The Old South Cook Book

The Best Recipes of the Best Cooks in Montgomery

Published for the Benefit of the
WOMAN'S BUILDING
Soldiers Memorial Hospital

PRICE, 50c

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Old South Cook Book

INTRODUCTORY.

IN issuing the Old South Cook Book, Unit 44 of the Soldiers' Memorial Hospital Committee, does so in the hope that the splendid material in its pages may be a real help to the women who buy the books.

No one should lightly esteem the work connected with collecting, editing, classifying and arranging the many recipes in a book of this kind, nor the effort put forth in soliciting the advertisements, but the women who compose the Unit have contributed their labor and time in the feeling that it was a "work and labor of love" and that due reward is in the knowledge of a contribution on their part to the common good of the community.

The Unit stated in the public press that recipes were wanted for the book which were "original, practical and contained the 'flavor' of the Old South," and the formulas contained in these pages give a pretty accurate idea of the eating enjoyed in the "good old days before the war." There are some recipes, it is true, in the book that our grandmothers never used and we make no apology for them. The women of Montgomery while holding sacred the traditions of the past, are not behind the times nor fosilized.

Many of the recipes have been used by families now represented in our section for a hundred years or more and they are all absolutely authentic, tested, tried and none are inserted in this book to fill space or have been written by the editors.

The firms who so generously contributed to the success of the book should receive the hearty patronage of the women who have the interest of the hospital at heart. Patronize the advertisers.

For the Unit.

MRS. JOHN FLOYD GAY,
Chairman.

Montgomery, Ala., November 1, 1920.

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KNOX GELATINE comes in two packages—PLAIN and ACIDULATED (Lemon Flavor).

SALADS.

PRESSED CHICKEN.

Boil 2 chickens until very tender, then cut into cubes as for salad. Cut up fine 2 sweet peppers and 4 hard-boiled eggs. Take ½ package Knox Gelatine, soak for 5 minutes in cold water, then mix with 2 cups of the stock with fat skimmed off. Then mix thoroughly chicken, peppers and eggs, season to taste with salt and cayenne pepper. Put in molds to congeal. Serve with lettuce and mayonnaise dressing.

Mrs. L. Lassiter.

YE OLD FASHIONED BOUQUET.

If you will have these ingredients coarsely ground and mixed it will remind you of a perfume from an old fashioned garden, and by using the petals of roses from a bride's boquet, is an ideal way to preserve them. Coriander, one ounce; orris root, one ounce; aromatic calamus, one ounce; lavender flowers, two ounces; and rose leaves dried in the sun, eight ounces; rhodium wood, one-fourth dram. Keep in a rose jar, or any vessel with a tight top.

Mrs. J. B. Stern.

VEGETABLE SALAD FROZEN.

Two large cans tomatoes, 2 cucumbers, 1 green pepper, 1 stalk celery, 1 teaspoon grated onions (or juice), ½ teaspoon horse-radish, 1 teaspoon Worcester Sauce, 1 cup boiled dressing, 1 cup cream.

Put tomatoes, cucumbers and pepper in colander to drain, salt, mix lightly with dressing and cream. Put in a greased mold and pack with ice and salt for 3 or 4 hours. Grease mold with oil.

NEW ORLEANS CREAM CHEESE SALAD.

Cream 3 Neufchatel cheeses with 4 tablespoonfuls French dressing, add 1 small bottle anchovies chopped. ½ cup nut meats chopped, 4 pimentos chopped.

Mix until very smooth, put in mold and pack with ice and salt for at least 2 hours. Slice and serve on lettuce leaf with or without mayonnaise.

Mrs. Wm. P. Screws.

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KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.

MAYONNAISE.

One teacup W. C. Oil, the yolk of 1 egg, 1 lemon (juice), 1 teaspoonful salt.

Beat yolk thoroughly, add lemon juice (beat). Drop oil little at time until thick as desired. Add salt, beat thoroughly, put in glass jar with cover. Will keep a week.

Mrs. Long, 917 S. Court Street.

COOKED DRESSING.

The yolks of 4 eggs, ½ cup butter, ½ cup sugar, 1 cup vinegar, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon celery end, 1 teaspoon made mustard, a little onion juice if liked.

Put vinegar and butter in a double boiler. Beat yolks very light. Add other things to yolks and when vinegar is boiling hot add eggs and cook until thick. When this is cold add one pint whipped cream.

MACARONI AND CUCUMBER SALAD.

One-fourth pound of macaroni, 1 tablespoon of butter, 2 tablespoons of grated cheese. Cut into very small pieces: ½ onion, 1 bell pepper, 1 or 2 cucumbers (soak in cold salt water a few moments.)

Break the macaroni into small portions and boil until tender; then drain thoroughly and add butter and cheese. Place in colander to cool. When firm add cucumbers, onion and pepper. Sprinkle on celery seed and mix with mayonnaise. Serve on crisp lettuce leaves.

COLD SLAW.

One small firm head of white cabbage. Half a cup of cream, half a cup of milk, four tablespoons of vinegar, three eggs, butter the size of an egg, one-third teaspoon each of mustard and cayenne pepper. Chop the cabbage very fine and place in bowl. Beat the eggs very light and add the milk and cream and add gradually to the hot vinegar. The mustard, pepper and salt should be dissolved in the vinegar before beating. Stir all slowly or it will curdle. When creamy pour over the cabbage, serve very cold. A dash of black pepper can be added if desired. A chopped apple adds to it, but it is not necessary.

Mrs. J. B. Stern.

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Simply add water and sugar to the **KNOX ACIDULATED package.**

BANANA AND PEANUT SALAD.

Shell and skin freshly roasted peanuts and crush with rolling pin to coarse powder. Peel firm ripe bananas, selecting those that are well past the puckering stage of greenness, removing every particle of the inner skin. Roll each pared banana in the crushed peanuts until it is well coated, serve them on crisp lettuce leaves with mayonnaise dressing.

Mrs. J. B. Stern.

TERRA ALTA SALAD.

One cup each of tomatoes and celery and six hard boiled eggs. Cut (not chop) the ingredients, and serve with a French or mayonnaise dressing on lettuce leaves. A small amount of chopped onion can be added if desired.

Mrs. J. B. Stern.

FRUIT SALAD.

Frozen or congealed with Knox Gelatine. 1 can white cherries, 1 can pieapple, 1 can Bartlett pears, 2 cups chopped nuts, 2 cups mayonnaise, 2 cups fruit juices.

Metfiod—Stone cherries, cut pineapple and pears in pieces size of cherries, mix juice with mayonnaise, add to fruit and freeze. Serve on lettuce with more mayonnaise. This is for 1 quart size cans and will serve 20 guests.

TONGUE SALAD.

One can tongue, 4 hard boiled eggs, 2 sour pickles, small piece onion and one green pepper. Chop all together, add pepper (no salt). Season with mayonnaise or salad dressing.

FROZEN FRUIT SALAD.

One can white cherries, 1 can pineapple, 3 oranges, juice of 3 lemons, 1 cup of mayonnaise, 1 cup sugar.

Cut cherries, pineapple and orange for salad. Put juice of lemon in cup and fill with water, add this to pineapple and cherry juice. To this add cup of sugar and let stand. Mix this with chopped fruit and freeze in gallon freezer. When half frozen, add 1 cup mayonnaise and freeze hard. Serve in white cabbage leaves.

Mrs. James Black, Troy, Ala.

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FRUIT SALAD—DELICIOUS.

Serve on lettuce leaf with mayonnaise.

Three large grape fruit, 1 can white cherries, 1 can sliced pineapple, 1 small bunch crisp celery (using heart only), 1 cup black walnut meats, 3 tablespoons Knox's Sparkling Gelatine. (Pecans, almonds or English walnuts may be substituted, but black walnuts are much better.)

Remove pulp from grape fruit and cut in pieces; pit cherries and cut in half; also cut pineapple in small pieces and cut celery fine. Put all in a bowl, add the juice from grape fruit, cherries and pineapple, put gelatine to soak in half cup of cold water and dissolve by placing cup in pan of hot water; add this to fruit and put in a cool place to congeal. This quantity serves 12 or 14 people generously and is delicions. Original recipe.

Mrs. R. M. Hobbie.

GINGER ALE SALAD.

One-half box Knox's Sparkling Gelatine, ½ pint ginger ale, ¼ pint boiling water, ¼ pint cold water, ¼ cup crystalized ginger, ½ teaspon salt, ¼ cup sugar, ¼ cup lemon juice, ½ cup chopped apple, ½ cup pine apple, ½ cup celery, ½ cup nuts.

Soak gelatine in cold water, then dissolve in hot, add lemon juice, salt and sugar, when cool add ginger ale, put on ice until it begins to thicken, then beat well and pour over chopped ingredients. Mold in a vessel and cut in squares or use individual molds, place on lettuce, garnish with a spring of parsley on top, add a teaspoon of mayonnaise. Serves 8 persons.

CARNATION SALAD DRESSING.

Mix 2-3 cup of Carnation Milk with 1-3 cup water. Mix together 1 teaspoonful salt, 1 teaspoonful sugar, 1 level teaspoonful mustard, and a dash of cayenne pepper. Melt 2 tablespoonfuls butter, stir in 2 tablespoonfuls flour and the seasonings. Add half cup vinegar and cook in double boiler until it thickens. Remove from fire and cool. Cook in a double boiler the Carnation Milk and water, add 2 egg yolks slightly beaten. Cool, and stir into the thickened vinegar. (This salad dressing will keep for considerable time if left in a cold place and closely covered.)

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KNOX ACIDULATED GELATINE saves the cost, time and bother of sqeezing lemons.

SOUPS, FISH AND MEAT.

OLD FASHIONED SOUTHERN GUMBO.

Two lbs. knuckle bone, 1 frying size chicken, 4 quarts cold water, 4 ears corn, 3 slices breakfast bacon, pinch cayenne pepper, 1 tablespoonful flour, 1 medium size onion, 1 small green pepper, 1 quart okra, 1 can tomatoes, 2 teaspoonfuls salt, dash white pepper.

Cover bone with the water, let boil slowly and steadily. Add salt, pepper, cayenne, half of the onion cut up, and boil for three hours.

Remove bone from soup and strain so as to remove all small bone particles.

While soup is cooking, fry the bacon crisp in a hot fryer and put it aside.

In the hot bacon grease put the okra which has been previously soaked in cold water to crisp and then cut into small round pieces. Add balance of onion cut fine, and sprinkle flour over all. Stir while cooking 15 minutes, then add tomatoes and cut up green pepper (after removing part of the seeds). Add corn. Cover vessel and cook thirty minutes, stirring occasionally to keep from burning.

Add vegetable mixture to soup stock and let cook slowly for two hours.

Thirty minutes before serving, roll the chicken, which has previously been disjointed and seasoned, in flour. Fry the pieces in hot fat, then add chicken to soup.

Mrs. Charles F. Moritz.

CHICKEN GUMBO.

One large frying size chicken, 2 slices bacon, 1 tablespoonful catsup, 1 quart fresh okra or No. 2 can okra, 1 pint fresh cooked tomatoes or No. 2 can tomatoes, 1 pint soup stock or 1 pint hot water, 4 ears of fresh corn or No. 2 can corn, 2 slices onion, 1 tablespoonful flour, 1 teaspoonful Worcestershire Sauce, salt, red and black pepper to taste.

Method—Fresh vegetables are preferable, but canned ones make an excellent substitute. Disjoint chicken, and season with

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See that the name K-N-O-X is on each package of gelatine you buy.

salt and pepper. Fry bacon in skillet, add onion and brown, add flour brown. Put chicken in skillet and brown on both sides. Slice okra crosswise, add to other ingredients and stir whole until well mixed. Have soup kettle ready, and pour contents of skillet in kettle. Add tomatoes, soup stock, and seasonings. If one has no soup stock, hot water may be used ,and this can be improved by the addition of a teaspoonful of beef extract. This dish is sufficient for an entire meal, though it is also served as soup.

Soup stock can be made from trimmings of any meat dish, gizzards, necks, livers, and wing tips of chicken, covered with cold water, and any herbs, such as parsley, celery, or thyme added for seasoning, also any vegetable as carrot, turnip, tomato, potato, added. Cook very slowly and strain.

Mrs. Sidney G. Weil.

OYSTER GUMBO.

Cut up a chicken, sprinkle with flour and fry in the vessel in which the gumbo is to be made. When the chicken is nearly done chop in an onion and fry with it. Pour on this 3 quarts of water and let it boil slowly until the flesh leaves the bones, then add the liquor from the oysters, salt and pepper to taste, two tablespoonfuls of tomato catsup. Let this boil a short time, then add one hundred oysters and allow them to boil only 5 minutes. When taken from the fire and before pouring in the tureen, sprinkle in 2 tablespoonsful of File or Sassafras powder..

Naomi C. Roper.

CREAMED OYSTER BUNS.

One dozen buns, 1 pint oysters, 1 cup of milk and water mixed, seasoning.

Cut top of buns in round shape and hull out crumbs, which you toast a light brown. Drain off oysters, put in saucepan with butter, little bruised celery seed, salt and flour enough in milk (and water) to make thin paste. Add to oysters when they begin to curl. Cook 5 minutes and add 2 or three tablespoonsful of the bread crumbs; fill buns, placing tops on and run in stove in pan to warm until ready to serve.

Mrs. T. M. Vass.

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KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons.

LOBSTER OR SHRIMP COCKTAIL.
DELICIOUS.

One cup mayonnaise, 1 tablespoonful anchovies mashed fine and smooth, 1 tablespoonful tomato catsup, 1 tablespoonful tarragon vinegar, dash of paprika,

Mix together and cover lobster or shrimp. Serve in glasses in beds of crushed ice.

Mrs. Wm. P. Screws.

CAMP STEW.

Meat Portion: One small soup bone, 1 small pig's head, or equivalent of fresh pork, 1 hen. Boil together, in as little water as can be used, until meat slips from bones. Remove bones and cut meat as for hash.

Vegetable Portion: One large can tomatoes, 1 small can okra, 2 apples, 4 medium sized Irish potatoes, 4 pods bell pepper, salt and black pepper.

Cut up and boil in small quantity of the meat stock. When tender, combine with meat and simmer slowly until thoroughly blended and thick enough to be served with forks.

Annie J. Bullock.

STUFFED CRAB.

One-half lb. crab meat, 1 cup bread crumbs dissolved in ½ cup sweet milk and 1 egg. Chop 1 onion, 1 sweet pepper, ½ to 1 hot pepper into crab meat, little salt and black pepper; mix with bread crumbs. This will stuff 6 to 8 shells. Spread a little butter on each before baking. Bake from 25 to 30 minutes.

Mrs. J. T. Mapes.

VEAL LOAF WITH TOMATO SAUCE.

Put two pounds of lean veal through the meat chopper with one-fourth pound of uncooked ham or salt pork in which the lean meat predominates, add half a pint of cracker crumbs, three well beated eggs, two teaspoonfuls lemon juice, one tablespoon finely chopped onion, one teaspoon salt and a few grains of red pepper. Moisten well with veal stock or sweet milk and press into a buttered pan. Cover and bake in medium oven one hour. Turn out and slice and serve either hot or cold with tomato sauce.

Mrs. Henry T. White, Mobile, Ala.

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KNOX GELATINE is measured ready for use—each package is divided into two envelopes.

CAMP STEW.
(Southern Style.)

Boil a piece of fresh pork or a small pig's head until thoroughly done and a chicken thoroughly cooked. Save broth and run the meat through a meat chopper. Have ready a few pieces of salt bacon to line the vessel. Put in layers of the following vegetables: 3 large onions, two quarts of chopped or ground Irish potatoes, 1 quart of chopped corn, 2 of tomatoes either canned or chopped, alternate with the meat and at last put in enough of the stock from the meat to barely cover the contents of the kettle. . Put over a slow fire and let simmer several hours, taking care to prevent scorching. When done, add salt, red pepper, black pepper to taste, also 2 teaspoons of mustard made soft with vinegar; add vinegar to taste and several slices of lemon.

Mrs. L. C. Mastin.

