bring to a boil and stir often to prevent burning Strain through a jelly bag. Add 6 ounces of sugar to every pint of juice. Boil 20 minutes and bottle while hot. When serving add water to taste.

Ellen M. Dunning.

A tenderfoot out in the West
Said, "Afternoon tea's such a rest."
So they knocked off his hat
As they punched his nose flat,
And shot all the checks off his vest.

Munford

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There the gum-drops grow like cherries,
And the taffys thick as peas;
Caramels you pick like berries,
When, and where, and how you please.
Big red sugar-plums are clinging
To the cliffs beside the sea,
Where the Dicky-bird is singing
In the amfalula tree.

Eugene Field.

CANDY

MOLASSES CANDY.

One cup white sugar, 1 cup molasses, butter size of walnut. Cook until it hardens in cold water and just before taking from fire add small pinch of soda and tablespoonful vinegar. Pour on buttered plate and pull until light.

Mrs. Norman Davis.

CHOCOLATE CARAMELS.

1 cup sugar.
1 cup milk.
1 cup molasses.
Pinch cream tartar.

Boil 20 minutes, add 2 squares chocolate, cook until it hardens in water. Care must be taken not to let it burn. Add vanilla and nuts, pour in buttered pan. Anna Prusha.

POP CORN TO COAT WITH SUGAR.

3 or 4 quarts pop-corn.
1 cup sugar.
1 tablespoonful butter.
3 tablespoonful water.

Boil 5 minutes, stir in corn until well mixed, when cold will separate easily.

A. M. D.

POP-CORN BALLS.

3 quarts pop-corn.

Take 1 cup molasses to which add ½ teaspoonful salt, ½ cup sugar, 1 tablespoonful butter, boil till it forms hard lump in cold water, pour over pop-corn form into balls, keep wetting hands in cold water to prevent corn from sticking to hands.

A. M. D.

FUDGE.

2 cups granulated sugar.
¼ cup Daisee cocoa.
1 heaping tablespoonful white syrup.
¾ cup milk.

Boil until it forms a soft ball in cold water Pour on large platter after 5 minutes beat and add 10 drops vanilla.

H. Littell.

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CHOCOLATE FUDGE.

2 cups sugar.
2-3 cup milk.
1 ounce butter.
2 ounces chocolate.
½ teaspoonful vanilla.

Put sugar and milk over fire until boiling point is reached. Add butter and allow to boil until the syrup will form a soft ball if tried in cold water. Take from fire add chocolate and vanilla extract and stir until snaps. Pour in buttered dish When partly cold cut in squares.

Mrs F. J. VanOrden.

SEA-FOAM CANDY.

4 cups white sugar.
1 cup Karo syrup.
½ cup hot water.
Pinch of salt.
When this threads beat into whites of (2) eggs and flavor. Add 1 cup nut meats or candied cherries.

FUDGE.

2 cups sugar.
½ cup milk.
1 tablespoonful butter.
2 tablespoonfuls cocoa.
1 teasponful vanilla.
Boil three minutes then beat until it begins to stiffen.

Mrs. Fred L. Daines.

SEA-FOAM.

3 cups light brown sugar.
1 cup cold water.
1 tablespoonful vinegar.

Bring to a boil slowly and do not stir after once heated. Boil steadily and when a little dropped into cold water forms a hard ball take from fire. When syrup stops bubbling pour very slowly in beaten whites of 1 or 2 eggs. Beat and add 1 cup nuts and vanilla.

Mrs. D. K. Marshall.

FONDANT.

One pound of granulated sugar, ½ cup water. Boil without stirring until when dropped in water it forms a soft ball. When it begins to boil add ¼ teaspoonful cream of tartar, when it forms a soft ball pour on a buttered platter and allow to cool until you can put your finger on it. Now, beat with a spoon until it sugars, knead with the hands until creamy and of a smooth consistency. Lay aside covered with a wet cloth. It should be made the day before using.

Miss Laura B. Clark.

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MARSHMALLOWS.

1 envelope knot gelatine.
1¼ cups water.
2 cups granulated sugar.
Pinch of salt.
1 teaspoonful vanilla.

Soak gelatine in one half of the water five minutes. Put remaining water and sugar in sauce pan, boil until it spins a thread. Add soaked gelatine and let stand until cool, add salt and flavoring. Beat until white and thick. Pour one inch thick into pan thickly dusted with powdered sugar. When cold cut into cubes and roll in powdered sugar. Nuts, chocolate, fruit juices in place of part of the water or candied chopped fruits may be added or the plain ones rolled in grated cocoanut before being sugared. Dates stuffed with this mixture are good.

Adelaide E. Brown.

TURKISH DELIGHT.

3 tablespoonfuls gelatine.
2 cups sugar.
½ cup hot water.
½ cup cold water.
2 tablespoonfuls lemon juice.
4 tablespoonfuls orange juice.

Soften gelatine in the cold water. Bring sugar and hot water to the boiling point, add the gelatine. Boil twenty minutes without stirring add the orange rind and juice, skim, rinse pan in cold water and pour in mixture. When cool cut in squares and roll in powdered sugar. Candied fruits or nuts may be added when partly cold.

Mrs. C. E. Brown.

PEANUT BARS.

Pour two cups granulated sugar into a frying pan. Place over hot fire and stir constantly, until melted. When every particle of sugar is dissolved and it has become a rich brown remove from fire. Pour one teaspoonful vanilla over two cups of whole peanuts. Stir this into the sugar slowly, being careful as the sugar mixture sputters when the cold nuts are added. Pour in buttered pan and make and cut into bars.

Mrs. C. E. Brown.

CHOCOLATE CARAMELS.

1 cup sugar.
½ cup butter, creamed.
1 cup milk.
1 cup molasses.
2 squares unsweetened chocolate.
½ teaspoonful vanilla.

