

THE ROWLEY
COOK BOOK



1922

NOT IN BROWN

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TRUE AND TRIED RECIPES

CONTRIBUTED BY THE
LADIES OF ROWLEY
MASSACHUSETTS

THE ROWLEY
COOK BOOK



Arranged by the Historical Society for the
benefit of restoring the
Platts-Bradstreet House

BEVERAGES

GRAPE JUICE—Put one cup ripe grapes and one-half cup sugar in a hot quart jar; fill jar with boiling water and seal air tight.—Sara O'Brien.

COCOA—Mix together 4 heaping teaspoons cocoa, 4 teaspoons sugar, little salt, 1-2 teaspoon cornstarch, and a tiny bit of cinnamon if preferred. Add gradually 1 cup boiling water, cook 5 minutes and then add 3 cups scalded milk. Flavor with a few drops of vanilla. Serve with a spoonful of whipped cream on each cup.—Miss Clara Hale.

BREADS

CINNAMON ROLLS—1 pint bread flour, 1 tablespoon sugar, 1 teaspoon salt, 2 teaspoons baking powder; sift all together. Work in 1 tablespoon of lard. Mix with milk or water to a dough and roll out on board. Melt 1-3 cup butter, add 1-3 cup sugar and 1 teaspoon of cinnamon. Spread this on the dough, roll up and cut in slices 1-2 inch thick. Bake in hot oven.—Mrs. Wilbur K. Foster.

BROWN BREAD NO. 1—2 cups sour milk, 2 cups graham flour, 3-4 tablespoon soda, 1 teaspoon salt, 2 cups corn meal, 3-4 cup molasses, 3-4 cup raisins. Steam 3 hours.—Mrs. Harold MacRae.

BROWN BREAD NO. 2—2 cups sour milk, 1 cup molasses, 4 cups whole wheat flour, 1 heaping teaspoonful soda mixed in a little sour milk, 1-2 teaspoonful salt, 1 cup raisins and currants. Rub raisins in a little flour before adding to batter, to prevent settling. Half fill baking powder

tins with batter and bake in moderate oven for 1 1-2 hours. These are very good for sandwiches.—Mrs. Alice Bradstreet.

BROWN BREAD NO. 3—2 cups Indian meal, 1 cup rye meal, 1 cup flour, $\frac{2}{3}$ cups sour milk, 2-3 cup molasses, 2 teaspoons soda, 1 cup boiling water. Steam 3 hours.—Mrs. B. C. Hale.

BROWN BREAD NO. 4—2 cups Indian meal, 1 cup flour, 1-2 cup molasses, 2 cups sour milk, 1 teaspoon salt, 2 1-3 teaspoons soda dissolved in 1-2 cup warm water last. Steam 3 hours.—Mrs. Starr Parsons.

BROWN BREAD NO. 5—1 cup Indian meal, 1 cup rye meal, 1 cup flour, 1 cup molasses, 1 teaspoon soda, 1 pint sour milk, pinch of salt. Bake 3 hours in a covered pail in a slow oven.—Miss Doris E. Bemis.

BROWN BREAD NO 6—3 cups corn meal, 1 cup flour, 1 teaspoon salt, 2 teaspoons soda, 2 cups sour milk, 1-2 cup molasses, 1 cup water. Steam 3 hours.—Mrs. Walter C. Marsh.

NUT BREAD—1-2 cup sugar, 3 cups graham flour, 3 cups white flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 cups milk, 1 cup chopped walnuts. Let stand 1-2 hour in tins. Bake 1 hour in moderate oven. This will make 3 small loaves.—Mrs. J. Robert Marshall.

BUNS—1 3-4 cups warm milk, 1-2 cup sugar, 1-2 yeast cake. Make batter at noon, using bread flour; let rise till night, then add 1 cup sugar, 1-2 cup butter or lard, 1 egg, 1-2 teaspoon soda, salt, nutmeg, currants. Flour to stir stiff. Next morning add just enough flour to form in balls. Let rise till very light, then bake. This will make 30 to 35 buns.—Mrs. Catherine N. Mighill.

HOT CROSS BUNS—1 cup scald milk, 1-4 cup sugar, 2 tablespoons butter, 1-2 teaspoon salt, 1-2 yeast cake in 1-4

cup warm water, 3-4 teaspoon cinnamon, 3 cups flour, 1 egg, 1-4 cup raisins. Add sugar, butter, salt to milk. When luke warm add beaten egg and yeast cake, then flour and cinnamon mixed. When well mixed add raisins, let rise over night and make in large biscuits one inch apart. This will make one dozen.—Mrs. Mary Cook.

SEA FOAM ROLLS—Scald 1 pint sweet milk, add 1 tablespoon sugar, 1 tablespoon salt and butter size of egg. When lukewarm add 1-2 yeast cake and 3 cups flour. Beat well and set to rise 3 hours, then add flour to knead. Let rise again, shape, let rise until light and bake 30 minutes. If wanted for supper mix at 10 o'clock a. m. and shape at 4 p. m.—Mrs. Frank Hodgdon.

NUT BREAD NO. 1—1 egg, 1-2 cup sugar, 1 tablespoon salt, 2 cups rich sour milk, 2 teaspoons soda, 4 cups flour, 1 cup nuts and raisins. Let rise 20 minutes and bake in moderate oven in loaves.

NUT BREAD NO. 2—1 egg, 1-2 cup sugar, 1 cup sweet milk, 2 cups flour, 3 teaspoons baking powder, 1-2 teaspoon salt, 1 cup broken nuts (or 1-2 cup nuts and 1-2 cup raisins). Set 1 hour and bake 3-4 hour.—Mrs. J. B. Hale.

PARKER HOUSE ROLLS—Boil 1 1-2 pints of milk; while hot, add 1-4 cup of butter; when nearly cold, add one tablespoon of sugar, 1-2 teaspoon of salt, 1-2 yeast cake. Stir in flour enough with a spoon to make a fairly stiff batter. Do this at night. In the morning knead in flour enough to roll out easily. At noon roll out, cut in rounds, fold over, with a bit of butter between the folds. Place in pans and bake at supper time. This recipe makes thirty rolls.—Miss Florence G. Jewett.

TEA ROLLS—Boil together one pint of milk and piece of butter size of an egg; when cool add half cup of sugar, pinch of salt, one yeast cake dissolved in a little cold milk; add flour same as for bread. Mix early in the morning and let rise; then take out and mold and roll out three-quarters

inch thick, spread on a little butter, cut in squares, double together, rise a short time and bake quickly.—Mrs. Alvin L. Lewis.

JOHNNY CAKE—1 egg, 1 cup rich sour milk, 1-3 cup molasses fill to 1-2 with sugar, 1 teaspoon soda, 1 teaspoon baking powder, 1-2 teaspoon salt, 3-4 cup white flour, 1 1-2 cup Indian meal, 1 teaspoon bacon fat.—Mrs. Wm. S. Foster.

SQUASH BREAD—1 cup sugar, 1-3 cup butter, 1 cup milk, 1-2 cup water, 1 cup squash sifted, 1 yeast cake, 1 teaspoonful salt, 3 pints flour. Raise overnight and bake in loaves.—Mrs. K. E. Cleasby.

BRAN BREAD—2 tablespoons molasses, 1 teaspoon salt, 1 tablespoon lard, mix, break in 1 yeast cake; stir, add 1 1-2 pints warm water, 1 pint bran and flour to knead (about 2 qts.) This makes 2 large loaves.—Miss Agnes S. Keser.

SWEDISH COFFEE BREAD—2 cups milk put on to scald. When lukewarm add 1 yeast cake, 1-2 teaspoon salt, 1 egg, 3-4 cup sugar, 1-2 cup butter, 1-2 dozen cardamon seeds, if wanted to taste, or can be omitted. If used, pound and put through meat grinder with a little sugar, then add enough flour to knead. Let rise over night.—Mrs. Charles E. Marshall.

EGG BISCUIT—2 rounding cups flour, 2 rounding teaspoons Rumford's Baking Powder, 2 teaspoons sugar, 1-2 teaspoon salt, sifted together, 1 beaten egg, 1-4 cup melted Crisco; fill cup with milk add to the egg and beat all together. Bake in gem tins in hot oven. Reserve a little of the egg to brush over the top.—Mrs. Bertha E. Hamilton.

OATMEAL BREAD—2 cups rolled oats, 1-2 cup molasses, 1 tablespoon lard, 3 cups boiling water, scant tablespoon salt; dissolve yeast cake in 2-3 cup warm water. Add when the mixture is lukewarm. Bread flour enough to make not quite as stiff as white bread.—Mrs. Wendell S. Pace.

CORN CAKE—1 1-2 cups flour, 1-2 cup Indian meal, 1-4 cup sugar, 1 cup milk, 2 tablespoons shortening, 1 teaspoon cream of tartar, 1-2 teaspoon soda, 1 egg. Bake 20 minutes.—Mrs. Fannie E. Smith.

APPLE JOHNNY CAKE—1 cup corn meal, 2-3 cup flour sifted together, 1-4 teaspoon salt, 2 tablespoons sugar, 1 teaspoon soda, 1 cup sour milk, 1 tablespoon melted butter. Cut into small thin pieces 4 apples and stir well into the batter. Bake in a quick oven.—Mrs. N. N. Dummer.

WHITE FLOUR BREAD—Scald 3 cups of milk (use part water if short of milk). Pour it over 1 large cooking spoonful of lard (use all you can take up on the spoon). (This may be done in the morning, if desired). At night break up 1-2 yeast cake into a bowl; pour about 1-2 cup of lukewarm water over it, and add flour enough to thicken. Set in a warm place to rise (about 30 to 45 minutes). Sift into a bread mixer scant 3 pints of flour and add one heaping tablespoonful of sugar and 1 rounding tablespoonful of salt, sifted in and well mixed. Add the raised yeast and the scalded milk and lard (in cold weather have this warm) and mix well, adding more flour if necessary. Let rise over night. Stir a little in the morning and shape and put into pans. Fill pans about half full and set in a warm place to rise until pans are full. Bake nearly an hour, or according to size of loaves. When bread has begun to crust over slightly, brush with butter. This will make two medium sized loaves and a pan of biscuits or rolls.—Mrs. Joseph N. Dummer.

CAKES

SPONGE CAKE NO. 1—1 cup of sugar and 2 eggs beaten well together, 1 cup of flour, 1 tablespoon corn starch, 1 heaping teaspoon cream of tartar, 1-2 teaspoon soda, pinch of salt mixed together and beaten with eggs and sugar, 1-3 cup of boiling water stirred in very slowly. Flavor with lemon or vanilla.

Frosting—1 cup of powdered sugar, 2 tablespoons melted butter, 1 tablespoon cocoa, 1 tablespoon hot coffee.—Mrs. A. W. Swift.

SPONGE CAKE NO. 2—3 eggs, 1 1-2 cups sugar, 1-2 cup cold water, 1 teaspoon cream of tartar, 1-2 teaspoon soda, 2 level cups sifted flour, 1 teaspoon of lemon, and salt to taste.—Mrs. Everett Cresscy.

SPONGE CAKE NO. 3—1 cup powdered sugar, 3 eggs, 1 teaspoon baking powder, 1 cup flour, half the juice and half the rind of 1 lemon. Bake 20 minutes in shallow tin.—Mrs. Charles H. Perley.

HOT MILK SPONGE CAKE NO. 4—3 eggs, 1 cup sugar, little salt, 1 teaspoon vanilla, 2-3 cup milk, butter size of an egg, 1 teaspoon baking powder, 1 cup flour. Beat the eggs, add sugar and heat, add salt and vanilla, then add flour and baking powder, heat milk, melt butter in milk and beat vigorously.—Mrs. Flora C. Emerson.

TWO EGG SPONGE CAKE NO. 5—2 eggs well beaten, 1 cup sugar, 1 cup flour well beaten into the eggs, 1 good teaspoon baking powder, pinch of salt, teaspoon of lemon or vanilla, 1-2 cup cold water to be added the last thing.—Mrs. Mary D. Burlingame.

SPONGE CAKE NO. 6—2 eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, little salt. Beat well together; 1-2 cup hot milk, small piece butter dissolved in milk. Flavor with lemon.—Mrs. Alexander Smith.

BUTTER SPONGE CAKE NO. 7—Two cups sugar, one cup butter, one tablespoonful milk, six eggs, two cups flour, one teaspoonful of Royal Baking Powder.—Mrs. John A. Worthley.

SIX MONTHS CAKE—2 cups sugar, 1 cup molasses, 1 1-2 cups butter, 4 eggs, 4 cups flour, 1 lb raisins, 1 lb currants, 1-4 lb citron, 1 cup of tea or cider, 1 teaspoon cream tartar, 1-2 teaspoon soda, 1 teaspoon of all kinds of spices.—Mrs. Frank Merrill.

COFFEE CAKE—1 coffee cup sugar, 1 coffee cup molasses, 1 coffee cup butter, 1 coffee cup raisins, 1 coffee cup coffee, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon allspice, 4 cups flour, 1 teaspoon saleratus.—Mrs. John Gilday.

LIGHT CAKE—2 eggs, 2 1-2 teaspoons baking powder, 1 cup sugar, 1-2 cup milk, 1-3 cup butter, 1 teaspoon vanilla, 1 3-4 cup flour. Cream butter and sugar, add eggs well beaten, add milk, then flour mixed and sifted with baking powder; add vanilla.—Mrs. Alvin P. Lewis.

BOILED RAISIN CAKE—Cover 1 1-2 cups of raisins with boiling water and let simmer 30 minutes. Cream 3-4 cup of sugar with 1-4 cup of butter; add 1 1-2 cups of flour, 1-2 cup of raisin water and 1 egg beaten light; 1 teaspoon soda should be sifted with flour. Season with 1 teaspoon each of nutmeg and cinnamon. Now add the raisins well dredged with flour. Bake 1-2 hour.—Mrs. John Gilday.

DATE CAKE—1-2 cup butter, 2-3 cup sugar, 1-3 cup molasses, 1 cup sour milk, 1 egg, 1 teaspoonful soda, 1 cup of dates cut in small pieces, 2 1-2 cups flour.—Miss E. Mable Adams.

