

# CHOICE RECIPES

FROM THE

WOMEN'S AID SOCIETY  
OF THE  
UNION BAPTIST CHURCH



MYSTIC, CONNECTICUT

1922



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These Recipes have been used and are now contributed by the members of the Women's Aid Society whose names are subscribed.



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## TABLE OF CONTENTS

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	PAGE
Soups—11 Recipes . . . . .	5-8
Fish Dishes—9 Recipes . . . . .	9-11
Meat Dishes—9 Recipes . . . . .	12-14
Breads—21 Recipes . . . . .	15-20
Entrees—17 Recipes . . . . .	21-24
Pies—11 Recipes . . . . .	25-27
Desserts—26 Recipes . . . . .	28-34
Cakes and Frostings—42 Recipes . . . . .	35-46
Cookies—14 Recipes . . . . .	47-50
Salad Dressings—6 Recipes . . . . .	51-52
Preserves—9 Recipes . . . . .	53-55
Pickles—11 Recipes . . . . .	56-58
Candies—13 Recipes . . . . .	59-61
Beverages—5 Recipes . . . . .	62-63
Miscellaneous—5 Recipes . . . . .	64-65



# S O U P S

## CREAM TOMATO

1 can tomatoes	1 onion
1 stalk celery	Salt, pepper and sugar

Add 2 quarts water, and boil slowly till quite thick. Take from fire and strain through sieve, pressing out all the liquid; put back on stove and heat, then add a little soda stirring in well. Add 1 quart made cream (a thin white sauce). Do not let it boil when reheating. Serve with a tablespoon whipped cream for each cover. Pars and carrots may be used in place of tomato.

MRS. G. D. STANTON

## CELERY

2 cups celery	1 quart cold water
2 slices onion	4 tablespoons butter
2 tablespoons flour	2 cups milk
1½ teaspoons salt	1 blade mace
	Cayenne, celery salt

Chop celery, and cook in water till tender. Cook onion and mace in milk 20 minutes; strain. Melt butter, add flour and seasonings. Combine celery and milk mixtures. Thicken with butter and flour cooked together, and cook all 5 minutes.

MRS. R. P. WILBUR

## RICE PUREE

1 quart milk	1 cup cooked rice
½ tablespoon cornstarch	1 tablespoon butter
	Salt and pepper

Heat milk, add rice slowly, rubbing out lumps, salt, pepper, and cornstarch dissolved in a little cold milk. When well heated, rub through a strainer, return to kettle and reheat.

MRS. LEON DICKENSON

## VEGETABLE SOUP WITHOUT MEAT

2 tablespoons each of chopped carrots, parsnip, turnip, celery, onion, rice, or other preferred vegetables. Melt 2 tablespoons butter (or, if you have it, same amount of fat rendered from nice suet). Put in the vegetables and cook carefully without browning for 15 minutes, stirring often. Then add 3 pints of water. Cook till all are tender. Salt to taste.

MRS. J. A. RATHBUN

## ENGLISH

3 carrots	1 or 2 slices bacon, canned
3 potatoes	tomatoes, salt, pepper
1 onion	1 tablespoon flour

Chop carrots and potatoes, boil in salted water till tender, ~~and drain~~. Fry bacon and sliced onion together, add to vegetables with a can or less of tomatoes, the salt and pepper. Thicken with the flour stirred with a very little water. Boil a little longer.

MRS. D. B. DENNISON

## POTATO

Scald 1 quart milk with 2 slices of onion. Cook 4 medium sized potatoes, put them through the ricer and add to milk with salt, a tiny bit of red pepper, celery salt or celery stalks. Thicken with a teaspoon flour rubbed smooth with soft butter size of an egg. Cook up once, strain, and serve with chopped parsley and hot crackers.

CLARA H. CHACE

## CLAM CHOWDER

2 quarts round clams	2 quarts onions
6 quarts potatoes	1½ pounds fat salt pork

Grind pork, and put in kettle to fry out. Grind clams, and strain liquor. Peel and slice or dice potatoes. Cook till nearly done then add clams and liquor, salt and pepper to taste. Thicken with a little flour and lastly, add 1 pint of hot milk.

MRS. R. H. WILCOX

## SPLIT PEA

1 cup dried yellow split peas     $\frac{1}{2}$  an onion, salt, pepper  
2 $\frac{1}{2}$  quarts cold water                3 tablespoons butter, 2 of flour  
1 pint milk                              2 or 3 inch cube fat salt pork

Soak peas over night. Drain. Put on to cook with the cold water, pork and onion. Cook gently till very soft (3 or 4 hours). Rub through a sieve and return to kettle. Cook butter and flour together till smooth, diluting with the milk heated; use more milk or water if necessary, add seasoning and stir into the peas. A few spoonfuls of Campbell's Tomato Soup without diluting makes it very delicious.

CARRIE A. SILVIA



# FISH DISHES

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## BAKED BLUE FISH

DRESSING FOR ONE FISH :—3 slices of fat salt pork chopped very fine ; 1 pint milk with stale bread crumbs soaked in it ; 1 egg, salt and pepper. Remove the back bone of the fish. Lay flat in the pan ; sprinkle with salt and pepper, and place in a very hot oven for 10 minutes. Then pour over it the dressing, and bake till done. MRS. COATES

## SALMON CROQUETTES

Drain all the juice from a can of salmon, take out the fish and pick it apart, removing all skin, bone, or fat. Add 2 tablespoons lemon juice and let stand 15 minutes. Rub 1 tablespoon butter with 2 heaping ones of flour, add 1 cup scalded milk, and cook till it thickens, stirring constantly. Take from fire, add salmon, 1 tablespoon chopped parsley, if liked, salt, and a little cayenne pepper to taste. The mixture should be stirred carefully, that it may not become too soft and stringy. When cool shape into croquettes or cutlets, cover with egg and crumbs. Fry in hot lard.

MRS. R. D. BRADLEY

## OYSTERS AND MACARONI

½ cup broken macaroni	1 pint oysters
1 teaspoon salt	1½ tablespoons butter, some of
1 saltspoon white pepper	flour

Cook macaroni in salted water till tender. Drain. In a saucepan melt the butter, add the flour and rub smooth while cooking ; do not brown, add salt and pepper. Put a layer of macaroni in baking dish, then a layer of oysters, then white sauce. Repeat. Cover top with buttered crumbs. Bake in a quick oven, only long enough to plump the oysters.

NELLIE BEERE

### CLAM FRITTERS

25 clams,  $\frac{1}{2}$  pint clam liquor, 1 heaping pint flour, 2 beaten eggs, soda size of a pea dissolved in water. Add the chopped clams to a batter made of the other ingredients. Fry in smoking hot lard.

MRS. MARY WOLFE

### LOBSTER NEWBURG

Take out the meat from 2 cooked lobsters and cut in delicate slices; put 4 tablespoons butter in the blazer of a chafing dish and when it melts put in lobster and cook 4 or 5 minutes; add  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  of pepper, nutmeg, 2 tablespoons sherry wine; stir 1 cup cream into beaten yolks of 4 eggs and add to the lobster mixture. Serve as soon as the eggs thicken the sauce.

MRS. S. C. HALBY

### SCALLOPED OYSTERS

1 pint oysters  $\frac{1}{2}$  cup bread crumbs  
4 tablespoons oyster liquor  $\frac{1}{2}$  cup cracker crumbs  
2 tablespoons milk or cream,  $\frac{1}{2}$  cup melted butter  
salt and pepper

Brown crumbs slightly and mix with butter. Sprinkle a thin layer of crumbs in shallow baking dish buttered. Cover with oysters, sprinkle with salt and pepper; add half of oyster liquor and half of milk; repeat, and cover top with rest of crumbs. Bake about 30 minutes.

MRS. CHARLES R. HEATH

### DEVILLED CRABS

12 hard shelled crabs 1 small teaspoon mustard  
 $\frac{1}{2}$  pound butter Pepper and salt

Cook crabs; pick meat from shells, and mix with equal quantity of bread crumbs. Work butter to a light cream, mix with mustard, pepper and salt, stir carefully into crabs and crumbs; wash shells, fill with mixture, cover with buttered crumbs, brown quickly in hot oven.

NELLIE BEEBE

# MEAT DISHES

## YEAL LOAF

3 pounds veal and  $\frac{1}{2}$  pound salt pork chopped together, 3 crackers rolled fine, or  $1\frac{1}{2}$  cups bread crumbs, 3 eggs, 1 teaspoon pepper, 1 teaspoon salt, a very little sage, the same of mace. Cover with crumbs, and while baking baste with a tablespoon of butter dissolved in hot water. Bake in moderate oven 3 hours.

