

THE PARK CHURCH

~ COOK BOOK ~





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THE PARK CHURCH COOK BOOK



TESTED RECIPES



COMPILED BY THE
LADIES OF CIRCLE "A"
OF
PARK CENTRAL PRESBYTERIAN CHURCH
Syracuse, N. Y.

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PREFACE

The Ladies of Circle "A" of Park Presbyterian Church take pleasure in presenting to their friends this book, which we feel confident will be of real help to every housekeeper. We wish to take this opportunity to thank those who have kindly contributed recipes and those furnishing advertisements thereby making this book possible.

MRS. SUMNER RHOADES,
Chairman,

MRS. SQUIRE C. DAYAN,
MRS. GEORGE H. BOND,
MRS. EDGAR F. BROWN,
MRS. CHARLES E. PENNOCK,
Committee.

2nd Edition, March 1, 1913.
MRS. W. F. HODGE,
Chairman,

MRS. E. R. MILLEN,
MRS. GEO. H. BOND,
MRS. A. R. GRANT,
MRS. GEO. W. STARK,
Committee.

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MRS. G. H. BOND,
Chairman,

MRS. A. R. GRANT,
MRS. A. L. BROWER,
Committee.

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MRS. THOS. J. McCORMICK,
Chairman,

MRS. LOUIS WATERS,
MRS. GLENN WOLCOTT,
MRS. FRED'K LUDWICK,
MISS RUTH BURHANS,
Committee.

SOUPS

CARROT SOUP

Two cups of carrots chopped fine, 2 cups of water, 2 cups of milk, $\frac{1}{4}$ cup of rice, 2 tablespoons of flour, 2 slices of onion, a sprig of parsley, 4 tablespoons of butter, $1\frac{1}{2}$ teaspoons of salt, a few grains of red pepper. Cook the carrots in water until very tender, press through a sieve, reserving the liquor. Cook the rice in the milk in a double boiler until very tender. Cook the onion in the butter, add flour and seasoning. Mix carrots with rice and milk, pour into the flour and butter, bring to the boiling point, strain and serve. If the soup seems too thick, thin with cream or milk.

Mrs. H. S. Bremond.

TOMATO SOUP

Place 1 quart milk in double boiler and bring to a boil. Place in pan contents of a 3 pound can of tomatoes and bring to a boil. Add to the tomatoes $\frac{1}{2}$ teaspoon soda—this is important. Strain the tomatoes into the milk. Add 1 even teaspoon Bell's Seasoning and 1 teaspoon salt. Strain and serve promptly.

MOCK BISQUE SOUP

One pint canned tomatoes, 2 teaspoons sugar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ onion, stuck with 6 cloves; sprig parsley, bay leaf, $\frac{1}{4}$ cup stale bread crumbs, 4 cups milk, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{3}$ cup butter. Scald milk with bread crumbs, onion, parsley and bay leaf. Remove seasonings and rub through sieve. Cook tomatoes with sugar fifteen minutes, add soda and rub through sieve. Reheat bread and milk to boiling point, add tomatoes, and pour at once into tureen over butter, salt and pepper. Serve with croutons, crisp crackers or souffled crackers.

Mrs. Howard P. Denison.

CREAM OF PEA SOUP

One pint canned peas, 1 tablespoon butter, 1 quart milk, 2 tablespoons flour. Press peas through colander. Put milk in double boiler. When hot add peas. Rub butter and flour together. Add to boiling soup and stir constantly until it thickens.

Mrs. Ralph Harter.

BEAN SOUP

A delicious soup may be made by cooking about 3 hours 2 cups of soaked beans, 3 onions and 3 slices of bacon. When very soft put through colander. This makes a stock to which seasoning and cream or milk may be added.

TOMATO SOUP

One pint tomatoes, salt, pepper and let boil, strain and return to stove. Add $\frac{1}{4}$ teaspoon of soda and stir well; butter the size of an egg and 1 tablespoon of flour creamed and cooked a minute, added to 1 quart of hot milk. Do not put together until ready to serve.

Mrs. S. B. Schultz.

SOUFFLED CRACKERS FOR SOUP

Split common milk crackers and soak in ice-water, to cover, eight minutes. Dot over with butter and bake in a hot oven until puffed and brown.

Mrs. Howard P. Denison.

CELERY SOUP

One pint of celery chopped fine. Put it in the double boiler with 1 quart of milk and let it stand where the water just boils in the lower part all the morning, or until celery is tender. Rub through a colander, return to the boiler and thicken with 2 tablespoons of flour cooked in 2 tablespoons of butter. Season with salt, pepper and a bit of mace.

BLACK BEAN AND TOMATO SOUP

One-half can of tomatoes or 6 whole ones, 1 cup of black beans. The remainder of a roast of beef, 2 allspice berries, 1 clove, 4 stalks of celery, 1 tablespoon of grated onion, 1 tablespoon of grated carrot, pepper and salt to taste. Place the meat and bones in a kettle, cover with cold water and add beans, allspice and cloves. Cook slowly for several hours, then add the tomatoes and mash them occasionally with a potato masher. When the beans are tender, strain through a colander, pressing as much pulp through as you can. Add grated onion and carrot and celery cut in short lengths. Cook until vegetables are tender. Season with salt and pepper and serve with thin slices of lemon and hard-boiled egg.

Mrs. Wm. H. Woodhull.

CREAM OF PEA SOUP

Drain the liquor from one can of peas, add 1 pint of cold water, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon sugar. Simmer 20 minutes and press through sieve. Have ready 1 pint of hot milk, thickened a little; into this pour hot pea puree, boil 3 minutes and serve with 1 teaspoon of whipped cream on each plate. Cream of canned Lima bean soup is made in the same way.

Mrs. Sumner Rhoades.

CORN BOUILLON

One can of sweet corn, 1 quart of milk; boil about 20 minutes in double boiler. Press through a fine strainer, return to the kettle and add 2 tablespoon of butter, salt and pepper to taste, let come to a boil, thicken with flour (which has been stirred smooth in cold water) to the consistency of cream. Cook long enough to thoroughly cook the flour and serve in cups with a little whipped cream on top.

Mrs. A. Grant.

CORN SOUP

One can corn (fine is best), 1 pint boiling water, 1 pint milk, 1 slice onion, 2 tablespoons butter, 2 tablespoons flour, 1 teaspoon salt, few grains pepper. Chop corn, if the whole kind is used, add water, and simmer twenty minutes; rub through a sieve. Scald milk with onion, remove onion and add milk to corn. Bind with butter and flour cooked together. Add salt and pepper.

Mrs. Howard P. Denison.

FISH

CLAM CHOWDER

Four onions, 2 small carrots, 4 small potatoes, 1 dozen clams, 1 pint milk, 1 small piece of pork, 1 large tablespoon flour. Slash pork, cook 1 hour in water, chop vegetables, add to water in which pork was cooked these and sufficient water to make 5 quarts and cook slowly for another hour. Then add clams chopped in their juice. Heat milk in double boiler and thicken with the flour. Remove stock from fire and let it cease boiling before adding thickened milk (this will prevent curdling); replace on fire before serving and add 1 tablespoon butter, salt and pepper to taste.

CLAM CHOWDER

Three dozen clams, 1 onion, piece of pork size of large egg, 6 medium sized potatoes cut into dice. Cut pork into dice and fry with a sliced onion. Open clams and chop fine. Add 2 quarts of cold water. Let boil 20 minutes. Add potatoes and pork and cook until potatoes are done. Add juice of clams and thicken to suit.

Mrs. George H. Bond.

APPETIZERS

Toast squares of bread, cut in triangles. Butter and spread with caviar or anchovy paste.

Spread circles of toast with sardines rubbed to a paste with creamed butter. Season with Worcestershire sauce and a few grains of cayenne. Place a slice of hard boiled egg and an olive on center of each.

Peel tomatoes and chill thoroughly. When ready to serve cut in halves. Put each on a small lettuce leaf spread with caviar and serve with mayonnaise dressing. Mrs. J. Remsen Bennett.

SALMON CROQUETTES

One can salmon, same amount of mashed potato, 1 egg, little parsley, salt to taste. Mix all together fine. Form in croquettes. Dip into beaten egg and roll in cracker crumbs. Cook in hot lard.

Dressing—One cup milk, 1 tablespoon cornstarch, 1 small piece butter, 1 beaten egg, dash of cayenne pepper, little salt, liquor of salmon. Mix these ingredients all together and stir into the hot milk. Let come to a boil. Miss Humbert.

SHRIMPS AND PEAS

Two teaspoons flour, 1 tablespoon butter, $\frac{1}{2}$ pint cream or milk, 1 can shrimps, 1 can peas, salt and pepper to taste. Cook in usual manner and serve on crackers or toast.

Mrs. Mary Edwards.

CUCUMBER SAUCE

Whip stiff $\frac{1}{4}$ cup heavy cream, season highly with salt and cayenne, add gradually $2\frac{1}{2}$ tablespoons malt vinegar. Pare, grate, or chop fine, 1 medium sized cucumber, taking care to remove large seeds; season with onion juice, cut and fold into cream mixture.

F. W. B.

ESCALLOPED OYSTERS

Toast to a crisp 2 slices of white bread. Break in pieces and place in a deep dish. Add $\frac{1}{4}$ cup cracker crumbs, $\frac{1}{2}$ cup melted butter, $1\frac{1}{2}$ teaspoons salt, 1 even teaspoon Bell's Seasoning, $\frac{1}{2}$ cup hot water and mix thoroughly. Place in bottom of shallow buttered baking dish a thin layer of bread crumbs, then a layer consisting of $\frac{1}{4}$ pint of oysters, 2 teaspoons of oyster liquor, and 2 teaspoons of cream or milk. Cover with the dressing compound as above. Add another half pint of oysters, 2 teaspoons of oyster liquor, 3 tablespoons of cream or milk, evenly distributed. Sprinkle with browned, buttered cracker crumbs. Bake 30 minutes.

CREOLE FISH

Into a saucepan put a heaping teaspoon butter, melt, but do not let brown. Add half an onion cut fine. Let simmer a minute. Then add a cup of canned tomatoes, three sprigs of parsley chopped fine and one tablespoon flour; let cook for 15 minutes. Take a small bass, cut it into two-inch pieces; see that all the bones are out and add the fish to the soup; let all simmer for about 20 minutes. Serve.

Mrs. Edgar F. Brown.

FRIED SHAD ROE

Take the roe of a large, fresh shad, put in a bowl and thoroughly break up; season with salt and pepper, add 2 eggs, 2 tablespoon melted butter, mix thoroughly and saute in hot butter and lard mixed. Cover pan when cooking. Mrs. Van Allen.

OYSTERS IN BROWN SAUCE

Parboil 1 pint of oysters in their own liquor, drain and remove from liquor; brown $\frac{1}{4}$ cup butter, add $\frac{1}{4}$ cup of flour; stir until well browned; add oyster liquor, $\frac{1}{2}$ cup of milk, 1 teaspoon anchovy paste or essence, $\frac{1}{8}$ teaspoon paprika; salt to taste; add the cooked oysters; heat and serve on fancy toasts or crackers. Mushrooms may be added, cut in halves. Mrs. William F. Hodge.

DEILED CLAMS

Twenty-five clams, 1 tablespoon flour, yolks of 2 eggs, 1 tablespoon chopped parsley, 1 tablespoon butter, 1 tablespoon bread crumbs, 1 cup milk, little pepper. Put butter on stove, when melted add flour, stir well and add milk and cook until thick; add yolks of eggs, crumbs and parsley. Remove from stove, add chopped clams, fill shells, brush over top with egg and bread crumbs. Bake in hot oven. Mrs. W. D. Alsever.

CLAMS A LA CASINO

Chop equal parts of celery, onion and bacon with a sprinkling of paprika. Place small portion of above mixture on half shell of open clams and brown in broiler of gas oven. Serve with lemon juice. Mrs. W. C. McKeeby.

CLAMS A LA NEWBURGH

Twenty-five clams, $\frac{1}{2}$ pint cream, 2 tablespoons butter, yolks of three eggs, 1 gill sherry, salt and cayenne pepper. Trim from the clams the tough part, being careful not to cut into the soft portion; melt the butter and when creamy put in the sherry. Beat together the egg yolks and cream, add gradually stirring all the time. As soon as it is all mixed, add the clams and cook until plump. Mrs. J. Remsen Bennett.

MOLDED SALMON

One can salmon, $\frac{1}{2}$ cup fine cracker crumbs, grated rind of a lemon, 1 teaspoon lemon juice, 1 tablespoon melted butter, 2 beaten eggs. Salt and pepper. Mix thoroughly. Add few drops of Worcestershire sauce, put in buttered ring mold, cover and boil one hour. Serve with cream sauce. Fill center of mold in serving with peas, boiled rice or potato balls.

Mrs. J. Remsen Bennett.

ESCALLOPED OYSTERS

Drain juice from oysters and after letting it boil up, strain or skim. Put $1\frac{1}{2}$ cups of milk on fire in a double boiler. Mix 2 tablespoons flour with a little cold milk, stir this into the hot milk and cook for ten minutes; then add oyster juice, 1 tablespoon butter, salt and red pepper to suit your own taste. Into a well buttered dish put a layer of bread crumbs, then a layer of oysters, then a layer of sauce. Continue layers until all material is used. Finish with thick layer of bread crumbs. Bake in moderately hot oven $\frac{1}{2}$ hour.

CLAM CROQUETTES

Drain a pint of small clams; put into double boiler and let cook five minutes. Drain and save the juice that comes from them. Chop the clams very fine; add enough milk to the juice to make half a pint, put this over the fire and thicken with a tablespoon butter and three heaping ones of flour. Cook until thick and smooth, add the yolks of 2 eggs, cook a minute longer; add the clams and take from the fire; season with cayenne and salt and a little finely chopped parsley; mix well, turn out on a platter to cool. When cold form into balls and dip in egg and bread crumbs and fry in hot fat.

Mrs. Edgar Brown.

CREAMED SHRIMPS

One pint of shrimps, brown together lightly 3 tablespoons butter and 2 tablespoons flour and add $1\frac{1}{2}$ cups hot milk, $\frac{1}{2}$ teaspoon salt, a dash of cayenne pepper, a grating of nutmeg, 1 teaspoon chopped parsley, 1 teaspoon lemon juice, $\frac{1}{4}$ teaspoon mustard, 1 teaspoon grated onion. Cook all together. Fill ramekins, cover with bread crumbs and butter. Bake 5 minutes.

Mrs. G. I. Gridley.

SALMON TURBOT

One-half cup cream with 2 tablespoons fine bread crumbs, add salt, cayenne, 1 tablespoon lemon juice, 1 teaspoon chopped parsley, a few drops onion juice. When hot add one can salmon, mashed fine; when boiling add 3 egg yolks, beaten; then take from fire and stir the whites in carefully. Put in molds, set in pan of hot water; bake 20 minutes if molds are small. Serve with Hollandaise sauce.

Mrs. Van Allen.

BAKED SALMON

To 1 can salmon: pour oil off salmon; take $\frac{1}{4}$ cup milk, butter, pepper and salt to taste, 2 eggs well beaten, 6 crackers rolled fine. Mix all together and bake until a nice brown. Serve with a cream gravy. Mrs. Lucius G. Leonard.

JELLIED SALMON

Drain the liquor from a can of salmon, rinse well with hot water and flake the fish with a silver fork. Mix thoroughly $\frac{1}{2}$ tablespoon sugar, $\frac{1}{2}$ tablespoon salt, $3\frac{1}{2}$ tablespoons flour, 1 teaspoon mustard, little cayenne, $1\frac{1}{2}$ teaspoons lemon juice, $1\frac{1}{2}$ tablespoons melted butter, yolks of 2 eggs slightly beaten, $\frac{1}{4}$ cup cream, $\frac{1}{4}$ cup vinegar. Cook in double boiler, stirring constantly until it thickens, then strain into it 1 tablespoon granulated gelatine previously softened in 2 tablespoons cold water and dissolved in boiling water. Fill molds, chill and serve with cucumber sauce heaped in center. Mrs. George H. Bond.

CODFISH BALLS

Place 1 cup of salt codfish, cut in small pieces, and 2 cups raw potatoes cut in uniform pieces, into boiling water and cook until the potatoes are well done. Drain and mash. Add $\frac{1}{2}$ tablespoon butter, 1 egg well beaten, $\frac{1}{2}$ teaspoon pepper. Beat thoroughly, shape and fry in deep fat. Mrs. George H. Bond.

LOBSTER A LA NEWBURGH

Cut into small pieces 1 can of lobster and 3 hard boiled eggs; mix together 1 rounding tablespoon butter, $\frac{1}{2}$ tablespoon flour and nearly 1 cup cream, and boil until it thickens. Season with salt and cayenne pepper. Add $1\frac{1}{2}$ tablespoons sherry wine, or juice of a lemon may be used instead. Pour this dressing over the lobster and eggs. Fresh lobster preferred. Miss Humbert.

BAKED SMELTS

Get large smelts, having the backbone removed when buying. Grease well large squares of white paper. Remove heads of fish, sprinkle with salt and pepper, also bits of butter; fold the paper across once, forming a triangle, place the fish inside and fold over the edges, pinning if necessary. Bake about 20 minutes and serve in the papers. Mrs. E. G. Riggs, Brooklyn.