DARK FRUIT CAKE—1 cup of brown sugar, 1 cup of butter, 1 cup molasses, 1 cup cold coffee, 4 or 5 cups of flour, 1 egg, 1 teaspoon soda stirred into the coffee, 1 lb of raisins, 1 lb of currants, 1-2 lb of citron, 1 teaspoon of cinnamon, clove, allspice, nutmeg. Bake in a slow oven.—Mrs. Frank Knowles.

SOUR CREAM CAKE—1 cup sugar, 1 cup sour cream, 3-4 cup raisins, 2 cups flour, 2 eggs, 1 teaspoon soda, 1 teaspoon cinnamon, 1 salt spoon clove, salt.—Mrs. Penn Varney.

DARK CAKE—1 cup sugar, 2 cups molasses, 2 eggs, 1 cup butter or lard, 1 cup of milk, 1 teaspoon each of cloves, cinnamon, soda, 1 lb raisins, 1 lb currants, 1-2 lb citron, 1 teaspoon salt, 5 cups of flour. This makes three loaves.—Miss Nellie M. Ricker.

NUT AND RAISIN CAKE—1 1-2 cups sugar, 1-2 cup butter, 1-2 cup milk or cream, 3 eggs, 2 cups flour, 1 cup chopped raisins, 1 cup chopped nuts, 1-2 teaspoon soda, 1 teaspoon cream tartar. Flavor with vanilla, mace, and cinnamon.—Mrs. Arthur Bishop.

SNOW CAKE—1 1-2 cups sugar, 2 heaping tablespoons butter, 1 cup sweet milk, 1 pint flour, whites of 3 eggs beaten stiff, 1 teaspoon cream tartar, 1-2 teaspoon soda, a pinch salt. Flavor with vanilla or orange.—Mrs. Ida M. Maker.

HALF POUND CAKE—1 cup butter 1 1-2 cups powdered sugar, 4 eggs, 1-2 cup milk, 2 cups flour, 1-2 teaspoonful of mace, 1 level teaspoonful baking powder. Cream the butter and sugar, add the well beaten yolks of eggs, then the milk, sifted flour and baking powder and mace. Then beat in the whites of eggs and bake in a moderate oven.—Miss Clara Hutchings.

PORK CAKE—1 lb fat salt pork, chopped fine, 2 cups boiling water poured over pork, let cool, 1 cup molasses, 1 cup sugar, 1 lb chopped raisins, 3 eggs, 1 teaspoon soda, no salt. Use pastry flour, make thicker than light cake. Makes two large loaves.—Mrs. Emma F. Goodwin.

JELLY ROLL—1 cup sugar, 1 cup flour, 3 eggs, 2 tablespoons sweet milk, 1-2 teaspoon soda, 1 teaspoon cream of tartar. Spread thin and bake in a quick oven. Turn from pan while hot and spread with jelly. Roll in a piece of cheese cloth and allow cloth to remain on till cool.—Mrs. Benj. J. Foster.

CREAM CAKE NO. 1—1 cup sugar, beat two eggs in cup and fill it up with cream, 1 cup flour, 2 teaspoons baking powder, little salt, flavoring. Bake in moderate oven.—Mrs. Rozella D. Heald.

CREAM CAKE NO. 2—2 eggs, 1 cup sugar, 1 cup cream, 1 teaspoon soda, 2 cups flour, 2 teaspoons cream of tartar, 1 teaspoon lemon.—Mrs. Ella F. Addison.

MOLASSES SPONGE CAKE—1-2 cup molasses, 1-2 cup brown sugar, 1-2 cup lard, 1-2 teaspoon cinnamon, 1-2 teaspoon ginger or nutmeg, 1-2 cup milk, 1 egg, 1 2-3 cups sifted flour, 1 teaspoon soda.—Mrs. Everett Cressey.

EGGLESS PRUNE CAKE—1 cup brown sugar, 2 tablespoons of butter, 1-2 cup sour milk, 1 teaspoon of soda, 1-2 teaspoon cinnamon, 1 cup of prunes cooked soft and chopped, 1-2 cup of the prune water; sift 2 cups of flour with 2 teaspoons of baking powder, add to the mixture, stir all together until well mixed. Bake in a loaf and frost with boiled frosting.—Mrs. Abble F. Ellsworth.

BLUEBERRY CAKE—1 egg, 1 cup sugar, 1 quart flour, pinch of salt, 2 or 3 cups of blueberries, 2 teaspoons of cream of tartar, 1 teaspoon soda; mix with sweet milk to the stiffness of common cake. This may be eaten with butter.—Mrs. Thomas Bradstreet.

FRUIT CAKE—2 cups melted butter, 2 cups sugar, 2 cups molasses, 3 cups flour, 5 eggs, 1 lb raisins chopped, 1 lb currants, 1-2 cup citron, 1 teaspoon soda, 1 tablespoon each of clove and cinnamon. Line pan with brown paper. Bake 3 hours. This will make two loaves.—Mrs. Thomas Bradstreet.

BLACK CHOCOLATE CAKE NO. 1—In a bowl over the teakettle put 2 squares of chocolate, the yolk of 1 egg and 1-2 cup of milk; cook until it thickens. In a mixing bowl cream 1 cup sugar, 2 tablespoons of butter, 1-2 cup milk; add the chocolate mixture and 1 1-2 cups flour, 1 teaspoon of soda, little salt and flavor with vanilla.—Mrs. Wilbur K. Foster.

CHOCOLATE CAKE NO. 2—1 cup sugar, 2 tablespoons of melted butter, 1 teaspoon salt, 1 scant teaspoon soda, 1 teaspoon baking powder, 1 teaspoon vanilla, 1 cup sour milk, 2 tablespoons of cocoa, 2 cups of flour.—Miss Nelly M. Ricker.

CHOCOLATE CAKE NO. 3—1 cup sugar, 2 tablespoons shortening, 2 dessert spoons cocoa, 1-2 teaspoon salt, 1-2

FEATHER CAKE—2 cups sifted flour, 2 teaspoons baking powder, 1 large tablespoon butter, 1 cup sugar, 1 cup milk or water, 1 egg, 1-2 teaspoon lemon or vanilla. This is nice for cream pies.—Mrs. Almon E. Carpenter.

GOOD CREAM PUFFS—1 cup hot water, 1-2 cup butter, boil together, when boiling add 1 cup flour, take from stove and stir to smooth paste; when cool add 3 well beaten eggs, stirring about 5 minutes. Drop by spoonfuls on buttered tin. Bake in quick oven 25 minutes. When cold fill with whipped cream or soft custard.—Mrs. Elizabeth D. Smith.

ONE EGG CAKE—1 cup sugar, 1 1-2 tablespoons lard (melted), 1 teaspoon salt, 1 egg, 1 cup creamy milk, heated, 1 pint bread flour, 1 teaspoon vanilla. Bake in moderate oven.—Mrs. Hilda G. Kent.

ORANGE CAKE—1-2 cup butter, 1 cup sugar, 2 eggs, 1-2 cup milk, 1-2 cup orange, 1 1-2 cups flour, 2 teaspoons baking powder. Cream butter and sugar, add juice and rind of the orange. Mix and sift flour and baking powder. To the butter and sugar add one unbeaten egg and beat thoroughly. Add a little flour and the second egg. Beat well and alternate remaining flour with milk. When all is thoroughly mixed bake in moderate oven about 30 minutes.—Mrs. Willard F. Bailey.

FRENCH CAKE—1-2 cup butter, 2 cups sugar, 3 eggs, 3 cups flour, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 cup milk. Cream butter and sugar, add yolks of eggs well beaten, add milk with soda dissolved, add flour with cream of tartar rubbed in, 1 teaspoon of flavoring. Add well beaten whites of eggs last.—Miss Lena M. Richardson.

FANCY CAKE—1 1-2 cups sugar, 1-2 cup butter, 3 eggs, 1 cup milk, 1 cup nuts, 1 cup raisins, 2 cups flour, 1 teaspoon cinnamon, 1 teaspoon allspice, 1-2 teaspoon nutmeg, 1 3-4 teaspoon baking powder. Cream butter and sugar, add yolks of eggs beating thoroughly, add milk and flour alternately, then nuts or raisins, and lastly whites of eggs beaten stiff. Sift spice and baking powder into flour. Nuts may be omitted.—Mrs. Margaret B. Kimball.

NEVER FAIL LAYER CAKE—2 eggs, 1 cup sugar, 1 cup sweet milk, 2 tablespoons melted butter, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon flavoring, little salt.

Mocha Filling for Cake—1 cup powdered sugar, 2 tablespoons cocoa, 1 small lump of butter, mix with hot coffee to the consistency of paste, 1 teaspoon of vanilla.—Mrs. Ralph A. Daniels.

DARK PORK CAKE—1-4 lb of fat salt pork chopped, 1 cup molasses, 1-2 cup sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1-2 teaspoon clove, 1 teaspoon soda dissolved in 1 cup milk, 1 cup raisins chopped, 1 cup currants, 1 egg, 7 heaping cups of sifted flour. Bake in slow oven.—Mrs. Edward F. Smith.

FRUIT CAKE—1 cup butter, 4 eggs, 3 cups sugar, 1 cup milk or thin cream, 4 cups flour, 1-2 cup molasses, 1 1-4 lbs raisins, 1 1-4 lbs currants, 2 heaping teaspoons clove, allspice and cinnamon, 1 teaspoon nutmeg, 1-2 teaspoon soda, 1-2 lb citron. Bake 4 hours.—Mrs. John A. Worthley.

LIGHTNING CAKE—1 cup sugar, 1 cup flour, 1 teaspoon baking powder, pinch of salt, 1 egg, 1 cup milk, 1 teaspoon melted butter, 1 teaspoon vanilla. Sift dry ingredients then add egg, milk, butter and extract. Only one beating and beat 5 minutes.—Mrs. Fred H. Morong.

SUNSHINE CAKE—Sift 1 cup flour, little salt, 1 1-2 tablespoons (rounding) of cornstarch, 1 teaspoon baking powder 4 times. Beat yolks of 4 eggs good, 1 cup sugar, 3 tablespoons cold water, 1 teaspoon vanilla. Add the flour, etc. Fold in whites of eggs last. Bake 35 minutes. Start with oven quite cool.—Miss Annie C. Horsch.

TWO EGG CAKE—2 tablespoons of butter, 1 cup sugar, 2 eggs, 1-2 cup milk, 1 1-2 cups flour, 1 teaspoon baking powder.—Miss Marion G. Todd.

GILMORE CAKE—1 cup butter, 1 cup sugar, 1 cup molasses, 1-2 cup cream or milk, 3 eggs, 1 teaspoon soda, 1 tablespoon rose water, 1 tablespoon brandy (use jelly or

canned fruit juice instead), 4 cups flour, 1 lb or more of fruit, nutmeg and other spices to taste.—Mrs. M. S. Richardson.

HARDING CAKE—1 cup light brown sugar, 3-4 cup butter, 2 eggs, 1-2 cup molasses, 1-2 cup milk, 2 1-2 cups flour, 1 scant teaspoon soda, 1-2 lb chopped raisins, salt, spices and citron.—Mrs. Benj. P. Mighill.

NUT CAKE—1 1-2 cups flour, 1 cup sugar, 2 eggs, 1-2 cup milk, 1-2 teaspoon soda, 1 teaspoon cream of tartar, 1 cup walnuts and 1 cup of raisins chopped or ground, 1 teaspoon of vanilla, 2 tablespoons melted butter, pinch of salt.—Mrs. Frank W. Fletcher.

COCOA CAKE—1 cup sugar, 1 tablespoon butter, 1 egg, 1-4 cup cocoa, 1-2 cup sour milk, 1 teaspoon soda, 1 3-4 cups flour, 1-2 cup boiling water, little salt, and flavor with vanilla.—Mrs. William A. Foss.

SPICED NUT CAKE—1 cup sugar, 1-2 cup butter, 1 cup sour milk, 2 cups flour, 1 egg, 1 teaspoon soda, 1 cup nuts and raisins mixed, little salt, spices to taste.—Mrs. Penn Varney.

SILVER CAKE—1 cup sugar, 1-2 cup butter, whites of 3 eggs, 1-2 teaspoonful soda, 1-2 cup milk, 2 cups flour, 1 teaspoonful cream tartar, salt, flavoring. For Gold Cake the same recipe only use the yolks of the eggs.—Miss Carrie S. Dummer.

LIGHT FRUIT CAKE—1 cup butter, 1 cup sugar, 1-2 package raisins, 1-2 package currants, 1-2 cup milk, 1-2 teaspoon salt, 1-4 teaspoon nutmeg, 1-4 teaspoon cinnamon, 1-4 teaspoon cloves, 1-4 teaspoon mace, 2 eggs, 1 heaping teaspoonful baking powder, 1 1-2 cups flour. Bake 1 hour.—Mrs. K. E. Cleasby.

ANGEL CAKE—Whites of 4 eggs well beaten, 1-2 cup sugar, 1-3 cup bread flour, 1-4 teaspoon cream tartar, a little vanilla. This makes a small size cake.—Mrs. Elizabeth D. Smith.

FRUIT CAKE WITHOUT EGGS—1-2 cup sugar, 1-2 cup molasses, 1 cup sour milk, 4 tablespoons butter, 1 teaspoon each of cinnamon, cloves, nutmeg and soda, 2 cups flour. Mix and sift flour, spices and soda; cream butter; add sugar, molasses, sour milk and sifted mixture. Bake in in leaves.—Mrs. Mary J. Henley.

NUT CAKE—Cream 1-2 cup butter, 1 cup sugar, beaten yolks of 2 eggs, and beat till nearly white; then add 1-2 cup milk, 1 1-2 cups flour, 1 1-2 heaping teaspoons baking powder, 1-4 teaspoon cinnamon; sift and add to above mixture with the stiffly beaten whites of eggs and 1 cup of broken walnuts. Bake 1-2 hour.—Mrs. Fannie E. Smith.

POUND CAKE—1 heaping cup fine sugar, 1-2 cup of butter, 4 eggs beaten separately, 1-2 pt flour, 1-2 teaspoonful cream of tartar, 1-4 teaspoonful soda dissolved in a tablespoonful milk. Lemon flavoring.

CANDIES

NUT CANDY—2 cups sugar, 1-2 cup water, boil until thick. Flavor with lemon. Stir in 1 cup of chopped nut meats. Turn into a large flat dish. When cold cut in squares.—Mrs. Edward F. Smith.