DEVILED CRABS.

One large can crab meat (No. 2 size), ¾ cup catsup, ¾ cup boiled salad dressing, 3 tablespoons Worchester Sauce, 1 tablespoon vinegar, 3 hard boiled eggs chopped fine, 10 crackers broken fine, ¼ teaspoon black pepper, salt to taste, butter or chicken fat to make rich.

Mix thoroughly to make rather thin, if too thin add more crackers; if too thick add chicken stock or water, put in crab shells and make brown.

Mrs. W. C. Black, Troy, Ala.

SPICED BEEF.

Take a round of beef, about 8 or 9 pounds, extract the bone, and rub the surface with sugar and saltpeter, puch holes and fill with fat strips of pickled pork and between the pork make other holes and stuff with a mixture of onions, red pepper, allspice and cloves. Bind the round firmly with a strin of strong cloth, sew a piece on top and botoom to prevent the spices from escaping. Throw into strong brine and let it remain 10 days, then boil with the cloth on for 4 hours.

Naomi C. Roper.

Note—This is fine and was made by my grandmother, Mrs. John Powell and my aunt, Mrs. Carrie Arnold before the civil war and has been used in our family ever since.

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KNOX GELATINE solves the problem of "What to have for dessert?"

BARBECUED STEAK.

Beat thoroughly any cut of steak, flour well, salt and pepper to taste. Put in frying pan, with a tablespoon of hot lard, brown quickly on both sides. Over this pour a sauce made of:

One and one-half cups hot water, ½ cup tomato catsup, 1 table spoon Worcestershire sauce, 1 tablespoon butter, ¼ teaspoon tabasco sauce, 1 lemon (juice). Cover well and let simmer for 1 hour.

Mrs. C. O. Bomar.

CURRIED OYSTERS.

Take two dozen large plant oysters, drain off the juice thoroughly, and set aside. Mix in a bowl one tablespoon of curry powder, one dessertspoonful of flour, one cup of cream or milk and salt to season. Place oysters with a spoonful of butter in a saucepan and add immediately the curry mixture, cook over moderate fire, stirring continually until the oysters open their gills. Serve with toasted crackers.

Mrs. F. C. S.

BRUNSWICK STEW.

(A Virginia Recipe.)

One pound each of lean pork, beef, and veal or chicken and one-half pounds of calfs liver, all cut in small pieces. Six ripe tomatoes peeled and 6 large onions chopped fine, 1 tablespoon of salt, and 1 pod of red pepper, or one teaspoon of cayenne, 1 bay leaf, 4 cloves and ½ lemon sliced thin.

Let simmer for at least 3 hours (5 is better) and add three large potatoes peeled and cut in dice. This is to form the thickening of the stew. Others are added late to keep their identity. In the last hour of cooking add okra, lima beans, carrots, potatoes and any other vegetables desired, and during the last 15 minutes before serving add corn cut from the cob. If the stew is made in the winter canned vegetables will serve very nicely, the absence of fresh vegetables being more than compensated by the squirrel or rabbit or any kind of game meats that can be secured during the hunting season. Brunswick or Camp Stew or "Burgoo" as it is called in Kentucky, is originally a hunter's stew and was made of game.

Mrs. J. B. Stern.

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DESSERTS can be made in a short time with KNOX GELATINE.

BEEF ROAST WITH SPANISH SAUCE.

Four pounds shoulder roast steamed until tender and seasoned with salt.

While roast is steaming cook on top of stove until tender, the following dressing:

One cup fresh or canned tomatoes, 1 bell pepper (chopped fine), 1 small onion, 2 stalks celery (chopped fine), 1 tablespoon lard. Salt to taste and pinch of cayenne pepper.

Spread dressing over roast and brown in oven as any other roast.

Mrs. Geo. W. Ellis.

STUFFED OYSTERS.

Soak in water 3 slices of bread. Chop fine about 3 dozen oysters. Place 1 heaping tablespoon of butter in a frying pan, when turned light brown add the bread which has been squeezed dry and added to three medium sized onions sliced as thin as possible and chopped. When cooked like dressing add the chopped oysters to which has been added 1 cup of finely chopped celery, 1 tablespoon of lemon with the peel chopped fine, 1 tablespoon parsley chopped fine, 1 teaspoon of salt, ½ teaspoon of cayenne pepper, and 2 green sweet peppers shredded fine. When cooked take from the pan, add 2 well beaten eggs and tablespoon of Worcestershire sauce. Fill shells, sprinkle with cracker crumbs and small pieces of butter and bake.

Mrs. Henry T. White, Mobile, Ala.

TRIPE A LA CREOLE.

Get white honeycomb tripe and wash it carefully in several waters. When thoroughly clean, put it in a kettle of cold water, add a tablespoon of salt and 1 of vinegar, and let boil a couple of hours. Now cut it into slices about half an inch wide, take two onions and slice fine, and a tablespoon of butter, put in a saucepan together and let them smother well. Add two cloves of garlic, chopped fine, a sprig each of thyme, parsley and bay leaf minced fine. Let all brown and add a can of tomatoes, season all salt and pepper and let cook for 10 minutes. Now add the tripe cut in slender strips and let all simmer for 25 minutes. Add more seasoning to taste and serve hot with boiled rice.

Mrs. Fred Hogan.

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A KNOX GELATINE DESSERT or Salad is attractive and appetizing.

BABRECUED LAMB OR PIG.

Use shoulder, including ribs. Parboil without salt until tender. Sprinkle well with salt. Place in a flat pan with the following sauce:

One can tomatoes, 1 cup vinegar, 2 cups water, 1 tablespoon black pepper, dash of red pepper or tobasco.

Roast in a moderate oven, turning and basting often, until thoroughly brown. Carve and allow to remain in the sauce in a warm place until ready to serve. This gives fine flavor through thick portions of the meat.

Annie J. Bullock.

CANNELON OF BEEF.

One pound of beef (uncooked) chopped fine, yolk of 1 egg, 1 tablespoon of butter, 1 tablespoon of chopped parsley, ½ cup of bread crumbs, 1 tablespoon of lemon juice, 1 tablespoon of salt, 3 dashes of black pepper, 1 tablespoon of onion juice or grated onion. Mix all together, then pour into a roll about 8 inches long, wrap in oiled or buttered paper, place in a baking pan and bake in a quick oven about 25 minutes; baste over the paper every 5 minutes with ¼ cup of butter melted in one cup of boiling water. Remove paper and serve with mushroom or tomato sauce.

Mrs. Henry T. White, Mobile, Ala.

DEVILED TURKEY.

Take the leg, thigh and drumstick (not disjointed) of a tender turkey, place on stove in a frying pan with a tablespoonful of butter, when butter is well melted and the leg thoroughly heated, add the following which have been previously mixed in a cup: One tablespoonful of vinegar, 1 heaping teaspoonful of mustard, 1 coffeespoonful of cayenne pepper and a pinch of salt. After adding the deviling mixture keep the leg in motion, so that all parts of it may be seasoned.

Mrs. F. C. S.

CREAM CHICKEN.

For 1 chicken, 1 can mushrooms, 1 heaping tablespoon butter, 1 tablespoon flour, 2 tablespoons chicken water, 1 wine glass of mushroom water, 1 wine glass of Sherry wine (not of the sweet wine); 1 tumbler of cream, 2 tablespoons of onion juice (take 1 or

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2 onions, chop fine, then squeeze through a cloth. Melt the butter and stir in the flour to a smooth paste, add the cream and other ingredients and salt and pepper to taste. The chicken must be boiled and cut in small pieces as for salad, also cut the mushrooms in small pieces. The wine may be omitted without ill effect, in fact some like it better this way.

One large chicken will serve ten or twelve people.

Mrs. R. M. Hobbie.

SALMON MOLD.

One envelope Knox Sparkling Gelatine, 2 tablespoonfuls cold water, yolks of 2 eggs, 2 teaspoonfuls salt, 1 teaspoonful mustard, few grains cayenne, 1½ tablespoonfuls melted butter, ¾ cup milk, 2 tablespoons vinegar, 1 can salmon.

Soak gelatine in cold water 5 minutes. Mix egg yolks, slightly beaten, with salt, mustard and cayenne, then add butter, milk and vinegar. Cook in double boiler, stirring constantly, until mixture thickens. Add soaked gelatine and salmon, separately into flakes. Turn into fish mold, first dipped in cold water, chill and remove to bed of crisp lettuce leaves.

CREOLE STEAK.

One and one-half pounds round steak, have lard very hot, and as soon as you salt, pepper and flour your steak, fry a golden brown on each side; then add 1 can tomatoes, 1 large onion, 1 green pepper and three medium sized Irish potatoes, that have been peeled and sliced as for "French Fried". Cover closely, cook steadily, care should be taken that it doesn't scorch. Boiling water may be added if necessary to cook meat and vegetables tender. Salt to taste.

Mrs. Charles L. Gay.

CREAM OF TOMATO SOUP.

One can tomatoes (2 lbs.), 2 small onions, 1 teaspoon salt, 1 teaspoonful sugar, ½ teaspoonful soda, ¼ teaspoonful pepper, dash of cayenne pepper. Small sprig of celery, or dash of celery salt, 1 cup Carnation Milk diluted with equal amount of water.

Boil all but the Carnation Milk together for twenty minutes. Strain through a colander. Add the milk, which has first been warmed, and then let the mixture come to a boiling point. Serve at once.

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Use KNOX GELATINE if you would be sure of results.

VEGETABLES.

STUFFED EGG PLANTS AND BELL PEPPERS.

Boil the egg plant or peppers (without peeling) until done; hull out inside and make a dressing as for turkey, fill egg plant or peppers and run in stove to brown, putting dry bread crumbs on top. Egg plants are delicious stuffed with shrimp made into salad.

Mrs. T. M. Vass.

BAKED EGG PLANT.

One large egg plant, 1 cup boiled ham (ground fine), 1 egg.

Peel and boil egg plant until tender. Mash and mix with ham and the beaten egg. Salt and pepper to taste and sprinkle bread crumbs on the top. Bake one-half hour.

Mrs. P. H. Smyth.

STUFFED PEPPERS.

One egg, 1 onion, 1 green pepper, salt and pepper and red pepper to taste; 2 teaspoonfuls butter, 1 tomato, 2 tablespoonfuls chopped cooked meat, ½ cup bread crumbs, 1 cupful sweet milk.

Wash and scoop out peppers. After boiling potatoes and meat (any kind), together, mash potatoes, add egg (beat up) chop fine meat, onion, green pepper and tomato. Add bread crumbs and teaspoonful butter. Salt, pepper and red pepper to taste. Put filling into green peppers, bake in cupful sweet milk and teaspoonful butter in moderate oven for 30 minutes. Sufficient for 8 peppers.

Miss Lucie Benton.

CORN FRITTERS.

Half can of corn or 4 ears of corn cut fine. Flour to make a batter, 2 eggs and ½ cup sweet milk, 1 teaspoonful Royal Baking Powder, salt to taste.

Make batter with above ingredients, add the corn when ready to cook, add yeast powders. Fry in deep grease, by dropping a spoonful of batter, at a time, into the hot grease.

You can use squash and okra same as corn, but these will have to be cooked before putting into the batter.

Mrs. T. M. Vass.

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SWEET POTATO SOUFFLE.

One pint cooked mashed sweet potatoes, 1 tablespoonful butter, 3 bananas, ½ cup granulated sugar, ½ teaspoonful cinnamon.

Method—Wash 4 or 5 large yellow sweet potatoes, put in sauce pan with cold water, put on stove, and boil until tender. Remove from fire, peel, and mash until smooth and creamy. Add butter, sugar, and cinnamon, and beat again. Fill baking pan with potato mixture. Peel bananas, cut each banana in 3 sections crosswise. Place sections of bananas all around pan, pushing deep in potato mixture, but leaving top of banana showing. Put one section in center. Put in hot oven and bake until brokn on top. Serve in same pan it was baked. Pan can be placed in silver pudding dish, or served i nplate.

Mrs. Sidney G. Weil.

FRIED BANANAS.

Halve the picked fruit. Dip in flour, fry in oil or butter. Sprinkle with confectioners' sugar.

MAMMY'S MARSHMALLOW 'TATERS.

Iffen you want sumfin' good, now honey chile,
Put on de kettle an' let it come to a bile,
Now count out sweet 'taters enuff to go round,
Jest bile dem half done so dey'll keep nice an' sound.
Dip next in cold watta an' take off de skin,
Slice across lengthwise but not very thin.
A cass'roles bet iffen you have one handy
To cook dis dish dat tastes like sho nuff candy.
A layah of 'taters wid buttah on top,
Sprinkle wid cinnamon, an' a few raisings drop.
Spread sugah on too dat'll make it good an' sweet;
It sho is sum'tious, chile, when yo come to eat.
Git layahs enuff; put it in oven an' bake.
Um! dat is good eatin', bettah dan cake.
When near 'bout done put marshmallows on top dis—
I lunned how to make it from my deah ole Miss.
P'rhaps up No'th as desert 'twould be eaten,
But down heah in mid meal it can't be beaten.
Now dis is yo ole Mammy's good Southe'n dish,
Dat you all'll try it is my proudes' wish.

Mrs. P. H. Smyth.

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KNOX GELATINE makes dainty desserts for dainty people.

FRESH CORN GRIDDLE CAKES.

One cupful scraped boiled corn; 1½ cupfuls flour, 2-3 cupful milk, 2 eggs, 1 teaspoonful sugar, 1 teaspoonful salt, 1½ teaspoonfuls baking powder.

Use cold corn that has been boiled on the cob. Corn left over may be used. Cut through rows of corn with sharp knife, then scrape down ears with knife so as to get corn without the husk. Measure desired quantity.

Beat eggs light, stir in corn, then alternate milk and sifted flour, to which Royal Baking Powder has been added, add salt and sugar.

Drop by spoonfuls on hot griddle, fry on both sides like griddle cakes, using a little more grease.

Serve hot with butter and syrup or jelly.

Mrs. Chas. F. Moritz.

CANDIED SWEET POTATOES WITH RAISINS.

Slice 3 medium size potatoes and place slices in pan. 1 cup sugar, 1 tablespoon butter, ½ cup Sultana raisins, water to come to top of slices.

Boil on top of stove until slices are tender and clear, and syrup thick. Slightly brown inside oven.

Annie J. Bullock.

CANNED STRING BEANS.

The beans should be fresh and tender and well assorted. String and wash thoroughly. A small pod of red pepper at the bottom of each jar will add to the flavor of the product and aid in its preservation.

Pack the beans in the containers which have been previously sterilized. Fill with cold water to which has been added a level teaspoon of salt and one of vinegar per quart. Put the rubber in place and adjust the cap loosely.

Place jars in the canner and cover with cold water.

Sterilize for three hours in boiling water, counting from the time the water began to boil. Add hot water to the bath when necessary.

At the end of three hours hard boiling, remove from fire and tighten caps. Invert the jars and return to the bath until it cooks. Remove, wrap in paper to prevent bleaching, and store in cool place.

Clauselle Hood.

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BREADS.

VICTORY BREAD.

Two quarts flour, 2 teaspoons salt, 1 cup sugar, 1 tablespoon lard, 1 yeast cake dissolved in tepid water sufficient to work up this amount of ingredients. Work well and let rise over night, divide in two parts, roll and cut in four strips, plait, sprinkle with sugar and cinnamon, (grease strips with butter before you plaint it). Let rise again and bake.

Mrs. F. S. Persons.

PLAIN WAFERS.

One-half cup flour, ½cup sweet milk, 1 pinch salt.

Mix, smooth and drop ½ teaspoon of batter on hot well greased wafer iron.

Mrs. Gilbert Taylor, Jacksonville, Fla.

CORN MUFFINS.

One pint corn meal, 1 teaspoon soda, 2 tablespoons lard (melted) 2 eggs (well beaten), ¼ teaspoon Royal Baking Powder. Sour milk to make batter. Moderately hot oven.

Mrs. R. M. Hobbie.

SPOON BREAD.

