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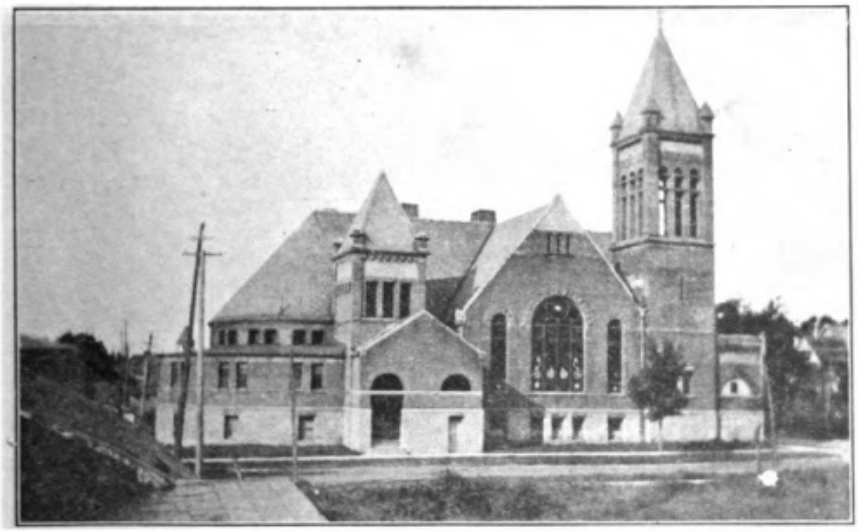

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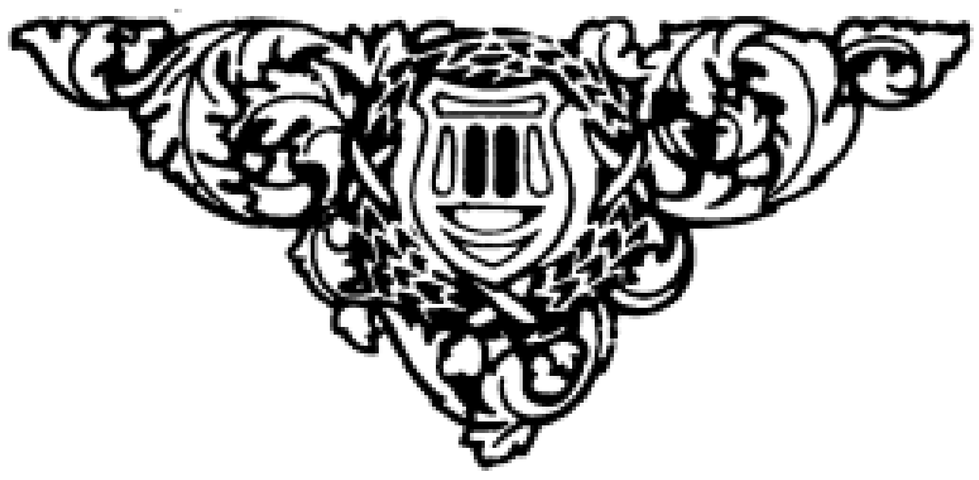
A Selection of Recipes Prepared by the S. W. W. Class of the Baptist Sunday School. Alpena, --- Michigan



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"We may live without poetry and music and art;.
We may live without conscience and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks."
—Meredith.

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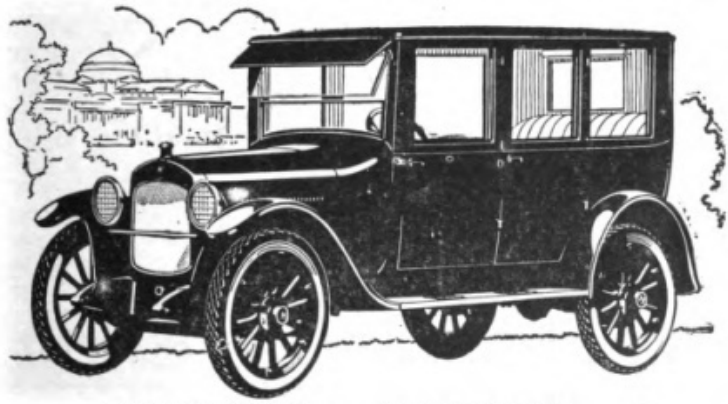

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SOUPS

"The banquet waits our presence,
Good sisters, let us dine."

CORN BISQUE

Drain liquor from a can of corn. Chop corn very fine, turn into a saucepan containing 1 quart of salted water and simmer gently for 1 hour. Then rub through a colander. Place again over the fire and add 1 teaspoon sugar, 2 tablespoons butter, rubbed into 2 tablespoons of flour. Stir until it becomes smooth and then pour slowly upon a pint of hot milk. Season it to taste with salt and pepper and then pour upon 2 well beaten eggs and serve at once. Mrs. C. S. Goddard, Ill.

POTATO SOUP

Take a very small potato and a small onion and slice in small pieces. Put in a dish with small amount of water and boil until very tender. In a double boiler put 2 large tablespoons of butter and when melted add 1 level tablespoon flour and 1 pint milk, a little paprika and a little parsley. Season with salt and pepper. Then add the potato, onion, and water. Cook 20 minutes or until well flavored. Do not strain. E. Buelow.

TOMATO BISQUE

Heat 3 pints of milk to the boiling point. Cook 1 quart of tomatoes, 1 onion and a sprig of parsley until the onion is thoroughly cooked, then add ¾ teaspoon soda, stir well and boil, press through a colander. Then add the milk to which 1 tablespoon of flour and 1 tablespoon of butter melted and rubbed together have been added, let boil a few minutes and serve immediately. F. B. P.

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CELERY SOUP

2 stalks celery, 1 quart boiling water, 1 cup rich milk, 1 tablespoon butter, 1 tablespoon flour. Cut celery into small pieces and boil until tender. Mix flour in a little milk and add gradually to the milk. Add this to the soup and then add butter and season to taste with salt, pepper and a little sugar. Mrs. C. Buelow.

POOR HOUSE SOUP

1 cup white beans parboiled, with 1 teaspoon soda. Cook until tender with one medium sized potato, 2 medium sized onions. Force through sieve, add 1 cup tomato juice, a dash of cayenne pepper, salt to taste. Thicken with 1 tablespoon flour rubbed into 1 tablespoon butter. H. M. Williams

TOMATO SOUP

Cook 1 quart of tomatoes and strain. Add ¼ teaspoon soda to tomato. Season with salt, pepper and celery salt and some butter. Scald 1 quart milk and add to mixture. A few rolled crackers may be added for thickening if desired. Mrs. A. D. Brown, Tower.

CREAM OF CELERY SOUP

4 small heads celery, 1 pint water, 1 tablespoon butter 1 teaspoon salt, 1 small onion, 1 quart milk, 3 tablespoons flour, 1 bay leaf, pepper. Cut up celery and cook in water until tender, keeping it below the boiling point. Heat milk with bay leaf. Brown the flour in frying pan, add butter, stir until well blended. Add the onion sliced. Now mix with milk carefully. Rub celery through sieve into this cream sauce. Add pepper and salt and serve at once. Mrs. M. Reading, Detroit.

TOMATO SOUP

1 peck ripe tomatoes, 2 stalks celery, 12 small onions. Slice and cook until well done. When cool run through sieve. Set on stove to boil. Add ½ cup butter, ½ cup granulated sugar, ½ cup flour made, into smooth paste. Cook about 15 minutes after it comes to a boil. Add pinch of cayenne pepper. Bottle while hot.
Mrs. Wm. Bonker.

FISH

"Fishie, fishie in the brook,
Papa catch him with a hook,
Mama fry him in a pan,
Baby eat him like a man."

Fish to scale readily should be dipped in boling water for a second only.

Heat salt that you rub on fish and it will penetrate to the bone.

Allow 10 minutes for the first pound of fish, and 5 minutes for each additional pound. Thus for 5 pounds allow 30 minutes. By pulling out a fin you can tell when a fish is done. If it comes out easily and is opaque white, the fish is done.

Do not leave fried fish in the spider in which it has been cooked, as it will destroy the flavor and absorb the fat.

Salt mackerel should be soaked in plenty of water for 10 to 12 hours before using. Put the flesh side of fish down, and, if possible, raised from the bottom of the vessel, so that the water can circulate freely.

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BROILED MACKEREL

Freshen the fish. Drain and wipe dry, being careful not to break it. Lay it between the bars of a double broiler, well greased with salt pork. Broil over a clear fire until a light brown. Place on a platter and pour over Tartare sauce.

Sauce.—1 tablespoon vinegar, 1 teaspoon lemon juice, 1 salt spoon salt, 1 tablespoon Worcestershire sauce and 1 3 cup butter. Mix in the order given, place in a dish in hot water and stir until well blended.

C. E. Spens.

FISH HASH

Use 1 cup of picked codfish to 2 cups of potatoes. Freshen fish and then slowly boil fish and potatoes together until potatoes are soft. Drain and mash. Add 1 tablespoon butter, 1 salt spoon pepper, and ½ cup or more of hot milk. Mold neatly on platter, make a depression in center and fill with hot cream sauce sprinkled with parsley. They may be browned in spider with a little butter or baked in the oven.

C. S. Goddard, Ill.

SALMON LOAF

1 can salmon. Pick out bones and break up quite fine. Leave on the liquor. Add 3 eggs beaten light, 4 tablespoons melted butter, ¾ cup bread or cracker crumbs. A little red pepper and salt. Steam 1 hour in a buttered mold. Serve hot with dressing.

Dressing—1 cup milk (large cup), 1 tablespoon butter, 1 tablespoon Kingford's cornstarch, yolk of 1 egg, little salt. Cook like any cream sauce.

R. Hilliard.

TO PLANK A FISH

When a fish has been thoroughly cleaned, wipe dry and rub heat-

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ed salt into the flesh. Put a few cracker crumbs on the plank and spead out the fish, skin side down. Have ready some small pieces of bacon and salt pork. Lay these upon the fish, also small pieces of butter. Sprinkle with cracker crumbs and bake. Garnish plank with parsley and sliced lemon or with mashed potatoes fashioned with a forcing bag and tube. Some prefer ham in place of salt pork.

SALMON CROQUETTES AND SAUCE

2 cans salmon, ½ pint milk, 1 pint cream, cracker flour. Mince salmon. Let cream and milk come to a boil. Cream ½ pound butter with 5 or 6 tablespoons flour. Add this to cream and milk and let cool. Then mix with salmon and cracker flour, pepper, salt and cayenne to taste. Mold and dip in egg and then in cracker flour. Fry in butter.

Sauce.—Without water boil some tomatoes steadily for 2 hours. Then stir in cream of flour enough to thicken. Mrs. J. K. Cohen.

SALMON CROQUETTES

Mince fine 1 lb. cold boiled or canned salmon. Work into it 1 tablespoon melted butter, powdered yolks of 2 hard boiled eggs, 1 tablespoon lemon juice, crumbs of half a slice of bread, ½ teaspoon anchovy sauce, a little pepper, salt and nutmeg. Make into little rolls dip in beaten eggs, then in cracker crumbs, and fry in hot lard.

Mrs. C. H. McKim.

FISH TURBOT

3 pounds white fish. Boil in salt water for 15 minutes. When cold pick up fine, leaving out all bones and skin. Then make a dressing of 3 pints milk, heated to the boiling point, 3 tablespoons flour, 3 tablespoons butter; cream flour and butter. Pour milk over this and let thicken. A little more flour may be necessary. Grate in a little onion, a little red pepper, nutmeg and salt. Mrs. D. Lincoln.

BAKED TROUT

After cleaning fish, wipe out inside and rub in a little salt. Make a dressing of raw potatoes, chopped fine, and season with salt, pepper, onion and poultry savory. Stuff the fish with this dressing, sew it up and dredge with flour. Pepper and salt the whole and put pieces of pork or butter over the top, and 1 cup of water. Bake slowly 1½ hours. Garnish the whole with chip potatoes or lemon. Mrs. D. Lincoln.

SALMON LOAF

4 eggs beaten light,2 3 cup bread crumbs, 1 can salmon picked fine, 4 tablespoons melted butter, season well with pepper and salt, and steam 1 hour. Serve with tomato dressing.

DRESSING.—Take tomatoes, cook and put through sieve. Heat 1 cup milk. Add 2 teaspoons flour and some butter, pepper and salt. Add strained tomato. Pour over steamed loaf before serving J. M. S.

PLAIN FRIED FISH

Cut up fish in small pieces. Roll in flour. Put in a pan of good hot grease. Salt and pepper. When putting in pieces always lay skin side down. Fry 25 minutes. Mrs. D. Lincoln.

FISH BAKED IN MILK

Take a medium sized white fish or trout. Cut it through the center. Spread out in a dripping pan which has enough lard and butter in it to cover the bottom. Pepper and salt and lay pieces of butter on the top. Pour 2 cups of milk over the fish and let it cook 1 hour.

Mrs. D. Lincoln.

BAKED FISH WITHOUT DRESSING

Cut up white fish or trout in pieces and lay in a deep dish. Pepper and salt it and then sprinkle flour on top. Lay pieces of salt pork over the top of this and 6 bay leaves. Then pour in water to come to the top of the fish. Bake 1½ hours. Mrs. D. Lincoln.

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FRESH BOILED FISH

Cut fish in pieces as you would serve. Have ready a kettle half full of boiling water with 2 heaping tablespoons of salt in it. Then put in fish. Let boil 20 minutes. Lift out with skimmer. Take off skin and serve with melted butter or milk gravy. Mrs. D. Lincoln.

COD FISH BALLS

1 cup cold cooked codfish, 1 cup mashed potatoes, 1 egg well beaten. Beat together lightly, shape, roll in bread crumbs, then in beaten egg, and then in crumbs. Let stand ½ hour or longer and then fry brown in very hot fat.

SALMON BALLS

Mince 1 can salmon very fine. Take equal portion mashed potatoes, add a little butter and a well beaten egg. Season highly, roll into balls. Fry as doughnuts; serve very hot. Mrs. L. Showers.

COD FISH BALLS

Boil together six good sized sliced potatoes, 1 cup of picked-up codfish. When tender drain and mash. Add 1 tablespoon of butter and 1 egg. Season to taste. Form in small balls. Roll lightly in flour or fine cracker crumbs. Let stand an hour or two to dry on outside. Put in a vegetable basket and fry in deep fat.

FRIED OYSTERS

Select large oysters, drain well an dip in beaten egg then in fine cracker crumbs to which has been added pepper and salt. Let stand for a couple of hours or until quite dry. Put in a vegetable basket and fry in deep fat.

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MEATS

CROQUETTES

Take a large tablespoon of butter and 1 of flour and mix thoroughly. Add milk and gravy from meat, if any, to make a thick sauce. Put meat through grinder and mix with sauce. Add 1 raw egg, a little parsley and a little onion. Pour into dish to cool. Then roll in egg and bread crumbs. Shape and set away to cool for 2 or 3 hours before frying in deep fat. Any kind of meat may be used, but beef or veal are preferable. Cold boiled eggs may be added or a little cold boiled rice. Bread crumbs are preferable to crackers. To prepare the bread, put in the oven until very dry, and then put through meat grinder.

R. D. H.

CREAMED CHICKEN

Cook about 4½ pounds chicken. When very tender let cool and cut up in small pieces. Take 4 tablespoons butter and 5 tablespoons flour, and mix well over the fire. Then add 1 qt. cream and stir well until smooth and creamy. Flavor with a very little onion and a little nutmeg. Season well with pepper (black or red). Put chicken in this gravy; also 1 can mushrooms. Put in baking dish and cover with fine bread crumbs and pieces of butter. Bake 20 minutes. Mrs. Lincoln

PRESSED VEAL

A knuckle of veal, 1 pound beef. Cook until tender and then chop but not too fine. Pour back into liquid and cook about 10 minutes. Season with salt, pepper and a dash of nutmeg. Pour into mould and let cool before slicing.

Mrs. F. Cook.

BONELESS BIRDS

Cut veal steak in about 2 inch squares and pound each piece until

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quite flat. Dust with salt and pepper and lay on each piece a strip of bacon and a little onion chopped fine. Roll it up and fasten with tooth picks. Dip each piece in a mixture of butter and drippings. Fry. When birds have become brown pour enough water to nearly cover them. Let simmer gently for half an hour. Thicken gravy with a little flour if desired. Mrs. C. S. Goddard.

VEAL PATTIES

Take a leg of veal and boil until very tender. Pick from bones, and season with pepper and salt. Then pour liquid over it. Take a sprig of parsley, then a slice of hard boiled egg and place in gem tins. Then fill with meat. Serve on a lettuce leaf. Mrs. D.A. Brown, Tower.

PRESSED CHICKEN OR VEAL

Cook the meat until tender and add 1 teaspoon salt, onion chopped fine and a little celery seed. Remove the bones and skin, chop the meat and remove the fat from the water. Take ½ box of gelatine and soak for ½ hour or longer in ½ cup water. Bring all to the boiling point and add juice of 1 lemon, and more salt if necessary. In the bottom of mould place slices of cold boiled egg, pour the mixture in, press and let stand until thoroughly set and cold. J. Little.

CHIPPED BEEF

Put in pan 2 tablespoons butter. Add the shredded beef and let fry until it curls. Put to one side of pan and stir in enough flour to make a thick paste. Add milk until of a creamy consistency. F.B.P.

TO CORN BEEF

Take 2 tablespoons salt, 4 tablespoons sugar, a piece of saltpeter as large as a pea, dissolved in hot water. Pour this mixture over 4 pounds of beef, adding enough cold water to cover beef. Let stand 48 hours. Then cook meat and vegetables in this same liquor.
Mrs. Fred Olds.

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CHICKEN EN CASSEROLE

Take 4 pounds chicken, 1 onion, ¼ cup chopped ham, ¼ cup butter, 1 pint stewed tomatoes, 1 cup boiled rice, 1 teaspoon salt, 1 green sweet pepper, 1 teaspoon kitchen bouquet, 1 quart stock or water. When the fowl is well done separate at the joints and brown it in the butter in a spider. Put in casserole. Then brown onion, ham chopped, and add to the casserole with hot water, tomatoes (hot), rice, salt, green pepper, freed from seeds and sliced. Cover dish and let simmer on range or in oven 1½ hours or longer. Add more salt if necesssary. It can be cooked in a fireless cooker nicely. .Mrs. M. Reading, Detroit.

VEAL BIRDS

Veal steak cut in small pieces. Make a dressing of bread crumbs 1 egg, sage, lemon juice, 2 slices fat pork, salt, pepper and onion. Lay some of the dressing on each piece of veal and hold together with toothpicks. Roll in flour and fry in deep fat for 20 minutes.

Mrs. Schwartz, Flint.

SPANISH HASH

1 cup of any kind of cold meat, 3 potatoes, 1 onion, all chopped fine; 1 cup tomatoes, 1 egg, pepper and salt. Mix thoroughly. Put in a dish and bake brown. Mrs. C. E. Cheney, Detroit.

BEEF LOAF

2½ pounds chopped beef, 1¼ cups cracker crumbs, ¼ pound chopped pork, 1 cup sweet milk, 2 eggs, a little butter, 1 teaspoon pepper, 1 teaspoon salt. Bake 2 hours. Baste. Mrs. C. Buelow.

BAKED HAM

Soak ham overnight in cold water to cover unless ham is very fresh. Wash thoroughly and put in kettle and cover with water and let cook until tender. Remove from the water, cut off outside skin and rub thoroughly with brown sugar and fine cracker crumbs and stick full of cloves and bake slowly for an hour or more.

BAKED HAM SOUTHERN WAY

Soak ham if necessary. Boil for a short time according to size. Remove skin and bake in milk, basting often. The ham will absorb the milk. Mrs. C. English.

BAKED CHOPS

Take pork chops and dip in a beaten egg, then in cracker or bread crumbs. Fry until brown on both sides. Then cover with milk and allow to cook slowly in the oven until done.

COOKED PARTRIDGE

Parboil in enough water to cover with ½ teaspoon soda for 6 birds. Remove from that water and wipe perfectly free from scum. Place in kettle breast down and half cover with water. Salt, then add 3 tablespoons butter. Cover and let cook until tender. Take ¾ quart sweet cream, 1 cup butter and put on stove to heat. Thicken with 1 tablespoon flour. When cooked slip the meat off the breast bones and let lay in dressing about ten minutes. Then serve. Cook legs separate and they make another meal. Mrs. W. H. Davison.

CHICKEN PIE

Pastry—1 cup flour, 1 tablespoon butter (to 3 of butter use 1 of lard), 1 teaspoon of Royal Baking Powder and milk enough to mix soft. Remove the bones from the chicken and arrange in the dish as desired. Have ready a gravy made of the stock, some butter and milk. Pour this over the meat and then add the crust. Pour milk over the top of the crust just before putting in the oven. Mrs. R. Mills.

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HAMBURG STEAK AND OLIVES

Place 1 pound of Hamburg steak in baking pan to form layer about 1¾ inches thick. Put through a grinder a small onion and contents of a little bottle of stuffed olives, and spread evenly on top of steak and pour over 1 cup tomato ketchup or stewed tomatoes strained and ¼ cup hot water. Bake in hot oven 15 minutes. Mrs. E. Hatch.

MINT SAUCE

½ cup fresh mint leaves, 2 tablespoons sugar, 2-3 cup vinegar. Wash mint leaves, dry thoroughly and chop fine, add sugar and vinegar and let stand until sugar is dissolved. Serve with roast lamb.
Mrs. Ed. Hatch.

NOODLES

Take 1 egg and a little salt and beat well. Add enough flour so that it will roll very thin. Let stand on the molding board for an hour or two to dry. Then cut in strips about ¼ inch in width.

MINCE MEAT

3 pounds of cooked beef, 2½ pounds suet, 2 pounds raisins, 2 pounds currants, ¼ pound lemon peel, ¼ pound citron, 1-4 pound orange peel, 2 ounces cinnamon, 2 ounces cloves, 2 ounces nutmeg, 2 ounces Mace, 1¼ ounces salt, 1 ounce black pepper, 6 pounds chopped apples, 4 pounds brown sugar. Put ½ of apple and the sugar together and mix with hands very thoroughly. Let it stand until the other material is prepared. Add the rest of apple to meat. Strain the stock from the meat, mix all together thoroughly with the hands. Do not cook but keep in a cool place. Mrs. F. Cook.

CHOP SUEY

½ pound lean pork, 1 pound lean veal steak, 1 cup onions sliced thin, 2 tablespoons Show You-Sauce, 2 tablespoons granulated sugar (level), salt. Melt 1 tablespoon butter in pan, add meat, cut in small

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pieces and brown. Add enough water to cover and cook until tender. Add onions, celery, Show-You-Sauce and sugar. Thicken with flour, cook until vegetables are tender. Serve with rice. Mrs. Jay Bingham.

HAM AND POTATO HASH

1 cup cooked ham chopped (other meats may be used), 1 cup of mashed potatoes, 1 large tablespoon chopped onion, 2 tablespoons flour, 1 tablespoon bacon fat or butter, ½ teaspoon prepared mustard, ½ cup broth or stock, 1 small teaspoon salt, 1 hard boiled egg. Melt fat cook the onion but do not brown. Add flour and mustard and cook 5 minutes. Add stock and stir until it boils, then add ham and potatoes and bake. Carrie Burton.

PARTRIDGE

Prepare the same as any fowl. Parboil 20 minutes. Make a dressing of bread crumbs or toast, celery and a little onion. Stuff and bake about ½ hour.

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VEGETABLES AND ENTREES

GREEN PEAS

Brown butter and flour. Then add cooked peas and chopped parsley.

APPETIZING BEANS

Boil beans till done, but not break; then fry nice pieces pork, add sliced onions and water to make nice gravy; pour this over beans. Bake ½ hour, lay chops over beans and warm. Mrs. L. Showers.

MACARONI AND CHEESE

Take ½ pound macaroni and cook in water until tender. Drain and pour cold water over it so as to separate it, and then drain again. Take 2 cups scalded milk and add ½ pound grated cheese, 1 large tablespoon butter, some salt and pepper. When cheese is melted pour over macaroni and bake ½ hour. E. R. Small.

CHEESE OMELET

Beat together 3 eggs and 3 tablespoons water a very little. Add a little pepper and salt and turn into hot pan with plenty of butter, and bake. Add ½ cup grated cheese, roll and turn out on dish to serve.
E. R. Small.

POTATOES AND BUTTER BEANS

Put beans in warm water and when 2-3 done add raw potatoes diced. Take some butter in saucepan; add some flour, and brown. When potatoes and beans are done add browned flour and butter and let come to a boil.

STUFFED TOMATOES

Scoop out tomatoes. Take crackers or bread crumbs, little salt and pepper, little onion, and mix well with tomato pulp. Fill tomato skin, tie on top and bake. J. Little.

POTATO AU GRATIN

1 cup sweet milk, 1½ tablespoons melted butter, 1½ tablespoons grated cheese, pinch of paprika or other pepper, 1 tablespoon flour. Cook until it boils and then pour over potatoes cut in squares. Bake.
E. Buelow.

STUFFED PEPPERS

Drop whole peppers in boiling water and boil ½ hour. Remove from water and cut in half and remove seeds and inner membrane. Fill with dressing made of meat of any kind, or an ordinary bread dressing. Place in a baking dish. Pour ½ cup of boiling water around them and bake 20 minutes. Mrs. C. E. Cheney, Detroit.

TOMATO MACARONI

Break about 12 sticks macaroni and cook 20 minutes in boiling water, salted. Drain and cover with following sauce: Fry 1 tablespoon chopped onion in 1 tablespoon butter. Then add 1 tablespoon flour and mix well. Add slowly 1½ cups tomato juice and pulp, and a little salt and pepper. Pour over macaroni and cover with bread crumbs. Bake until brown or about ½ hour. Mrs. F. Olds.

ITALIAN SPAGHETTI

Take 1 pound of spaghetti and boil in salt water 30 to 40 minutes. Cut 2 pounds of beef into small pieces and stew. Then add 1 can tomatoes or 6 ripe ones, 1 onion, 1 teaspoon sugar, salt and pepper. Drain water off spaghetti and pour stew over it. Cover with grated cheese if desired, and bake. Mrs. C. E. Cheney, Detroit.

SCRAMBLED EGGS WITH TOMATOES

Fry 1 small sliced onion in two tablespoons butter five minutes.

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Add 1 cup tomatoes, 1 tablespoon sugar, ½ teaspoon salt, little pepper. Cook 5 miuntes. Add 4 eggs slightly beaten, and cook same as scrambled eggs.

Mrs. L. Showers.

TOMATO AND MACARONI

Cut slice from blossom end of large tomatoes. Remove pulp and fill each with macaroni which has been cooked until tender. Add seasoning of pepper and salt. Sprinkle with grated cheese and cover with bread crumbs moistened with butter. Put in buttered bake tin and bake in moderate oven for ½ hour.

Mrs. F. Olds.

CHEESE STRAWS

½ cup butter, 1 cup flour, 1 cup grated cheese, salt and a little cayenne pepper. Mix same as for pies. Use cold water and keep mixture as cold as possible.

Mrs. A. Rosenfield.

RICE RESSETTO

1 cup rice boiled in 1 cup water. Drain in colander. Add butter, salt, pepper. Chop fine 1 pint tomatoes, 1 green pepper and 2 slices Spanish sweet pepper. Cook together until quite thick. Then add rice and bake about 20 minutes.

J. M. S.

BEAN DISH

In a baking dish put a layer of baked beans about an inch deep, more or less according to the quantity required. Make a gravy of 1 tablespoon of butter or bacon dripping, 1 tablespoon of flour, then with boiling water, season with salt and chili powder. Moisten the beans, then cover with a layer of finely cut onions, and over that a layer of cheese cut in small pieces, then add more beans, and moisten thoroughly with gravy and bake about ¾ of an hour.