Stir all the ingredients except vanilla, together and boil over a hot fire until very brittle when dropped into cold water. Take from fire add vanilla. Pour on buttered pan half an inch deep. Mark in cut squares for nut caramels, add one cup chopped walnuts just before pouring in pan. For plain caramels omit chocolate.

Gladys K. Brown.

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SHOWS

Wednesday and Saturday Nights

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"But the fruit that falls without shaking
Indeed is too mellow for me."

JELLIES, JAMS, CONSERVES

JELLIES, JAMS AND CONSERVES.

PEACH MARMALADE.

3½ pounds peaches.
1 large pineapple.
One half as much weight of sugar as fruit.
Let stand over night, then cook until thick.

Mrs. F. Nillsson.

PEACH MARMALADE.

6 bowls peaches.
6 bowls sugar.
4 oranges (use rind of 2 oranges only.)
The meats of 6 pits chopped.
After this boils down thick, add 1 small bottle of marachino cherries.

Mrs. Thomas Hulse.

CARROT MARMALADE.

3 pounds carrots steamed until tender, chop fine.
4 pounds sugar and grated rind and juice of six lemons.
¼ pound almonds chopped fine. Cook until thick.

M. E. Nillsson.

ORANGE MARMALADE.

6 oranges.
3 pints of water.
4 pounds sugar.
Juice of 2 lemons
Wash and wipe the oranges dry. Slice them and pour over 3 pints of water, let stand over night. Cook quite tender then add sugar and cook until thick. Add juice of the lemons and let boil 5 minutes and put in glasses.

Mrs. E. A. Beemer.

ELDERBERRY JELLY.

Cook elderberries and squeeze the juice or let drain in a jelly bag. Cook tart apples and treat in the same way. Use equal parts of juice and make same as apple jelly.

L. B. C.

RHUBARB CONSERVE.

6 pounds of rhubarb.
6 pounds sugar.
2 lemons, juice and rind grated.
2 oranges, juice and rind grated.
1 cup blanched almonds.
1 cup English walnuts.
½ cup dates, stoned.
Add pineapple if liked.
Let stand over night.
Boil slowly until it jellies.

Mrs. Amzi Wolfe.

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GRAPE CONSERVE.

Prepare 2 small baskets of concord grapes as for canning i. e. remove the seeds. Add 2 pounds of seeded raisins, 3 pounds of sugar and cook until thick Add ½ pound of English walnut meats just before taking from stove.

Mrs. Josephine Case.

QUINCE HONEY.

1 large quince.
2 sour apples.
2 pounds sugar.
1 pint boiling water.
Grind fruit together.
Let boil till strings.
Put in jelly glasses.

UNCOOKED SPICED CHERRIES.

Stone any quantity of sour cherries, put in an earthen dish, cover with vinegar and let stand 24 hours Drain off vinegar, add an amount of sugar equal to the cherries (bulk, not weight) and let stand for several days, stirring occasionally till all sugar is dissolved. On the top of each canful put 1 tablespoonful each of whole cloves and stick cinnamon. These will save indefinately but grow darker in color after first season.

Ellen M. Dunning.

PEACH CONSERVE.

4½ pounds peaches.
1 large pineapple or 1 can.
1 large orange including rind.
4 dozen Maraschino cherries.
½ pound shelled and blanched almonds.
¼ or ½ pound English walnuts.
Cut all in small pieces.

Weigh all the above ingredients and take same weight of sugar. Boil 25 minutes or if not stiff enough cook longer.

Ellen M. Dunning.

SARATOGA JAM.

5 pounds red currants.
1 pound raisins, seeded.
5 pounds sugar.
6 oranges, seeded, use rind and all.
Put together and boil hard 20 minutes.

Laura B. Clark.

GRAPE FRUIT MARMALADE.

Slice very thin:
6 oranges.
3 lemons.
3 grapefruit, leaving out bitter center.

Add 8 cups water and set aside for 24 hours. Measure and add equal quantity of sugar. Boil slowly say four hours or until it thickens.

Mrs. W. H. Dailey.

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GRAPE CONSERVE.

7 pounds grapes.
7 pounds sugar.
1 pound English walnuts.
1 pound raisins.
2 oranges.
Cook twenty minutes after beginning to boil

Mrs. John Ray.

GOOSEBERRY CONSERVE.

1 quart gooseberries.
1 quart sugar.
2 cups raisins.
Boil until thick, pour in glasses and seal.

Laura VanSyckle.

PRESERVE RHUBARB.

5 pounds rhubarb.
4 pounds sugar.
1 pound English walnuts.
1 pound figs.
¼ pound candied orange or lemon peel.
Enough water to moisten.

Let stand 4 hours, then boil till thick, which takes about 1 hour and 15 minutes, then seal in cans.

Mrs. Bert Cole.

HEAVENLY JAM.

3½ pound grapes.
2½ pounds granulated sugar.
½ pound raisins.
1 orange.

Pulp grapes and scald up pulp and remove seeds. Take grape and orange skins and raisins and run through chopper. Boil all 20 minutes adding orange juice at the last. Seal up hot.

Mrs. Ernest Wilson.

SPICED PRUNES.

4 pounds prunes.
2 pounds sugar.
1 pint of vinegar.
1 ounce of cloves.
1 ounce of cinnamon.
¼ ounce ground ginger.

Soak prunes over night. Boil 15 minutes then add sugar, spices and vinegar. Boil together until syrup is thick and prunes tender.

Mrs. F. G. Bird.

CURRANT JAM.

3 quarts currant juice.
6 pounds sugar.
1½ pounds figs, chopped.
1 pound raisins seeded.
2 oranges, grate rind and juice.

Mrs. Josephine Titsworth.

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GRAPE BUTTER.

Grapes and sugar equal portions; of sour apples take one-third of the quantity of grapes. Pulp the grapes and put through a colander. Stir the apples a little, then put pulps, skim the grapes and sugar together and boil until sufficiently stiff.