Milk, 1 pint; meal, 2-3 cup; eggs, 4; salt, 1 teaspoon; butter, 1 tablespoon.

Scald the milk in a double boiler, sprinkle in the meal, making a good mush, add salt and butter. When cool add the beaten yolks. Fold in the whites and bake in a puddish dish in a moderately hot oven.

Mary R. Mullen.

OLD FASHIONED WAFFLES.

One egg, 2 cups buttermilk, ¼ teaspoon soda dissolved in the milk, 2 rounded teaspoons Royal Baking Powder, ½ teaspoon salt, 6 tablespoons melted lard or shortening; plain flour to make a rather stiff batter.

Remember, the secret of perfectly crisp waffles is, plenty of shortening and baking them in a hot iron.

Mrs. J. R. Brown, Evergreen, Ala.

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FOUR PINTS of jelly in each package of KNOX GELATINE.

YEAST.

One cup Irish potatoes, mashed three times through ricer; 1 cup warm water in which the potatoes have been boiled, 1 cup luke warm water; ½ cup luke warm water with yeast cake dissolved in it, 2 large tablespoons sugar.

Put all this in crock or jar and set by in kitchen for two or three hours until it ferments, then set in refrigerator. Use next day, any quantity desired. Put in the proper amount of lard and salt and make up flour with cup full or more or liquid yeast. Will keep three days.

Mrs. Chas. Henderson, Troy, Ala.

KENTUCKY SALT RISING BREAD.

At noon scald one pint of fresh sweet milk and stir into two cups of corn meal, one tablespoon of sugar and one teaspoon salt. Mix thoroughly and put in a crock or pitcher and place in a warm place overnight. Before breakfast, or as early as possible the following morning add one-half teaspoon of soda and one pint of warm water and flour enough for a stiff batter. Place the pitcher or vessel in a larger vessel containing water hot as you can bear your hand in and keep at that temperature until the mixture is foamy, which will be probably three or four hours. Add one tablespoon of lard and flour sufficient to make a medium stiff dough, knead well, shape into loaves and place in well greased pan. When risen to double the size, bake in moderate oven.

Mrs. J. B. Stern.

EITHER WAFFLES OR CAKES.

One cup unsifted flour, 2 tablespoons of corn meal, 1 tablespoon of sugar, ½ teaspoonful of soda, 1 teaspoonful Royal Baking Powder; ½ teaspoonful of salt, 1 egg, 1¼ cups butter milk.

Thin batter with water to suit. Waffile batter should be thinner than for cakes. My everyday receipt.

Mrs. J. T. Mapes.

WAFFLES WITHOUT EGG.

One pint flour, 1 pint sour milk, 1 teaspoon soda, 1 teaspoon salt, 1 tablespoon melted lard.

Beat thoroughly as success depends upon beating. Add soda just before cooking, and have irons very hot.

Miss Mary Ellis.

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KNOX GELATINE is economical—FOUR pints in each package.

BUTTERMILK BISCUIT.

Two cups flour, add ½ teaspoonful of soda, ½ teaspoonful of Royal Baking Powder. Sift all together and add ¾ teaspoonful salt, 1¼ cups butter milk, 1 round tablespoonful lard.

Make into a soft dough and make out with hands or roll and cut, put in biscuit pan, place on warm oven for five or ten minutes, then bake in quick oven. Dough can be made early in the morning, placed in the refrigerator until the noon or evening meal. Knead again and bake as above. I use Royal Baking Powder.

Mrs. J. T. Mapes.

RISEN BISCUIT.

Two cups buttermilk, 1 heaping tablespoon lard, 1 rounding tablespoon sugar, 1½ teaspoons salt, 1 scant teaspoon soda, ½ cake yeast.

Crumble yeast up in buttermilk, then add lard, sugar and enough flour to make a real stiff batter, cover and put in warm place to rise, let stand about 1½ or 2 hours, then about 2 hours before time for your meal, add salt and soda and enough flour to make a dough about like biscuit; roll out, cut and cover with butter, fold over and wipe with butter, put in a warm place to rise.

Mrs. Walter L. Green.

RICE MUFFINS.

One cupful of cold boiled rice, one cup of sweet milk, one teaspoon of salt, one teaspoon of sugar, one tablespoon of butter, one heaping teaspoon of Royal Baking Powder, sifted with enough flour to make a stiff batter. Beat together the rice, eggs and milk adding the sugar and salt. Add flour and baking powder, and last of all the butter, melted. Bake in well greased muffin rings.

Mrs. J. B. Stern.

NUT BREAD.

One cup sugar, 1 cup walnuts, 1 cup raisins, 2 cups milk, 2 cups Graham flour, 2 cups white flour, 2 eggs, lump of butter, pinch of salt, 4 teaspoons of Royal Baking Powder.

Put eggs in last, let stand ½ hour, then bake slowly for more than 30 minutes.

Mrs. Wm. Redin Kirk, Hendersonville, N. C.

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BROWN BREAD.

Two cups Graham flour sifted, 1 cup white flour, ½ cup corn meal, 1 cup corn syrup, 1 egg, 1½ cups butter milk, 1 teaspoon salt, 1 level tablespoon soda, ½ cup raisins (clipped up), ½ cup chopped nut meats.

Steam for 2 hours in four one-pound baking-powder cans, then uncover and bake in oven twenty minutes.

Slice and serve hot with butter.

Mrs. George W. Ellis.

TEA BISCUIT.

One quart flour, 2 round teaspoons Royal Baking Powder, salt, 1½ kitchen spoons butter, 1 kitchen spoon lard, 1-3 cup sugar, 1 egg, 1 cup sweet milk. Knead as soft as can be handled, roll out, cut like biscuit, put small piece of butter and fold over. Bake in hot oven.

Miss Bettie Allen.

EGG BREAD.

To four well beaten eggs add two cups of fresh buttermilk, one level teaspoon of salt, one teaspoon of Royal Baking Powder, ½ teaspoon of soda, 4 tablespoons of corn meal (heaping), 1 tablespoon of lard. Have lard hot and stir into batter. Then pour batter into a hot vessel and bake twenty minutes.

Mrs. James Pinckard Woods.

BREAKFAST CAKES.

One-half cup of cold rice mashed thoroughly, 1 cup of flour, 1 tablespoon of corn meal, 1 tablespoon of shortening, 1 egg, 1 pint of sweet milk, 1 heaping teaspoon of Royal Baking Powder and a dash of soda, 1 teaspoon of salt. Beat all together thoroughly and bake on a hot griddle.

Mrs. T. B. Stone.

BUTTERMILK ROLLS.

Three cups buttermilk, 1 egg, 1 yeast cake, 3 teaspoons salt, 3 teaspoons sugar, 1 teaspoon soda, 1 tablespoon shortening. Add enough flour to make the consistency of waffle batter. Let rise.

When sponge is ready work in flour enough to make stiff dough. Let rise and bake. Rolls can be made in four hours.

Mrs. John I. Chilton.

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Use KNOX GELATINE—the two quart package.

OLD FASHIONED MUSH BREAD.

One cup of corn meal made into mush as follows: Salt and moisten the meal, then pour on sufficient boiling water to make thick mush. Allow to cool 15 minutes. Separate 4 eggs, and beat yolks into the mush. Then add ½ cup sweet milk and 1 teaspoon Royal Baking Powder and beat well. Last fold in the siffly beaten whites and bake in a moderate oven until firm. Serve hot with butter.

Annie J. Bullock.

PONE BREAD.

One quart of meal, 1 tablespoon sugar, 1 teaspoon salt, 1 cup boiling water, 1 tablespoon lard, 1 cup buttermilk into which has been beaten 1 level teaspoon soda.

Combine and make dough stiff enough to shape with hands. Use more water if needed. Place pones on hot iron griddle; wet them on top and bake on rack in a very hot oven until brown Then change to bottom of oven and brown under side of pones.

Annie J. Bullock.

OLD VIRGINIA SALLY LUNN.

Beat four eggs stiff, add a half cup shortening, a teaspoonful salt, a cupful warm milk, and a cupful warm water in which ½ yeast cake has been dissolved, two level tablespoons sugar. Into this stir enough sifted flour to make a very stiff batter. Half fill a pudding dish or a pan, well greased. Cover and set to rise in moderately warm place several hours. When risen almost to top of pan bake in a moderate oven 45 minutes. Serve hot with butter. This will serve ten or twelve people. One-half recipe will be enough for a small family.

Mrs. W. B. Nelson.

LIGHT ROLLS.

To ½ gallon flour (plain) add 1 cup of good lard, 1-3 cup sugar, 2 teaspoons salt. Dissolve 1½ yeast cakes in 3½ cups of milk, or warm water; to this add the sugar. Dissolve thoroughly and mix with flour until a good dough is made. Set this away to rise. When it begins to rise, knead and so on until time to set rolls for supper. Make up about nine in the morning if wanted for supper.

Mrs. M. A. Bush, Seale, Ala.

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KNOX GELATINE makes a transparent, tender, quivering jelly.

POTATO BREAD.

One cup of flour, 1 cup of Irish potatoes (cream), ¾ cup of lard, 1 cup of milk (sweet), 2 eggs (well beaten), ½ cup of sugar, 1 tablespoon of salt, 1 cake of yeast (dissolved in 1 cup of warm water.)

Mixing order—Flour, lard, potatoes, sugar, salt and eggs, milk, yeast. Set to rise in warm place for 2 hours. Make into soft dough by adding 5 cups of well sifted flour, set again to rise for 2 hours. Knead thoroughly, adding 2 cups of flour and put in 3 loves and bake slowly for 1 hour. While baking constantly grease the top over with lard.

Mrs. W. T. Foster, Georgiana, Ala.

LIGHT BREAD.

Scald 1 quart of buttermilk, and take out as much of the curd with spoon as possible. Set aside until luke warm, then add teaspoon of salt, 1 tablespoon sugar, and an yeast cake dissolved in a little warm water. Add enough flour to make a stiff batter and beat well. The batter should be made at night and let stand until morning. Then add 2 cups of warm water, 1 teaspoonful salt, ½ teaspoonful soda, ¼ cup sugar, 2 tablespoonfuls (heaping) of lard and enough flour to make a stiff dough.

Knead well and set in a warm place to rise. Press down twice and the third time it rises make out into loaves or rolls and let rise. Bake slowly and when it begins to brown, butter top of bread well. This keeps bread from getting hard.

Miss Carolyn Naftel, Naftel, Ala.

OLD FASHIONED SOUTHERN BATTER BREAD.

One cup cold rice, 1 cup corn meal, 1 egg, 2 tablespoons lard, 1 level teaspoon soda, 1 teaspoon salt, buttermilk for a thin batter.

Bake in a loaf in a quick oven and serve hot with butter or gravy. This is a good breakfast dish.

Mrs. Geo. W. Ellis.

FLOUR MUFFINS.

Two eggs, 1 quart milk, 2 tablespoons lard, 1 tablespoon (heaping) sugar, 1 teaspoon salt, 4 cups flour, with 2 teaspoons Royal Baking Powder.

Have tins hot and well greased, put in mixture and bake in quick oven.

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KNOX GELATINE is the one dessert for all appetites.

VELVET MUFFINS.

Cream together 2 tablespoons each of butter and sugar. Add the beaten yolks of two eggs mixed with one cup of sweet milk. Next add 1 quart of flour sifted three times with 2 teaspoons of Royal Baking Powder and ½ teaspoon of salt, and beat thoroughly. This point should not be overlooked. Fold in the stiffly beaten whites of two eggs and pour in hot greased gem irons and bake in hot oven.

Mrs. J .B. Stern.

POCKETBOOK ROLLS.

One quart luke warm water, 2 cups flour, 1¼ cups corn meal, 1 cup sugar, 1 cup lard, 1 cake yeast, 1 tablespoon salt.

Let set 2 hours, then add 2 sifters flour and let set 3 hours, knead well and cut out like biscuits; grease both sides and fold in middle.

Mrs. T. J. Forrest.

CINNAMON ROLLS.

Take biscuit dough, roll thin, grease well with butter, then sprinkle a layer of sugar and ground cinnamon. Roll and cut in small slices. Bake in rot oven until brown.

Mrs. Hobson Folmer, Chipley, Fla.

PARKER HOUSE ROLLS.

Three cups flour, 2 tablespoons lard, 1 tablespoon Royal Baking Powder, 1 teaspoon salt, 1 tablespoon sugar. Sweet milk to make a soft dough.

Roll thin, cut with large cutter, brush with butter and fold one-half over the other. Let stand for fifteen minutes, then bake in quick oven.

Mrs. George W. Ellis.

BEATEN BISCUIT.

One quart of flour, 2 tablespoons of lard, 1 teaspoon of salt, sweet milk enough to make rather a stiff dough. Beat it, or put through the food chopper ten times, or roll it until it blisters and pops, then roll out the dough till it is about an inch thick, cut with small biscuit cutter and prick with a fork, and bake in slow oven until a golden brown.

Mrs. J .B. Stern.

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Give the growing children KNOX GELATINE.

NEWPORT MUFFINS.

One cup sweet milk, 1 tablespoon melted butter, 1 tablespoon sugar, pinch of salt, 2 teaspoons Royal Baking Powder, flour enough to make batter like cup cake. Bake in hot oven.

Mrs. S. H. Westcott.

SURPRISE ROLLS.

Make a rich dough of 1 pint of flour, 1 teaspoon Royal Baking Powder, salt, 2 tablespoons shortening and milk enough to mix. Mince cooked ham or chicken, season highly and mix with a little butter, so that it can be made into a roll about the size of little finger. If preferred a can of Underwood's Deviled Ham can be used. Roll out dough thin and cut with biscuit cutter. Wrap the roll of meat in each piece of dough, be careful to keep shape and bake in hot oven.

Mrs. A. J. Brame.

BALTIMORE CORN BREAD.

Two cups waterground corn meal, 1 cup flour, ½ teaspoon salt, 1 teaspoon Royal Baking Powder, small pinch of soda; sift together, then add one well beaten egg, ½ pint buttermilk. Render 4 slices of bacon, pour into batter while hot. Bake in a moderate oven.

Mrs. James W. Ozier.

BEATEN BISCUIT.

To 1 pound flour add 3 ounces lard, 1 teaspoon salt, mix with ice water very stiff. Beat or roll until the dough is perfectly smooth. Bake in a moderate oven.

Mrs. E. T. Cook, Sr.

CARNATION BISCUITS.

One quart flour, 1 level teaspoonful salt, 2 heaping teaspoonfuls baking powder, 1 large tablespoonful butter or lard, 6 tablespoonfuls Carnation Milk, 7 tablespoonfuls water, or enough to make soft dough.

Sift flour, baking powder, and salt, into a bowl. Rub in with the hands the butter or lard until well mixed. Add Carnation Milk and water. Roll out about half an inch thick, cut and bake in a quick oven for 15 minutes. The secret of success in biscuit making is to have the ingredients cold, the mixture put together rapidly, and the oven the right temperature when biscuits are entered.

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KNOX GELATINE is clear and sparkling.

CAKES.

CHOCOLATE CAKE.

Two eggs beaten separately, 1 cup sugar beat in gradually with yolk of eggs, 1 cup of flour measured before sifting, 2 ounces chocolate, melt by putting over hot water while beating eggs, 1 cup or half cup will do of pecans, 1 teaspoon Royal Baking Powder, 1 teaspoon vanilla, 2 tablespoons of milk or sufficient to make batter of proper consistency to drop from spoon. Drop on well greased tins well apart.

If put close together they will run in to each other.

Mrs. George W. Wolf.

OLD STYLE SOFT GINGER BREAD.

One cup sugar, 1 cup molasses, three cups flour, 1-3 cup butter, ½ cup butter milk, 1 teaspoon soda, 1 teaspoon ginger, ½ teaspoon salt, 2 eggs. Put butter, sugar, salt, ginger and yolks of eggs in fold together and rub till light. Add molasses, then sifted flour and milk. Now stir in soda which has been dissolved in a little boiling water. Last fold in well beaten whites. Put dough in a well buttered biscuit pan and bake about 30 minutes in a quick oven.