F. B. P.

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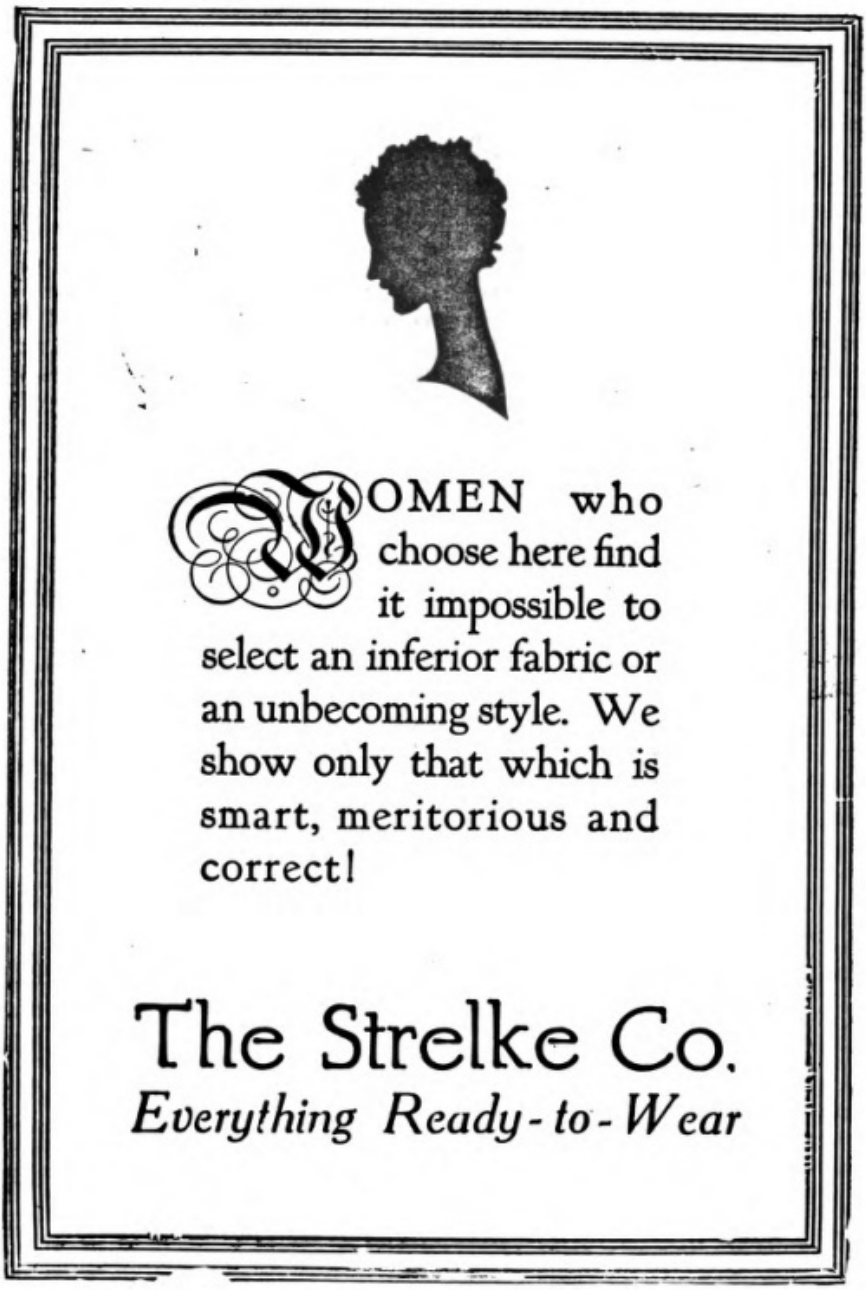
SCALLOPED POTATOES WITH HAM

Take a thick slice of ham and place in the bottom of dish. Freshen ham a little if salty or the milk will curdle. Put over this sliced raw potatoes. Make a thin milk gravy with butter, a little flour, milk and a little pepper, but no salt. Bake slowly until well done. Some prefer ham cut in pieces and some of the pieces placed on top.

POTATOES STUFFED WITH HAMBURG

Bake potatoes until well done, cut one side and scoop out part of center. Season Hamburg steak and stuff potato. Place strips of bacon on potato with tooth picks, return to oven and bake about 15 minutes.

Mrs. L. O. Pettyes.



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SALADS

"A salad can make and a salad can mar,
Be safe then and choose from the best that there are."

MARSHMALLOW FRUIT SALAD

4 or 5 apples cut in small cubes, 1 pound Malaga grapes cut in two and seeds removed, 1 large cup walnut meats, 1½ cups celery cut fine, ½ pound marshmallows cut in 4 cubes. Beat 1 cup cream to a stiff froth and add enough salad dressing to be tasty. Add 2 tablespoons pulverized sugar. Do not put this salad together until you are ready to serve, as it becomes watery if allowed to stand. Pretty served with sweetened whipped cream on top. Ruth W. Kelley.

NUT AND CELERY SALAD

Celery and ½ as many nuts cut fine and served with French dressing.

DRESSING—Take 3 tablespoons oil and stir through it ½ teaspoon salt, ¼ teaspoon pepper. At last add 1 tablespoon vinegar, and beat until well blended. Mrs. Arthur Potter, New York.

SALMON SALAD

1 can salmon steak, 5 good sized pickles cut fine, 5 hard boiled eggs cut fine, as much celery diced as you have salmon. Mix with ½ of following dressing, after ½ cup whipped cream has been added:

DRESSING—2 tablespoons flour, 2 tablespoons sugar, 1 tablespoon mustard, 1 teaspoon salt, 1 cup boiling water, ½ cup vinegar. Cook and then add 4 eggs, after beating well. Mrs. F. Olds

APPLE SALAD

Cut 8 nice tart apples in cubes. Take 1 cup whipped cream, seasoned with pinch of salt, a tablespoon sugar, vanilla to suit taste. Mix the apples and cream together. Serve on lettuce leaf and garnish with cherries. Mrs. D. Lincoln.

BANANA SALAD

Lay a medium sized banana on a lettuce leaf. Sprinkle salted peanuts or any other kind of nuts.over the banana. Then cover it with a mixture of cream and salad dressing. Put maraschino cherries over the top. Mrs. D. Lincoln.

CHICKEN SALAD

Boil young chicken until tender. When cold take from the bones and chop fine. Add 1 cup finely chopped cabbage, 2 bunches celery and 4 hard boiled eggs.

DRESSING—1 tablespoon flour, 1 tablespoon butter, 1 egg, ½ cup vinegar, 3 teaspoons sugar, 1 teaspoon salt, 2 teaspoons mustard. Cook and when cold thin with cream and pour over salad. G. Chapelle

VEGETABLE SALAD

Cut green onions, celery, radishes, cucumbers, in small pieces and put upon crisp lettuce leaves. Cover with salad dressing.

Mrs. Goddard.

CHEESE SALAD

1 pound cheese grated, ½ dozen hard boiled eggs (chopped), 1 dozen small sweet pickles (chopped), 3 pimentos. Mix all together add salad dressing thinned with whipped cream. W. L. C.

BEAN SALAD

Cook red kidney beans until tender in slightly salt water. Drain thoroughly and add Bermuda onion chopped fine. Mix these together and serve on lettuce leaf with mayonaise. J. M. S.

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FRUIT SALAD

3 oranges, 3 bananas, 1 pint can pineapple (juice drained off), 1 dozen dates, 4 dozen raisins, ½ pound nut meats, 1 small bottle cherries. Stir up in salad dish.

DRESSING—Juice of 1 lemon, 1 cup sugar, all juice from pineapple. Let this come to a boil, then add one well beaten egg. Let cool and pour over fruit. Use white grapes on top. Mrs. M. Robarge.

CREAM DRESSING

1 cup cream, 1 tablespoon flour, 3 tablespoons vinegar, 2 tablespoons butter, 2 teaspoons sugar, 1 teaspoon salt, ¼ teaspoon pepper, ½ teaspoon dry mustard, yolks of 2 eggs. Cook in double boiler, stir ring constantly, and add beaten whites of eggs just before taking from fire. If too thick, add a little cream. Mrs. R. Mills

TOMATO JELLY

½ box granulated gelatine, ½ cup cold water, ½ can tomatoes, 1 stalk celery, 2 bay leaves, 1 slice onion, 1 teaspoon salt, 1 tablespoon lemon juice, 1 tablespoon Tarragon vinegar, ½ teaspoon paprika, mayonnaise dressing. Add gelatine to tomatoes, etc., and strain. Add lemon juice, Tarragon vinegar and paprika. Turn into mold and stand aside to harden. Serve on lettuce leaves with mayonnaise.

Mrs. Reading, Detroit.

CHEESE SALAD

Cut cheese into cubes and mix with celery cut in small pieces, and olives cut in rings, all in equal proportions. Dress with mayonnaise. Mrs. Arthur Potter, New York.

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FRUIT SALAD DRESSING

1 cup vinegar and water mixed, 1 cup granulated sugar, yolks of 3 eggs, lump of butter and a little salt, ½ teaspoon mustard and 2 teaspoons Kingford's Corn Starch, wet with a little water. Place on stove and stir constantly until thick. When cold add beaten white of one egg.

Mrs. C. Buelow.

SALAD DRESSING TO SERVE 24 PEOPLE

2 cups vinegar, 6 eggs, 3 teaspoons mustard, 6 tablespoons or more of butter, 8 tablespoons sugar (if for fruit use more sugar), 5 teaspoons flour, 1 tablespoon salt, 1 pint whipped cream.

Mrs. L. D. Leavitt.

SALAD DRESSING

½ cup vinegar, ½ cup granulated sugar, 1 teaspoon mustard, 1 teaspoon salt, butter size of an egg, 4 eggs. Mix sugar, mustard and salt together, add butter and mix the beaten yolks of eggs, then add sugar, etc. Lastly, vinegar. Cook in double boiler until thick. When cool add the beaten whites of eggs. Add cream when you wish to use.

Mrs. Downing.

CREAM SALAD DRESSING

½ tablespoon salt, ½ of sugar, ½ of dry mustard, 1 egg slightly beaten, 2½ tablespoons melted butter, ¾ cup sweet cream, ¼ cup vinegar. Mix the ingredients in order given, adding vinegar very slowly. Cook over boiling water, stirring constantly, until mixture thickens.

Mrs. L. Cardy.

CREAM SALAD DRESSING

1 tablespoon Coleman's dry mustard, 1 tablespoon salt, 1 tablespoon sugar, 2 eggs, 5 tablespoons melted butter, 1½ cups cream (sweet or sour), ½ cup vinegar. Mix in order named, adding vinegar very slowly, beating all the time. Cook in double boiler; stir while cooking. Strain in a wire strainer. Will keep in a cool place for a month.

Mary G. Churchill.

CALIFORNIA SALAD

1 grape fruit, 1 orange, 4 halves of fresh or canned pears. Hearts of lettuce. Remove pulp from grapefruit and orange without taking the membrane. Mix and arange on lettuce leaves; cut halves of pears into thin stripes and arrange these over the mixed orange and grapefruit. Place stiff mayonnaise on top, or pour a French dressing over all, using lemon juice in salad or vinegar in mixing the dressing. C. W.

CIDER JELLY WALDORF SALAD

Soften 1 tablespoon of gelatine in 2 tablespoons each cold water and lemon juice. Then add ¼ cup of sugar, 1¾ cups hot cider. Stir until gelatine and sugar is dissolved and cool. Have ready 1 cup each chopped apple and sliced celery mixed with ½ cup chopped nuts. Mould with alternate layers of jelly in a shallow square mould. Be sure each layer of jelly is firm before another is added, and chill on ice. Serve cut in slices, or from individual moulds on lettuce with mayonnaise mixed with whipped cream.

Hazel Compton.

PEACH SALAD

Fresh or preserved peaches, half and remove stone, and place chopped nuts mixed with sweetened whipped cream, put peach back together again, and place whip. cream on top with chopped nuts or candied fruit.

SALAD DRESSING FOR FRUIT

2 large eggs. Separate and beat whites first, then add 1 yolk at a time. 1-3 cup sugar, ¼ cup lemon juice, ¼ cup pineapple juice. Stir constantly till thick as cream. Cook in double boiler at least 15 or 20 minutes. Add lemon juice last.

Mrs. E. A. Wunder.

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CANDLE SALAD

Take a slice of pineapple and lay on a lettuce leaf. In the center put ½ of a banana cut crosswise. On the top of banana, put a maraschino cherry fastened on with a toothpick.

MACRONET SALAD

2 cups macronets thrown into boiling water and boiled five minutes or until tender but not soft. Pour into a colander and drain. Then blanch thoroughly in cold water. Add 1 cup of cut celery, ½ cup onions cut fine, and 3 or 4 pimentos, also cut in small pieces. Make a dressing of vinegar or lemon juice, salad oil and salt, enough to moisten the salad thoroughly, but not enough to remain in the bottom of the dish. It requires a very small amount. F. B. P.

WHIPPED CREAM SALAD

Take 4 slices of pineapple, 3 oranges, 1 large tart apple, 3 bananas, Catawba grapes, 1 cup of nut meats. Sugar the oranges after breaking up and let stand 1 hour or 2. Take a large cup of cream, whip and sweeten a little. Drain oranges and mix ingredients and whipped cream, leaving some of the cream to put on top of dish. Maraschino cherries add much to looks. Miss McGuire.

SALAD DRESSING

1½ cups sour or sweet cream, 2 eggs, 1 tablespoon sugar, 1 tablespoon of mustard and salt, ½ cup vinegar added slowly. Cook. Add a piece of butter the size of an egg after done. Beat thoroughly.

Carrie Burton.

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BREAD

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SALT RISING BREAD

Boil ½ cup sweet milk and scald 1 tablespoon of corn meal with this milk. This is done the day previous to baking and is kept warm over night. It will be light in the morning. Mix this with 1 quart of hot water, then thicken with flour. Let this get light for the yeast. Put this in 2 quarts of water, thicken with flour and when light make into loaves, after adding about 1 tablespoon salt. Mrs. W. C. Reynolds.

GRAHAM BREAD

2 quarts white flour, 1 quart graham flour, 5 cooking spoons sugar, 2 cooking spoons salt. Stir well. Then add 1 cake compressed yeast dissolved in ½ cup warm water. Add enough warm water to make as stiff a dough as you can stir with a spoon—do not use the hands. Let rise over night. Turn into well greased bread pans and let rise again. But not as much as white bread. Bake.

Mrs. F. A. Goddard, Illinois.

BOSTON BROWN BREAD

2½ cups graham flour, 1 cup corn meal, ½ cup wheat flour. Sift all together and add 2 cups New Orleans or Porto Rico molasses, 2 cups sweet milk and 1 cup sour milk, 1 dessert spoon soda, 1 teaspoon salt, 1 tablespoon melted lard. Steam 2 hours in 1 pound baking powder cans. Mrs. F. J. Cole.

EGG BREAD OR CORN PONE

½ cup corn meal, 1 cup flour, 1 egg, 1 teaspoon soda, 1 cup sour milk, 1 tablespoon butter, 1 teaspoon salt, ½ cup sugar may be added if wished. Mix flour, butter, sugar and yolks of eggs together. Add corn meal, salt and milk. The white of egg last. Mrs. F. H. Whitten.

OATMEAL BREAD

Scald 1½ cups rolled oats with 2 cups of boiling water. Let stand until luke warm and add 1 teaspoon salt, 1-3 cup molasses, about 1¼ square inches Fleishman's yeast dissolved in about 2 tablespoons water or a little more, and 1 quart white flour. Let stand over night to rise. In the morning stir it down and put in tins and let rise again before baking. It can be handled entirely with a spoon and does not need to be kneaded. This makes one loaf. One cake of yeast will make 2 or 3 loaves. Simply double or treble recipe. Clara Benjamin.

NUT BREAD

1 egg beaten with ½ cup brown sugar, 2 cups sweet milk, pinch of salt, 4 teaspoons Royal Baking Powder, 1 cup ground walnut meats, 5 cups flour. --Put in pan, let rise 20 minutes. Bake in slow oven 40 minutes. Mrs. Robinson, Toronto.

NUT BREAD

1 egg, 1 cup granulated sugar, 1¼ cups sweet milk, 4 cups flour, 4 teaspoons Royal Baking Powder, salt 1 cup chopped nuts. Let rise 1 hour. Bake in a slow oven 1 hour. Mrs. D. McCaul, Minn.

GRAHAM LOAF

1½ cups sour milk, 1 teaspoon soda, 1 teaspoon salt, ½ cup molasses, scant ½ cup white sugar, 1 cup white flour, 2 cups graham flour. Mrs. T. King.

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BOSTON BROWN BREAD

1 cup corn meal, 1 cup rye meal, 1 cup graham flour, 1 cup molasses, 1 cup sour milk, 2 cups sweet milk, 1 teaspoon salt, 2 teaspoons soda, Steam three hours in covered cans. Mrs. Brown, Tower.

WAFFLES

1 quart buttermilk, 2 well beaten eggs, 1 teaspoon soda, flour enough to make batter that will run. Beat well. Have waffle iron real hot. Mrs. H. M. Reeves.

COFFEE ROLLS

1 quart flour, ½ pound butter, 1 cup sugar, 2 eggs, ½ cup luke warm milk, 2 cups yeast. Make a hole in center of flour and mix all ingredients until it will drop off the hands, then let it rise until light, roll out ½ inch thick and spread on currants, raisins, lemons and orange peel and almonds; then roll out and cut. Mrs. A. A. Schwartz.

BREAKFAST GEMS

2 coffee cups milk, 2 eggs beaten well, 3 level tablespoons sugar, butter size of a walnut, flour to make a stiff batter, 4 heaping teaspoons Royal Baking Powder. Mrs. J. F. Hiser.

TEA BISCUIT—(OLIVE OIL)

2 cups flour, 2 teaspoons Royal Baking Powder, 4½ teaspoons olive oil, ¾ cup milk, pinch of salt. Mix as lightly as possible and cut with small biscuit cutter. Rule makes about 1 dozen. They are very light and flaky. Hattie White.

MUFFINS

1 quart flour, 1 cup sugar, 2 eggs, 2 cups sweet milk, salt, 1 heaping tablespoon shortening, 2 heaping teaspoons Royal Baking Powder. Mable Mitchell, Harrisville.

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CORN CAKES

Scrape the cooked corn from cob; corn that has been in hot water just long enough to coagulate the milk is best. Add 3 eggs, 1 cup milk, 2 heaping teaspoons flour, 1 tablespoon sugar, little salt.

QUAKER OATS PANCAKES

2 cups Quaker Oats uncooked, soak overnight, 1½ cups flour, 1 teaspoon salt, 1 teaspoon soda dissolved in 2 tablespoons hot water, 1 teaspoons Royal Baking Powder, 2½ cups sour milk, 2 eggs beaten lightly, 1 tablespoon sugar, 2 tablespoons butter. Mrs. F. Fidler.

JOHNNY CAKE

1 cup sour milk, 1 egg, 2 tablespoons melted butter, 3 tablespoons sugar (brown is best), 1 teaspoon soda, ½ cup corn meal, ½ cup flour.
A. Rutson.

ROLLS

1 quart sweet milk brought to a boiling point, 1 cup sugar, butter size of an egg. Stir thoroughly. When luke warm add 1 yeast cake previously soaked in warm water. Mix quite stiff. Set in a warm place over night. Then mix and let rise twice. Put in pans and bake about 25 minutes. Mrs. Samuel Wallace.

MUFFINS

1 cup sweet milk, 2 tablespoons sugar, 1 egg, 2 tablespoons butter 3 teaspoons Royal Baking Powder, little salt, flour added to make as thick as pancake batter. M. L. Little.

PANCAKES

1 quart buttermilk, flour to thicken (½ pint to 1 cup graham), 1 tablespoon salt, 1½ teaspoons soda, 2 eggs. Put in soda last thing.
C. T. Park.

PIN WHEEL BISCUITS

Mix in the same way as for biscuits, 2 cups flour, 4 level teaspoons Royal Baking Powder, ½ teaspoon salt and 2 3 cup of milk, 2 tablespoons sugar and 2 tablespoons shortening. Roll out ¼ inch in thickness. Brush over with melted butter. Sprinkle with sugar and cinnamon and dot with raisins. Roll up like a jelly roll and cut in pieces 1 inch thick. Bake in a hot oven for 15 minutes. When cool add a frosting on top of each. Nellie Rice.

TWIN MOUNTAIN MUFFINS

¼ cup sugar, ¼ cup butter, ¾ cup milk, 2 cups flour, 1 egg, 4 teaspoons Royal Baking Powder, (level). Cream butter, add sugar, gradually and continue to cream. Add well beaten eggs and flour and milk alternately. Royal Baking Powder last. Bake 25 minutes.
Hazel Compton.

JOHNNY CAKE

1 egg, ¼ cup sugar, 1 cup sour milk, 1 teaspoon soda, 1 cup each of flour and corn meal well sifted together and a pinch of salt. Beat hard, then add ½ cup (scant) melted butter. Again beat hard. Bake in hot oven. Mrs. Ed. Hatch.

BANANA FRITTERS

1 cup flour, 3 tablespoons sugar, salt. Add 1-3 cup milk, 1 egg and 3 bananas mashed fine. Fry in deep fat. J. Emerson, Chicago.

NUT BREAD

2½ cups graham flour, ½ cup brown sugar, 1 teaspoon salt, 1 teaspoon soda, 3 tablespoons melted butter, 3 teaspoons Royal Baking Powder, 1 cup dates, ½ cup walnut meats moisten with sour milk. Bake 40 minutes. Mrs. Wm Bonker.

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CINNAMON ROLLS WITHOUT YEAST

1 pint flour, 2 teaspoons Royal Baking Powder, ½ teaspoon salt, 2 tablespoons granulated sugar. Sift 4 times, then rub in 2 tablespoons butter, and add 1 beaten egg and ½ cup milk, and mix to a smooth dough. Knead lightly; roll about ½ inch thick. Spread with 2 tablespoons soft butter, two of sugar and 1 of cinnamon, then roll like jelly cake, cut in ½ inch silces and brush tops with melted butter. Bake in a moderate oven. Ruth Kelley.

COFFEE CAKE

1 big coffee cup of bread sponge; put in a tablespoon melted butter, a heaping tablespoon sugar, ½ cup pecans, ½ cup raisins. Stir up with a spoon as thick as can be stirred. Let rise. Form in loaf and put melted butter over it; then roll in a mixture of bread crumbs, cinnamon and sugar, and let bake ¾ hour. Mrs. D. Lincoln.

BUTTERMILK BISCUIT

2½ cups buttermilk, butter or shortening size of an egg, 1 teaspoon Royal Baking Powder, 1 teaspoon soda, pinch of salt, flour enough to roll out. Bake in quick oven. Mrs. G. Wilson.

CORN MUFFINS

1 cup corn meal, pour over it 2-3 cup boiling water, add 1 tablespoon butter and let it stand covered until cold. Then add 2-3 cup cold sweet milk, 1 egg yolk, beaten very light, scant teaspoon salt, ¼ cup flour, 2 teaspoons Royal Baking Powder sifted into flour, and 2 large spoons sugar. Beat very light and last add the white of egg beaten stiff. Bake in gem tins about 20 minutes. Mrs. F. A. Goddard, Ill.

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COOKIES

"She stood at the table with sugar and spice,
And raisins and currants, and everything nice,
And cut little round things as fast as she could,
And baked them, and then they were cookies-and good."

JELLY COOKIES

1 egg, 1 cup sugar, 4 tablespoons milk, 1 tablespoon vanilla, 1 teaspoon cream of tartar, ½ teaspoon soda, ¼ cup butter, flour to roll thin. Cut out 2 cookies very thin. Spread one side with jelly and cover with the other. Bake in rather quick oven. Mrs. Brown, Tower.

MOTHER'S DELICIOUS COOKIES

1 pound butter, 1 pound pulverized sugar, ¼ pound chopped almonds, 1 dozen eggs, yolks only, 2 teaspoons Royal Baking Powder, grated rind of 1 lemon, flour enough to roll. Spread white of egg on the top and sprinkle with almonds. Mrs. A. Rosenfield.

DROP HERMITS

1 cup sugar, ½ cup molasses, ¾ cup butter, 1 egg, ½ cup cold coffee, 1 teaspoon soda, 1 cup chopped raisins, all kinds of spice, 3½ cups flour. Drop from teaspoon in pans. Mrs. A. D. Brown, Tower.

LEMON BISCUIT

9 cups flour, 2½ cups white sugar, 1 cup lard, 5cent's worth of baker's ammonia, 5 cent's worth of oil of lemon, whites of 2 eggs, 1 pint sweet milk with ammonia dissolved in it. Roll and cut in squares or circles. Katina Little.

SOFT COOKIES

2 cups sugar, 1 cup melted butter, 2 eggs, 1 cup sour milk, ½ teaspoon soda, 4 cups sifted flour, 1 teaspoon Royal Baking Powder. Beat well, drop from a spoon the size of an egg, and six inches apart, in large dripping pan. Mrs. Edward Churchill.

SUGAR COOKIES

1 cup sugar, ½ cup butter, 3 eggs, 2 teaspoons Royal Baking Powder, flour enough to roll Mrs. Arthur Potter, N. Y.

HERMITS

2 cups brown sugar, 2½ cups flour, ¾ cup butter, 3 eggs, 3 tablespoons water, 1 cup chopped raisins or currants, 1 teaspoon each, cloves, cinnamon, soda and salt. Drop on tins and bake. Mrs. Cardy.

COCOANUT MACAROONS

2 cups brown sugar, ½ cup butter and lard, ½ cup warm water, 1 teaspoon soda, 3 cups rolled oats, 1 cup cocoanut, 1 egg, 1 teaspoon vanilla. Add enough flour to make very stiff. Drop on greased pans about one inch apart, using ½ teaspoon of dough to a cake..

Mrs. L. C. Cardy.

GERMAN COOKIES

3 yolks hard boiled eggs mixed with following: 4 yolks eggs (raw), ½ pound sugar, 1½ pounds flour, 1 pound butter (unsalted). Mix flour and butter into eggs, alternately kneading as you put them in. Roll dough into short lengths about the thickness of your finger and twist in round shapes. Dip cakes into beaten whites of eggs, then into granulated sugar. Put in buttered tin. Bake in moderate oven. These will keep months. Mrs. Arthur Schwartz, Flint.

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COCOANUT PUFFS

2 cups grated cocoanut, 1 cup powdered sugar, beaten whites of 2 eggs, 2 tablespoons flour or Kingford's cornstarch. Drop on buttered paper. Bake quickly. Mrs. J. K. Cohen.

FIG COOKIES

2 cups sugar, 1 cup melted butter, 1 cup sour milk, 3 eggs, 1 teaspoon soda, 2 teaspoons Royal Baking Powder. Use any flavoring.

FILLING—1 pound figs chopped fine, add some water and cook until tender. Then add 1 cup sugar. When cool put ½ teaspoonful on each cookie and turn over and bake. Mrs. E. C. Oliver.

COMBINATION COOKEY RECIPE

Cookies—Mix together 1 cup each lard, sugar, molasses, sour milk. Dissolve 1 tablespoon soda in milk. Add 1 tablespoon ginger and enough flour to roll stiff.

Soft Ginger Bread—The same stirred up stiff and baked in a shallow dripping pan makes fine soft ginger bread which is nice frosted with a white frotsing.

Fruit Cake—For fruit cake use same recipe, leaving out ginger and using instead, 1 tablespoon cinnamon and ½ teaspoon each cloves and nutmeg, 1 pound seeded raisins and flour enough to make as stiff as can be stirred. Add more fruit if liked. Bake in a good sized dripping pan. If this cake should get stale it can be used as a pudding. Steam and serve with butter sauce. Mrs. L. Showers.

PEANUT COOKIES

Cream ¼ cup butter. Gradually beat in it ½ cup sugar, 1 beaten egg, 2 tablespoons milk, 1 cup flour sifted with ½ teaspoon salt and 2 level teaspoons Royal Baking Powder. Last add ¾ cup roasted peanuts chopped fine. Drop on buttered pan with spoon, leaving plenty of space between. Bake in moderate oven. Mrs. Goddard, Ill.