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MEATS

RICE HASH

One cup cooked lamb, 1 cup cooked ham, chopped fine; 1 cup boiled rice. Put in buttered baking dish, pour over it 1 cup stewed tomatoes, cover with buttered bread crumbs. Bake until brown. Any cold meat may be used in this way.

Mrs. S. C. Dayan.

HEAVENLY HASH

One pound Hamburg steak, $\frac{1}{2}$ pound fresh pork, 10 milk crackers, 2 onions, chopped, 1 egg, 1 cup tomatoes or 2 fresh tomatoes, 1 green pepper, 1 tablespoon melted butter. Mix, form in loaf, bake 1 hour. Very good cold.

MUSHROOMS AND SWEETBREADS

For 1 pair of sweetbreads and 1 pint of fresh mushrooms, put 2 tablespoons butter in a frying pan. Break up the mushrooms and let cook a few minutes, add 1 tablespoon flour and 1 cup cream. Then add the sweetbreads, salt and pepper. Take from the fire and add 2 tablespoons of sherry wine.

Mrs. E. G. Riggs, Brooklyn.

HAMBURG STEAK AND MACARONI

Boil 2 cups Warner's macaroni till tender, chop fine 2 green peppers, $\frac{1}{2}$ onion, put in frying pan with a large piece of butter; cook 5 minutes. Add 1 pound Hamburg steak. Warm through thoroughly, then add $\frac{1}{2}$ can tomatoes and cook 3 minutes. Place the macaroni in the bottom of a baking dish, add salt and paprika, pour in meat, sauce, etc.; season and cover with crumbs and bits of butter. Bake $\frac{1}{2}$ hour. Very nice for luncheon.

TIMBALE SHELLS

One-half pint flour, 8 tablespoons milk, 2 eggs, beaten, 1 tablespoon olive oil, 1 teaspoon sugar. Beat 2 minutes.

Helen M. Condon.

JELLIED MEATS OR FOWL

One pint of cold meat or fowl, 1 teaspoon Bell's Seasoning, $\frac{1}{4}$ teaspoon salt, liquid enough to fill pint mold. Add to liquid when hot, 1 tablespoon granulated gelatine. Cool and serve on a base of lettuce leaves over which thin sliced lemon is placed.

HAMBURG STEW

One and one-half cups milk, 2 cups tomatoes. Butter a casserole, put in a layer of diced potatoes, then layer of meat, then another layer of potatoes, then meat, then a layer of sliced onion. Over this pour the milk and lastly the tomatoes. Season well with salt and pepper. Cover until it begins to bake. Bake 2 hours.

Mrs. Finel.

IRISH STEW

One-half pound veal, $\frac{1}{2}$ pound beef, $\frac{1}{2}$ pound lamb, $\frac{1}{4}$ pound salt pork. Put over in cold water two hours before dinner; one hour before dinner add 4 onions, 2 carrots, $\frac{1}{4}$ cup chopped celery, parsley, thyme, summer savory and bay leaf; thirty minutes before serving add potatoes cut thin. Season to taste and thicken slightly.

Mrs. W. D. Alsever.

CHICKEN A LA KING

Boil a chicken until tender, pick in pieces and heat; make a sauce of 1 cup of cream, 1 cup of stock, 2 tablespoons each of butter and flour, salt, pepper, a pinch of nutmeg, a few green peppers and pimientos, truffles or mushrooms. Pour over the chicken. Serve at once.

CHICKEN—ITALIAN STYLE

Have a young chicken cut up, put in a baking pan with 1 teaspoon salt, 2 ounces Warner's macaroni boiled 20 minutes, a little pepper, 1 pint of strained tomatoes, 1 onion sliced. Bake in a moderate oven $1\frac{1}{4}$ hours. When partly done put in 1 tablespoon of butter, 1 teaspoon of kitchen bouquet; baste often. Serve on a platter with the sauce and macaroni around it.

Mrs. George H. Bond.

CHICKEN A LA ELIZABETH

Dress, draw and disjoint 2 chickens; rub over with a quarter of a lemon, sprinkle with salt and pepper, dredge with flour, dip in egg and crumbs. Put in a well greased dripping pan and bake in a hot oven until delicately browned and tender. Baste often the first ten minutes with $\frac{1}{2}$ cup butter in $\frac{1}{2}$ cup boiling water. Arrange on a platter and pour over it 2 cups yellow bechamel sauce or make cream gravy.

Mrs. George H. Bond.

CHICKEN GLACE

Boil chicken tender, strip the meat from the bones, lay it in a mold, light and dark meat alternately. Take $\frac{1}{2}$ box of gelatine, dissolve in a little cold water, mix the gelatine in 3 cups of chicken broth and pour over the chicken. When thoroughly cold, turn out.

Mrs. Ira Van Allen.

SAUERBRATEN

Take a solid piece of meat weighing 5 or 6 pounds, removing fat, if any; pour enough boiling vinegar over it to cover; take $\frac{1}{2}$ water. Add to vinegar when boiling 4 bay leaves, some whole peppercorns and whole mace. In summer 4 days is long enough for meat to remain in this pickle. In winter it may remain 8 to 10 days. When ready to boil, heat some fat in a stewpan, cut up 2 large onions. Put in beef and let brown on all sides. Season with salt and pepper if necessary. Stew closely covered until tender. Thicken the gravy with brown flour.

Mrs. T. W. Wheatley.

JELLIED CHICKEN

Have a chicken cut up, boil till very tender, pick meat into small pieces. Season the water in which it is cooked with salt, pepper and a little onion juice; place the chicken meat in it again and boil down; when there is not much water left, pour into a mold and place on ice. It will form a firm jelly. Serve very cold.

Mrs. Sumner Rhoades.

CASSEROLE CHICKEN

Cut up 1 young chicken as for fricasseeing, slice $\frac{1}{4}$ pound salt pork very thin. Melt a little butter in casserole or covered granite pan, put in layer of chicken, salted, then layer of pork, cover tightly and cook in hot oven $1\frac{1}{2}$ hours.

Mrs. S. C. Dayan.

CASSEROLE HASH

Boil $\frac{1}{4}$ pound of Warner's macaroni, drain and put in a buttered baking dish, add a little butter and grated cheese. Make a hollow in the center and fill with chopped cooked meat, season with salt and pepper and bake in a hot oven.

CHICKEN WITH SPAGHETTI

Cut a chicken as for fricassee. Boil in 2 quarts of water, or more. When tender take the chicken out. Cook $\frac{3}{4}$ box of spaghetti or macaroni in the chicken broth about 25 minutes. Then strain off the liquor. Put one chopped onion in a spoonful of butter to fry. Add a tablespoon of flour and a quart of strained tomato juice, pepper and salt, then the chicken liquor. Put the chicken and spaghetti in this to heat and serve at once. Mushrooms or oysters may be added.

Mrs. H. S. Bremond.

CHICKEN CASSEROLE

Separate the chicken at the joints and wipe each piece with a wet cloth. Brown delicately in butter and place in casserole with a pint of white stock. Cover and let cook in moderate oven for $1\frac{1}{4}$ hours. Brown 2 dozen potato balls, some mushrooms, 1 dozen carrot balls and 6 small peeled onions in 2 or 3 tablespoons butter. Add these with some salt to casserole and return to oven for another half hour. The casserole should not be open until it reaches the table. The addition of a little sherry, when possible, improves it.

Mrs. H. S. Bremond.

A NICE TURKEY DRESSING

Toast 7 or 8 slices of white bread. Place in a deep dish, adding butter the size of an egg. Cover with hot water or milk to melt butter and make bread right consistency. Add 1 even tablespoon of Bell's Seasoning and 1 even teaspoon salt. When well mixed stir in 1 or 2 raw eggs. For goose or duck, add 1 raw onion chopped fine.

MISS FARMER'S TURKEY DRESSING

One cup stale bread crumbs, 1 cup cracker crumbs, 1 tablespoon Bell's Seasoning, 1 teaspoon salt, $\frac{3}{4}$ tablespoon finely chopped onion, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup finely chopped cold boiled ham. Mix well and moisten with $1\frac{1}{2}$ cups scalded milk. If stuffing is to be served cold, add 1 egg, slightly beaten.

BEEF LOAF

Three pounds round steak put through meat chopper, 1 egg beaten, 2 slices bread put through chopper with steak, 1 teaspoon pepper, 3 teaspoons salt, 1 cup sweet milk; mix and bake two hours in a moderate oven.

Mrs. John W. Brooks.

BEEF LOAF

Three and one-half pounds beef (chopped fine), $\frac{1}{4}$ pound salt pork (chopped fine); add 6 crackers (rolled fine), 1 egg beaten, $\frac{1}{2}$ cup sweet milk, salt and pepper. Mix thoroughly and bake in deep pan one hour or one and one-half hours. One teaspoon butter melted in 1 cup hot water to baste meat.

Mrs. Francis Oliver.

DRESDEN PATTIES

Cut stale bread in two-inch slices, shape with round cutter three inches in diameter and remove centers, making cases. Dip cases in egg, slightly beaten, diluted with milk and seasoned with salt, allowing two tablespoons milk to each egg. When bread is thoroughly soaked, drain, and fry in deep fat. Fill with any mixture suitable for patty cases.

Mrs. Howard P. Dension.

BEEF LOAF

Three pounds beef, $\frac{1}{4}$ pound pork (chopped fine), 1 cup milk, 1 dozen crackers, celery salt, salt and pepper. Mix, bake one hour.

Mrs. H. V. Allen.

BEEF LOAF

Two pounds beef and $\frac{1}{2}$ pound fresh pork, ground, 1 egg, 2 crackers, powdered, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoon pepper, 2 teaspoons salt.

VEAL LOAF

Three pounds veal, $\frac{1}{2}$ pound ham (chopped together fine), 3 eggs well beaten, 5 tablespoons cream or milk, $\frac{1}{2}$ cup dried bread crumbs, butter size of small egg, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper. Mix thoroughly and form in a loaf, put in pan with a little hot water and bake one hour, basting frequently. Serve hot with tomato sauce or slice cold and serve with cutsup. You can add a little powdered sage to meat, if liked.

Mrs. A. Grant.

VEAL OR BEEF LOAF

Three and one-half pounds veal or beef chopped fine, 6 soda crackers, 3 eggs, 1 tablespoon salt, 1 tablespoon pepper, butter size of egg (melted). Make in loaf and bake in oven. Baste with water very often.

Mrs. A. R. Grant.

VEAL BIRDS

Cut veal steaks into pieces four inches long and two inches wide, removing all fat. Chop the trimmings fine, adding a two-inch square of salt pork for each bird. Chop this also. Then add half as much cracker crumbs as meat; season with salt, pepper, lemon and onion juice and a pinch of cayenne. Mix with beaten egg as for veal loaf. Spread this mixture on each bird, roll and fasten with toothpicks, powder with flour and fry in butter or drippings. When a nice brown add 1 pint cream, and simmer 15 minutes longer. Serve on squares of toast. Mrs. Mary Edwards.

DELICIOUS LAMB CROQUETTES

(Chicken or beef croquettes made in the same manner are excellent). Prepare 5 cups chopped lamb. Take $1\frac{1}{2}$ even tablespoons butter, melt in saucepan, and add 1 heaping tablespoon flour and 1 cup milk, stirring continually until it boils. Add 1 even teaspoon Bell's Seasoning and 1 even teaspoon salt. Break one egg over the meat. Pour over same the sauce made as above, and stir thoroughly. Make into croquettes of size desired, and put in a cool place to harden. Fry in hot lard. Serve with green peas.

VEAL LOAF

Five and one-half pounds veal, $1\frac{1}{2}$ pounds lean salt ham, $2\frac{1}{2}$ tablespoons chopped parsley, 3 tablespoons ground sage, $2\frac{1}{2}$ cups liquor in which veal is boiled, 2 eggs, salt and pepper to taste. Cook meat separately in boiling water. When thoroughly cooked remove bones and put meat through a cutter. Add seasoning raw eggs and broth, until well moistened. Mix thoroughly by hand, taking out every part of bone and gristle. Pack in bread tins previously washed inside with broth. Pour last of broth over top. Cover with paraffine paper and fit box board on top of each tin. Place under weights over night. Serve cold, sliced, with tomato catsup. Mrs. John F. Tuttle.

LITTLE PIGS IN BLANKETS

Season oysters with salt and pepper. Wrap each one in a thin slice of bacon and fasten together with a wooden toothpick. Have pan or chafing dish hot and cook the pigs just long enough to crisp the bacon without burning. Serve hot on buttered toast.

Helen D. Bailey.

LUNCHEON DISH

One-half pound of rice. Cook 20 minutes in a good deal of water. Drain, add $\frac{1}{2}$ can tomatoes, 1 onion cooked in butter, few pimentoes, 2 cups Hamburg steak or chopped cold meat, salt, pepper. Bake $1\frac{1}{2}$ hours in slow oven. (Will serve eight people).

Mary S. Wolcott.

NUT LOAF

Put through a food chopper enough English walnuts to make one cup. Add 4 cups bread crumbs, 1 hard boiled egg, 1 raw egg, well beaten, 1 grated onion, salt and pepper to taste, a little poultry seasoning, a little chicken bouquet, milk enough to moisten the ingredients. Turn into a well greased pan. Bake about one hour in a moderate oven. Serve hot with tomato sauce or brown sauce.

Mrs. W. F. Hodge.

CREAMED HAM

Melt 1 tablespoon butter, add 1 tablespoon flour and mix until smooth; then add 1 cup milk, salt and pepper. Into this stir $\frac{1}{2}$ cup finely chopped ham (boiled or fried) and serve on hot toast.

Mrs. Arthur B. Morse.

VEAL RAGOUT

Take 2 pounds veal (round), cut veal in squares, dip in flour and brown in not too much butter. Add 1 quart of water. Cook slowly one hour, then add 1 small carrot and onion sliced. Continue slow cooking one hour longer.

FILLET OF BEEF

Have a 3 or 4 pound fillet of beef well larded, place on rack in roasting pan, sprinkle with salt and pepper, dredge with flour. In the bottom of pan place small pieces of fat salt pork. Bake 20 or 30 minutes in hot oven, basting often. Serve with mushroom sauce. Pour off $\frac{1}{4}$ cup fat from roasting pan, add 5 tablespoons flour, stir until well browned, then add $\frac{1}{2}$ cup mushroom liquor and the caps from $\frac{1}{2}$ pound mushrooms cut in pieces and sauted in butter 3 minutes. Season with salt and pepper and just before serving add gradually while stirring constantly the butter remaining in frying pan.

Mrs. Van Allen.

HOME-MADE SAUSAGE

Take 50 pounds meat (preferably two-thirds lean fresh pork and one-third fat fresh pork). If too fat use one-third lean beef. Put through a meat chopper and spread in convenient dish. Prepare 10 ounces salt, 3 or 4 ounces black pepper, 2 ounces pulverized sage, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup wheat flour, 2 tablespoons cayenne pepper. Mix thoroughly through the meat. Can be used in 24 hours.

Mrs. Richard Simmons.

ESCALLOPED BEEF

Two cups cold chopped roast beef, boil 1 cup rice, make 1 cup tomato sauce. Put in baking dish, in layers, meat, rice, tomato, salt, pepper and bits of butter. Proceed in this-way until dish is filled, sprinkle bread crumbs on top and bake one-half hour.

BEEF CROQUETTES

One cup cooked beef or lamb, chopped; 1 cup bread soaked in gravy or milk, 1 teaspoon summer savory, or sweet marjoram, 1 teaspoon salt, 1 egg, $\frac{1}{2}$ teaspoon pepper. Roll into shape, then dip in egg, roll in cracker crumbs and fry in pan with a little butter.

Mrs. D. Prentice Rhoades.

MEAT SOUFFLE

Melt 1 tablespoon butter, add 1 tablespoon flour, pour on stirring constantly, 1 cup scalded milk; add $\frac{1}{2}$ cup stale bread crumbs. Cook 2 minutes. Add $\frac{1}{2}$ cup chopped cooked chicken, turkey or duck, $\frac{1}{2}$ teaspoon Bell's Seasoning, $\frac{1}{2}$ teaspoon salt. Add well beaten yolks of 2 eggs. Cut and fold in the stiffly beaten whites. Bake in buttered pudding dish in slow oven 35 minutes. Serve with or without white sauce.

MEAT SOUFFLE

One pint of hot cream or milk, 1 heaping teaspoon butter, 2 heaping teaspoons flour, $\frac{1}{2}$ teaspoon salt, little pepper. Cook in double boiler until it forms a creamy sauce, stir in 1 cup chopped meat and add the beaten yolks of 2 eggs. Cook one minute and set away to cool. When cold stir in the beaten whites and bake from 30 to 45 minutes.

Mrs. M. M. Woodford.

HAMBURG STEAK

For 1 pound of meat add 3 teaspoons Bell's Seasoning, $\frac{1}{2}$ pint bread crumbs, $\frac{1}{2}$ pint warm water. Place in baking pan and cook in moderate oven one hour. Serve on a base of mashed potatoes garnished with parsley.