CREAM CANDY—White of 1 egg, beaten stiff, add 1 scant teaspoon of vanilla and powdered sugar enough to make stiff enough to be molded, and press walnuts on.—Miss Helen F. Smith.

DIVINITY FUDGE—Put 2 1-2 cups of sugar in pan, add 1-2 cup White Karo Syrup and 1-2 cup hot water. Boil until it threads from spoon. Pour one-half on the beaten whites of 2 eggs. Boil the rest until it forms needle-like points when dropped in water, then turn on the other ingredients. Beat until thick. When almost ready for pan add one teaspoon of vanilla, pinch of salt and 1-2 lb chopped walnuts.—Miss Dorothy A. Gilday.

DIVINITY FUDGE— $\frac{3}{4}$ cups white sugar, $\frac{2}{3}$ cup White Karo Corn Syrup, $\frac{1}{2}$ cup hot water. Boil until brittle when tried in cold water. Then pour slowly over beaten whites of 2 eggs, add $\frac{1}{2}$ cup chopped walnuts and teaspoon vanilla. Beat until it thickens, pour into pan and cut in squares.—Mrs. Ida M. Maker.

PENOUCHEE—4 cups light brown sugar, 1 cup chopped walnuts, 1 cup milk, $\frac{1}{2}$ teaspoon vanilla, butter size of walnut. Mix sugar, milk and butter. Let boil until it forms a ball when put in water. Take it from the fire and add 2 tablespoons marshmallow cream. Add the vanilla, beat until creamy, put it in a buttered tin.—Mrs. Daniel Chapman.

PEANUT BUTTER CANDY—3 cups granulated sugar, 1 cup milk or sour cream, 3 tablespoonfuls peanut butter, vanilla flavoring. Boil sugar and milk till it will form a soft ball in cold water. Add peanut butter and stir till it is melted, add vanilla and beat hard. Pour into pan to harden. A larger amount of peanut butter may be added if stronger peanut flavor is desired.

FOR THE CHAFING DISH

WELSH RAREBIT—1 cup cheese after it has been through chopper, 1 tablespoon butter; when melted add $\frac{1}{2}$ cup milk, 1 teaspoon salt, 1 teaspoon mustard, pinch cayenne. Just before serving add 1 egg slightly beaten. Stir constantly. Serve on toast or crackers.—Miss Ada Cook.

SHRIMP WIGGLE— $\frac{1}{2}$ teaspoon beef extract, $\frac{1}{2}$ teaspoon salt, 4 tablespoons butter, $\frac{1}{2}$ cup milk, 1 teaspoon paprika, 1 cup shrimps, 1 cup peas. If canned shrimps and peas are used drain well. In the chafing dish, mix and heat extract, butter, milk and paprika. When well heated turn in shrimps and peas, heat and serve at once.—Mrs. Willard F. Bailey.

CREAMED CHICKEN AND OYSTERS—1-4 cup butter, 1-4 cup flour, 1-2 teaspoon salt, 1-4 teaspoon peppers, 2 cups thin cream, 2 cups cold cooked chicken, diced, 1 pint of oysters, 1-3 cup finely cut celery. Make sauce of the first five ingredients, add chicken and oysters. Cook until oysters are plump. Serve sprinkled with celery.—Mrs. Sara Q. Mullen.

SHRIMPS—1-2 pint shrimps, 3 tablespoons catsup, 2 tablespoons butter, 1-2 onion grated or sliced thin, 1-2 cup boiled rice, 1-2 cup cream. Melt butter in dish. Stir in onion and rice, then add cream, shrimps and catsup. Stir until boiling, cover and let simmer for 5 minutes. Serve on crackers or toast.—Mrs. Frank L. Collins.

CRAB APPETIZER—1 large can crab meat, 1-2 cup grated cheese, 3 cups thin cream or top of milk, 3 egg yolks beaten, 1 tablespoon flour, 4 tablespoons butter, salt and paprika to taste. Cook milk, eggs and flour until it thickens. Add other ingredients and cook until well blended. Serve on buttered toast or saltines.—Mrs. E. Vernon Peabody.

SHRIMP WIGGLE—1-2 cup boiled rice, 1 can shrimp cut in small pieces, 1-2 cup strained tomato juice, 1-2 cup cream, 1 teaspoon butter, little salt and pepper. Cook rice, then add tomato, salt, pepper, cream, butter, then shrimp.—Miss Florence A. Warren.

CREAMED OYSTERS—2 heaping tablespoons butter, 2 level tablespoons flour, 1-2 teaspoon salt, dash of pepper, 1 pint of milk, 1 pint oysters, 12 shredded wheat biscuits. Melt butter, when boiling add flour and salt mixed. Let cook till frothy. Slowly add cold milk, stirring vigorously. When thick and smooth add oysters, previously cooked in their own liquor. Scoop out the centers of the shredded wheat biscuit, being careful not to break the edges. Dot them with butter and place in warm oven to crisp. Use as patties in which to serve creamed oysters.—Mrs. Frank L. Collins.

COOKIES

FIG BARS—1 lb figs, 1-2 lb dates, 1-4 lb raisins chopped, 1 cup sugar, 1 lemon, 1 cup cold water. Cook all together about 5 minutes. Line a cake pan with pie crust, spread in a thin layer of filling, cover with a top crust and bake. When cold cut in bars. This will make 4 square cake pans full.—Mrs. Frank P. Todd.

JELLY JUMBLES—1-2 cup butter and lard mixed, 1 cup sugar, 1 egg, 1-2 teaspoon soda, 1-2 cup sour milk, 1-4 teaspoon salt, flour, currant or apple jelly best. Cream butter and sugar, add egg well beaten, soda mixed with milk, salt and flour to make soft dough. Roll out on board, cut with biscuit cutter and put on sheet or in pan. Place 1 teaspoon of jelly in center, then cut top piece with doughnut cutter and lay over, the jelly showing through. Press edges slightly and bake in rather hot oven until a light brown.—Mrs. Frank E. Richardson.

BROWNIES—Two eggs well beaten, 1 cup sugar, 1-2 cup melted butter, 1-2 cup flour, 2 squares of melted chocolate, 1 cup of chopped walnuts, vanilla. Spread in buttered pan about 1-3 inch thick and bake 20 or 30 minutes in slow oven. Use pan about 13 1-2 inches by 8 1-2. Brownies should be soft when baked rather than hard.—Miss Jessie N. Towne.

SUGAR COOKIES—1 large cup sugar, 2-3 cup lard and butter mixed, 1 teaspoon ginger, scant 1-4 teaspoon of soda dissolved in 2 teaspoons of milk, 2 eggs, pastry flour enough to roll out thin.—Mrs. Caroline S. Johnson.

CALIFORNIA DROP CAKES—1 cup lard, 1 cup sugar, 1 cup molasses, 1 cup sweet milk, 1 teaspoon salt and cinnamon, 1 quart bread flour, 1 teaspoon soda, 1 cup raisins. Have stiff enough dough to drop from a teaspoon on well greased pan.—Mrs. Lucy J. Kent.

MOLASSES COOKIES—1 cup sugar, 1 cup molasses, almost cup of melted drippings, 1 egg, 1-2 teaspoon cinna-

mon, 1-2 teaspoon nutmeg, 1 teaspoon vanilla, 1 teaspoon soda (in coffee) 1-2 cup black coffee, pinch salt, flour to make a soft dough. Roll out and bake.—Miss Mary K. Chisholm.

FILLED COOKIES—1 egg, 1 cup sugar, 1-2 cup lard, 1-2 cup milk, 1 teaspoon soda, 1 teaspoon cream tartar, pinch of salt and nutmeg. Flour to mix stiff enough to roll very thin. Take one cookie, put on filling and place another cookie on top. Bake.

Filling—1 cup raisins chopped fine, 1-2 cup sugar, 1-2 cup water, 1 tablespoon flour. Set on stove until it thickens.—Miss Mary K. Chisholm.

MOLASSES COOKIES—2 cups molasses, 1 cup sausage fat, 1 egg, 1 teaspoon ginger, 1 teaspoon salt, 1 teaspoon soda, flour enough to roll; no water or milk.—Mrs. Hattie Bailey.

BROWNIES—1 cup sugar, 1-2 cup butter, 3-4 cup flour, 1 cup walnuts, 2 eggs, 1 teaspoon vanilla, little salt, 2 squares chocolate. Cream butter and sugar, add beaten eggs, chocolate, flour, walnuts and vanilla. Spread very thin and bake in moderate oven 20 minutes.—Miss Lottie Hawson.

CHOCOLATE ROLLED OATS COOKIES—1 cup sugar, 1-2 cup butter, 1 egg, 1-2 cup milk, scant 1-2 cup cocoa, 1 3-4 cups flour, 2 rounded teaspoons baking powder, 1-4 teaspoon salt, 1 1-2 cups rolled oats, 1 teaspoon vanilla. Cream sugar and shortening, add well beaten eggs, and milk. Sift together flour, baking powder, salt and cocoa. Add to first mixture then stir in rolled oats. When well mixed drop from spoon on greased pan. Bake 20 minutes in moderate oven.—Mrs. A. F. Snell.

SPICE COOKIES—1-2 cup molasses, boil 2 minutes, 1-4 cup sugar, 1 1-2 tablespoons butter, 1 1-2 tablespoons lard, 1 tablespoon milk, 2 teaspoons baking powder, 1-2 teaspoon salt, 1-2 teaspoon clove, 1-2 teaspoon cinnamon, 1-2 teaspoon nutmeg, 3 cups flour. Roll thin.—Miss Anna M. Smith.

WALNUT MACAROONS—Mix together 1-3 cup powdered sugar, 1-3 cup chopped walnut meats, 1 rounded tablespoon of flour which has been sifted with 1-2 scant teaspoon of baking powder and 1-2 teaspoon salt. Beat whites of eggs stiff and fold them into the dry mixture. Drop from spoon on buttered tins. Bake in a moderately quick oven. This rule will make about twenty.—Mrs. Frank E. Richardson.

NUT JUMBLES—1-2 cup butter, 1 cup sugar, 1 egg, 1 teaspoon baking powder, 2 cups flour, 3-4 cup nut meats, chopped coarsely, little salt, about 1-3 cup milk. Beat butter and sugar, add egg beaten, then flour, salt and baking powder sifted together. Add milk gradually and mix in nuts. Drop on greased pan some distance apart and bake in quick oven about 10 minutes.—Mrs. Sophy D. Carleton.

CHOCOLATE COOKIES—1 cup sugar, 1-2 cup butter, 1 egg, 1-2 cup milk, 1 1-2 cups flour, 1-2 teaspoon soda, 1 teaspoon cream tartar, pinch salt, 1 teaspoon vanilla, 1 cup chopped walnuts, 1-2 cup chopped raisins, 2 squares melted chocolate. Drop in pan, a spoonful at a time, a little distance apart.—Mrs. Walter C. Marsh.

FILLED CHOCOLATE COOKIES—1 egg, 1 cup sugar, 1-2 cup shortening, 2 cups flour, 1-2 cup milk, 3 tablespoons cocoa, 1 teaspoon soda, 2 teaspoons cream tartar or 2 teaspoons baking powder, 1 teaspoon vanilla, roll thin and fill.

Filling—1 cup cocoanut, 1-2 cup milk, 1-2 cup sugar, 1 teaspoon flour; cook until thickens, cool before using.—Mrs. B. Harris Hardy.

SOUR CREAM COOKIES—1 cup of sour cream, 1 cup of sugar, 1 egg, 1-2 teaspoon soda, 1-2 teaspoon salt, 1 teaspoon of vanilla or lemon, flour to roll.—Mabel G. Ricker.

MOLASSES COOKIES—1 cup molasses, 1-2 cup sugar, 2-3 cup shortening, butter and lard, 1 beaten egg, 1 tablespoon soda and ginger, 2 tablespoons cold water, 1 tablespoon vinegar, 4 1-2 cups flour. Work flour in until able to roll.—Mrs. Elmer H. Brown.

COCOANUT MOLASSES DROP CAKES—1 cup sugar, 1-2 cup lard, 1 cup molasses, 1 cup cold water, 1 teaspoon soda, 1 teaspoon cinnamon and cloves; flour to make batter stiff enough to drop. Cream sugar and lard, add molasses, then water and dry ingredients, lastly put in a cup of cocoanut.—Mrs. Fred H. Morong.

ALMOND COOKIES—1-2 cup butter (1-2 cup sugar, 1 cup chopped almonds, 1 teaspoon cinnamon, 3 egg yolks, 1 1-2 cups flour, 2 teaspoons baking powder, 1-2 teaspoon vanilla. Mix in order given, roll out and brush with white of an egg, cut and bake in quick oven.—Mrs. Charles H. Perley.

SUGAR COOKIES—2 eggs, 1 cup sugar, 1-2 cup butter, 2 tablespoons milk, 2 teaspoons baking powder. Flour to stiffen. Mix soft, flavor with vanilla.—Mrs. Almon E. Carpenter.

SUGAR COOKIES—2 eggs, 2 cups sugar, 1 cup of lard or butter, 1 cup milk, 1 teaspoon vanilla, 2 teaspoons cream of tartar, 1 teaspoon soda, a little salt, bread flour enough to roll.—Mrs. Benj. Foster.

PLAIN COOKIES—1 egg, 1 cup sugar, 1-2 cup sweet milk, 1-2 cup butter, 1-2 teaspoon soda, 1 teaspoon cream tartar, 1 teaspoon salt, flour enough to roll out on board. Sprinkle with sugar before baking.—Miss Carrie E. Blackington.

GINGER SNAPS—1 cup sugar, 1 cup molasses, 1-2 cup butter, 1-2 cup lard, boil up; add 1-2 cup cold water, 1 1-2 teaspoons soda, 2 teaspoons ginger, 1 teaspoon salt. Roll out very thin and bake in a hot oven.—Mrs. Christina Johnson.

DROP FRUIT COOKIES—1 cup brown sugar, 1 cup molasses, 1 cup cold strong coffee, 1 cup raisins or currants, 1 cup shortening, 1 egg, 1 teaspoon of soda, 2 teaspoons of cinnamon, 1 teaspoon ginger, 1-2 teaspoon cloves, 1-2 teaspoon allspice, 5 cups of pastry flour. Make small and drop in pan.—Mrs. John Rielly.