Mrs. Josephine Titsworth.

GRAPE SAUCE.

7 pounds ripe grapes.
3 pounds light brown sugar.
1 pint vinegar.
1 teaspoonful cinnamon.
1 teasponful cloves.

Pulp grapes, boil for ½ hour. Strain thoroughly through a sieve, put in skins, boil ¾ hour.

Mrs. Josephine Titsworth.

PLUM COMPOTE.

6 pounds plums.
6 pounds sugar.
1 pound raisins seeded.
1 pound English walnuts (chopped.)
4 oranges.
Cook until like jelly.

Mrs. Josephine Titsworth.

PEAR CHIPS.

5 pounds pears, medium hard, chipped.
5 pounds sugar.
2 ounces green ginger root.
3 lemons, juice and grated rind.
Soak ginger root in ½ pint luke warm water 24 hours.
Drain and save to put on pears.
Scrape and cut root very fine.
Put all together and cook 45 minutes or until syrup thickens.

Ora Belle Dewitt.

ORANGE QUINCE.

7 pounds quinces.
8 oranges.
Cut the quinces into small thin pieces.
Peel the oranges and cut fine.

Boil the quinces and about two-thirds of the peel in 2 quarts of water, until tender, add 7 pounds sugar and oranges and boil the whole until it becomes jelly.

Mrs. Josephine Titsworth.

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Oh, you flavor everything,
You are the vanilla of society.

PICKLES AND RELISHES

CANNED PEPPERS.

Wash a peck of peppers, cut a slice from the stem end of each and remove seeds.With a pair of scissors cut peppers into rings, cover with boiling water and let stand 20 minutes Drain, put at once into cold water. After 10 minutes again drain and pack into jars. Have ready a syrup made by boiling together for 15 minutes, 1 quart of vinegar and 2 cups sugar. Pour the boiling syrup over peppers until jar overflows and seal them. These are very good to use in salad in place of pimentoes.

Anna Prusha.

SLICED PICKLES.

4 quarts cabbage sliced.
2 quarts green tomatoes sliced same as cabbage.
10 onions sliced.
3 large red peppers sliced.
2 ounce white mustard seed.
½ ounce celery seed.
½ ounce tumeric powder.
2½ pounds brown sugar.
4 small tablespoonfuls salt.
2 quarts vinegar, not too strong.
Mix and boil ½ hour.

Mrs. H. J. Harden.

CHILE SAUCE.

50 ripe tomatoes chop fine.
12 peppers (sweet) chop fine.
6 onions chop fine.
1 quart cider vinegar.
4 tablespoonfuls salt.
2 teaspoonfuls ground cloves.
2 teaspoonfuls cinnamon.
2 teaspoonfuls alspice.
1 nutmeg, ginger.
3 cups sugar.
A little red pepper.
Celery seed.
Let boil down slowly for 2 hours. Makes about 4 quarts.

Mrs. F. P. VanInwegen.

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PICALILLY.

4 quarts cabbage cut fine.
3 quarts green tomatoes, sliced.
1 dozen sweet peppers.
2 hot peppers.
6 large onions, sliced.
2 quarts vinegar, if very strong dilute.
4 tablespoonfuls white mustard seed.
1 tablespoonful celery seed.
A little turmeric.
2½ pounds sugar.
5 tablespoonfuls (scant) salt.
Mix well and boil ¾ hour, or until tender.

Mrs. F. P. VanInwegen.

MIXED MUSTARD PICKLES.

1 quart small pickles.
1 quart onions.
1 quart corn.
1 quart cauliflower.
1 quart lima beans.
5 mangoes.
Cook all vegetables separately.
Dressing for mixed mustard pickles:
2 quarts vinegar.
1 tablespoonful ground mustard.
1 tablespoonful turmeric.
1½ cup sugar.
1 cup flour.
3 tablespoonfuls white mustard seed.
2 tablspoonfuls celery seed.

Scald the vinegar, mix together the ground mustard, turmeric, sugar and flour, and stir into hot vinegar. Stir until mixture thickens, add the seeds and pour over the prepared vegetables.

CORN RELISH.

Parboil:
1 quart lima beans.
1 quart string beans.
Chop:
1 quart onions.
1 quart celery.
1 quart cabbage.
1 quart corn.
1 quart vinegar, not too strong.
1 pound sugar.
1 can "Coleman's" mustard.
Salt to taste. Boil 40 minutes.

Mrs. Jackson Case.

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CHOW-CHOW

½ gallon best cider vinegar.
½ pound ground yellow mustard.
½ pound white sugar

Put vinegar over fire, mix the mustard as for thickening. When the vinegar comes to a boil, stir in mustard and let it simmer. Take it off fire and it is now ready for vegetables.

¼ pound white mustard seed.
½ dozen peppers—2 of them red—cut them up seeds and all.
1 pint small white onions, scalded.
3 dozen small green cucumbers.
1 pint green corn boiled 3 minutes.
1 quart small string beans.
1 pint lima beans—cooked as for table.
Small head cabbage—cut as for cold slaw.

Head of cauliflower, add a little sugar mix together, add a little flour to mustard to thicken, cook and bottle.

Mrs. H. J. Harp.

CHILE SAUCE.

18 ripe tomatoes.
6 ripe onions.
3 green peppers.
1 cup sugar.
2½ cups vinegar.
2 teaspoonfuls salt.
1 teaspoonful cinnamon.
1 teaspoonful cloves.
1 teaspoonful allspice.

Scald and peel tomatoes, chop onions and peppers fine. Cook together until onions are tender.

Mrs. Fred L. Daines.

MIXED PICKLES.

3 pints green tomatoes.
2 pints onions.
2 pints mango peppers.
2 pints apples.
2 pints cabbage.
2 tablespoonfuls salt.
1 teaspocnful mustard.
2 pints vinegar.
2 pints sugar.