MEAT SOUFFLE (LAMB)

Put your cold lamb through the meat chopper, then mix with cream gravy; season with salt and pepper and onion juice and beat in an egg. Bake for about half an hour and serve immediately
Mrs. A. R. Grant.

MEAT SOUFFLE

One cup chopped meat, $\frac{1}{4}$ cup bread crumbs, yolk of 1 egg, season to taste, add 1 cup cream sauce and fold in stiffly beaten white of egg. Bake one-half hour. Mrs. W. D. Alsever.

MUSHROOM SAUCE

One can mushrooms, $\frac{1}{4}$ cup butter, 1 tablespoon lemon juice, $\frac{1}{4}$ cup flour, 2 cups brown stock or beef extract, salt and pepper. Drain and rinse mushrooms, cook 5 minutes in clear water; then drain again, let stand. Brown butter and flour. Add gradually the consomme, cook 15 minutes. Skim, add mushrooms and cook 2 minutes. Mrs. W. D. Alsever.

MUSHROOM SAUCE

One-fourth can mushrooms, one cup brown sauce and a teaspoon chopped parsley. To make the brown sauce, melt 2 tablespoons butter in the frying pan, stir in 2 tablespoons flour and cook until the flour is browned. Then stir into it a cup of hot water, add salt and pepper to taste. Add the mushrooms, which have been rinsed and drained, then add the parsley.

CHICKEN TERRAPIN

Four chickens, 2 cans mushrooms (no juice). Cut up cooked chickens as for salad, cut mushrooms with a silver knife. Cook 2 quarts cream, 8 tablespoons butter, 8 tablespoons flour. Season with salt, pepper and celery salt. Add chicken and heat all together.
Helen M. Condon.

HORSERADISH SAUCE (FOR ROAST MUTTON)

Two tablespoons horseradish wet with vinegar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon mustard, 1 teaspoon sugar, 3 tablespoons whipped cream.
Mrs. Riggs, Brooklyn.

QUEECHY (NEW YORKER)

Equal parts of tart apples and raw onions, chopped fine; sweeten to taste and moisten with vinegar. Serve with roast duck.

SPICED BEEF

Chop 2 pounds fresh beef, enough to fill 4 cups. Soak 2 slices bread, either toasted or plain, in $1\frac{1}{2}$ cups milk, and add the raw beef. Cut fine 2 slices fat salt pork and add to beef, together with 3 even teaspoons salt and 3 even teaspoons Bell's Seasoning. Place in a buttered pan. Cut a piece of butter the size of an egg in small pieces, and distribute over the top. Bake from 1 to $1\frac{1}{2}$ hours.

DELICIOUS PRESSED BEEF

Take a 6 pound cut, shin beef, wash thoroughly, cut in small pieces, place in kettle, half cover with cold water, and cook slowly for five hours. Remove fat, gristle and bone. Chop fine, add 2 even teaspoons of Bell's Seasoning, heaping teaspoon salt, and enough of the liquor to moisten well. Place in deep dish with heavy weight on it and cool. An onion cooked with the meat will add to the flavor.

CHESTNUT DRESSING FOR FOWL

Select a quart of large chestnuts, cut a gash in one side of each and shake them in a pan of hot butter for a minute or two, then set them in a hot oven to bake for five minutes. Remove the shells and the inner skin and cook in boiling salted water, drain and pass them through a ricer, add one-fourth cup butter, one teaspoon salt, a dash of pepper, two cups bread crumbs moistened with a little hot water and a drop or two of onion juice.

ESCALLOPED MEAT OR DISH

Alternate layer of meat or fish sprinkled over with 1 teaspoon Bell's Seasoning, with a layer of fine cracker crumbs, then a layer of potato. Repeat these layers until dish is full. Add gravy, broth, or warm water, and bake slowly. For fish use milk instead of warm water.

CHEESE DISHES AND EGGS

CHEESE BALLS

One cup grated cheese, 1 heaping teaspoon flour, 1 pinch of paprika, $\frac{1}{4}$ teaspoon salt. Add carefully to the whites of 2 eggs beaten stiff. Roll in small balls, then in bread crumbs and fry in deep fat.

Mrs. D. Millen.

CHEESE BALLS

Mix together $1\frac{1}{2}$ cups grated cheese, $\frac{1}{4}$ teaspoon salt, a few grains of cayenne. Add whites of 8 eggs, beaten stiff; shape into small balls, roll in fine crumbs and fry in deep fat.

Mrs. Sumner Rhoades.

CHEESE AND BACON

Mix 1 package snappy cheese, 1 egg (beaten), dash of paprika, pinch of mustard. Spread on 4 whole slices of bread and lay 2 strips of bacon on top of each slice. Broil quickly in gas oven.

Mrs. M. W. Warwick.

"STADGE" FOR CHAFING DISH

Put small piece of butter in chafing dish and let it get hot. Beat $\frac{1}{2}$ dozen eggs, put these in chafing dish and stir constantly, keeping them from growing lumpy. When thick, add $\frac{1}{2}$ pint cream and cook, stirring until smooth, adding a dash of paprika and salt to taste. Lastly add a cake of cream cheese, which allow to melt. Serve on hot toast.

Mrs. Ralph Harter.

BAKED CHEESE

One cup of cheese, cut fine and stirred into 1 cup scalding hot milk. Stir until the cheese dissolves, then add nearly 1 cup soft bread crumbs. Season with salt, paprika and a little dry mustard; add well beaten egg. Put into a shallow tin and brown on top grate of oven.

Mrs. W. H. Woodhull.

ESCALLOPED CHEESE

One heaping coffee cup of cheese, 1 heaping coffee cup of bread crumbs, 1 pint of milk brought to a boil. Add cheese and stir until dissolved; add crumbs, small piece of butter, $\frac{1}{4}$ teaspoon salt, 1 teaspoon mustard, 1 egg well beaten, dash of pepper. Bake 20 or 30 minutes.

Mrs. I. A. Savage.

ESCALLOPED CHEESE

Six slices of bread cut with muffin rings. Butter the rings and place a slice of bread in each and stand in baking dish; cover these with $\frac{1}{4}$ pound grated cheese and a little salt, beat 2 eggs and add to them 1 cup milk, pour this over the bread and bake in very hot oven about 3 minutes. Remove the rings and serve in platter around a roast.

Mrs. J. Remsen Bennett.

CHEESE RICE

One cup rice cooked in cold water 20 minutes, then put in strainer and run cold water through. Sauce:—1 quart milk, lump of butter size of walnut, $\frac{1}{2}$ pound medium cheese; heat until dissolved, then put in rice, cover top with cracker crumbs and bake 1 hour.

Mrs. D. Millen.

CHEESE SOUFFLE

Three tablespoons flour, same of butter, 3 eggs, 1 cup milk, 1 cup grated cheese, seasoning to taste. Make a thick white sauce, stir in cheese and yolks of eggs beaten until thick, season to taste as the cheese may be salty. Fold in stiffly beaten whites of eggs and bake in a buttered dish about 25 minutes. Serve at once, as it falls.

Mrs. Sumner Rhoades.

ESCALLOPED CHEESE

Into a well buttered quart baking dish place a layer of buttered bread; slice over this a thin layer of dairy cheese, alternating, until the dish is filled, with a layer of buttered bread at the top. Beat 1 fresh egg with $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon dry mustard, a pinch of cayenne if desired, and 1 cup sweet milk. Pour this over the bread and cheese and if not enough milk, add a small quantity more. Bake in a hot oven for 30 or 40 minutes and serve at once. This is a good luncheon dish.

Mrs. G. L. Gridley.

BREAKFAST EGGS

A simple and delicious egg dish, neither omelet nor scrambled, is as follows: Beat 4 eggs until light, add 4 tablespoons sweet milk, a small pinch salt, dash of pepper; beat again and turn into a hot iron frying pan containing a tablespoon of butter. Toss and fold carefully until uniformly a light brown.

Mrs. G. L. Gridley.

EGGS WITH TOMATO SAUCE

Five eggs, $\frac{1}{2}$ teaspoon salt, 2 tablespoons butter, $\frac{1}{4}$ cup milk, $\frac{1}{8}$ teaspoon pepper. Beat the eggs lightly with a fork, add salt, pepper and milk. Put butter in frying pan and when melted pour the eggs into it and stir constantly until cooked. To make the tomato sauce, use the following recipe: Two tablespoons butter, one tablespoon chopped onion, 2 cups strained tomatoes, 1 tablespoon sliced mushrooms, one tablespoon capers, $\frac{1}{4}$ teaspoon salt, dash of pepper. Cook the onions in the melted butter until yellow, add tomato and cook until it is well cooked down, add other ingredients. Pile the scrambled egg in the center of the platter and pour the sauce over it.

EGG BALLS

Yolks of two hard boiled eggs, $\frac{1}{8}$ teaspoon salt, few grains cayenne, $\frac{1}{2}$ teaspoon melted butter. Rub yolks through sieve, add seasoning, and moisten with raw egg yolk to make of consistency to handle. Shape in small balls, roll in flour and saute in butter. Serve in brown soup stock and consomme.

Mrs. Howard P. Denison.

EGG TIMBALES

Beat 4 eggs slightly, add $\frac{3}{4}$ cup of milk and season with $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper and a few grains of cayenne. Strain into buttered timbale molds, set in pan of hot water and bake until firm.

Mrs. Ida Richards.

EGG WITH TOMATO IN CHAFING DISH

Cook 1 can tomatoes well, using the thick part but not all of juice. Then put a buttered mold in chafing dish, add cayenne pepper and salt, then the tomatoes; next add 6 well beaten eggs. Cook until creamy. Lastly add stuffed olives cut in halves, or mushrooms. Serve on hot buttered toast.

Mrs. Ralph Harter.

CREAMED EGGS

Boil eggs 20 minutes, make a white sauce, adding a beaten egg the last thing. Cut the whites of eggs into small pieces, heat in the sauce and serve on a platter with triangles of toast and with the yolks of the eggs grated over the top.

Mrs. Wm. H. Woodhull.

CHEESE BISCUITS

One level cup flour, $\frac{1}{4}$ teaspoon salt, 3 level teaspoons of Baking Powder, 1 level tablespoon butter, 8 level tablespoons ($\frac{1}{2}$ cup) grated cheese, $\frac{1}{4}$ cup water. Mix like drop Baking Powder biscuits. Bake 12 minutes in a hot oven. Sufficient for 12 biscuits.

Dorothy Alvord.

TOMATO RAREBIT

Two tablespoons butter, 2 tablespoons flour, $\frac{3}{4}$ cup milk, $\frac{3}{4}$ cup stewed and strained tomato, $\frac{1}{8}$ teaspoon soda, 1 pound cheese, 2 eggs lightly beaten, salt, cayenne, mustard and paprika. Make a cream sauce of butter, flour and milk. Add cheese (cut into bits). When thoroughly melted and smooth, add tomato and soda, or, if in haste, tomato catsup. Just before removing from fire, add the eggs. Serve on toast.

Mrs. H. S. Bremond.

BAKED EGGS WITH CHEESE

Into a buttered baking dish break as many eggs as you wish to serve and add three tablespoons milk for each egg, salt, pepper and a generous grating of cheese. Bake in quick oven till slightly brown.

Mrs. Arthur B. Morss.

EGGS IN TOMATO

When the housekeeper uses eggs frequently she is always glad to find a new way of preparing them. Eggs shirred in tomato make a tasty dish for breakfast. Into a ramekin put a tablespoon of stewed tomato to which has been added to pinch of salt and a dash of sugar, break the egg in this and set in the oven. Bake until firm and serve hot in the ramekin.

EGGS AURORA

Boil 4 eggs for 10 minutes. Make a cup and a half of cream sauce, adding salt, pepper, and about $\frac{3}{4}$ cup of grated cheese while sauce is thickening. Cut the egg in halves lengthwise. Place in baking dish, pour over the sauce, adding a little more grated cheese, a few bread crumbs and bits of butter on the top. Brown in a hot oven for about 20 minutes.

Mrs. Sumner Rhoades.

OMELET

Six eggs, whites and yolks beaten separately. To 1 cup of milk add 6 teaspoons cornstarch, a little salt and 1 teaspoon baking powder. Stir thoroughly, add whites last, stirring lightly. Cook in butter in hot spider.

Mrs. Lester Worden.

OMELET

Six eggs, yolks and whites beaten separately. Add to the yolks a teacup of milk and pinch of salt, 1 tablespoon flour. Beat whites stiff and add to first mixture. Butter and heat frying pan, pour in and just brown the bottom, then set pan in hot oven until cooked. Turn out on hot platter, folding one halfover the other.

Mrs. Van Allen.

VEGETABLES

HOMINY SOUFFLE

One-half cup hominy, 3 cups milk, 2 eggs, 1 tablespoon butter, salt and pepper. Bring milk to boil, put in hominy, cook 15 minutes. Put in butter and yolks and cook 10 minutes. Stir in beaten whites, put in baking dish and bake $\frac{1}{4}$ hour.

Mrs. Chas. E. Pennock.

FAVORITE BAKED POTATOES

Take cold baked potatoes, peel and chop them. Season with salt and pepper. Then put a layer of them in a white-lined basin, or a casserole, enough to cover the bottom. Season again with salt and a little pepper, also sprinkle with flour as from a salt cellar, and add bits of butter on top. Add another layer of potatoes and repeat the above process until the basin is full, finishing with butter. Put in milk enough to come within half an inch of the top layer, and put the basin on top of the stove until the milk bubbles and the potatoes are well heated. Now put them on the top grate of the oven. As soon as they are browned they are ready to serve.

Mrs. Mary F. Hasbrouck.

CORN FRITTERS

Eight ears grated corn, $\frac{1}{2}$ cup flour, 2 eggs, teaspoon salt, a little pepper. Fry in butter like pancakes.

POTATO PUFF

Two cups mashed potato, 3 tablespoons melted butter beaten to a cream. Then add 2 eggs well beaten, $\frac{1}{2}$ cup sweet cream or milk and 1 teaspoon salt. Pour in deep dish and bake about one hour.

Mrs. Frank F. Hutchins.

SWEET POTATOES, SOUTHERN STYLE

One-fourth cup butter, 2 tablespoons brown sugar, melt together in pan, then put in layer of sliced raw sweet potatoes. Pour over it enough cold water to cover bottom layer. Season with pepper and salt. Cover and cook slowly for one hour, then take off cover and brown quickly.

Mrs. Harold B. Scott.

POTATO PUFF

Two cups cold mashed potato, stir in 2 tablespoons melted butter, beat to a cream, then add 2 eggs well beaten and 1 cup milk. Salt to taste. Pour into a pudding dish and bake in quick oven until brown. Serve at once. Mrs. Wm. H. Woodhull.

GLAZED SWEET POTATOES

Boil 6 potatoes for 10 minutes, drain and cut in slices; then place in a buttered pan. Brush with $\frac{1}{2}$ cup sugar, 4 tablespoons water and 2 tablespoons butter, which have been boiled 5 minutes. Bake 30 minutes, basting often with the latter mixture.

Mrs. Ralph Harter.

SUMMER SQUASH, SOUTHERN STYLE

Boil squash until tender, mash, add butter, salt, pepper and $1\frac{1}{2}$ cups milk or cream. Boil slowly $\frac{1}{2}$ hour longer. Should be about the usual consistency.

BAKED ONIONS WITH CELERY

Take Spanish onions, peel and boil in salt water until tender. Take out center of onions and chop with celery, leaving only the outside of the onions. Season with butter, pepper and salt. Fill the onion shells with this mixture and put in baking tin with little cold water and bake until brown. Mrs. E. P. Jeffery.

ONION SOUFFLE

One cup cream sauce, $\frac{1}{2}$ cup bread crumbs, 1 cup cold boiled onions, chopped, 1 teaspoon chopped parsley, 1 egg yolk. Mix thoroughly, add beaten whites of 2 eggs and bake in moderate oven. Serve at once. Mrs. Charles E. Pennock.

STUFFED PEPPERS

Six green peppers, 2 cups boiled chicken, 2 cups boiled rice, 1 cup strained tomatoes, 1 tablespoon grated onion, 2 tablespoons melted butter, and fresh bread crumbs. Remove the stem and seeds of peppers, boil them ten minutes in boiling salted water, drain and fill with a mixture made by mixing the above ingredients and bake in hot oven for twenty minutes, basting with hot water.

BAKED ORANGES

Medium sized oranges. Cut off top and core. Put in center of each 4 tablespoons of sugar, 1 teaspoon of butter. Place in pan half full of water, bake in slow oven for $\frac{3}{4}$ of an hour. Just before removing from oven, place on top of each orange 1 Marshmallow and brown. Remove to serving dish. Make sauce of syrup left in pan. Thicken. Add sherry to taste. Serve hot.

Mrs. H. S. Bremond.

FRESH EGGPLANT AND TOMATO BAKED

Peel and slice egg plant. Peel and slice tomatoes. Butter a baking dish. Add layer of egg plant, then layer of tomato with an occasional small dot of butter. The juice from the sliced tomatoes will keep if moist enough. Season to taste with salt and pepper. Put crumbs on top and bake for $\frac{3}{4}$ of an hour. Layers of cheese may be added if desired.