MOLASSES COOKIES—1 cup of molasses, 1 cup of brown sugar, 2-3 cup of lard (stirred into sugar and molasses), 1 teaspoon ginger, 1 teaspoon cinnamon, pinch of cloves, 2 teaspoons soda, vanilla, flour to roll.—Mrs. A. W. Swift.

SUGAR COOKIES—2 cups sugar, 1 cup butter, 3 eggs, 1 teaspoonful soda, 1-2 cup milk, nutmeg, little salt, 2 teaspoonfuls cream tartar. Thicken with flour to roll, not too stiff.—Miss Carrie S. Dummer.

SCOTCH CAKES—Cream together 3-4 lb fresh unsalted butter and 1 lb brown sugar, add 1-4 teaspoon of cream tartar, 1-2 teaspoon saleratus, flour enough to roll out; cut in squares with a knife. Bake in hot oven.—Mrs. Alice Daniels.

DOUGHNUTS

DOUGHNUTS—3 eggs, 1 1-2 cups milk, 2 cups sugar, 1 teaspoon salt, 1 1-2 teaspoons baking powder. Flour enough to roll; no shortening.—Mrs. Hattie Bailey.

SOUR MILK DOUGHNUTS—1 egg, 1 cup sugar, 1 cup sour milk, 2 teaspoons melted lard, 1 teaspoons soda, pinch of ginger, nutmeg, salt, flour enough to roll.—Mrs. Wm. M. Dyer.

SOUR MILK DOUGHNUTS—1 1-2 cups sugar, 3 eggs, 2 tablespoons melted butter, 1 1-4 cups thick sour milk, level teaspoon soda, same of salt, little cinnamon and nutmeg, 4 cups bread flour or more if needed.—Mrs. Robbie A. Manthorne.

DOUGHNUTS—1 cup sugar, 2 eggs, 1 teaspoon salt, 1-2 teaspoon nutmeg, 1 cup milk, (pour off top of milk and use a cup of what is left), 1 qt bread flour, 2 teaspoons dry yeast. Mix stiff enough to pat out on board. The less you mold doughnuts the better, no rolling pin is necessary. Fry in deep fat.—Mrs. Hilda G. Kent.

NEVER FAIL DOUGHNUTS—2 eggs, 1 cup sugar, 1 cup sweet milk, 1 teaspoon salt, 1 teaspoon nutmeg, 1 teaspoon vinegar, 1 rounding teaspoon soda, 2 rounding teaspoons cream tartar. Beat the eggs light, then add sugar, salt and nutmeg. Beat again, then add vinegar. Beat, then add milk and then about 2 cups of flour. Beat this well, then add about a cup or so of flour with soda and cream of tartar and enough more flour to roll.—Miss Helen F. Miller.

SUGARED DOUGHNUTS—1 cup sugar, 1 cup sweet milk, 2 unbeaten eggs, 2 level teaspoons baking powder, butter size of walnut (melted), little nutmeg, pinch of salt, just enough bread flour to handle easily. Fry in hot fat and dip in sugar.—Mrs. Wm. Hammons.

VELVET DOUGHNUTS—2-3 cup sugar, 2 cups (sifted) flour, baking powder, 1-2 teaspoon nutmeg, 1-2 teaspoon cinnamon, 1-4 teaspoon salt. Beat the whites of two eggs until stiff, then add yolks, 1-2 cup sweet milk.—Mrs. Kathleen Meserve.

ONE EGG DOUGHNUTS—1 tablespoon thick sour cream, 2-3 cup thick sour milk, 1-3 cup sweet milk, 1 rounding teaspoon soda dissolved in foregoing, 1 egg beaten in, 1 rounding cup sugar, 2-3 teaspoon vanilla, 1-3 teaspoon salt, pinch of ginger, 1 teaspoon baking powder. Makes 3 dozen and they never soak fat.—Mrs. Charles Reardon.

SWEET MILK DOUGHNUTS—1 cup sugar, 2 eggs, 1 cup milk, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 level teaspoon baking powder, 2 level teaspoons hot fat from the kettle to mix with the eggs and sugar, little nutmeg, pinch salt and flour same as for any dough.—Mrs. John Hurley.

ENTREES

TOMATO ASPIC—Pulp and juice of large can of tomatoes, season with salt, pepper and onion juice. Stiffen with gelatine, mould in cups and serve on lettuce leaves with mayonnaise dressing.—Miss Nellie Curran.

STUFFED BAKED POTATOES—2 tablespoons melted butter, 2 tablespoons grated cheese, 6 large potatoes, yolk of 1 egg, salt and pepper to taste. Bake potatoes, cut off slice from top and with teaspoon remove all potato from shell. Mash the potato, add butter, cheese, seasonings and egg yolk. Fill shells and bake 15 minutes.—Mrs. Mary D. Burlingame.

AMERICAN CHOP SUEY—1 large can of tomatoes, 1 lb of hamburger steak, 1 lb of onions, 3 slices of bacon, 1 package of macaroni, cooked, 1 cup boiled rice. Fry bacon and onions, move to one side of pan, then put in hamburger steak and fry. Add tomatoes, rice and macaroni; season with salt, pepper and sugar to taste. Simmer all together and serve. This will serve 8 persons.—Mrs. William Hamm.

CHEESE RELISH—2-4 lb cheese, 1-2 cup milk, 2 eggs, butter size of egg, a little salt and paprika. Cut cheese in small pieces and melt; add the beaten eggs, milk, butter, etc. and bake until brown.—Miss Betsie P. Dodge.

POTATO PUFF AND CHEESE—2 cups cold mashed potatoes, 1 egg, 1-2 cup milk, 2 tablespoons grated cheese, little salt and pepper. Beat potatoes, milk and butter together until light, add eggs, pour into a greased pudding dish. Cover the top thickly with cheese and bake until brown.—Miss Nellie Curran.

SPAGHETTI RECIPE—Cook 1-2 pkg spaghetti in rapidly boiling salted water in uncovered kettle until tender. Remove from water and drain. Fry 4 slices salt pork, remove rashers, and add 3 onions cut in small pieces, and fry a delicate brown. Add to one can of stewed tomatoes and

strain. Add small piece of butter, little pepper and salt. Mix with spaghetti, heat and serve hot.—Mrs. Arthur Bishop.

TOMATO SPAGHETTI—1 pkg of spaghetti cooked in salt water, 1 large can tomatoes put on to boil at the same time, 3 or 4 good slices of salt pork tried out and to the fat add 4 large onions cut up and fried a good brown; then put this mixture with the tomatoes and let boil together about one half hour or more, then strain. After spaghetti is cooked strain in colander and pour cold water over it to take the starch out. Then return to the kettle and mix tomatoes and spaghetti together and add a pinch of red pepper.—Mrs. Mary Cook.

SPAGHETTI LOAF—3-4 cup spaghetti cooked in salted water, 2 eggs beaten, 1 cup milk, 1 cup bread crumbs, 1 cup grated cheese, 1 teaspoon salt, dash of pepper, 1-2 can of pimientos. Press firmly into a buttered pan, cook 3-4 hour and serve with one can tomato soup.—Mrs. Sara G. Mullen.

ROWLEY POWLEY DISH—1 can tomatoes, 3 small onions or 1 large one minced fine, 2 large spoons of sugar, 1 cup spaghetti cooked soft, 1 lb hamburger, salt and pepper to taste. Put piece of butter in a large spider and cook the onion, add steak and cook a little, then add tomatoes, spaghetti, salt and pepper. Turn it all into a deep dish, sprinkle with bread crumbs and bake until brown.—Miss Sarah M. Hale.

STUFFED LOBSTER—Remove the meat from two medium sized lobsters and cut into pieces 1-2 inch square. Melt 1 tablespoon of butter, blend in 1 tablespoon flour, add slowly 1 cup of milk, stir until smooth and thick, and season with 1-2 teaspoon of salt, a dash of paprika, and 1 tablespoon of chopped parsley. Add the yolks of 3 hard boiled eggs mashed fine and lastly the lobster meat. Wash and dry the two tail shells, fit them together, turn in the lobster mixture, sprinkle the top with 2 tablespoons of crumbs moistened with 1 tablespoon of melted butter, and brown in oven. Garnish with parsley and lemon.—Miss Alma Hutchings.

CLAM CAKES—1 pint flour, 2 teaspoons baking powder, 1-2 cup milk, 1 pint clams, 1 teaspoon salt, 1 egg, 1-2 cup clam water. Mix and sift the flour, baking powder and salt together. Beat the egg and put with the dry ingredients. Add and stir in the milk and clam water, then add chopped clams. Fry in deep hot fat until brown. If too thin add a little more flour. This will make about 25 cakes.—Mrs. John Rafferty.

CLAM MUDDLE—25 clams chopped fine, 2 tablespoons butter, 2 tablespoons flour, 1-2 cup cream, salt and pepper to taste. Put butter in dish; when melted stir in flour, add clams with cupful of their juice, season and let simmer 5 minutes. Just before serving add cream and let come to a boil. Serve with toasted crackers.—Miss Sarah M. Hale.

AMERICAN CHOP SUEY—2 cups rice, spaghetti or macaroni, 1 lb hamburger steak fried with 2 tablespoons butter and 1 chopped onion, 1 small can tomato soup, salt and pepper to taste. Mix together and heat through in quick oven. If ingredients are hot when mixed no further cooking is needed.—Mrs. Ralph H. Foster.

STUFFED PEPPERS—Let peppers stand in boiling water 15 minutes, split, remove seeds and fill with mixture: 1 can deviled ham (or any cold meats), 1-2 cup bread crumbs, 1 hard boiled egg chopped fine, 1 onion chopped fine, 1 teaspoon prepared mustard; dot with butter. Bake in quick oven 1-2 hour in shallow tin with little water in the bottom. Waxed paper may be used to prevent sticking.—Mrs. Ralph H. Foster.

BANANA FRITTERS—1 egg, 1 cup flour, 1 teaspoon baking powder, 1 pinch salt, 1 teaspoon sugar, 1 teaspoon flavoring, 1-1 cup sweet milk or enough to make drop batter. Cut bananas two inches long and drop in batter and fry in deep fat.—Mrs. Eva Mayer.

SWISS CHARD WITH TOMATO AND CHEESE—4 cups Swiss chard stalks cut in inch pieces, 1 cup strained tomato, 2 tablespoons butter, 4 tablespoons flour, 1 teaspoon salt,

CALLA LILIES—1 cup flour, 1 cup sugar, 1 teaspoon baking powder, 1 teaspoon flavoring, 3 tablespoons water, 3 eggs, 1 pinch salt, 1 tablespoonful placed in a saucer for the lilies. Cook in quick oven.—Mrs. Eva Mayer.

APPLE BLOSSOMS—Sift together 3 times 1-3 cup of cornstarch and 1-2 cup powdered sugar with 1 teaspoon baking powder and a speck of salt. Then fold in the stiffly beaten whites of 4 eggs and flavor with almond. Line a tin baking sheet with oiled paper and drop on the mixture by spoonfuls. Bake in moderate oven. When cold frost with pink frosting.—Miss Alma Hutchings.

CHOCOLATE SOUFFE—2 tablespoons butter, 2 tablespoons flour, 3-4 cup milk, 1 1-2 squares chocolate, 1-3 cup sugar, 2 tablespoons hot water, 3 eggs, 1-2 teaspoon vanilla. Melt butter, add flour, pour on milk, stirring constantly. Cook until it reaches the boiling point. Melt chocolate, add sugar and yolks of eggs well beaten. Cool, then fold in the whites of the eggs beaten stiff and add vanilla. Turn into a buttered dish and bake in moderate oven 25 minutes. Serve with cream.—Miss Clara A. Hale.

PINEAPPLE CHARLOTTE—Soak 1-2 box plain gelatine for 10 minutes in a cup of cold water. Add 1 cup of boiling water, 1 cup of sugar and 1-2 can of chopped pineapple. When this begins to thicken add 1-2 pint of whipped cream, then set away to harden.—Miss Elizabeth Kimball.

SPANISH CREAM—Soak 1-2 package of gelatine in 1 qt. milk 10 minutes, then put on the stove in a double boiler. Beat the yolks of 3 eggs and 1 cup of sugar light and stir it into the milk when it is good and hot. Cook a few minutes, then remove from the fire and add the whites of 3 eggs beaten stiff, flavor with a teaspoon of vanilla. Pour into a bowl or mould first wet in cold water. Make the day before serving.—Mrs. J. B. Hale.

CARAMEL TAPIOCA CREAM—1 qt. milk, 2 tablespoons minute tapioca, 2 tablespoons cornstarch, 1 cup sugar, pinch of salt and flavor with vanilla. Cook tapioca in milk

in double boiler 15 minutes; melt 1 cup sugar in spider till dark brown, do not burn; pour cooked milk and tapioca slowly on sugar, which will harden. When the sugar is dissolved add cornstarch moistened with a little milk. Cook till it thickens, then add salt and flavor with vanilla. Serve hot or cold with whipped cream.—Miss Jennie Hale.

APPLE DESSERT—Make a syrup of 1 cup sugar and 1 cup water, thicken with 1 teaspoon cornstarch and add 1-2 teaspoon pink sugar or any pink coloring matter. Pare and core 1-2 dozen apples. Cook in the syrup until soft, but not broken. Place carefully in dish, put 1 tablespoon marshmallow cream on each apple and then pour on the syrup.—Mrs. William A. Foss.

MAPLE FLUFF—1 cup brown sugar, 1 cup cold water, boil together until reduced to 3-4 cup; turn while hot onto 1 tablespoon powdered gelatine softened in 2 tablespoons of cold water, stir until dissolved. Let stand until cold and fairly thick, then add to the whites of 2 eggs which have been beaten stiff and beat all together. Flavor with maple and serve with cream or soft custard.—Mrs. William S. Foster.

PRUNE WHIP—Stew 1-2 lb of prunes until tender, remove stones, add 1-2 cup sugar, and rub through a sieve. Beat whites of 4 eggs to a stiff froth, add to the prunes and beat well together. Bake in slow oven 15 or 20 minutes. Just before serving add whipped cream, then cut in pieces 2 or 3 oranges to put on top of cream.—Miss Elizabeth C. Kimball.