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WALNUT WAFERS

Beat 2 eggs very light, add ½ cup brown sugar, ½ cup flour, sift with ½ teaspoon Royal Baking Powder, a little salt, ½ cup walnut meats and enough flour to make a very stiff batter. Drop by spoonful on buttered tins, not too close, and bake in a quick oven. Mrs. Showers

DATE COOKIES

1 cup butter, 1½ cups granulated sugar, 3 cups flour, 3 eggs, ¾ pound dates cut fine, 1 pound walnut meats in large pieces, 1 teaspoon soda dissolved in 1 tablespoon boiling water, 1 teaspoon each, cloves and cinnamon. Drop in tins and bake slowly. Mrs. L. D. Leavitt.

MOLASSES GINGER SNAPS

1 Cup brown sugar, 1 cup butter, 1 cup molasses, 1tablespoon ginger, 1 tablespoon cinnamon, 1 teaspoon vanilla, 1 teaspoon soda. Let boil and then add 4 cups flour. Use one extra cup flour for kneading. Mrs. L. D. Leavitt.

HERMITS

1½ cups brown sugar, 1 cup butter or other shortening, 3 eggs, 1 cup raisins, 3 tablespoons sour milk, 1 teaspoon soda, 1 cup cocoanut 2½ cups pastry flour (measured before sifting), ½ teaspoon cinnamon, a little nutmeg. Chop raisins and cocoanut or put through coarse meat grinder. Drop on buttered pan. If too soft add more flour.
Mrs. W. C. Spens.

WALNUT WAFERS

1 cup chopped walnuts, 1 cup brown sugar, 2 eggs, 3 tablespoons flour, ¾ teaaspoon Royal Baking Powder, ½ teaspoon salt. Drop.
Mrs. D. C. McCaul, Minn.

ORANGE COOKIES

½ cup butter, 1 cup sugar, beat to a cream. Add the grated rind of 1 orange, then 1 egg beaten light, ¼ cup orange juice and 2 cups or more flour sifted with 4 level teaspoons baking powder. Roll dough into a thin sheet, cut into small cookies, dredge in granulated sugar and bake in a moderate oven. E. Gibbons.

GINGER COOKIES

2 cups molasses, 1 cup brown sugar, 1 cup butter or lard, 1 tablespoon ginger, 1 cup sour milk, 1 tablespoon soda. Roll soft.
Mrs. E. C. Oliver.

MOLASSES COOKIES

1 cup molasses, 1 cup brown sugar, 1 cup butter, 2 eggs, 1 teaspoon cream of tartar, 2 teaspoons soda. Roll soft and bake quickly.
Mrs. L. M. Oliver.

GINGER SNAPS

1 cup brown sugar, 1 cup molasses, ½ cup half butter and lard, 2 teaspoons ginger, 1 tablespoon vinegar, 1 tablespoon soda, put in vinegar and stir until it froths; add just before flour. Use enough flour so as to roll without sticking.

EGGLESS COOKIES

2 cups brown sugar, 1 cup half butter and lard, 1 cup sour milk ½ teaspoon soda, ½ teaspoon vanilla. Stir in enough flour for a soft dough. Roll thin and cut with large sized cookey cutter. Put 1 small teaspoon jam or jelly on each half and bake like turnovers. Very tasty when fresh; or bake without jam if wished. Mrs. F. J. Cole.

DATE ROCKS

1½ cups sugar, ½ cup butter, 3 eggs, 1 teaspoon soda dissolved in 1 tablespoon boiling water, ¾ pound chopped dates, ½ cup chopped walnuts, 2½ cups flour. Drop on buttered tins and bake in quick oven.
Mrs. W. J. Robinson.

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DROP HERMITS

2 cups brown sugar, 1 cup butter, ½ cup chocolate, ½ cup sour milk, 1 cup nut meats, 1 cup raisins, 1 teaspoon soda in the milk, ½ teaspoon cinnamon, ½ teaspoon cloves, 2eggs and flour enough to thicken.

Mrs. A .Rosenfield.

ROCKS

1½ cupsbrown sugar, 1 cup butter, 2 or 3 eggs, ¼ cup hot water, 1 teaspoon soda dissolved in water, 2½ cups flour, 1 teaspoon Royal Baking Powder, ¼ cup chopped nuts, ½ cup raisins or dates.

May Ellison.

COCOANUT KISSES

2 cups granulated sugar, whites of 3 eggs beaten stiff, 1 level tablespoon Kingford's Cornstarch. Boil in double boiler until it sticks slighty to the tin. Then add 2 cups cocoanut and drop on buttered pan. Bake light brown.

Mrs. McDonald.

FRUIT COOKIES

3 eggs, 2 cups brown sugar, 1 cup shortening (½ butter and ½ lard), 1 cup raisins, 1 teaspoon soda dissolved in 3 tablespoons sweet milk, ½ teaspoon Royal Baking Powder, 1 teaspoon nutmeg, cinnamon and vanilla, 1 cup nut meats, 4 cups flour. Put raisins and nuts through meat grinder. Drop 1 teaspoon for each cookey. Dip tablespoon in water and smooth each cookey before baking.

Mrs. B. Bryan, Cal.

OATMEAL COOKIES

1 cup sugar, 2 eggs, ½ cup lard, 9 tablespoons sweet milk, ½ cup butter, ½ cup chopped walnuts, ½ cup raisins, 2 cups oat meal, 2 cups flour, 1 teaspoon soda, 1 teaspoon Royal Baking Powder stirred in flour. Spice to taste. Mix together. Drop from spoon and spread out.

Mrs. Francis Colman, Duluth, Minn.

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OATMEAL COOKIES WITH FILLING

4 cups rolled oats, 5 cups sifted flour, salt, 2 cups melted lard, 2 cups brown sugar, small cup boiling water, 1 teaspoon soda in the water. Drop on greased tins.

FILLING—Remove stones from 1 pound dates, add 2 cups white sugar, 2 cups water; boil until thick and spread on cookies.

Mrs. Downing.

OATMEAL COOKIES

2 cups light brown sugar, 1 cup butter or other shortening, 1 cup sour milk, 1teaspoon soda, 1½ teaspoons salt, 2 cups wheat flour, 2 cups rolled oats, 2 cups graham flour; 2 or 3 eggs make them better, but they are good without them; ½ a nutmeg is good seasoning. After they are rolled out sift granulated sugar over them and bake in quite a hot oven. These are good made soft and dropped. Mary G. Colwell.

ORANGE RINGS

Half cup butter, 1 cup sugar, grated rind of 1 orange, juice of 1 orange, 2 well beaten eggs, 2½ cups flour, ¼ teaspoon salt, 2 level teaspoons Royal Baking Powder. Mix, roll and cut with doughnut cutter. Place chopped nuts on top. Bake in moderate oven. C. W.

OATMEAL COOKIES

1 cup brown sugar, 3 tablespoons molasses, 1 cup shortening, ¾ cup sour milk, ½ teaspoon salt, 1 teaspoon cinnamon, 1 cup chopped raisins, 1 cup currants, 2 cups oatmeal, 1½ cups flour with teaspoon soda sifted in it.

Mrs. F. Cook.

DROP COOKIES

2 eggs, 1 cup sugar, 1 cup butter, 1 cup chopped raisins, 4 tablespoons sour milk, 1 teaspoon soda, 2½ cups flour, nutmeg, ½ teaspoon cinnamon. Drop on buttered pan.

Mrs. B. E. Farrier.

ALMOND COOKIES

Whites of 3 eggs well beaten, 2 cups granulated sugar. Beat 10 minutes. 2 teaspoons cocoa, ½ lb. almond meats, ground fine. Scant teaspoon vanilla, large tablespoon flour, 1 small teaspoon of Royal Baking Powder. Roll in pulverized or granulated sugar. If not using almond meats use 1 teaspoon almond flavoring. Bake in greased tins.

Carrie Burton.

MACAROONS

Take 1 pound of shredded cocoanut and put through the meat grinder. Mix with it 1 large can of Eagle Brand Condensed Milk. Let stand over night. Roll into balls about the size of a walnut in palm of hand. Grease dripping pan and also grease a piece of wrapping paper to put in the bottom of the pan. Bake in a slow oven and remove immediately from the pan when baked. Mrs. Fred Cook.

PEANUT BARS

Use a favorite rule for white cake. Bake in a sheet as for jelly roll. Cut in bars or squares, then frost top and sides and cover with finely chopped peanuts. Remove brown skin from the peanuts before putting through the chopper.. Use the finest knife. F. B. P.

NUGGETS

1½ cups sugar and ¾ cup butter creamed. Add 3 well beaten eggs, 1 pound chopped dates, 1 cup walnut meats broken quite fine, 1 even teaspoon soda dissolved in ½ cup warm water, 1 teaspoon cloves, 1 teaspoon cinnamon. Bake in dripping pan. Spread very thin and cut in bars or squares when taken from oven. F .B. P.

KISSES

Beat the whites of 4 eggs very stiff. Add gradually 1 cup granulated sugar, 1 teaspoon vanilla or lemon juice. Drop from a teaspoon on an oiled paper in dripping pan and cook in a very cool oven.

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TRILBYS

1 cup brown sugar, 1 cup butter and lard mixed, 2 cups flour, 2 cups rolled oats, ½ teaspoon cinnamon, pinch salt, ½ cup buttermilk or sour milk, 1 teaspoon soda. Roll out small and put 2 cookies together with filling after they are baked.

FILLING—Take ¾ cup sugar and ½ cup water and boil until it hairs. Add ¾ cup chopped raisins or dates and a few drops vanilla.

F. J. C.

BACHELOR BUTTONS

2 ounces butter, 5 ounces flour, rubbed together. Add 5 ounces sugar and 1 beaten egg. Flavor, mix smooth and make stiff enough with flour so you can roll into small balls. Roll in sugar and bake on buttered paper. It may be necessary to use more flour. M. Lincoln.

CALLA LILLIES

3 eggs beaten light, scant cup sugar, 1 rounded cup flour with 1 teaspoons cream of tartar sifted with it, ½ teaspoon soda mixed with 1 tablespoon water. Add a little salt. Drop from spoon in small quantities on dripping pan. When done form them while warm in shape of lillies. Fill with sweetened whipped cream. I. B.

WELSH RARABITS

2 cups grated cheese, yolks of 2 eggs, ½ cup milk, salt and cayenne pepper to taste. Put milk in chafing dish. When hot add cheese. Stir constantly until cheese is melted. Then salt, cayenne and yolks of eggs. Serve hot on salted wafers.

COCOANUT MACAROON

2 cups white sugar, ¾ cup lard and butter, 1 cup cocoanut, 3 eggs, (2 will do), 2 tablespoons water or 4 if 2 eggs are used. 3 cups flour after sifting, 3 teasoons Royal Baking Powder. Roll in balls and lay apart in pans.

F. J. C.

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OATMEAL COOKIES

1 cup shortening, 1 cup brown sugar, 1 level teaspoon soda, ½ cup sour milk, 2 cups oatmeal, put through the grinder and 2 cups of flour. Roll very thin and bake.

FILLING—Put 1 package of dates through the grinder, add ¾ cup sugar and ½ cup water. Boil until thick. Spread this between cookies when ready to use.

Mrs. R. D. Ford.

BROWNIES

Melt 2 squares Baker's chocolate in ½ cup butter. Beat 2 eggs with 1 cup sugar, add butter and chocolate, ½ cup flour, 1 lb. English walnuts broken in small pieces, add ¾ teaspoons vanilla. Spread quite thin and bake from 7 to 10 minutes. Then cut in small squares after baking.

Mrs. Charles Northcott.

MARGUERITES

Take Saratoga flakes and cover with meringue made of whites of eggs beaten stiff and to which has been added a little sugar. In the center of each wafer place a half walnut meat. Some prefer the nuts chopped and mixed with merigue. Put in oven until a light brown. The small round wafers are good when a marshmallow is placed on top and put in oven until brown.

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DOUGHNUTS

"Oh, weary mother mixing dough,
Don't you wish that food would grow?
Your lips would smile, I know, to see
A cookie bush or doughnut tree."

BISMARKS

Take 2 cups flour heaping, cup lukewarm milk, 2 cents' worth compressed yeast dissolved in warm water and sugar. Stir into a dough, cover and set away to rise. Take 2 tablespoons melted butter, 2 tablespoons sugar and a little salt and rub into a cream. Add yolks of 5 eggs, one at a time, or they are good without any. Stir well and add to the dough. Add also grated rind of 1 lemon. Stir thoroughly. Roll out very thin. Cut with a round cookey cutter. Moisten with white of an egg or water around the edge. Place a lump of jelly on the center of each. Cut out another round of dough. Place over jelly and pinch around the edges. Set aside on floured bread board. Spread butter over the top of each and let rise until light. Fry like doughnuts.

Mrs. Rosenfield.

FRIED CAKES

2½ tablespoons melted butter, 1 cup or over pulverized sugar, 2 eggs well beaten, 1 cup milk or water, milk preferred, 2 teaspoons Royal Baking Powder, 1 teaspoon vanilla, flour to thicken, pinch of salt, pinch of ginger. Do not roll out, but pat out with hand. Use no more flour than necessary. Fry and when cool roll in pulverized sugar. The ginger is to prevent them from absorbing fat.

Mrs. H. L. Whitten.

DOUGNUTS

½ cup sugar, 1 egg, 1 tablespoon melted butter, ½ cup sour milk, ½ teaspoon soda, nutmeg, salt and 1 teaspoon Royal Baking Powder. Mix soft with Minnesota flour.

Mrs. J. W. Small

FRIED CAKES

¾ cup sugar, salt, nutmeg, 2 tablespoons melted lard, 1 level teaspoon soda, 1 teaspoon Royal Baking Powder, 1 full cup sweet milk, ½ cup sour milk. Flour to make soft dough.

Mrs, Goddard, Ill.

CELESTINE CRUSTS

3 eggs well beaten, 3 teaspoons sugar, 1 tablespoon butter, ¼ cup cream, salt, flour to mix. Roll thin and cut in squares and fry in hot lard. Sprinkle with powdered sugar.

Mrs. C. S. Goddard.

FRIED CAKES

1 cup mashed potatoes, butter size of walnut, 2 eggs, 1 cup sweet milk, 1 cup sugar, nutmeg and salt, 3 teaspoons Royal Baking Powder. Mix very soft and fry in very hot lard.

Mrs. E. Harris.

BANANA FRITTERS

2 eggs, 3 tablespoons granulated sugar. Beat to a froth and add 1 cup milk, 1 cup flour, 1 teaspoon Royal Baking Powder and 4 bananas sliced. Drop into hot grease as you would fried cakes.

Ruth Kelley.

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CAKES

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For company's coming and she would make
A delicious, fragrant loaf of cake."

FRUIT CAKE

1 large cup nuts (almonds preferable), 4 pounds raisins, 2 pounds dates, 1 pound each currants, citron, orange and lemon peel cut fine, 1 pound flour, 1 pound butter, 1 pound brown sugar, 12 eggs beaten separately, level teaspoon soda, 1 tablespoon molasses, 1 tablespoon each cinnamon and cloves, 1 wine glass each brandy, Sherry wine and rose water. Mix butter and sugar, then beaten yolks. Gradually add other things. Put 1 teaspoon Royal Baking Powder in flour. Bake 3 to 3½ hours in a slow oven. Put 3 thicknesses of paper under and 1 layer of thick brown paper on top. After baking pour pint of brandy over whole cake. Roll in wax paper and put away in crocks.

Mrs. H. M. Reeves.

GOLD AND SILVER CAKE

SILVER—½ cup butter, 1¼ cups white sugar, 3 cups flour, 2 teaspoons Royal Baking Powder, 1 cup sweet milk, whites of 7 eggs, 1 teaspoon lemon extract. Cream butter and sugar, add milk, flour and baking powder, beat the whites to a stiff froth and add last. Give it a good beating and add extract. Bake on oiled paper in rather slow oven.

GOLD PART—½ cup butter, 1¼ cups white sugar, 3 cups flour, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 1 teaspoon vanilla, yolks of 7 eggs. Cream butter and sugar; add beaten yolks, then

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milk, flour and baking powder; lastly flavoring. Bake on oiled paper in a slow oven. Mary G. Churchill.

ROCHESTER JELLY CAKE

3 eggs, white and yolks beaten separately, 2 cups sugar, ½ cup butter, 1 cup sweet milk, 3 cups flour, 1 tablespoon Royal Baking Powder. Take ½ of the above mixture and bake in two square pans, then add to the remainder 1 cup stoned and chopped raisins, ¼ pound citron shaved fine, 1 teaspoon cinnamon, 1 nutmeg, ½ teaspoon each of cloves and allspice, 1 tablespoon each of molasses and flour. Bake in alternate layers with raspberry jam or any kind of jelly. The same put together with frosting is ribbon cake. Mrs.L. Showers.

DEVIL'S FOOD

2 cups brown sugar, ½ cup butter, 2 eggs, 1-3 cup Baker's chocolate dissolved in ½ cup boiling water, ½ cup sour milk, 1 teaspoon soda, 2½ cups flour, 1 teaspoon vanilla. Mrs. A. D. Brown, Tower.

FEATHER CAKE

2 cups white sugar, ½ cup butter (small), 3 eggs broken one at a time and well beaten, 1 cup milk, 3 cups flour, 1 teaspoon soda, 2 teaspoons cream of tartar in flour, grated rind of a fresh lemon.

Mrs. D. McCullough.

APPLE FRUIT CAKE

1 cup sugar, ½ cup butter, 1 teaspoon soda dissolved in a little hot water, 1¾ cups flour, 1 cup apple sauce, 1 cup raisins, if desired, 1 teaspoon cloves and 1 teaspoon cinnamon. Mabel Mitchell, Harrisville.

'WHITE CAKE

Put in a mixing bowl 1 cup sugar, 1½ cups flour, 1 teaspoon Royal Baking Powder. Into a cup put whites of 2 eggs, fill ½ with butter then entirely fill it with sweet milk, the three ingredients making the cup full. Flavor. Beat 5 minutes and bake. Mrs. Ed. Spens.

RIBBON CAKE

WHITE PART—1½ cups pulverized sugar, ½ cup butter creamed with sugar, whites of 5 eggs, ½ cup sweet milk, 2 cups flour, 2 teaspoons Royal Baking Powder, flavoring. Put whites of eggs well beaten in at the last.

YELLOW PART—Same as white, but use yolks of 3 eggs and 1 whole egg. Add spice and fruit to taste. Bake in layers.

Mrs. Edward Churchill.

DELICATE CAKE

1 cup butter, 1¼ cups granulated sugar, 1 cup sweet milk, 3 cups flour, whites of 5 eggs, 2½ teaspoons Royal Baking Powder, and a small amount of pink vegetable coloring if desired. Flavor to taste.

Bernice Sandnam.

CREAM PUFFS

Melt ½ cup butter in 1 cup boiling water and when boiling beat in 1 cup flour. Take off stove and cool. Then stir in 3 eggs, one at at time, without beating. Stir each one minute. Drop in patty pans and bake about 25 minutes in a moderate oven. Open the side of each and fill with cream.

CREAM FILLING—1 cup milk, 1 teaspoon flour, 2 teaspoons Kingford's cornstarch, 1 egg, 6 teaspoons sugar; flavor and boil until creamy. Katina Little.

SPANISH CAKE

1 cup white sugar, ½ cup butter, 1 cup sour milk, 3 cups flour, 4 eggs, (save whites of 2 eggs for frosting), 1 teaspoon soda and 1 Royal Baking Powder, cinnamon, cloves and ½ cup chocolate grated and sifted in the flour.

Mrs. L. Cardy.

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MOCHA TART

4 eggs beaten separately, 1 cup pulverized sugar, ½ cup flour, 1 teaspoon Royal Baking Powder, 1 tablespoon essence of Turkey coffee. Bake in 2 layers.

FILLING—Whip 1 pint cream very stiff and flavor with 1 tablespoon essence. Sweeten to taste and spread between layers.

FROSTING FOR TOP—1 cup pulverized sugar, 1 tablespoon cold water, 1½ tablespoons coffee essence. Stir to a cream. If necessary add a little more water.

Mrs. A. Rosenfield.

MAHOGANY CAKE

Take ¾ cake Baker's chocolate and boil with a little water and little sugar until thick. Take 2 cups sugar, 1 cup butter, 2 eggs, 1 cup sour milk, 1 teaspoon soda, vanilla flavoring and 2½ cups flour.

Grace Chapelle.

PRAIRIE CAKE

1 cup molasses, ½ cup brown sugar, ½ cup melted butter, 1 teaspoon each cloves and cinnamon, 2 teaspoons soda in 1 cup boiling water, 2½ cups flour, yolks of 4 eggs well beaten and added last.

FILLING—10 tablespoons boiling water, 2 cups sugar, boil until it will hair, and pour over the beaten white of 4 eggs. Add 1 cup chopped raisins. Spread between layers and on top. Mrs. J. F. Hiser.

CHOCOLATE CAKE

2 tablespoons grated chocolate, yolks of 2 eggs, ½ cup milk. Boil together until thick, then add 1 cup granulated sugar, 2 tablespoons melted butter, ½ cup sweet milk, 1 teaspoon vanilla, 1¾ cups flour, 2 teaspoons Royal Baking Powder. Bake either in loaf or layers.

Mrs. Robinson, Can.

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ALMOND CAKE

2 cup powdered sugar, ¼ cup butter, 1 cup sweet milk, 3 cups flour, 2 teaspoons Royal Baking Powder, whites of 4 eggs beat in last, 1 teaspoon vanilla. Bake in layers.

FILLING—1 cup cream whipped to a froth, stir in ½ cup sugar, gradually a few drops of vanilla and some chopped almonds.

Mrs. Robinson, Toronto.

FEATHER CAKE

Cream 1 cup sugar and 1 tablespoon butter; then add 1 to 2 teaspoons vanilla; then add 1 cup milk and 1 egg beaten to a foam. Stir in 2 cups flour very well sifted, to which have been added 2 teaspoons Royal Baking Powder. Bake in shallow layer tins in a quick oven.

Mrs. Henry Bittner, Cleveland.

SPICE CAKE

2 cups brown sugar, ½ cup butter, 2 eggs (use one white for frosting), 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon nutmeg, 1 cup sour milk, 1 teaspoon soda in sour milk, 3 cups flour, 2 teaspoons Royal Baking Powder. Mrs. M. Robarge.

DEVIL'S FOOD

2 cups brown sugar, ½ cup butter and lard, ½ cup grated chocolate, fill cup with boiling water, ½ cup sour milk and 1 teaspoon soda, 1 teaspoon vanilla and pinch of salt, 2½ cups flour and ¼ teaspoon Royal Baking Powder.

Mrs. T. King.

CALIFORNIA CAKE

2 cups brown sugar, ½ cup butter, 2 eggs, 1 cup milk, 3 cups flour, 2 teaspoons Royal Baking Powder. Flavor to taste. Add fruit or chopped nuts.

Mrs. Chas. Buelow.

SPICE DROP CAKE

1 cup light brown sugar, 1 cup sour milk, 1½ cups chopped raisins and walnuts meats, 2 cups flour, 5 tablespoons melted butter, 1 teaspoon soda, 1-3 teaspoon each cloves, cinnamon and nutmeg. Bake in a good oven, but not too hot.

Ethel P. Colwell.

JELLY ROLL

3 eggs, 1 cup sugar, 4 tablespoons hot water, pinch of salt, 1 cup flour, 1 teaspoon Royal Baking Powder, flavoring. Bake in rather quick oven and turn out on a cloth liberally sprinkled with sugar. Spread with jelly and roll. Leave in cloth and set aside until cold.

Mrs. S. S. Clark.

MARBLE CAKE

1½ cups white sugar, ½ cup butter, ½ cup sweet milk, whites of 4 eggs, 2½ cups flour, 1 teaspoon Royal Baking Powder.

DARK PART—1 cup brown sugar, ½ cup molasses, ½ cup butter, ½ cup sour milk, 1 teaspoon soda, 2½ cups flour, yolks of 4 eggs, cloves cinnamon, allspice; nutmeg may be added if desired. Mrs. F. D. White.

ONE EGG CHOCOLATE CAKE

1 cup sugar, butter size of egg, yolk of 1 egg, ½ cup grated chocolate moistened with hot water, and fill cup with sour milk. Add 1 teaspoon vanilla and 1 teaspoon soda, 1½ cups flour. Mix egg and sugar thoroughly and then add the rest.

Mrs. F. J. Cole.

SPONGE CAKE

1 cup flour, 1 cup sugar, 3 level teaspoons Royal Baking Powder, pinch salt. Sift together 4 times. Mix smooth with 1 cup boiling milk. When well mixed add well beaten whites of 2 eggs. Fold in the eggs. Do not stir.

Mrs. R. Clancy.

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SPICED LAYER CAKE

½ cup butter, ½ cup sugar, ½ cup molasses, 1-2 cup sour milk, 1 teaspoon soda, half in milk and half in molasses, 1 teaspoon cinnamon and cloves, 2 cups flour, 3 eggs. Mrs. L. Cardy.

BLACK CAKE

1 cup sugar, ¼ cup butter, 1 2 3 cups flour, ½ cup milk, whites of 2 eggs beaten stiff, 3 level teaspoons Royal Baking Powder, 1 teaspoon vanilla, 1 teaspoon lemon, 1 of cloves and 1 of cinnamon, ¼ pound cake bitter chocolate melted. Bake in loaf 45 minutes in slow oven. Cover with a boiled frosting half an inch thick

Mrs. C. H. McKim.

SOUR APPLE CAKE

1 cup unsweetened apple sauce, 1 cup chopped raisins, ½ cup lard and butter mixed, 1 cup sugar, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon nutmeg. Stir soda into apple sauce before putting in cake. Use 2 good cups flour. Mrs. T. King.

BLACKEBERRY JAM CAKE

1 cup sugar, ½ cup butter, 2 eggs, 2½ cups flour, ½ cup sour milk, 1 cup blackberry jam, teaspoon cinnamon and ½ teaspoon cloves. 1 teaspoon soda. Mrs. F. H. Whitten.

LEMON JELLY CAKE

1 cup sugar, 1-3 cup melted butter, 2 large eggs well beaten, ½ cup milk, 1½ cups flour, 2 teaspoons Royal Baking Powder.

FILLING—Grated rind and juice of 1 lemon, 1 large spoon water, 1½ cups sugar, small piece butter, 1 beaten egg. Cook 10 minutes in double boiler. Mrs. L. Cardy.

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SOFT GINGER BREAD

½ cup brown sugar, 1 cup molasses, ½ cup butter, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon cloves, 2 teaspoons soda dissolved in 1 cup boiling water, 2½ cups flour. Add 2 well beaten eggs the last thing before baking.

Ida Whitten.

WEDDING CAKE

1 pound of butter, 1 pound brown sugar, 1 pound flour, 1 pound lemon, citron and orange mixed, 2 pounds currants, 2 pounds raisins, 1 pound jardon almonds blanched, 1 pound eggs (probably 4), ½ pint brandy, 1 teaspoon cinnamon, 2 cents' worth baker's ammonia dissolved in hot water and put in after the fruit. Bake 6 hours in hot oven.

K. Little.

FRUIT CAKE

1 pint cooked dried apples, chopped fine. Stew in 1 cup molasses, 2 cups sugar, ½ cup butter, 2 eggs, 1 cup sour milk, 4 cups flour, 1 teaspoon soda, 2 teaspoons cinnamon, 1½ cups raisins and currants.

Mrs. S. S. Clark.

EGGLESS FRUIT CAKE

1 cup brown sugar, 1 cup buttermilk, 6 tablespoons butter, 1 teaspoon soda, 1 cup chopped raisins. Add any spice desired and 1 teaspoon lemon. Add flour enough so that it will not run from spoon.

Mrs. B. Bryan, California.