Mrs. H. S. Bremond.

SQUASH STUFFED WITH SHRIMP

New Orleans Creole Recipe

Take half grown summer squash and simmer whole in water ten minutes. Cut them in halves if small, in quarters if large. Scrape out the interior leaving the shell however thick enough to handle without breaking up. Remove seeds if large. Press all superfluous moisture out of the vegetable pulp and add to it the following: To enough squash to serve 6 persons put one cup of bread or cracker crumbs, one onion and one tomato minced fine, $\frac{1}{4}$ clove of garlic, thyme, parsley, bay leaf, 2 cups of shrimps chopped fine, 2 tablespoons of lard. Fry the onion and shrimp lightly in the (lard or bacon fat) and add to it the tomato and herbs. Into this turn the squash which has been well mixed with the crumbs, also salt and pepper and a beaten egg. Turn over and over with a spoon mixing it thoroughly and keeping it turned over and over while cooking for about ten minutes. Have shells arranged in a baking dish. Fill each rounding nicely. Sprinkle with fine crumbs mixed with melted butter and bake until brown. Serve hot. Egg plants may be used same as squash only requires longer cooking and either may be baked in casserole instead of shells. Also ham may be used instead of shrimp for either vegetable.

Ethel Thorne.

FRIED PEACHES

Pare, stone and halve fairly soft peaches. Put in pan pit side up. Fill with brown sugar and cook over a slow fire until done or browned; just enough butter to keep them from sticking to pan.

Mrs. H. S. Bremond.

SWEET POTATOES BAKED WITH APPLES

Wash 4 medium sized potatoes, peel and cut in slices about $\frac{1}{4}$ inch thick. Pare and slice same number of tart apples, in same way. Put sweet potatoes and apples in baking dish in alternate layers with sugar sprinkled over apple layer, sprinkle $\frac{1}{2}$ cup sugar over the top, scatter $\frac{1}{2}$ cup butter also over top, add $\frac{1}{2}$ pint hot water. Bake slowly for 1 hour, or until well done. Serve hot. Less sugar and butter can be used, or sweet potatoes can be cooked first and then peeled and sliced adding apples then, in which case it needs to cook only 30 minutes.

Mrs. F. J. Ludwick.

CORN OYSTERS

One pint grated corn, $\frac{1}{2}$ cup flour, 1 egg, salt and pepper. Mix well and fry in deep lard. Half quantity with one egg is enough for two persons.

Mrs. J. Remsen Bennett.

CORN OYSTERS

Grate 12 ears corn, getting out all the milk. Mix with 1 cup fresh bread crumbs, 1 teaspoon sugar, 1 teaspoon salt. Fry in half lard and half butter in shape of oysters.

Mrs. Ralph Harter.

CORN OYSTERS

One dozen ears of corn, grated; 4 eggs, whites and yolks beaten separately. Salt to taste. Fry on a greased griddle and serve at once.

Mrs. W. K. Archbold.

PEACH FRITTERS

Make a fritter batter. Take a can of peaches, drain them from the juice, dip each piece into the batter and fry in deep fat. Take the juice of the peaches and thicken with a little cornstarch, boil up, add a flavoring of sherry wine, pour over fritters and serve.

Mrs. Edgar Brown.

CORN PUDDING

To 3 cups of grated corn, add 2 cups of milk, 2 beaten eggs, 2 teaspoons sugar, salt and pepper. Pour into a baking dish and place in oven, bake until brown and firm as any custard.

Mrs. Edgar F. Brown.

BAKED CORN

Three pints grated corn, 3 eggs, well beaten; 2 tablespoons butter, 1 cup cream, salt. Bake slowly one hour.

Mrs. Ira Van Allen.

SNOW FRITTERS

One egg, $\frac{1}{2}$ pint milk, $1\frac{1}{2}$ cups flour, 1 teaspoon salt, 1 pint freshly fallen snow. To the well beaten egg add the other ingredients except the snow—and beat five minutes. Have boiling fat in readiness and stir the snow lightly into the batter just before dropping it by spoonfuls into the hot fat.

Mrs. W. K. Archbold.

STUFFED EGGPLANT

Boil eggplants until tender; cut in half, scoop out the inside and add to it a small piece of butter, little onion, pepper and salt. Fill the halves with this, cover with bread crumbs and place in a quick oven.

Mrs. Remsen Bennett.

DEVILED CORN

One can corn, melt 3 tablespoons butter, add 2 tablespoons flour, 1 pint milk. Cook until thickened. Stir corn in this: $\frac{1}{2}$ teaspoon salt, 1 teaspoon sugar, 1 egg, well beaten. Put in baking dish, cover with cracker crumbs and bake until brown.

Mrs. E. P. Jeffery.

CORN PUDDING

One can corn, or six ears, chopped fine; 1 large tablespoon butter, 3 eggs, beaten separately; 2 tablespoons milk or cream. Season with pepper and salt and bake 20 minutes in a hot oven. Serve at once as a vegetable with the meat course.

Mrs. W. K. Archbold.

CHOPPED BEETS

Boil fresh beets till tender, then chop fine. Just before serving pour over them a hot dressing made of 1 egg, $\frac{1}{4}$ teaspoon sugar, 1 tablespoon butter, $\frac{1}{2}$ cup vinegar, 1 teaspoon mustard and a little salt.

Mrs. Arthur B. Morss.

EGGPLANT FARCI

Parboil an eggplant and cut it into dice. Make a white sauce with 2 tablespoons butter and 2 tablespoons flour and a pint of milk; salt and pepper. Into a baking dish put a layer of eggplant, then one of sauce and grated toast, and continue until the dish is full, having the last one sauce. Grate a hard boiled egg over this with grated toast and bake in oven for 15 minutes.

Mrs. Edgar Brown.

TOMATOES FILLED WITH MACARONI

Cut off the stem end of the tomatoes, scoop out the centers; cut cooked Warner's macaroni in small pieces, season with salt, pepper and butter and fill the tomatoes. Sprinkle a little grated cheese over the top of each and bake for half an hour.

Mrs. Edgar Brown.

JELLIED VEGETABLES

Soak 1 tablespoon gelatin in $\frac{1}{4}$ cup cold water for a few minutes, then dissolve in 1 cup of boiling water; add $\frac{1}{4}$ cup each of sugar and vinegar, 2 tablespoons lemon juice, 1 teaspoon salt, a few whole cloves; when nearly cold strain and add $\frac{1}{2}$ can (1 cup) green refugée beans, whole, and 2 or 3 pimientos cut in fancy shapes. Put in small molds and set in a cold place.

Laura I. Savage.

SPAGHETTI MILANESE

For this get the spaghetti (Warner's) which comes in round coils. Cook spaghetti in boiling salted water rapidly for 20 minutes. Make a sauce of $\frac{1}{4}$ cup soup stock and $\frac{1}{2}$ cup thick tomato puree, add 1 stalk celery chopped fine. Place spaghetti in deep dish, mix in $\frac{1}{2}$ cup grated cheese with a fork, pour on sauce. Serve at once, with extra dish of cheese on table to sprinkle on top.

SPAGHETTI ITALIENNE

One can of tomatoes, 1 large onion, 1 green sweet pepper, chopped fine, $\frac{1}{4}$ cup olive oil. Cook all together $\frac{1}{2}$ hour. Have ready boiled 1 quart of Warner's spaghetti, put it into above mixture and heat thoroughly, then add 1 cup grated cheese; allow cheese to melt and serve at once. Mrs. J. P. Barnes.

MACARONI AND TOMATOES

Boil enough Warner's macaroni for six persons, until very tender, in salted water, then drain. Have ready $\frac{1}{2}$ can tomatoes stewed and strained, in which put large piece of butter. Pour sauce over macaroni and serve. Mrs. John Bates.

RICE COOKED IN THE SOUTHERN MANNER

Place 1 cup of rice in a fine sieve and pour hot and cold water over it alternately until it is thoroughly clean. Sprinkle this rice little by little into a quart of salted water which must be boiling hard in a double boiler. Boil 20 minutes, drain closely, set the kettle back and steam fifteen minutes with the lid off. The rice must not be stirred and must be lifted delicately and heaped lightly in a hot dish. Mrs. W. K. Archbold.

RICETTE

Boil 1 cup rice 15 minutes, then drain. Mix $\frac{1}{2}$ cup chopped pimentoes and $\frac{1}{2}$ cup Bermuda or Spanish onion and put a layer of this in bottom of baking dish, then a layer of rice and then a layer of the remaining mixture and the rest of the rice; cover all with a thick layer of grated cheese. Fill the dish a little over half full of milk and bake in a moderate oven about one hour.

Mrs. J. P. Barnes.

BOSTON BAKED BEANS

One quart pea beans, 1 teaspoon mustard, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ pound salt pork, $\frac{1}{4}$ cup molasses, salt and paprika to taste. Wash beans thoroughly, place in bean pot, then add all other ingredients, previously well mixed, into the molasses. Score the pork and lay on top. Cover all with water and bake 5 hours, adding cold water from time to time as needed. Have very moist when finished as beans absorb the liquid rapidly.

Mrs. W. D. Alsever.

BOSTON BAKED BEANS

One pint beans, add water to cover beans and cook until skins begin to loosen. Then put in bean pot with quarter of cup of molasses (add salt and a little mustard). Keep plenty of water on beans while baking. Bake in slow oven 6 or 7 hours, or until tender.
Mrs. A. R. Grant.

RICE FRITTERS

One pint cooked rice, $\frac{1}{4}$ cup sweet milk, 2 eggs well beaten, a little flour to stiffen. Shape into cakes or balls and fry in hot lard.
Mrs. W. K. Archbold.

BAKED BEANS

One quart navy or small beans, soak over night. Put on stove with hot water and teaspoon soda; when skin can be blown off remove and drain. Cut up $\frac{1}{4}$ pound salt pork in small pieces, 1 tablespoon molasses, salt and pepper to taste. Place in jar in layers, pork and beans. Bake for 2 hours covered, and with plenty of water. Remove cover and let bake brown.
Mrs. S. C. Dayan.

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SALADS

SALAD

Scald 1 cup milk or well reduced chicken stock (the last is preferable), beat yolks of 3 eggs slightly, add $\frac{1}{4}$ teaspoon each of salt and paprika and celery salt and cook as boiled custard. Remove from fire, add $\frac{1}{4}$ package of gelatine softened in $\frac{1}{4}$ cup chicken broth. Strain over $\frac{1}{4}$ cup of cooked white meat of chicken, chopped and pounded in a mortar and passed through a sieve. Stir over ice water until perfectly smooth and beginning to set, then fold in 1 cup of whipped cream. Turn into a ring mold and when chilled and wet set turn into a bed of lettuce and fill the center with equal parts of celery and English walnut meats, sliced and mixed with French or mayonnaise dressing; or mold in small cups and turn out on a slice of chilled tomato resting on a lettuce leaf, garnish with mayonnaise.

Mrs. Ira Van Allen.

PEAR AND NUT SALAD

Core Bartlett pears, fill cavity with chopped pecan nuts and English walnuts and mayonnaise. Set this on a lettuce leaf, place around it 4 balls of cream cheese rolled in parsley.

Mrs. Sumner Rhoades.

TOMATO JELLY SALAD

One can tomatoes, 1 onion grated, 1 teaspoon salt, 1 tablespoon sugar, 6 whole cloves, 1 small piece bayleaf. Cook 20 minutes. Rub through a sieve. Add 2 tablespoons granulated gelatine, dissolved in $\frac{1}{4}$ cup cold water. Pour into individual molds and serve on lettuce with mayonnaise dressing. Mrs. E. P. Jeffery.

TOMATO JELLY

One-half box gelatine dissolved in a little water, 1 quart stewed tomatoes, 1 teaspoon sugar, salt to taste, dash cayenne and celery salt. Heat together and strain through fine sieve, pour into individual molds and set in cool place to harden. Serve on lettuce leaves with mayonnaise dressing. Mrs. Mary Edwards.

FRUIT SALAD No. 1

Grape fruit and bananas on a slice of pineapple. Serve with mayonnaise dressing. Mrs. Mary Edwards.

TOMATO ASPIC

Simmer 2 cups tomato liquor, 2 stalks celery, 1 bay leaf and a slice of onion for about 15 minutes; strain and add 3 tablespoons granulated gelatine dissolved in cold water. Then add salt and pepper to taste. Pour into forms that have been wet. Leave 5 or 6 hours. With a hot teaspoon remove from center jelly to form a cavity, which fill with salad. If shrimp salad, choose a whole shrimp and lay in form before pouring in jelly. Melt the jelly that has been removed and pour into the cups. Let it harden. Turn on lettuce leaf and surround with mayonnaise.

Mrs. William F. Hodge.

INDIVIDUAL FRUIT SALADS

One slice of Hawaiian pineapple, 16 malaga grapes cut in halves and seeded, 2 tablespoons chopped English walnut meats, 3 or 4 tablespoons mayonnaise dressing mixed with whipped cream, 2 lettuce leaves. Put lettuce on a plate, lay one slice of pineapple dotted with grapes, add salad dressing, then nuts. Keep cold until ready to serve.

Mrs. John F. Tuttle.

GERMAN POTATO SALAD

Cook 12 medium sized new potatoes with jackets; when tender, stand in cold water about 5 minutes; pare and slice very thin. Mix with following dressing: Cream 1 tablespoon flour with 1 of butter, 2 tablespoons vinegar, $\frac{3}{8}$ cup cold water; cut 1 onion in and cream 10 minutes. Sprinkle little mustard over potato, salt and pepper to taste. Slice onion fine with potatoes, if liked. Serve either hot or cold.

Mrs. Geo. H. Bond.

ORANGE SALAD

Fill a salad bowl with crisp, white lettuce leaves, cut oranges across in round slices, after removing peel and skin, place them here and there among the lettuce leaves; marinate and serve very cold with French dressing. Very cool and inviting looking on a hot day.

FRUIT SALAD No. 2

Remove skin and core from ripe pears. Fill the cavity with cooked or mayonnaise dressing and place cherries on top.

Mrs. Mary Edwards.

MARASCHINO SALAD

Stick salted almonds in end of maraschino cherries, about 6 to a portion. Serve on lettuce hearts with either French or mayonnaise dressing. Malaga grapes with the nuts stuck into one end are also nice with this, if one wishes a color scheme of red and white.

MAYONNAISE DRESSING

One scant teaspoon mustard, a little cayenne pepper, 1 scant teaspoon salt, 1 egg. Beat until creamy with egg beater. One teacup Columbia salad oil, add $\frac{1}{4}$ at a time, beating thoroughly. Juice of $\frac{1}{2}$ lemon added last thing. Mrs. Wm. H. Woodhull.

CREAM CHEESE SALAD

Mix a cream cheese with salt, pepper and Blue Label catsup to taste, and form into balls with half an English walnut meat on each side. Serve on lettuce with any dressing desired. These taste good and are pretty for a "red" or "pink" luncheon.

SALAD DRESSING

One tablespoon mustard, 1 tablespoon sugar, 1 tablespoon flour, salt, cayenne pepper, small $\frac{1}{2}$ cup butter, 2 eggs. Mix this all together, put on fire and add 1 cup vinegar and 1 cup milk. Cook until thick. Thin before serving with whipped cream. Laura I. Savage.

COOKED SALAD DRESSING

Put $\frac{1}{2}$ pint cream, either sweet or sour, into double boiler; also 1 cup vinegar, slightly diluted. Blend 1 teaspoon mustard, same of salt, smooth with a little vinegar and add to cream; then add 1 tablespoon sugar, dissolve 1 heaping tablespoon cornstarch in about $\frac{1}{2}$ cup milk, and add. When it begins to thicken well add beaten yolks of 2 eggs, first beat them into a little of hot mixture to prevent curdling. Do not cook after adding eggs. When ready to use thin with whipped cream. This is particularly nice with fruit salads. Mrs. Jeffrey.

PINEAPPLE DRESSING FOR FRUIT SALAD

Six eggs, beaten separately, juice of 2 cans of pineapple, juice of 1 lemon. Cook in a double boiler. When cold, add $1\frac{1}{2}$ cups of cream, 1 cup of sugar and vanilla. Dorothy Alvord.

MAYONNAISE DRESSING

Have all materials fresh and cold. Put yolks of 2 eggs in cold bowl, add cold olive oil very slowly, beating with silver fork until mixture is very thick. When nearly enough oil has been added, put in a few drops of vinegar and lemon juice, then more oil and a little vinegar and lemon juice again. The amount used depends upon taste. One-half teaspoon salt, 1 teaspoon each of powdered sugar and dry mustard should be added, a little at a time, towards the end of the process. For 2 eggs at least a pint of oil is required.

Mrs. S. B. Schultz.

GINGER ALE SALAD

Pour $\frac{1}{2}$ cup of boiling water over 1 package of lemon Jello O. Set in hot water until thoroughly dissolved, stirring all the time. Cool and add one and one-half cups Ginger ale. Set in a cool place until it begins to thicken. Then stir in $\frac{1}{4}$ cup finely cut nut meats, $\frac{1}{4}$ cup finely cut celery, 1 cup finely cut assorted fruits, 1 tablespoonful finely cut crystallized ginger. Marjory Parsons.