MRS. R. P. WILBUR

## CHICKEN LOAF

Make a lemon jelly, after the recipe on Knox Gelatine box cover. Cook 1 chicken weighing about  $4\frac{1}{2}$  pounds in as little water as possible. When done cut into dice pieces. Add 1 can of strained French peas and meats from 1 pound of walnuts cut fine; 1 cup of celery cut fine. Put this into sherbert glasses and pour the jelly over. Chill, serve on lettuce leaves with mayonnaise dressing. Garnish with olives. Will serve about 24.

MRS. IRA C. HOXIE

## JELLIED CHICKEN

1 fowl	1 lemon
2 or 3 hard boiled eggs	$\frac{1}{2}$ box gelatine
	Pepper, salt and mace

Boil fowl till meat slips from bones; boil down the broth to about 1 quart; strain, and when cold take off the fat. Dissolve gelatine in a little cold water. Bring the broth to a boil; add seasonings and gelatine; cut the breast meat in long strips, the rest in small pieces. Lay in a mold the breast meat, then a layer of egg sliced, and very thin slices of lemon, putting them close against the mold. Nearly fill with rest of the meat laid in lightly, strain in the broth till mold is nearly full. Set in cold place to harden; dip mold in hot water an instant before turning out.

MRS. HIRAM BURNET



## BEEF LOAF

1 pound ground beef	$\frac{1}{2}$ teaspoon pepper
2 tablespoons melted butter	2 teaspoons salt
1 cup dry bread crumbs	1 beaten egg

When these are well blended, add milk slowly. Work in as much as the loaf will absorb without showing a surplus.

MRS. COATES

## MEAT SOUFFLES

2 cups chopped meat	1 tablespoon chopped parsley
1 cup milk	3 eggs
1 cup cream	2 tablespoons flour
2 tablespoons butter	Seasonings to taste

Use veal, lamb, chicken, or turkey, for the meat. Melt butter, add flour and stir till smooth. Add cream and milk and stir till it thickens. Add meat, thoroughly heated, then the beaten yolks of eggs. Take from fire and cool. When ready to use beat whites of eggs, add to meat. Bake 20 minutes in hot oven.

MRS. L. M. ALLYN

## CREAMED CHICKEN

One good sized fowl boiled until tender. Separate the meat into rather small pieces, but do not cut fine. Make a thick sauce of 3 tablespoons butter, 6 even tablespoons flour, 1 cup cream and 2 cups chicken stock; salt to taste. Heat thoroughly in double boiler, add chicken and cook at least 1 hour.

MRS. E. C. HALL

## MUTTON WITH RICE

Cut mutton in small squares and stew with 1 onion until tender; season to taste. Cook 1 cup rice in the usual way. Put in baking dish in alternate layers; turn over it  $\frac{1}{2}$  cup cream; sprinkle Parmesan cheese over the top and put in a brisk oven to brown.

MRS. G. D. STANTON

## HAM HASH

Spread finely chopped ham over 6 slices of hot toast buttered and slightly wet. Set in oven for a few minutes. Into 4 beaten eggs stir  $\frac{1}{2}$  cup milk, salt and pepper. Pour into saucepan in which is a heaping tablespoon of butter melted. Stir till it thickens to a cream. Pour over ham and toast. Serve immediately.

MARY E. COATES

## LUNCHEON DISH

Season 1 quart of hot mashed potato with salt, pepper, butter and a little hot milk to make rather moist. Put potato in shallow buttered pudding dish, and hollow out the centre to hold a little more than a cup. Chop remnants of cold boiled ham fine, and season with a teaspoon of vinegar, a little mustard and pepper, and add a tablespoon of soft butter rubbed with a level teaspoon of flour. Brush the inside and outside of the potato with beaten egg, pour the seasoned ham into the centre and set the whole in oven to heat meat, and brown the potato.

MRS. G. D. STANTON



# BREADS

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## SWEDISH BISCUITS

1 quart flour	3 teaspoons baking powder
6 tablespoons sugar	$\frac{1}{2}$ teaspoon salt
2 tablespoons butter or lard	1 teaspoon nutmeg
1 cup dried currants	1 pint milk

Put together flour, salt, baking powder, and half the sugar ; sift all thoroughly. Rub the butter into this ; add milk, and stir into a ball. Sprinkle the board with flour, and roll until it is  $\frac{1}{2}$  of an inch thick. Spread with butter, sprinkle the remaining sugar, sift the nutmeg over sugar, spread the currants over all. Roll up and cut in slices about an inch thick. Place in well-buttered tins, bake 20 minutes in a quick oven. Currants may be omitted if not cared for.

Mrs. R. P. WILBUR

## WHITE MOUNTAIN ROLLS

2 cups milk	1 teaspoon salt
$\frac{1}{2}$ cup butter	2 egg whites
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ of yeast cake
	1 cup lukewarm water

Scald milk, and when lukewarm add sugar, salt and yeast in the half cup of water. Add flour to make a rather soft dough. Handle as for bread and set to rise. When doubled in bulk, beat the egg whites stiff and add with butter to dough. Work with the hands till thoroughly mixed. Raise till doubled in size. Make into plain or fancy rolls. Raise until light. Bake in a quick oven. Brush over with milk, butter or white of egg.

Mrs. G. D. STANTON

### CINNAMON BUNS

3 cups milk	1 yeast cake
2 cups sugar	1 cup currants
$\frac{1}{2}$ cup butter	A little cinnamon
Pinch of salt	Flour to mix

Scald milk, when lukewarm add 1 cup sugar, salt, yeast dissolved in as little water as possible, and flour to make a stiff batter. Let rise over night. In the morning work in the butter, currants, cinnamon, the other cup of sugar, and flour enough to mix as biscuit. Roll out shape as biscuit, let rise in pan till light and bake. MRS. J. W. PHILLIPS

### OATMEAL BREAD

3 cups oatmeal, 1 quart boiling water, 1 small cup molasses, 2 tablespoons lard, 2 teaspoons salt, 1 yeast cake dissolved in  $\frac{1}{2}$  cup water, 2 quarts 1 pint flour. Stir oatmeal into the water with molasses and lard. Let stand till cool. Add the rest and knead well. Raise over night; make into loaves and bake  $1\frac{1}{2}$  hours. HARRIET FISH

### BROWN BREAD

4 cups cornmeal	1 cup sour milk
2 cups flour	1 cup molasses
2 cups sweet milk	$\frac{1}{2}$ cup raisins, salt

It is better to scald meal first with boiling water, using milk to make like cake batter. Wash raisins and roll in flour. Mix all together, beat well. Steam 4 hours.

MRS. L. P. ALLEN

### DUMPLINGS FOR SOUP

2 eggs, as much milk in quantity as the eggs, 2 teaspoons cream of tartar, 1 of soda. Flour to make a stiff batter. Drop from spoon into boiling soup or stew. Keep tightly covered for 10 minutes.

MRS. MARY WATERMAN WILCOX

### GRAHAM BREAD

(with sweet milk)

2½ cups graham flour	1 heaping teaspoon soda dis-
Pinch salt	solved in ¼ cup hot water
½ cup molasses	Milk enough to moisten

Mix all together and bake in a loaf.

MRS. G. S. RICHMOND

### GRAHAM BREAD

(with sour milk)

2 cups graham flour	½ cup molasses
1 cud wheat flour	2 teaspoons soda
2 cups sour milk	Pinch of salt

Mix all together and bake in a loaf.

MRS. G. S. RICHMOND

### POTATO CORNMEAL MUFFINS

2 tablespoons shortening	1 cup meal
1 tablespoon sugar	1 cup mashed potatoes
1 beaten egg	Pinch of salt
1 cup milk	4 teaspoons baking powder

Mix together meal, sugar, salt and baking powder. Rub in the fat, add the rest and bake in muffin pans in a quick oven.

A well tried and excellent war time recipe.

THE WATCHMAN-EXAMINER

### NUT BREAD

2 cups Pettijohn or Entire	1 egg
Wheat flour	Salt
1 cup white flour	1½ cups sour milk
½ cup sugar	1 teaspoon soda
1 cup nut meats broken	

Mix the flours, sugar, salt and nut meats together, add the beaten egg and milk with soda in it. Bake 50 minutes in moderate oven.

MRS. J. W. PHILLIPS

### NEVER-FAIL BROWN BREAD

1½ cups Indian meal	1 teaspoon soda
1½ cups Pettijohn flour	1 teaspoon salt
½ cup molasses	1 cup sweet, sour, or butter milk
1 cup lukewarm water	

If milk is sour use a little more soda. Steam 3 or 4 hours.

HANNAH MINER

### SUNSHINE GEMS

1 egg	2 scant cups flour
½ cup sugar	3 teaspoons baking powder
1 cup sweet milk	½ cup melted Crisco or butter

Add butter last, and beat in thoroughly. Have gem pans hot and well greased.

MRS. IRA C. HOXIE

### CORN BREAD

1 cup meal	2 tablespoons sugar
½ cup flour	2 tablespoons butter
1 egg	Salt
1 cup milk	1 teaspoon soda
	1 teaspoon cream of tartar

Cream butter and sugar, add beaten egg, then milk, then the flour, meal, salt, soda and cream of tartar sifted together. Bake in a rather quick oven.