OATMEAL CAKE

2 scant cups rolled oats, 2 scant cups flour, ¾ cup shortening, 1 cup sugar, salt, 1 level teaspoon soda and one of cinnamon, 2 well beaten eggs, 2 tablespoons sour milk. It will seem very thick and must be well mixed. Dissolve soda in sour milk. Spread in biscuit pan and bake ½ hour, in moderate oven, as it burns very easily.

Mrs. F. A. Goddard, Illinois.

PUFF CAKE

½ cup butter, 2 cups pulverized sugar, 1 cup sweet milk, 2½ cups flour, 3 teaspoons Royal Baking Powder in the flour, whites of 5 eggs. Flavor to taste.

Mrs. J. K. Cohen.

CARAMEL CAKE

2 cups sugar, ½ cup butter, 1½ cups sweet milk, flour 3 cups, 3 teaspoons Royal Baking Powder, whites of 4 eggs.

FROSTING—1½ cups sugar, ½ cup milk, butter size of walnut. Boil 10 minutes.

Mrs. B. Bryan, Cal.

WHITE CAKE

1 cup white sugar, butter size of an egg, ¾ cup water, 2 eggs, 2 cups sifted flour, sifted twice, 1 level teaspoon Royal Baking Powder. Bake in 2 layers.

Mrs. A. A. Schwartz, Flint.

WHITE CAKE

Cream together 1 cup sugar, and scant ½ cup butter, add ½ cup milk, 1¼ cups flour, ½ cup Kingford's Cornstarch, 2 teaspoons Royal Baking Powder, whites of 3 eggs. Sift flour, cornstarch and baking powder together and then add sugar and butter, beating well. Stir in the beaten whites of eggs last and and bake in moderate oven.

Mrs. C. E. Cheney, Detroit.

POTATO CARAMEL CAKE

Cream 2-3 cup butter with 2 cups granulated sugar. Add 1 cup boiled potatoes mashed fine and rubbed through sieve. Stir in 4 well beaten eggs, 1 gill sweet milk, 2 cups flour sifted several times with 3 teaspoons Royal Baking Powder, ¾ cup melted chocolate, 1 cup English walnuts chopped, 1 tablespoon each of cloves and cinnamon, ½ teaspoon nutmeg. Bake in loaf tin. Covering for the first ten minutes with brown paper.

Mrs. John Murtagh, Buffalo, N. Y.

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HARRISON CAKE

1 cup butter, 2 cups sugar, creamed, 4 eggs beaten and added, ½ cup molasses, 1 cup sour milk, 1 cup raisins, 1 cup currants, 1 tablespoon cloves, ½ teaspoon nutmeg, 2 even teaspoons soda dissolved in 1 tablespoon hot water and 5 cups flour. F. D. P.

COFFEE CAKE

1 cup sugar, ¾ cup butter, 1 egg, ½ cup molasses, 1 teaspoon soda, 2 cups flour, 1 cup cold coffee, 1 cup raisins. Spices to suit taste. E. R. Small.

MOLASSES CAKE

1 egg, 1 cup sugar, 1 cup molasses, 1 cup water, ½ cup butter and lard, 1 teaspoon soda, pinch of salt, 1 teaspoon cinnamon, 2½ cups flour. Fruit may be used and ginger if desired. Mrs. McConnell, O.

MOCK ANGEL FOOD

Set 1 cup milk into dipper boiling water and heat to boiling point. Take 1 cup flour (no more), 1cup sugar, 3 teaspoons Royal Baking Powder, pinch of salt. Sift dry ingredients together 4 times. Into this put the cup of boiling milk and stir smooth. Then put in the whites of 2 well beaten eggs. Do not beat or stir eggs into the mixture, but fold in carefully until the whites are evenly folded. Do not grease tin nor flavor cake. Bake in a moderate oven.

Woman's Home Companion.

CITRON CAKE

3 cups flour, 1 teaspoon Royal Baking Powder, ¾ cup butter, 2 cups sugar, 4 eggs, 2 3 cup milk, ¼ pound citron, sift flour and baking powder, cream butter and sugar, add the beaten yolks of eggs, then milk and flour and add whites of eggs,beaten stiff last. Flavor with lemon or add a little lemon peel. Cut citron in strips and press into batter with the rind down and in this way the citron will not settle to the bottom of pan. J. Little.

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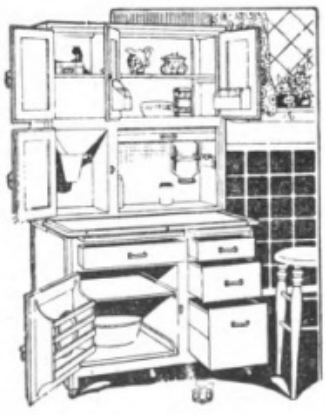

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SPICE CAKE

1½ cups sugar, ½ cup butter (scant), 1 egg, 1 cup sour milk, 2½ cups flour, 1 cup raisins, 1 teaspoon soda, 2 teaspoons cinnamon, a little ground cloves, ½ nutmeg. This is good baked in two layers with raisins omitted and used as a filling in cooked icing between the layers.

Mrs. S. S. Clark.

RAISIN CAKE

Take 1 cup raisins and pour over them 1 cup boiling water in which you have dissolved 1 level teaspoon soda. Let cool. Mix 1 cup sugar, ½ cup butter (scant), add raisins and nuts. Then add 2 cups flour and ¼ teaspoon Royal Baking Powder. Bake in loaf.

Mrs. J. L. Currier.

SPICE CAKE

1 pound brown sugar, ½ pound butter (large), 3 eggs, 1 cup milk, 1 pound flour, 3 teaspoons Royal Baking Powder, 1 teaspoon cinnamon, ¼ teaspoon cloves, ¼ of nutmeg, 2-3 pound raisins, little salt. Cream sugar and butter, add yolks of eggs and beat. Add milk, ½ of flour, ½ of whites, ½ of raisins dredged in flour, baking powder in remainder of flour, also spice. Then add remainder of flour, whites of eggs and raisins. Bake slowly in 2 loaves. Mrs. E. Anderegg, Toledo.

WHITE FRUIT CAKE

¾ cup butter, 1½ cups sugar, 3 eggs, 2½ cups flour, 2 teaspoons Royal Baking Powder, ½ cup sweet cream, 1½ pounds raisins, 1 pound currants, ½ cup citron, ½ teaspoon nutmeg, dash of salt. Cream the butter and sugar, add the beaten yolks, then alternately the cream and sifted flour with baking powder. Stir in the fruit, which has been dredged with flour, also the nutmeg. Last of all the whites of eggs beaten to a stiff froth. Bake in deep pans lined with paper.

Mrs. Ed. Spens

EGGLESS, MILKLESS AND BUTTERLESS CAKE

Put into a saucepan the following and boil 3 minutes, then cool: 1 cup brown sugar. 1 cup of cold water, 2 cups seeded raisins, 1 3 cup lard, ¼ grated nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, pinch salt. When cold stir in a teaspoon soda dissolved in a little warm water, then 2 cups flour into which ½ teaspoon Royal Baking Powder has been added. Bake in slow oven in a loaf. Mrs. H. M. Reeves.

KAISER BREAD

4 eggs, 2½ cups brown sugar, 1 cup raisins, ¼ pound almonds, ¼ cup Baker's chocolate, 1 teaspoon cinnamon, ¼ teaspoon cloves, ¼ teaspoon allspice, 2½ cups flour, 1 teaspoon Royal Baking Powder.

Mrs. A. A. Schwartz, Flint.

LEMON JELLY CAKE

Scant half cup butter, 1 cup sugar, ½ cup milk, whites of 3 eggs, 2 cups flour, 2 scant teaspoons Royal Baking Powder. Bake in 2 layers. Spread with lemon jelly.

FILLING—½ cup sugar, piece of butter size of egg, yolks of three eggs, juice and grated rind of 1 lemon. Cool before using.

F. B. P.

PRUNE CAKE

1-3 cup shortening, 1 cup sugar, 2-3 cup milk, 2 cups flour, 3 teaspoons Royal Baking Powder, ½ teaspoon cinnamon, ¼ pound prunes (washed, stoned and chopped fine), 2 eggs. Cream the shortening and sugar, eggs beaten well and milk. Mix well and add the flour, which has been sifted with the spices and Royal Baking Powder, add prunes which have been floured with 1½ tablespoons of flour and mix well. Put into greased pan or individual tins and bake in moderate oven 25 to 45 minutes.

Mrs. O. B. Floodquist, Detroit.

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CHOCOLATE CAKE

Take ½ cup grated bitter chocolate, ½ cup sweet milk, 1-2 cup white sugar, 1 teaspoon vanilla. Boil until thick cream. When cool add to this mixture 1 cup sugar, ½ cup butter, 2 eggs, ½ cup sweet milk, 1 teaspoon soda and ½ teaspoon Royal Baking Powder sifted in 2 cups flour. Bake. Add frosting of powdered sugar, cream, chocolate, butter and vanilla.

Mrs. B. E. F.

GRAHAM DROP CAKES

1 cup sugar, 1 cup sour cream, 2 cups graham flour, 1 egg, 1 teaspoon cinnamon, 1 teaspoon soda, ½ teaspoon cloves, a little salt. K.O.

FRUIT CAKE

1 cup sugar, 1 egg, ¾ cup sour cream, 1 level teaspoon soda, ½ teaspoon each cloves, cinnamon and nutmeg, small cup raisins. Fill 1 cup currants, chopped figs and nutmeats. Do not mix very stiff.

Mrs. I. Lincoln.

SUNSHINE CAKE

Whites of 7 eggs, yolks of 5 eggs, ¾ cup flour, 1 cup sugar, ½ teaspoon cream of tartar. Sift flour 4 times and measure the last time; sugar the same. Beat the whites, add the tartar when about half light, then beat very stiff. Stir in sugar very lightly, then yolks of eggs thoroughly beaten and then flour. Flavor to taste. Stir as little as possible after adding flour. Bake in a well floured pan from 40 to 50 minutes in a moderate oven.

Mrs. W. T. Roberts.

SPICE CAKE

3 eggs, reserve the whites of 2 for frosting, ½ cup butter and lard mixed, 2 cups dark brown sugar, 1 cup sour milk, 1 large teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, little nutmeg, 2½ cups flour.

E. R. Small.

SEE

W. E. Williams

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PORK CAKE

Take a pound of fat salt pork, chop very fine; pour over it ½ pint boiling water; add 2 cups brown sugar, 1 teaspoon soda stirred into 1 cup molasses, 1 pound raisins, ¼ pound citron rolled in flour. Season with nutmeg, cloves and cinnamon. Add 4 cups flour and an extra cup of flour to roll fruit in. Bake in moderate oven. F. J. C.

LIGHT FRUIT CAKE

1 cup sugar, 1 cup ground grieven (lard renderings), 1 cup raisins 1 cup currants, 1 cup boiling water with 1 tablespoon soda, teaspoon salt, 1 egg, flour to make a stiff batter. Add 1 teaspoon cinnamon, 1 teaspoon nutmeg, ½ teaspoon cloves. Nuts and figs may be added.
Mrs. I. Lincoln.

WALNUT CAKE

½ cup butter, 1 cup sugar, ½ cup sweet milk, 2 eggs, 2 cups flour, 1 teaspoon soda, 1½ teaspoons cream of tartar, ½ cup chopped walnuts, 1 cup chopped raisins. Mrs. W. T. Roberts.

COCOANUT FILLING

Take 2 egg yolks, 1 cup granulated sugar, 1-3 tablespoon butter, 1 cup milk, 1 fresh grated cocoanut and enough cornstarch to thicken. Beat white of 1 egg and put in last. Cook all, then cool and spread between layers and on top of cake.

Take ¾ cup brown sugar, 1 teaspoon water. Boil 2 minutes and pour over beaten white of 1 egg. Beat thoroughly and spread over the custard on top of cake. Decorate with walnut meats. M. R.

LIGHTNING CAKE

¼ cup melted butter, break into this 2 eggs and fill cup with sweet milk. Put into your sieve 1 1 3 cups sifted flour, 1 cup granulated sugar, 1½ or 2 teaspoons Royal Baking Powder. Sift into bowl and put into this the cup mixture. Beat well. Flavor to taste. Bake in a moderate oven in layers. Mrs. James E. Potvin.

CREAM SPONGE CAKE

Beat the yolks of 4 eggs and 3 tablespoons of cold water until thick and lemon colored. Add 1 cup sifted sugar gradually and beat 2 minutes. Put 1½ tablespoons of cornstarch in a cup and fill remainder with flour. Sift this with 1¼ teaspoons Royal Baking Powder and ¼ teaspoon of salt. Fold this into the first mixture and add 1 teaspoons of lemon extract. When thoroughly mixed, fold in the stiffly beaten whites of 4 eggs. Bake in a moderate oven 30 minutes. Add a white frosting. Nellie Rice.

CREOLE CAKE

PART 1—Mix ½ cup butter and 1 cup brown sugar until creamy. Add yolks of 3 eggs, well beaten, and ½ cup sweet milk, 2 cups flour and 1 teaspoon soda.

PART 2—Melt 4½ squares of unsweetened chocolate in small sauce pan over boiling water. Add 1 cup of brown sugar and ½ cup milk. When mixture is smooth remove from stove and cool. Combine Part 1 and 2. Beat well and bake in two layers.

QUALITY FROSTING

Take 1½ cups white sugar, 1¼ cups brown sugar and ½ cup boiling water. Cook until it threads. Beat whites of three eggs and add the sugar gradually. Beat for a few minutes, then put into a dish of hot water or double boiler on the fire. Beat for a few minutes and then remove from fire and finish beating until it is thick enough to put on cake. Add vanilla. After putting frosting on cake, melt 2 or 3 squares of unsweetened chocolate and spread over cake.
Mrs. M. Martinson.

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ORANGE SPONGE CAKE

4 eggs, 1 cup sugar, 1 cup flour, ¼ teaspoon Royal Baking Powder, juice of ½ an orange. S. G. Little

WHITE FRUIT CAKE

1 cup butter, 1 cup granulated sugar, 1 lb. light raisins, 1 lb. dates (small), ¼ lb. citron, 1 lb. almonds, 2½ cups flour, 2 teaspoons Royal Baking Powder, 7 whites of eggs. Cream butter, add sugar. Chop dates and nuts, slice citron very fine. Sift part of flour over fruit. Add Royal Baking Powder to balance of flour. Mix with butter and sugar, then add fruit and nuts, and last the whites beaten to a stiff froth. Bake in a slow oven 1½ hours. Mrs. James E. Potvin.

CREAM SPONGE CAKE

Whites of 4 eggs slightly beaten, ¼ teaspoon cream of tartar, ¼ teaspoon salt. Beat yolks well and add to the beaten whites. Then add 2 cups of granulated sugar, sifted. Beat all 10 minutes and add 1 cup boiling water and 2 cups flour sifted 3 times with 1 teaspoon Royal Baking Powder. Add 1 teaspoon vanilla. Bake in 3 layers.

FROSTING—2 cups powdered sugar, 6 tablespoons cream, 2 tablespoons butter. Carrie Burton.

ICE BOX CAKE

Beat 4 egg yolks with 4 tablespoons pulverized sugar. Take 2 cakes of sweet chocolate and melt with 4 tablespoons of water. Add the yolks of eggs and last the beaten whites. Have ready 2½ dozen lady fingers. Arrange some of them in the bottom and around the sides of a dish. Pour in some of the mixture then another layer of lady-fingers, etc. Put in the ice box for 24 hours and then it will cut like a cake. Serve with coffee. Mrs. C. Yockey.

CARAMEL CAKE

Beat ½ cup butter to a cream. Add gradually 1½ cups sugar.

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The yolks of 2 eggs well beaten and 1 cup of water. Add 2 cups of flour and beat continually for about five minutes. Then add 3 teaspoons of caramel syrup and 2 teaspoons of vanilla. Add ½ cup of flour to which you have sifted 2 teaspoons of Royal Baking Powder and beat again thoroughly. Fold in the beaten whites of the eggs. Bake in 2 layers in a moderate warm oven.

CARAMEL SYRUP

Put ½ cup granulated sugar in an iron or granite saucepan. Stir continuously until the sugar softens, then melts and finally becomes liquid and throws off an intense smoke. It really must burn. Remove from fire and pour into it ½ cup boiling water. Place over fire again and let boil until it forms a molasses like syrup, not too thick. Bottle and put away for use. Use a couple of teaspoons of this syrup in a boiled icing for caramel cake to make a light brown. Mrs. Jas. Potvin.

HOT WATER SPONGE CAKE

Beat the whites of 3 eggs, add 1 cup of fine sugar, 3 yolks well beaten, 1 teaspoon of vanilla or lemon, 1 cup pastry flour to which has been added ½ teaspoon Royal Baking Powder, 2 tablespoons of boiling water. Bake in a loaf from 20 to 35 minutes. Mrs. James Potvin.

CHOCOLATE NUGAT CAKE

1 cup brown sugar, ½ cup butter, 2 eggs, 2 squares bitter chocolate, 1 cup sour milk, 1 teaspoon soda, 1½ cups flour before sifting, 1 cup raisins and ½ cup nuts, flavor with vanilla. Use coffee icing recipe found among icings for cakes. Mrs. Lou Wright.

WHITE CAKE

2½ cups granulated sugar and ½ cup butter well creamed, 1 cup water, 3 level teaspoons Royal Baking Powder, 3 level cups of flour measured after sifting. Then sift twice with baking powder. Fold in the whites of 3 or 4 eggs. Be sure to beat well. Bake in layers or in loaf. Mrs. R. D. Ford.

NUT CAKE

½ cup butter, 1½ cups sugar, 3 eggs, 1-2 cup sweet milk, 1 cup raisins, 1 cup English walnuts, 2½ cups flour, 2 teaspoons Royal Baking Powder. Mrs. Ed. Hatch.

ROLL JELL CAKE

½ cup sugar, 3 eggs, 2 tablespoons cold water, 1 cup flour, 1½ teaspoons Royal Baking Powder. Do not mix until everything is together, then beat and bake in quick oven. Turn out on a damp cloth, spread with jelly and roll. Sprinkle with sugar if desired Mrs. B.E.F.

DATE CAKE

1 cup dates or raisins, 1 teaspoon soda, 1 cup boiling water, and pour over dates and soda and let cool. Add 1 egg, ½ cup butter, 2 cups white sugar, 2 teaspoons Royal Baking Powder, 2 cups flour and ½ cup chopped nuts. Mrs. J. Gray.

APPLE CAKE

Peal apples and cut up in small pieces. 2 cups apples, 2 cups sugar, 2-3 cup shortening (butter and lard), ¼ teaspoon allspice, cloves, cinnamon and nutmeg. Boil all together for 20 minutes. When cold add 2 cups of sour milk, 4 teaspoons soda, 4 cups flour and pinch salt. Mrs. Ed. Hatch.

DROP CAKES

2 eggs, 1 cup granulated sugar, 1 cup dark molasses, 3 tablespoons melted butter, ¾ cup sweet milk, heaping teaspoon of soda dissolved in the milk, 1 cup raisins or more as desired, nutmeg and cinnamon to taste, flour enough to thicken. Drop teaspoon at time and bake 10 minutes.

FROSTING FOR DROP CAKES (if desired)—9 tablespoons powdered sugar to the white of 1 egg. Mrs. S. G. Elston.

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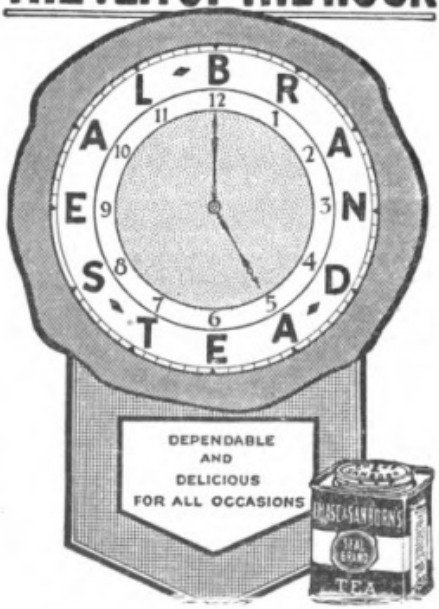

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ICINGS FOR CAKES

SOFT FROSTINGS

1½ cups light brown sugar, ½ cup hot water, whites of 3 eggs. No flavoring. The brown sugar will give maple flavor. Boil sugar and water until it will form a soft ball in water. Then put 4 tablespoons into the stiffly beaten whites of eggs and beat very thoroughly with egg beater Put remainder of sugar back on stove and boil until it forms a hard ball in water. Then add it to the egg and continue beating until very stiff and light. Mrs. G. W. Colwell.

COFFEE ICING

1 cup pulverized sugar, 2 teaspoons cocoa, 1 tablespoon butter, 2 tablespoons coffee. Stir together until smooth and put on cake.

E. S. Gibbons.

FILLING FOR WHITE CAKE

½ cup granulated sugar, yolk of 1 egg, butter size of walnut. Stir together over fire until all are well dissolved. Steam ½ cup raisins, ½ cups figs or dates and chop fine. Add these to the above liquid and spread between layer cake. It is sufficient for 3 layers.

Mrs. G. W. Lachapelle, Harrisville.

CHERRY OR APPLE FROSTING

Boil 1 cup white sugar and ½ cup water until it hairs. Add gradually to the stiffly beaten white of 1 egg. To this add ½ cup of preserved cherries that have been drained well and cut fine, or ½ cup of chopped tart apple. Beat very thoroughly.

GLAZE FROSTING

1 cup sugar, 8 tablespoons water. Stir constantly until it begins

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to boil and then keep perfectly still. Boil 4 minutes. Beat until it begins to thicken.

FUDGE FILLING

2 ounces Baker's chocolate, butter size of egg, 1 cup sugar, ½ cup milk. Boil until it forms ball in ice water. Stir constantly while cooking. Mrs. A. Potter, New York.

MAPLE SUGAR ICING

Melt 1 cup maple sugar in ½ cup water. Boil until it grains. Then beat into the white of egg slightly beaten. Stir to a smooth cream and spread while warm. L. M. Oliver.

ORANGE FILLING

Juice of 1 large orange, ½ cup sugar, ½ cup cold water, 1 egg, 1 teaspoon flour. Boil and cool. Then add grated rind of the orange. Mrs. A. Potter, N. Y.

SOUR CREAM FILLING

1 cup sour cream, 1 cup granulated sugar, ¾ cup butter, 1 cup chopped hickory nuts. Boil sugar and cream until ropy and add nuts. Ida Whitten.

FILLING FOR GRAHAM CRACKERS

1½ cups pulverized sugar, butter size of an English walnut. Mash together thoroughly with a fork and add enough warm water to make about like frosting, or so that it will not run. Add a little vanilla, beat well and spread between graham crackers. F. B. P.

MOCHA FROSTING

1-3 cup butter, 1½ cups powdered sugar, 1 tablespoon cocoa and a few drops of cold coffee. Cream butter, sugar, cocoa and coffee until right consistency to spread. N. R.

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DESSERTS AND PUDDINGS

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How do you do,
Three, four,
Open the door.
Open it wide and bid me good-day,
I'm the New Woman and I've come to stay.
I can bake,
I can brew,
Can roast,
And can stew,
I'm skillful at salads, at desserts I'm bold,
The much—talked—of New Woman centuries old."

CARROT PUDDING

1 cup brown sugar, 1 cup suet, 1 cup raisins, 1 cup currants, 1½ cups flour, 1 cup grated carrots, 1 cup grated potato, 1½ teaspoons soda in flour. Spices if desired. Steam three hours. E. Gibbons.

STEAMED SPICE PUDDING

To one beaten egg add 1-3 cup brown sugar, 1-3 cup molasses, 1-3 cup coffee, 1 tablespoon melted butter, ¼ teaspoon cloves, ½ teaspoon cinnamon, 2-3 cup raisins, ½ teaspoon soda, added with flour to make soft batter. M. Dehring.

APPLE DUMPLINGS

Pare and core some apples. Fill centers with sugar, butter and vanilla. Cut pie crust into inch strips and wrap around each apple, having it completely covered. Make a syrup of brown sugar and water Pour over dumplings and bake.

PUDDING SAUCE

½ pint water, 1 cup sugar, ½ cup brandy, 1 tablespoon Kingford's cornstarch and a little vanilla. Brown 2 tablespoon of the sugar. Add hot water, brandy, sugar and cornstarch and let come to boil.
Mrs. A. Rosenfield.

POPCORN PUDDING

Put through a meat cutter enough popped corn to make 1 pint when ground fine. To this add 1 quart sweet milk, 1 tablespoon melted butter, 1 cup sugar, 2 well beaten eggs and a little salt. Bake ½ hour or until thick. F. B. P.

PINEAPPLE FOAM

1 cup thick sweet cream whipped stiff, ¾ cup powdered sugar added. Stir in 1 cup diced pineapple and a few cocktail cherries.
F. B. P.

MARSHMALLOW CREAM

1 pound marshmallows clipped with the scissors into quarters, whip 1 pint sweet cream stiff, add 4 tablespoons sugar, vanilla and a pinch of salt, pour over the marshmallows, then stir in 1 cup of walnut meats broken in small pieces. Let stand on ice or in a very cold place, and serve the next day. F. B. P.

GINGER BREAD DESSERT

Stir 1 cup molasses and 1 teaspoon soda together until it foams. Then add as much flour as possible. Stir in 1 cup boiling water and ½ cup flour. Bake and serve hot with whipped cream.
Mrs. A. Potter, N. Y.

PUDDING SAUCE

¼ cup butter and 1 cup sugar creamed. Add yolks of 2 eggs well beaten. Add 1 cup milk to the eggs. Cook in double boiler until it thickens. Then add whites of eggs well beaten. Mable Mitchell.

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NEAPOLITAN OR LAYER JELL-O

Dissolve the contents of one package of Lemon Jell-O in 1 pint of boiling water. Pour a little more than half of it into a square quart dish or mold and set away to harden. Let the other half stand in a cool place till it just about begins to set, then beat it until it is ligth and pour in mold when the Jell-O in it is cold and hard. Next take a package of Strawberry Jell-O and prepare and divide it exactly the same way. When half is too cool to melt the Jell O already in the mold, pour it in, beating the rest the same way as Lemon and adding it when Jell-O in mold is hard.

GRAHAM PUDDING

1 cup sweet milk, 1 cup molasses, 2 cups graham flour, 2 heaping teaspoon soda, cloves, nutmeg, salt and raisins added. Steam 2 hours.

Mrs. Storms, Harrisville.

CHOCOLATE PUDDING

Mix together 2 tablespoons cocoa, 3 level tablespoons flour, pinch of salt, ¾ cup sugar. Wet with milk. Then pour it into 2 cups boiling water. Cook a little. When cold serve with whipped cream.

Mrs. A. Potter, N. Y.

MARSHMALLOW PUDDING

½ box gelatine soaked in 1 cup cold water, rind and juice of 1 lemon, 1½ cups sugar, 1½ cups boiling water. Let stand until it begins to jelly. Then add ¼ pound marshmallows each cut in four pieces. Use layers of jelly and marshmallows until all are used. Let stand until it stiffens. Serve with whipped cream or it is good without. Oranges and nuts stirred into jelly improve it. Mrs. A. Brown, Tower.

PRINCE OF PUDDINGS

Chop 1-3 to ½ pound suet. Add ½ pound chopped figs, ½ cup nut meats, 2 cups stale bread crumbs soaked in ½ cup milk, 2 eggs, ¾ cup granulated sugar, pinch salt. Mix ingredients and steam for 3 hours in buttered dish. Serve with sauce. Beat ½ cup butter to a cream into which gradually 1 cup pulverized sugar. Add 1 egg and beat again, 1-3 nutmeg, grated rind of 1 lemon. Heat ½ cup milk and add when ready. Serve at once. Mrs. C. B. Warren.