THOUSAND ISLAND DRESSING

One-half cup mayonnaise, little less of cream, 2 soup spoonful tarragon vinegar, 1 heaping teaspoonful paprika, salt, 4 or 5 soup spoons chili sauce. Mix these well in a bowl, then add 1 soup spoon chopped green pepper, 1 teaspoonful chopped sweet red pepper or pimento, 1 teaspoonful chopped beet, 1 teaspoonful chopped olives or onions. Mix, stir well, and serve cold.

Celia Boyington Tuttle.

GINGER ALE SALAD

Three-fourths cup diced pineapple, $\frac{3}{4}$ cup chopped grapefruit pulp, $\frac{3}{2}$ cup blanched and shredded almonds, $\frac{1}{4}$ cup Malaga grapes if available, 1 cup imported Ginger Ale, 2 tablespoons gelatine, $\frac{1}{8}$ (scant) teaspoon salt, pepper, white Cayenne. Lettuce, Mayonnaise.

Soak gelatine for 5 minutes in $\frac{1}{4}$ cup of tepid water, then dissolve it over steam. Combine the fruit, nuts, salt and pepper, stir in $\frac{3}{4}$ of the Ginger Ale, reserving $\frac{1}{4}$ to mix with Gelatine, then add the ginger ale and gelatine last. Pour into individual molds and when stiff serve with mayonnaise and garnish with lettuce. This is fine. Will serve 6 or 8. If grapes are not available, it is well to put in a little sugar.

Mrs. H. S. Bremond.

SWEETBREAD & CUCUMBER SALAD

(Serves Six)

Boil 1 pair seewtbreads for $\frac{1}{2}$ hour with slice of onion, bay leaf, and blade of mace and 1 tablespoon of vinegar. Cool and peel. Then cut into small pieces and add the same amount of chopped cucumber (one is enough). Whip 1 cup double cream. Soak $\frac{1}{2}$ tablespoon of minute gelatin in 1 tablespoon cold water. Add $\frac{1}{2}$ tablespoon of boiling water to $1\frac{1}{2}$ tablespoon of lemon juice and 1 salt spoon of salt, and pinch of paprika. Pour gelatin into whipped cream. Mix with other ingredients, and mould in individual moulds. Serve with mayonnaise on lettuce.

Mrs. F. J. Ludwick.

VEGETABLE SALAD WITH MINT

To $\frac{3}{4}$ pint of boiling water add 1 package of mint Tryphosa, 1 teacup of vinegar, $\frac{1}{4}$ teaspoon dry mustard. When beginning to congeal add following vegetables cut fine: $\frac{1}{2}$ cucumber, 1 small bunch celery hearts, 2 pimentoes, 1 green pepper, juice of 1 onion, salt and pepper to taste. Serve on lettuce in small molds with mayonnaise dressing.

Katharine S. Wheatley.

PINEAPPLE AND CHEESE SALAD

Take cream cheese and sweet cream and whip together to the consistency of butter. Spread on slices of Hawaiian pineapple. Place slice on lettuce leaf with Maraschino cherry on top. Pour French dressing over all.

Mrs. M. M. Woodford.

DRESSING FOR POTATO SALAD

Beat well 1 egg, add 1 tablespoonful of sugar, 1 small level teaspoonful of mustard, the same of flour, butter the size of a small egg, salt and pepper, and half a cup of vinegar (not too strong). Cook in a double boiler until thick, and when cold add two tablespoonfuls of whipped cream. Cut the potatoes in dice, also a small onion. Delicious.

Mrs. Mary F. Hasbrouck.

PECAN SALAD

One cup pecans, chopped fine; $\frac{1}{2}$ cup olives, pitted; $\frac{1}{2}$ red pepper chopped fine and mayonnaise dressing. Mix the ingredients and serve cold on lettuce leaves or in pepper cases.

SALAD DRESSING

One cup vinegar, 2 tablespoons sugar, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 2 tablespoons mustard, 2 eggs, 8 tablespoons milk. Boil. Heat vinegar while mixing. Two tablespoons cornstarch may be used instead of eggs. Mrs. Willis Spicer.

SALAD DRESSING

One tablespoon sugar, $\frac{1}{4}$ cup milk, 1 small teaspoon mustard, 1 teaspoon salt, 1 teaspoon flour, little cayenne, yolk of 1 egg, 2 tablespoons melted butter. When hot add 3 tablespoons vinegar stirred in slowly. Stir over boiling water until it thickens, then add beaten white of 1 egg. Mrs. S. B. Parsons.

STUFFED BEETS

Boil beets tender, when cold cover with vinegar; next day rub off the skins, scoop out centers to form cup and fill with following. Cut one cup celery, one large cucumber, slice of onion chopped fine, moisten with mayonnaise, fill cups and set on lettuce leaf with a spoonful of mayonnaise on top. Mrs. Ira Van Allen.

GERMAN DRESSING FOR FRUIT SALAD

Two eggs well beaten, $\frac{1}{4}$ cup lemon juice, $\frac{1}{4}$ cup granulated sugar, $\frac{1}{4}$ cup peach juice or any light colored juice from canned fruit. Steam until thick.

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PUDDINGS

STEAMED CHOCOLATE PUDDING

One cup milk, 1 cup sugar, 1 egg, $\frac{1}{4}$ cup butter, 2 level cups flour, 2 teaspoons baking powder, 2 squares chocolate, melted. Steam about 2 hours. Serve with whipped cream or a soft chocolate sauce. Mrs. Walter Rockwood Ferris.

STEAMED PUDDING

Two eggs, $\frac{1}{2}$ cup butter, 3 teaspoons baking powder, $\frac{1}{2}$ cup sugar, 2 cups flour, 1 cup milk, 1 cup raisins, chopped. Steam 35 minutes in small cups. Sauce: Piece of butter size of an egg, 1 cup sugar, juice and grated rind of 1 lemon, 1 tablespoon flour. One-half of recipe will do for small family.

STEAMED CHOCOLATE PUDDING

One egg, $\frac{1}{2}$ cup sugar, 5 tablespoons melted butter, 3 heaping teaspoons baking powder, 8 tablespoons chocolate, grated; $\frac{1}{2}$ cup sweet milk, 1 teaspoon Colton's vanilla, flour enough to make about as thick as cake. Steam one hour.

SAUCE FOR ABOVE PUDDING

Two eggs beaten separately, 1 cup sugar with yolks, 1 small cup hot water. Just before serving add beaten whites.

Mrs. Francis H. McChesney.

BLACKBERRY PUDDING

One quart blackberries, 1 quart flour, 1 pint molasses, 1 teaspoon cinnamon, 1 tablespoon soda dissolved in molasses. Bake $1\frac{1}{2}$ hours in slow oven. Sauce for pudding: One cup sugar, $\frac{1}{2}$ cup melted butter, yolk of 1 egg, 1 teaspoon brandy, or flavor with Colton's vanilla, beaten together. Mrs. S. B. Parsons.

CHOCOLATE STEAMED PUDDING

Three-fourths cup sugar, 3 tablespoons melted butter, 1 egg, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup milk, 2 squares chocolate melted; 2 teaspoons baking powder. Steam 2 hours and do not jar. Serve with whipped cream, flavored and sweetened.

Mrs. Willis Michel.

SUET PUDDING

One cup beef suet, chopped fine; 1 cup sweet milk, $1\frac{1}{2}$ cups chopped raisins, 1 cup English currants, 1 cup New Orleans molasses, 3 cups flour, a pinch of salt, $\frac{1}{4}$ teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each of cloves and allspice. Steam 3 hours. Serve with cream sauce.

CHOCOLATE PUDDING

Two dessertspoons chocolate, melted; 4 eggs, 2 tablespoons hot water, $\frac{1}{2}$ cup sugar, 1 teaspoon Colton's vanilla. Beat eggs separately. Add the chocolate, water, sugar, flavoring to yolks, beat evenly and add to the whites. Cook in a baking dish. Set in water half an hour. Serve with whipped cream.

Mrs. John Bates.

FIG PUDDING

One egg, well beaten, 1 cup molasses, $\frac{1}{2}$ cup boiling water, 1 teaspoon soda in water, 1 teaspoon ginger, a little salt, 1 cup chopped figs, $1\frac{1}{2}$ cups flour. Steam in a three-pint basin without removing cover, $1\frac{1}{2}$ hours.

Dressing—Two tablespoons butter, 1 cup pulverized sugar, stirred to a cream; 1 beaten egg (beaten separately), 1 teaspoon Colton's vanilla.

Mrs. S. C. Dayan.

STEAMED PUDDING

One cup chopped pork (cooked), or beef suet, $\frac{1}{2}$ cup molasses, 1 cup sugar, 1 cup sour milk, into which stir 1 teaspoon soda, 1 cup seeded raisins, $\frac{1}{2}$ cup English currants, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon each of cloves and nutmeg, 1 egg, a little salt. Flour (into which stir 2 teaspoons baking powder) enough to make a stiff batter. Steam 3 hours.

Dressing for pudding—One cup sugar, 2 tablespoons corn-starch, 1 pint boiling water, juice of 1 lemon, 1 tablespoon butter. Just before serving add the beaten white of 1 egg.

Mrs. Richard Simmons.

FIG PUDDING

One pound figs, cut up; 1 pound bread crumbs, $\frac{3}{4}$ pound suet, $\frac{3}{4}$ pound sugar, 2 eggs, 1 nutmeg. Steam 3 hours.

Mrs. Charles H. Crowell.

CHOCOLATE PUDDING

One-half cup sugar, butter the size of an egg, $\frac{1}{4}$ cup of milk, 1 egg, 1 cup flour, 1 heaping teaspoonful baking powder, $\frac{1}{2}$ pound of chocolate. Bake in moderate oven. Sauce: Yolks of 2 eggs beaten to a cream; add 1 cup powdered sugar, $\frac{1}{2}$ cup whipped cream, whites of eggs beaten stiff. Flavor with 1 teaspoon vanilla.

Mrs. H. W. Front.

BLUEBERRY PUDDING

One small cup sugar, 2 teaspoons butter, 2 eggs, 2 teaspoons baking powder, 1 cup sweet milk, $2\frac{1}{4}$ cups flour, 1 cup blueberries mixed well in flour. Bake $\frac{1}{2}$ hour in flat tin in a hot oven. Sauce to serve with this: One cup powdered sugar, $\frac{1}{2}$ cup butter, yolks of 2 eggs (creamed). Take $\frac{1}{2}$ pint boiling water, 1 even tablespoon cornstarch. Cook until clear, then add this to sugar and eggs. Cream the butter and add to above. Put in beaten whites and some blueberries if desired. Serve all when quite warm.

M. Jean Alexander.

STEAMED FRUIT PUDDING

One and one-half cups graham flour, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup melted butter, $\frac{1}{2}$ cup sweet milk, 1 egg well beaten, 1 teaspoon soda, 1 cup raisins, 1 cup English currants, $\frac{1}{2}$ cup English walnuts broken into pieces, a pinch of salt. Cinnamon and nutmeg to taste. Steam in covered molds $2\frac{1}{2}$ hours and serve with brandy sauce.

Mrs. J. P. Barnes.

DELICIOUS PUDDING

One quart-sweet milk, 1 pint bread crumbs, butter size of a small egg, 1 cup sugar, a little salt, yolks of 4 eggs, well beaten; grated rind of 1 lemon. Bake in a moderate oven. It must not boil unless you wish it to whey when done. When baked spread with the whites of four eggs, beaten stiff, with 6 tablespoons sugar and juice of 1 lemon. Brown on top grate in oven. No sauce is needed with this pudding.

Mrs. Richard Simmons.

PRUNE PUDDING

One pound prunes, cooked and pitted, whites of 6 eggs, 4 tablespoons sugar, 4 tablespoons of juice of prunes. Beat all together, bake 15 minutes. Serve with cream.

Jennie H. Gould.

PLUM PUDDING

One cup chopped suet, 2 cups fine bread crumbs, 1 cup sugar, 1 cup raisins, 1 cup currants, 1 cup almond meats, $\frac{1}{2}$ cup citron, $\frac{1}{4}$ teaspoon salt, 1 teaspoon cloves, 2 teaspoons cinnamon, $\frac{1}{2}$ grated nutmeg, 4 beaten eggs, 1 level teaspoon soda dissolved in hot water, 1 pint flour, 1 cup milk. Steam 4 hours and serve with brandy sauce.

Mrs. S. C. Dayan.

ENGLISH PLUM PUDDING

One loaf baker's bread, crumbed; 6 eggs, 1 pound raisins, 1 pound currants, $\frac{1}{2}$ pound citron, $\frac{1}{4}$ pound sugar, 1 orange, grated, and juice; $\frac{1}{2}$ pint brandy, $\frac{1}{4}$ pint molasses, 1 pound suet, chopped fine; 1 teaspoon salt, 1 dessertspoon cinnamon, dash of cloves. Steam in small puddings for 4 hours. Serve with any rich sauce. Very fine and will keep years.

Mrs. John Bates.

STEAMED ENGLISH PUDDING

One cup grated potatoes, 1 cup grated carrots, 1 cup suet, chopped fine; 1 cup raisins, 1 cup currants, 1 cup molasses, $\frac{1}{2}$ cup sugar, 2 cups flour, 1 level teaspoon soda dissolved in hot water, 1 teaspoon each of cinnamon, cloves, allspice. Steam 3 hours.

Mrs. Charles E. Pennock.

POOR MAN'S PUDDING

One-half cup rice, 1 teaspoon salt, nearly 1 cup sugar stirred into rice. Add 1 quart and $\frac{1}{2}$ pint milk. Pour into buttered dish, grate a little nutmeg over top and bake very slowly 2 hours.

Mrs. Finel.

JOHN'S DELIGHT

Two cups stale bread crumbs, dry and ground fine; $\frac{1}{2}$ cup milk, 1 egg, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup butter, 1 teaspoon soda, salt, cloves, cinnamon and nutmeg. Steam 2 hours. Serve with whipped cream or any liquid sauce.

Mrs. I. A. Savage.

SUET PUDDING

One cup suet, 1 cup molasses, 1 cup sour milk, 3 cups flour, 1 cup fruit, 1 teaspoon soda, 1 teaspoon salt. Steam 1 hour. This will keep for weeks. The longer steamed the better.

Mrs. W. H. Dickinson.

FRUIT PUDDING

One egg, 1 large tablespoon butter, $\frac{1}{2}$ cup sugar, a little salt, beaten thoroughly; then add $\frac{1}{2}$ cup milk, flour to make as stiff as cake batter, 2 teaspoons baking powder, 1 cup fruit (peaches, cherries, berries or apples may be used), stirred in well. Grease the dish and bake in oven hot at first and then cooler.

Mrs. William A. Mackenzie.

LEMON CREAM PUDDING

Beat yolks of 4 eggs with 5 tablespoons sugar, add juice and a little grated rind of 1 large lemon, 2 tablespoons hot water. Simmer until it thickens, then remove from fire and stir in the beaten whites of 4 eggs and 2 tablespoons sugar. Serve cold with whipped cream.

Mrs. W. Michel.

PRUNE SNOWBALLS

Soak a cupful of more of prunes in cold water for twenty-four hours. Have ready a dish of boiled rice and a number of small pudding cloths wrung out of hot water. Lay these one at a time over a small bowl and spread the rice on each cloth—about $\frac{1}{2}$ of an inch thick. Put three prunes in the center, draw up the cloth until the prunes are covered with rice, tie tightly and steam for ten minutes. Turn out on a hot dish and serve with a lemon or wine sauce, or whipped cream.

Mrs. Edgar Brown.

SPONGE PUDDING

One-half pint milk, $1\frac{1}{4}$ tablespoons flour, $\frac{1}{4}$ cup sugar, 3 eggs, Colton's vanilla. Heat the milk, add flour, wet with extra milk. Cook until thick. Cool and add sugar beaten with yolks of eggs and 1 teaspoon vanilla. At the last add whites of eggs beaten very stiff. Pour in buttered dish and set in jar of hot water. Bake about 20 minutes in quick oven. Serve with whipped cream or creamy sauce.

COLD CABINET PUDDING

Soak $\frac{1}{4}$ box gelatine in $\frac{1}{4}$ cup water. Beat the yolks of 3 eggs with 3 teaspoons sugar and 1 saltspoon salt. Cook in 1 pint milk in double boiler until it thickens. Add gelatine and 1 teaspoon Colton's vanilla. Pour over lady fingers or macaroons and candied cherries.

Mrs. Mary Edwards.

CARAMEL PUDDING

Two cups brown sugar made into a caramel; pour into a pint of boiling hot milk 2 rounding tablespoons cornstarch dissolved in a little milk and stirred in. Flavor with Colton's vanilla, and when partly cold add 1 cup chopped nut meats.

Mrs. Francis H. McChesney.

GRAHAM PUDDING

One cup sour milk, 1 cup molasses, 1 cup raisins, 2 cups graham flour, 1 scant teaspoon soda, $\frac{1}{4}$ teaspoon salt. Steam 3 hours. Sauce: One-half cup butter, $1\frac{1}{4}$ cups powdered sugar, 2 eggs beaten separately, 1 teaspoonful of Colton's vanilla, 3 tablespoonfuls hot water. Put eggs in last.