MRS. CHARLES AIKEN

### SPIDER JOHNNY CAKE

1 large cup sour milk	4 tablespoons sugar
1 cup meal	Pinch salt
1 cup sweet milk	2 beaten eggs
½ cup butter	1 teaspoon soda

Melt the butter in frying pan. Mix all but the sweet milk and turn in upon the butter. Pour the sweet milk over the top. Set pan in oven and bake nearly an hour.

MRS. C. C. PACKER

### GRAHAM MUFFINS

$\frac{1}{2}$ cup sugar	2 teaspoons soda
$\frac{1}{2}$ cup molasses	1 egg
2 tablespoons melted butter	2 cups sour milk
1 teaspoon salt	2 cups graham flour
	$1\frac{1}{2}$ cups wheat flour

Mix dry materials together, add the rest and beat well.  
Bake in muffin pans. MRS. ALDEN FISH

### BROWN BREAD

1 cup meal	1 pint boiling water
1 teaspoon salt	1 cup bread crumbs
1 teaspoon soda	1 cup flour

Pour the boiling water on meal, salt and soda. Mix well ;  
add crumbs and flour. Steam 3 hours, and bake 20 minutes.

MRS. D. W. LAMB

### WHOLE WHEAT GEMS

$\frac{2}{3}$ cup entire wheat flour	1 egg
Pinch of salt	Butter size of English walnut
1 heaped teaspoon baking powder	$\frac{1}{2}$ cup milk

Mix the flour, salt and baking powder together, rub in the butter. Beat egg, mix it with the milk, and beat into the mixture (add a little more milk if necessary, and a teaspoon of sugar if desired). Bake in a quick oven. Makes 6 gems.

MRS. COATES

### BAKED ONIONS

6 large onions. Boil till tender, strain, and put into a shallow buttered dish. Pour over this enough milk to cover, about  $1\frac{1}{2}$  cups, into which has been stirred  $1\frac{1}{2}$  tablespoons tapioca,  $\frac{1}{2}$  tablespoon butter, a little salt and pepper. Bake till a light brown.

CARRIE A. SILVIA

### CREAMED EGGS

Boil 6 eggs 20 minutes. Make 1 pint cream sauce. Have 6 slices toast on a hot platter. Put a layer of sauce on each one and then part of the egg whites cut in thin strips, and rub part of the yolks through a sieve upon the toast. Repeat this, and finish with a third layer of sauce. Place in oven for about 3 minutes. Garnish with parsley and serve.

NELLIE BEEBE

### CHEESE FONDU

1 cup bread crumbs

1 cup milk scalded

1 cup cheese

3 eggs

Pinch of salt

Grind bread and cheese together, add milk and yolks of eggs, lastly the whites beaten lightly with the salt; bake 25 minutes; serve at once.

MRS. J. W. PHILLIPS

### WHITE POTATO PUFF

Take 2 cupsful of cold, mashed potatoes and stir into them 2 tablespoons of melted butter, beating to a white cream before adding anything else. Then put with this 2 eggs whipped very light and a teacup of cream or milk, salting to taste. Beat all well together and pour into a deep dish. Bake in a quick oven till nicely browned.

MRS. L. P. LEWIS



### EGG TYMBALS

4 eggs, 1 cup milk, salt and pepper. Beat eggs well, add milk. Bake in buttered molds, in a tin of hot water, in a very hot oven. Serve hot or cold with white sauce, having a little chopped Spanish Pimento.

**White Sauce.**—Heat 1 pint milk. Rub together 2 table-spoons each of flour and soft butter. Add to hot milk very slowly, with salt and pepper. Let it boil about 5 minutes stirring constantly.

MARY E. COATES

### FRIED CABBAGE

Fry slices of salt pork, shred cabbage fine, add to pork with water enough to steam until tender; dry out and brown.

MRS. CHARLES AIKEN

### CHEESE STRAWS

1 cup flour	Pinch salt
2 cups cheese	1 scant teaspoon baking powder
1 tablespoon butter	

Put the cheese through a food chopper, mix flour, salt and baking powder. Mix all with water, roll out like piecrust, cut in narrow strips and bake a light brown.

Mrs. J. G. OSBORNE

### POTATO STEW

Fry small pieces of salt pork (not brown) in deep sauce pan. Add sliced onion and fry soft but not brown. Put in chipped potatoes, salt, pepper, and cover with boiling water. Cook till tender.

Mrs. E. V. WHITING

### WHITE MONKEY

1 pint milk in double boiler. When warm add 1 teaspoon flour mixed in 2 tablespoons of water. As milk gets hotter, add slowly 2 ounces grated cheese, 1 ounce butter, 1 teaspoon salt, and dash of cayenne, 1 egg beaten with 2 tablespoons of cold milk or water; simmer 5 minutes. Serve at once on toast.

Mrs. PHOENIX E. GRINNELL

### SWEET POTATO PUFF

Boil and mash 6 medium sized potatoes, season with salt, butter, and sufficient milk to make very creamy by beating. Put into baking dish, sprinkle lightly with bread crumbs, and pour a little cream over it. Bake until brown.

EMILY A. GATES

### BAKED CABBAGE

Cut cabbage in pieces suitable to go in a baking dish. Put it in a kettle first with boiling water and boil 10 minutes. Drain thoroughly. Place in baking dish; pour over it a thin white sauce, well seasoned, sufficient to moisten it all through. Cover top with buttered crumbs, and bake till done.

MRS. COATES

### POTATO FRITTERS

9 medium sized potatoes,  
grated  
2 eggs

1 tablespoon flour  
Small piece of butter  
Salt and pepper to taste

Stir all together thoroughly and fry like griddle cakes.

EMILY A. GATES



# P I E S

## LEMON MERINGUE

Juice and grated rind of 1 lemon      1 large tablespoon corn starch  
1 cup water      1 or 2 eggs  
1 cup sugar      Butter size of small egg

Boil water, add corn starch wet with a very little cold water. Stir in butter and sugar. Let cool. Add beaten yolks of eggs and the lemon. Fill crust which has been baked on inverted pie tin, and bake. Cover with meringue made of the egg whites beaten stiff and 4 teaspoons sugar. Leave in very slow oven 25 minutes. With this treatment meringues will always be perfectly tender.

MRS. LUCY P. LEWIS

## CURRENT MERINGUE

1 cup mashed ripe currants      1 tablespoon flour  
1 cup sugar      2 tablespoons water  
   Yolks of 2 eggs

Bake with one crust and cover with meringue made with the whites of the two eggs.

ELIZABETH A. BURROWS

## PRUNE MERINGUE

$\frac{1}{2}$  pound prunes      2 tablespoons sugar  
1 cup cream or milk      2 eggs, little salt

Stew prunes in a little water with the sugar, stone, and mash enough to make 1 cup of pulp. Add cream or milk, salt, and beaten yolks of eggs. Bake quickly in under crust. Cover with meringue made of the stiffly beaten whites and 2 tablespoons sugar. Brown lightly in oven.

MRS. W. E. BATES

## LEMON PIE WITH RAISINS

1 lemon, take out the juice, and chop rind and pulp fine; 1 cup raisins chopped; add lemon juice, 1 cup sugar, 2 tablespoons flour, and  $\frac{1}{2}$  cup water. Bake between two crusts.

HARRIET FISH



# DESSERTS

## ORANGE CHARLOTTE

$\frac{1}{2}$ box gelatine	Juice of 1 lemon
$\frac{1}{2}$ cup cold water	3 egg whites
$\frac{1}{2}$ cup boiling water	1 cup orange juice and pulp and a little of the grated rind
1 cup sugar	

Soak gelatine in the cold water till soft; pour on the boiling water add sugar and lemon juice. Strain. Add the orange and set aside to cool. When it begins to harden beat it till light then add the stiffly beaten egg whites and beat till stiff enough to drop. Pour into molds lined with lady fingers. 1 pint of whipped cream may be used instead of eggs or piled on top after charlotte is removed from mold.

EMILY A. GATES

## STEAMED FRUIT PUDDING

3 tablespoons, or $\frac{1}{2}$ cup butter	1 teaspoon baking powder
$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ teaspoon each of salt, cloves, cinnamon and nutmeg
$\frac{1}{2}$ cup milk	
1 $\frac{1}{2}$ cups pastry flour	1 egg
$\frac{1}{2}$ teaspoon soda	1 cup dates, or raisins and cur- rants

Melt butter add molasses and milk, then flour with soda, baking powder, salt, and spices in it, then the beaten egg. Lastly the chopped fruit. Steam 3 hours.

MRS. R. D. BRADLEY

## LEMON FOAM

1 cup sugar	2 tablespoons corn starch
2 cups hot water	Juice of 2 lemons
	2 egg whites

Boil water and sugar in double boiler, add corn starch wet with a little cold water. Cook 5 minutes. Take from fire, stir in lemon juice and let cool a little. Pour this over the stiffly beaten eggs, whipping briskly.