ENGLISH PLUM PUDDING

2 cups sweet milk, 1 teaspoon soda, 2½ cups sugar, 5 2-3 cups flour, 2 pounds raisins, 1 pound currants, 1 tablespoon molasses, 4 eggs, 1 nutmeg, 1½ pounds suet, 1 teaspoon salt. Boil 5 hours in a new cloth well sprinkled with flour. Leave room in the cloth for pudding to rise.

Mrs. W. E. Chapelle, Harrisville.

BAKED APPLE DUMPLINGS

1 quart flour and 1 heaping teaspoon Royal Baking Powder, a little salt. Sift the above and mix with 1 tablespoon lard and 1 of butter. Add enough sweet milk to make a dough just stiff enough to handle. Roll out ½ inch thick and cut into squares. Prepare apples as for pie. Place a few apples on each square, add a little butter, vanilla and cinnamon to each. Fold corners together and bake as you would pie. Serve with any pudding sauce. M. Dehring.

CHOCOLATE PUDDING

1 quart milk, 2 cups wheat bread crumbs, ¾ cup sugar, 8 tablespoons chocolate, 1 tablespoon Kingford's cornstarch, 1 tablespoon butter.

Mrs. A. Rosenfield.

SNOW PUDDING

2 tablespoons Kingsford's cornstarch, wet with water, butter size of walnut, salt, teaspoon sugar. Pour boiling water on until it thickens. Add whites of 2 eggs beaten stiff while starch is hot.

SAUCE—Yolk of 2 eggs, 2 tablespoons sugar, 1 teaspoon Kingsford's cornstarch to 1 pint milk. Cook until thick and flavor. K. Little.

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SIMPLE FIG DESSERT

Take 1 pound figs, wash thoroughly and soak over night in enough water to cover. In the morning add ¾ cup sugar and cook until tender. When cool add the juice of a half a lemon. Let get cold and serve with whipped cream.

F. B. P.

DATE PUDDING

½ pound dates, ¼ pound suet, 5 ounces sugar, ½ pound grated bread crumbs, little nutmeg, salt. Mix all ingredients. 2 well beaten eggs. Put into pudding mold, boil 2½ hours. Serve with sauce.

Mrs. Schwartz, Flint.

CHOCOLATE DUFF (Steamed Pudding)

1 cup sugar ,1 cup milk, 2 tablespoons melted butter, salt and vanilla, 2 cups flour (large), 2 teaspoons Royal Baking Powder, 2 ounces melted chocolate. Steam 1 hour. Serve with hard sauce made with butter, light brown sugar, vinegar and nutmeg.

Mrs. A. Potter, N. Y.

POOR MAN'S RICE PUDDING

1 quart rich milk, ½ cup raw rice well washed, ½ cup sugar, piece butter the size of egg, little salt and nutmeg. Bake slowly 1½ to 2 hours. Stir occasionally the first hour to prevent rice from settling. Some like a few raisins added after the first 40 minutes. Use either hot or cold with cream.

PINEAPPLE SNOW

1 can grated pineapple, ½ box gelatine soaked in 1 pint cold water. Add juice of pineapple and let come to boiling point. Add juice of 2 lemons, and 2 cups sugar beaten together until light. Pour hot gelatine over this and stir well before adding pulp of pineapple. When partially set add beaten whites of 2 eggs. Beat well and mold. Serve with whipped cream.

Mrs. C. E. Oliver.

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TAPIOCA CREAM

2 tablespoons tapioca boiled until tapioca is clear. Add yolks of 2 eggs, 3 tablespoons sugar, little salt. Cook until thick. Beat whites stiff and add and beat all together for 3 minutes. When cool flavor with vanilla. E. Gibbons.

THE POPULAR JELL-O RECIPE

Dissolve one package of Jell-O, any flavor, in a pint of boiling water. When firm it will be ready to eat. It can be served with whipped cream, if desired, or any good pudding sauce, but it will be delicious without anything added.

CORN MEAL PUDDING

Take 4 tablespoons corn meal and 1 tablespoon flour and stir into 1 pint of boiling milk. When this is well cooked, and somewhat cool, add 2 eggs, butter size of egg, and 2-3 cup sugar, ½ teaspoon cloves, 1 teaspoon cinnamon, little salt, and pinch of ginger and another pint of milk. Bake 1 hour or over and serve with butter. E. R. Small.

FIG PUDDING

1 cup sugar, 4 eggs, ½ cup sweet milk, 2 cups flour, 1 cup chopped suet, 2 cups chopped figs, 1teaspoon Royal Baking Powder, ½ teaspoon salt. Spices may be added if wished. Steam 2 or 3 hours. This pudding will keep for a long time.

SAUCE—2 tablespoons brown sugar, 1 tablespoon butter, 1 tablespoon flour. Cream and add boiling water until thick enough for use. Flavor. If the sugar is scorched a little before flour and butter is added it will give the caramel flavor. Lillian Rockafellow, Flint.

PRUNE WHIP

25 prunes, soak over night, chop; 3 eggs, beaten, beat whites to froth; ½ cup sugar, pinch salt. Put in buttered dish. Bake 20 minutes.

SAUCE—1 pint milk, ½ cup sugar, 1 teaspoon Kingsford's cornstarch; when it simmers stir in 3 beaten yolks. Flavor.

Mrs. Schwartz, Flint.

FIG PUDDING

1 cup suet powdered fine, 1 cup figs minced, 2 cups dry bread crumbs, 3 eggs, 2 scant cups sweet milk, 1 cup minced apples, ½ cup sugar, 1 cup flour, 2 teaspoons Royal Baking Powder, pinch of salt. Soak the crumbs in milk, add eggs beaten ligth, add flour, sugar, salt, suet and figs. Beat 3 minutes, then add baking powder. Steam 3 hours. Serve with hard sauce. Mrs. R. Mills.

POP-OVERS

2 eggs well beaten, 2 teacups milk and enough flour to make a thin batter. Mix the flour and milk until smooth. When they are ready to go in the oven add eggs beaten very light. Fill custard cups half full of batter with a small piece of butter on top. Place cups in dripping pan with water and bake in hot oven. They can be eaten with butter and sugar or a sweet sauce or maple syrup. E. Reading.

PEACH CAKE

1 egg, ¾ cup sugar, 3 tablespoons melted butter, 1¼ cup milk, 1 pint flour, 2 teaspoons Royal Baking Powder. Put in shallow pan and cover top with pared peaches cut in half. Bake ½ hour in moderate oven. Serve hot with sugar and cream. Any other fruit is equally delicious.

Mrs. I. M. Compton.

MOLASSES PUDDING

2 tablespoons butter, 1 tablespoon white sugar, 1 egg, ½ cup Duff's molasses, 1 level tablespoon soda, 1½ cups flour. Best together with dover egg beater. Steam 1 hour but be sure water is boiling before putting pudding over it. Serve with following: 2 beaten

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egg yolks very light to which add whipped cream and sugar to taste.
Mrs. B. E. Farrier.

PINEAPPLE RICE

½ cup rice, 1 cup heavy cream, 2 cups cut pineapple, 1-3 cup powdered sugar. Cook rice in 2 quarts salted water until tender, but unbroken. Drain, pour cold water through to prevent packing. Cut pineapple in small pieces, beat cream until stiff, fold cream and pineapple into rice being careful not to break kernels. Serve in sherbet cups with bits of candied cherries. C. W.

CHOCOLATE PUDDING

1 egg, ½ cup sugar, 1 teaspoon butter, 1 cup flour, 1 teaspoon Royal Baking Powder, ½ cup sweet milk, 1 square melted chocolate. Steam 1 hour.

SAUCE—Beat yolks of 2 eggs, 2-3 cup sugar. Cook 15 minutes in double boiler. Then beat whites and stir in. Add flavoring to taste. M. McKenzie.

MARSHMALLOW PARFAIT

2 cups granulated sugar, 1 cup water. Boil until it spins a thread. Pour while hot on 2 stiffy beaten whites of eggs. Beat to a creamy mass. Gradually whip in 1 pint whipped cream. Flavor with rose or vanilla. Put in freezer. After turning it four or five times, add 1 cup chopped nuts. Freeze until firm and smooth. Mrs. Hagle.

GRAHAM PUDDING

1 pint sweet milk, 1 cup sugar, 1 cup molasses, 1 teaspoon soda, ½ cup butter, 1 cup raisins. Add graham flour, stir little thicker than pancake. Steam 3 hours.

SAUCE—Yolk of 1 egg, 3 tablespoons sugar, add 1 pint hot milk. Cook until a cream. Mrs. Fidler.

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BROWN BETTY

½ cup bread crumbs, 2 cups chopped apples, ¼ cup sugar or over. Grease pudding dish. Alternate layers of bread with apple. Add cinnamon, sugar and lumps of butter. Bake. Serve with cream.

CHARLOTTE ROUSSE

To 1 pint cream use 1 teaspoon vanilla, ½ cup sugar(powdered). Mix flavoring, sugar and cream and chill. Make quick light whips. Line dish with lady fingers and pour in the mixture and set on ice.

E. R. Small.

LEMON SPONGE

¼ cup sugar, 2 cups water, ½ cup cornstarch, juice and grated rind of 1 lemon. Cook in double boiler until thick, then add the whites of 3 eggs beaten to a stiff froth. Stir together and serve cold with sauce.

SAUCE—Yolks of 3 eggs, 1 cup milk, 2 tablespoons sugar, flavor to taste. Stir until done.

FRUIT CHARLOTTE

May be made with pineapple, orange, strawberry or any fruit. ¼ box gelatine dissolved in ¼ cup cold water. Pour into ½ cup boiling water. 1 cup sugar, whites of 3 eggs or 1 pint whipped cream, 1 cup fruit pulp and juice. Always use cooked pineapple, but other fruit may be used without cooking. Set on ice to cool. E. R. Small.

BUTTER SCOTCH RICE PUDDING

Soak overnight ½ cup rice, cook in double boiler with 2 cups milk and ¼ teaspoon salt. In another dish cook 1 cup brown sugar and 2 tablespoons of butter till dark brown. Add this to rice and milk just before the rice is done and finish cooking until rice is tender and caramel melted. Soak 1 envelope gelatine in ½ cup cold water, ten minutes and dissolve in 1 cup of hot milk. Mix this with the rice and butter scotch and pour into a mould to cool. Serve with cream..

Mrs. I. M. Compton.

BROWN SUGAR PUDDING

2 cups light brown sugar, 2 cups boiling water, 2 heaping tablespoons cornstarch, ½ cup walnut meats, broken into small pieces. Bring sugar and water to a boil. Thicken with cornstarch which has first been moistened in a little cold water. Cook in a double boiler until it is thick. Just before taking from fire add the nut meats. Serve cold with whipped cream. This is also nice with a few dates, figs and nuts instead of all nuts. Hazel Compton.

RICE SOUFFLE

3 tablespoons rice, ½ cup boiling water, 1½ cups hot milk, ¾ cup sugar, ¼ teaspoon salt, 2 tablespoons gelatine, ½ cup cold water, 1 teaspoon vanilla, 1 cup whipped cream. Wash rice and add to boiling water. Cook in double boiler until water is absorbed. Add hot milk and salt and cook until soft then add sugar. Dissolve gelatine in cold water and while the rice is hot add vanilla and the whipped cream. This may be served with strawberries for a sauce or pineapple may be cut up and added. Hazel Compton.

WALNUT PUDDING

Dissolve 1½ tablespoons of gelatine in ¼ cup water. Heat 1 cup milk in double boiler when hot add yolks of 3 eggs beaten with ½ cup sugar and pinch of salt, cook until it thickens like a custard, pour into gelatine. Add 1 cup walnut meats and cool. When it begins to thicken add ½ pint whipped cream and 1 teaspoon vanilla. Serve cold with whipped cream or chocolate sauce.

CHOCOLATE SAUCE—2 squares of bitter chocolate, dissolve in ½ cup water, 2½ cups sugar. Butter size of walnut, cook 5 minutes and serve warm.

Minnie G. Richardson.

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BANANA CREAM

Slice bananas into deep dish and sweeten with ½ cup of sugar. Place on stove, 4 cups milk, 1 cup sugar, and small piece of butter, when it comes to a scalding point add 2 teaspoons cornstarch, dissolve in a little milk and mix with yolk of 2 eggs, cook until creamy and pour on bananas. Serve cold. Mrs. O. B. Floodquist, Detroit.

RAISINS AND BANANAS

Peel bananas and scrape off the outer stringy portion, place in a baking dish and sprinkle with lemon juice. Take ½ cup of sugar, 1½ cup water and 1 cup seedless raisins. Cook about 5 minutes. Pour over bananas, place in a moderate oven and bake until bananas are tender. Serve hot or cold from the dish in which they were baked. C. W.

PEACH WHIP

Beat stiff and dry the white of 1 egg. Fold in 1 ¼ cups peaches and 1 cup of powdered sugar. Beat until stiff enough to hold in shape or about 30 minutes. Pile lightly on a dish, chill and serve with lady fingers. Garnish dish if desired with sections of peach or rolled macaroons. This is also good with pineapple instead of peach. N. Rice

PINEAPPLE FLUFF

1 can pineapple, ½ pound marshmallows, 1 pint whipping cream, sugar to taste. Dice pineapple, add marshmallows, cut in small pieces and let stand over night. Drain off juice, and add ½ of cream whipped stiff, and sweetened to taste. Serve in sherbet glasses with 1 tablespoon of cream and marschino cherry on top. Mrs. Jay Bingham.

BAKED CUSTARD

Scald 4 cups of sweet milk, beat 4 to 6 eggs slightly. Add ½ cup sugar ¼ teaspoon salt and 1 teaspoon vanilla. Pour this slowly

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on scalded milk. Strain into a buttered mold. Sprinkle with nutmeg. Put in a pan with hot water and bake in a slow oven till firm. when done nothing will adhere to a silver knife.

SPONGE PUDDING

¼ cup sugar, ¼ cup butter, ½ cup flour, 1 pint boiled milk, 4 eggs. Mix sugar and flour in a little cold milk and stir into boiling milk. Cook until it thickens and is smooth. Add butter, the beaten yolks, then fold into the whites beaten stiff. Set dish in a pan of hot water and bake in quite a quick oven.

Miss Emma Bacheller.

POP-OVERS

Mix 1 cup flour, ¼ teaspoon salt, and 7-8 cup of sweet milk to a smooth paste. Add 1 egg beaten until light and ½ teaspoon melted butter. Beat 2 minutes with dover egg beater. Turn into hot buttered. iron gem pans and bake 30 to 35 minutes in a very hot oven.

Filling—English Cream—Sift together ½ cup flour, ¼ teaspoon salt, ½ cup sugar. Mix with 1 pint of scalded milk. Cook, stirring constantly for first 5 minutes. Then cook in double boiler 10 minutes. Beat up 2 eggs and add ¼ cup sugar. Remove the cream from the stove and add egg and sugar. Cook again thoroughly, then cool and add ½ teaspoon vanilla Make a small opening in top of pop-over and fill with cream and sprinkle with powdered sugar. Where you wish to use chocolate in the filling eggs may be omitted but add 2 tablespoons cornstarch and sugar to taste..

Nellie Rice.

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PIES

PUFF PASTE

1 pound flour, ¾ pound butter, ¼ pound lard and 1 small cup ice cold water. Put lard and flour and a little of the butter in bowl and mix together with knife, then roll out; keep folding and adding butter until butter is all used up. Then set on ice 3 or 4 hours. Roll as thin as possible for patties. Mrs. H. M. Reeves.

LEMON CUSTARD PIE

Beat the yolks of 3 eggs until light and thick. Add gradually 1 cup granulated sugar and one at a time the unbeaten whites of 2 eggs. Beat 1 tablespoon butter in a double boiler, add to this gradually the egg mixture, juice of 2 lemons and grated rind of 1. Stir constantly until the mixture thickens. Set aside to cool. While the crust is baking over an inverted pie plate, prick the paste here and there with a fork, that it may rise evenly. When baked slide from tin to a plate, pour in the filling, cover evenly with meringue, bake for a few minutes and serve cold.

DATE PIE

Take 2 cups milk and 1-3 pound sugar dates and cook for 20 minutes in top of double boiler. Strain and rub through sieve. Add 2 eggs slightly beaten. ¼ teaspoon salt and a little sugar if necessary and 2 gratings of nutmeg. Bake same as custard pie. It is good with meringue or whipped cream. Sprinkle with nutmeg. Nellie Rice.

PUMPKIN PIE

1 coffee cup pumpkin, 1 cup sugar, 1 egg, ½ teaspoon cinnamon, 1 teaspoon ginger, ½ can condensed milk and 1 cup dairy milk. Bake in deep pie tin. Mrs. Ed. Hatch.

BUTTER SCOTCH PIE

Scald 1 cup milk, caramelize 2 tablespoons of white sugar. Add this to the scalded milk. Mix 3 tablespoons of flour, 1 cup brown sugar and speck of salt with the beaten yolks of 1 or 2 eggs. Add this to scalded milk and cook until thick. Cool and flavor with 1 teaspoon vanilla.

MERINGUE—Whites of 2 eggs beaten stiff. Add gradually 2 tablespoons powdered sugar and ½ tablespoon lemon juice or ¼ teaspoon vanilla. Nellie Rice.

BUTTER SCOTCH PIE

1 cup brown sugar, 2 eggs, 2 tablespoons flour, 1 cup cold water, 2 tablespoons butter, 1 teaspoon vanilla. Mix sugar and flour together, add the water gradually and stir over the fire until thick. Add the eggs yolks and butter, then vanilla. Fill baked crust, beat the whites of eggs to stiff froth and add 2 tablespoons of sugar. Put this on the top and brown in slow oven. Mrs. H. Connor.

CREAM PIE

Beat well yolks of 2 eggs with ½ cup sugar. Add 2 heaping tablespoons flour dissolved in milk. Pour into 1 pint boiling milk. Cook about 3 minutes. Cool and flavor with extract or add a handful of raisins. Use whites of eggs for meringue. Bake crust before filling. E. R. S.

MARLBORO PIE

2 cups tart apple sauce, 1 cup sugar, 1 teaspoon flour, 3 eggs, juice and rind of 1 lemon. Add sugar, flour and lemon to apple sauce which you put through colander. Beat egg yolks light, add to mixture and pour into a plate lined with flaky pastry. Bake. Frost with white of egg. Mrs. B. E. F.

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BANBERRIES

Take 1 pound seeded raisins, chopped fine, juice of 4 lemons, 1½ cups sugar, enough cracker crumbs to thicken. This may be kept for several days. Bake in small turnovers or open tarts. E. R. Small.

MINCE MEAT

Chop 5 pounds of cooked meat, 1 peck apples, 4 pounds raisins, 2 pounds currants, 1 pound each of orange, lemon and citron peel, 4 tablespoons each of cinnamon and cloves, and 2 tablespoons allspice, 1 tablespoon salt, 1½ tablespoons pepper, 6 cups brown sugar and 3 quarts of sweet cider. Just let it come to a boil. Mrs. H. M. Reeves.

LEMON PIE

Juice and grated rind of 1 lemon, 1 cup sugar, ½ cup butter, 1 cup water, 2 eggs, 3 tablespoons Kingsford's cornstarch. Mix water rind and juice of lemon, sugar and butter, and when they come to a boil add the cornstarch, which has been dissolved in a little water, and the yolks of eggs. Stir briskly until thick. Pour mixture into crust that has been baked. Pour on this the beaten whites of the 2 eggs to which has been added 2 tablespoons white sugar, and put in oven until it becomes a nice light brown. Mary G. Churchill.

COCOANUT PUMPKIN PIE

For 1 large pie allow 1 cup stewed pumpkin, ½ teaspoon salt, 2 tablespoons brown sugar, and 2 of white sugar, 4 eggs well beaten together, 1 tablespoon melted butter, 1 teaspoon cinnamon, ½ teaspoon grated nutmeg, 1 cup grated cocoanut. Pour into a pastry lined pie plate and bake until center is firm. Serve cold. Mrs. C. S. Goddard.

CREAM PIE

1½ cups sweet cream, 1 cup pulverized sugar, whites of 3 eggs beaten very stiff, 1 tablespoon flour dissolved in little milk, vanilla or nutmeg to taste. Bake with no upper crust. Mrs. Ed. Chruchill.

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MOCK MINCE MEAT

Chop 4 quarts green tomatoes, drain off what liquid you can and place tomatoes in a kettle with enough water to cover. Cook ½ hour after they come to a boil. Drain and add 2 pounds brown sugar, 1 pound raisins, ½ pound citron, ½ cup suet, 1 teaspoon nutmeg, cloves and cinnamon.

Mrs. A. D. Brown.

MINCE MEAT—(1 Gallon)

2 pounds lean meat, 1 pound suet, 4 pounds apples, 2 pounds raisins, 2 pounds brown sugar, ¼ pound citron or lemon peel, ½ pint vinegar, ½ pint liquor in which meat was boiled, 2 teaspoons ground cloves, 2 teaspoons salt, 4 teaspoons cinnamon, 1 nutmeg. Boil beef until tender, chop quite fine, also chop apples and suet. Soak citron peel in hot water then chop. Cook raisins about 1 hour. Then mix all together and scald well.

Mrs. W. C. Spens.

BANBERRIES

Chop 1 cup raisins. 2 ounces citron, add 1 cup sugar, grated rind and juice of 1 lemon, pinch of salt and 1 beaten egg. Put 1 teaspoon of this mixture on one side of a round of pie crust; turn the other side over it and pinch edges together. Bake.

Mrs. A. Potter, N. Y.

WINCHESTER STICKS

Roll rich pie paste to ¼ inch in thickness, and cut in strips 5 inches long and 1 inch wide. Bake in a moderate oven and put together in pairs with Winchester filling. Dust with powdered sugar when ready for the table.

FILLING—Mix 1 cup sugar and 2½ tablespoons flour, then add the grated rind of 1 lemon, also juice, and 1 egg slightly beaten. Put 2 teaspoons of butter in a saucepan; when melted add the mixture and stir constantly until boiling point is reached. Cool before spreading.

F. B. P.

PINEAPPLE PIE

Juice from 1 can pineapple, yolk of 2 eggs, 1 tablespoon Kingsford's cornstarch, 3 tablespoons sugar. Boil together until thick, then add chopped pineapple. If desired, a little grated lemon peel may be added. Line pie tin with crust and fill with mixture. When done, cover with a meringue made of the beaten whites of 2 eggs and 2 tablespoons sugar.

Mrs. G. Wilson.

CURRANT PIE

1 large cup ripe currants mashed, 1½ cups sugar, 1 tablespoon flour, yolks of 2 eggs, scant ½ cup water. Bake with lower crust and use meringue made of whites of eggs and 2 tablespoons white sugar. Meringue is added after pie is baked and then set into oven until a light brown.

Mrs. McConnell, Toledo.

ORANGE CREAM PIE

Beat thoroughly the yolks of 2 eggs with ½ cup granulated sugar. Add 1 heaping tablespoon flour, 1 even tablespoon Kingsford's cornstarch dissolved in milk, pour into 1 pint of boiling milk and let cook 3 minutes. Let cool and flavor with extract of orange. Pour into a baked crust. Beat the whites to a stiff froth, add ½ cup granulated sugar, flavor with orange and spread on top. Put in oven and let brown slightly.

Mrs. C. B. Warren

BANANA PIE

1 tablespoon Kingsford's cornstarch, ½ cup sugar, yolks of 2 or 3 eggs. 1 pint milk, 1 teaspoon vanilla. Cook in a double boiler until it thickens. Let mixture thicken. Have pie crust baked and cold. Slice a layer of bananas into the crust and pour custard over them. Beat whites of 2 eggs with a little sugar. Put on pie and brown in oven. This makes 2 pies.

Mrs. A. W. Emerson, Chicage, Ill.

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STRAWBERRY PIE

1 pint cooked strawberries. Roll about 8 small crackers and stir into berries with a few drops of lemon. Use a meringue or straps of pie crust.

E. Gibbons.

RAISIN PIE

1 cup raisins chopped and ½ cup water, boil together 20 minutes. Add ½ cup sugar, 1 tablespoon flour, tablespoon butter. Just before pouring into crust beat in 1 well beaten eggg. Bake and then add beaten whites of egg and 1 tablspoon sugar and brown slightly.

Ruth W . Kelley.

NUT AND DATE PIE

1 cup powdered sugar, 1 large cup English walnuts, 1 large cup sliced dates, 2 eggs, 2 tablespoons flour, 1 teaspoon Royal Baking Powder. Mix flour, baking powder, dates and nuts. Beat the whites and yolks of eggs separately. Beat sugar and yolks together well, then beat in whites. Finally add the other ingredients and bake in a slow oven for ½ hour. Use an extra large pie tin. This is better baked the day before using. Serve with whipped cream. Do not use any pie crust.

Mrs. A. W. Emerson, Chicago, Ill.

R. Piepkorn

COAL

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Miscellaneous and Frozen Desserts

FROZEN PUDDING

1½ cups sugar, 2 cups water, yolks of 4 eggs, and ½ cup of raisins chopped fine, grated rind of 1 lemon, 1 pint sweet cream. Put on the water and sugar and boil. Then add eggs well beaten. Boil again and add raisins and lemon. Cool before adding cream and then freeze. This will serve 6 or 8 people.

Mrs. E. C. Oliver.

FIVE THREES

Juice of 3 lemons and 3 oranges. Add 3 bananas chopped, 3 cups sugar and 3 cups water. Freeze.

Mrs. J. McDonald, Ontario.

MERINGUES

1 cup granulated sugar, whites of 3 eggs, beaten stiff, 1 teaspoon good vinegar. Beat well and bake 45 minutes in slow oven in greased muffin tins. These shells may be used in serving ice or salads.

Mrs. H. Seligman, Chicago.

LEMON ICE

Juice of 3 lemons, 1 large orange, 1½ cups sugar, whites of 2 or 3 eggs, and 3 cups milk just before freezing.

JELL-O ICE CREAM

Dissolve one package of Jell-O Ice Cream Powder, any flavor, in 1 quart milk and freeze it. There is nothing to be added and nothing else to do to make the most delicious ice cream.

PINEAPPLE SHERBET

1 can pineapple, 1 cup sugar, 2 cups water, 2 whites of eggs. Make a boiling syrup of pineapple juice, part of the water and sugar. Chop the fruit and allow it to simmer a few minutes in the syrup. Then mash through a coarse strainer into the freezer, using the remainder of the water to help it through the strainer. Then partly freeze and add the whites of the 2 beaten eggs. Finish freezing. Some prefer the finely chopped fruit put in without straining.

Mary G. Churchill.

CHERUB'S CREAM

Cut ½ pound marshmallows, each into 4 pieces, with scissors. Let soak 2 or 3 hours in ½ pint sweet cream to which has been added 1 teaspoon vanilla and 1 heaping tablespoon sugar. Serve in sherbert glasses with a spoonful of whipped cream, some minced candied cherries and pineapple on top.

F. B. P.

FRUIT PUNCH

Make a syrup by boiling 2 cups water with 1½ cups sugar for a quarter of an hour. Then add strained juice of five lemons, 1 can grated pineapple, and strained juice of 1 orange. Allow to cool. Strain and add 2 pints ice water. Pour over a large piece of ice in punch bowl. Garnish with preserved cherries, thin slices of lemon from which the seeds have been removed.

FOOD FOR THE GODS

6 eggs, 1 cup sugar, 7 crackers, 1 pound dates, ½ pound nuts. Beat eggs separately. Add sugar to whites, then yolks, then cracker crumbs, 1 teaspoon vanilla, dates nd nuts chopped fine. Bake in slow oven ½ hour in a shallow pan. Brek up and serve with whipped cream. This serves 16 people.

Mrs. E. A. Wunder.

COFFEE MOUSSE

3 eggs beaten very light and cooked in double boiler with 1 cup sugar and 1 cup strong coffee, when cool add 1 pint whipped cream. Pour into mould and pack in ice and salt. Let stand at least four hours.

Hazel Compton.

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Mrs. A. W. Emerson, Chicago, Ill.

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Hazel Compton.