When done cut the cake in squares and lift out of pan with cake turner. Serve hot or cold.

Mrs. John H. O'Gwynn.

CINNAMON DAINTIES.

First make a soft dough of the following: Three cups flour, 2-3 cup shortening, 1 egg, about ½ cup sweet milk, 1 teaspoon salt, 1 tablespoon sugar, 2 teaspoons Royal Baking Powder. Then cream together the following filling: One light cup sugar, 1 heaping tablespoon powdered cinnamon, 1-3 cup butter.

Roll dough out thin, spread with filling, then roll over in a long roll. Cut crosswise in thin slices, place in buttered pan and bake in quick oven.

Miss Pauline Ellis.

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ALMOND DROP CAKES.

Beat two eggs lightly, gradually beat into them 1 cup granulated sugar, 2 ounces of chocolate melted over hot water, 1½ cup full of blanched almonds which have been chopped fine and 1 teaspoon of vanilla. Sift together three times 1 cup flour, 1 teaspoon Royal Baking Powder and ½ teaspoon each of salt and cinnamon, and stir into the first mixture. Drop by the teaspoonful onto a buttered baking pan to make little mounds of dough. Bake in a moderate oven. This recipe will make about three dozen little cakes.

Mrs. A. J. Brame.

NUT CAKES.

Brown sugar 2 cups, eggs 2, flour 2 tablespoons, nuts 1½ pint.

Beat whites of eggs thoroughly. Cream yolks and sugar together. Put in white, and then the nuts. Sift in the flour. Beat all together thoroughly. Have pan well buttered. Drop a very little from end of teaspoon and bake in a moderately hot oven. If too sticky sift in a little more flour.

Mrs. Mary R. Mullen.

ROCKS.

Three-quarters cup sugar, 2¼ cups flour after sifting, 2 eggs, ½ cup butter, ½ level teaspoon of soda, dissolve in ¼ cup of warm water, ½ teaspoon cinnamon, ½ teaspoon allspice, ¼ lb. chopped raisins, 1 cup chopped nuts. Drop batter with a teaspoon about 1 inch apart, cook in moderate oven.

Mrs. E. T. Cook, Sr.

GEM TEA CAKES.

Two eggs, 1½ cups of sugar, 1 large tablespoon of shortening, nutmeg, 1 teaspoon vanilla, ¾ cups of sweet milk, 2 teaspoons Royal Baking Powder, flour enough to roll thin. Cut and bake in quick oven.

Mrs. T. M. Vass.

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FEATHER CAKE WITH SAUCE.

One cup sugar, 1½ cups flour, 1 egg, 1 tablespoon butter, ½ cup milk, 1½ teaspoons Royal Baking Powder, 1 teaspoon vanilla, add pinch of salt.

Sauce—1 cup brown sugar, 1 tablespoon butter, 1 tablespoon flour, 1 teaspoon vanilla, pinch salt. Stir in ½ cup warm water, then add 1 cup boiling water and cook until thickens.

Mrs. T. J. Forrest.

MARSHMALLOW CAKE.

Cream half cup butter and one and a half cups sugar, ½ cup sweet milk, 1½ cups flour, ½ cup corn starch, 2 level teaspoons Royal Baking Powder, whites of 6 eggs beaten stiff, any desired flavoring. Bake in two layers and put together with boiled icing to which has been added some marshmallows cut in small pieces, and beaten into icing while hot.

Mrs. A. J. Brame.

LEMON CHEESE CAKE.

Three and three-quarter cups sifted flour, whites of 7 eggs, 1 cup of butter, 1 cup of sweet milk, 2 level teaspoons of Royal Baking Powder sifted in flour.

Filling—Into 1 cup of sugar beat yolks of 4 eggs and two whole eggs, juice of 2 lemons and grated rind of 1, 1 tablespoon flour. Put on 1 cup of sugar in double boiler and cook until it ropes and pour this in yolks and cook until it jellies.

Mrs. Chas. Henderson, Troy, Ala.

GINGER BREAD.

One-half cup sugar, 1 cup syrup, ½ cup butter, 2 eggs, 1 teaspoon cinnamon, 4 teaspoons ginger, ½ teaspoon cloves, 2 teaspoons soda in cup of boiling water, 2½ cups flour. Add well beaten eggs last. Cook in biscuit pan or muffin rings. Make a sauce if desired.

Mrs. Herbert A. Jones.

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SOFT GINGER BREAD.

Four eggs, 1 cup of sugar, 1 cup molasses, 1 cup butter milk with 1 teaspoon of soda dissolved in it. Spice (to taste), ginger, allspice, cinnamon, cloves and nutmeg, 1 cup raisins, 1 cup currants, 4 cups flour. Bake slowly and serve with wine sauce.

STICKIES.

Take any quantity of biscuit dough you desire, roll thin and spread on butter—then put on a layer of sugar; sprinkle on a good quantity of cinnamon; a little cloves and allspice. Roll as for jelly roll and cut in pieces one inch. Place in biscuit pan and put little more sugar and butter on top of each and a few drops of syrup. Cook slowly and take out of pan with battercake turner (to keep from breaking) while hot.

Mrs. T. M. Vass.

SOUTHERN SPICE CAKE.

Cream thoroughly 1 cup of butter with 3 cups of dark brown sugar. Add the beaten yolks of three eggs. Add alternately one cup of sweet milk with 3½ cups of flour in which have been sifted one tablespoon each of ground cloves, mace, allspice, cinnamon, and nutmeg, and one teaspoon of soda dissolved in a tablespoon of warm water. Add one cup of raisins which have been dredged with flour, and one cup of shelled pecans. Last of all add the well beaten whites of three eggs. Bake in moderate oven 50 minutes in a long bread pan or in individual muffin rings 25 minutes. This cake improves with age.

Mrs. J. B. Stern.

SPICED SYRUP CAKES.

Two cups syrup, 1 cup sugar, 1 cup lard or butter, 2-3 cup hot water, 2 eggs, 1 level tablespoon of soda dissolved in little hot water, spices of all kinds, flour to make soft dough, roll ¼ inch thick and bake in moderately hot oven.

Mrs. R. V. Turner.

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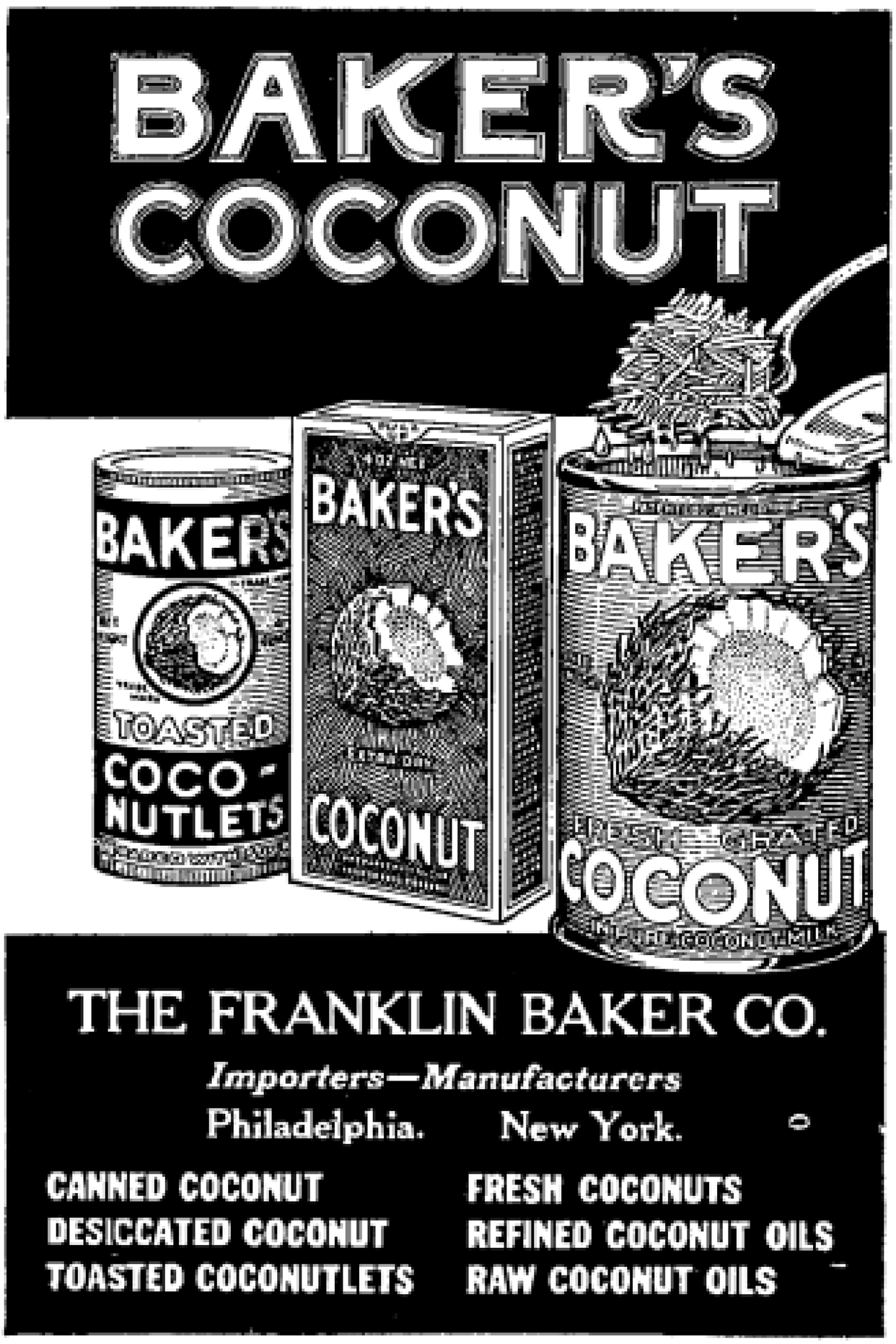

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MAMMY ELLEN'S SPICED GINGER CAKE.

One pint dark molasses, 1 cup brown sugar, 2 heaping kitchen spoons of lard, 2 heaping teaspoons Royal Baking Powder, ½ teaspoon soda, 3 eggs, 3 tablespoons powdered ginger, 2 tablespoons powdered cinnamon, 2 tablespoons powdered allspice, 1 tablespoon powdered cloves, 1 teaspoon salt, plain flour to make stiff dough.

Pour molasses in mixing bowl, add sugar, mix well, add lard and beat well, then add spices and mix well, break eggs into above mixture and beat well, add baking powder, soda and salt to sifter of plain flour, then sift into above mixture a little at a time until it makes a dough easy to handle. No certain amount of flour can be given for thin molasses takes more and thick molasses less. Grease biscuit pans well with lard, take a portion of the dough and pat it into pans until it fills the corners. Have dough about 1 inch thick in pan. Bake in moderately quick oven. Cover top with brown paper of it colors too soon.

Seeded raisins, currants, citron or other dried fruits or nuts may be added.

Mrs. L. B. Grando.

GINGER POUND CAKE.

One cup of butter, 2 of sugar, 2 of molasses (pure cane), 3 eggs, 4 cups of flour, 2 tablespoons of ground ginger, ½ tablespoon of cloves, ½ of cinnamon, 1 cup of buttermilk, 1½ teaspoons of soda, dissolved in the milk. Beat butter and sugar together, add molasses and thin the well beaten eggs. Stir in the flour and just before putting in a pan to bake add milk and soda. Mix well and bake in a cake pan with stem in a moderate oven.

L. C. Mastin.

POUND CAKE.

Two cups sugar, 2 cups butter, 4 cups sifted flour, 2 teaspoons Royal Baking Powder, 10 eggs, flavor, 4 tablespoons water.

Cream butter and sugar, mix in water, beat eggs together, add half at a time, also flour in like manner.

Mrs. G. W. Barnett.

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KNOX GELATINE comes in two packages—PLAIN and ACIDULATED (Lemon Flavor).

BLACK CAKE.

Two cups of brown sugar, 1 cup of butter, 1 cup of thick butter milk, 3 cups of flour, 2 eggs, 1 cup each of raisins, currants, and nuts. Tablespoon each of spices.

Mrs. T. B. Stone.

SOUTHERN TEA CAKES.

One cup sugar, 3 eggs, 1 quart flour, heaping teaspoon of Royal Baking Powder, ½ cup butter or liberal ½ cup shortening. Work sugar and butter well, add 1½ teaspoons vanilla, break eggs into this, add flour and yeast powder, keep dough as soft as can be handled. Roll very thin, cut and bake in moderate oven.

Mrs. Clifford Lanier.

MOCHA CAKE.

Three-quarters cup of butter, two scant cups of sugar, whites fine eggs, beaten to a stiff froth, one cup sweet milk or water, three cups sifted flour in which two rounded teaspoons of Royal Baking Powder has been added, beat well then bake in layers.

Filling—One cup butter, 2 generous cups (four X's) confectioners sugar, 1 teaspoon vanilla, 2 teaspoons liquid coffee, 3 teaspoons Cocoa, beat well to a light cream, spread between layers. Pecans may be added as you spread the filling.

Mrs. Chas. L. Gay.

BELGIAN WAR CAKE.

Two cups of brown sugar, 2 cups of hot water, 2 tablespoons of lard or ½ Snowdrift and ½ Wesson Oil, 1 package seedless raisins cut once, 1 teaspoon each of salt, cloves and cinnamon.

Boil these ingredients 5 minutes after they begin to bubble. When cold add 1 teaspoon of soda dissolved in 1 teaspoon of hot water, and 3 cups of sifted flour. Bake in two loaves 45 minutes in a slow oven.

Mrs. Brand Whitlock.

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KNOX GELATINE is GUARANTEED to please or money back.

PINE APPLE LAYER CAKE.

Eight eggs, leaving two whites for icing, 2½ cups sugar, 3½ cups flour, 1 cup butter, 2 rounding teaspoons Royal Baking Powder. Bake in layers, using orange coloring in half if desired. Make cooked icing, drain pineapple, and spread with icing between layers, using the plain icing over the top.

Mrs. R. V. Turner.

JAM CAKE.

One and one-half cups of butter, 3 cups of sugar, 5 cups of flour, 6 eggs, 2 cups of jam, 2 tablespoons of cinnamon, 2 tablespoons of spice, 2 tablespoons of cloves, 2 tablespoons of nutmeg, 1 small tea cup of sweet milk, 1 teaspoon of soda. Bake in a moderate oven.

Mrs. T. B. Stone.

ALABAMA CORN STARCH CAKE.

One-half pound corn starch, ½pound flour, ¾ pound butter, 1 pound sugar, 10 eggs, 1 teaspoon cream of tartar.

Sift corn starch and flour together into a batter made by creaming the butter with the sugar until very light and stirring the eggs one at a time and a teaspoonful cream of tartar dissolved in a little water. When mixed a half teaspoonful of soda is stirred into the batter and almond extract is used for flavoring. This mixture is baked in flat biscuit pans and when cool is cut into squares and iced.

Mrs. Leonel Weil.

ONE EGG CAKE.

One egg, ⅞ cup sugar, 1 cup sweet milk, 2½ cups flour sifted before measured, 1 heaping tablespoon snowdrift, ⅛ teaspoon salt, 3 teaspoons Royal Baking Powder, 1 teaspoon vanilla.

Cream butter and sugar, add whole egg, beat quickly. Add flour and milk in 2 portions. Beat smooth, ald rising, salt and flavoring. Bake 2 layers.

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PECAN DATE CAKE.

One cup pecans, 1 cup flour, 1 cup stoned dates, 1 teaspoonful Royal Baking Powder, 1 cup sugar, 4 whole eggs, 1 teaspoonful vanilla.

Chop nuts coarsely and put aside in a bowl. Measure dates after being stoned, cut with scissors, and mix well with nuts. Beat eggs very light, add sugar, and beat again until batter is thick and lemon-colored. Add sifted flour, nut and date mixture, vanilla, and last baking powder stirring carefully. Pour into 2 deep layer pans and bake in a very moderate oven. Line pans with wrapping paper, first greasing, as the cake comes out more readily. Put layers together with jam, jelly or icing. Use either chocolate or white icing. Cake can also be baked in flat biscuit pan, iced, then cut in blocks.