MRS. J. O. FISH

### FIG TAPIOCA PUDDING

3 tablespoons minute tapioca     $\frac{1}{2}$  pound figs  
3 cups water                            1 cup sugar  
1 teaspoon butter                       $\frac{1}{2}$  teaspoon vanilla

Cook tapioca and butter in 2 cups of the water till clear. Stir constantly. Chop figs very fine; cook them with the sugar and other cup of water until soft. Take from fire, add vanilla and stir into tapioca. Chill, and serve with whipped cream.

MRS. R. H. WILCOX

### STRAWBERRY GELATINE

1 pint strawberries                     $\frac{1}{2}$  cup hot water  
 $\frac{1}{2}$  box gelatine                           $\frac{1}{2}$  cup sugar  
2 egg whites

Dissolve gelatine in hot water; add sugar and berries. Let stand till cool, then add the beaten whites.

MRS. A. O. COLBY

### CHOCOLATE GELATINE

1 quart milk                              2 squares chocolate  
 $1\frac{1}{2}$  tablespoons gelatine               $\frac{1}{2}$  cup sugar

Cook all together in double boiler till it thickens. Remove from fire, add 1 teaspoon vanilla and beat with egg-beater 10 minutes. Add teaspoon of whipped cream. Pour into sherbet glasses (12) and chill. A teaspoon of whipped cream adds greatly, also a cherry if desired.

EMILY F. DENISON

### BANANA CREAM

Make a soft custard with 1 quart milk  $\frac{1}{2}$  cup sugar, 2 whole eggs, and 2 yolks beaten. Pour over 4 bananas sliced into a baking dish. Make meringue of the other 2 whites beaten stiffly with a tablespoon sugar. Spread over bananas and brown slightly in oven.

MRS. E. F. WILCOX

### DATE PUDDING

1 cup rice boiled until soft ( $1\frac{1}{2}$  hours). Put a layer of rice and dates alternately into a baking dish. Pour over all a custard made of 1 pint milk, 2 eggs, 2 tablespoons sugar, and pinch of salt. Bake 1 hour. Serve with cream.

MRS. JOHN P. GRAY

### PINEAPPLE SPONGE

2 tablespoons gelatine            1 pint water  
1 pint can shredded pineapple   1 large cup sugar

Dissolve gelatine in 1 cup of the water. Scald fruit and sugar in the other cup water, then stir in the gelatine. When cool and beginning to set, add the beaten whites of 3 eggs. Beat the whole with egg-beater till stiff. Chill in a mold. Serve with cream, or a custard made of 2 cups milk, the 3 yolks, 3 tablespoons sugar and a little salt.

CLARA H. CRACE

### BAKED INDIAN PUDDING

1 quart milk                             $\frac{1}{2}$  cup sugar  
4 tablespoons meal                    $\frac{1}{2}$  teaspoon each of salt and  
 $\frac{1}{2}$  cup molasses                            cinnamon  
2 eggs

Boil  $\frac{1}{2}$  the milk, add the meal and cook 10 minutes. Let cool. Stir in the beaten eggs and all the rest. Bake in hot oven 2 hours; stir in 1 cup cold milk at the end of  $\frac{1}{2}$  hour. Serve hot with cream or butter.            Mrs. LUCY P. LEWIS

### PRUNE PUDDING

Stew  $\frac{1}{2}$  pound prunes till soft, and rub through a sieve. Stir in 1 cup powdered sugar, add the stiffly beaten whites of 6 eggs. Bake in buttered dish 15 minutes in moderate oven. Chill, and serve with whipped cream, or soft custard made with the yolks.                                    Miss S. L. FISH

### COFFEE CREAM

$\frac{1}{2}$  box gelatine                           1 cup sugar  
1 gill cold water                        $\frac{1}{2}$  pint cream  
1 pint milk                               1 cup strong coffee

Soak gelatine in the cold water. Heat milk to boiling point, add sugar; when dissolved pour over the gelatine, stir well, add cream and coffee. Strain into a wet mold, and chill.    HELEN F. WILBUR

### IRISH MOSS BLANC MANGE

Wash and soak as much Irish moss as you can take between thumb and finger. Then boil in 1 quart milk, until it thickens. Add flavoring and salt. Strain into molds.

NELLIE BEENE

### BREAD PUDDING

1 cup bread crumbs	1½ to 2 cups milk
2 eggs	Raisins and vanilla to taste
	1 teaspoon butter

Do not soak the bread or use crusts. Put the butter on top in small lumps. Bake in a slow oven in a pan of water for 20 minutes. Serve with a hard sauce.

HANNAH MINER

### HAMBURG CREAM

Stir all together the grated rind and the juice of 2 large lemons, 1 cup sugar, and beaten yolks of 6 eggs. Cook 5 minutes. Take from fire, add the 6 whites beaten. Pour into punch glasses. Chill and serve. Will fill 12 glasses.

HARRIET FISH

### LEMON CUSTARD

1 cup sugar, ½ of milk, 3 eggs, ½ lemon. Mix well egg yolks and sugar, add milk, then the juice and grated rind of lemon. Add this mixture to the stiffly beaten whites. Bake very slowly in 6 sherbet cups.

MRS. A. O. COLBY

### COFFEE CHARLOTTE

¾ cup milk	½ cup cold black coffee
½ cup sugar	1 pint whipped cream
1 full tablespoon gelatine	Yolks of 2 eggs

Dissolve gelatine in the coffee, add milk, sugar and beaten eggs, till it thickens. Take from fire and when nearly cold beat in the cream. Put into sherbet glasses and chill.

EMILY F. DENISON





# CAKES AND FROSTINGS

---

## ANGEL CAKE

Whites of 11 eggs	1 teaspoon cream of tartar
1½ cups sugar	1 teaspoon almond extract
1 cup flour	Pinch of salt

Beat whites till they are frothy, add cream of tartar and beat till stiff. Add sugar gradually, continuing the beating. Mix flour and salt, sift 4 times, then fold into eggs and sugar, adding the extract. Bake in unbuttered angel cake pan 40 to 50 minutes. Take from oven and invert cake in the pan while cooling

BESSIE W. HEATH

## CREAM CAKE

2 eggs	1 cup flour
Cream	2 teaspoons cream of tartar
1 cup sugar	1 teaspoon soda
	Little salt

Beat eggs, put in a cup then fill it with cream. Mix dry materials, add eggs and cream and mix well. If cream is sour, use only 1 teaspoon cream of tartar. Flavor to taste.

MRS. L. P. ALLYN

## SOUR MILK SPICE CAKE

1 cup sugar	1 teaspoon soda
½ cup butter	1 cup raisins
2 cups flour	1 teaspoon cinnamon
1 cup sour milk	½ teaspoon cloves
1 egg	¼ teaspoon nutmeg

Cream butter and sugar, add milk, beaten egg, then all dry materials sifted together. Bake in shallow pan, frost with white icing, and cut in squares; or bake in layers, using a filling.

MRS. G. D. STANTON

### LEMON JELLY CAKE

2 cups sugar	3 cups flour
$\frac{1}{2}$ cup butter	3 eggs
1 cup milk	2 teaspoons cream of tartar
	1 teaspoon soda

Bake in layers.

**Jelly for cake.**—The juice and grated rind of 2 large or 3 small lemons, 1 cup sugar,  $\frac{1}{2}$  of water, 1 egg, 1 teaspoon butter, and 1 of flour. Mix all together and boil till it thickens.

Mrs. Lucy P. Lewis

### ROXBURY CUP CAKES

2 eggs	1 teaspoon soda
$\frac{1}{2}$ cup sugar	1 teaspoon cinnamon
$\frac{1}{2}$ cup soft butter	$\frac{1}{2}$ teaspoon cloves
$\frac{1}{2}$ cup molasses	Grating of nutmeg
$\frac{1}{2}$ cup sour milk	$\frac{1}{2}$ cup seeded raisins
$1\frac{1}{2}$ cups flour	$\frac{1}{2}$ cup nut meats broken

Beat yolks and add gradually sugar, butter, molasses and sour milk, then the flour with soda and spices well sifted in, then the stiffly beaten whites, raisins and nuts. Bake in small tins; cover with boiled frosting; decorate with the same tinted with melted chocolate. Makes 18 cakes.

Mrs. Alden Fish

### CHOCOLATE CAKE

$\frac{1}{2}$ scant cup butter	$1\frac{1}{2}$ cups flour
1 cup sugar	$1\frac{1}{2}$ teaspoons baking powder
$\frac{1}{2}$ cup milk	Whites of 3 eggs

Cream butter and sugar, add beaten eggs, milk, then flour with baking powder in it. Vanilla to flavor. Bake in 2 layers.

**Filling.**—1 cup grated chocolate,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, vanilla. Stir all together and boil till thick.