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SHERBET

2 cups sugar, 4 lemons, 4 cups milk. Dissolve sugar in lemon juice and when cold or just before putting in freezer add milk. It is good with added cup of cherry juice or orange. Mrs. E. A. Tenny.

JELL-O DESSERT

Beat thoroughly the whites of 4 eggs. Make a syrup of 1 cup brown sugar and ½ cup water. Add 1 tablespoon Knox's gelatine previously dissolved in cold water. Let this mixture just come to the boiling point, then pour it over the whites of the eggs and beat until cold (about 20 minutes). Boil the beaten yolks of the eggs in a pint or more of sweet milk, add sugar and flavoring to taste. Set away in a cool place and serve after a few hours, or the following day. When serving pour the custard over the other mixture. M. R. McKenzie.

GRAPE FRAPPE

1 pint Welch grape juice, juice of 1 lemon, 1 pint water, 2 cups sugar. Boil water and sugar 5 minutes, cool, then add grape and lemon juices. Freeze to consistency of mush. Serve in glasses with whipped cream. This serves six. Mrs. Ed. Hatch.

STRAWBERRY

1 tablespoon gelatine, ¼ cup cold water, ¼ cup boiling water, ½ cup powdered sugar, 1 cup strawberries, 1 pint thick cream. Soften gelatine in cold water, then add hot water, sugar, and berries. Then whipped cream and fold into mixture. Pack in salt and ice for 2 hours. This serves six. Mrs. Ed. Hatch.

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C. A. BUELOW

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FRUITS AND JELLIES

WINE JELLY

1 box Cox's Gelatine soaked in 1 pint cold water, 1 hour. Pour onto this 1 quart of boiling water, add 2 pounds of loaf sugar, put on stove until dissolved, then take off the stove and add juice of 2 lemons, 1 pint Sherry wine and wine glass of brandy. Strain through cloth into mould.

Mrs. H. M. Reeves.

PEAR CONSERVE

Cut fine ½ peck hard Bartlett pears. After being pared and cored there should be about 5 pounds. Put ½ pound sugar over this and let stand overnight. In the morning boil 1 hour and then add juice of 4 medium sized oranges and 2 lemons, 1 pound raisins, 1 pound walnut meats chopped fine. Stew, not boil, ¾ hour. Put in tumblers.

Mrs. C. B. Warren.

QUINCE CHIPS

Rub the down from quinces, wash, pare, quarter and core. Cut each quarter into very thin slices and put into boiling syrup. Cook slowly for several hours or until quinces are done and have turned very dark red with jelly around them. Seal as jelly.

F. B. P.

ORANGE MARMALADE

1 quart chopped apples, 1 quart white sugar, 1 orange. Grate rind and chop pulp with apple. Cook until thick .

L. M. Oliver.

FOR ANY JELLY

To 4 pints of juice take 3 pints of sugar. Place juice in kettle and boil 15 minutes. Have sugar heating in oven, but don't let it brown. Put in juice and after it comes to boiling point, boil 5 minutes.

E. R. Small.

QUINCE HONEY

6 or 8 ripe quinces. Wipe them clean, then grate skins and all. Have ready a syrup made of 5 pounds granulated sugar. As fast as quinces are grated put in syrup. Boil the cores and seeds in plenty of water in a separate dish. Strain and add the syrup. Boil all until it is clear and thick as desired. Put in jelly glasses or jars.

Mrs. S. S. Clark.

CONSERVE

4 pounds of sour fruit, 4 pounds sugar, 4 oranges, 1 pound raisins, ½ pound walnut meats. Boil until thick.

Mrs. A. Potter, N. Y.

GINGER PEAR

8 pounds of firm pears and same amount of sugar, 3 lemons, 2 oranges, ½ pound crystalllzed ginger. Add just enough water to start cooking. Cook until fruit is transparent.

J. M. S.

TUTTI FRUTTI CONSERVE

Wipe and remove stems from 2 pounds of blue plums, immerse plums in boiling water and remove with skimmer as soon as skins can be easily slipped off. Wipe, pare, core and slice 2 pounds each of pears and apples. Arrange fruit in alternate layers, sprinkling each layer generously with sugar, using in all 5 pounds. Place kettle on the back of range and cook slowly until mixture is thick, stirring frequently. Rub through a sieve to remove plum pits. Add 1 cup of Sultana raisins cleaned, return to kettle and cook until raisins are soft.

Mrs. A. Anderegg, Toledo.

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PEACH BUTTER

Wash peaches (any quantity desired), cook until well done. Press through fruit press or sieve thus removing skin and pits, measure pulp and add an equal amount of granulated sugar. Cook until thick stirring constantly to prevent scorching. Place in glasses and seal with parafine.

Mrs. L. O. Pettyes.

GRAPE CONSERVE

1 basket grapes (8 pounds). Cook until tender. Strain, remove seeds, put skins and pulp together, add 5 pounds granulated sugar, 2 pounds seedless raisins, 1 pound English walnuts, 6 oranges and pulp. Cook 30 minutes or a little longer. Pour into cans and seal.

ORANGE MARMALADE

7 oranges, 5 lemons. Boil in water for 3 hours. Drain off water. Open the fruit and remove seeds, saving pulp and juice. Cut rind in small strips or chop. Take 3 pounds sugar to 2 pounds fruit. Boil until clear.

F. B. P.

PARADISE JELLY

12 quinces. Do not peel but cut up in small pieces. Cook until well done. 12 Jonathan apples not peeled, 1 quart cranberries. Cover with water and cook until done. Put in a bag and let drip Proceed as any other jelly.

Mrs. E. A. Wunder.

APPLE SAUCE

Wash and core (do not peel) eight red tart apples put in porcelain dish and add two cups of granulated sugar and two cups of water. Cover and let cook until well done. Remove cover and simmer until quite thick.

Mrs. A. Ford.

AMBER JAM

1 orange, 1 lemon, 1 grapefruit and sugar. Wash the fruit and cut into very small pieces, removing all seeds. If you have a food chopper, it may be used for cutting the fruit; the coarse knife of the chopper will be best for the purpose. Be sure to save all the juice during the cutting process. Mix the fruit and juice and measure it; then pour three times its quantity of water over it, and let it stand for 24 hours. Now cook for half an hour, and remove from the fire and measure again. To each cupful of liquid and fruit allow 1 cupful of sugar, and mix all together well. Let it stand once more for 24 hours, then place over a moderate fire and simmer till rich and thick. These quantities will yield about eight glasses of clear ,amber-colored jam. Be very careful not to permit the fruit to stand in any metal utensil.

Mrs. H. Dehring.

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PICKLES AND RELISHES

MEAT RELISH

2 quarts ripe cucumbers chopped, 5 quarts cabbage, 1 dozen small onions, 1 dozen green cucumbers, 2 dozen green tomatoes, ½ dozen peppers. Mix all together with cup of salt and let stand over night. Drain in the morning.

DRESSING—1 gallon vinegar, 1 cup white sugar, ½ pound ground mustard, ½ ounce tumeric. Cook and while hot mix with chopped mixture.

Mrs. L. Cardy.

FRENCH PICKLES

2 quarts cucumbers, 2 quarts onions, 2 quarts green tomatoes, 2 quarts cauliflower, 2 quarts celery, 3 green peppers. Chop all and add small cup salt and leave overnight. In the morning drain. Take 4 cups sugar, 5 tablespoons mustard 3 teaspoons tumeric powder, and ½ cup flour. Mix with 2 quarts vinegar. Boil and pour over chopped vegetables.

E. Buelow.

CORN CHOWDER

Slice 2 onions and boil. Add potatoes diced, 1 can corn. Add some butter and seasoning. Just before removing from fire add 1 cup milk.

Mrs. A. Potter, N. Y.

CHUTNEY SAUCE

1 pint vinegar, 2 quarts tomatoes, 4 red peppers (sweet), 2 large onions, 8 large apples, 2 cups brown sugar, 1teacup raisins; last of all, salt, cinnamon and cloves. Chop all fine and boil in their own juice.

Mrs. Harry Bittner, Cleveland, Ohio.

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PHILADELPHIA PICKLE

½ peck green tomatoes, 1 dozen large cucumbers, 2 large red peppers, 1 coffee cup grated horseradish, 2 large onions, 2 small heads cabbage, 2 ounces each black and white mustard seed, 2 ounces celery seed and ½ pint salt. Chop onions, cabbage, cucumbers, tomatoes and peppers. Add salt and let stand 3 hours, then drain dry. Add 1 pound sugar and enough cider vinegar to cover. It will keep any length of time.

Mrs. B. Bryan, California.

FRENCH PICKLES

1 peck green tomatoes, 6 onions, 4 red peppers; chop fine and add 1 cup of salt and let stand overnight. In the morning drain well and cook about 15 minutes in a mixture of 1 pint vinegar to 2 quarts of water. Remove from the stove and drain again. Then add 2 quarts vinegar, 2 pounds sugar, ½ pint white mustard seed, 1 tablespoon of black pepper, 1 tablespoon cinnamon, 1 teaspoon cloves. Boil 20 minutes longer.

L. M. Oliver.

TOMATO RELISH

1 peck ripe tomatoes, peel and chop fine. Drain overnight. Next day add 6 red peppers and 4 to 6 onions. Chop fine. Take 3 cups chopped celery, 2 ounces mustard seed, 1 cup granulated sugar, ½ cup salt, 1 quart vinegar. Do not heat these. Mix all together cold and put away in cans.

M. Dehring

PICCALILLI

1 peck green tomatoes, 8 onions, 1 head cauliflower, 1 cup salt Allow this mixture to stand overnight. Drain, then boil in 2 quarts water, 1 quart vinegar, until very tender. Drain and cook in 2 quarts vinegar, 1 pound sugar, pinch of cayenne, 2 tablespoons cinnamon, 1 tablespoon each of ginger, cloves and allspice. Boil until tender and seal.

Mrs. L. Showers.

CHILI SAUCE

36 ripe tomatoes, 6 green peppers, 2 large onions, 2 cups brown sugar, 2 cups vinegar, 2 teaspoons salt, 2 of mustard, 2 of cinnamon, 2 of cloves. Boil half a day.

Mrs. H. M. Reeves.

CELERY RELISH

15 large ripe tomatoes, 2 small red peppers, 4 large onions, 24 stalks celery, all chopped fine, 2 teacups sugar, 2 tablespoons salt, 2½ cups white wine vinegar,, all boiled together 2½ hours or until quite thick. Seal.

F. B. P.

CORN RELISH

1 dozen corn cut off cob, 4 to 6 onions, 1 head cabbage, 2 large red peppers. Chop fine. Take 1 quart vinegar, 1 cup brown sugar, ¼ pound Coleman's mustard, ½ cup salt. Mix all together and boil ½ hour. Seal in cans.

M. Dehring.

MEAT RELISH

Chop 2 quarts ripe cucumbers, 1 quart green cucumbers, 1 dozen small onions, 2 quarts green tomatoes, 5 quarts cabbage, 3 green and 3 red peppers. Add 1 cup salt. Let stand overnight. In the morning drain well and add dressing made of 1 gallon vinegar, 7 cups white sugar, 2 cups flour, 2 cups mustard, ½ ounce tumeric. Cook dressing, pour over vegetables and scald well. Then bottle.

Mrs. G. W. LaChapelle, Harrisville.

BEET RELISH

1 quart cooked beets chopped fine, 1 cup ground horseradish, 1 cup brown sugar, 1 tablespoon black pepper, salt to taste. Put in cans with enough vinegar to moisten well.

Addie LaChapelle.

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CUCUMBER PICKLE

½ bushel cucumbers, 4 quarts onions, 2 quarts vinegar, 2 tablespoons celery seed, tablespoon curry powder, 1 tablespoon tumeric, tablespoon Coleman's mustard, 1 cup flour, 3 cups sugar.

Mrs. Hattie Showers.

GREEN TOMATO CHILI SAUCE

½ bushel green tomatoes. Slice and stand in salt water overnight. Drain. Chop fine 2 quarts onions, 2 red peppers, 1 quart vinegar or more, 1 pint water, all kinds of seasoning. Mrs. L. Showers.

STUFFED GREEN PEPPERS

Make a brine of 1 gallon cider vinegar, 1 cup each of salt, sugar and dry mustard. Take seeds out of peppers and stuff with chopped green tomatoes and cabbage. Mrs. L. Showers.

CATSUP

½ bushel tomatoes, peel and slice. Cook until soft. 1 pint vinegar, 3 cups sugar, salt and black pepper, a little pinch of cayenne pepper, 1 large or 2 small peppers. Add cinnamon, cloves and allspice in little bags. Mrs. L. Showers.

PEPPER HASH

12 red peppers, 12 green peppers, 1 dozen medium sized onions. Put boiling water over them and let stand 10 minutes. Drain and add 4 tablespoons of salt, 3 pints vinegar, 4 cups sugar. Cook 5 minutes and seal. Carrie Burton.

PEPPER HASH

12 red peppers, 2 quarts onions chopped, 3 cups brown sugar, 1½ cups vinegar. Let come to boil and can. Mrs A. Atkinson.

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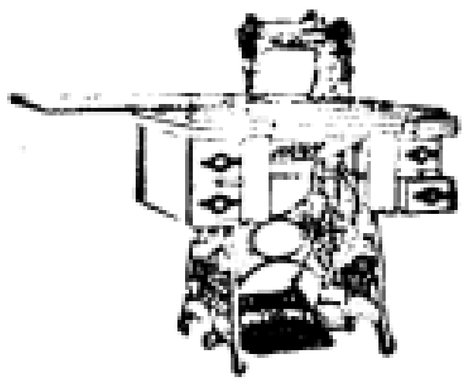

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CHUNK PICKLES

7 pounds medium sized cucumbers. Put in strong brine that will hold an egg for 3 days. Drain, let stand in clear water 2 days, which is changed daily. Drain, cut in chunks and heat slowly for two hours or less in weak brine, grape leaves, 2 tablespoons alum.

SYRUP FOR ABOVE—3 pints vinegar, not too strong, 3 pounds white sugar, 1 ounce whole allspice, 1 ounce cassia buds, 1 ounce celery seed. Boil sugar with allspices, put in pickles and heat through. Drain off syrup next day and heat it. Put pickles in cans and pour the syrup over them. Mrs. H. Dehring.

UNCOOKED CUCUMBER RELISH

4 dozen large cucumbers, 14 large onions, 6 green peppers. Peel cucumbers, put all through grinder then put in the colander to drain for 2 hours. When all juice is drained off add to the above, 6 scant teaspoons black pepper, 8 teaspoons salt, 5 pints strong vinegar. Mix all together and put in jars. Mrs. N. J. Lalonde.

SLICED CUCUMBER PICKLES

Large cucumbers sliced to fill a gallon crock, 6 onions. Let this stand in brine made of ½ cup salt for 24 hours. Remove from brine and add 2 stalks of celery cut up small. Let 1 quart of vinegar mixed with 2 cups sugar, 1 teaspoon black pepper, 1 teaspoon mustard seed and 1 teaspoon tumric come to a boil. Put this over pickles and let scald. Mrs. N. J. Lalonde.

SWEET PICKLED PEACHES

Take about 7 pounds of peaches. Rub off the fur with coarse cloth, stick 3 cloves in each peach. Take 4 lbs. sugar to a quart of vinegar and boil. Skim this well and then put in peaches and cook until you can run a toothpick into them easily. Put in jars and pour vinegar over them and seal.

CANNED BEANS

7 lbs. beans after breaking, 1 lb. salt, ½lb. sugar. Mix salt and sugar through the beans and let stand overnight. The next day pack tightly in jars and add the liquor and seal. Mrs. H. Dehring.

COLD CATSUP

Chop fine, ½ peck ripe tomatoes. Put in cheese cloth and squeeze out most of the juice, add ½ cup grated horseradish, 2 red peppers chopped fine, ½ cup sugar, ¼ cup salt, ½ cup mustard seed, 1 tablespoon each, of cloves and cinnamon, 1 quart vinegar, bottle without cooking. 1 cup celery may be added instead of the seed. Onions may be added if desired. Mrs. I. M. Compton.

CUCUMBER PICKLES

Take 1 cup salt, 1 cup sugar, 1 cup mustard and mix with vinegar to make a paste. Add 1 gallon vinegar. Wipe pickles and pour over them the mixture. When jar is filled, take horseradish root, slice and lay over top. 1 teaspoon alum and saltpeter will harden and preserve color of cucumbers.

BEET PICKLES

Boil small beets until tender. Make a syrup of 1 cup brown sugar and 1 pint cider vinegar. Boil sugar and vinegar and then add beets. When scalding hot seal in jars. Mrs. A. D. Brown, Tower.

MUSTARD PICKLES

1 quart small cucumbers or more, 1 quart large cucumber cut up 2 quarts small white onions, 2 quarts green tomatoes, 2 heads cauliflower, 3 red peppers chopped, ½ pound Coleman's mustard, 1 ounce tumeric, 3 teacups granulated sugar, 1½ cups flour. Make a paste of flour, mustard, tumeric, stir this into 1 gallon boiling vinegar, put in pickles, let liquid boil 2 minutes and pour over pickles. Mrs. Showers.

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ENGLISH RELISH

(All measurements are made after vegetables are chopped). 1 quart large cucumbers, 1 quart onions, 1 quart green tomatoes, 1 large cauliflower, 3 red peppers, 3 green peppers chopped fine. Take 1 small pint salt and 1 gallon water and pour over mixture and let stand overnight. In the morning drain very thoroughly so as to take off the salt water, and add the following mixture: 4 cups brown sugar, ½ gallon cider vinegar, ¼ ounce mustard seed, ¼ ounce celery seed, 2-3 cup flour, ¼ cup mustard, ½ ounce tumeric wet with a little vinegar. Mix well, pour over the vegetables and cook until tender. Mrs. T. King.

CANNED RED PEPPERS

Wash large red peppers. Remove core and seeds without breaking. Cover with water and boil until tender. Rinse in cold water and peel. Return to stove, scald well and seal in jars. M. R.

BORDEAUX SAUCE

2 gallon cabbage, 1 gallon green tomatoes, 1 doz. large onions, 2 red peppers, all sliced fine; 2 pounds white sugar, 1 ounce tumeric, 1 ounce whole allspice, 1 ounce cloves, 2 ounces white mustard seed, 1 ounce celery seed, 1 gallon vinegar. Salt to taste. Let BOIL 20 minutes. Mrs. Charles Vetters.

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SANDWICHES

DATE AND NUT SANDWICHES

Add 1 cup rich cream to 1 cup chopped dates. When well blended add ½ cup chopped walnuts. Use with whole wheat bread.

HONEY AND PECAN SANDWICHES

Mix 4 tablespoons honey with 2 tablespoons chopped pecans. Split hot soda biscuit, butter and fill with mixture. The biscuit should be made not thicker than ½ inch.

SANDWICH TO SERVE WITH LEMONADE

Blend ½ cup finely chopped dates with 2 tablespoons orange juice. Spread on buttered whole wheat bread.

PIMENTO SANDWICH

Place a lettuce leaf between buttered bread. On the lettuce place chopped pimentos.

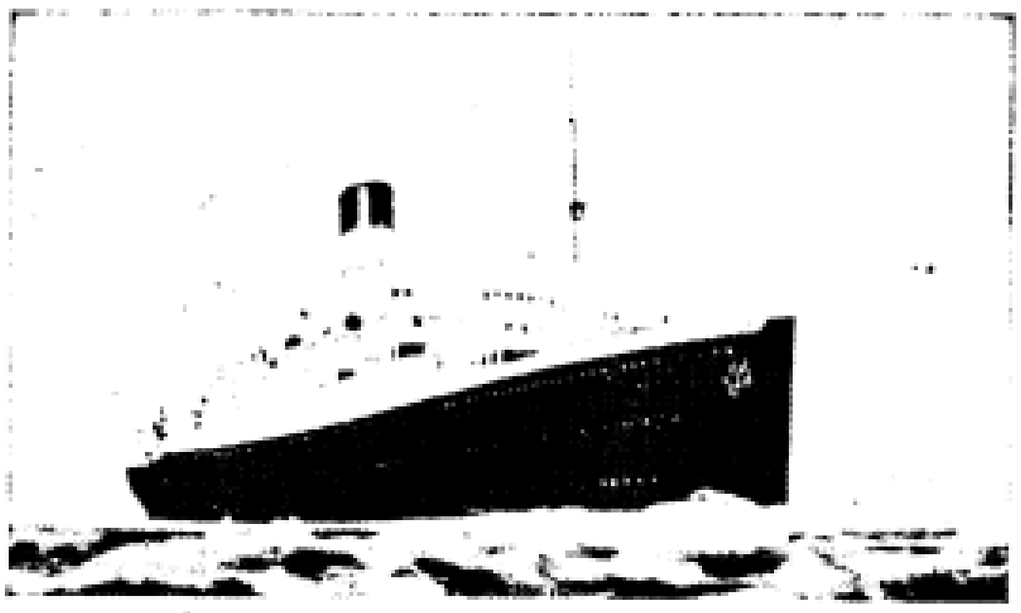
SANDWICH

Butter 1 end of a loaf of bread and shave off in thinnest slices possible. Remove crust, sprinkle with chopped and salted peanuts. Then roll tightly and fasten with toothpicks. Lay on a flat pan and place in a quick oven until crisp and lightly browned. Remove picks and serve hot.

SANDWICH

Chopped ham and mustard pickles make a good filling for sandwiches.

TRAVEL



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DRINKS

GRAPE JUICE

10 pounds grapes in 2 quarts water. Let simmer until soft enough to press out jelly easily. Return to the stove. Add 4 cups sugar. Boil, skim and bottle while hot.

FRUIT PUNCH

Take all kinds of fruit and cut them up and mix together. Make thick syrup of sugar and water boiled together; pour this over the fruit and flavor with lemon. Let it cool and add water. About 1 solid quart of fruit, 1 cup of sugar, juice of 6 lemons and 2 quarts of water will serve 20 people.

LEMON SHERBET

6 lemons, 1½ pounds sugar, 1 pint sweet cream, whites of 6 eggs, 2 quarts boiling water. Pour the water over the rinds of lemons, mix the sugar with the juice. Add the water, strain and cool. After partly freezing add the cream and eggs. Mrs .J. K. Cohen.

COCOA

Take 1-3 water to 2 3 milk and let come to a boil. To each cup allow ½ teaspoon of grated chocolate or cocoa. Mix enough granulated sugar with this to form a dry mass and stir into boiling milk and allow 2 minutes or more for boiling. A. Schoepflin.

RASPBERRY SHRUB

Place the berries in a jar with enough vinegar to cover them. Let them stand in refrigerator or cellar 3 days. Let them drain in sieve or jelly bag, but do not squeeze out the pulp. To every pint of juice add 1 pound white sugar. Boil, skim, let cool and bottle. Blackberries may be used in the same way. Mrs. S. S. Clark.

W. H. Campbell

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RASPBERRY SHRUB

4 quarts raspberries to 1 quart vinegar. Let stand 2 days and then strain. To each pint of juice add 1 pound of sugar. Boil 20 minutes. Bottle and keep in cool place. Mrs. A. D. Brown, Tower.

CONFECTIONS

"Oh say, have you heard of the sugar-plum tree?
'Tis a marvel of great renown,
It grows on the banks of the Lollipop sea,
In the garden of Shut Eye town."

PEANUT BAR

Prepare nuts and spread thickly over buttered pans. Take 1 pound brown sugar, butter size of walnut, 2 tablespoons vinegar, 2 tablespoons water. Cook until it threads and pour over nuts.
A. Schoepflin.

OPERA CARAMEL

Take equal parts of unbeaten whites of eggs and cream. Mix but do not whip. Stir in sufficient pulverized sugar to form a mass to mold on a board. Knead well on board with sugar until it becomes smooth. Then add 1 teaspoon vanilla for every white of egg used. Mark in squares. A. Schoepflin.

SUGARED POPCORN

Pop corn and remove all hard kernels. There should be about 2 quarts. Put 2 tablespoons butter in a granite saucepan and when melted add ½ cup water and 2 cups brown sugar. Bring to the boiling point and boil 16 minutes. Stir only occasionally while cooking. Pour over corn and stir until every kernel is coated. Mrs. L. M. Leavitt.

CHOCOLATE FUDGE

2 cups white sugar, 1-3 cup Karo corn syrup, 2 ounces Baker's chocolate, 1 cup milk, butter size of egg or a little larger. Cook until it forms a soft ball in cold water. Mrs. L. M.Leavitt.

BLACK WALNUT CANDY

2 cups white sugar, ½ cup Karo corn syrup, ½ cup water. Boil until brittle in water. Then pour over beaten whites of 2 eggs. Beat thoroughly and add nut meats. Mrs. L. M. Leavitt.

FONDANT FOR CREAM CANDY

1 pound granulated sugar, ½pint water, cream of tartar, size of bean. Stir until dissolved, but no longer. Boil without stirring until a soft ball can be formed when syrup is dropped in cold water. Cool well and stir with wooden paddle on marble slab or cold platter, until it creams. Mold and set aside, covered with damp cloth for a day or two. Then mold into candy. R. Hilliard.

PENOCHE

2½ cups brown sugar, ½ cup cream, butter size of an egg. Boil 20 minutes and add ½ cup chopped walnuts, ½ cup chopped almonds, 1 teaspoon vanilla. Beat well and pour into a buttered tin. Cut in squares before cool. Emily Hilliard.

CREAM CANDY

4 pounds pulverized sugar, white of 1 egg, ¼ pound butter (with salt removed). About as much water as white of egg. Sift sugar two or three times. Save 1 bowl of sugar for mixing and rolling.
Mrs. B. Bryan, California.

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BUTTER SCOTCH

1 cup of brown sugar, 1 cup of white sugar, ¼ cup butter, 4 tablespoons water, 2 tablespoons vinegar. Boil and when brittle in water pour into buttered tin.

ROYALS

4 cups white sugar, 1 cup water, 2 teaspoons glucose. Boil this until it forms a soft ball in water. When done add any flavoring you wish. Then take off stove and put on ice until luke warm. Do not stir either on stove or while cooling. When cool stir until white and firm like fudge. Knead on a platter until white and creamy. Then knead nuts into it and roll into balls. Melt ¾ of cup of Baker's chocolate over teakettle. Drop the balls in the chocolate and place on oiled paper to dry. To get the mixture soft enough is the secret. J. Little.

CRYSTALLIZED NUTS

1 cup granulated sugar, tablespoon vinegar and 1 of water, piece of butter size of hickory nut. Boil until it threads. Then dip blanched nuts and lay on buttered platter. A. Schoepflin.

DIVINITY

3 cups granulated sugar, 2-3 cup milk, ¼ cup corn sugar or Karo syrup, 1 cup chopped nuts, 5 cents' worth worth figs, 5 cents' worth dates, 1 tablespoon butter. Boil slowly for 20 minutes or until it forms soft ball in water. Do not stir until taken from stove and cooled. Then stir in the nuts and stir 20 minutes. J. Little.

SOFT KARO CANDY

Boil together until a hard ball is formed when tested in cold water, 1½ cups dark brown sugar, 2 tablespoons butter and ½ cup Karo syrup. Just before removing from the fire add 1 teaspoon lemon extract. Turn into buttered tin and allow to grow cool enough to pull. When it has become a light color pull into inch strips and cut into pieces. Wrap in waxed paper. Karo Cook Book.

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HELPFUL HINTS

HOW TO PACK EGGS THAT WILL KEEP FRESH SEVERAL MONTHS:

(Contributed by E. A. Sepull of The Sepull Pharmacy.)

Mix nine parts water that has previously been boiled and allowed to cool, with one pine water glass. This will make enough liquid to partially fill a 2 gallon crock and is now ready for use. Pack eggs that are strictly fresh by simply laying them in the crock. Do not drop them in as they may crack when settling to the bottom. Be sure all of the eggs are covered with the liquid. Water glass is inexpensive and can be procured at any good drug store.