Cook altogether for ½ hour. Do not chop too fine.

Vore.

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BORDEAUX SAUCE.

2 quarts green tomatoes.
4 quarts cabbage.
10 onions.
2 teaspoonfuls celery seed chopped together.
2 mangoes. 3 small peppers.
¼ cup white mustard seed.
3 teaspoonfuls turmeric.
4½ pounds brown sugar.
2 quarts vinegar.
Boil ten or fifteen minutes.

Laura B. Clark.

CUCUMBER RELISH.

12 large cucumbers, those that are too large for table use, peel and cut seeds out.
4 onions.
4 sweet mangoes.
½ cup salt.
1 cup horseradish.
1 cup sugar.
Celery and mustard seed.
Put through chopper, let stand over night to drain. Add celery, mustard, and sugar and seal tight.

A. M. D.

PEPPER HASH.

12 green peppers.
12 red peppers.
15 medium sized white onions.
1¼ cups sugar.
3 tablespoonfuls salt.
1 quart vinegar (not very strong.)
Chop peppers and onions fine, mix together and add the salt then cover with boiling water. Let stand for 15 minutes then drain, cook in vinegar and sugar 15 minutes, then seal in cans.

Mrs. Bert Cole.

WAYSIDE MIXED PICKLES.

2 quarts green tomatoes.
2 quarts ripe tomatoes.
3 green peppers.
1 large cucumber.
2 bunches celery.
3 large onions.
1 small cabbage.
Chop all together, cover with ½ teacup salt and let stand over night Drain off in morning then add 3 pints vinegar, 2 pounds brown sugar, 2 even tablespoonfuls ground mustard. Cook until tender.

Mrs. Marshall VanSyckle.

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SPANISH PICKLES.

4 quarts sliced green tomatoes.
4 chopped onions.
2 green peppers.
2 red peppers both chopped fine.

Sprinkle with ½ cup salt and let stand over night In the morning drain thoroughly, and boil fifteen minutes in enough vinegar and water (one-third vinegar two-thirds water) to cover. Drain, make a syrup of one quart of vinegar and one cup of corn syrup or brown sugar, two tablespoonfuls of white mustard seed and a bag of mixed spices (whole cloves, stick cinnamon allspice, mace.) Cook slowly in the syrup from one to two hours and bottle.

Mrs. George Ward.

SPICED PEACHES.

7 pounds peaches pealed and halved.
1 pint cider vinegar.
3½ pounds sugar.
1 ounce stick cinnamon.
½ ounce whole cloves.

Let syrup come to a boil and pour over peaches. Second day, boil again and pour over and the 3rd time boil syrup down thick and put all in cans and seal up. Let syrup get cold first.

Miss Meadow.

PICKLE RELISH.

15 red peppers.
15 green peppers.
10 onions.
1 large bunch of celery.

Put all through large meat chopper. Cover with boiling water then drain. Then add 3 quarts vinegar, 2 cups sugar, 4 level tablespoonfuls of salt. Cook over a slow fire 15 minutes after begins to boil stirring often.

Mrs. Dean Haggerty

CUCUMBER PICKLES.

Mix dry:
1 cup ground mustard.
1 cup sugar.
1 cup salt.
1 cup horseradish root.

Stir well into 3 quarts vinegar and 1 quart water, wash cucumbers drop in brine add daily.

Mrs. George.

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FOR THOSE WHO ENTERTAIN

For such who plan to do their own catering the following table of foodstuffs will undoubtedly prove helpful. The table was prepared by a professional caterer and may be depended upon.

One large "sandwich loaf" of bread will cut from thirty-six to forty slices or make from eighteen to twenty sandwiches. Rolled sandwiches should be thinner than flat ones. The large, square loaf, makes up into one hundred sandwiches to three loaves. These are square sandwiches, which can be again subdivided into two triangular or three finger shaped sandwiches.

One gallon of ice cream will give generous servings to twenty-five persons. Thirty servings, smaller in size, can be secured. Where the ice cream is in bulk the safe way of measuring the portions is to have a cup or an ice cream serving measuring and to know just how many times this cup can be filled from a quart of cream.

Brick cream can be cut for six, seven or eight guests, depending on the size of portion desired. This, in turn, depends on the character of the menu and the number of courses.

One gallon of coffee will serve thirty persons, where small coffee cups, that is the demi-tasse size, are used. Where the teacup size is used a fair reckoning is eighten cups to the gallon.

A gallon of punch served in sherbet glasses will serve from twenty to twenty-five persons.

Chicken salad is such a popular item of refreshment menus that it is desirable to keep in mind the necessary data concerning it. One cup of dressing is needed for each quart of salad. One quart of salad will serve from eight to ten people, depending on the size of the portions. Three pints of chicken meat should make three quarts of salad, since an equal quantity of filler may be added to the chicken meat. Good combinations are equal parts of chicken and celery, one half chicken, one-quarter celery and one quarter green peas.

SAUCES FOR MEATS.

With roast beef, grated horseradish.
With roast veal, tomato sauce.
With mutton, current jelly.
With pork, apple sauce.
With turkey, cranberry sauce.
With venison, current or grape jelly.
With goose, apple sauce.
With duck, apple sauce.
With chicken, current jelly.

A. C. T.

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WHAT TO SERVE WITH VARIOUS DISHES.

As the average housewife is often puzzled to know what sort of relishes, garnishes, etc. should be served with ten different dishes of the menu, the following list may prove helpful to her.