Helen F. Wilbur

### APPLE SAUCE LOAF CAKE

1 cup unsweetened apple sauce with a small teaspoon soda stirred in, 1 cup sugar, 2 of flour,  $\frac{1}{2}$  of butter,  $\frac{1}{2}$  cup chopped raisins. Spice to taste.

Mrs. R. H. Wilcox

## NUT CAKE

$\frac{1}{2}$ cup butter	1 cup nut meats
$1\frac{1}{2}$ cups sugar	1 teaspoon cream of tartar
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ teaspoon soda
2 cups flour	Whites of 4 eggs
	Salt

Sift flour, cream of tartar and salt together. Cut nut meats fine. Cream butter and sugar, add milk and flour mixture alternately, the stiffly beaten whites of eggs stirred in lightly the last thing.

MRS. ELIZABETH RATHBUN BUTLER

## JELLY ROLL AND SPONGE DROPS

4 eggs	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup powdered sugar	$\frac{1}{2}$ saltspoon salt
	$\frac{1}{2}$ cup pastry flour

Beat yolks and sugar till very creamy, add salt and vanilla. Beat whites till stiff and dry. Combine mixtures and fold in flour lightly and quickly.

For Jelly Roll.—Bake in a wide flat pan in a very thin layer. Spread with jelly while hot and roll up quickly, then roll it in a napkin.

For Sponge Drops.—Drop by the spoonful on buttered pan, sprinkle with sugar and bake 12 to 16 minutes.

For Lady Fingers.—Press through a pastry bag into shape 3 inches long by not quite 1 inch wide.

For Charlotte Russe.—Bake a thin layer in a long pan about 7 inches wide. Cut across pan in about 3 inch strips, roll up just to meet edges, tie while hot. When serving, fill with whipped cream sweetened and flavored. Top with a candied cherry or two,

MRS. COATES

## DOG'S EARS

1, 2 or 3 eggs slightly beaten, pinch of salt, flour to make a stiff dough. Roll out till thin as paper, cut in short strips and fry in deep fat. These are especially fine with afternoon tea.

MRS. R. P. WILSON

## ALMOND CAKE

Whites of 10 eggs	1½ gobelets granulated sugar
1 goblet flour	1 teaspoon cream of tartar
	A little salt

Sift flour 4 times with cream of tartar and salt. Beat eggs very stiff, gradually beat in the sugar, then fold in the flour and a little almond flavor. Bake in 3 layer pans ungreased.

### Filling:

½ pint cream or milk	1 large teaspoon corn starch
2 heaping tablespoons sugar	3 yolks of eggs

Boil milk and sugar, add corn starch mixed with a little cold milk and stirred into the beaten eggs. Boil till thick, when cool, add ½ pound almonds blanched and chopped fine (saving out 3 dozens for decorating). Spread between 2 layers and ice the top.

### Icing:

White of 1 egg	1½ cups confectioner's sugar
	10 drops bitter almond

Mix well with spoon, spread over top and decorate with the whole almonds standing on end. MRS. F. W. BATTY

## A GOOD FRUIT CAKE

½ cup butter	½ teaspoon salt
1 cup sugar	½ cup milk
3 eggs	½ cup seeded raisins
2 cups flour	½ cup citron cut or chopped
2 teaspoons baking powder	½ cup nut meats broken
	Vanilla to flavor

Cream butter, add gradually the sugar, beaten yolks and milk. Beat till perfectly smooth and very light. Add flour, baking powder and salt well sifted together. Beat again. Add raisins, citron and nuts well covered with flour; then vanilla, and lastly fold in the stiffly beaten whites. Bake in a slow oven. MRS. W. H. LAMB

### WHITE CAKE

- |                                  |               |
|----------------------------------|---------------|
| 1½ cups flour                    | 2 egg whites  |
| 1 heaping teaspoon baking powder | Melted butter |
|                                  | Milk          |
| 1 cup granulated sugar           |               |

Sift together flour, sugar and baking powder; put the unbeaten whites in a cup; add melted butter till half full, then sweet milk till full. Turn into first mixture and beat for 5 minutes. Flavor to taste, and bake as loaf or layer cake.

MRS. CHARLES NEWBURY

### FIG CAKE

- |              |                                 |
|--------------|---------------------------------|
| ½ cup butter | 3 whole eggs or the whites of 5 |
| 2 cups sugar | 1 teaspoon cream of tartar      |
| 3 cups flour | Salt                            |
| 1 cup milk   | ½ teaspoon soda                 |

Cream butter and sugar, add beaten eggs and milk, then flour with cream of tartar, soda and salt sifted in it. Bake in layers.

Filling.—1 pound English walnuts, ½ pound figs, ½ pound dates. Chop these fine, mix well and cook with 1 cup sugar and water enough to keep from burning till soft enough to spread.

MARY E. COATES

### FRENCH LOAF CAKE

- |              |                               |
|--------------|-------------------------------|
| 1 cup sugar  | 1 cup cream                   |
| 2 cups flour | 2 eggs                        |
| ½ cup butter | 1 teaspoon of cream of tartar |
|              | 1 teaspoon of soda            |

Cream sugar, butter and cream, add the beaten eggs, then flour with soda and cream of tartar in it. MRS. E. F. WILCOX

### ANGEL SPONGE CAKE

- |                |                            |
|----------------|----------------------------|
| 4 eggs         | 1 teaspoon vanilla         |
| ¾ cup flour    | ½ teaspoon cream of tartar |
| ¾ cup of sugar | ½ teaspoon of salt         |

Beat whites till stiff with salt. Add the yolks and sugar beaten together till foamy, then flour with cream of tartar in it, lastly vanilla.

MRS. MARION WILCOX WHEELER

### ORANGE CAKE

1 cup sugar	1 rounded teaspoon baking powder
3 eggs	1 tablespoon
1½ cups flour	Grated rind of 1 orange
½ cup milk	Pinch salt
	butter

Beat eggs (leaving out 1 white for frosting) and sugar with egg-beater; add flour, baking powder and salt well mixed, half the orange rind, and lastly the milk and butter brought to a boil. Bake in a very hot oven in two layers. Make a boiled frosting with the other egg white and other half of orange rind, for the filling and top. Mrs. C. H. BRIGGS

### BERMUDA CAKE

1 cup sugar	4 cups flour
1 cup butter	Cinnamon
2 cups molasses	Cloves
1 cup milk	Nutmeg to taste
4 eggs	1 tablespoon soda
	Raisins or dates

Cream butter and sugar, add molasses, beaten eggs, soda in the milk, spices in the flour, raisins or dates chopped and floured. Bake in a loaf. Makes a large cake.

MRS. JOHN P. GRAY

### EGGLESS SPICE CAKE

1 cup sugar	1 teaspoon soda
½ cup butter	½ teaspoon salt
1 cup sour milk	½ teaspoon nutmeg
2 cups flour	½ teaspoon ginger
1 cup raisins	½ teaspoon cloves
	1 teaspoon cinnamon

Cream butter and sugar, add milk with soda in it. Chop raisins and mix with some of the flour. Sift salt and spices with remainder of flour, mix all together and beat well. Bake in a loaf. Mrs. IDA F. WELLS

### SUNSHINE CAKE

Whites of 11 eggs	1 cup flour
Yolks of 6 eggs	1 teaspoon cream of tartar
1½ cups granulated sugar	1 teaspoon orange extract
	Pinch of salt

Beat whites to a stiff froth, gradually beat in the sugar, then the beaten yolks and extract. Sift flour and cream of tartar together and fold into the mixture quickly. Bake in angel cake pan in a slow oven 50 minutes.

MRS. F. W. BATTY

### RAISED CAKE

2 cups raised dough	1 cup raisins
1 cup sugar	Nutmeg and cinnamon to taste
1 egg	½ teaspoon soda in a few drops
½ cup butter and lard	water

Work all well together and let rise till very light before baking.

ELIZABETH A. BURROWS

### GOLD CAKE

2 scant cups flour	½ cup milk
1 cup sugar	1 teaspoon cream of tartar
1 cup butter	½ teaspoon soda
<i>yolks of 4 eggs</i>	Flavor with lemon

Cream butter and sugar, add beaten eggs, soda in milk, cream of tartar in flour, flavoring.

Mrs. E. V. WHITING

### SILVER CAKE

2 cups flour	½ cup milk
Whites of 4 eggs	1 teaspoon cream of tartar
½ cup sugar	½ teaspoon soda
½ cup butter	Flavor with vanilla

Cream butter and sugar, add beaten eggs, soda in milk, cream of tartar in flour, and flavor. MRS. E. V. WHITING



### MEASURED POUND CAKE

1½ cups sugar	Little salt
1 cup butter	1½ cups flour
1 cup of eggs (unbeaten)	½ teaspoon baking powder

Cream butter and sugar, add beaten eggs, then the flour with baking powder and salt sifted in it.