ORANGE JELLY CUPS—1 envelope minute gelatine, 1 cup boiling water, 1 lemon, 1 cup sugar, 4 oranges. Dissolve minute gelatine and sugar in boiling water. Cut the oranges in halves, remove the pulp; pink or notch the edges and lay the skins in cold water. Add the pieces of the oranges and lemon to the gelatine. This should make one pint. Dhy the skins and fill with the above mixture.—Mrs. Edith Robinson.

CRANBERRY PUFFS—1 pint cranberries (or any other berries), 1 pint flour, 2 teaspoons baking powder, 1 teaspoon salt, 2 eggs. Add enough sweet milk to make batter a little thicker than loaf cake. Have five or six cups greased. Fill half full and steam 2 1-2 hours.

Sauce—1 cup sugar, butter twice size of an egg, cream together, 1 egg, pour over 1-3 cup hot milk. Stir until it foams.—Mrs. Louis C. Todd.

ITALIAN CREAM—Make a custard of 1 pint of milk, yolks of 3 eggs and 3 tablespoons of sugar, dash of salt. When it is cool enough to coat the spoon add 1 oz of gelatine which has soaked for 1-2 hour in a little milk. As soon as the gelatine is dissolved remove from fire and when it begins to stiffen fold in carefully the whites of the 3 eggs beaten to a stiff froth and turn it into a mould to set. Serve with cream.—Miss Katherine Lambert.

CARAMEL CUSTARD—4 cups scalded milk, 1-2 teaspoon salt, 5 or 6 eggs, 1 teaspoon vanilla, 1-2 cup sugar. Put sugar in omelet pan, stir constantly over hot part of range until melted to a syrup of light brown color. Add gradually to milk (I put half of syrup in the milk and the other half in the bottom of buttered mould) being careful that milk does not bubble up and go over, as is liable on account of high temperature of sugar. As soon as sugar is melted in milk, add mixture gradually to eggs slightly beaten; add salt and flavoring, then strain in buttered mould. Bake as custard at low temperature, set mould in pan of hot water. Do not let water boil. Chill and serve with caramel sauce.

Caramel Sauce—1-2 cup sugar, 1-2 cup boiling water. Melt sugar as for caramel custard; add water, simmer ten minutes; cool before serving.—Mrs. Starr Parsons.

FISH

SALMON LOAF—1 can salmon, 2 eggs well beaten, 4 crackers rolled, 1-2 cup milk, 1 tablespoon butter, a little onion juice. Steam 1 hour after mixing into a loaf. Serve with cream sauce.—Miss Ada Cook.

BAKED OYSTERS—Wash, drain and dip oysters in melted butter, then in crumbs. Place them in a well buttered shallow pan one layer deep, and brown in oven.—Miss E. A. Bickford.

BAKED HALIBUT—Place in a baking pan 3 thin slices of fat salt pork, two inches square and 3 slices of onion. On top of these lay a thick slice of halibut; spread over it 1 tablespoon each of butter and flour creamed together, covered with buttered cracker crumbs and small strips of salt pork, bake 20 minutes. This will be moist inside with a crisp brown crust so nicely flavored it needs no sauce.—Mrs. Ella F. Jewett.

QUAHAUG POT PIE—One dozen medium sized quahaugs, put in a kettle and boil, remove from the shell and chop very fine. Fry 3 slices of salt fat pork and 1 onion, add 1 qt of water and cook together. Add 4 good sized potatoes, peeled and sliced. Make a crust as for biscuit and put on top. Remove from oven as soon as done so it will not be heavy. Pepper and salt to taste.—Mrs. Everett W. Hurd.

CLAMS ON HALF SHELL—8 large clams, 4 slices bread, 3-4 tablespoon Bell poultry seasoning, pinch of salt, butter size of walnut; moisten the bread with hot water, add the seasoning, salt and butter. Put each clam on a shell with dressing over them. Put them in a pan with little water. Bake 40 minutes.—Mrs. Mary J. Henley.

FROSTINGS

SOFT FROSTING—3-4 cup sugar, 1 tablespoon cocoa, 1 tablespoon cornstarch, in 1-2 cup cold water. When done add small piece of butter and vanilla.—Mrs. Christina Johnson.

MARSHMALLOW FROSTING—1 cup sugar, 1-2 cup water, 2 egg whites, 1 teaspoon vanilla, 11 marshmallows. Boil sugar and water until the syrup threads. Add slowly two stiffly beaten egg whites. Cook over hot water till grainy sounding.—Mrs. Ruth H. Emerson.

PEANUT FROSTING—1 pint shelled peanuts ground through a food chopper, 1-2 lb confectionary sugar, a little milk or water to moisten. Put between and on top of layer cake.—Miss Clara Hale.

GEMS AND MUFFINS

BREAKFAST GEMS—1 egg, 1 cup sweet milk, 1-2 cup sugar, 2 tablespoons butter, 2 cups flour, 1 tablespoon baking powder, pinch of salt.—Mrs. Mary F. Rogers.

GRAHAM GEMS—1 teaspoon salt, 1 teaspoon soda, 2 cups sour milk, 2 tablespoons sugar. After mixing the above well add about 2 1-2 cups graham flour or part rye meal. There are no eggs and so it needs to be quite stiff.—Mrs. Lyman Perley.

RYE GEMS—1 egg, 1-2 cup sugar, 1 cup sour milk, 1 teaspoon soda, 1 cup rye meal, 2-3 cup flour, 2 tablespoons melted butter, little salt.

CORN MEAL GEMS—1 cup flour, 1-2 cup corn meal, 1-4 cup sugar, 1 tablespoon melted shortening, 1 cup sour milk, 1 teaspoon soda dissolved in milk, 1-2 teaspoon salt, and lastly stir in 1 well beaten egg.—Mrs. A. F. Snell.

BRAN GEMS—1 1-2 cups bran, 1-2 cup flour, 2 tablespoons molasses, 3-4 cup milk, 1 teaspoon soda, 1 egg.—Miss Betsie P. Dodge.

HEAVENLY GEMS—1 egg, 1 cup milk, 2 cups bread flour, 2 teaspoons cream of tartar, 1 teaspoon soda, 1-3 cup melted butter. Mix in order given and bake in hot gem pans.—Mrs. Sophy D. Carleton.

GRAHAM GEMS—1 egg, 1-2 cup sugar, well mixed, 1 teaspoon butter, 1 1-4 cup liquid (part milk and part water), 2 cups Glen Mills entire wheat flour, 2 heaping teaspoons baking powder, salt. It will be easier to add part of the liquid and then part of the flour, until all are stirred in. Bake in hot gem pan. This will make 12 large gems.—Mrs. Joseph N. Dummer.

GRAHAM MUFFINS NO. 1—1 cup graham meal, 1 cup flour, 2 tablespoons sugar, 1 tablespoon melted butter, 1 teaspoon salt, 1 cup milk, 1 egg, 4 teaspoons baking powder. Mix and sift dry ingredients. Add milk gradually, egg well beaten and butter. Bake in hot oven.—Mrs. Mary B. Elwell.

GRAHAM MUFFINS NO. 2—1 cup graham flour, 1 cup white flour, 4 teaspoons baking powder, 1-2 teaspoon salt, 2 tablespoons sugar, 1 cup milk, 3 tablespoons melted butter, 1 egg. Sift dry ingredients together, add milk gradually and yolk of egg. Beat well, then add the white of the egg beaten. Bake in gem pans 20 minutes.—Mrs. Charles E. Marshall.

GRAHAM MUFFINS NO. 3—1 cup white flour, 1 cup entire wheat flour, 1 tablespoon molasses, pinch of salt, a good half teaspoon of soda dissolved in 1 cup of sour milk. Mix these ingredients, then add 1 teaspoon of melted butter. Bake in quick oven.—Miss Florence G. Jewett.

BRAN MUFFINS—1 cup bran, 1 cup flour, 1 teaspoon salt, 1 egg well beaten, 1-4 cup molasses, 1 cup milk, 4 rounding teaspoons of baking powder. Mix and sift white flour, baking powder and salt. Add bran, egg, molasses and milk. Bake in muffin pans in hot oven.—Mrs. Daniel Chapman.

RYE MUFFINS—1 1-2 cups rye meal, 1 1-2 cups flour, 2 tablespoons sugar, 1-2 teaspoon salt, 1-2 teaspoon soda, 1 teaspoon cream of tartar, 1 egg, 1 1-2 cups milk; stir well. Grease hot muffin pan and bake about 25 minutes in quick oven.—Mrs. Arthur Bishop.

SQUASH MUFFINS NO. 1—1 pint of flour, 2 teaspoons baking powder, 2 eggs, 1 teaspoon salt, 4 tablespoons sugar, 1 cup sifted squash, and milk enough to make a drop batter.—Miss Helen F. Smith.

SQUASH MUFFINS NO. 2—2 cups sifted boiled squash, 5 tablespoons sugar, 2 tablespoons butter, 2 tablespoons milk, 1-2 yeast cake in 1-2 cup water, 1-2 teaspoon salt, flour to make as stiff as biscuit dough. Let raise over night, in the morning add 1-2 teaspoon soda dissolved in 1 tablespoon hot water. Mix well and bake in hot muffin iron.—Mrs. Della D. Hale.

SALLY LUNDS—1-4 cup butter, 1-2 cup sugar beat to a cream, 1 egg beaten light, 1 cup milk and a little salt, 2 scant cups flour sifted twice with 2 teaspoons of baking powder. Bake in quick oven in gem pans.—Mrs. M. J. Curran.

WHEAT MEAL MUFFINS—2 cups Glen Mills True Wheat Meal, 2 mixing spoonful sugar, 1 teaspoon salt, 1 large teaspoon soda, 2 cups sour milk, 1 tablespoon shortening unless the milk is very rich.—Mrs. N. N. Dummer.

BREAKFAST CAKES—1 egg, 1 cup flour, 1-2 cup sugar, 1-2 cup milk, little salt, 1 tablespoon (heaping) of Indian meal, 2 level teaspoons baking powder. Bake in round tin.—Mrs. Edgar J. Johnson.

WAFFLES—2 cups Pillsbury's Best flour, 1 1-2 cups milk, 1 tablespoon sugar, 1-2 teaspoon salt, 2 eggs, 1 tablespoon melted butter, 2 teaspoons baking powder.—Mrs. Charles Bemis.

GINGERBREADS

VERMONT GINGERBREAD—1 cup sugar, 2 tablespoons molasses, 4 tablespoons melted butter, 1 egg, 1 cup chopped raisins, 1 cup sour milk, 1 teaspoon salt, 1 dessert spoon of cinnamon, 1 teaspoon of mixed spices, 1 teaspoon of soda, 2 cups flour. Mix sugar, molasses, butter, salt and spices; add egg well beaten and sour milk. Sift soda with flour and then sift into mixture. Add raisins and beat two minutes. Bake over medium flame 40 minutes. Raisins may be omitted if desired.—Mrs. Joseph Hirtle.

SOUR MILK GINGERBREAD—1-2 cup shortening, 1 cup sugar, 1 cup molasses, 1 cup sour milk, 3 cups flour, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon ginger, 1 teaspoon nutmeg. Combine in the usual manner. Bake in moderate oven about 35 minutes.—Mrs. Willard L. Bailey.

GINGERBREAD—1 cup molasses, 1 teaspoon soda, 1 teaspoon ginger, butter the size of an egg put into a cup of boiling water, 2 1-2 cups flour. Beat the molasses, soda and ginger together, add the butter and water, then the flour. Put into pan and bake about 35 minutes.—Mrs. Charles Miller.

SOFT GINGERBREAD—1-2 cup sugar, 1 cup molasses, 1-2 cup shortening, 1 cup boiling water with 2 teaspoons of soda dissolved in the water, 1-2 teaspoon cloves, 1-2 teaspoon cinnamon, 2 1-2 cups sifted flour. Add 1 beaten egg the last thing before putting in the oven.—Mrs. Ralph A. Daniels.

MOLASSES GINGERBREAD—1 cup molasses, 1-2 cup sugar, 1 mixing spoon of lard or butter (if lard is used add 1-2 teaspoon of salt), 1-4 teaspoon each of ginger, cinnamon and clove, 1 cup hot water with 1 heaping teaspoon of soda dissolved in it, sufficient flour to make a batter stiff enough to drop easily from the spoon, about 2 1-2 cupfuls.—Mrs. Benj. P. Towne.

GINGERBREAD—1 cup sugar, 1 cup molasses, 3 eggs well beaten, 1 tablespoon ginger, 1 cup butter, 1 cup sour milk, 2 teaspoons soda, 4 cups sifted flour; alternate flour and milk.—Mrs. Frank Hodgdon.

ANGEL GINGERBREAD NO. 1—1-2 cup of sugar, 1-4 cup of molasses, 1-4 cup of shortening, 1 egg, 1-4 teaspoon cinnamon, 1 heaping cup of flour. Beat thoroughly, then add 1-2 cup of boiling water in which has been dissolved a scant teaspoon soda.—Mrs. James W. Frazier.

ANGEL GINGERBREAD NO. 2—1-2 cup sugar, 1-3 cup molasses, 1-4 cup shortening (lard), 1 egg, 1 teaspoon soda, ginger or spices, 1 cup flour, 1-2 cup boiling water (last).—Mrs. Ezra Mullen.

HOT WATER GINGERBREAD—1 cup molasses, 1-2 cup sugar, scant 1-2 cup of shortening, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon soda, 3 teacups full of flour. When mixed pour over 1 teacup full of boiling water and stir.—Mrs. Edward F. Smith.

SOFT SUGAR GINGERBREAD—1 cup sugar, 1-2 cup shortening, 1 egg, 2-3 cup sweet milk, 2 teaspoons (heaping) baking powder, nutmeg or ginger as preferred, little salt; about 3 rounding cups pastry flour or enough to make it thick enough to spread in large dripping pan. Sprinkle flour over the top and pat out with the hand until quite thin. Should be about 1 inch thick when done. Sprinkle little sugar over the top before baking. When done cut in squares before removing from the tin.—Miss Annie C. Horsch.

JELLIES

BLACKBERRY JAM—4 qts blackberries, 4 lbs sugar, juice of one lemon.—Mrs. Lydia A. Dole.