TO BLANCH NUTS—Cover nuts with boiling water and let stand 2 minutes, drain, put into cold water and rub off the skins then put between towels to dry.

Put a few grains of rice in your SALT SHAKER to keep salt from clogging.

FISH are scaled easier if dipped in hot water for a minute.

To **CLARIFY BUTTER**—Melt in a saucepan. The salt will settle to the bottom and the butter is then clarified.

To Remove **MILDEW**—rub over the spots with a piece of raw tomato, sprinkle with salt and lay in the sun. Repeat the process if necessary two or three times.

To remove **STAINS** from hands use lemon juice.

An excellent **TOOTHWASH** is to use a dash of lemon in water.

To cure a **NERVOUS HEADACHE** use two or three slices of lemon in a cup of strong tea.

To kill **INSECTS ON ROSES** cook 1 lb. of tobacco in five gallons of hot water and spray when cool.

FRUIT STAINS ON LINEN—Stretch the spattered part over a bowl and pour boiling water on the stain. Repeat treatment several times in order to remove stain entirely. Tea, coffee and wine stains may be eradicated by the same method. The sooner they are taken out the better.

TO REMOVE IRON RUST—Iron rust may be removed from white fabrics by boiling in water to which has been added several teaspoons of cream or tartar.

TO SET COLOR—For lavender use 1 tablespoon sugar of lead to 1 gallon of water; for blue, ½ cup vinegar to 1 gallon of water. For black or pink 2 cups of salt to 1 gallon of water.

LAUNDERING LACES—In laundering laces or thin white waists or children's thin dresses, rinse in a solution of borax which will give them just the required stiffness. 2 heaping tablespoons borax to 5 quarts of water. Better than starch.

WHEN GREASE IS SPILLED—If grease is spilled on the stove, sprinkle it with dry salt and all odor is avoided.

A TIME SAVER—Glycerine applied to glass stoppers will prevent them from sticking.

TO PREVENT ODOR AND SMOKE from frying griddle cakes—Use a little bag of dry salt on griddle pan instead of greasing the pan. The cakes will not stick and will brown beautifully if griddle is hot enough.

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CARE OF FRUIT JAR RUBBERS

Fruit jar rubbers may be made to last from season to season if care is taken. Remove from empty jar , place in another jar and cover with flour until ready to use again.

What to Serve for Dinner

Use only simple green salads with French dressing.
Serve tomatoes in some form with veal.
Serve caper sauce with mutton.
Serve green peas with lamb.
With roast beef jelly and mashed potatoes.
With roast chicken, serve jelly.
Any vegetable harmonizes with beef.
With roast pork, apple sauce.
With fricasseed meat or creamed codfish, serve baked potatoes.

AN UNFAILING REMEDY

On Sunday morning rise at six; use plenty of cold water on the face; eat a plain hearty breakfast; then mix up and take internally the following ingredients: Will, push, energy, determination, self-respect, respect for God's day, respect for God's house, a desire to be somebody; stir well; add a little love just to make it sweet; repeat the dose every three minutes until church time, till Bible school time, unless relief comes sooner. If the day is stormy, an external application of overshoes, raincoats and umbrellas will be beneficial. We shall confidently look for wonderful cures.

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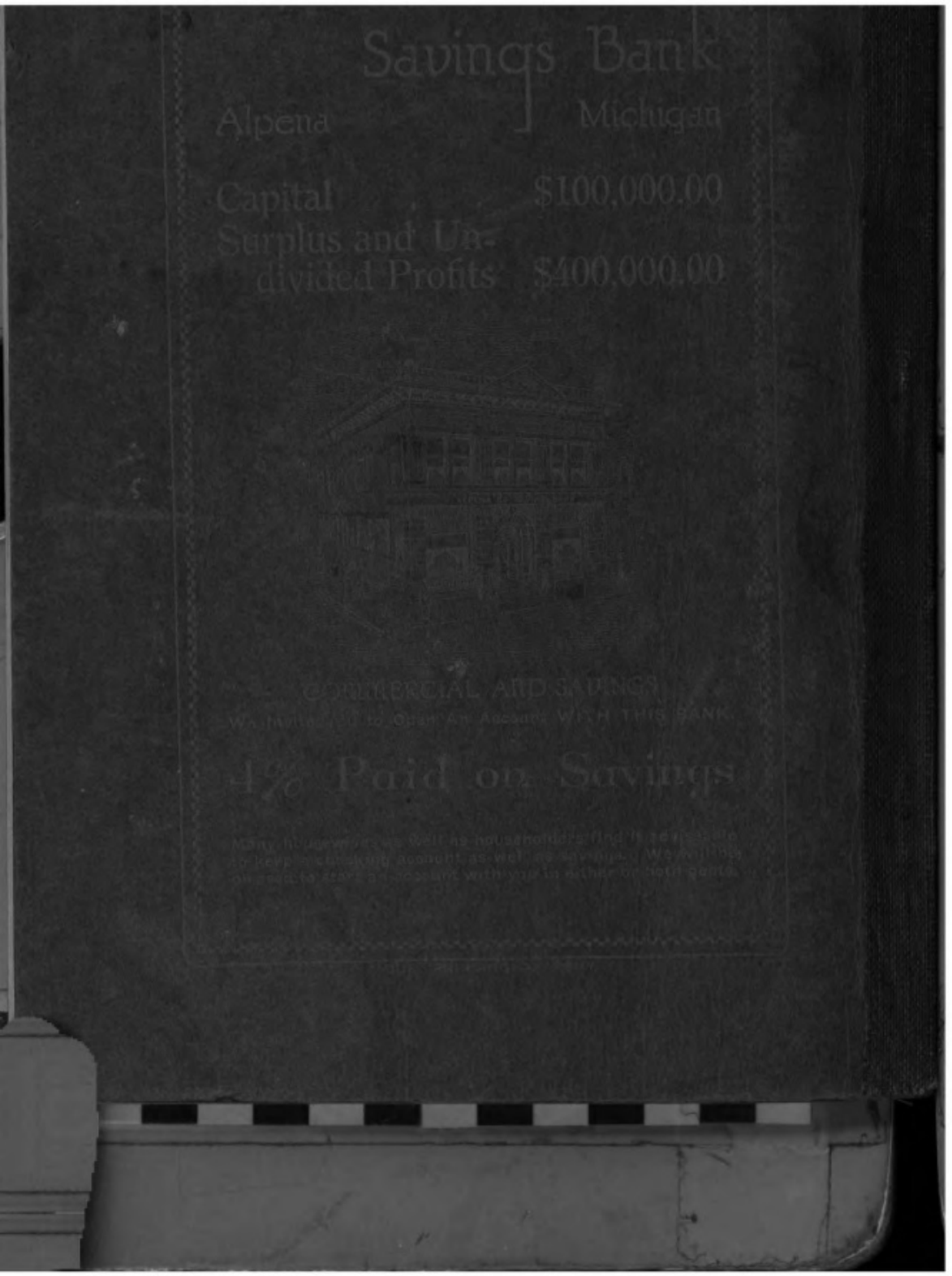

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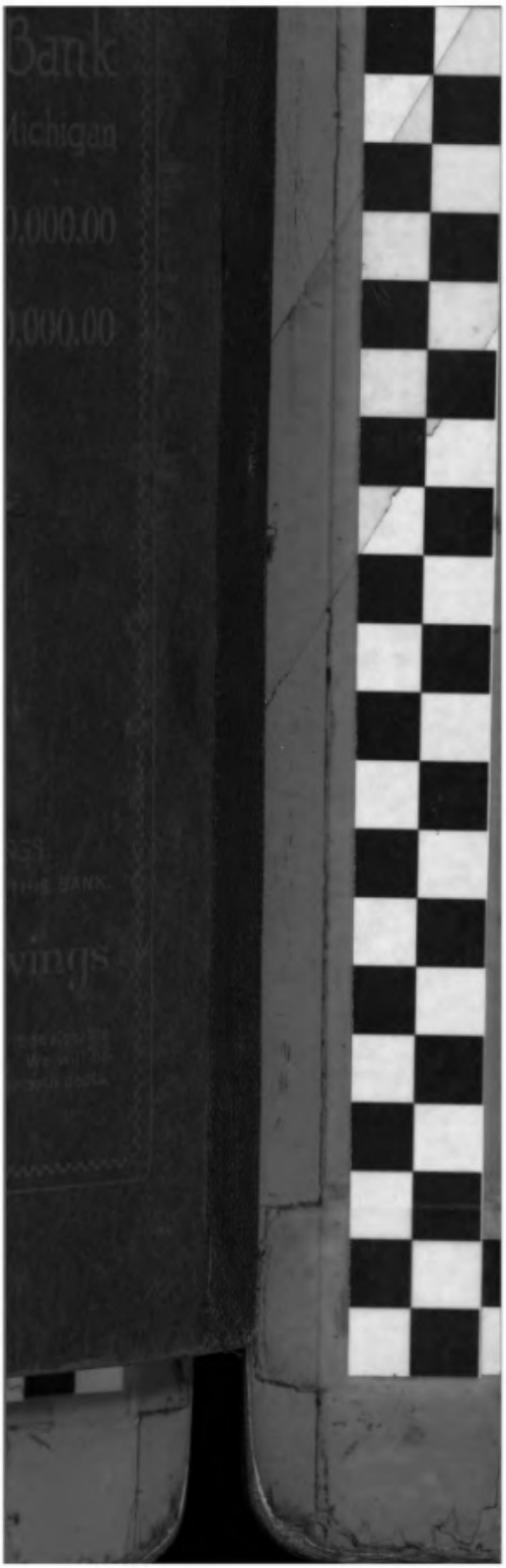

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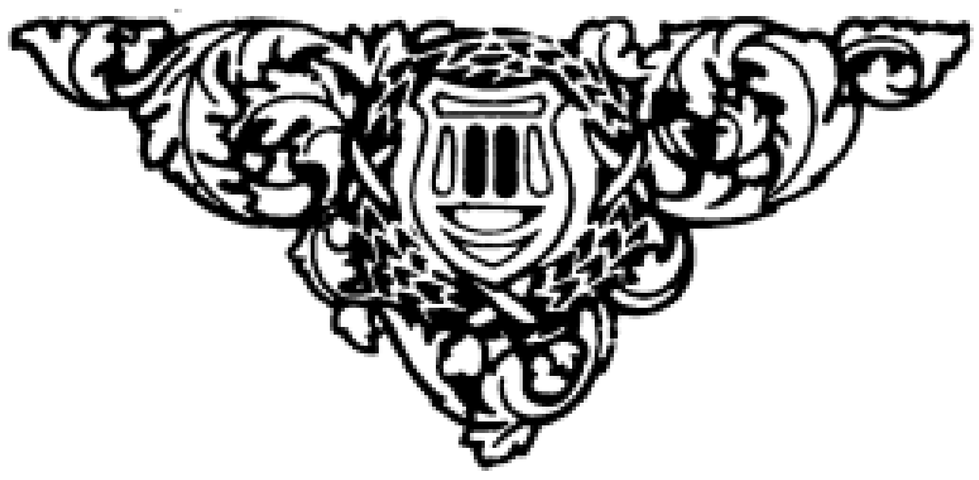

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Second Edition, November 1912
Third Edition, December 1922

"We may live without poetry and music and art;.
We may live without conscience and live without heart;
We may live without friends, we may live without books;
But civilized man cannot live without cooks."
—Meredith.

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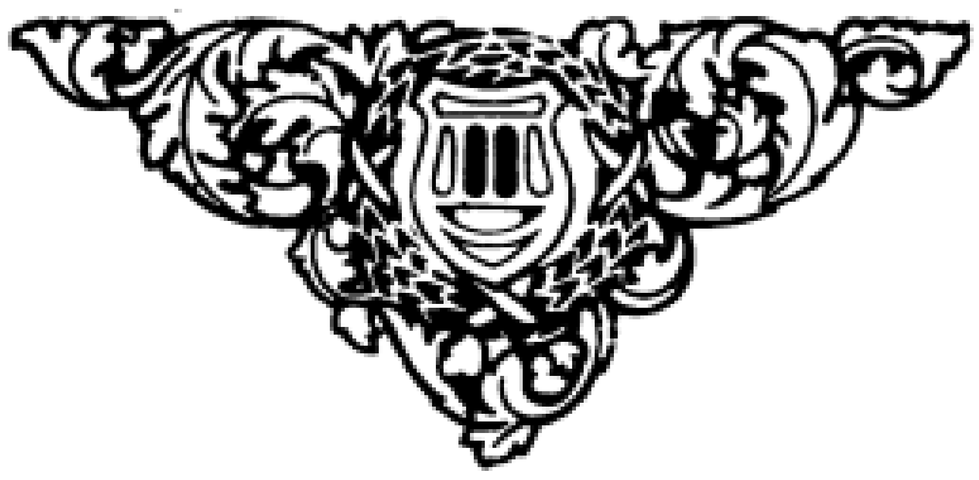

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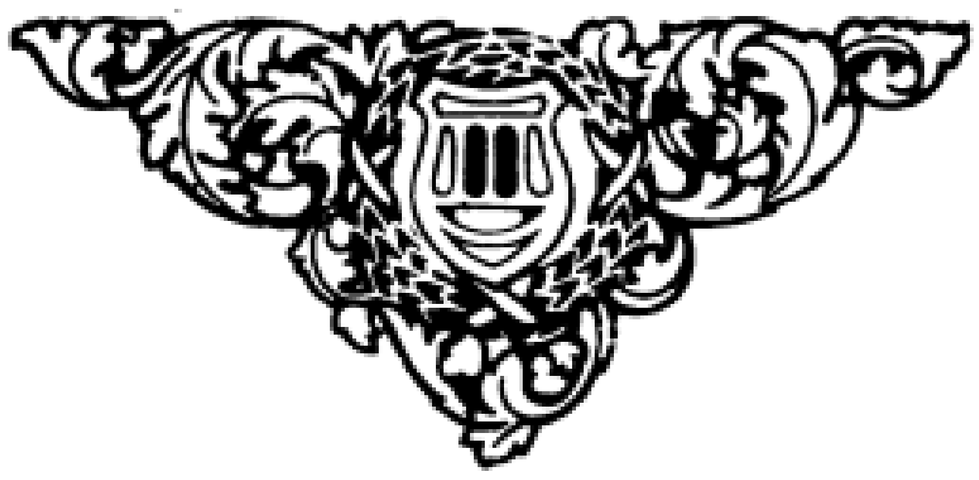

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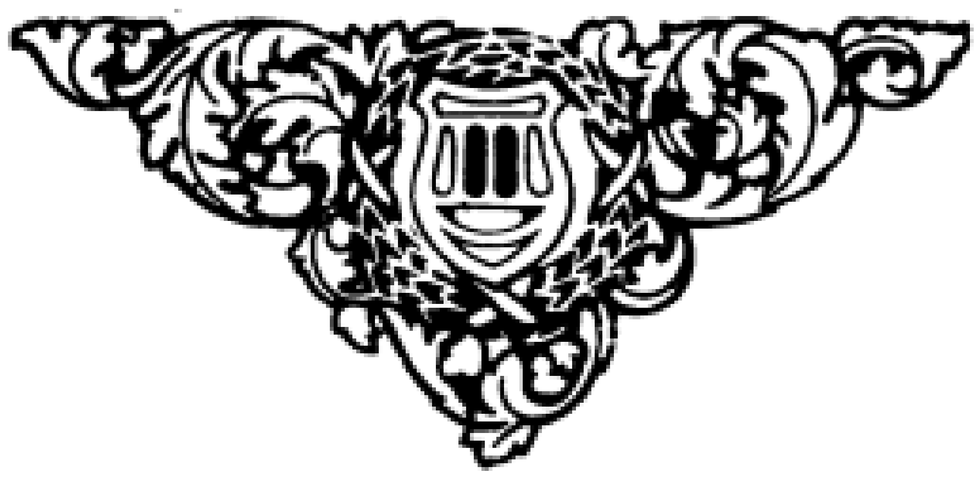

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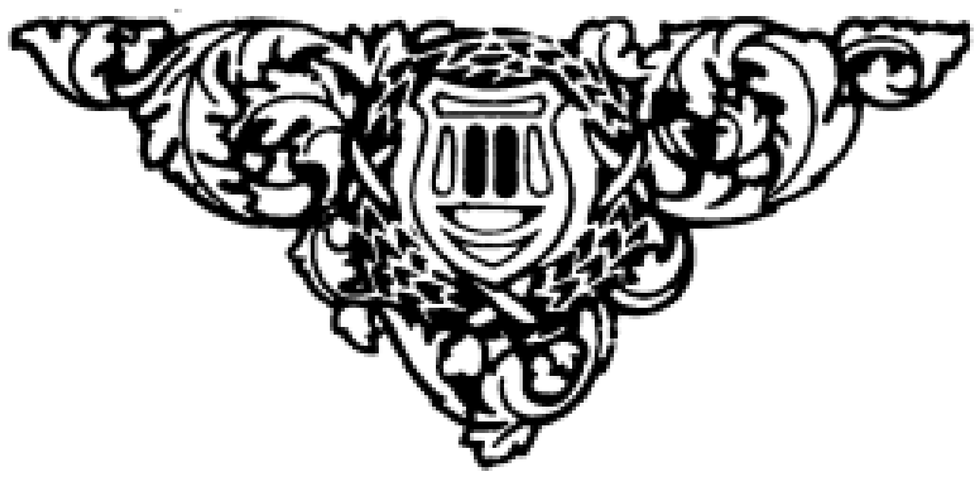

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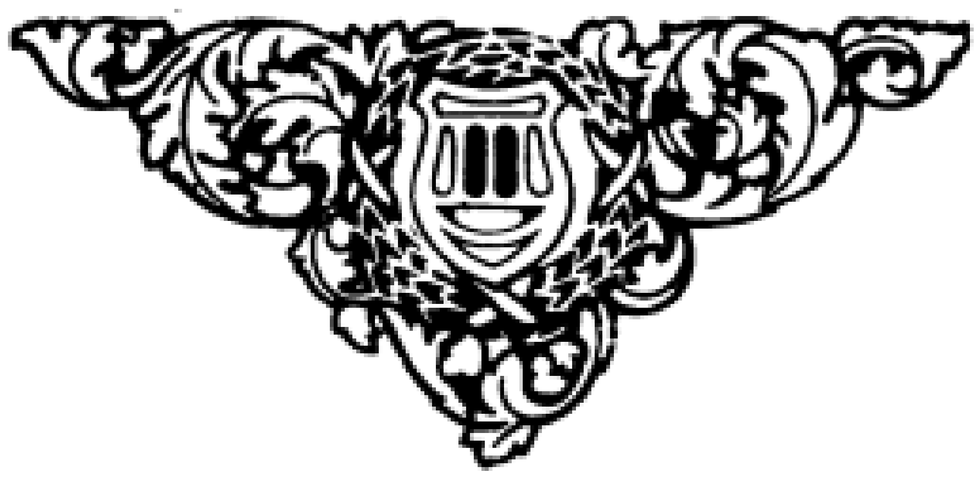

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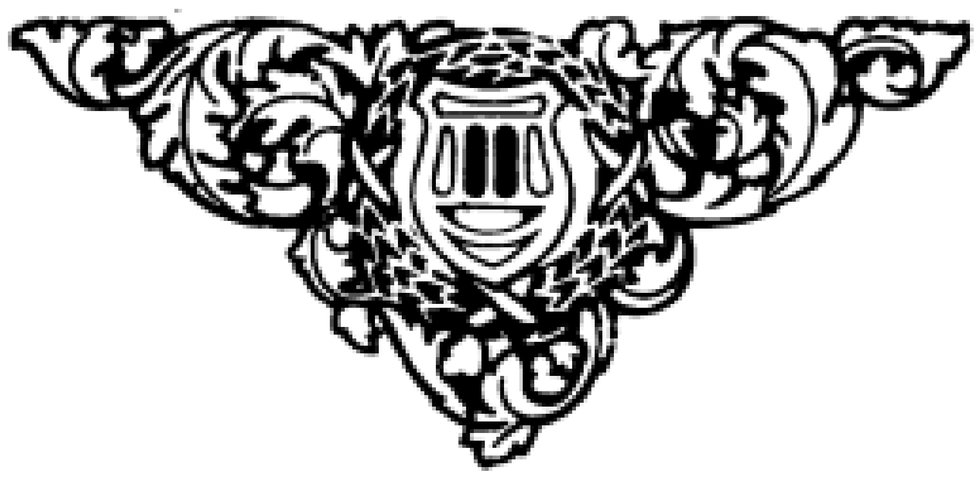

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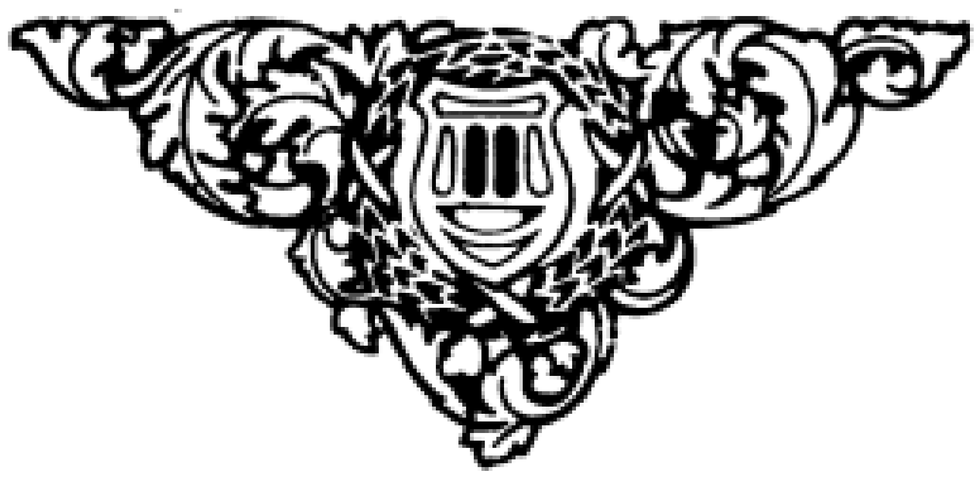

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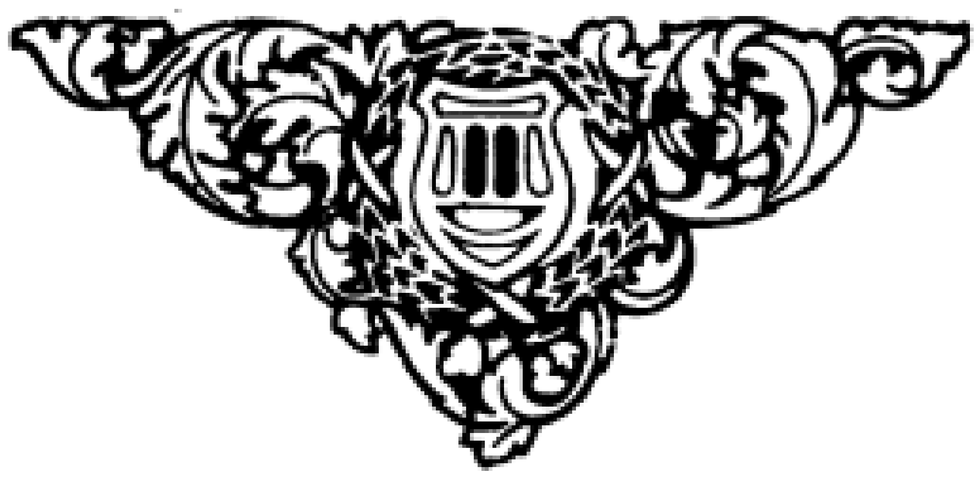

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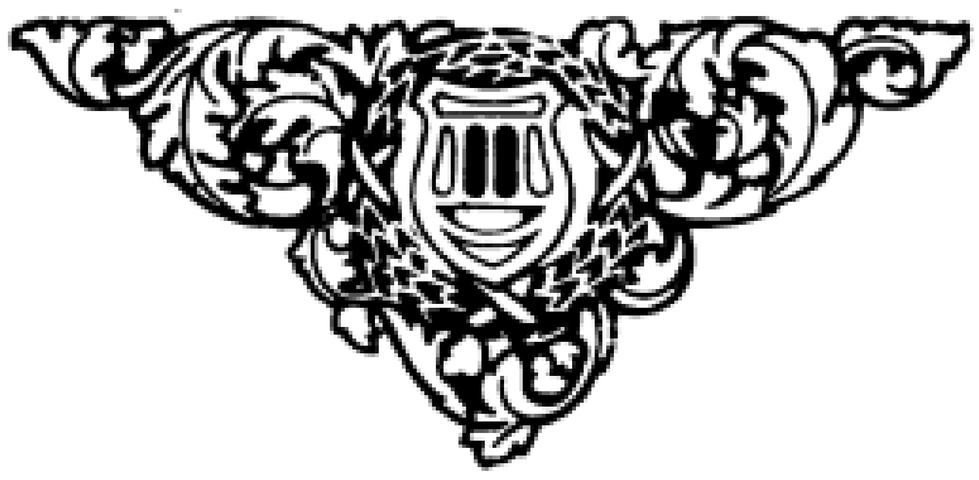

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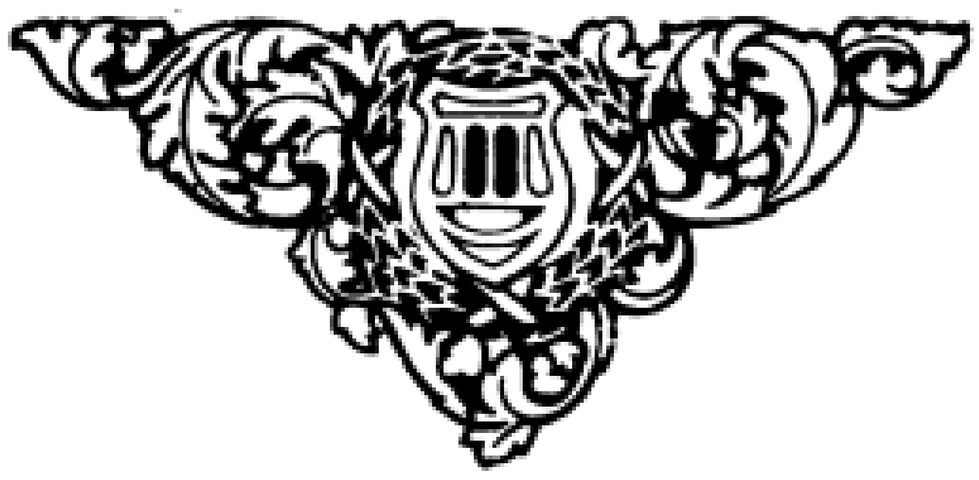

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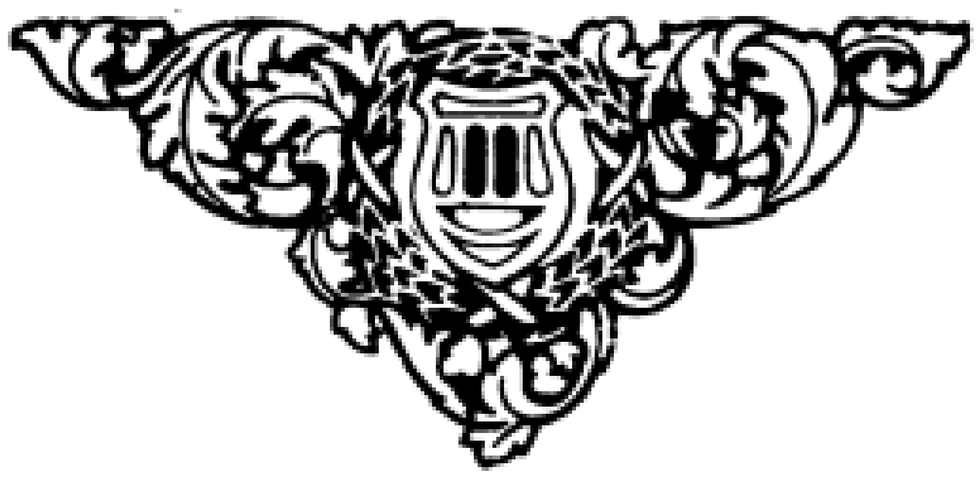