Bean Soup: lemon cut in slices is put in the soup.
Pea Soup: croutons.
Tomato Bisque: rice cooked and added upon serving.
Mutton Broth: barley.
Bouillon, Consumme, Vegetable Soups: crackers or bread fingers.
Raw Oysters: quarters of lemon, horseradish, tobasco sauce and crackers.
Oyster Stew: oyster crackers or croutons and cold slaw.
Boiled Cod: drawn butter or egg sauce.
Broiled Mackerel: melted butter and chopped parsley.
Boiled Mackerel: parsley sauce.
Boiled Salmon: egg or caper sauce, sliced cucumbers.
Hamburg Steak: baked potatoes.
Beef steak: melted butter, mushrooms, or fried onions, garnish with water cress and serve Saratoga or French fried potatoes. hash brown or baked potatoes.
Roast Beef: horseradish, mashed potatoes or plain boiled potatoes and Yorkshire pudding.
Roast Lamb: mint sauce, French salad, new potatoes, sliced cucumbers, peas.
Roast Mutton: current or cranberry jelly, baked potatoes.
Boiled Mutton: parsley or caper sauce, carrots, turnips and onions.
Stewed Veal: parsley sauce, cooked carrots and turnips cut in dice or small balls, peas.
Baked Ham: cider sauce and potato souffle.
Cold Sliced Ham: potato salad.
Roast Chicken: brown gravy and giblets, scalloped raw potatoes, boiled onions.
Chicken Fricasse: garnish with parsley and pieces of toast, mashed or boiled new potatoes.
Chicken, Broiled: garnish with water cress, tartar sauce and serve small baking powder biscuits.
Chicken Fried: water cress and fried or mashed potatoes.
Roast Duck: sage and onion stuffing, brown gravy, orange salad, green peas.
Roast Goose: apple sauce or small peeled baked apples, sage and onion stuffing, thick brown gravy.
Roast Turkey: stuffed with celery or oysters or chestnut stuffing, cranberry sauce.
Quails: garnish with water cress and serve in buttered toast with good gravy.
Partridge: lettuce or cress salad, brown gravy.
Woodcock: orange salad, water cress, fried potatoes, serve in buttered toast.

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Roast Venison: current jelly, clear gravy or brown sauce, French beans.

Wild Duck: water cress, slices of lemon, orange salad.

Roast Pork: sage and onions, mast apples, stuffing, apple sauce, thick brown gravy.

Pork Chops: mustard sauce, fried potatoes, horseradish.

Roast Veal: thick brown gravy, quarters of lemons, beans.

Rabbit: onion or mushroom sauce, brown gravy, fried bacon.

Corned Beef: boiled cabbage, mashed potatoes.

Pork Apple Sauce: fried potatoes.

Boiled Ham: cauliflower, cabbage, saurkraut, asparagus, spinach or some sort of greens.

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HOUSEHOLD HINTS

WASHING WOOL BLANKETS.

Slice ½ cake of any good laundry soap in 2 quarts of water. Set over fire and stir until all dissolved then add cold water in a tub enough to cover the blankets with 4 tablespoonfuls of powdered Borax put in the soapy water. Stir it up to a good suds. Put in blankets let soak over night in this water. In the morning wring out and rinse through two cold waters. Hang on the line and let dry.—N. B.—Use cold water only.

E. L. G.

To remove old tea and coffee stains. Wet the stains with cold water, cover with glycerine and let stand two or three hours, then wash in cold water and soap. Repeat if necessary.

To remove grass stain. Cover the stain with common cooking molasses and let stand for two or three hours. Wash in lukewarm water. Repeat the process if necessary.

To take out machine grease. Cold water, ammonia and soap will take out machine grease.

To take out mildew. Make a thick paste of salt and buttermilk and cover the mildew with it. Lay in the hot sun for a day, renewing the paste at the end of four hours. Repeat if necessary.

To renew caneseat chairs. Cane chair seats that have sagged may be tightened by washing in hot soap suds and leaving to dry in the open air.

The scum which is left by hard water may be removed from sinks, basins and tubs by washing soda.

An application of leman juice and salt in good sun exposure is an old and effective remedy for fruit and rust stains.

If cheese is wrapped in a cloth moistened with vinegar, it will neither dry out or mold.

Mud stains can be removed from black cloth by rubbing them with a raw potato.

The juice of a raw onion applied to the sting of an insect will remove the poison.

If sour milk is substituted for sweet mlik in a cake receipe the cake will be more tender. For every cupful of sour milk add a quarter of a teasponful of soda to neutralize the acid and use one less teaspoonful of baking powder.

When ink is spilled on white goods of any kind, apply full strength hydrogen peroxide at once, afterwards wash and rinse in the usual way.

A little wood alcohol used on a soft cloth will remove from tables, white spots caused by hot dishes or water marks. Rub the spots quickly to prevent taking the varnish off.

Bananas or apples for salad can be kept from getting dark by putting a little lemon juice or other fruit acid over them.

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If you wet a fruit stain with camphor before washing, the stain will disappear.

When creaming butter and sugar for a cake try using a wire potato masher and see how much easier and quicker it is done than with a spoon.

To keep Cook Bock neat, cover with oil cloth and use a piece of glass or ising glass, of the same size as the leaves over the page in use.

The colors of a blouse or dress can be set by soaking it in a quart of water in which a teaspoonful of alum is dissolved before washing it. Colors can be revived by rinsing in a quart of water containing a teaspoonful of vinegar. When white goods have become yellowed from laying away, soak them in buttermilk until as white as desired. Then wash as usual.

When the hot water bottle leaks and is beyond use for hot water, use salt. Heat this in a pan in the oven and pour it in. The salt retains the heat much longer than the water.

A wedge to prevent windows from rattling in winter may be made by splitting a clothespine lenghtwise, this makes two and can be white enameled.

Use waxed paper when ironing. It takes the place of wax; also wrap it around butter or any other article of food that has an odor or will absorb one in ice box.

If you have no cedar chest, just break a few branches from a cedar tree and lay them in the drawer or trunk with winter clothes and there will be no moths.

To remove rust stains take a few stalks of rhubarb, peel and boil in water enough to cover; use an enameled or earthenware pan. When cool soak rust stains in it for twenty minutes. This will not hurt flowered or colored material.