ORANGE MARMALADE—3 large oranges, 1 lemon put through food chopper, 3 pints of water added to chopped fruit, and cook 1 1-2 hours. Then add 3 pints of sugar and

cook another hour, making 2 1-2 hours in all. Turn into jelly jars. This rule may be doubled if desired.—Mrs. Mary B. Elwell.

CARROT MARMALADE—1 cup chopped cooked carrots, 1 cup sugar, 1 lemon (juice and grated rind). Cook until thick.—Miss Bertha Woodworth.

MINT JELLY—7 good sized apples peeled and cut in quarters, 1 1-2 cups vinegar, 2 1-2 cups water, 1 1-2 cups (cut up) mint leaves. Boil all together until apples are tender, squeeze through cheese cloth, measure, boil juice 20 minutes, add sugar pint for pound, let come to boil. Remove from fire and put in small jelly glasses.—Miss Katherine Lambert.

PEACH CONSERVE—4 qts sliced peaches (cut small); 4 cts. sugar, 2 lbs seeded raisins, 1 1-2 lbs English walnuts, chopped. Simmer 45 minutes. This makes 24 glasses.—Mrs. Edgar J. Johnson.

RHUBARB CONSERVE—5 lbs sugar, 5 lbs rhubarb, 2 lbs seeded raisins, 1-2 lb nut meats, juice of 4 oranges and the rind of 3 cut very fine. Cut rhubarb in inch lengths (don't skin), add sugar and oranges and cook 15 minutes. Add nut meats and raisins and cook another 1-2 hour or until proper consistency.—Miss E. A. Bickford.

RHUBARB CONSERVE—6 lbs sugar, 4 lbs rhubarb, 1 lb raisins, juice and grated rind of 2 oranges and 1 lemon. Boil 3-4 hour.—Mrs. E. B. Carleton.

MEATS

SHEPHERD'S PIE—Any kind of cold meat minced fine and seasoned well. Beat hot mashed potato very light, add 1-2 tablespoon butter to every cup of potato. Spread lightly over the meat and set in oven to brown.—Mrs. Joseph Hyrtle.

VEAL LOAF—3 lbs veal boiled till tender, separate from bones and chop, 1-4 lb salt pork ground fine, 1 1-2 cups powdered crackers, 2 eggs, season to taste with poultry dressing or sage, pepper and salt. Mix quite moist with water the veal was cooked in, pack in small bread pan, sprinkle cracker crumbs over the top and bake 3-4 hour.—Mrs. Della D. Hale.

BEEF WITH TOMATO—Select 2 1-2 lbs of beef, solid meat, wash well and place in baking dish. Sprinkle well with salt and pepper, also a dash of cayenne. Cut up 2 medium sized onions, add to meat, and lastly add 1 large can of tomatoes. Cover dish and bake in moderate oven for 3 hours. Take from oven, place meat on large platter and add to it tomato gravy, also 1 package of elbow macaroni which has been boiled tender and pour over meat.—Mrs. Luella McGlew.

BAKED SAUSAGES AND POTATOES—Allow 1 sausage to 3 small potatoes. Place the peeled potatoes in a roasting pan and lay the sausages on the potatoes. Bake in covered roasting pan 1 or 2 hours according to the fire.—Mrs. Mabel J. Gordon.

STEAK SMOTHERED IN OLIVES—Broil your favorite cut of steak, season with butter, salt and pepper and set where it will keep warm. Into an agateware dish put a piece of butter (half the size of an egg) and let heat till it bubbles. In the bubbling butter turn a cup of finely minced olives and stir or shake until just warmed, but not cooked. Turn the olives minced over the steak and serve immediately.—Miss Clara Hutchings.

CHICKEN (Casserole Style)—Clean, singe and cut in pieces 4 to 5 lb chicken. Plunge in cold water, drain but do not wipe; sprinkle with salt and pepper and coat thickly with flour; fry in pork fat to a rich brown. Place in double roasting pan, cut up 2 carrots, 2 onions, 1 sweet green pepper, 2 or 3 celery stalks cut fine (celery salt may be used); pour these over fried chicken and add 1-2 can of peas. Fill pan 1-2 full of water, put on cover and bake 1 1-2 hours. Thicken gravy.—Mrs. James H. Cook.

VEAL LOAF—3 1-2 lbs veal, 1 slice salt pork, chopped raw, 6 crackers rolled fine, 2 eggs, 1-4 cup butter, pepper, salt, sage and celery salt to taste. Mix, make into a loaf, put into baking tin with a little water and bits of butter. Bake 2 hours, basting often. This is nice sliced cold.—Mrs. Ella P. Poore.

MOCK CHICKEN—Take 3 lbs fresh pork (the chime end is best), boil in 1 quart of water 3 hours; an hour before it is done add an onion, 1 teaspoon salt, 1-4 teaspoon pepper, 1-2 teaspoon celery salt and 1-2 teaspoon sage. When done put in a deep dish and thicken the gravy with 1 tablespoon of flour. Keep enough water on meat to make 1 quart of gravy.—Mrs. Warren E. Whitten.

PICKLES AND RELISHES

SPICED CHILI SAUCE—Half peck ripe tomatoes, four or five onions, same of peppers, one teaspoon each of clove, allspice, and cinnamon, one nutmeg, two scant tablespoons sugar, same of salt, 2 cups of vinegar. Boil an hour or more.—Mrs. Alvin L. Lewis.

CUCUMBER PICKLES—1 gallon vinegar, 1 cup salt, 1 cup brown sugar, 2-3 cup ground mustard. Mix cold and put in cucumbers right off the vines.—Mrs. Etta M. Peabody.

APPLE CHUTNEY—2 1-2 dozen apples (skins on), 1 dozen green tomatoes, 1 dozen small red or green peppers with seeds out, 1-2 dozen onions, 1 lb seeded raisins; put all through a coarse grinder; 2 lbs brown sugar, 1 tablespoon ground clove, 1 tablespoon cinnamon, 1 tablespoon white mustard seed, 2 quarts vinegar (scant), 1-2 cup salt. Boil slowly about 2 hours.—Miss Gertrude W. Carleton.

BEEF PICKLES—Choose small beets and boil until tender. Make a syrup of 1 cup of sugar, 1 pint of cider vinegar and boil 15 minutes. Then add the beets; when scalding hot seal in glass jars.—Mrs. Judson W. Brown.

PICCALILLY—1 peck green tomatoes, 2 heads cauliflower, 6 large onions, 1 tablespoon whole allspice, 1 tablespoon black pepper, 1 tablespoon ginger, 1 tablespoon celery seed, 1 tablespoon whole cloves, 1 1-2 lbs sugar. Boil in vinegar.—Mrs. B. C. Hale.

CHILI SAUCE—1 peck ripe tomatoes chopped fine, 5 onions, 5 peppers medium sized, 4 tablespoons sugar, 4 cups vinegar, salt to taste, little allspice and cloves. Cook thoroughly.—Mrs. Everett W. Hurd.

FRENCH PICKLE—1 peck green tomatoes sliced, 8 onions sliced, 2 hot peppers cut small, 1 cup of salt over all. Let stand over night. Next day drain off all liquid; 1 pint vinegar, 2 qts water, boil all 20 minutes, drain well; 2 qts vinegar, 2 lbs brown sugar and 1 package of Slade's whole spice tied up in bag. Cook 20 minutes.—Miss Jennie Hale.

PICCALILLI—Chop 1 peck green tomatoes, add 1 cup salt and let stand over night. Drain, then chop 1 lb green peppers, 8 large onions, add 1 tablespoon of ground cinnamon, cloves, allspice and mustard, 1 cup sugar, 2 qts vinegar. Let cook 1-2 hour and put in jars.—Mrs. Fred Nutting.

APPLE, RAISIN AND TOMATO PICKLE—6 green tomatoes, 6 sour apples, 4 small onions, 2 green peppers, 1 cup seeded raisins. Chop and cook 1 1-2 hours with 2 tablespoons salt, then add 2 cups vinegar, 2 cups sugar, 1-2 oz each of mustard seed, cloves and cinnamon. Let simmer 1-2 hour.—Miss Bertha Woodworth.

CUCUMBER MUSTARD—1 dozen large cucumbers, peel if hard and cut in small pieces, 2 qts. onions cut fine; sprinkle over them 3-4 cup salt and let stand over night. Drain, mix with the dressing while hot, put in large mouthed bottles.

Dressing—1 qt vinegar, 1 lb sugar, 2 tablespoons flour (more if you like dressing thicker), 1-2 teaspoon tumeric, 1-2 teaspoon curry powder, 1-4 teaspoon black pepper, 2 teaspoons mustard. Mix all together with little water and add to boiling vinegar, add sugar until it thickens.—Miss Annie C. Horsch.

CUCUMBER PICKLE—Make a brine strong enough to float a small potato, then put in cucumbers and let stand 24 hours. Dry them and add 1 teaspoon whole spice to every quart of cold vinegar. If preferred add some small onions.—Mrs. Fred Nutting.

SWEET MIXED PICKLES—6 large cucumbers cut in pieces, 2 qts small green tomatoes sliced, 2 medium sized cauliflowers, 2 large green peppers, 2 qts button onions. Cook in salted water 30 minutes, then drain and add to syrup. Cook in syrup till clear and tender.

Syrup—1 qt vinegar, 4 lbs brown sugar, 1 pkg mixed spices with nearly all the small red peppers removed. Boil syrup 20 minutes.—Miss E. Mabel Adams.

TOMATO PICKLE—7 lbs ripe tomatoes, 3 lemons, 3 lbs brown sugar, 1 pint best vinegar, mixed spices to taste. Slice tomatoes and lemons, removing seeds from lemons. Put spices in a bag. Cook very slowly 4 or 5 hours. Green tomatoes may be used in the same way.—Mrs. Willard P. Smith.

BEST CUCUMBER PICKLE—Enough small cucumbers to fill a quart jar. Care should be taken in washing cucumbers so not to break the pricklers on them. Make a brine of 2 qts of water and one coffee cup of salt. Turn brine boiling hot on cucumbers; let stand over night. Next morning pack cucumbers on end in jar. Then fill jar with mixture of 1-2 vinegar and water. Be sure to have good sharp vinegar. Both vinegar and water must be boiling hot when put in jar over the cucumbers. Put a small piece of alum about the size of a pea in jar and seal quickly.—Mrs. Edith Robinson.

PEPPER RELISH—12 green peppers, 12 red peppers, wash and take out seeds, 16 medium sized onions. Put peppers and onions through food chopper. When chopped turn boiling water on and let stand for 5 minutes, then drain. Pour boiling water on again and let stand for 10 minutes and drain. Add 3 cups sugar, 3 tablespoons salt, 1 qt vinegar and let all come to boil and cook 15 minutes. If cooked on an oil stove a little longer time is needed.—Mrs. Frank L. Burke.

PICCALILLI—1-2 bushel green tomatoes, 1 doz. onions, 1 doz. green peppers, 1 doz. pickled limes (all chopped fine): sprinkle 1 pint of salt over tomatoes, layer by layer and let stand over night. In the morning drain off the brine. Add onions, peppers, limes, 2 qts vinegar, sugar, ground mustard, cinnamon and all-spice. Begin with 4 lbs of sugar and 1 teaspoon of each spice, add more as suited to taste. Let come to boiling point then simmer 1 hour. Put into glass jars while hot and seal tightly.—Mrs. Charles Miller.

MUSTARD PICKLE—4 qts green tomatoes, 1 cauliflower, 2 qts onions, 3 green peppers. Slice tomatoes and peppers, sprinkle with 1 cup salt and 1 qt cold water and let stand over night. In the morning slice onions, break cauliflower, put in kettle and boil until tender then drain through colander. Mix 1-2 cup flour, 1-2 box mustard, 1 cup sugar, 1 tablespoon of tumeric powder with enough vinegar to make thin paste, then add enough vinegar to make 2 qts. Boil this mixture until it thickens and is smooth, stirring constantly. Add the vegetables and cook until all is well heated through.—Mrs. Roderick Chisholm.

PEPPER SAUCE RELISH—Put 12 large green peppers, 12 large red peppers, 1 qt onions through the meat grinder. Cover with boiling water and let stand 5 minutes, then drain. Add 1 tablespoon salt, 1 qt vinegar and 1 lb of brown sugar. Boil 20 minutes. Bottle hot.—Mrs. George C. Reed.

GREEN TOMATO PRESERVE—4 lbs of green tomatoes sliced, 4 lbs of sugar, 1-2 cup salt, 1-2 doz lemons sliced. Put tomatoes and salt in water and let stand over night. In the morning drain thoroughly, boil in water until tomatoes can be pierced with straw. Add sugar and lemons and boil 2 hours.—Mrs. William Hamm.

SWEET SOUTHERN PICKLE—12 large green tomatoes, 6 large onions, 2 cucumbers; peel only the onions, cut all in thin slices, put into a deep dish and cover well with at least 1 cupful of salt; let the whole stand 24 hours. Wash off salt and liquid which the salt has made, then put into a

kettle on a slow fire, cover with strong vinegar and boil all together until soft enough to stick a fork into. When covered with vinegar add 1 tablespoon dry mustard, 2 tablespoons of mustard seed and 1 tablespoon of celery seed, 1 teaspoon black pepper and 1 cup or more of brown sugar. Let all of this boil together until soft. Be sure to put enough vinegar to keep it boiling until done, as the vinegar might boil away and the pickle become dry. Make it as sweet with brown sugar as you like, as it is called Sweet Southern Pickle.—Mrs. George B. Blodgett.

PIES

MOCK CHERRY PIE—2 cups cranberries, 1 cup raisins chopped together fine, 1 1-2 cups sugar, 1-2 cup molasses, 2 tablespoons flour, 1 tablespoon vanilla, 1 1-2 cups cold water, little salt. Bake with 2 crusts. This makes 2 pies.—Mrs. J. Harris Todd.

MINCE MEAT—6 lbs of raw meat, 2 lbs of suet, 8 lbs of apples, 2 lbs of chopped raisins, 1 lb of whole raisins, 4 lbs of sugar, 2 qts of sweet cider, 1-2 pt of molasses, 1-2 cup salt, 2 nutmegs, 2 lemons, 2 tablespoons of cloves, 2 tablespoons of cinnamon, 1-2 lb of citron.—Miss Mabel G. Ricker.