Mrs. S. C. Dayan.

BELLEVUE PUDDING

One cup molasses, 1 cup sweet milk, $\frac{1}{4}$ cup butter, 1 teaspoon cinnamon and cloves, 2 cups flour. Steam 3 hours. Sauce: One cup powdered sugar, $\frac{1}{2}$ cup butter, 1 egg beaten light. Put in double boiler; add 2 tablespoons boiling water.

Mrs. W. Michel.

GRAHAM PUDDING

Two and one-half cups graham flour, 1 cup milk, 1 cup molasses, 1 cup raisins, 1 teaspoonful soda, a little salt. Steam 2 hours.

Jennie H. Gould.

RICE PUDDING

One cup rice, 1 cup sugar, 1 cup stoned raisins, little salt, butter, nutmeg, 2 quarts milk. Bake 3 or 4 hours very slowly. Serve with the following hard sauce: Four tablespoons powdered sugar, 2 tablespoons butter; beat to a cream; add white of one egg and flavor with Colton's vanilla.

Mrs. Van Allen.

FRUIT PUDDING

Four tablespoons tapioca in $1\frac{1}{4}$ pints boiling water. Boil in double boiler until clear, stirring frequently. Add 5 figs cut in pieces, $\frac{1}{2}$ cup seeded dates, $\frac{1}{4}$ cup seeded raisins, $\frac{1}{4}$ cup sugar. Cook one hour and add 1 teaspoon Colton's vanilla. Serve cold with whipped or plain cream.

Mrs. John Brooks.

SNOWBALLS

Beat 1 cup sugar and yolks of 3 eggs until light, add 3 tablespoons water and grated rind of 1 lemon and 2 tablespoons lemon juice; then whites beaten stiff, and 1 scant cup flour with $1\frac{1}{2}$ teaspoons baking powder. Pour in earthen cups and steam half an hour. Serve with following cream sauce: Cream $\frac{1}{4}$ cup butter, add $\frac{1}{2}$ cup powdered sugar gradually. Beat well and add $\frac{1}{2}$ cup cream and 1 teaspoon Colton's vanilla. Boil until thick.

Mrs. Mary Edwards.

HOT TAPIOCA PUDDING

One cup of tapioca, 2 tablespoons melted butter, 1 quart milk, 2 tablespoons sugar, 5 eggs, beaten separately. Soak tapioca in enough cold water to cover well for 2 hours. Drain off water if there is any left. Soak 2 hours longer in the milk, slightly warmed. Beat butter and sugar together, add yolks, milk and tapioca and lastly the whites; stir well. Bake in buttered dish in a moderate oven. Serve hot with hard sauce.

Mrs. E. G. Riggs, Brooklyn.

APPLE DUMPLING

Two cups of flour, $\frac{1}{4}$ cup butter, 1 teaspoon baking powder, $\frac{1}{2}$ cup milk. Use as crust or cover each apple separately.

Mrs. George H. Bond.

DUTCH APPLE CAKE

One pint flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, $\frac{1}{4}$ cup butter, 1 egg, 1 cup milk, 4 sour apples, 2 tablespoons sugar. Mix the dry ingredients in the order given. The dough should be soft enough to spread $\frac{1}{2}$ inch thick in a shallow baking pan. Core, pare and cut 4 or 5 apples into eighths; lay in parallel rows on top of dough, the sharp edge down. Sprinkle sugar on top. Bake in hot oven 20 or 30 minutes. Serve with lemon sauce.

Mrs. E. A. Kingsbury.

LEMON SAUCE

Two cups hot water, 1 cup sugar, 3 level teaspoons cornstarch, 1 tablespoon butter, juice of 1 lemon added the last thing.

Mrs. E. A. Kingsbury.

APPLE POP-OVERS

Beat 3 eggs, whites and yolks separately, add 2 cups milk and a level saltspoon of salt. Pour gradually into 2 cups flour, stirring constantly. Half fill patty pans and bake in very hot oven 20 to 25 minutes. When done slip them out of pans and with a sharp knife cut off tops. The inside should be hollow. Put into each a heaping tablespoon hot apple sauce. Replace tops and serve as a dessert with hard sauce. This will serve eight.

Mrs. Ralph Harter.

DUMPLING

One quart of flour, 4 teaspoons baking powder, butter as large as small egg. Wet with milk.

Mrs. S. C. Dayan.

RAISIN PUFFS

One cup flour, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup raisins, 2 tablespoons butter, 1 teaspoon baking powder, 1 egg. Steam or bake in individual molds. Serve hot with whipped cream.

Mrs. W. A. MacKenzie.

SHORTCAKE FOR SIX PEOPLE

One pint of flour, 1 teaspoonful of salt, 2 rounding teaspoonfuls of baking powder, 1 egg, 1 tablespoonful of sugar, 2 tablespoonfuls of soft butter. Beat this to a cream. Stir into the pint of flour just enough milk to make a soft dough so you can roll out.

Mrs. George H. Bond.

STEAMED RAISIN PUFFS

Two tablespoons sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sweet milk, 2 cups flour, 1 cup raisins, 2 teaspoons baking powder. Steam $\frac{1}{2}$ hour in individual cups. Sauce: One cup sugar, 1 tablespoon flour or cornstarch, $\frac{1}{4}$ cup butter, 2 cups boiling water, boil and flavor with Colton's vanilla.

Cornelia Kingsley.

COTTAGE PUDDING

Three tablespoons of sugar, 4 tablespoons butter, creamed, add 1 egg, $\frac{1}{2}$ cup milk (for large family 1 cup milk), salt, $1\frac{1}{2}$ cups flour (more or less according to milk), 2 teaspoons baking powder. Serve with sauce.

Mrs. Lamont Stilwell.

GERMAN PUFFS

One pint flour, 2 tablespoons sugar, pinch of salt, $1\frac{1}{2}$ teaspoons baking powder, 3 tablespoons melted butter, 2 eggs, 1 pint of sweet milk.

Mrs. E. A. Kingsbury.

DATE AND NUT PUDDING

One cup chopped walnut meats, 1 cup stoned dates, 1 cup sugar, 2 eggs, well beaten; 1 tablespoon flour, 1 teaspoon baking powder. Bake 20 minutes in hot oven, serve with whipped cream.

CREAMY SAUCE

One-half cup butter, 1 cup powdered sugar, $\frac{1}{2}$ cup milk or cream, 1 teaspoon Colton's vanilla. Beat butter to a cream, add the sugar gradually, beating all the time; when light and creamy add vanilla, then cream, a little at a time; when all is smooth place bowl in a basin of hot water and stir until sauce is creamy, no longer. Serve immediately.

STRAWBERRY SAUCE FOR PUDDINGS

Mix 2 cups of sugar with half-cup butter and cream them thoroughly; then add a large cup or 2 small cups of strawberries, crushed, pressed through a coarse sieve or colander. Place the sauce near the ice to become thoroughly chilled, serve it with the pudding, which should be hot.

Mrs. Walter Rockwood Ferris.

SAUCE FOR PUDDING

One egg, 1 cup of granulated sugar. Beat. Whip 1 cup of sweet cream, add 1 teaspoon of vanilla. Add to above mixture.

Mrs. Charles H. Alvord.

FEATHER COCOANUT PUDDING

One-half cup cocoanut soaked in 1 pint of milk for 2 hours, 1 cup bread crumbs, 1 egg well beaten, vanilla. Bake in moderate oven $\frac{3}{4}$ hour.

Sauce for Pudding—One-half cup buttered creamed with $\frac{1}{2}$ cup powdered sugar, $\frac{1}{2}$ cup cream, lemon. Put in dish of hot water and melt.

Louise Buckley.

COTTAGE PUDDING

Two-thirds cup sugar, $\frac{1}{2}$ cup sweet milk, 1 egg, good tablespoon butter, not melted, 2 cups flour, 1 heaping teaspoon baking powder.

Mrs. D. Millen.

QUICK SAUCE FOR PUDDING

This should be made 5 minutes before serving. Beat 1 fresh egg thoroughly; add 4 tablespoons powdered sugar, a little Colton's vanilla or wine. Beat for 5 minutes. This is quite the equal of cooked sauces.

Mrs. Sumner Rhoades.

ORANGE SAUCE

One tablespoon flour, 2 cups boiling water, 1 cup sugar, grated rind and juice of 2 oranges, $1\frac{1}{2}$ tablespoons butter. Mix flour with sugar, and add boiling water, cook 20 minutes, add flavoring and butter. Serve hot.

"WONDERFUL" SAUCE FOR PLUM PUDDING

One cup of powdered sugar, yolks of 2 eggs. Stir to a cream then add small $\frac{1}{4}$ cup of cognac brandy, 2 beaten whites of eggs 1 cup of cream (not whipped).

Mrs. A. E. Larkin.

PUDDING SAUCE

One-half cup of butter, $\frac{1}{4}$ cup of sherry wine, 1 cup of sugar, 1 egg. Cream butter and sugar, add egg. Let wine come to a boil and turn on mixture, stand on stove a few minutes, stirring.

Electa M. Van Bergen.

COLD DESSERTS, CUSTARDS, ETC.

PUMPKIN CUSTARD

One pint mashed pumpkin, $\frac{1}{2}$ cup sugar, 2 eggs, 1 cup sweet milk, ground cinnamon to taste. Mix all together and bake in deep dish. Serve very cold with whipped cream.

Mrs. W. E. Boyd.

PINEAPPLE JELLY

One can pineapple heated to the boiling point. Strain $\frac{1}{2}$ ounce gelatine which has been dissolved in cold water, and add. When cool beat in whites of 3 eggs and $\frac{1}{2}$ pint of cream. Pour into wet mold and set on ice.

Mrs. E. G. Riggs, Brooklyn.

COFFEE TAPIOCA

Stir into 3 cups of hot coffee $\frac{1}{2}$ cup Minute tapioca and $\frac{1}{4}$ cup sugar. Cook 15 minutes. Turn into wet mold. Serve cold with cream.

CREAM GELATINE

One pint of cream whipped, sugar to taste, 1 tablespoon gelatine dissolved in little water, chopped nuts, sherry to flavor and a few crumbled lady fingers. Mix together and let stand in mould until stiff.

Mrs. M. C. Warnick.

PEACH CREAM

One quart canned peaches, 1 cup sugar, 1 pint cream, $\frac{1}{2}$ box gelatine, $\frac{1}{2}$ cup water. Soak the gelatine in cold water, add the peaches and cook 20 minutes. Cool and beat until it begins to thicken, then add the whipped cream. Pour in mold and place on ice to harden.

Mrs. Harry V. Allen.

BAKED CHOCOLATE CUSTARD

One quart milk, yolks of 7 eggs, 2 squares grated chocolate, whites of 5 eggs reserving 2 for meringue, 1 cup sugar. Scald milk, add chocolate dissolved in a little hot water. Cook a minute. Pour on to the beaten yolks and whites with sugar. Turn into a buttered baking dish. Set into a pan of hot water. Bake until firm. Then draw to the door and cover with a meringue made of the reserved whites and 2 tablespoons of powdered sugar. Brown. Eat cold with cream.

Mrs. H. W. Trout.

CARAMEL CREAM

Two cups brown sugar, browned in a pan; stir constantly while sugar is melting (else it may curdle). When thoroughly dissolved, add 2 cups milk, scalding hot, a little at a time, then add 2 tablespoons cornstarch dissolved in milk. After taking from fire, add $\frac{3}{4}$ cup nut meats. Serve with whipped cream flavored with Colton's vanilla. This will make ten cups.

Cornelia Kingsley.

APPLE CUSTARD

Two cups sugar, 1 cup bread crumbs, 2 tablespoons butter, 1 cup boiling water, 1 egg, 1 teaspoon tartaric acid. Season to taste. Bake with an under crust. This makes 2 custards.

Frances Dossier.

CHOCOLATE PUDDING

One and one-half pints milk, boiled; $\frac{1}{2}$ pint hot water, butter the size of a walnut, 4 eggs, saving whites of 2, $\frac{1}{2}$ cup sugar, 1 small square chocolate, melted. Boil milk, stir in chocolate, sugar and butter. Bake 20 minutes. Cool, then cover with whites of eggs beaten with sugar, and brown.

Mrs. D. Prentice Rhoades.

TAPIOCA CREAM

Cook in a double boiler for 15 minutes, 1 quart hot milk, 2 heaping tablespoons Minute tapioca and a little salt, stirring frequently. Beat together the yolks of 2 eggs and $\frac{1}{2}$ cup sugar, and at the end of 15 minutes stir into the milk and tapioca. Let all this cook till it begins to thicken like custard. Remove from fire, pour into a dish and whip in the beaten whites of the eggs until no white is to be seen. Add any Colton flavoring desired. It is delicious poured, when cold, over any fresh fruit, as strawberries, raspberries, peaches or oranges.

Mrs. Mary Edwards.

CARAMEL MUSTARD

Cook $\frac{1}{2}$ cup sugar in small saucepan until it melts to caramel. Add $\frac{1}{2}$ cup boiling water; simmer until it forms a syrup. Beat 3 eggs and yolks of 2 more. Add $\frac{1}{2}$ cup sugar, mix thoroughly, then add $\frac{1}{2}$ teaspoon salt, caramel syrup and 2 cups milk. Turn into mold thoroughly buttered, set on several folds of paper in pan with water. Bake until firm.

Mrs. W. D. Alsever.

GLORIFIED APPLE SAUCE

Make apple sauce as usual. After putting it through sieve add a little Colton's vanilla, sugar to taste, and lastly the stiffly beaten white of 1 egg.

BAVARIAN CREAM

Scald 2 cups milk, $\frac{1}{2}$ cup sugar, add yolks of 2 eggs, 1 tablespoon granulated gelatine dissolved in $\frac{1}{2}$ cup cold water, a pinch of salt, let cook a few minutes, then remove from fire; when cold add beaten whites of eggs and 1 cup whipped cream, also flavoring, sherry or Colton's vanilla.

Mrs. Geo. H. Bond.

DRESDEN CRUMBS

One cup fine dry bread crumbs, $\frac{1}{2}$ cup grated chocolate, 2 tablespoons granulated sugar, $\frac{1}{2}$ teaspoon salt. Mix ingredients thoroughly, set in slow oven till hot. Serve with whipped cream, sweetened, flavored with Colton's vanilla.

Mrs. S. C. Dayan.

SHAM TORTE

Six egg whites, 2 cups sugar, 1 tablespoon Colton's vanilla, 1 tablespoon vinegar. Beat eggs 10 minutes; add sugar very gradually, beating 20 minutes longer. The last thing, add vanilla and vinegar and bake one hour in very slow oven. Remove top crust and when cold fill with strawberries or sliced peaches. Cover with whipped cream and put crust on again.

Mrs. C. E. Pennock.

CREAM TAPIOCA PUDDING

Soak 5 tablespoons tapioca in cold water over night; in the morning pour off water and add 1 pint milk, cook in double boiler 15 minutes. Five minutes before it is done add yolks of 4 eggs beaten with 1 cup sugar. Stir well and flavor. Beat whites of eggs stiff, adding 1 tablespoon sugar. Spread on top of pudding and brown in the oven.

FRUIT TAPIOCA

Wash 1 cup pearl tapioca and soak it over night. Add 2 tablespoons guar and 1 pint boiling water and simmer gently until the tapioca is perfectly clear. Alternate with any fruit in layers and serve very cold with whipped cream. It is especially delicious with peaches or strawberries.

Mrs. W. K. Archbold.

DATE TAPIOCA

One and one-half tablespoons granulated tapioca, 2 tablespoons sugar, 1 cup scalded milk, 1 egg, $\frac{1}{4}$ cup chopped dates, pinch salt. Cover with meringue.

Mrs. C. E. Pennock.

EGG CREAM

Two eggs, 2 tablespoons sugar, juice 1 lemon, grated rind $\frac{1}{8}$ lemon. Beat yolks thoroughly, stir in sugar and lemon. Put on stove in double boiler, cook until it begins to thicken, stirring constantly. Add beaten whites and stir 2 minutes. Serve cold in sherbet glasses.

Mrs. Charles E. Pennock.

CHARLOTTE RUSSE

One-half pint thick cream, 1 teaspoon Colton's vanilla, $\frac{1}{4}$ cup granulated sugar. Whip the cream stiff and gradually add the sugar, vanilla and lastly the beaten whites of 2 eggs. Line the bottom and sides of a dish with lady fingers or sponge cake. Pour in whipped cream and set away in a cold place. Miss Humbert.

COSUTH CAKES

Bake round cup cakes and frost on top and sides with chocolate icing. Scoop out a hole in the inside of each, first cutting off a thin slice from the bottom. Fill this hollow with stiffly whipped cream. Put bottom piece on again and serve very cold.

Baltimore.

PEACHES EN SURPRISE

Chill large free-stone peaches. Just before serving, peel and remove pits with a spoon. Have ready whipped and sweetened cream. Mix chopped nut meats with the cream. Fill the peaches with the mixture and garnish with powdered macaroons, candied cherries and angelica. Serve at once.

Mrs. J. P. Barnes.