MRS. E. F. WILCOX

### MACAROONS

(with the paste)

½ pound almond paste (from the bakery or confectioner)	½ pound powdered sugar
	Whites of 3 large eggs

Chop paste into fine crumbs, add sugar and beaten whites, and with the back of fork work in the paste till perfectly blended. Rub thin paper in the pan with lard (not butter), and drop mixture by spoonfuls. They should bake in about 12 minutes in a medium hot oven. Try one first, and if it does not rise, add a little sugar.

MRS. COATES

### MACAROONS

(with the nuts)

Blanch 1 pound almonds, let lay awhile in cold water; dry and mash smooth; add an equal quantity of powdered sugar, and the beaten whites of 4 eggs. Blend well. Shape on paper and bake in a moderate oven.

MRS. COATES

### GLORIFIED GINGERBREAD

2½ cups flour	1 cup boiling water
1 cup sugar	2 eggs
½ cup butter	1 cup molasses
2 teaspoons soda	1 teaspoon each of ginger, cloves, and cinnamon

Mix sugar, butter, soda, and water together; when this is cool enough, add the flour; stir till perfectly smooth, then add the spices, then molasses, then eggs well beaten. The mixture is very thin and must have a very hot oven. Bake in a large flat pan.

HANNAH MINER

### SOUR MILK COCOA CAKE

1 cup sugar	1 egg
1 cup sour milk	2 tablespoons cocoa
1 heaping cup bread flour	1 rounded teaspoon soda
Butter size of walnut	Vanilla to flavor

Cream butter and sugar, add beaten egg; sift together flour, cocoa and soda four times, and add with vanilla.

MRS. CHARLES NEWBURY

### LAYER GINGERBREAD WITH WHIPPED CREAM

$\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  of sugar,  $\frac{1}{2}$  of butter,  $\frac{1}{2}$  of milk (sour is better),  $1\frac{1}{2}$  of flour, 1 egg, 1 teaspoon soda, 1 of ginger,  $\frac{1}{2}$  of cinnamon,  $\frac{1}{2}$  of cloves. Bake in layers. Whip 1 cup cream, add a teaspoon powdered sugar, and a few drops vanilla. Put between the layers.

HARRIET FISH

### HUCKLEBERRY GINGERBREAD

1 cup molasses	Little salt
1 tablespoon lard	1 egg
$\frac{1}{2}$ teaspoon ginger	1 scant teaspoon soda
	1 pint or more of berries

Add soda to molasses, rub in lard with spoon, add beaten egg, ginger and salt. Make quite stiff with flour, then stir in the berries.

MRS. MARY F. WOLFE

### CARAMEL CAKE

2 cups sugar	1 pound currants
$\frac{1}{2}$ cup butter	1 grated nutmeg
1 cup milk	1 heaping teaspoon baking powder
3 cups flour	
3 eggs	1 teaspoon each of cinnamon and cloves
1 pound raisins	

Cream butter and sugar, add beaten yolks and milk, flour with baking powder and spices well sifted in; last of all stiffly beaten whites.

Frosting.—1 cup confectioner's sugar and 1 teaspoon of butter rubbed together; 1 teaspoon vanilla and milk enough to beat to a cream.

MRS. ALDEN FISH

## COCOA AND COFFEE ICING

(For 2 Layers)

1 cup confectioner's sugar	2 tablespoons cold coffee
2 tablespoons cocoa	1 scant tablespoon butter
	1 teaspoon vanilla

Beat butter and sugar together, add the rest and beat all together 10 minutes with egg-beater.

EMILY F. DENISON

## DELICIOUS CAKE FILLING

$\frac{1}{2}$  cup fruit (strawberries, raspberries or peaches), 1 egg white unbeaten,  $\frac{1}{2}$  cup sugar. Mince the fruit slightly with a knife; add egg and sugar, and beat till stiff with egg-beater.

MRS. A. O. COLBY

## FUDGE FROSTING

2 squares chocolate	5 tablespoons milk
$\frac{1}{2}$ cup sugar	1 teaspoon butter

Mix all but the butter; let come to a boil, add butter and boil 5 minutes. Take from fire and beat till stiff enough to spread.

HARRIET FISH

## CHERRY AND ALMOND ICING

1 cup granulated sugar	1 ounce almonds chopped
$\frac{1}{2}$ cup water	1 ounce candied cherries
White of 1 egg	chopped

Boil sugar and water till it spins a thread; pour it over the stiffly beaten white of egg very slowly, beating steadily till right to spread. Just before the end beat in cherries and almonds.

MRS. CARRIE W. LATHAM

## BUTTER ICING

3 tablespoons hot water, butter size of English walnut, confectioner's sugar to stiffen.

MRS. COLBY

# COOKIES

## OATMEAL COOKIES

1 cup dark brown sugar	$\frac{1}{2}$ cup chopped raisins
1 cup butter and lard mixed	$\frac{1}{2}$ cup nut meats cut
2 cups flour	1 cup milk
2 cups oatmeal (ground)	$1\frac{1}{2}$ teaspoons vanilla
1 teaspoon soda	Pinch salt

Cream butter and sugar ; sift soda and flour together ; mix all well, drop on buttered tins and bake.

MRS. J. W. PHILLIPS

## BROWN SUGAR COOKIES

2 eggs	2 teaspoons cream of tartar
$\frac{1}{2}$ cup butter and lard equally	1 teaspoon vanilla
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{2}$ teaspoon salt
3 cups flour	1 teaspoon soda

In measuring sugar, pack solidly in cup. Combine eggs well beaten, butter and sugar. Add flour, soda, cream of tartar, and salt, mixed and sifted together ; then vanilla. Roll thin, cut out, and bake as cookies.

BESSIE W. HEATH

## LEMON SNAPS

1 quart flour, 1 pint sugar, 1 cup butter, 2 eggs, 1 teaspoon soda, juice and grated rind of 1 lemon, 2 tablespoons water, pinch salt. Roll out thin, cut and bake as cookies.

MRS. LAURA H. PACKER

## MOLASSES COOKIES OR DROP CAKES

$\frac{1}{2}$ cup molasses	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup sugar	1 teaspoon soda dissolved in
1 full tablespoon lard	trifle hot water
1 egg	1 teaspoon ginger
3 cups flour	Little salt

Mix well, drop by spoonfuls in pan and bake in moderate good oven.

EMILY F. DENISON

### COCOANUT WAFERS

½ cup butter	1 cup flour
1 cup sugar	1 small teaspoon baking powder
1 egg	Salt
½ cup milk	1 cup fresh grated cocoanut

Cream butter and sugar, add beaten egg and milk. Mix flour, salt and baking powder and stir in with the cocoanut. Drop on buttered tins. Flatten a little. Bake in moderate oven.

NELLIE BEEBE

### PEANUT COOKIES

½ cup butter	1 cup flour
½ cup sugar	½ teaspoon salt
1 egg	2 level teaspoons baking powder
2 tablespoons milk	½ cup fresh roasted peanuts

Cream sugar and butter, add beaten egg and milk; grind nuts fine, mix with flour, salt and baking powder and stir in beating all well. Drop on buttered pan, place half a nut on each and bake.

MRS. R. H. WILCOX

### BROWNIES

1 cup sugar	1 teaspoon baking powder
½ cup butter	2 squares chocolate
2 eggs	1 cup nut meats
1 scant cup flour	1 teaspoon vanilla

Cream sugar and butter, add beaten eggs, vanilla, chocolate melted and nut meats chopped; mix flour and baking powder and beat all well together. Drop on buttered tins, and bake in moderate oven.

JESSIE E. FISH

### SOUR CREAM COOKIES

1 cup soft sugar	2 tablespoons sour cream
½ cup butter	1 teaspoon soda
1 egg	1 teaspoon caraway seeds

Mix with flour enough to roll. Cut out and bake in a hot oven.

MRS. J. W. PHILLIPS

### RAISIN FILLED COOKIES

1 cup sugar	3½ cups flour
½ cup butter and lard	1 egg
½ cup milk	3 teaspoons baking powder
	1 teaspoon vanilla

Mix as cake batter and set one side.

#### Filling :

1 cup raisins chopped fine	2 teaspoons flour
½ cup sugar	½ cup boiling water

Cook this filling till it thickens ; roll the cookie mixture thin, cut out, put 1 teaspoon of filling on a cookie cover with another cookie. Repeat till pan is filled and bake.

MRS. C. E. NEWBURY

### CRULLERS

3 eggs	1 cup milk
7 tablespoons sugar	1 teaspoon soda
4 tablespoons melted lard	Salt

Cream sugar and lard, add beaten eggs, salt, the milk with soda and flour enough to roll. Cut out and fry in deep fat.

MRS. PHOEBE E. GRINNELL

### GINGER SNAPS

1 cup molasses	1 heaping teaspoon ginger
½ cup butter	1 heaping teaspoon soda

Cook gently for 20 minutes, cool, mix stiff with flour, roll thin, cut out, and bake quickly.