APPLE MINCE MEAT—3 pints apples chopped, 1 lb raisins, 1-2 lemon, juice and rind, butter size of an egg, 1 cup sugar, 3 tablespoons vinegar, 1 tablespoon salt, spice to suit taste. Mix with coffee or water and cook all together. This makes 4 pies.—Mrs. Ella F. Poore.

TART PASTRY—2 cups pastry flour, 2 large tablespoons lard, 1 teaspoon salt, 1 teaspoon baking powder. Mix with cold water. Roll out 1-4 inch thick, spread with lard, sprinkle with flour and roll up. Roll again and cut.—Mrs. G. P. Jewett.

LEMON PIE—2 eggs, 2 heaping tablespoons cornstarch, 1 cup sugar, 1 cup boiling water, 1 lemon, juice and grated

rind, small piece of butter. Mix sugar and cornstarch. Cook in double boiler with water and lemon for 5 minutes. Add well beaten egg yolks and add butter after it has thickened. Add 1 tablespoon confectionary sugar to the egg whites.—Mrs. Alvin P. Lewis.

LEMON PIE—Juice 1 lemon, scant cup of sugar, yolks of 3 eggs, 1 tablespoon flour, small piece of butter. Cook in double boiler and fill a baked pie crust shell.

Frosting—Whites of 3 eggs, 4 tablespoons powdered sugar; brown in oven.—Mrs. Sarah E. Dodge.

LEMON PIE—1 lemon, 1 cup sugar, 2 eggs, 3 teaspoons corn starch, 1 cup boiling water.—Mrs. Rozella D. Heald.

LEMON PIE WITH TWO CRUSTS—1 cup sugar, 4 tablespoons hot water, 2 tablespoons flour, 1 egg, juice and rind of one lemon.—Mrs. Lydia A. Dole.

RAISIN PIE—2 cups seedless raisins, 1-2 cup hot water, 1 cup sugar, 2 heaping tablespoons cornstarch, the rind and juice of 1 lemon and the rind and juice of 1 orange. Put on the raisins with water and cook about 15 minutes, then add sugar, cornstarch and the grated rinds and juices. Cook all together in a double boiler until thick and set to cool. This is filling for 1 pie and is baked between 2 crusts.—Mrs. J. A. Anthony.

LEMON SPONGE PIE NO. 1—1 cup sugar, 1 cup milk, 1-4 cup butter, 3 heaping teaspoons flour, 2 eggs, 1 lemon, juice and grated rind. Mix sugar, flour, butter and beaten egg yolks; add milk, beat whites of eggs stiff and add last. Bake with one crust like custard pie.—Mrs. Frank L. Burke.

LEMON SPONGE PIE NO. 2—2 eggs, 1 cup sugar, 1 scant tablespoon flour; add juice and grated rind of 1 lemon, 1 cup milk, small piece of butter. Cream yolks of 2 eggs with 1 cup sugar and 1 scant tablespoon flour. Add juice and grated rind of 1 lemon, small piece of butter, 1 cup milk with the beaten whites of 2 eggs. Bake as custard pie.—Mrs. George Gilday.

LEMON SPONGE PIE NO. 3—Juice and rind of 1 lemon, 2 eggs, 3-4 cup milk, 1 cup sugar, 1-4 cup flour, small piece butter. Beat yolks and whites separately and put whites in last. Bake with one crust.

LEMON SPONGE PIE NO. 4—Yolks of 2 eggs, 1 cup sugar, 1 tablespoon flour, juice and grated rind of 1 lemon, little salt. Stir all together well, then add 3-4 cup of milk. Fold in the beaten whites of the eggs, turn in crust and bake 45 to 50 minutes.—Mrs. Alexander Smith.

COCOANUT CREAM PIE—Scald 1 pint of milk and add 1 tablespoon cornstarch wet with cold milk. Put on fire in double boiler, then add to this mixture the yolks of 2 eggs beaten with 1-2 cup of sugar. Cook until it thickens, remove from fire and add 1 teaspoon lemon extract and 1-2 cup shredded cocoanut. Pour into baked crust and put the stiffly beaten whites of eggs on top, brown slightly.—Mrs. Mary P. Rogers.

COCOANUT PIE—1 pint new milk, 2 tablespoons sugar, 1 1-2 tablespoons cornstarch, 1-2 package cocoanut. Put in double boiler and cook until thick, add little vanilla. Save the egg whites to frost the top with, sprinkle a little cocoanut over the whites and put in oven to brown. Bake in rich pie crust. When cool add the filling.—Mrs. Howard A. Rick-er.

PRUNE PIE—1 cup prunes, 1-2 cup sugar, 2 tablespoons cornstarch, 1-2 cup prune juice, juice of 1 lemon, 1 table-
spoon water, 1-2 teaspoon cinnamon, 1 teaspoon vanilla. Soak prunes over night. If all the water is taken up by the fruit add more, and stew until tender. Remove the stones, add sugar and lemon juice, cook slowly 10 minutes. Cool, add other ingredients and bake between 2 crusts. Raisins may be used instead of prunes.—Mrs. Fannie M. Marr.

COCOANUT PIE—1-2 cup cocoanut soaked in nearly 1 pint of milk, 1-2 cup sugar, 1 tablespoon cornstarch, yolks of 2 eggs, and bake with 1 crust.

Puff Frosting—Whites of 3 eggs, 2 tablespoons sugar and beat light.—Miss Doris E. Bemis.

PINEAPPLE PIE NO. 1—Mix 2 cups sugar and 2 table-
spoons flour until free from lumps, then add the contents of
1 can of grated pineapple, 2 eggs and a generous pinch of
salt. If very dry add 1-2 cup cold water. Bake between 2
crusts. This will make 3 small or 2 large pies.—Mrs. E.
Harris Hardy.

PINEAPPLE PIE NO. 2—1 can shredded pineapple, 2
eggs, 1 1-3 cups sugar, 3 rounding tablespoons flour, good
piece of butter, melted if hard, 1 teaspoon lemon extract.
Bake in two crusts. Makes 2 pies.—Mrs. Wendell S. Pace.

PINEAPPLE PIE NO. 3—1 cup grated pineapple, 1 cup
water, 3-4 cup sugar, 1 tablespoon cornstarch, yolks of 2
eggs, pinch of salt. Cook until thick, cool and place in a
baked crust. For meringue, beat the whites of 2 eggs and
1 tablespoon of sugar until stiff. Place on top of filled pie
and brown in oven.—Mrs. Emma F. Goodwin.

PUDDINGS

CORN FLAKES PUDDING—2 cups corn flakes, 3 cups
milk, 1-2 cup molasses or sugar, 1 egg, piece of butter and
a pinch of cinnamon. Bake slowly 2 hours. Serve with
whipped cream or marshmallow mist.—Mrs. Etta M. Pea-
body.

CUSTARD SPONGE PUDDING—Line a glass dish with
broken pieces of sponge cake. Then make the ordinary cus-
tard of 2 eggs, 1 pint of milk, dash of salt, 2 tablespoons
sugar; not too soft a custard but soft enough to pour over
the cake. Flavor with vanilla. Set aside to cool a few hours.
Serve with whipped cream.—Mrs. Ella F. Jewett.

PUDDING—2 qts soaked bread crumbs, 1 teaspoon soda,
1 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon clove, 1
teaspoon nutmeg, 2 tablespoons molasses, 3 eggs, 2 cups
sugar, 2-3 pint of milk, 2 large cups of suet chopped fine,
1 package of raisins.—Miss Anna M. Smith.

together, and add to the mixture. Flavor with vanilla and steam 1 hour. Serve with hard sauce: 1 cup powdered sugar, 1-4 cup butter, 1 tablespoon cream, 2-3 teaspoon vanilla, 1-3 teaspoon lemon extract.—Mrs. Wm. H. Keyes.

BREAD PUDDING—2 cups milk, 1 cup stale bread crumbs, 1 tablespoon butter, 3 tablespoons sugar, 1 egg, 1-2 teaspoon vanilla, 1-4 teaspoon salt. Scald milk, add butter, crumbs and sugar. Let stand until cool, then add egg slightly beaten, salt and vanilla. Put in buttered dish and bake in moderate oven 1 hour. Serve with any favorite sauce.—Mrs. Warren E. Whitten.

CARAMEL TAPIOCA PUDDING—To 1 qt. of cold water add 4 tablespoons unsoaked pearl tapioc and 1 cup brown sugar, 1 teaspoon vanilla, butter size of a walnut and a little salt. Bake in hot oven 2 hours. Serve with cream or milk when cool.—Mrs. William W. Dyer.

RICE PUDDING—To a cup of rice boiled in a custard kettle, in a pint of water and a little salt, add 1 pint of milk in which a little cornstarch has been dissolved, and boil again. Add the yolks of 2 eggs beaten with 1-2 cup sugar, stir well and add the juice and grated rind of 1 lemon. Bake slowly and when done spread with the whites of the eggs beaten with 2 tablespoons of sugar.—Miss Eleanor F. Bradstreet.

QUEEN PUDDING—1-2 pint of dry bread crumbs, 1 quart milk, whites of 2 eggs and yolks of 3 eggs, grated rind of 1 lemon, 1 cup sugar. Bake and when done frost with whites of 2 eggs and 1-2 cup powdered sugar. Dot with jelly and set in oven to brown.—Mrs. Frank Hodgdon.

QUEEN'S PUDDING—1 pint bread crumbs, 1 qt sweet milk, yolks of 3 eggs, 1 cup sugar, a small piece of butter. Stir all together and bake. When done add currant jelly on top with frosting. Put in oven to brown.—Mrs. Judson W. Brown.

ENGLISH RICE PUDDING—4 tablespoons rice, 1 scant cup of sugar, 1 qt of milk. Bake in slow oven from 2 to 4 hours. Stir once or twice. Serve cold with fresh sweetened berries or preserves.—Mrs. Wm. Nickoll.

IRISH TAPIOCA PUDDING—Soak one cup of tapioca in water over night. Add 1 cup of sugar, also a little grated nutmeg. Cook until clear. Pare and core 6 large apples. Pour tapioca over apples and bake until apples are cooked. Serve cold with cream.—Mrs. Wm. Nickoll.

STEAMED PUDDING—2 cups sweet milk, 1 cup butter, 1 cup sugar, 1 cup raisins or currants, little citron, little salt, 4 cups flour, 2 teaspoons baking powder, cinnamon or nutmeg to taste. Steam 2 hours.—Mrs. Roderick Chisholm.

STEAMED SUET PUDDING—1 cup suet, chopped fine, 1 cup molasses, 1 cup sweet milk, 1 cup raisins, 2 1-2 cups flour, 1-2 teaspoon soda, 1 teaspoon cream of tartar, spice of all kinds and a little salt. Steam 4 hours.—Mrs. D. A. Curran.

PRUNE PUDDING—Whip the whites of 5 eggs to a stiff froth, add slowly 5 tablespoons of powdered sugar, beating all the time. Then add 1 cup of cooked prunes, chopped, and beat until very light. Put into a small pudding dish and bake about 10 minutes, then set away to cool. Beat the yolks of 5 eggs, add 1-2 cup sugar and beat until creamy. Add 1 pint hot milk slowly, and cook in a double boiler until thick like soft custard. Cool and serve as a sauce.—Mrs. James W. Frazier.

PINEAPPLE TAPIOCA—Soak 1 lb pearl tapioca in cold water over night, strain in the morning and add 1 qt milk, 2 cups sugar, 2 cups grated pineapple, 1-2 teaspoon salt, 1 egg. Sprinkle top with nutmeg or shredded cocoanut and bake 40 minutes. Serve with whipped cream.—Mrs. John Rielly.

BAKED INDIAN PUDDING—2 qts skim milk, 2-3 cup molasses, 1-2 cup sugar, 2-3 cup Indian meal, 1-2 cup flour, 2-3 cup chopped suet, 1 teaspoon salt, 1 teaspoon ginger, 1-2 teaspoon cinnamon. Put 1 quart of the milk into a double boiler and bring to a scalding point. Stir into it the flour and meal which have been blended together and cook until smooth. Put this into a bean pot, add the other ingredients, the remaining quart of milk last, and bake very slowly 6 hours.—Mrs. Willard P. Smith.

CHOCOLATE PUDDING—2 squares chocolate, 1-2 cup sugar, 2 level tablespoons cornstarch, 1 pint milk, little salt. Flavor with vanilla. Melt chocolate in double boiler and mix dry ingredients in bowl and stir into melted chocolate; add milk and cook 20 minutes, add vanilla last.—Miss Jessie Burlingame.

CARROT PUDDING—1 cup grated carrots, 1 cup grated potatoes, 1 cup sugar, 1 cup flour, 1-2 cup raisins, 1-2 cup currants, 2 teaspoonfuls of all kinds of spices, 1 teaspoonful saleratus, 1 teaspoon salt. Mix all together and steam 3 hours in a well greased pail (small). Place the pail in a kettle of boiling water, keeping the water well up near the top of the pail. Cover the Kettle over so as to keep all the steam in.—Mrs. Alice Daniels.

SALADS

ENGLISH WALNUT SALAD—1 pint English walnuts, 1 cup minced celery, lemon juice, 1 cup chopped apple, 1 tablespoon olive oil, mayonnaise, lettuce.—Mrs. Charles Bemis.

CABBAGE AND CELERY SALAD—Equal parts cabbage and celery shredded fine. Keep in cold water for an hour. Drain and add a sprinkling of celery seed if desired. Serve with salad dressing.—Mrs. Sarah E. Dodge.

WINTER SALAD—Pare and dice 6 apples, cut fine 1 bunch celery and add 1 cup of chopped walnuts.

Dressing—1 egg, 1 tablespoon of flour, 1 tablespoon of sugar, a little salt and mustard. Beat these together and add 1 cup of vinegar. Cook together. After taking from fire add piece of butter as large as a walnut. When cold thin with cream or rich milk.—Mrs. Wm. Nicholl.

PRUNE SALAD—Soak prunes over night and cook in same water until stones can be easily removed. Sweeten a little. When cool remove pits, and stuff prunes with a mixture of equal parts of cottage cheese and chopped nuts.

mixed with salad dressing. Place four or five of these stuffed prunes on lettuce leaves with a spoonful of mayonnaise.—Mrs. Alice M. Bradstreet.