TRILBY CREAM

One pint cream, whipped; 3 tablespoons pulverized sugar, 1 teaspoon Colton's vanilla, 1 cup chopped English walnuts, 1 pound very fresh marshmallows cut in quarters with very sharp scissors. Mix together and set on ice for several hours before serving. One-half this amount to serve six or seven persons.

Mrs. J. P. Barnes.

CHOCOLATE BLANCMANGE

One quart milk, $1\frac{1}{2}$ cups sugar; cook in double boiler. When hot, add 4 tablespoons cornstarch dissolved in little cold milk, 1 teaspoon Colton's vanilla, 2 squares chocolate melted. Pour into mold and put on ice.

PRUNE WHIP

Steam $\frac{1}{2}$ pound prunes until tender, stone and chop fine. Add 4 tablespoons confectioner's sugar and beaten whites 4 eggs. Bake in slow oven $\frac{1}{2}$ hour. Serve cold with whipped cream.

Mrs. Willis Gaylord.

ORANGE PUDDING

Take the pulp and juice of 5 large oranges or 6 small ones. To this add 1 cup sugar, $\frac{1}{4}$ to $\frac{1}{2}$ box gelatine soaked in $\frac{1}{2}$ cup cold water 15 minutes, pour in $\frac{1}{2}$ cup boiling water, mix with oranges and sugar and pour in wet molds. Set on ice and serve with whipped cream.

Mrs. Ida Bond.

PEACH CREAM

Take a pint can of peaches and cut the fruit in small pieces. Dissolve $\frac{1}{4}$ box of gelatine in hot water after soaking in cold water. Whip 1 pint cream until solid, add gelatine, a pinch of salt and sugar to taste. Then stir in peaches, fruit and juice and pour in mould to form.

TAPIOCA PUDDING

Soak 3 tablespoons Pearl tapioca over night. In the morning press out the water, put it into 1 quart boiling milk. Then add yolks of 4 eggs, 1 cup granulated sugar, 1 even tablespoon cornstarch, mix together. Flavor with Colton's vanilla. Add a pinch of salt. Use the beaten whites for meringue. Frost the pudding and brown in rather slow oven. Serve cold.

Miss Humbert.

DATE AND NUT TORTE

Beat together 2 eggs and 1 cup granulated sugar, add 1 teaspoon Colton's vanilla. Mix together 1 cup quartered walnuts, 1 cup spiced dates, $\frac{1}{2}$ cup flour, 1 teaspoon baking powder. Add to this the eggs, sugar and vanilla. Bake about $\frac{1}{2}$ hour in pan with removable bottom. Add a few spoons sherry when done. Cover with whipped cream or ice cream.

Mrs. Lamont Stilwell.

BAKED APPLES

Pare and core large apples and roll immediately in sugar. Fill cavities with chopped English walnuts, sugar and butter. Put a little water in pan and bake with whipped cream.

Louise Buckley.

JELLIED FIG

Wash 2 dozen figs, put them into a saucepan with just enough water to cover them. Dissolve $\frac{1}{2}$ ounce gelatine in cup of cold water. When figs are tender, add gelatine to them and $\frac{1}{2}$ cup sugar. Stir until dissolved and slightly cooled. Add the juice of a lemon. Turn into a mold that has been wet in cold water. If there is not enough liquid add boiling water and $\frac{1}{2}$ cup sherry wine. Serve with whipped cream.

Mrs. Edgar Brown.

BREAD RASP

(Scotch Recipe)

Raspberries and currants stewed together and cooled. Put a thin slice of bread in the bottom of a bowl, then some of the stewed fruit, then another slice of bread, etc., alternating until the bowl is full. Put a plate on the top and let stand on ice all night. Turn out next day and serve with whipped cream. The most simple dessert to make, and very good.

Mrs. H. S. Bremond.

CREAM CUSTARD

One pint of milk, 3 eggs yolks beaten well, 4 desertspoons sugar 2 desertspoons cornstarch, $\frac{1}{4}$ teaspoonful butter, vanilla. Cook in double boiler, stirring constantly. Add butter and vanilla when partly done. Beat $\frac{1}{4}$ pint cream and fold in when custard is cold.

Mrs. S. S. Buckley.

CHARLOTTE RUSSE HEDGE

Make a sponge cake, stick blanched almonds all over the top about an inch apart. Pour over this a thin custard and on that whipped cream. Serve as dessert, very cold.

MINUTE CHOCOLATE WALNUT JELLY

Dissolve 1 package Chocolate Minute gelatine (flavored) in 1 pint hot milk and set to cool. When beginning to congeal beat to a stiff froth, adding $\frac{1}{2}$ cup walnut meats and $\frac{1}{2}$ dozen figs, cut fine. Serve with whipped cream.

Mrs. Mary Edwards.

PIES

PASTRY FOR ONE PIE

One cup flour, 3 tablespoons lard rubbed together with enough ice water to bind them; pinch of salt. Pat into shape and roll very lightly.
Mrs. William Woodhull.

CHOCOLATE PIE

Melt 2 squares of chocolate. Add $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup corn-starch, 3 egg yolks, $\frac{1}{4}$ teaspoon salt, 2 cups milk. Cook in double boiler until thick, stirring constantly. Flavor with about 1 tablespoon Colton's vanilla. Cool and pour into a baked piecrust shell. Cover with meringue made by beating egg whites stiff and adding 2 tablespoons sugar. Brown in oven and serve cold.
Matilda Alexander.

PECAN PIE

Cook in double boiler one cup milk and 1 cup sugar. Thicken with 1 teaspoon flour and yolks of 3 eggs. Then add juice of 1 lemon and $\frac{1}{4}$ cup chopped pecan nuts. Bake crust as for any custard pie. When done, fill with the nut custard, frost with the whites of the eggs and brown slightly.
Mary Edwards.

DATE PIE

Bake a pie crust, pricking it well with a fork. Cut up 1 pound dates into small pieces, moisten with cream and spread over the crust, sprinkle with sugar to taste. Whip $\frac{1}{2}$ pint cream, sweeten and spread over the top. Set where it is cold.

Mrs. W. A. Tibbits.

MARY'S PUMPKIN PIE

Three eggs for a large or 2 for medium sized pie. Beat thoroughly with 1 cup sugar, 1 cup strained pumpkin; season to taste with a little ginger, cinnamon, cloves and salt; add 1 tablespoon melted butter the last thing.

PUMPKIN PIE FILLING

One egg, well beaten; then add 1 cup sugar and beat more, 1 cup pumpkin, 1 cup sweet milk, $\frac{1}{2}$ teaspoon salt, 1 teaspoon ginger, $\frac{1}{4}$ teaspoon cinnamon. Add milk last.

Mrs. F. F. Hutchins.

PUMPKIN PIE

Two large tablespoons pumpkin, 1 egg beaten separately, put white in before milk, $\frac{1}{2}$ pint milk, part cream, 1 teaspoon ginger, same of salt, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ cup sugar, pinch of cloves.

Mrs. S. C. Dayan.

DATE PIE

Cook together $\frac{1}{2}$ pound dates and 1 pint milk until thickened. Add yolks of 2 eggs, flavor with vanilla. Save whites of eggs for top.

Mrs. Charles H. Crowell.

APPLE AND ORANGE PIE

Make crust for top and bottom of pie. Take either fresh or dried apples, soaking over night if dried. Fill bottom of dish quite full, cut up 2 oranges, skin also. Place these, with 1 cup sugar, a little salt, on apples. Add juice apples have soaked in, or water. Fill as full as possible. Bake 1 hour or longer.

Connecticut.

LEMON PIE

Beat a large tablespoon butter to a cream with a tablespoon flour; stir them into a large cup hot milk; add the yolks of 2 eggs, well beaten, with 1 cup sugar, a pinch of salt and the grated rind of a lemon. Just before pouring into the crust, add the well beaten whites of 2 eggs and juice of 1 lemon.

LEMON PIE

Bake crust on inverted pieplate, prick with a fork in several places before baking. Put crust when baked on inside of plate and fill with grated rind and juice of 1 lemon, 1 cup sugar, 1 egg, yolks of 3 eggs, 1 tablespoon flour, 1 cup boiling water. Mix flour, sugar, eggs, well beaten; add lemon, then gradually the boiling water and cook like custard. Use whites of eggs with 3 tablespoons powdered sugar for meringue and brown lightly.

Mrs. Ira Van Allen.

LEMON PIE

One quart milk, 3 tablespoons cornstarch, 2 egg yolks, $\frac{3}{4}$ cup sugar, 2 lemons, juice and rind. Boil milk; dissolve cornstarch in just enough milk; add other ingredients and boil 5 minutes in double boiler. Cool and put in piecrust, using whites of eggs for meringue.

Mrs. Charles E. Pennock.

LEMON PIE

Into double boiler put 1 cup granulated sugar, 1 tablespoon flour (blend them well); add grated rind of 1 lemon, then the juice. To this add yolks of 2 eggs and last 1 cup boiling water and lump of butter size of walnut. Cook well. Have piecrust shell all baked. Pour into it the filling. Spread over the pie a meringue made of the whites of 2 eggs, whipped, and 2 tablespoons pulverized sugar and a bit of Colton's vanilla. Brown in a slow oven.

Mrs. Lamont Stilwell.

LEMON PIE

One cup sugar, 1 cup sweet milk, 1 cup hot water, grated rind and juice of $1\frac{1}{4}$ lemons, 1 heaping tablespoon flour, 1 heaping tablespoon cornstarch, yolks of 2 eggs, pinch of salt. Method: Mix together sugar, flour and cornstarch thoroughly; add milk, hot water, lemon juice, grated rind and yolks of eggs. Put in double boiler and cook until thick. When cold place in baked shell, cover with meringue and brown in very slow oven.

Mrs. William H. Simmons.

PIECRUST FOR ONE PIE

One and one-half cups flour, $\frac{1}{2}$ cup lard (scant), 1 tablespoon butter, 1 tablespoon sugar, 1 teaspoon salt, a little cold water.

Mrs. Lamont Stilwell.

RAISIN PIE

One cup seeded raisins, chopped fine; $\frac{1}{2}$ cup sugar, 1 cup sour cream, $\frac{1}{2}$ teaspoon salt, 1 teaspoon Colton's vanilla, $\frac{1}{2}$ teaspoon soda, yolks of 2 eggs, well beaten. Bake in 1 crust made quite rich and use whites of the eggs for a meringue.

Mrs. Francis H. McChesney.

CRANBERRY PIE

One cup cranberries, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup water, 1 tablespoon flour, 1 teaspoon Colton's vanilla. Cut the berries in half, soak in water 1 hour, add raisins and 1 cup sugar. Bake in 2 crusts.

Mrs. Francis H. McChesney.

PIECRUST

One and one-half cups pastry flour, $\frac{1}{2}$ cup kettle rendered lard, 1 teaspoon salt, 2 tablespoons ice water. Mrs. F. E. Hutchins.

CRANBERRY AND RAISIN PIE

One cup uncooked cranberries, $\frac{1}{2}$ cup stoned raisins, 1 cup sugar, $\frac{1}{2}$ cup cold water, 1 tablespoon flour. Chop cranberries and raisins. Add sugar, water and flour; sprinkle over top a little cinnamon. Bake with 2 crusts. Mrs. William M. Ross.

PIECRUST

One full cup flour, $\frac{1}{2}$ scant cup lard, 1 teaspoon salt. Add as little ice water as possible. Mrs. W. D. Alsever.

CREAM PIE

One pint milk, 1 cup sugar, $\frac{1}{2}$ cup flour, butter size of walnut, yolks of 3 eggs, white of 1. Cook, and when cold flavor with lemon. Fill a baked crust, cover with the well beaten whites, which have been sweetened, and brown in the oven.

Mrs. Harry V. Allen.

JESSIE PIES OR FRENCH PASTRY

Bake a rich pie crust in gem tins. Fill cases with cream, $\frac{1}{2}$ cup butter, add 1 cup sugar slowly and cream yolks of 8 eggs beaten until light, 1 teaspoon cinnamon, beat until fluffy. Fill cases full and cook slowly and very little. For French pastry cook filling to custard consistency. Celia Boyington Tuttle.

CUSTARD PIE

Yolks of 3 eggs, 2 tablespoons sugar, 1 tablespoon flour, a small pinch of salt, a little nutmeg. Bake carefully so it will not whey. Use whites with 2 tablespoons sugar for meringue.

Mrs. Alexander.

MINCE-MEAT

Three cups meat, 9 cups apple, $1\frac{1}{2}$ cups suet, 3 cups meat liquor, $4\frac{1}{2}$ cups brown sugar, $1\frac{1}{2}$ cups molasses, $4\frac{1}{2}$ cups raisins, $4\frac{1}{2}$ cups currants, 6 teaspoons salt, 6 teaspoons cinnamon, $1\frac{1}{2}$ teaspoons mace, $1\frac{1}{2}$ teaspoons powdered cloves, 3 lemons, grated rind and juice; 1 pint brandy, $\frac{1}{2}$ pound citron (chop citron fine). Add brandy the last thing. If it needs more thinning use sweet pickle juice. This quantity will fill $6\frac{1}{2}$ quart jars and requires 2 pounds lean beef, 2 packages seeded raisins, 2 packages currants, 1 pound suet, 1 quart bottle boiled cider, $\frac{1}{2}$ pound citron.

Mrs. William Woodhull.

CREAM PIE

One pint milk, 2 tablespoons cornstarch, $\frac{1}{2}$ cup sugar, yolks of 2 eggs. Cook as for boiled custard, flavor. Bake crust and pour in custard. Beat whites of eggs, spread on top and brown.

GREEN TOMATO MINCE-MEAT

One peck green tomatoes, chopped fine. Cover with boiling water and let stand 5 minutes, then drain. Cover again with boiling water and cook until tender. Drain and add 4 pounds light brown sugar, 1 pound suet (chopped fine), 2 pounds seeded raisins, 1 pound seeded currants, 2 tablespoons cinnamon, same of salt, 1 tablespoon cloves, 1 teaspoon nutmeg, 1 cup vinegar. Boil all and can hot. Mrs. Helen M. Condon.

BANBERRY TARTS

Filling: One-half pound figs, 1 heaping tumbler seeded raisins chopped together very fine, grated rind and juice of 1 orange, juice of 1 lemon, 1 heaping tumbler sugar. Mix together well. Make a rich piecrust, cut into rounds with cookie cutter after rolling very thin. Place 1 teaspoon of the mixture on 1 side of round, double over the other side on it and press with a fork around edges. Bake until brown. Mrs. John Bates.

BUTTER SCOTCH TARTS

One cup sweet milk, 1 cup water, 2 cups brown sugar, pinch salt, 4 egg yolks, 4 tablespoons flour, 1 tablespoon butter, vanilla to flavor. Mix flour, sugar and butter thoroughly. Have milk in double boiler. Add the above mixture, then the water and salt. Stir until thick, then add egg yolks lightly beaten and vanilla, stirring constantly. Have rich pastry baked in muffin tins. Fill with the filling, put meringue on top and brown lightly in oven. Adelaide Malin.

BRAMBERRIES

Use very rich pastry, roll thin and cut out with large round cutter. Put a teaspoonful of mixture on each round. Wet edge and press edges closely together with a fork. Prick holes on top with fork.

Mixture. One cup finely chopped raisins, 1 cup sugar, 1 cracker rolled fine, 1 egg well beaten, 1 lemon rind and juice. Mrs. Candee.

ICE CREAM AND MOUSSES

ICE CREAM

Two eggs, thoroughly beaten; 1 quart milk, 1 pint cream, 1 heaping cup sugar, a little salt. Use any Colton's flavoring desired.
Mrs. Alexander.

STANLEY CREAM

Cut in small pieces $\frac{1}{4}$ pound fresh marshmallows, $\frac{1}{2}$ cup blanched almonds, $\frac{1}{4}$ cup maraschino cherries. Beat 1 cup heavy cream stiff and add 2 tablespoons powdered sugar, $\frac{1}{4}$ teaspoon Colton's vanilla, few grains salt. Then cut and carefully fold in prepared ingredients, put in mold and pack in ice and salt 4 hours.
Mrs. Sumner Rhoades.

NEW JERSEY ICE CREAM

One can condensed milk, can twice filled with ordinary milk. Stir thoroughly until well mixed, then add the yolk and white of 1 egg, beaten separately; 1 tablespoon Colton's vanilla and freeze. (No more sugar, as the condensed milk makes it sweet enough). This will serve six.
Mrs. F. F. Hutchins.

CHERRY PARFAIT

Add 1 cup of cherry pulp, 2 cups thick whipped cream and $\frac{1}{4}$ cup cherries. Flavor with a few drops Colton's almond extract. Put in a mold, bury in ice and salt for 3 hours. Garnish with candies and cherries.
Mrs. Edgar Brown.

CARAMEL CREAM

One pint milk, 2 eggs, well beaten; good half cup sugar. Put sugar in pan over fire, stirring constantly until it melts, then add to milk; add the eggs and cook until it thickens. Just before freezing add $\frac{1}{2}$ pint whipped cream. Mrs. Sumner Rhoades.