HARRIET FISH

### COCOA CRULLERS

1 egg	½ cup cocoa
½ cup sugar	2 teaspoons baking powder
½ cup milk	½ teaspoon salt
2 cups flour	½ teaspoon cinnamon

Sift all dry materials together, beat eggs, add milk, and beat all well together. Cut out and fry in deep fat.

MRS. R. H. WILCOX

## OATMEAL COOKIES

3 cups oatmeal	1 cup sugar
$\frac{1}{2}$ cup butter and lard together	$\frac{1}{2}$ cup warm water
2 cups flour	$\frac{1}{2}$ teaspoon soda
	Salt and nutmeg

Mix oatmeal and shortening together before adding other ingredients ; knead the whole quite a little. Roll thin, cut in squares with a knife. Bake thoroughly in quick oven.

HARRIET FISH

## HERMITS

1 cup butter	1 teaspoon each of soda, cloves, cinnamon and nutmeg
2 cups sugar	
1 cup chopped raisins	3 eggs
	Flour to mix thin

Cream sugar and butter, add beaten eggs, raisins floured, soda and spices ; flour for a drop batter. Drop by spoonfuls on buttered pan and bake.

MRS. CARRIE W. LATHAM



### BOILED OIL SALAD DRESSING

Yolks of 4 eggs	1 teaspoon sugar
8 tablespoons oil	1 tablespoon of French, or
4 tablespoons vinegar	$\frac{1}{2}$ teaspoon of English mustard
	$\frac{1}{2}$ pint whipped cream

Put the eggs in small double boiler, stir in half of oil, then vinegar. Cook and stir till thick. When cold, add slowly the rest of oil, then sugar and mustard.

MRS. E. R. BUTLER

### SALAD DRESSING

1 or 2 eggs	1 tablespoon butter
1 cup milk	3 teaspoons mustard
$\frac{1}{2}$ cup vinegar	1 teaspoon salt
	1 teaspoon sugar

Mix dry materials. Beat eggs, add milk, and combine the two mixtures carefully. Stir this into the heated vinegar and butter, and cook till it thickens. Take from fire and beat vigorously with egg-beater.

EMILY F. DENISON





# PRESERVES

## PRESERVED CITRON

Pare and cut in desired pieces citron melon ; boil in water till tender. Drain thoroughly. Allow 1 pound sugar, and 1 lemon or less, for each pound of fruit. Boil the slices of lemon in water. When tender remove the lemon and make the syrup of this water and the sugar. Cook citron slowly in this syrup till rich and clear. Just before taking up return slices of lemon.

MRS. CHAS. R. HEATH

## ORANGE AND GRAPEFRUIT MARMALADE

Shave 1 grapefruit and 1 orange and 1 lemon very, very thin, using all but seeds and cores. Measure the fruit, and add to it 3 times the amount of water. Let it stand in an earthen bowl over night. Next morning boil 10 minutes only. Let it stand another night. The second morning add pint for pint of sugar, and boil till it jellies.

MARY E. COATES

## PINEAPPLE JAM

1 cup chopped pineapple    2-4-cup chopped rhubarb  
3 cups sugar

Let boil 25 minutes after sugar is dissolved.

MRS. G. W. DUNHAM

## CRANBERRY CONSERVE

1½ quarts cranberries    2 large, or 3 medium size  
1 quart water    oranges  
1 pound sultana raisins    3 pounds sugar  
1 pound English walnuts

Grate the rind of 1 orange and cook in a little water till tender. Stew cranberries in a quart of water till soft, then sift. Stir in the raisins, the pulp of the oranges, the grated rind, and the sugar warmed. Boil ½ hour. Remove from fire, and add nut meats cut in small pieces. Pour into jelly glasses.

CLARA H. CHACE

### TOMATO MINCE MEAT

4 quarts green tomatoes	$\frac{1}{2}$ cup cider vinegar
2 pounds brown sugar	1 tablespoon salt
$\frac{1}{2}$ pound citron	1 tablespoon cloves
1 pound raisins	<sup>o</sup> 1 tablespoon cinnamon
$\frac{3}{4}$ cup suet	1 teaspoon nutmeg

Chop tomatoes and drain. Cover with hot water, and boil 30 minutes. Drain well. Chop suet, cut citron fine, chop or cut raisins. Put everything together in the kettle and cook about an hour. Can while hot. Add chopped apple to pies when baking.

MRS. S. C. HALEY

### TOMATO BUTTER

7 pounds ripe tomatoes	3 pounds light brown sugar
1 pint vinegar	1 ounce ground cinnamon
	$\frac{1}{2}$ ounce whole cloves

Boil gently 3 hours, till thick. Put into any jelly container. This is better after it has stood for a month or two. Serve with meat, or use for sandwiches.

NELLIE BEERE

### GOOSEBERRY JAM

9 pounds sugar	1 tablespoon cinnamon
6 quarts berries	1 tablespoon cloves
1 pint weak vinegar	1 tablespoon allspice

Put berries to cook with  $\frac{1}{2}$  the sugar. Boil  $\frac{1}{2}$  hour. Add vinegar, spices, and balance of sugar. Boil  $\frac{1}{2}$  hour more.

MRS. G. W. DUNHAM

### THANKSGIVING CRANBERRY JELLY

1 quart berries	$\frac{1}{2}$ cup sugar to each cup of
1 large cup water	juice

Cook berries and water slowly until tender. Strain. Measure juice, add to each cup  $\frac{1}{2}$  cup sugar. Cook slowly till it jellies (about 20 minutes). Pour into molds or any preferred dish.

MRS. C. H. WOLFE

# PICKLES

## MUSTARD PICKLE

1 quart each small cucumbers, green tomatoes, small onions, 1 cauliflower, 4 green peppers, all cut in small pieces. Make a brine of 4 quarts water and 1 pint salt; pour over the mixed vegetables and let stand 24 hours. Heat just enough to scald it; put in collander to drain. Mix 1 cup flour, 6 tablespoons ground mustard, same of tumeric powder, with enough cold vinegar to make a smooth paste; then add 1 cup sugar, and vinegar to make 2 quarts in all. Boil this mixture till it thickens, and is smooth, stirring all the time; add the vegetables and cook till well heated through.

MRS. MARY WOLFE

## CHILI SAUCE

18 tomatoes	1 cup sugar
3 onions	1 cup vinegar
4 green peppers	1 tablespoon each cloves, cinnamon, allspice and salt

Chop peppers and onions, peel tomatoes and cut fine. Mix all together; boil  $1\frac{1}{2}$  hours.

MRS. PALMER BINDLOSS

## PEPPER HASH

1 dozen green peppers	3 tablespoons salt
1 dozen red peppers	1 quart vinegar
3 large onions	2 cups sugar

Take seeds from peppers, chop them with the onions, cover with boiling water, and let stand 10 minutes; drain, cover again and let come to a boil. Let stand again 10 minutes; drain thoroughly, and add the vinegar, sugar and salt. Cook 15 minutes.

MRS. SEYMOUR A. STODDARD.

## PICKLE FOR CORNING BEEF

2 cups of salt,  $\frac{1}{2}$  to  $\frac{1}{3}$  cup sugar,  $\frac{1}{2}$  teaspoon soda, enough water to make brine to cover 5 or 6 pounds of beef, pickled 4 to 6 days.

HANNAH MINER

## MELON PICKLE

Take ripe canteloupes, not large; pare and quarter and place in stone jar. Cover with cold vinegar. Let stand 24 hours; measure the vinegar, leaving out 1 quart which must be lost. To each quart add 3 pounds brown sugar, cloves, cinnamon and mace to taste. Put vinegar, sugar and spices on to cook; when boiling drop in the melons, and cook about 25 minutes.

MRS. COATES

## OLIVE OIL PICKLES

100 small cucumbers sliced without peeling and placed in layers with salt for 3 hours. Drain. Add  $\frac{1}{2}$  as much sliced onions as cucumbers,  $\frac{1}{2}$  cup celery seed,  $\frac{1}{2}$  cup mustard seed,  $\frac{1}{2}$  cup whole black pepper, 1 cup olive oil, small piece of alum. Cover with cold vinegar.

MRS. IDA F. WELLS

## CABBAGE AND TOMATO

4 quarts cabbage	2 quarts vinegar
5 large onions	2 quarts green tomatoes
2 ounces white mustard seed	2 peppers (red or green)
1 ounce tumeric powder	$\frac{1}{2}$ ounce celery seed
1 $\frac{1}{2}$ pounds sugar	$\frac{1}{2}$ cup salt

Chop all the vegetables, mix all together, boil 1 hour, seal hot.