Mrs. Sidney G. Weil.

DATE CAKE.

One tumbler sugar, 1 tumbler chopped pecan nuts, 1 package dates cut and floured, 2 heaping tablespoons flour, teaspoon Royal Baking Powder, 2 beaten eggs, mix sugar and eggs, add flour, baking powder, dates and nuts, lastly any flavor. Bake in shallow pans.

JAPANESE FRUIT CAKE.

Dough—The whites of 8 eggs, 1 cup of butter, 1 cup of sweet milk, 2 cups of sugar, 3 cups of flour, 1 teaspoon of Royal Baking Powder. Mix and bake in four layers.

Filling: Yellows of 8 eggs, 1½ cups of sugar, 2 cups of cocoanut (grated) 1 pound of raisins, 2 cups of nuts.

One cup of wine or ½ cup of water. Beat the eggs and sugar together, then add wine or water and cocoanut and nuts and raisins in order and cook slowly until thick and put between layers and on top. Next day ice the cake.

Icing—Two and one-half cups sugar, 1 cup of water, 2 eggs (white.)

Mrs. W. T. Foster, Georgiana, Ala.

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COFFEE CAKE.

One cup of butter, 1 cup of sugar, 5 eggs, 1 cake of yeast, grated rind of 1 lemon, 1 teaspoon of salt, flour for a moderately stiff dough. Dissolve yeast in a cup of warm milk, beat into this flour for a medium batter, put to rise for about two hours. When risen beat sugar, and butter to a cream, add each egg, one at a time, beating thoroughly, stir in lemon rind, add salt. Next add yeast, and work in flour. Put aside to rise. Next morning roll out thin on one half, sprinkle with brown sugar, cinnamon and raisins, on half spread with soft butter, fold the other half over and bake in pan in which butter and sugar has been sprinkled, when done cut in squares.

Or roll thin, spread whole as above. Roll as jelly roll, cut in slices and bake.

Mrs. C. W. Garrett.

PURE FOOD EXHIBIT SPONGE CAKE.

Have all ingredients ready before starting. Delay is ruinous to sponge cake. Success of this cake depends on the mixing. Beat the whites of 4 eggs till quite smooth, and add the beaten yolks. Fold in two cups of sugar, three cooking spoons of water, and last two level cups of flour sifted with two level spoons of Royal Baking Powder. Bake in moderate oven.

Mrs. J. B. Stern.

BLACKBERY JAM CAKE.

Three eggs beaten separately, 1 cup of sugar, ¾ cup of butter, 2 cups of flour, 1 cup of jam well mashed, 1 teaspoonful of soda dissolved in 3 tablespoons of buttermilk, 1 cup of seedless raisins and ½ cup of pecans, add cinamon and allspice to taste. Bake in oblong biscuit pan. When cold cut into divisions and put together with icing. Cocoanut can be added between the layers. When cake is iced all over, sprinkle cocoanut over it and ornament top and sides with raisins and half pecans. This makes a beautiful cake and is a fine substitute for fruit cake.

Mrs. James Pinckard Wood, Sr., Troy, Ala.

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Simply add water and sugar to the **KNOX ACIDULATED package.**

SPICE CAKE.

Two eggs, 1 cup flour, 1 teaspoon Royal Baking Powder, 1 tablespoon cinnamon, 1 teaspoon vanilla, 1 cup sugar, ½ cup butter, ½ cup sweet milk, 1 cup nuts.

Cream butter and sugar, beat yellows light, add milk. Sift flour, cinnamon, baking powder over nuts, fold in whites beaten with dash of salt. Bake slowly.

Icing for Spice Cake—One cup brown sugar, 1 tablespoon butter, ¼ cup sweet milk.

Baking Powder Rolls—One quart flour, 4 teaspoons Royal Baking Powder, 2 tablespoons sugar, sift 6 times; 2 teaspoons salt, 1 egg, lard size of walnut, 1 cup milk.

ECELSIOR FRUIT CAKE.

One pound sugar, 1 pound western butter, 1 pound flour weighed after being dried and sifted, 11 eggs, 3 to 4 pounds raisins, 1¼ pounds citron, 1 wine glass of whiskey with a small piece of soda dissolved in it and added at the last. Flavor with 3 tablespoons of cinnamon and 1 tablespoon of mace. Cream butter and flour together, beat yolks and sugar together well and add to them alternately the well beaten whites of eggs and the creamed butter and flour; then add spices, and fruit and lastly the whiskey and soda. Bake in well greased pans in moderate oven.

Louise Hannon Peabody.

SUNSHINE CAKE.

Seven eggs, 1 cup sugar, ¾ cups flour, 2-3 teaspoon cream of tartar, 2 teaspoons lemon flavoring. Measure sugar and sift 3 times. Sift flour 4 times and then measure and add cream of tartar. Separate eggs, beat whites stiff, gradually add sugar, then yolks well beaten, fold in flour and add flavoring. Cook in pan with stem—never use for anything else. The success of this cake is in the baking. Heat gas oven for 4 minutes, both burners, put cake in and turn burners down to bead for 20 minutes, then turn up to flare for 20 to 25 minutes longer.

Mrs. Philippa B. Stratford.

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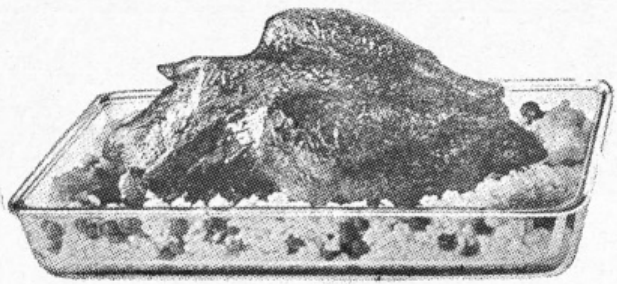

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POTATO CAKE.

One cup of mashed potatoes (Irish), 2-3, cup of butter, 2 cups sugar, ½ cup of sweet milk, 2 cups flour, 4 eggs, 1 cup chocolate, 1 cup of nuts, 2½ teaspoons Royal Baking Powder, ½ teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon allspice. Bake in a loaf.

Mrs. T. B. Stone.

SPONGE CAKE.

Six eggs, the weight of 5 eggs in sugar, the weight of 3 eggs in flour, 1 teaspoon of Royal Baking Powder, ¼ teaspoon of salt.

Sift flour, baking powder, and salt together three times. Bake in two layers. Fill with white icing sprinkled with nuts, served with whipped cream, makes a delicious dessert.

Mrs. C. W. Garrett.

JAPANESE CAKE.

One cup butter, 2 cups sugar, 3 cups flour, 4 eggs, 1 cup sweet milk, 2 teaspoons of Royal Baking Powder. Make batter of above and add 1 teaspoon of cloves, one of cinnamon, one of allspice and ½ pound of raisins. Bake in three layers.

Filling—Grated rind and juice of 2 lemons. Two cups of sugar and two cups of grated cocoanut, 1 cup boiling water. Put in boiler and when it begins to boil add one tablespoon of corn starch dissolved in little water.

Mrs. B. T. MacWhorter, Hayneville, Ala.

WHITE FRUIT CAKE.

One pound butter, 1 pound sugar, 1 pound flour, 1 cup whiskey, whites of 1 dozen eggs, 2 teaspoons Royal Baking Powder. Cut fine 1 pound crystalized cherries, 1 pound crystalized pineapple, 1 pound blanched almonds, 1 pound pecans or English walnuts. Bake 3 hours.

Mrs. F. S. Persons.

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Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed.

WHITE CAKE LOAF.

Two cups sugar creamed with 1 cup butter, 1 cup sweet milk weakened with water, 4 cups sifted flour with _ teaspoons Royal Baking Powder sifted together. Beat into other ingredients until smooth, then add the well beaten whites of 8 eggs, mix well flavor with 1 teaspoon vanilla extract, 1 teaspoon lemon extract.

Put into cold pan that has been greased and lined with paper. Sprinkle with flour, cook in slow oven for about ½ hour, then moderate until thoroughly cooked, which takes from 1½ to 2 hours.

Mrs. J. T. Mapes.

ORIGINAL LADY BALTIMORE CAKE.

(From Woman's Exchange, Charleston.)

Rub cup full of cream with 2 cups powdered sugar, add cup milk, when well mixed stir in juice of a lemon and whip very light, then stir in alternately the stiffened whites of 6 eggs and four even cups full of flour sifted twice with a rounded teaspoon of Royal Baking Powder. Bake in jelly tins.

Filling for Lady Baltimore—Boil three cups of sugar until it threads, pour over whites of 3 eggs well beaten. Whip well and stir in a cup each of seeded raisins and chopped pecans with 5 figs that have been soaked in luke warm water, wiped dry, and chopped.

Mrs. John F. Gay.

CHOCOLATE ICE BOX CAKE.

Three (ten cent size) cakes of sweet chocolate, 3 dozen lady fingers, 5 eggs.

Melt chocolate with two tablespoons hot water, add well beaten yolk, fold in stiffly beaten whites. Line mold with wax paper, slice lady fingers, put in mold 1 layer cake and 1 of chocolate mixture, etc., until mold in full, put in refrigerator over night, or for several hours. Turn and slice, serve with whipped cream. If desired can be molded with paper in bowl you wish to serve from.

Mrs. Jo Persons.

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DELICATE WHITE CAKE.

Whites of 7 eggs, 1 cup of butter, 2 pounds of sifted sugar, 3 pounds of unsifted flour, 1 pound of sweet milk, 2 level teaspoons of Royal Baking Powder, 1 teaspoon of flavoring. To mix, sift flour five times, adding the baking powder the fourth time. Cream butter and sugar together until light, add to it alternately, milk and flour until all are used, beginning and ending with flour. Lastly fold in the well beaten whites and flavor. This cake can be baked in a biscuit pan 16x11, cut into 48 squares, each one iced, or it can be cut in two to make a square cake and filled or to be made in three layers for a round cake.

Fig Filling—To cup full of fig preserves or dried figs, add a half cup of sugar and ¾ of a cup of water, cook until thin, spread between layers, then ice cake of 2 whites of eggs, 1 cup of sugar, ½ cup of water, cook until it spins a thread, then pour over well beaten whites, beat until stiff, flavor with lemon.

Lemon Cheese Filling—Take the yolks of 4 eggs, 1 cup of sugar, juice and yellow rind of 2 lemons, 1 teaspoon of butter. Cook in a double vessel until thick, spread between layers and ice.

Mrs. L. Meyer.

BLACK FRUIT CAKE.

One pound of sugar, 1 pound of butter, 1 pound of flour, 1 dozen eggs, 4 pounds of raisins, 2 pounds currants, ½ pound shelled almonds, 1 pound English walnuts (in the shell). Two teaspoons each of cloves, cinnamon and allspice, 1 teaspoon each of cloves and nutmeg, ½ cup whiskey, 1 small teaspoon each of Royal Baking powder and soda. Roll fruit in flour, use extra flour if needed.

WHITE FRUIT CAKE.

One pound butter, 1¼ pounds flour, 9 eggs, 1 pound sugar, 1½ teaspoons Royal Baking Powder, ½ pounds crystalized cherries, 1½ pounds crystalized pineapple, ½ pound white citron, 1 wine-glass of whiskey. Flour fruit well after it is cut.

Mrs. J. Gilbert Taylor, Jacksonville, Fla.

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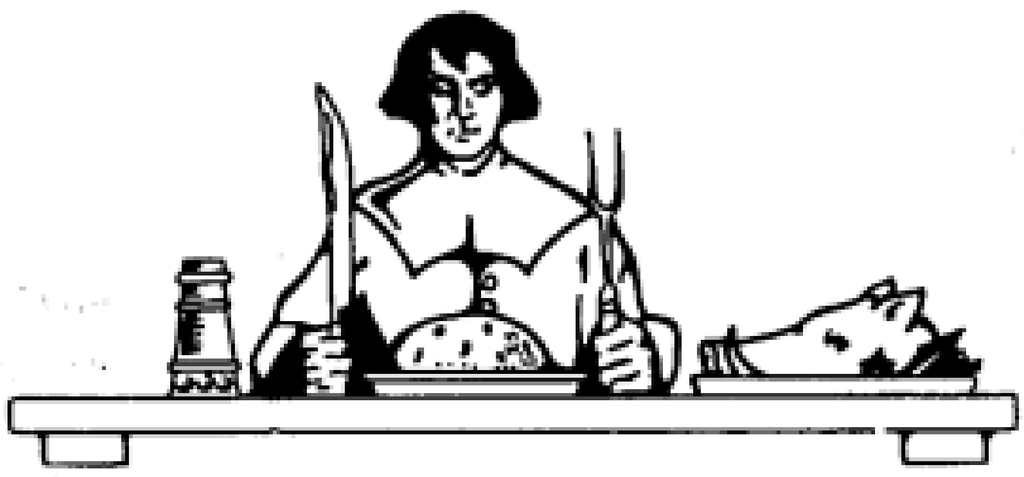

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WHITE CAKE.

Eight whites of eggs, 2½ cups of flour, 2 cups of sugar, ½ cup of butter, ¾ cup of sweet milk, ½ teaspoon of soda, 2 teaspoons cream of tartar, 1 teaspoon of lemon flavoring.

Cream butter with about ¾ of sugar, beat the eggs stiff, and add the other fourth of sugar to them. Dissolve soda in the milk, add milk and flour alternately to the butter and sugar. Mix cream of tartar with part of flour, add beaten whites and flavoring. Bake in about 45 minutes. This makes two thick layers.

Filling—One pound of white sugar, enough water to dissolve, cook until hard, when tested in cold water, but not too hard.

Beat the whites of 3 eggs stiff, add the boiled sugar slowly at first, then faster, flavor with the juice of a lemon, beat hard, spread on layer of cake and sprinkle thick with chopped almonds and citron. Put the layers together with this and decorate top of cake with almonds split in half and strips of green citron.

Miss Willulah Judkins.

DEVIL'S FOOD CAKE.

One cup sugar, 1¾ cups flour, 2-3 cup lard, 2 level teaspoons Royal Baking Powder, ½ teaspoon soda, stirred in; 1 cup sour milk, 1 egg, beat light and stir in last, pinch of salt, 4 tablespoons Cocoa.

Icing—1 tablespoon butter, 4 tablespoons Cocoa, 1½ cups powdered sugar, 3 tablespoons cream; beat well together without cooking. Bake in skillet and cover with icing.

Mrs. M. Forrest.

BLACK CHOCOLATE CAKE.

Two cups of sugar, 3 cups of flour, 1 cup of buttermilk, 1 cup of butter or ½ lard and butter each, 2 eggs, beaten separately, not quite ½ cake of chocolate, melted, 1 teaspoon cinnamon, 1 level teaspoon cloves, 1 level teaspoon allspice, 1 leven teaspoon vanilla, 1 teaspoon of soda dissolved in not quite one-half cup of boiling water, added last. Ice with white icing.

Anne Arrington Tyson.

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RAISIN OR SPICE CAKE.

One cup butter, 2 cups sugar, 1 pound raisins, 2 cups stewed apples, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 2 teaspoons soda in ¾ warm water, 3½ cups flour. Add nuts if you wish.

Mrs. J. T. Mapes.

WHITE CAKE.

Whites of 6 eggs, 1 cup of butter, 3½ cups flour, 1 cup sweet milk, 1 level teaspoon Royal Baking Powder.

Cream butter and sugar well, sift flour and baking powder together, then add 1 cup of flour to the creamed butter and sugar, ½ of the milk, then add more flour and balance of milk. Have whites beaten to stiff froth and add to the batter. This makes a beautiful cake, baked in deep pan with center tube or it can be made in an oblong biscuit pan. When done and cold, cut into divisions and put together with cocoanut icing, chocolate, or lemon cheese.

Mrs. James Pinckard Wood, Sr., Troy, Ala.

FEATHER CAKE.

Three cups of flour, 2 cups of sugar, 2 tablespoons of butter, 1 cup of milk, 2 teaspoons of Royal Baking Powder.