A pinch of bicarbonate of soda mixed with tomato before milk or cream is added prevents the milk from curdling.

Instead of grating cheese run it through a food chopper using the medium knife.

If a receipe calls for sour milk when you have only sweet, add a teaspoonful vinegar to a cup of milk and it will sour.

To singe a fowl without making it black, pour some wood alcohol in a saucer and light it.

If too much salt has been put into the soup, add slices of raw potato. After the potatoes have boiled for a few minutes, remove them. If soup is still salty, repeat the process. Be generous with the potatoes as they can be later browned, creamed or used in hash.

To keep cider sweet. 1 barrel—2 ounces salt, ½ pound ground mustard, ¼ pound chalk. Draw a pan of the cider out and mix salt, mustard, chalk well into it. Then empty back in barrel and keep well corked.

To remove paint from windows wet and rub with a twenty-five cent piece.

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TABLES

Divers weights are an abomination unto the Lord; and a false balance is not good. Prov. 20-23.

½ cup—1 gill.

1 cup—½ pint or 2 gills.

2 cups or 4 gills—1 pint.

2 pints or 4 cups—1 quart.

4 quarts—1 gallon.

16 ounces—1 pound.

2 cups sugar and 2½ cups powdered sugar—1 pound.

1 heaping tablespoonful of butter and butter size of egg—2 ounces or ¼ cup.

1 cup butter—½ pound.

4 cups flour, 1 heaping quart—1 pound.

TABLE FOR BOILING VEGETABLES.

Macaroni	20 Minutes.
Rice	15 to 20 Minutes.
Peas	15 to 20 Minutes.
Spinach	15 to 20 Minutes.
Potatoes	20 to 30 Minutes.
Asparagus	20 to 30 Minutes.
String Beans	20 to 30 Minutes.
Cabbage	20 to 30 Minutes.
Cauliflower	20 to 30 Minutes.
Green Corn	20 to 30 Minutes.
Lima Beans	30 to 40 Minutes.
Turnips	30 to 40 Minutes.
Beets	30 to 40 Minutes.
Onions	30 to 40 Minutes.
Parsnips	30 to 40 Minutes.

BROILING MEATS.

Steak 1 inch thick	8 to 10 Minutes.
Steak 1½ inch thick	10 to 15 Minutes.
Mutton Chops	8 Minutes.
Lamb Chops	8 Minutes.
Spring Chicken	20 Minutes.
Squabs	10 to 15 Minutes.
Shad, Bluefish	15 to 25 Minutes.
Trout	15 to 25 Minutes.

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TABLE FOR BOILING MEATS.

Beef per pound	30 Minutes.
Mutton	15 Minutes.
Ham	20 Minutes.
Chicken	15 Minutes.
Old Fowls	30 to 40 Minutes.

TABLE FOR ROASTING MEATS.

Roast Beef Rare per pound	8 to 10 Minutes.
Roast Beef Well Done per pound	12 to 15 Minutes.
Mutton, Rare, per pound	10 to 15 Minutes
Lamb, Well Done per pound	15 Minutes.
Veal per pound	18 to 20 Minutes.
Pork per pound	20 Minutes.
Venison, Rare per pound	10 Minutes.
Chicken per pound	15 Minutes.
Turkey	20 Minutes.
Goose	18 Minutes.
Duck	15 Minutes

TIME TABLE FOR CANNING VEGETABLES.

From the New Jersey State Agricultural College.

Name	For Blanching	Time for Cooking In Boiling Water.	Vegetables in Jars In Water Seal Canner
Asparagus	3 to 5 min.	1½ hrs.	1 hr.
Beans, Lima	3 " 5 "	1½ to 2 hrs.	1 to 1½ hrs.
Beans, String	3 to 5 min.	1½ hrs.	1 hr.
Beets	3 " 8 "	1½ "	1 "
Cabbage	8	1½ "	1 "
Carrots	5 " 8 "	1½ "	1 "
Cauliflower	3 " 5 "	1½ "	1 "
Celery	3 " 5 "	1½ "	1 "
Corn	8 " 10 "	3 "	1½ hrs.
Dandelion	15 " 18 "	1½ "	1 "
Egg Plant	1 " 3 "	1½ "	1 "
Kohl Rabi	3 " 5 "	1½ "	1 "
Onion	3 " 5 "	1½ "	1 "
Parsnip	5 " 8 "	1½ "	1 "
Peas	3 " 5 "	1½ to 2 hrs.	1 to 1½ hrs.
Pepper	3	1½ hrs.	1 hr.
Pumpkin	3 " 5 "	1½ "	1 "
Salsify	5 " 8 "	1½ "	1 "
Spinach	15 " 18 "	1½ "	1 "
Squash	2 " 3 "	1½ "	1 "
Sweet Potato	5 " 8 "	1½ "	1 "
Tomato	Until skins are loose.	12 to 15 min.	10 min.
Turnip	5 " 8 min.	1½ hrs.	1 hr.
Swiss Chard	15 " 18 "	1½ "	1 "

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Be to our virtues very kind
And to our faults a little blind.
The Committee.

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ERRATA.

In the Chicken Broth recipe on Page 10 after the word tender change the reading to "when cool remove grease put soup again in pan, add breast of chicken cut into dice, and a half cup of rice, salt and pepper to taste and cook until rice is tender."

On page 55 the recipe headed Graham Pudding at bottom of page should be omitted.

On Page 58 in the recipe for Chocolate Sauce after the words "add water" the words "and sugar" should appear.

On Page 63 in Lunch Cake recipe the words "½ cup sugar" should read "½ cup butter."

On Page 67 in Chocolate Cake recipe the words "2 cups sour milk" should read "2 cups flour" This recipe is by Mrs. L. VanRiper.

On Page 77 the word (continued) should appear at bottom of page.