MRS. ALDEN FISH

## COLD CHILI SAUCE

1 peck half-ripe tomatoes peeled and cut small, 12 medium sized onions chopped, 6 peppers (red and green) chopped, 3 cups celery cut small. Sprinkle these with 1 cup salt, and let stand 2 hours. Drain. Mix 1 quart of cider vinegar, 2 pounds brown sugar,  $\frac{1}{2}$  cup white mustard seed, 4 ounces cinnamon. Pour over the vegetables and stir well several times daily for 2 or 3 days. Keep in a stone crock and stir occasionally. This keeps all winter, and better in a stone crock than in tight jars.

MRS. IDA F. WELLS

### PICKLED BEETS

Boil until tender, cut in slices. Make a syrup of 1 cup sugar for every cup of vinegar. If vinegar is very sharp, reduce with water. Boil all together a few minutes. Put up hot, as canned fruit.

MRS. S. L. FISH

### POTTSFIELD PICKLE

3 cups ripe tomatoes, chopped	4 cups vinegar
3 cups chopped green to- matoes	2 cups sugar
2 cups chopped onions	$\frac{1}{2}$ teaspoon cinnamon
1 red pepper, and 1 bunch celery chopped	$\frac{1}{2}$ teaspoon cloves
	$\frac{1}{2}$ cup white mustard seed

Mix tomatoes, onions, red pepper and celery with  $\frac{1}{2}$  cup salt. Let stand over night. Drain well. Add other ingredients and boil  $\frac{1}{2}$  hour. Seal hot.

MRS. G. W. DUNHAM

### PICKLED RED CABBAGE

Cut small cabbages in quarters, pack snugly in wide top stone jar, in layers; between each layer sprinkle, according to your judgment, sugar, salt, ground ginger, whole black pepper, and whole white mustard seed. Cover with cold vinegar, and let stand till next day. Lay a plate over the cabbage and hold firmly while you pour off the vinegar into a granite kettle. Bring this to a boil, and pour over the cabbage; replace the plate on top and put a weight on it that the cabbage may always be kept snug and under the vinegar. Scald the vinegar each morning; nine times in all. When cold the last time, stick in a few pieces of horse-radish root, scraped and cleaned.

MRS. COATES

# CANDIES

## MOCHA FUDGE

- |                               |                             |
|-------------------------------|-----------------------------|
| 3 cups sugar                  | $\frac{1}{2}$ cup cold milk |
| 2 squares chocolate           | 2 tablespoons butter        |
| $\frac{1}{2}$ cup cold coffee | Vanilla                     |
|                               | Nuts if desired             |

Cook together sugar, chocolate, milk and coffee 10 minutes; add butter and continue cooking till it forms a soft ball in cold water. Add flavoring and nuts, and beat.

MRS. EMELINE F. KELLOGG

## SULTANA CARAMEL CANDY

- |                           |  |
|---------------------------|--|
| 1 cup raisins             | $1\frac{1}{2}$ squares Baker's chocolate |
| 1 cup nuts                | $\frac{1}{2}$ cup milk                   |
| $1\frac{1}{2}$ cups sugar | 3 tablespoons butter                     |
|                           | 1 teaspoon vanilla                       |

Boil all but nuts and raisins 7 minutes; add these and boil 1 minute more. Beat until creamy. Pour into buttered tins and when cool cut in squares.

MARY E. COATES

## PINOCHE

- |                    |                                   |
|--------------------|-----------------------------------|
| 3 cups brown sugar | $\frac{1}{2}$ cup milk            |
|                    | $1\frac{1}{2}$ tablespoons butter |

Stir continually, and when nearly done add 1 cup chopped English walnuts. Take from fire and add 1 teaspoon vanilla. Beat until creamy and pour into pans. When cold cut in squares.

MRS. ELIZABETH RATHBUN BUTLER

## MAPLEINE FUDGE

- |              |   |
|--------------|---|
| 2 cups sugar | Butter size of an egg                   |
| 1 cup milk   | 1 teaspoon vanilla                      |
|              | $\frac{1}{2}$ teaspoon Mapleine extract |

Cook sugar, milk and butter till it makes a soft ball in water. Add vanilla and mapleine. Pour into buttered tins. Cut into squares and put  $\frac{1}{2}$  nut meat on each square.

CLARA H. CHACE

### BOYS' PEANUT CANDY

1 cup molasses boiled till it spins a thread; add  $\frac{1}{2}$  teaspoon cream of tartar, and 1 quart peanut meats. When cool cut in squares.

MARY E. COATES

### BUTTER SCOTCH

2 cups brown sugar	4 tablespoons molasses
$\frac{1}{2}$ cup butter	2 cups water
	2 tablespoons vinegar

Boil without stirring till it hardens in cold water. Pour into buttered tins.

E. KENNETH BATES

### MOLASSES CANDY

1 cup molasses	1 cup sugar
	Butter size of an egg

Boil without stirring till it hardens in water. When done add  $\frac{1}{2}$  teaspoon soda and beat well. Flavor if desired. Good for peanuts or other nuts.

MRS. ELIZABETH RATHBUN BUTLER

### PEPPERMINT DROPS

1 tumbler granulated sugar, 3 tablespoons boiling water. Boil just 3 minutes. Take from fire and stir in 4 tablespoons confectioner's sugar and  $\frac{1}{2}$  teaspoon essence peppermint. Drop on waxed paper quickly.

MARY E. COATES

### TURKISH DELIGHT

2 pounds granulated sugar	1 cup boiling water
1 box Cox's gelatine (large size)	1 lemon
	1 orange
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ pound English walnuts
	Green coloring

Soak gelatine in the cold water, add the boiling water; when dissolved, add the sugar. Let boil 10 minutes. Add the lemon and orange juice and boil another 10 minutes. Remove from fire, add a little grated orange rind, the chopped nuts and green coloring. Pour into pans till 1 inch thick. Let stand till next day. Cut in squares, and roll each piece in fine granulated sugar.

Mrs. D. B. DENISON

# BEVERAGES

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## GRAPE JUICE

1 quart grapes, 1 pint water. Let it boil. Strain without pressure. To each quart of this liquid add 1 cup sugar. Boil, and bottle while hot. ELIZABETH A. BURROWS

## RECEPTION COCOA

2 level tablespoons cocoa	$\frac{1}{2}$ teaspoon salt
4 tablespoons granulated sugar	$\frac{1}{2}$ cup cold water
	1 pint rich milk

Mix the first four ingredients till it first boils, then thickens, then looks as if it would turn to fudge. When it is so thick that the spoon leaves its track in the mixture, add the milk a little at a time, stirring constantly. When all is added, and has boiled up once more, move to side of stove and beat vigorously with egg-beater a full minute. Serve at once.

MRS. ALDEN FISH

## GRAPE PUNCH

1 quart grape juice	2 oranges
6 lemons	2 cups sugar

Combine grape juice with sugar, water, lemon and orange juice. When well blended, add slices of orange, bits of pineapple, and other fruits in season. MRS. G. W. DUNHAM

## BARBERRY JUICE

Boil barberries in water to cover, till very tender, mashing with spoon against kettle to break skins. When done, strain without pressure. Measure juice, and to each quart add sugar to taste ( $\frac{1}{2}$  or  $\frac{3}{4}$  cup). Boil and bottle while hot. Use as summer drink, diluted with water. HARRIET FISH



## CURRENTADE

1 quart red currants	2 cups sugar
1 pint raspberries	2 quarts water
	Juice of 1 lemon

Make a syrup of sugar and water boiled 5 minutes, add lemon juice and cool. Crush fruit through a jelly bag, combine mixtures ; put in jars and chill on ice for 2 hours.

MRS. G. W. DUNHAM



# MISCELLANEOUS

---

## SWEETBREADS

### TO PREPARE SWEETBREADS

After removing pipes and membranes, soak 1 hour in cold water. Then put them in slightly salted boiling water, and boil 15 minutes. Place in cold water for 5 minutes, drain, and dry them. They are now ready for frying or other use.

MRS. J. O. FISH

### TO PRESERVE EGGS WITH LIME

Slack a piece of lime the size of an egg in a very little hot water; add 10 quarts of cold water and 1 pint of salt. Pack the eggs in a stone jar, small end down, and cover with the brine. Sufficient for 17 dozens eggs.

ELIZABETH A. BURROWS

### TO PRESERVE EGGS WITH WATER GLASS

Make a solution of 1 part water glass to 12 parts cold water, and cover fresh eggs laid in a stone jar.

MRS. COATES

### CRYSTALLIZED CORN

1 cup sugar, 1 tablespoon butter, 3 tablespoons water; boil 5 minutes. Stir in quickly 2 quarts or more of freshly popped corn.

ELIZABETH A. BURROWS

## HULLED CORN

1 quart corn, 1 quart sifted wood ashes (in a cheese-cloth bag), cover these well with cold water, and boil  $\frac{1}{2}$  hour. Remove the bag of ashes and boil till the hulls will wash off. Wash in several waters till hulls are all off. Put the corn in plenty of water and boil 4 hours.

HANNAH MINER

(From her mother's cook book)

















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