Mrs. J. S. Bentley, Hurtsboro, Ala.

PRINCE OF WALES CAKE.

Whites of 6 eggs, 1 cup of sugar, ½ cup butter, ½ cup milk, 2 cups flour, 1 teaspoon Royal Baking Powder, mix and bake in layers.

Dark Part—Yolks of 6 eggs, 1 cup of sugar, ½ cup butter, 2 cups flour, ½ cup sweet milk or water, 1 teaspoon Royal Baking Powder, 1 wine glass of wine or grape juice, 1 cup of molasses. Spice with cinnamon, cloves and spice and nutmeg, 1 teaspoon each, put together with icing.

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KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons.

CARAMEL FILLING.

Two and one-half cups granulated sugar, 1 cup butter, 1½ cups sweet milk.

Put all in sauce pan and cook until a soft ball forms when dropped in ice water. Stir constantly from the bottom. If it should curdle a pinch of soda will restore it. When done beat vigorously for a few moments, flavor with vanilla and use with and good layer cake recipe. Mrs. R. M. Hobbie.

SILVER CAKE.

Whites of 7 eggs, 2 cups sugar, 4 cups flour, ¾ cup shortening, 2 spoons Royal Baking Powder, 1 teaspoon salt, ½ cup water.

Cream sugar and shortening, add water and flour beat, then the whites beaten to a froth put together with any kind of filling you like.

CHOCOLATE CAKE.

Take a half cup of butter, cream it thoroughly, then add one cup of sugar, cream it together, add the yolks of three eggs, half cup of sweet milk, mix all well, add the beaten whites of the three eggs, teaspoon of vanilla and two cups of flour with one teaspoon of Royal Baking Powder. Bake in three layers.

Chocolate Filling.—One square of bitter chocolate, scant cup of sweet milk, one scant cup of sugar and the yolk of one egg. boil all together until as thick as jelly, add teaspoon of vanilla flavor.

Icing—Whip the white of 1 egg until stiff, add 15 teaspoons XXXX confectioners sugar and a teaspoon of lemon juice, spread on cake. Mrs. Mary C. Nation.

WHITE CAKE.

Eleven eggs (whites only), 1 cup of butter, 3 cups of sugar, 1 cup of milk, 5 cups of flour, 2 teaspoons of Royal Baking Powder. Mrs. J. S. Bentley, Hurtsboro, Ala.

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SAMOA CHOCOLATE CAKE.

One cup butter, 2 cups sugar, 3 cups sifted flour, 2 round tea spoons Royal Baking Powder, whites of 8 eggs, 1 cup of sweet milk. Cream butter and 1 cup sugar, add milk, beat 1 cup sugar in stiffly beaten whites of eggs. Alternate flour and eggs in batter. Flavor with vanilla and bake in layers.

White Icing—Make a white icing of 2 cups of sugar, 1 cup water, boil until very thick syrup. Pour over beaten whites of 2 eggs, add pinch of salt, flavor with vanilla. Beat until creamy. Spread on layers.

Chocolate Filling—Two cups sugar, 1-3 cake Baker's Chocolate, 1 cup sweet milk, tablespoon butter, boil until begins to thicken, remove from stove and beat until creamy. Add pinch of salt and vanilla. Spread on cake stock or cut in squares when ready to serve.

Miss Bettie Allen.

SOFT GINGER BREAD.

One-half cup of sugar, creamed with 1 tablespoon of butter, ½ cup of dark syrup, preferably New Orleans molasses, ½ cup of sweet milk, ½ teaspoon of soda dissolved in a tablespoon of warm water. One teaspoon each of cinnamon, cloves and one tablespoon of ginger, ½ teaspoon of Royal Baking Powder, 1½ cups flour. Sift together all the dry ingredients in a deep bowl. Add the molasses, shortening and milk. Beat 1 egg and add last of all. Bake slowly in deep pan.

Mrs. J. B. Stern.

COFFEE CAKE.

Three cups flour, ½ cup sugar, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 1 egg, 2 tablespoons butter, pinch of salt. Mix as for cake batter and put in shallow greased pan. Then sprinkle with sugar, cinnamon and bits of butter. Bake for 30 minutes. This is fine served hot with butter.

Mrs. Geo. W. Ellis.

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FOUR PINTS of jelly in each package of KNOX GELATINE.

BLACK CHOCOLATE CAKE—DE LUXE.

Three squares chocolate, 1 cup brown sugar, 1 yolk egg, ½ cup sweet milk, melt chocolate, add sugar, milk and egg and boil until thick and set aside to cool.

Cake Batter—One cup butter, 1 cup brown sugar, 1 cup white sugar, 1½ cups sweet milk, 4 cups flour. Cream butter and sugar, add eggs, milk and flour slowly. Add chocolate batter and ½ cup extra flour in which sift 2 rounded teaspoons of soda, bake in layers and put together with

Chocolate Filling—Melt balance of cake of cholocate—add 2½ cups sugar, 1½ cups sweet milk, ¼ cup butter. When nearly done add 1 tablespoon vinegar and cook until a drop will stand on a saucer.

Mrs. M. C. Henderson, Troy, Ala.

SPONGE CAKE.

One cup sugar, 1 cup flour, 4 eggs, 1 teaspoon vinegar.

Mixing—Fold the sugar in the well beaten whites. Beat yolks light, add vinegar to yolks. Mix this to whites and sugar, and fold in flour. Cook in small biscuit pan in moderate oven.

WHITE LAYER CAKE.

One and one-half sticks butter, 2 cups sugar, 3 cups flour, 3 teaspoons Royal Baking Powder, 1 cup milk, whites of 8 eggs, rose water flavor. Cook in layers.

Mrs. Herbert A. Jones.

CHOCOLATE CAKE.

Two cups sugar, ½ cup butter, 3 eggs, ½ cup hot coffee poured over ½ cup cocoa, ½ teaspoon soda, 1 level teaspoon Royal Baking Powder, 2 cups sifted flour, ½ cup butter milk.

Mrs. F. S. Persons.

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KNOX GELATINE is measured ready for use—each package is divided into two envelopes.

CHOCOLATE FUDGE CAKE.

One-half cup butter, 1 cup sugar, 2 eggs, ½ cup flour, ½ cake chocolate melted, 1 cup nuts, pecans; 1 teaspoon vanilla.

Cream butter and sugar, add eggs beaten together, chocolate, nuts and flavoring (double), bake slowly.

FRUIT SAUCE FOR CAKE.

One and one-half cups of sugar, 1 tablespoon corn starch (with little salt in it), 3 cups water, 1 small can pineapple (cut in small pieces), 1 small bottle of cherries, 1 orange (cut in small pieces), 2 large spoons of each (currants, raisins, seedless).

Let sugar, etc., boil until thickens; add fruit, stir a few minutes and its ready to serve.

Mrs. T. M. Vass.

NEVER FAIL ICING.

Two cups of sugar, 1 cup of water, whites of 2 eggs, 1 tablespoon of Hipolite flavoring.

Let sugar boil without stirring until it ropes well from spoon. Have eggs beat to a stiff froth, your sugar into eggs very slowly, beating all the white. Add Hipolite and any flavoring desired. To whiten and harden add a little lemon juice. This makes a nice chocolate filling by adding cocoa while icing is hot.

Mrs. T. M. Vass.

ICING—(FINE)

Mix together 4 cups of sugar, ½ teaspoon cream of tartar, 1 cup of cold water, place on range and cook until it drops from spoon, like honey, then take out 1 cup of this mixture, mix slowly with stiffly beaten whites of 4 eggs. After balance of mixture on range spins a thread, beat it into eggs slowly till proper thickness. Have cake ready before making as this hardens easily, nuts of any kind may be added. Mrs. T. B. Stone.

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KNOX GELATINE solves the problem of "What to have for dessert?"

WHITE ICING.

Four whites of eggs, 2½ cups sugar, 1 cup water, ½ teaspoon tartaric acid and Royal Baking Powder mixed. Cook syrup until it drops thick from spoon. Have whites beaten stiff and smooth with ½ cup sugar. Add syrup to eggs little at a time, letting the last cook until it threads. After beating it well put over pan of hot water and add powder. Cook until it piles without sinking. To use plain on cakes does not require so much cooking. The decorative icing can be beaten back smooth. This can be made one day and used the next if oiled paper is fastened over top.

CHOCOLATE FUDGE ICING.

One cup milk, 2 cups granulated sugar, 2 tablespoons grated chocolate or cocoa, 1 tablespoon butter, 1 teaspoon vanilla.

Method—Put all ingredients in double boiler over fire, and cook until thick, stirring occasionally to keep from lumping. Remove from fire, and let get cool, but not cold. Beat until thick as for fudge candy, and pour over cake before it hardens. Let stand until cold, before cutting. Mrs. Sidney G. Weil.

DEVIL'S FOOD CAKE.

One-fourth cup butter, 1½ cups brown sugar, 2 tablespoonfuls Carnation Milk, 6 tablespoonfuls water, 3 eggs, 2 cups flour, 2 large teaspoonfuls baking powder. Cream the butter and sugar. Add diluted Carnation Milk and water. Drop in eggs and beat thoroughly. Add sifted flour and baking powder. Then cook 5 tablespoonfuls brown sugar, 2 squares chocolate, 2 tablespoonfuls Carnation Milk, 4 tablespoonfuls water in double boiler to a thick paste. When cool, stir into cake batter. Bake in moderate oven. Use plain filling between layers, and cover in two layers—top with boiled icing.

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KNOX GELATINE is economical—FOUR PINTS in each package.

SAUCES, PICKLES, PRESERVES.

SPICED FIGS.

Are made by much the same process as preserves. To eight pounds of sugar add one pint of vinegar and two quarts water, using whole spices. Peel fruit, twelve or fourteen pounds, add to syrup and cook 2 hours. Seal hot.

Mrs. Charles L. Gay.

SPICED (SLOE) PLUMS.

Two quarts plums, 1 cup vinegar, 2 cups sugar, cover plums with cold water, bring to a boil; boil slowly ½ hour. Pour off water (water may be used for jelly) add ingredients to the plums, also ground spice to taste and cook till thick. Seal while hot.

Jean Fitzpatrick.

PLUM SAUCE.

To each pound of plums add ¾ pound sugar, cook until juice begins to thicken, then add pulverized cinnamon to taste. This is a delicious condiment for fresh meats and fowls. If plum jelly is desired, strain sauce through colander and put into jelly molds. The molds should be covered with white tissue paper (to prevent mould) before putting on tops.

Mrs. James Pinckard Wood, Sr., Troy, Ala.

FIG PRESERVES.

Peel 1 peck figs, leave stems; cover figs with water, put in 1 cup lime, let stand 20 minutes. Put 1 cup sugar in large pan of water, let figs come to a boil. Strain figs through a sieve, wash in clear water. Add ¾ lb. sugar to 1 lb. fruit, slice 3 lemons, let boil until figs are tender, remove them and let syrup cook until thick.

Miss Bettie Allen.

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PRESERVED FIGS.

Use ¾ lb. of sugar for a pound of figs. Peel firm figs, leaving stems. Boil syrup with 2 sliced lemons and a few sticks of whole cinnamon until it is thick, then add fruit, boil three or four hours, seal hot.

Mrs. Charles L. Gay.

PEAR MARMALADE.

Four pounds of pears after being peeled and cored, cut up and put through a meat grinder, ¾ pound of sugar to each pound of fruit, let lay over night, put to cooking next morning with a small lemon cut in thin slices, then in halves after cooking a short time, add two tins of grated pineapple, cook until done.

Mrs. Hugh Gallagher.

SWEET PICKLED FIGS.

One peck of figs (not over ripe), 7 lbs. sugar, 2 quarts vinegar, bring a strong brine to a boil. Drop in the figs, take vessel off of fire, allow to stand ½ hour. Wash figs through two clear boiling waters. Place vinegar, sugar and spices (to taste) in a vessel and bring to a boil. Drop in the well drained figs and allow to boil 20 minutes. Seal while hot and don't serve for three weeks.

Jean Fitzpatrick.

SWEET PEACH PICKLE.

To each pound of fruit use one half pound of sugar. Place fruit in pot of boiling water, as the heat prevents fruit from getting soft. Cover entirely with water. As soon as fruit comes to boiling point, take up and place on flat dishes, stuff with cloves and spice. Have vinegar and sugar boiling when fruit is put into kettle. Seal while hot. To eight pounds of fruit, use four pounds of sugar and one pint of vinegar.

Mrs. James Pinckard Wood, Troy, Ala.

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DESSERTS can be made in a short time with KNOX GELATINE.

BLACKBERRY JELLY.

Two cups of juice to one of sugar, after measuring all of juice add one cup of sugar.

CHOW CHOW.

One gallon cabbage, 1 gallon green tomato, 1 quart onions, 1 pint green peppers, salt to taste and allow to stand several hours. drain and add: 4 tablespoons mustard, 2 tablespoons ginger, 2 tablespoons tumeric, 1 tablespoon celery seed, 2 pounds sugar, brown or white, dissolved in 2 quarts vinegar. Mix and boil until thick.

Mrs. W. C. Black, Troy, Ala.

WATERMELON RIND PICKLE.

Three-fourths pound sugar to each pound rind, 3 pints vinegar to every 7 pounds rind.

Prepare rind by peeling off green and cutting off soft melon until about an inch thick. Let stand over night in weak salt water, rinse off next morning and seal until tender in weak alum water and peach-tree leaves, rinse again in pure water. Place in preserving kettle, pouring syrup made of sugar, vinegar, little mace, cinnamon, white mustard seed and ginger over this. Let cook until rind looks clear.

Mrs. Charles Henderson, Troy, Ala.

CABBAGE PICKLE.

Shred cabbage, wash and place in crock with layer of sliced onions and sliced lemons, white mustard seed, black mustard seed, little celery seed and tumeric. Continue this until jar or crock is filled, then cover with vinegar. Put sugar (light brown preferred) after each layer of cabbage, spices, etc. Seal wtih wax cloth. Ready to use in two weeks.

Mrs. T. M. Vass.

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Use KNOX GELATINE—the two quart package.

TOMATO CATSUP.

One-half bushel of ripe tomatoes, 3 pounds of brown sugar, 1 pound of salt, 1 quart of vinegar, ½ pound of black pepper, ¼ pound of allspice, ¼ pound of cloves, 3 boxes of mustard, 1 hand full of peach leaves, 2 ounces Indian red pepper (common red will answer). Simmer the whole 3 hours, then strain through a wire sieve or coarse muslin. Bottle and seal closely and keep, as age improves the catsup.

This is an old family recipe which has been used for 50 years and was copied from the "Griffin Confederate States" of Griffin, Ga.

Naomi C. Roper.

ARTICHOKE PICKLE.

Clean artichokes good with brush, pack in jars, have vinegar seasoned with little salt, sugar, whole cloves and let come to boil. Pour over artichokes and seal while hot. Will be ready to use in three weeks.

Mrs. T. M. Vass.

STRAWBERRY PRESERVES COOKED IN SUN.

Select, wash, and cap firm berries, then weigh fruit and put 1 pound of sugar to each pound of fruit. Heat in kettle over slow fire long enough to melt sugar, then spread on large platters and put in hot sun. It takes about three days to finish cooking. This process preserves the natural flavor and color of the berries.

Mrs. Geo. W. Ellis.

CHILI SAUCE.

One peck ripe tomatoes (peel tomatoes), 8 bell peppers, 6 onions, ½ tablespoon cinnamon, ½ tablespoon allspice, 1 teaspoon cloves, 1 teaspoon celery seed, ½ tablespoon mustard, 2 tablespoons salt, 2 cups sugar, 1 quart vinegar. Boil very slowly until done. Seal while hot.

Mrs. E. T. Cook, Sr.

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WORCESTER SAUCE.

One-half pound onions, 2 quarts red vinegar, 1 ounce black pepper, ½ ounce cayenne pepper, ½ ounce mace, ½ ounce cloves, small piece garlic. Put mixture in a stone jar and stir daily for two weeks. Then add a little salt and ½ cup sugar, boil 20 minutes, strain through a muslin cloth, bottle and seal.