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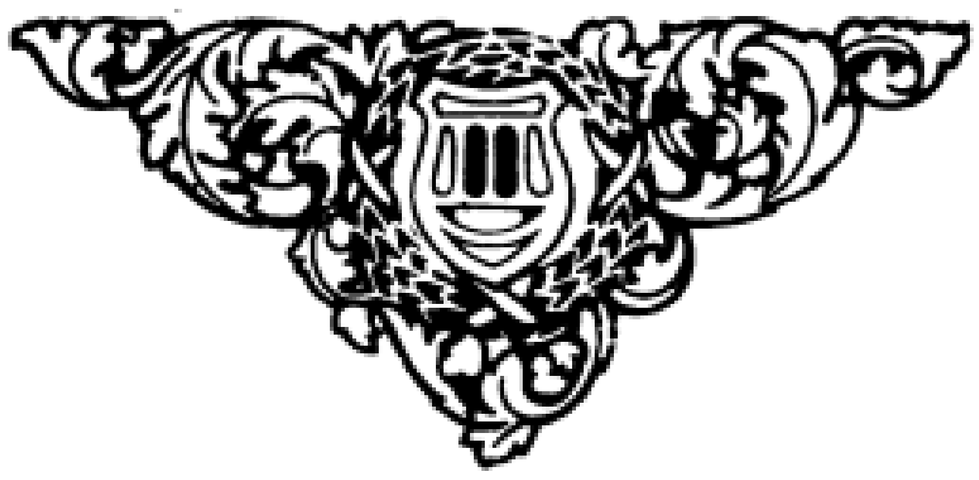

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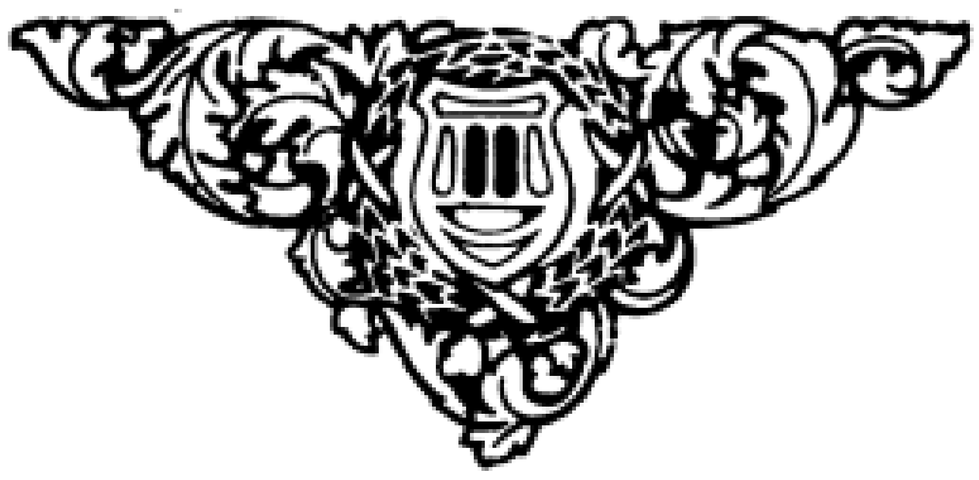

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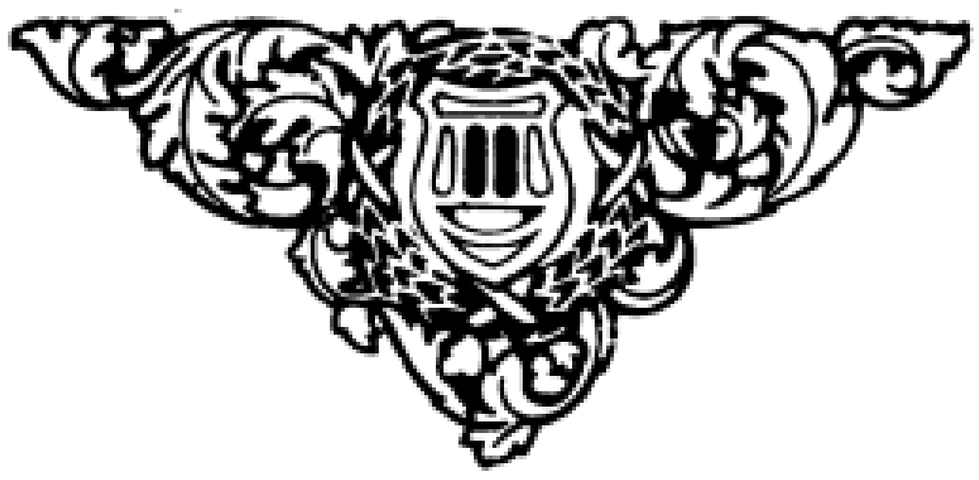

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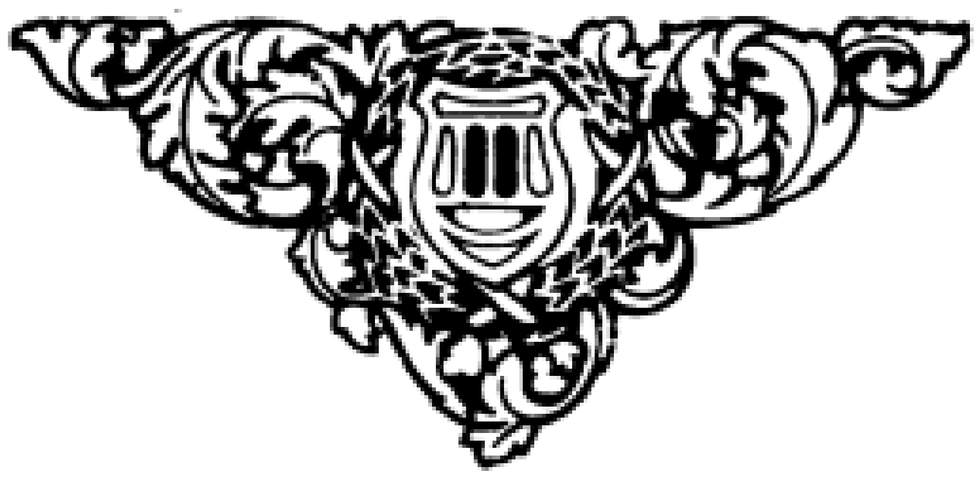

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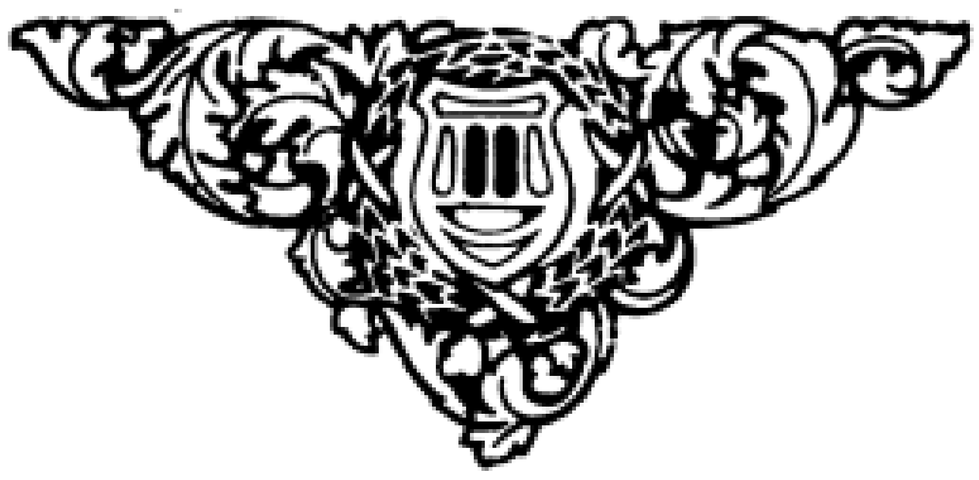

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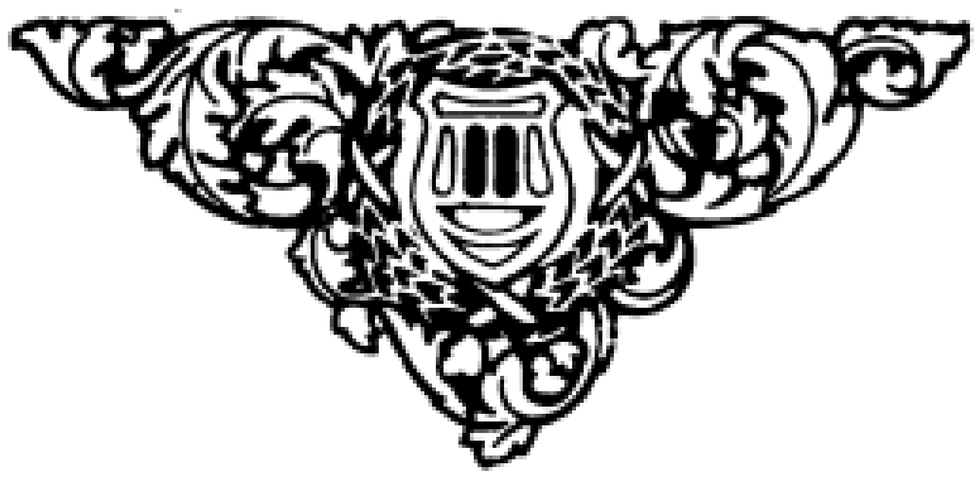

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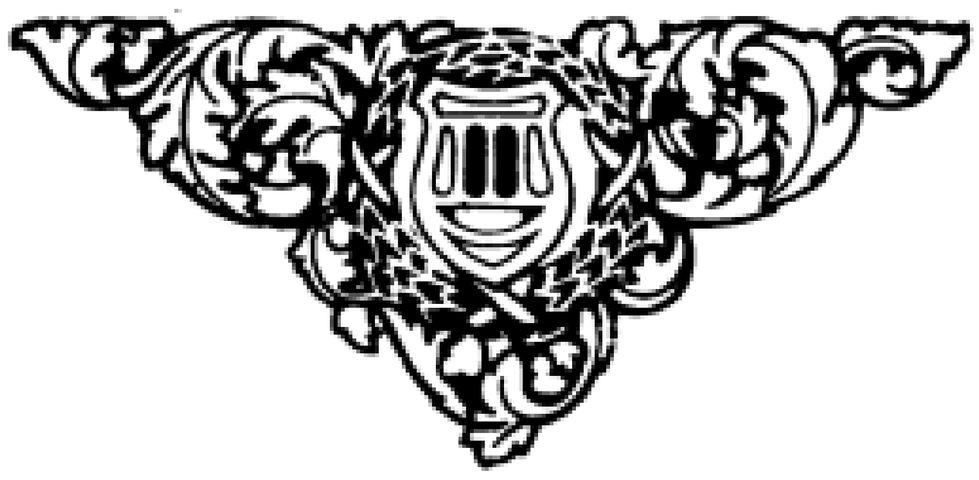

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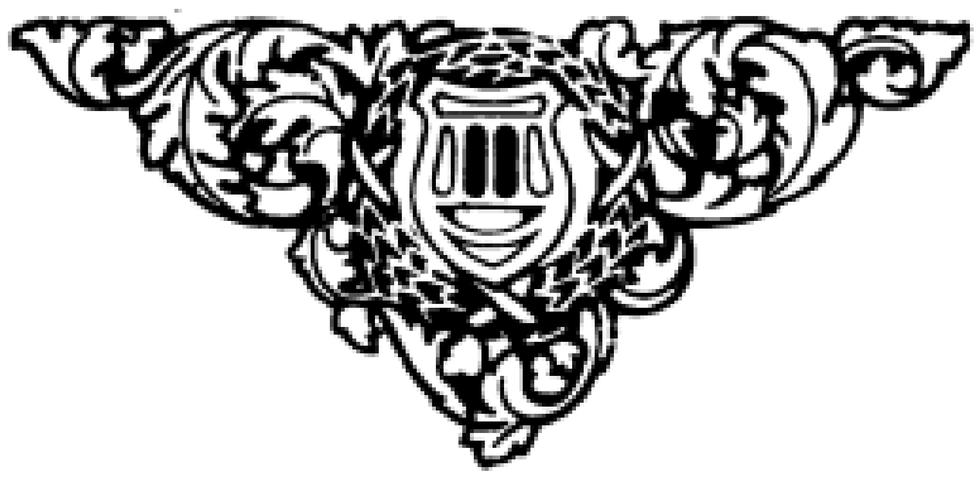

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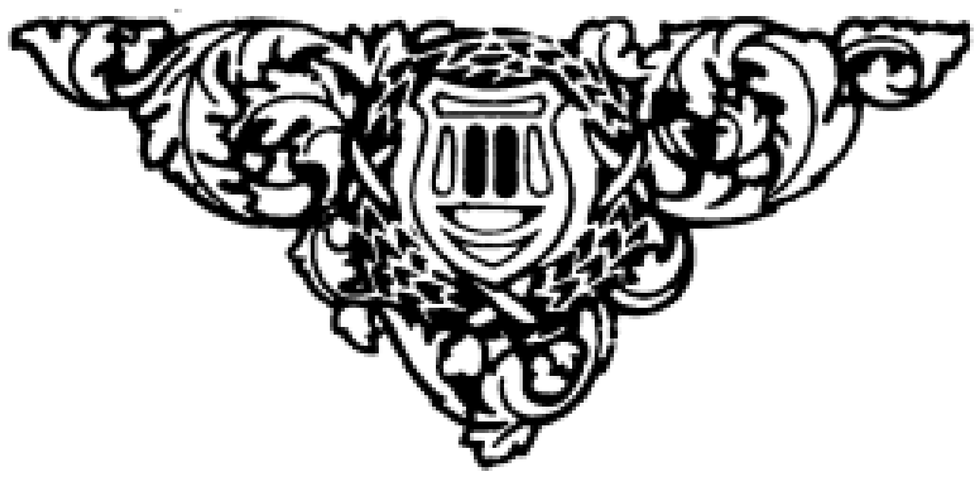

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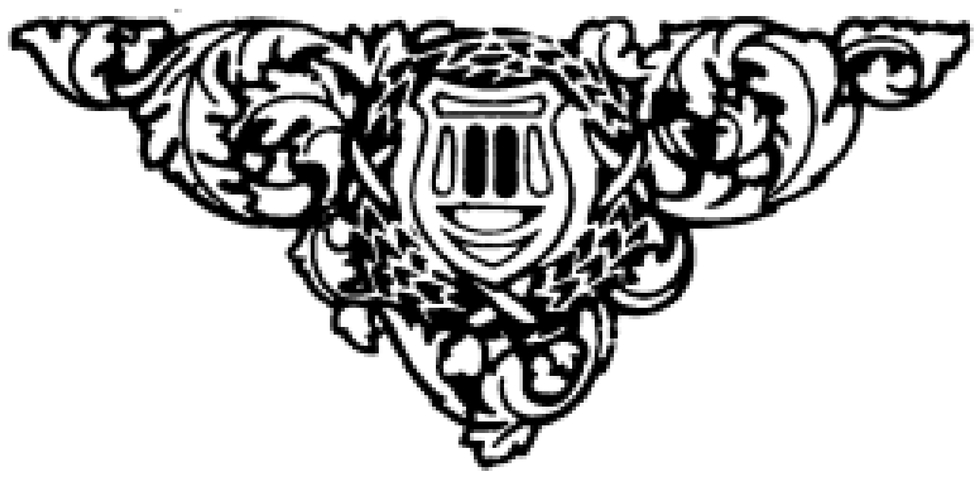

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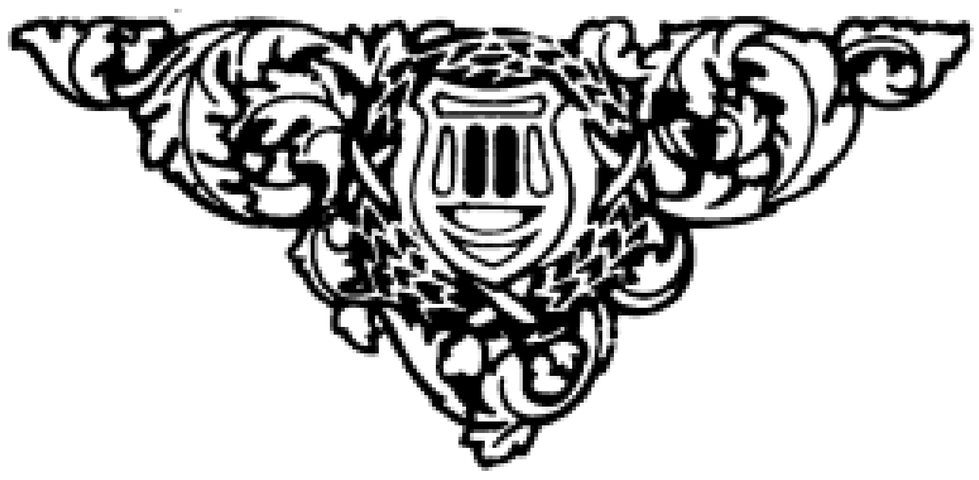

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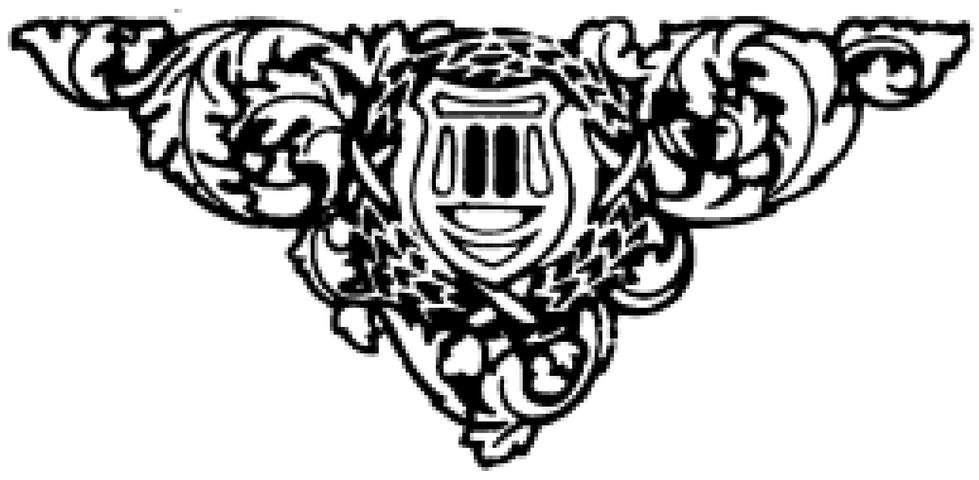

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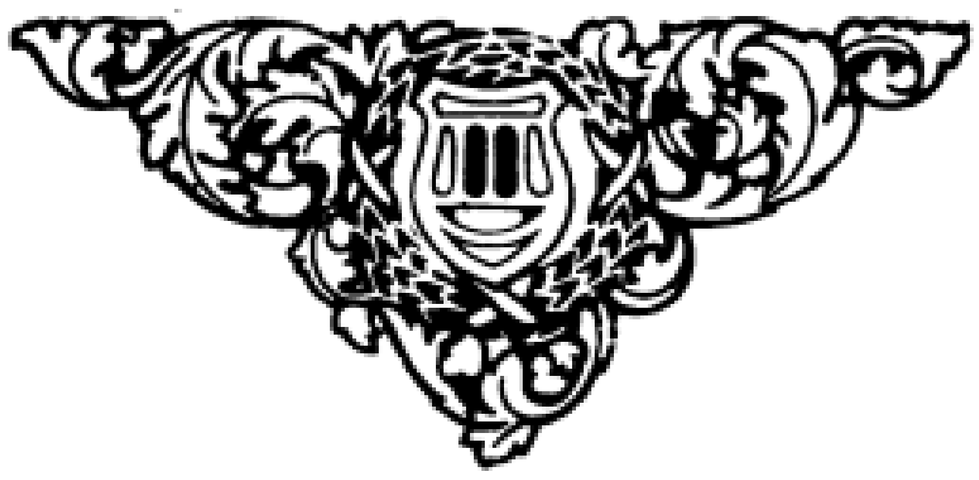

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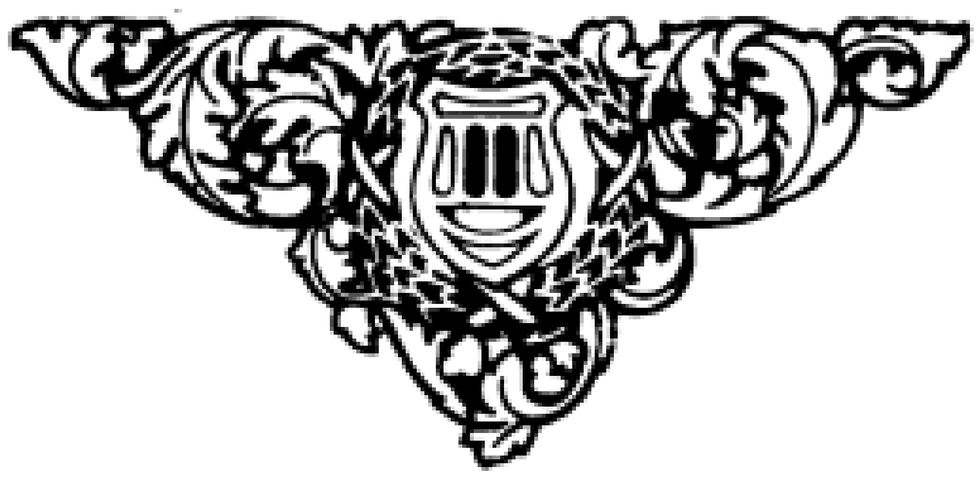

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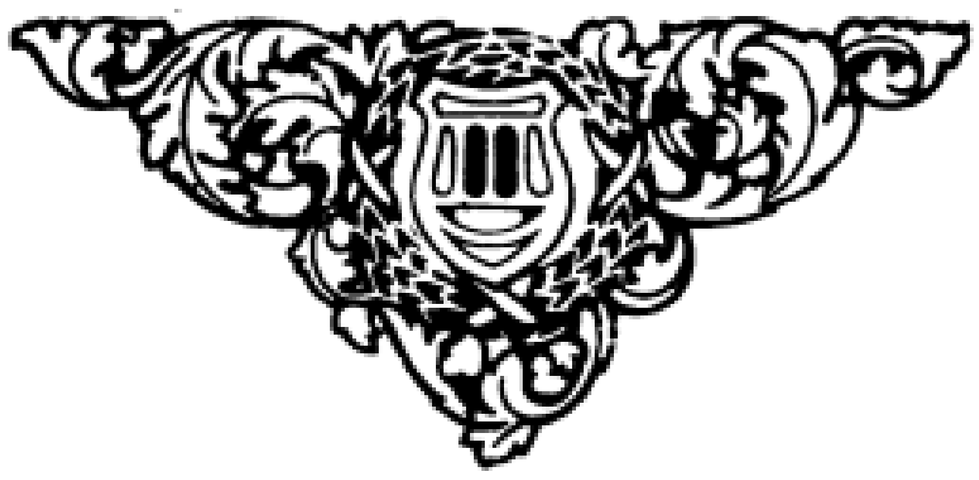

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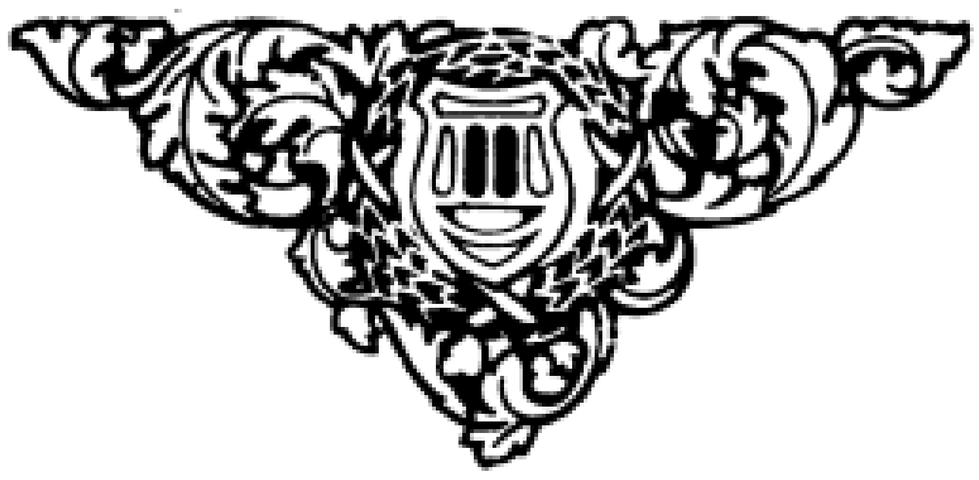

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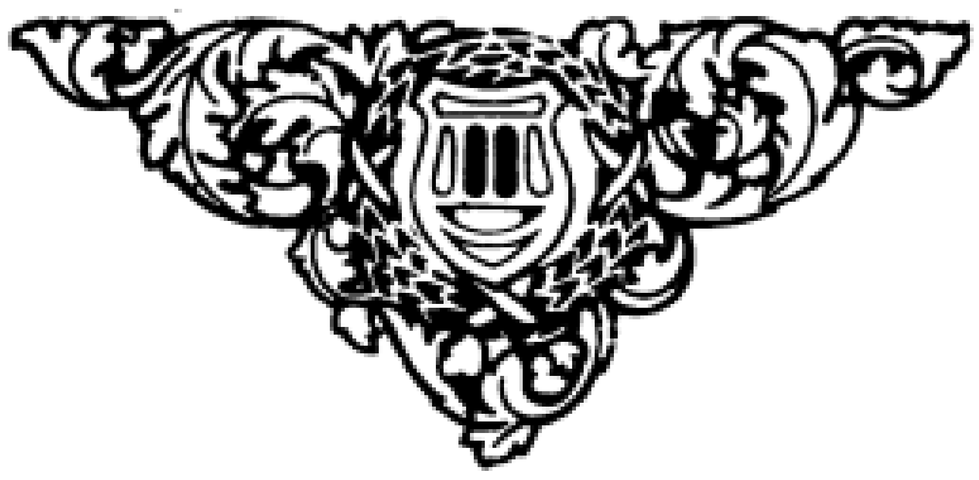

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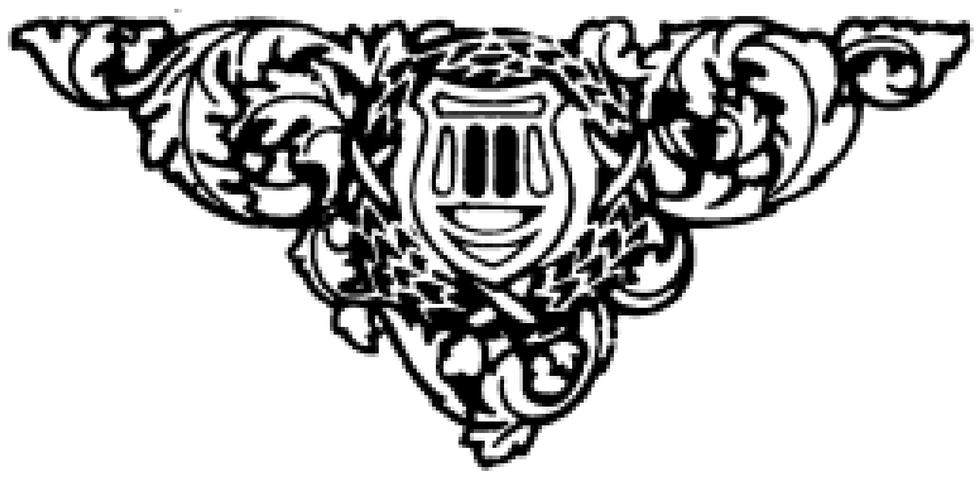

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