On Page 81 the words "1 teaspoonful lemon" in Sponge Cake recipe should read "1 teaspoonful lemon extract."

On Page 85 in Boiled Frosting recipe the words "until the syrup treads" should appear "until the syrup threads." On the same page in Mocho Filling for Layer Cake recipe the word "add" is omitted after "chill and."

On Page 95 in Meringues or Kisses recipe the word "whites" should be followed by the words "of three eggs."

On Page 113, White Bread—Quick Method recipe the signature Fleischmann's Yeast Cake is omitted. The same signature should be on Page 114 after Lunch Rolls recipe and on Page 119 after Parker House Rolls recipe.

On Page 120 in Dutch Apple Cake the words "very rich batter" should read "a thick batter."

On Page 121 in Eagle Puffs recipe the words "2 heaping pounds lard or butter" should read "2 heaping tablespoonfuls lard or butter."

On Page 126 in Ham Sandwiches with Chicken the word "crusts" should be omitted after "buttered bread."

On Page 129 in Chicken and Corn Fritters recipe the words "1 teaspoonful sale" should read " 1 teaspoonful salt."

On Page 143 following last recipe the word "Mrs." is omitted before the word "Vore."

What is a failure?
Its only a spur
To a man who receives it right,
And it makes the spirit within him stir
To go in once more and fight
If you never have failed
Its an even guess
You never have won a high success.

Cooke.

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Some skies may be gloomy,
Some moments be sad
But everywhere, always,
Some souls must be glad;
For true is the saying
Proclaimed by the seer—
Each day is the best day
Of somebody's year.

Half the world is on the wrong scent in the pursuit of happiness. They think it consists in having and getting, and in being served by others. It consists in giving and serving others. He that would be happy let him remember that there is but one way—it is more blessed, it is more happy, to give than to receive.—Drummond.

The inner side of every cloud
Is bright and shining;
Therefore turn your clouds about
And always wear them inside out,
To show the lining.

Fowler.

Gentleness and cheerfulness—these come before all morality—they are the perfect duties. If your morals make you dreary, depend upon it they are wrong. I do not say "give them up" for they may be all you have, but conceal them like a vice, lest they should spoil the lives of better and simpler people.—Stevenson.

Kind words do not cost much. They never blister the tongue or lips. We never heard of any mental trouble arising from this quarter. Though they do not cost much yet they accomplish much. They make other people good-natured. They also produce their own image on other men's souls, and a beautiful image it is.—Pascol.

A man should never be ashamed to say he has been in the wrong which is but saying in other words—that he is wiser to-day than he was yesterday.—Pope.

A vigorous temper is not altogether an evil—men who are as easy as an old shoe are generally of as little worth.—Spurgeon.

It is easy enough to be happy
When life flows by like a song.
But the Man worth while
Is the man with a smile
When everything goes dead wrong.

Anon.

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GOSSIP TOWN.

Have you ever heard of Gossip Town on the shore of Falsehood Bay where old Dame Rumor with rustling gown is going the live-long day. It isn't far to Gossip Town for people who want to go. The Idleness train will take you down in just an hour or so. The Thoughtless Road is a popular route and most folks start that way. But its steep down grade if you don't look out you'll land in Falsehood Bay. You glide through the Valley of Vicious Talk and into the Tunnel of Hate. Then crossing the Add-to-Bridge you walk right into the City Gate. The principal street is called They-Say, and I've Heard is the public well. And the breezes that blow from Falsehood Bay are laden with Don't You Tell. In the midst of the town is Telltale Park. You're never quite safe while there. For its owner is Madame Suspicious Remark, who lives on the street, Don't Care. Just back of the Park is Slanderer's Row. Twas there that Goodname died pierced from a shaft from Jealousy's bow in the hands of Envious Pride. From Gossip Town, Peace long since fled; but Trouble and Grief and Woe and Sorrow and Care you'll meet instead if ever you chance to go.

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Cookery
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Janice B. Longone

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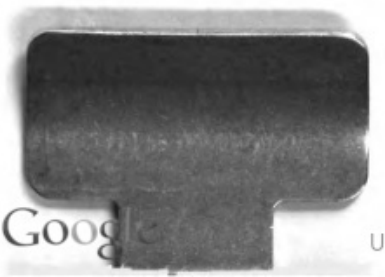