Bettie Allen.

RIPE TOMATO PICKLE.

One peck of ripe tomatoes, peeled cold, chop not too fine. Let drain over night with one cup of salt. Chop fine six large onions, chop coarse six heads of celery, chop coarse six sweet bell peppers (take seed out). Add two pounds of white sugar, two ounces of white mustard seed, five cups of best vinegar with one-fourth teaspoon of alum dissolved in it. Is excellent and will keep well.

PEPPER RELISH.

1½ dozen red bell peppers, 1½ dozen green bell peppers, 1 dozen onions.

First take the seed out of the peppers, scald, run peppers and onions through meat chopper. Put on to boil in three cups of vinegar and two cups of sugar and one tablespoon of salt. Cook until onions are tender. Put up and seal.

Mrs. T. B. Stone.

RIPE TOMATO PICKLE.

This is an uncooked pickle recipe that must stand a week before using, but may be kept a year. Mix 3 pints of ripe tomatoes peeled and chopped, one cupful of chopped celery, 4 tablespoons of chopped sweet red pepper, 4 tablespoons of chopped onion, 4 tablespoons of salt, 6 tablespoons of sugar, 6 tablespoons of white mustard seed, 1 tablespoon grated nutmeg, ½ teaspoon of cloves, ½ teaspoon of cinnamon and 2 cups of vinegar. Put in a stone jar and cover.

Mrs. J. B. Stern.

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KNOX GELATINE is the one dessert for all appetites.

CHILI SAUCE.

Twenty-five large ripe tomatoes, 5 medium size onions, 3 cups vinegar, 1 cup sugar, 2 small green peppers, 2 tablespoons salt, 1 tablespoon mustard seed, 1 tablespoon celery seed, cloves and allspice, 2 teaspoons red pepper, chop and mix well. Cook until clear.

Mrs. Herbert A. Jones.

GREEN TOMATO PRESERVES.

To each pound of sliced or quartered fruit use ¾ pounds of sugar and one lemon. Be sure the lemon is not bitter. Use rind grated or sliced very thin and the juice. Put the sugar in with just enough water to melt it, then add fruit and lemon. This will keep without sealing, but is better to put in small jars as it is so rich that only a little is wanted at a time.

Naomi C. Roper.

PEPPER RELISH.

One dozen green bell peppers, 1 dozen red bell peppers, 3 onions, 1½ cups sugar, 3 teaspoons salt, 3 cups vinegar, 4 tablespoons mustard seed, 3 tablespoons celery seed.

Remove seed from peppers and cut in small pieces. Cover with boiling water and let stand ten minutes, drain, cover with boiling water and let come to boil. Drain, add onions, salt, sugar, etc., and cook ten minutes.

Mrs. J. Gilbert Taylor, Jacksonville, Florida.

HIGDON SAUCE.

One quart green peppers, 2 quarts onions, 2 quarts green tomatoes, 4 small or 3 large cabbages, all cut fine, 1 pound white mustard seed, 1 ounce celery seed, 1 ounce tumeric, 2 pounds sugar, 4 tablespoons salt, 2 tablespoons black pepper, 1 gallon apple vinegar with a little cinnamon, mace and cloves, mix all together and boil one hour or until clear. Good as soon as cold.

Louise Hannon Peabody.

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LOUISIANA FIG PRESERVES.

Figs should be ripe, weigh them before washing, do not let them stand in water as the eye of each fig is open and it will and make the process of boiling much longer. To every pound of figs take a half pound of sugar, say to about 12 pounds of figs I use a quart of water. Make a syrup of the water and sugar and when clear drop in the figs which should be drained off after washing, allowing them to cook until clear and brown. If desired spices or lemons may be added to suit the taste. Seal air tight.

Mrs. Mary C. Nation.

RED PEPPER CATSUP.

One-half peck red bell peppers, ½ gallon vinegar, 1 tea cup sugar, 3 tablespoons salt, 3 tablespoons black pepper, ½ small box mustard, 1 tablespoon allspice, cloves, 2 tablesoons celery seed, ½ cup Worcester sauce, small piece garlic, 2 good size onions, boil together until peppers are soft. Wash through sieve, bottle and seal. Excellent substitute in taste and appearance for tomato catsup.

Bettie Allen.

BELL PEPPER PICKLE.

Cut cabbage fine, 1-3 as much onion as cabbage. Soak in salt water overnight, rinse through clear water, season with white mustard seed and celery seed. Cover with vinegar, to 1 quart of vinegar put cup of sugar; set on stove and just let come to good boiling, if cooked too much it isn't crisp, drain, seed peppers and place in salt water over night, rinse in clear water and drain, stuff pickle in peppers and place in jar.

Syrup for Pickle—To every quart of vinegar put 2½ cups of sugar, tie up spices in cloth, let all boil together, pour over the peppers hot, let stand 2 days, pour off vinegar and boil again, let stand 2 days and heat again, tie up jar, ready for use in a week or two.

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KNOX GELATINE is clear and sparkling.

CUCUMBER PICKLE.

Three and one-half pounds sugar, 1 quart cider vinegar, ⅛ pound allspice, ⅛ pound whole black pepper, 3 buttons of garlic, ¾ cup tarragon vinegar, ¾ cup olive oil, 1 gallon vinegar pickle. Cut pickles in halves, scalding the garlic, pepper and allspice through it. Boil the sugar and cider vinegar 10 minutes. Pour over the pickles while hot. Add the tarragon vinegar and olive oil last.

Mrs. E. T. Cook, Sr.

PEPPER PICKLE.

One dozen red peppers, 1 dozen green peppers, 3 large onions.

Grind peppers, soak in boiling water 10 minutes. Drain, soak in fresh boiling water 10 minutes. Add onions chopped fine. Boil ½ hour in the following:

Two tablespoons salt, 1½cups sugar, 1 pint vinegar, 1 tablespoon celery seed.

Mrs. Fred Teague, Columbus, Georgia.

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A KNOX GELATINE Dsesert or Salad is attractive and appetizing.

CUSTARDS, PIES AND DESSERTS.

ANGEL PARFAIT.

Put in a pan over the fire a cup each of sugar and water, stir until sugar dissolves, then boil without stirring until it spins a thread. Meanwhile beat whites of 6 eggs to a stiff froth—add hot sugar slowly, beat well, flavor with a teaspoon of vanilla. When cold stir in a pint of whipped cream, then freeze.

Mrs. E. T. Cook, Sr.

STRAWBERRY SHORT CAKE.

Six eggs, 2 scant cups sugar, 6 tablespoons cold water, 2 cups sifted flour, 2 teaspoons Royal Baking Powder. Fold in the beaten whites and flour. Stir in 1 teaspoon vinegar last. Bake in 2 square layers.

Filling—Strawberries and whipped cream.

Miss Nettie Godwin.

DELMONICO PUDDING.

One pint sweet milk, heated, and pour on yolks of 2 eggs, 2 tablespoons sugar, 1¼ tablespoons corn starch. Put back on stove and cook until thick custard, add tablespoon vanilla. When cold use whites of eggs for meringue, 1 tablespoon sugar to last egg. Run in stove and bake. Put in refrigerator for several hours, serve with whipped cream.

Mrs. Clifford Lanier.

SYRUP CUSTARD (2 PIES).

Two cups syrup, 1 cup sugar, 1 large lump butter, 3 eggs. Boil sugar, syrup and butter until thick, beat slowly into the eggs and put into crusts and brown.

Mrs. Walter L. Green.

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Ask your grocer for KNOX GELATINE—take no other.

LEMON PIE.

Filling—One cup of sugar, yolk of 3 eggs, 3 tablespoons of sweet milk, 3 teaspoons of sifted flour, juice of 1 lemon, teaspoon of butter.

Meringue—Whites of 3 eggs beaten until foams, then add a tablespoon of sugar to each white, beat until stiff. Makes only one pie.

Mrs. Mary Tatum.

SYRUP PUDDING.

One cup syrup, 1 cup sugar, ½ cup of lard, using ½ teaspoon salt, 3 cups flour, 2 teaspoons Royal Baking Powder, 2 tggs, ½ teaspoon soda in ½ cup sour milk, 2 teaspoons ginger, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves. One cup nuts and 1 of raisins, greatly add to this pudding. Bake slowly.

Sauce—1 cup sugar, 3 cups water, 2 tablespoons sifted flour, heaping, butter the size of an egg, boil till thick, add 1 teaspoon vanilla.

Mrs. Chas. L. Gay.

LEMON PIE.

One lemon, juice and grated rind, 1 cup hot water, 1 cup sugar, 3 eggs, 1 tablespoon butter, 1 tablespoon flour or corn starch. Beat eggs and sugar, add other ingredients, cook in double boiler until thick, have pastry baked and when cool fill pastry, save 2 whites for meringue, beat stiff 2 spoons sugar 1 spoon Royal Baking Powder. Brown in oven.

Mrs. Long.

LEMON PIE.

The yolks of 8 eggs beaten light, 2½ cups sugar, 1 teaspoon corn starch or flour, ½ cup water, juice of 2 lemons, butter size of an egg. Fill pastry lined pans and bake. Make meringue of whites.

Mrs. R. V. Turner.

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KNOX GELATINE improves soups and gravies.

BANANA PUDDING.

Make boiled custard, any amount desired, leaving whites of eggs for meringue. Into a baking dish, place alternate layers of vanilla wafers and ripe bananas sliced thin. Have custard cooled, and pour over wafers.

Cover with meringue and put into hot oven to brown quickly so as not to heat custard. Serve cold.

Mrs. R. V. Turner.

OLD FASHION SYRUP PIES.

Four eggs, well beaten; 1 cup syrup, 1 cup sugar, 1 tablespoon flour, 1 tablespoon (heaping) butter.

Mrs. C. O. Bomar.

LEMON PIE.

One cup sugar, 2 kitchen spoons flour or corn starch, 3 eggs, separate whites from 2 for meringue, 2 cups sweet milk, 1 teaspoon butter. Let come to boiling point and add the granted rind and juice of 1 lemon, a pinch of salt.

For meringue add 2 tablespoons sugar to whites that have been beaten.

Pie Crust—One cup flour, ½ teaspoon salt, ¼ cup shortening, 2 tablespoons ice water.

LEMON PIE.

Three-fourths pint sugar, ¾ pint boiling water, 3 heaping tablespoons corn starch, 1 rounded tablespoon flour, 1 rounded tablespoon butter, yolks of 3 eggs, grated rind and juice of 1 lemon, a pinch of salt.

Mix starch, sugar, butter, eggs, lemon and salt. Add the boiling water and cook in a double boiler until thick. Let cool and put in a crust previously baked and cooled. Cover with a meringue made of whites of the eggs and 3 level tablespoons of sugar. Brown in oven.

Mrs. J. S. Meader.

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Send for free sample of KNOX GSLATINE.

COTTAGE CHEESE PIE.

Pastry—Two tablespoons butter, 3 tablespoon sugar, 1 egg, 1 cup flour, 1 teaspoon Royal Baking Powder.

Mix together, pat in greased spring form, bake ½ hour before filling.

Filling—One and one-half pounds cottage cheese, ¾ cup of cream, 1 tablespoon butter, ¾ cup sugar, 6 eggs, 1 tablespoon flour, flavor to taste with vanilla.

Run cheese through strainer, add cream, butter, sugar, well beaten yolks of eggs, flour, last stiffly beaten whites. Pour in pie, bake 35 minutes.

Miss Stella G. Meyer.

ENGLISH PLAIN PUDDING.

One pound flour, ¾ pound bread crumbs, 1 pound suet cut up fine, 1 pound currants, 1 pound raisins, 1 pound seedless raisins, ½pound citron, 1 pound brown sugar, 1 teaspoon ground cinnamon, ½ teaspoon each ground cloves, nutmeg and ginger, grated rind of two lemons, 4 eggs beaten until light and mix altogether until it drips. If eggs are not sufficient for this add a little water it must not be too moist, put in molds well greased, boil eight hours; this will make two medium size puddings and will keep one year but needs to boil one hour before using.

Mrs. Hugh Gallagher.

MINCE MEAT ROLL WITH SAUCE.

Line a pan 2 inches deep with light biscuit dough, rolled as thin as possible. Spread mince meat one-half an inch thick, and cover with thin layer of dough. Sprinkle heavily with brown sugar, using 1 cup for nine inch pan. Dot generously with butter and grate over it a little nutmeg.

Cover with top layer of very thinly rolled dough, prick top crust only and bake slowly until crisp. Cut in sections and serve hot with sauce.

Sauce—Boil together 1 cup brown sugar, 1 tablespoon butter, 1 tablespoon mince meat, 1 tablespoon flour, 1 cup water.

Annie J. Bullock.

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Send for the KNOX GELATINE recipe book.

BANANA CUSTARD.

Eight large ripe bananas, 1 quart sweet milk, 1 tablespoon butter, 1 tablespoon corn starch, 1 tablespoon vanilla, 5 eggs, 1 cup granulated sugar.

Beat the yellow of the eggs, add butter, beating well, then sugar, then corn starch and finally adding milk a little at a time. Bake in a moderate oven stirring often until mixture is creamy.

Peel bananas into custard dish, slicing them every thin and pour vanilla extract over them while custard is cooking. When custard begins to thicken take out of oven and beat well until smooth and creamy. Pour over sliced bananas and while mixture is still hot, add well beaten whites of eggs, with a little powdered sugar and half teaspoon lemon extract, beat thin, do not cook any more after adding whites of eggs as steam from mixture cooks whites. This is enough for eight persons. Set on ice to harden and serve with lady fingers or other light cakes.

Mrs. L. B. Grando.

FRUIT SHERBET.

Boil 4½ cups sugar, 2 cups water until thick syrup, pour over beaten whites of 3 eggs, beat until like icing.

Mix juices of 8 lemons, 1 small can pineapple cut fine, small bottle Maraschino cherries, let stand in meringue ½ hour, then add water to make 1 gallon. Freeze.

Miss Bettie Allen.

CHERRY DELIGHT.

One can of white cherries if the fresh cherries are not obtainable, ¾ cup sugar, ½ box Knox's gelatine, 1 tablespoon of lemon juice, 1 pint of whipped cream. Seed cherries and simmer in their own juice with sugar five minutes. After soaking gelatine in ¼ cup of cold water 15 minutes stir in the hot cherries and juice until dissolved. Add lemon juice and set aside to cool. When cool and beginning to congeal add whipped cream, stirring it well, and pack in molds lined with lady fingers.

Mrs. J. B. Stern.

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KNOX GELATINE comes in two packages—PLAIN and ACIDULATED (Lemon Flavor.)

ALMOND TART.

One dozen eggs beaten separtely, 1 cup cracker meal, 2 cups sugar, ½ pound almonds (not blanched), chop fine, juice and rin of one lemon, bake in biscuit pan, cut in squares and ice.

Mrs. F. S. Persons.

CHOCOLATE PIE.

Line a pie tin with rich crust and make a nice brown.

Filling—Yolks of 3 eggs, 1 cup sugar, 1 tablespoon flour, 2 ounces of chocolate melted over hot water, 1 cup boiling water. Mix all evenly and add boiling water slowly. Cook until custard wrinkles around spoon, when nearly cold add vanilla to taste and fill crust. Make meringue of whites allowing 1 tablespoon of sugar for each white and return to oven to brown.

Mrs. A. J. Brame.

SWEET POTATO PUDDING.

Grate two large sweet potatoes (raw). Beat well 3 eggs, then add a half pint of sweet milk, a cup of sugar, 2 tablespoons of molasses, a teaspoon of salt, a tablespoon of melted butter, a little grated nutmeg and add the grated sweet potatoes, beat all well together, bake until brown, and serve with pudding sauce.

Mrs. Mary C. Nation.

CARAMEL CUSTARD.

Cream together yolks of 5 eggs, 1 cup sugar, 2 tablespoons sifted flour, 2 tablespoons butter, pinch of salt. (Makes 2 pies.)