CABBAGE, APPLE AND PIMENTO SALAD—1 pint of chopped cabbage sprinkled with salt and let stand in cold water 2 hours. Drain and add 3 large chopped apples and 3 canned pimentos. Mix with any salad dressing. Serve with or without lettuce.—Mrs. Arthur Peabody.
any salad dressing. Serve with or without lettuce.—Mrs. Arthur Peabody.

PINEAPPLE, CREAM CHEESE, OLIVE AND NUT SALAD—Place a round slice of pineapple on a lettuce leaf, smear over with cream cheese, then sprinkle with chopped olives and English walnuts over the top. Turn over all a small amount of mayonnaise dressing.—Mrs. Arthur Peabody.

DELICIOUS SALAD—1 can sliced Hawaiian pineapple (no juice), 1 lb of white grapes (seeded and cut in halves), 1-4 lb pecan nuts, 30 marshmallows cut.

Dressing—Yolks of 4 eggs, 1-2 teaspoon of salt, 1-4 teaspoon mustard, juice of 1 lemon, 1-2 cup of milk. Cook to a cream. Cool, pour over fruit. Add 1 pint of whipped cream. Better if stands over night.—Mrs. Daniel Prime.

JELLY SALAD—Mix together 1 can grated pineapple, 2 cucumbers, put through the food chopper, and the juice of 2 lemons. Measure this and then add enough boiling water to make a quart, having first dissolved 2 tablespoons of gelatine in the water. Pour this into a shallow pan, and when cool cut in squares. Serve with lettuce and salad dressing. Either nuts or strips of pimentos are sometimes added to the salad.—Miss Gertrude W. Carleton.

SALAD DRESSINGS

MAYONAISE DRESSING—1-2 tablespoonful mustard, 1-2 tablespoonful sugar, 1-2 tablespoonful salt, yolks of 2 raw eggs, 3 tablespoonfuls melted butter, 3-4 cup cream.

Pour slowly into this mixture 1-4 cup of vinegar. Cook in double boiler until it thickens slightly, stirring constantly. Strain and cool.—Mrs. Charles Miller.

QUICK MAYONNAISE DRESSING—1 whole egg, 1-2 teaspoon each of salt and mustard, cayenne to suit taste, 2 tablespoons of vinegar or lemon juice, 1 cup mayola or other oil. Beat egg with salt, mustard and cayenne; add 1-3 cup of oil, and continue beating until the whole cup of oil is used, adding the vinegar or lemon juice while beating. The mixture should hold its shape when finished.—Miss Jessie N. Towne.

SALAD DRESSING—Put 1 cup of vinegar on stove to boil; beat together 2 eggs, 2 tablespoons sugar, 2 tablespoons flour, 1-2 teaspoon salt, 2 teaspoons mustard, 1-2 cup butter. Stir into boiling vinegar, cook 2 or 3 minutes, stirring constantly. When cool add 1 cup of milk. Beat until smooth.—Mrs. Lena M. Woodworth.

SALAD DRESSING—3 eggs, 1 teaspoon mustard, 1 teaspoon salt, 1 tablespoon sugar; beat together with egg beater, 1-2 cup vinegar, 1 cup milk. Boil until creamy, remove from fire and add nearly 1-2 cup butter.—Mrs. Ezra Mullen.

SALAD DRESSING—2 teaspoons flour, 2 teaspoons mustard, 2 eggs, small cup sugar, small cup vinegar, small cup milk, butter size of a walnut, little salt and dash red pepper. Mix all together, adding milk last. Cook in double boiler till it thickens.—Mrs. Robt A. Manthorn.

SALAD DRESSING—Heat 1 cup of vinegar, 1 heaping teaspoon of mustard, little salt, 2 heaping teaspoons of sugar, 1 egg, 1 teaspoon cornstarch, little pepper, small piece of butter, 1 cup milk. Mix all ingredients. Boil until it thickens.—Mrs. Caroline S. Johnson.

SALAD DRESSING—2 tablespoons butter, 3 tablespoons sugar, 1-2 tablespoon mustard, yolks of 2 eggs. Beat all together. Beat the whites of eggs stiff and add while hot, and if desired add a tablespoon of pepper relish.—Mrs. George B. Blodgette.

SALAD DRESSING—1 teaspoon salt, 1-2 teaspoon mustard, 6 teaspoons sugar, butter size of egg, 1-4 teaspoon cornstarch, 2 eggs, 1 cup vinegar. Cook in double boiler 20 minutes.—Miss Margaret A. Howe.

SALAD DRESSING—1 egg, 1 cup water beaten together, 1 teaspoon mustard, 2 teaspoons flour, 2 teaspoons sugar, 1 teaspoon salt. Mix with 1-2 cup vinegar, 2 tablespoons butter. Cook until thick.—Miss Carrie E. Blackington.

SALAD DRESSING—Yolks of 3 eggs, 1 teaspoon mustard, 1 teaspoon salt, 2 tablespoons sugar, 2 tablespoons melted butter, 1-4 teaspoon pepper, 1 cup milk, 1-2 (scant) cup vinegar. Take all ingredients and mix together, cook until it thickens. When cold fold in the stiffly beaten whites of the eggs.—Mrs. Fannie M. Marr.

UNCOOKED SALAD DRESSING—1 teaspoon sugar, 1 tablespoon salt, 1 teaspoon mustard, stir all together; 1 can "Rose Brand" condensed milk, beaten yolks of 3 eggs, 1 cup vinegar or 1-2 cup vinegar and 1-2 cup of lemon juice mixed. Beat all together with whites of eggs beaten stiff. Keeps well and makes about 1 1-2 pints when mixed.—Mrs. Eben Bailey.

SALAD DRESSING—3 eggs, 1 cup milk or cream, 1 tablespoon mustard, 1 tablespoon salt, 3 tablespoons sugar, 3 tablespoons butter, 1-2 cup vinegar, 1 tablespoon flour, little white pepper. Beat the eggs, mustard, sugar, salt and pepper; add vinegar, melt the butter; add flour; stir until smooth; add milk and mix all together. Cook 5 minutes.—Mrs. Howard A. Ricker.

BOILED SALAD DRESSING—Mix the following dry ingredients: 3 tablespoons white sugar, 1 teaspoon each salt, flour and mustard, a pinch of cayenne pepper. Beat 2 eggs, add the dry mixture and stir till smooth. Add 2-3 cup vinegar and 1-2 cup water. Cook until the mixture thickens, remove from fire and add butter size of half an egg; or if preferred wait till the dressing cools and add one or two tablespoons of oil.—Mrs. Mabel J. Gordon.

SHERBETS AND ICES

COFFEE MOUSSE—Whip one pint of cream, add two well beaten eggs, one cup of sugar and one cup of strong coffee. Pack in ice and set away five hours. When it is frozen cut in slices like cake.—Mrs. Frank Merrill.

LEMON MILK SHERBERT—3 cups sugar, 2 qts milk, 4 lemons, 1 tablespoon vanilla. Freeze at once.—Miss Marian G. Todd.

PINEAPPLE SHERBERT—Put 2 cups of granulated sugar in a gallon freezer; add the juice of 2 or 3 lemons, 2 more cups of sugar, then 1 can grated pineapple. Add 3 pints of milk and 1 large can of evaporated milk. Before beginning, pack freezer can in ice and salt. Put ingredients in quickly and freeze at once to prevent curdling. Strawberry or raspberry can be made the same way, but berries must be mashed.—Mrs. Charles Reardon.

COFFEE SOUFFLE—1 1-2 cups of coffee, 1-2 cup of milk, 2-3 cup sugar, 1-4 teaspoon salt, 3 eggs, 1-2 teaspoon vanilla, 1 tablespoon granulated gelatine. Heat coffee, milk, 1-3 cup of sugar, salt and gelatine in double boiler; add 1-3 cup of sugar and yolks of eggs, slightly beaten. Cook until it thickens. Remove from fire, add whites of eggs beaten stiff and vanilla. Mould, chill and serve with whipped cream.—Miss Elizabeth E. Hale.

MAPLE PARFAIT—4 eggs, 1 cup of hot maple syrup, 1 pint of thick cream. Beat eggs slightly and pour on slowly, maple syrup. Cook until mixture thickens. Cool and add cream beaten until stiff. Mould, pack in salt and ice and let stand 3 hours.—Mrs. Frank Knowles.

SOUPS AND CHOWDERS

TOMATO SOUP—Scald, cook and strain tomatoes, then to each quart of juice add 1 pint of hot water, 1 tablespoon sugar, 1 teaspoon salt, 4 pepper corns, 4 cloves, 1 tablespoon butter, 1 tablespoon chopped onions, 1 tablespoon of parsley, 1 tablespoon cornstarch. Put tomatoes on to boil, take butter and fry onions and parsley 5 minutes or to a nice brown. Put all together and boil 10 minutes, then bottle.—Mrs. George B. Blodgett.

BAKED SOUP—3 cups of split peas soaked over night, 1-2 cup rice, 2 onions (sliced), 2 carrots (sliced), 2 lbs beef cut in small pieces. Put it in a bean pot, fill with water. Bake 4 hours. Season with salt, curry powder, pepper and celery salt. Stir 3 or 4 times during the baking.—Mrs. Gorham P. Jewett.

POTATO SOUP—Pare and boil 4 medium sized potatoes, press through a squash sifter, put back into the water the potatoes were boiled in. Add salt and pepper to taste, dash of celery salt, piece of butter and milk enough to thin it to the right consistency. Serve toasted crackers with it.—Mrs. Abble F. Ellsworth.

CORN CHOWDER—Fry 1 medium sized onion in 2 tablespoons of butter until yellow. Add 3 cups of sliced raw potatoes, 2 teaspoons of salt. Cover and cook until potatoes are soft. Add 1 pint of sweet corn, 1 quart of milk, 1 cracker, rolled fine. Boil a few minutes. Add butter and salt to

MISCELLANEOUS

VANITY—2 teaspoons baking powder, 1 teaspoon salt, 1 egg, 2-3 cup milk, flour enough to mix to roll. Fry like doughnuts.—Mrs. Louis C. Todd.

NUT LOAF—2 cups soft bread crumbs, 1 cup milk, 2 cups chopped nuts, 1 egg, 1-8 teaspoon pepper, 1 teaspoon fat. Soak crumbs in milk until soft, add remaining ingredients, pour into bread pan, baste with water, butter or pork fat. Bake 1 hour. Serve with tomato sauce.—Mrs. Ruth H. Emerson.

ROWLEY BAKED BEANS for Camping—One can of baked beans, one large onion, 1-2 pound of fat bacon, 4 tablespoons tomato ketchup. Place in the bottom of shallow baking dish two or three slices of bacon. Add the beans, sprinkling with the onion minced fine. Cut the remaining bacon in strips and arrange over the top and pour on the ketchup. Cook until the bacon is brown and crisp.—Mrs. George P. Batchelder.

WEIGHTS AND MEASURES

- 4 saltspoons equal 1 teaspoon.
- 3 teaspoons equal 1 tablespoon.
- 3 tablespoons equal 1-4 cup.
- 4 tablespoons equal 1-3 cup.
- 12 tablespoons equal 1 cup.
- $\frac{1}{2}$ gill equals 1-4 cup.
- 2 gills equal 1 cup.
- 2 cups equal 1 pint.
- 2 pints equal 1 quart.
- 4 quarts equal 1 gallon.
- 8 quarts equal 1 peck.
- 2 level tablespoons butter equal 1 ounce.
- 4 level tablespoons flour equal 1 ounce.
- $\frac{1}{2}$ cup butter equals 1-4 pound.
- 1 cup granulated sugar equals 1-2 pound.
- 4 cups flour equal 1 pound.
- 3 cups chopped meat equal 1 pound.
- 1 qt wheat flour equals 1 pound.
- 1 qt Indian meal equals 1 lb 2 ounces.
- 1 qt powdered sugar equals 1 lb 1 ounce.
- 1 qt brown sugar equals 1 lb 2 ounces.
- 10 eggs equal 1 pound.

TIMETABLE FOR COOKING

BOILING.

Water, 1 qt over gas		5 Min
Coffee	3 to 5	"
Tea, steep without boiling		5 "
Rice, steamed	45 "	60 "
Rice, boiled	15 "	20 "
Eggs, soft	3 "	6 "
Eggs, hard	15 "	20 "
Fish, whole per lb	6 "	10 "
Fish, cubical per 2 lbs		15 "
Clams, Oysters	3 "	5 "
Beef, corned	3 "	5 Hrs
Soup stock	3 "	6 "
Veal, Mutton	2 "	3 "
Tongue	3 "	4 "
Ham		5 "
Sweetbreads	20 "	30 Min
Sweet Corn	5 "	8 "
Asparagus, Tomatoes, Peas	15 "	20 "
Macaroni, Potatoes	20 "	30 "
Spinach	20 "	30 "
Squash, Celery, Cauliflower	20 "	30 "
Greens	20 "	30 "
Cabbage, Beets (young)	30 "	40 "
Parsnips, Turnips	30 "	45 "
Carrots, Onions, Salsify	30 "	60 "
Beans (string and shell)	1 "	2 Hrs
Brown Bread		3 "
Pudding, 1 qt		3 "

BAKING.

Biscuits, Rolls	10 to 20	Min
Bread	40 "	60 "
Cakes, Muffins	20 "	30 "
Cake, Sponge	45 "	60 "
Cake, Fruit	1½ "	2 Hrs
Pudding, Rice, Indian, Plum	2 "	3 "
Custard	20 "	45 Min
Pies	30 "	40 "
Scalloped dishes	15 "	30 "
Potatoes	20 "	45 "
Baked Beans	8 "	10 Hrs
Beef, rare (6 lbs)	1 Hr 10	Min
Beef, well done (6 lbs)	1½	Hrs
Beef, braised	3 to 4	"
Mutton, Lamb	1½ "	1½ "
Veal, Pork, Turkey	2 "	4 "
Chickens, Tame Ducks	1 "	1½ "
Ducks (wild)	20 "	30 Min
Fish (thick)	45 "	60 "
Fish, small, whole	20 "	30 "

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