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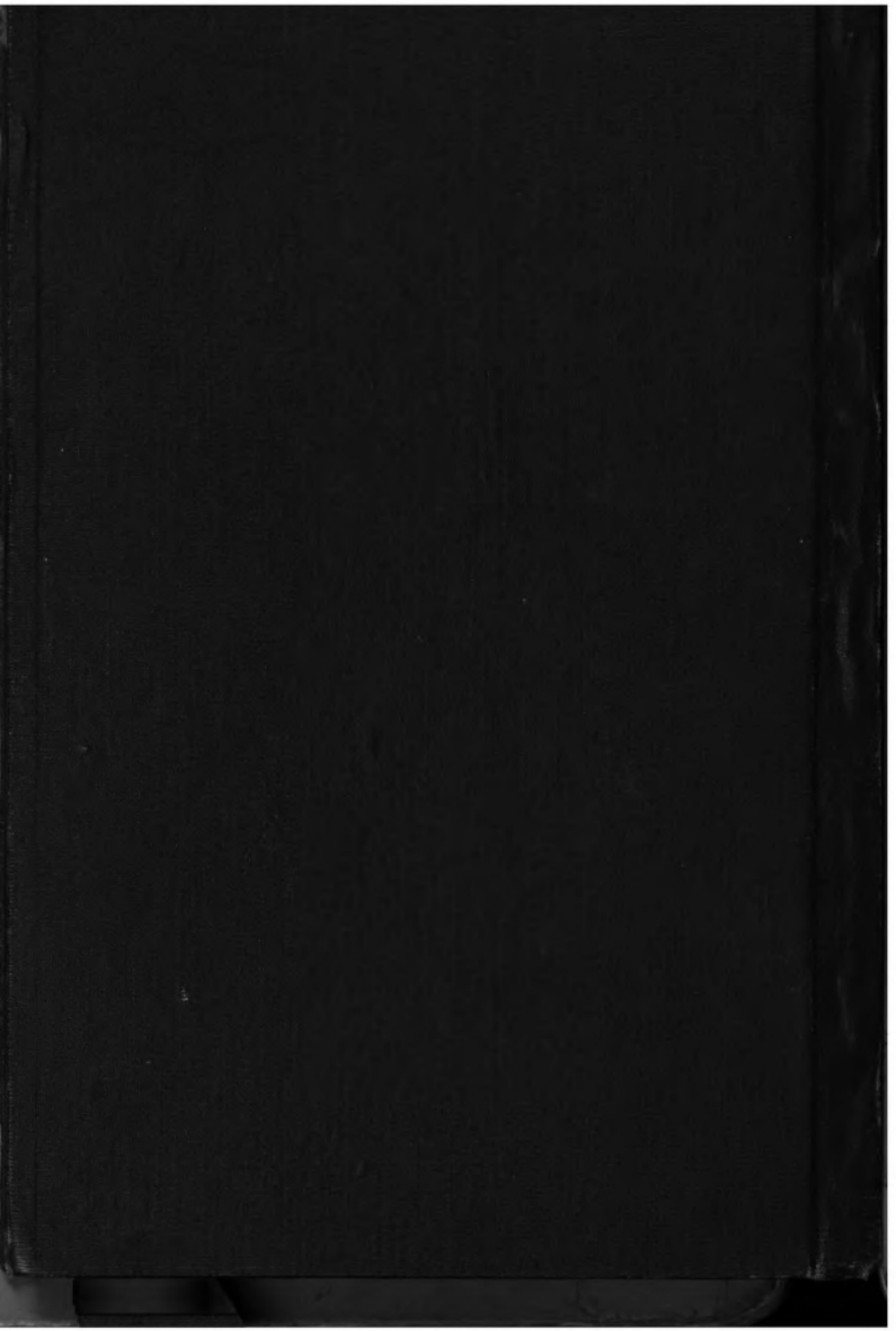

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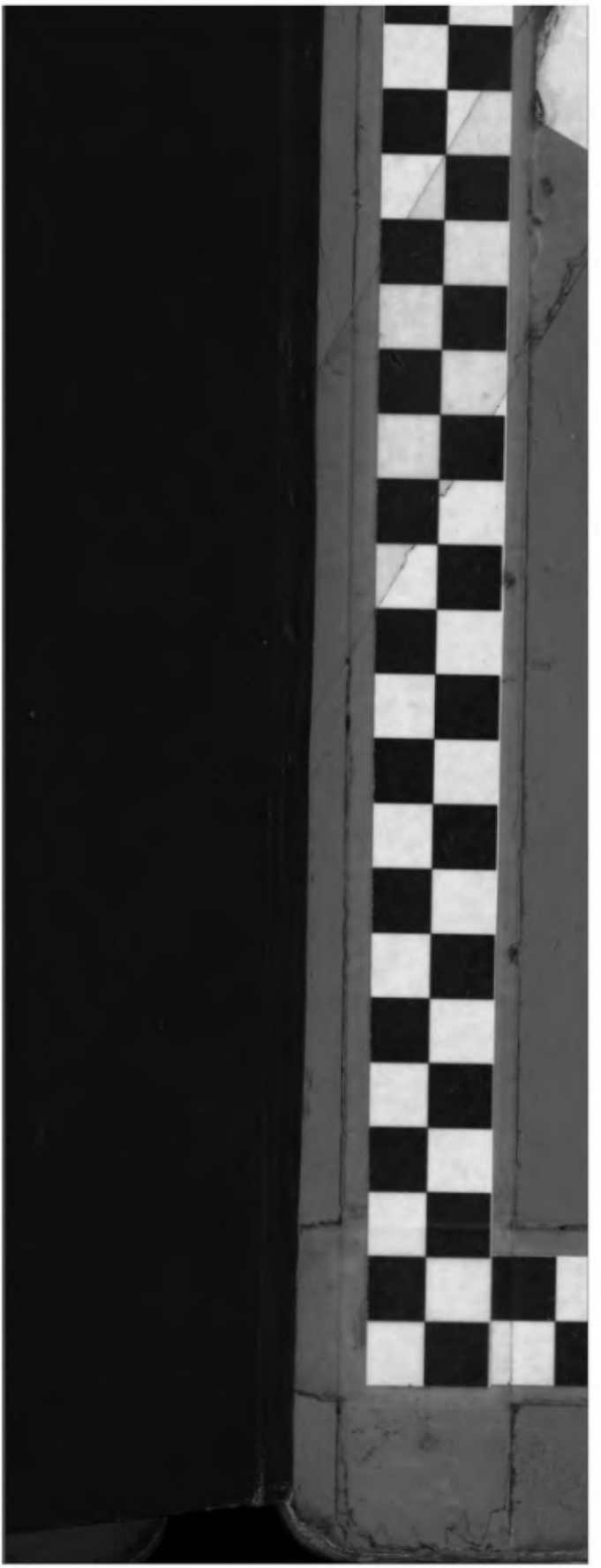

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THE GUILD

COOK BOOK

A TEST WITH A TEXT

BY

The Ladies' Guild

of

The Presbyterian Church

OFFICERS IN 1921

MRS. CLARENCE EUGENE BROWN ..... PRESIDENT
MRS. S. ROYAL MILLS ..... VICE PRESIDENT
MRS. NAAMAN S SUTTON ..... SECRETARY
MRS. THEODORE M. HOLBERT ..... TREASURER

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