When light add 2 cups sweet milk, put in double boiler—at the same time put 1 cup sugar in skillet and brown, stirring constantly, when all lumps are dissolved add to the first and cook until very thick, pour into pie crust (which has first been browned) cook a few minutes, then add the stiffly beaten whites of 5 eggs and 4 tablespoons sugar.

Mrs. Walter L. Green.

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KNOX GELATINE is GUARANTEED to please or money back.

PINEAPPLE PUDDING.

Place a layer of ladyfingers and chopped pineapple until your dish is almost full, make a custard of 3 eggs, 1 pint milk, 3 table spoons sugar, cook thick, pour over your layers and make meringue of whites, put on top and bake a few minutes, serve cold.

Mrs. F. S. Persons.

CHARLOTTE RUSSE.

One pint cream whipped, 1 cup of white sugar, whites of 3 eggs beaten very stiff. Add together and congeal by adding 1-3 box of Knox Gelatine, dissolved in a little milk. Any desired flavoring may be used.

Miss Maggie Coghill.

CREAM PIE.

One pint of milk, 2 teaspoons sugar, 2 tablespoons corn strach, 1 whole egg and yolks of two, 1 half teaspoon of vanilla extract, 1 baked pastry shell.

Make a smooth paste of the eggs and corn starch. Heat the milk, add the paste and sugar cook until it thickens. Remove from fire, cook slightly and add the vanilla. Pour into the baked shell. Make a meringue of the two whites, beating to a dry forth with a little sugar and ¼ teaspoon Pineapple extract spread over the top and brown delicately in the oven.

Mrs. L. E. Hobbie.

COTTAGE PUDDING.

Two tablepoons melted butter, 1 cup sugar, 3 cups flour, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 1 egg.

Mix butter and sugar well together; add beaten egg and flour with baking powder sifted in, then the milk. Bake in well greased cake pan. Serve with sauce, or whipped cream.

Miss Lois Naftel, LaPine, Ala.

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KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, etc.

CANDY.

CHOCOLATE DIVINITY CANDY.

Two cups sugar, ½ cup water, 2 tablespoons white corn syrup, 2 tablespoons cocoa (heaping), 2 eggs (whites), 1 cup chopped pecans.

Put sugar, water, syrup and cocoa in pan, and cook until it spins a thread, pour slowly over whites, beating all the time, when a little cool add nuts. Beat thoroughly 'til it begins to harden, then drop from spoon.

Mrs. C. O. Bomar.

COCOANUT KISSES.

Four eggs, 1 cup sugar, 1 cup shredded cocoanut, 1 cup chopped nuts, 3 cups Kellogg's cornflakes.

Beat egg whites until stiff and add granulated sugar. Mix together well cocoanut, nuts and crisp cornflakes and add to the whites. Drop from a spoon onto slightly greased pans and bake. in a slow oven 20 minutes.

Contributed.

CHOCOLATE FUDGE.

Three cups sugar, 1 cup sweet milk, ¼ cake Walter Baker's Chocolate, butter size of an egg, 1 teaspoon vanilla, ½ teaspoon vinegar, pinch of salt.

Place ¾ cup of sugar in small pan to melt the rest of the sugar, milk and chocolate in a large boiler. As soon as this comes to a boil add the melted sugar very slowly, stirring all the while. Cook this until a soft ball forms when dropped in cold water and just before taking up add the butter, salt and vinegar. Remove from fire and beat vigorously, add vanilla and beat until creamy, pour into a greased platter and cut in squares.

Mrs. R. M. Hobbie.

WHISTLE

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Simply add water and sugar to the KNOX ACIDULATED package.

MINT CHIPS, ALSO MARISCHINO AND ORANGE CHIPS.

Slice melon rind in strips several inches long and 1 inch wide, and at least ½ inch thick. Soak over night in lime water, portioned two tablespoon of lime to each gallon of water. Wash in clear cold water after removing from lime water and soak 2 hours in cold water. Now slice in chips ¼ inch thick (or size of lime candy chip). Cover with sugar and little water, cook till clear, then add green coloring and cook till transparent. Place fruit in jars. Flavor syrup with mint extract, fill the jar with same and seal while hot.

For cherry or marischino, color with red fruit coloring and flavor with cherry syrup obtained from soda founts.

For orange, color with butter coloring and flavor with orange syrup or extract.

Mrs. C. T. Fitzpatrick.

MARTHA WASHINGTON CANDY.

One pound 4-X confectioners sugar, 1 egg white, ½ teaspoon vanilla, ¼ pound Baker's bitter chocolate melted over hot water, 1 cup nut meats.

Prepare fondant bq rolling dry sugar until free from lumps, then mix with beaten egg white and flavoring until mixture resembles dough.

Select whole nuts to put on top of candy, and mix the remainder, finely chopped, into fondant. Mold fondant into bonbons in shapes desired, then dip in melted chocolate. When chocolate has cooled, place half a nut on each piece.

Miss Pauline Ellis.

KISSES.

Put in a bowl whites of 2 eggs, 1 cup of granulated sugar, beat very, very lightly. Put in a cup of nuts, drop with a teaspoon on a buttered paper about 1½ inches apart in pan. Cook in moderate oven.

Mrs. E. T. Cook, Sr.

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Use KNOX GELATINE if you would be sure of results.

PEANUT BAR.

One pound sugar, ½ pound glucose, 2 pounds raw peanuts.

Put sugar, glucose and a little water on the fire, stir until it boils, wash down sides of kettle, then add the raw peanuts and stir gently until they are roasted. You can tell by the looks of the peanuts when they are done, when the nuts are cooked the candy will be cooked sufficiently. Add a little salt, stir through the batch well, then pour out on greased slab, making it about one inch thick. Cut into bars or break into small pieces. Be sure to pass knife under the candy before it is cold, in order to prevent its sticking to the slab.

K. McIntyre.

PECAN BRITTLE STICKS.

Two cups sugar, ½ cup pecan meats (preferably unbroken), 1 teaspoon vanilla or other flavoring.

Melt the sugar over a slow fire. Stir constantly. Have ready well-buttered bread stick pans, in which the nut meats have been arranged in straight rows.

When thoroughly melted pour the syrup over the nuts to about one-half or one-third depth. The sticks may be cut any desired length while still hot.

W. Hood.

MEXICAN PINOCHE.

Two cups dark brown (No. 12) sugar dissolved in ½ cup of fresh sweet milk. Boil until it forms a ball when dropped in cold water. Take from stove and add one generous tablespoon of butter, and beat with a spoon or heavy wire egg beater till it begins to cream. Drop in spoonfuls on mounds of shelled pecans, which you have previously placed in a buttered platter. The secret of creamy Pinoche, and the same rule hodls good with caramel icing, is in adding the butter after the candy has stopped cooking.

Mrs. J. B. Stern.

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SPANISH FUDGE.

Sugar 4 cups, milk 1 cup, butter ¾ cup, nuts 1 cup.

Brown 1 cup sugar. Add milk, butter and other 3 cups of sugar. Cook until it forms a soft ball when dropped into cold water. Beat until creamy and add nuts. Pour on buttered tins and cut into squares.

Mrs. Mary R. Mullen.

CARNATION FUDGE.

Two cups sugar, 2 squares chocolate (unsweetened), butter size of an agg, about 2-3 cup Carnation Milk, 1 teaspoonful vanilla.

Put all in a saucepan, and allow to boil until a little of it forms a soft ball when dropped in cold water. When cooked add the vanilla and stir until thick, or until it fudges. Pour in buttered pans and allow to cool. Cut in squares. Any kind of chopped nut meats may be added just as the candy begins to thicken.

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Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed.

MISCELLANEOUS.

RAVIOLI.

Mix together any cooked cold meat and season very highly with salt, pepper, celery, onion and melted butter. Ham will be an addition to any meat used. Cut pie pastry or rich biscuit dough in rounds as large as the top of a pint cup, or squares and place a heaping teaspoon full of the mixture on half of the pastry. Brush with water the inner edges, fold over and press down the edges tight together, pierce the tops with a fork and brush lightly with milk or water and bake in oven until the pastry is a delicate brown. Serve very hot with gravy or brown sauce.

Mrs. J. B. Stern.

CHEESE SOUFFLE.

Three tablespoons flour, 3 tablespoons butter, 1 cup sweet milk, 1 cup grated cheese, yolks of 3 eggs, whites of four, salt and red pepper to taste. Put flour and butter in saucepan and stir until blended without browning. Add milk, little at a time and stir until mixture boils, then add grated cheese, salt and red pepper, set aside to cool. Beat egg whites and yolks separately, add yolks to mixture in saucepan, blending thoroughly. Fold in whites beaten to stiff froth. Put souffile in deep well buttered dish, bake in moderate oven 25 minutes and serve at once.

Mrs. S. H. Westcott.

OMELET.

Boil 6 large onions until tender, drain, place in a shallow pan, pour over enough milk to cover (about 1 cup) into which has been stirred a tablespoon of tapioca, add a tablespoon of butter, a teaspoon of salt and a dash of black pepper, bake nutil light brown, about 20 minutes.

Mrs. T. B. Stone.

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CHICKEN FRICASSEE, SOUTHERN STYLE.

Three to 4 pound hen, 3 pints of cold water, 1 small onion (cut up), good dash pepper, 2 tablespoons celery (cut up), ¼ cupful canned tomatoes, ½ teaspoonful parsley (chopped), ½ teaspoonful salt (about.)

Clean the hen and disjoint or cut in pieces. Put in a large saucepan or other vessel. Add water, onion, celery, tomatoes, parsley, salt and pepper.

Cook slowly and steadily three to four hours, being careful not to cook the chicken to pieces. Liquor should boil down to about 3 cupfuls.

Remove chicken from liquor and keep it warm. Skim off grease from liquor and twelve minutes before serving, drop in the following dumplings:

Dumplings—One cup sifted flour, ¼ cup milk (about), pinch salt, 1 teaspoon melted butter, 1 teaspoon baking powder, 1 egg.

Break egg in a flat platter, beat light with a fork. Mix flour, Royal Baking Powder and salt together, sift into egg, stir and mix in milk until batter is smooth and will drop from spoon, add butter.

Cut with a tablespoon and drop small portions into the boiling liquor, cover vessel and boil twelve minutes.

Serve chicken on warm dish with dumplings in a circle around it. Garnish with springs of parsley.

Mrs. Charles F. Moritz.

FRUIT SALAD MAYONNAISE.

Yolks of 4 eggs beaten light, 1 level teaspoon mustard, salt, add slowly 4 tablespoons of vinegar, cook slowly in double boiler till thick let cool. Add 1 cup cream (before beating) whipped 1 cup chopped pecans, 12 marshmallows.

CHEESE BALLS.

Two cups grated cheese, 1 cup grated breadcrumbs, a little cayenne pepper.

Add to all this 2 whites well beaten. Shape in balls, roll in cracker crumbs and fry in hot fat.

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SOUTHERN CHICKEN PIE.

Make a rich pastry of 1½ cups of flour measured before sifted, 1 teaspoon of salt, ½ cup of Crisco, 4 to 6 tablespoons of ice water. Line bottom and sides of a pudding dish with the pastry, reserving some for top and squares. Take a large frying chicken, or two small ones, draw and disjoint, put in a sauce pan with a cup of water, teaspoon of salt, ¼ teaspoon of pepper, cook until tender, then remove chicken, and set same aside, now make a cream sauce of 1 tablespoon of butter and 1 of flour, blend in 1 cup of sweet milk, when thick add to sauce in which chicken was cooked, and if desired also a cup of cream. Put chicken in pie, add 2 squares of the pastry, 2 hard boiled eggs sliced, and a little parsley.

Pour the sauce over all, cover with pastry top. Bake in moderate oven 1 hour.

Mrs. Julian Rice.

UNFERMENTED GRAPE JUICE.

Take 1 quart of ripe grapes, and pick them from the stems, wash, add 1 quart of water and cook until very soft. Then mash and press through a strainer covered with a double thickness of cheese cloth. Allow 1 cup of white sugar to each quart of juice. Let this boil up once after the sugar has dissolved, then bottle at once while hot. Have bottles or jars, hot when you pour in boiling juice.

MACARONI WITH CHICKEN.

One large box macaroni or spaghetti boiled in salt water until tender. Stew one chicken until tender, then remove from bones and cut into small bits.

Prepare a sauce of 1 bell pepper, 1 small onion, 1 small can tomatoes, 1 tablespoon butter or lard, salt and cayenne pepper, to taste. Cook sauce until tender, then add chicken. Pour this mixture over the macaroni when ready to serve.

Mrs. Geo. W. Ellis.

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SALLY MAGUNDA.

Take any kind of cold meat; run through meat grinder, season with hardboiled eggs (number of eggs according to quantity of meat) green peppers, celery seed, and little onion, nice for lunch or tea.

Tomatoes stuffed with this also make a delicious dish.

Mrs. T. M. Vass.

CHEESE SOUFFLE.

1 heaping tablespoon butter, 4 eggs, 1 heaping tablespoon flour, 1 cup grated cheese, 1 cup milk, salt and pepper.

Take butter, flour and milk, make a cream sauce, add 1 cup cheese and the yolks of eggs beaten light, season, let cool, just before baking add stiffly beaten whites. Bake about 20 minutes.

INDIAN SYRUP.

Four pounds lump sugar, two ounces of citric acid, one gallon of boiling water. When cold add half a drachm of essence of lemon and half a drachm of spirits of wine. Stir it well and bottle. About two tablespoons to a glass of cold water makes a very agreeable drink..

Mrs. Hugh Gallagher.

BLACKBERRY WINE.

Measure the berries, then mash thoroughly. To each gallon of berries add 1 quart of boiling water and let stand for 24 hours. Strain the juice and to each gallon of juice put three pounds of sugar. Place it in a jar and every morning for nine days, skim the wine, then strain through a flannel cloth and bottle.

Mrs. F. S. Persons.

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ORANGE MARMALADE.

Three oranges, 1 lemon, ½ grape fruit.

Put all through a food chopper, using coarse blade. To every pound of fruit add 4 pounds of water. Let stand one day. Boil 30 minutes, add equal amount of sugar. Stir and let stand until next day. Cook until lightly jellied.

Mrs. J. Gilbert Taylor, Jacksonville, Fla.

CREAMED CHICKEN.

Two cups minced chicken, 7 cup thin white sauce, cook chicken until tender, cool and cut into dice or small pieces. Add the well seasoned thin white sauce. Serve very hot on toast or in patty shells.

Thin White Sauce: Melt 2 tablespoonfuls of butter in sauce pan; when bubbling add 1 tablespoonful of flour and stir until well balanced. Pour in, very gradually, ½ cup of Carnation Milk mixed with ½ cup of water. Add ¼ teaspoonful of sale and a dash of pepper. Beat until smooth and creamy.

CORNSTARCH PUDDING.

One and one-half cups Carnation Milk, 1½ cups water, 6 level tablespoonfuls corn starch, 2 eggs, 1-3 cup sugar, ¼ teaspoon salt, 1 teaspoon vanilla. Mix Carnation Milk and water and scald.

Into this stir slowly the corn starch, which has been mixed with a little cold Carnation Milk. Stir over fire until thickened; cook in double boiler for eight minutes or longer, until the raw cornstarch flavor has been overcome. Add sugar and salt to beaten eggs. Add to cornstarch mixture and cook one minute longer, stirring constantly. Add vanilla and serve cold with Carnation Milk and sugar.

COCOA AND CHOCOLATE.

Four even teaspoonfuls cocoa, 6 teaspoonfuls sugar, 3 cups boiling water, 1 cup Carnation Milk, ¼ teaspoon salt. Mix cocoa and sugar in a cup.

Have water boiling. Heat cocoa pot by allowing hot water to stand in it for a few minutes. Heat Carnation Milk by standing cup of Carnation Milk in basin of hot water for five minutes or more. Pour a little boiling water into a cup of cocoa and sugar to dissolve them. Pour into cocoa pot, add remainder of boiling water, then the hot Carnation milk and salt. Serve at once. For CHOCOLATE use two or three times as much cocoa as the above recipe calls for.

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The Best Recipes of the Best Cooks in Montgomery

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