LEMON VELVET

Three lemons, 1 quart milk, 1 pint sugar, 1 cup cream (whipped), whites of 2 eggs. Cook milk, sugar and grated rind of 2 lemons. Freeze. When it begins to freeze well, put in lemon juice, cream and beaten whites of eggs.
Mrs. Helen M. Condon.

MAPLE ICE CREAM

One cup maple syrup, 3 beaten egg yolks, mix and boil together; when cold add $\frac{1}{2}$ pint whipped cream, 1 cup milk, 3 beaten egg whites. Freeze.

Mrs. W. A. Mackenzie.

STRAWBERRY ICE CREAM

One quart berries mashed with 2 cups sugar, 1 pint cream, $\frac{1}{2}$ pint milk scalded. Sweeten more if necessary. Freeze when cool.

Mrs. H. W. Trout.

MARSHMALLOW TORTONI

One quart cream, $\frac{1}{2}$ pound marshmallows, cut in quarters; little Colton's vanilla, 1 small cup sugar, $\frac{1}{2}$ cup canned cherries, $\frac{1}{2}$ cup English walnut meats, chopped fine; small pinch of salt. Whip the cream stiff, add other ingredients, put in mold, pack in ice and salt 4 hours.

SULTANA ROLL

Two cups scalded milk, 1 tablespoon flour, 1 cup sugar, 1 egg, $\frac{1}{2}$ teaspoon salt, 1 quart thin cream, 1 tablespoon Colton's vanilla, 1 teaspoon Colmond's almond extract. Mix flour, sugar and salt, add egg slightly beaten, and milk gradually, cook in double boiler 20 minutes, stirring constantly at first. When cool, add cream and flavoring. Color with leaf green, strain and freeze. Line a mold, sprinkle with Sultana raisins which have been soaked 1 hour in brandy. Fill center with vanilla ice cream or whipped cream, sweetened and flavored with Colton's vanilla. Cover top of mold with the pistachip ice cream, pack in ice and salt for 2 hours.

Sauce—One cup sugar, $\frac{1}{4}$ cup water, boil 8 minutes, cool slightly and add $\frac{1}{2}$ cup claret.

Mrs. Ira Van Allen.

GOLDEN PARFAIT

Two egg yolks, 1 pint cream, 1 cup sugar, 1 tablespoon water. Boil sugar and water 5 minutes. Beat yolks of eggs, then add boiling syrup a little at a time to the beaten yolks, stirring constantly. (If not thick enough, set in double boiler over hot water). It should form a custard. When quite cold, beat in the cream, which has been whipped. Flavor to taste. Put in a mold and pack in ice and salt 3 hours.

MAPLE PARFAIT

Boil 1 cup maple syrup until it hairs, then beat the whites of 2 eggs very stiff and slowly add the syrup. Put on ice to cool. Whip a pint of cream, add eggs and syrup, 1 cup chopped nuts and pack in ice and salt 4 hours. Mrs. Lucius G. Leonard.

ANGEL PARFAIT

One-half cup granulated sugar, $\frac{1}{8}$ cup water; boil until it hairs; add beaten whites of 2 eggs and beat until cold, then add 1 pint of cream, whipped stiff. Flavor with 2 teaspoons of Colton's vanilla and freeze for 4 hours. Mrs. George H. Bond.

NESSSELRODE PUDDING

To Golden Parfait add 1 cup boiled chestnuts, mashed; 1 cup candied fruit, soaked in wine; 1 cup chopped pineapple, 1 teaspoon vanilla, 1 tablespoon sherry. Freeze in mold and serve with rum sauce.

"THREE OF A KIND"

Three bananas put through sieve, juice of 3 oranges and 3 lemons. Boil 3 cups sugar and 3 cups water 5 minutes, then add juice and bananas. Freeze. When partly frozen, add beaten whites of 3 eggs. This will serve 14 people.

PINEAPPLE SHERBET

Two and one-half cups sugar, 1 quart water, boil together 5 minutes; 1 pint can pineapple or 1 whole one, juice of 3 lemons. Beaten white of 1 egg put in after it begins to freeze. Will serve 12. Mrs. I. A. Savage.

PEACH ICE

One quart peaches, 1 lemon, $\frac{1}{2}$ pound sugar, 1 quart water. Boil sugar and water 5 minutes. Press peaches through sieve, add sugar, lemon juice and, when cold, sugar and water. Cut up about 2 peaches in small pieces and add these. Freeze as usual. Mrs. Sumner Rhoades.

APPLE WATER ICE

Take $1\frac{1}{2}$ pounds cored and pared apples, put them into a saucepan with a little water, cook until soft; add $\frac{1}{4}$ pound powdered sugar and 1 pint water; let boil up once; rub through a colander; add the juice of 2 lemons and freeze. Mrs. Edgar Brown.

LEMON ICE

One quart milk, 2 cups sugar, juice of 3 lemons. Dissolve sugar in milk and begin to freeze before adding lemons.

Mrs. S. C. Dayan.

LEMON ICE

One-half pint milk, $\frac{1}{2}$ pint cream, 1 cup sugar. Freeze and add juice of 3 lemons and stir. Makes 1 quart freezer full.

Mrs. S. C. Dayan.

FRUIT SHERBET

One quart crushed strawberries, 1 pint sugar, juice of 3 lemons, 1 quart sweet milk. Mix together and freeze. Easy and delicious.

Matilda Alexander.

LEMON ICE OR SHERBET

One quart milk, 1 pint sugar; stir until dissolved and freeze until thick as mush; add juice of 3 or 4 lemons and freeze until hard.

Mrs. Francis E. Oliver.

ITALIAN SHERBET

Boil together for 15 minutes 1 quart water and 1 pound granulated sugar. When cold, add $\frac{1}{2}$ cup strained lemon juice, $1\frac{1}{2}$ cups orange juice, $1\frac{1}{2}$ cups grape fruit juice, 4 tablespoons sherry. Strain and freeze slowly.

Mrs. Ira Van Allen.

RASPBERRY CURRANT SHERBET

One quart raspberries, $\frac{1}{2}$ pint currant juice, 1 quart water, 1 pound sugar. Boil sugar and water five minutes. When cold add currant juice and mashed raspberries. Strain through a cloth. Freeze, then stir in the stiffly beaten white of an egg. Pack.

Mrs. H. W. Trout.

FROZEN PUDDING

One quart very rich custard. Half freeze, then add $\frac{1}{2}$ cup each of chopped raisins, almonds and candied fruits. Flavor highly, place in mold and pack for 1 hour.

COFFEE MOUSSE

One cup strong coffee, $\frac{1}{2}$ cup sugar, boil to a syrup and cool; add 1 pint cream, whipped stiff. Put in mold, pack in ice and salt 3 hours.

FROZEN PUDDING No. 2

Whip 1 pint cream stiff, sweeten to taste, put a layer of cream in mold, then a layer of lady fingers previously dipped in sherry wine, and candied cherries. Proceed in this way until mold is full. Pack in ice and salt 4 hours.

MOUSSE

One pint cream, whipped stiff; $\frac{1}{2}$ cup Sultana raisins, $\frac{1}{2}$ cup English walnut meats, chopped; 1 banana cut up, 1 tablespoon sugar, 1 tablespoon sherry wine if flavor is liked, otherwise 1 teaspoon Colton's vanilla. Mix all together, pour into mold and pack in ice and salt 3 hours.

APRICOT MOUSSE

One cup apricot pulp, 1 cup water, $\frac{1}{2}$ cup sugar, boil together 5 minutes. When about half frozen add $\frac{1}{2}$ cup whipped cream and freeze in the usual way.

Mae W. Rhoades.

STRAWBERRY MOUSSE

One-half box of strawberries; mash and force through a fine sieve, add 1 cup of sugar. Beat $\frac{1}{2}$ pint of thick cream, add one T. from top of a bottle of milk, 1 teaspoon of gelatine dissolved in a little cold water. Combine with strawberry mixture, and lastly fold in whites of two eggs beaten stiff. Put in a mold and pack in salt and ice. Fresh raspberries may be used in place of strawberries.

Mrs. A. E. Larkin.

MAPLE MOUSSE

One cup maple syrup, 3 egg whites, $1\frac{1}{2}$ pints whipped cream. Boil maple syrup until it hairs. Have the whites of eggs beaten to a stiff froth and beat the syrup into them. To this mixture add the cream which has also been beaten until stiff. Place in molds and pack in ice and salt for about four hours.

Helen D. Bailey.

NUT MOUSSE

One pint cream whipped, $\frac{1}{2}$ cup powdered sugar, 1 tablespoon vanilla, grated chocolate, chopped walnuts and candied cherries. Sprinkle grated chocolate over the bottom of mould, then a layer of cream, next chopped nuts and candied cherries, then cream, chocolate, etc., until mould is full. Pack for 4 hours.

Mrs. M. W. Warwick.

CHOCOLATE MOUSSE

Beat the yolks of 5 large eggs until thick. Whip 1 pint cream stiff. Into $\frac{1}{2}$ gill heated milk stir 4 ounces chocolate, grated, and when melted put aside. Boil 1 cup sugar, and $\frac{1}{2}$ gill water 5 minutes, without stirring. Take from fire and add slowly, beating steadily, to the yolks, and when well blended put in double boiler and cook until thick. Remove and beat until cool. Then whip in cream and very slowly, chocolate. Pack in ice and salt 4 hours.

MARSHMALLOW MOUSSE

One-quarter pound of marshmallows, cut each into 4 pieces, $\frac{1}{2}$ cup of powdered sugar, sifted, 1 pint of cream beaten stiff, 3 tablespoons of sherry wine. First whip cream stiff and stir in sugar, wine and marshmallows. Add cherries, if you wish. Pack in ice and salt 4 hours.

Mrs. H. S. Bremond.

APRICOT MOUSSE

One pint of whipping cream, 1 pint of plain cream, sweeten to taste, $1\frac{1}{2}$ pounds apricots. Mash thoroughly and put through a sieve. Sweeten this to taste. After whipping the cream; line the mold with alternate layers, using cream first and last. Freeze like ice cream. Other fruits may be used. Blueberry mousse is very pretty to serve as it turns out a delightful lavender.

Mrs. H. S. Bremond.

FUDGE SAUCE FOR ICE CREAM

One-half cake Baker's chocolate, 1 cup granulated sugar, enough water to cover. Cook over a very slow fire for four hours. After cooking, thin with cream. This will serve 20 people.

Dorothy Alvord.

HOT CHOCOLATE SAUCE FOR ICE CREAM

One cup water, $\frac{1}{2}$ cup sugar, pour over 4 tablespoons chocolate, grated; moistened with 1 cup milk; 1 tablespoon arrow-root dissolved in a little water. Boil about 3 minutes, strain and add 1 teaspoon vanilla.

Mrs. Lucius Leonard.

CHOCOLATE SAUCE

Two squares of chocolate, $\frac{1}{2}$ cup boiling water, 1 cup sugar. Dissolve chocolate in water, then add sugar and let it simmer on back of stove.

Mrs. George H. Bond.

When You Make Cake



Nothing gives such wonderful results in home made cake as Swans Down Cake Flour! Try it in any good recipe. You can have lighter, whiter, finer, better cake—pie crust—pastry, just as you long to have it.

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SWANS DOWN

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CAKE FLOUR

Preferred by Housewives for 25 years.

FOR SALE BY: **ANY GOOD GROCER**

Try This Cake Recipe

DELICIOUS SWANS DOWN CAKE

$\frac{1}{2}$ cupful butter, or substitute	2 teaspoonfuls baking powder
1 cupful sugar	$\frac{1}{4}$ teaspoonful salt
$\frac{1}{2}$ cupful milk	1 teaspoonful vanilla
2 cupfuls SWANS DOWN CAKE FLOUR	3 egg whites

Cream butter, gradually add sugar, creaming mixture well. Sift flour once, measure, add baking powder and salt and sift three times. Add the flour and milk alternately to the creamed butter and sugar, beating batter hard between each addition of flour and milk. Add vanilla extract. Fold in the stiffly beaten egg whites and bake in a loaf or two layers in a moderate oven. Ice as desired.

Before attempting to make any cakes in this book, read this article. It may prevent a cake failure, thereby saving the waste of ingredients. These are the four most important steps in cake-making, and if followed carefully will help you to make really, good cake.

SELECTING INGREDIENTS

A good cake cannot be made with poor ingredients. For the best results choose only the purest materials obtainable. Cake is a food that contains the most nutritive elements, such as eggs, butter, milk, sugar, flour, etc. Cake is more delicate than bread and needs a more delicate flour. This flour is Swans Down Cake Flour, soft, white, and velvety, made especially for cake and pastry making. Swans Down costs but a few cents more per cake and yet it insures against disappointment and costly cake failures. Lighter, whiter, finer, better cakes if you use Swans Down.

MEASURING

All ingredients called for in any good recipe must be accurately mixed and all measurements should be level. This is necessary in order to obtain the same results in each baking. The standard one-half pint measuring cup should be used and the recipe followed exactly.

CAREFUL MIXING

It is necessary in successful cake making that all ingredients be perfectly measured and utensils and cake tins be ready before beginning to mix the cake. Always beat the shortening to a cream before adding any sugar. Add sugar gradually, creaming the mixture meanwhile. Add a little sifted Swans Down Cake Flour, with baking powder added, then a little milk and so on alternately until all the flour and milk are used. Beat the batter, never stirring, after each addition of flour and milk. Add flavoring. The stiffly-beaten egg-whites should be next folded in very carefully if recipe calls for same. Work quickly, but carefully, in mixing your cake.

CORRECT OVEN HEAT

The heat of oven for cake making is of very great importance. There are some general guides for temperature which may be profitably observed. All thin layer, small cakes and cookies require a hot oven (350-400°F). Thick layer and cakes baked in a loaf require a moderate oven (325-375°F) while sponge cakes and angel cakes require a slow oven (300-350°F). Fruit cakes require even a slower oven (250-300°F).

The helpful hints above are taken from "Cake Secrets," an authoritative booklet on cake making by Janet McKenzie Hill, editor of *American Cookery Magazine*. You are welcome to a copy full of original recipes, directions, illustrations—for 10c sent to Igleheart Brothers, Evansville, Indiana, Department C. I. Best grocers everywhere have Swans Down Cake Flour. If you cannot get it, write us. Use it in your cake and pastry making.

Always use Swans Down Cake Flour in all cake recipes given in this book and elsewhere. It insures lighter, whiter, finer cakes.

CAKES

HUCKLEBERRY CAKE

Two and one-half cups flour, $2\frac{1}{4}$ cups berries, $\frac{1}{4}$ cup sugar, 1 egg, 1 tablespoon butter, 1 cup milk, 2 teaspoons baking powder.

Mrs. H. Starr, Brooklyn.

ONE EGG CAKE

Take 2 cups flour, 2 teaspoons baking powder, 1 cup sugar. Break 1 egg into cup, fill the cup with sweet cream, beat thoroughly, stir in 1 pinch salt and any Colton's flavoring as desired. This is quite the equal of many rich and expensive cakes.

Mrs. W. H. Dickinson.

VALUES (SIMPLE CAKE)

One measure fat, 1 measure liquid, 1 measure egg, 2 measures sugar, 4 measures flour. One teaspoonful baking powder to every cup of flour. Less fat—more milk.

Mrs. W. J. Spicer.

BLACKBERRY CAKE

One cup sugar, $\frac{1}{4}$ cup butter, $1\frac{1}{2}$ cups flour, 1 cup blackberry or other jam, 3 tablespoons sour milk, 1 teaspoon soda, scant, $\frac{1}{4}$ teaspoon each of allspice, cinnamon and nutmeg, 3 eggs well beaten. Bake in layers and put together with boiled icing.

Mrs. A. M. Ernhout.

MOCHA CAKE

One cup sugar beaten with yolks of 5 eggs until very light, $1\frac{1}{2}$ teaspoons Cross & Blackwell's Mocha extract, 1 cup well sifted flour with 1 even teaspoon baking powder. Sift flour 8 times. Beat the whites of the 5 eggs until stiff, then add to the cake, stirring very little. Filling: One-half pint whipped cream, $1\frac{1}{2}$ tablespoons Mocha extract, sweeten to taste.

Mrs. Riggs, Brooklyn.

RAISIN CAKE

Boil 1 cup raisins in $1\frac{1}{2}$ cups water and let cool; 1 cup sugar, $\frac{1}{2}$ cup butter and lard, 1 egg, 1 cup raisins, 1 cup of the juice, 1 teaspoon each of cinnamon, cloves, nutmeg, Colton's vanilla, 2 cups flour, 1 teaspoon soda.

Mrs. Ralph Harter.

MAPLE CREAM CAKE

Three eggs (reserve white of 1), $1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup butter, 4 tablespoons sweet milk, $1\frac{1}{4}$ cups flour with 2 teaspoons baking powder. Bake in 3 layers. Maple filling: Two-thirds cup shaved maple sugar, $\frac{1}{2}$ cup thick sweet cream, beaten together and boiled. Beat white of egg very stiff, then pour the boiling maple cream upon it and beat until cool enough to spread.

Mrs. S. B. Schultz.

NEWPORT CAKE

One cup butter, 5 egg yolks, $\frac{1}{2}$ cup pastry flour, $1\frac{1}{2}$ cups sugar, 1 level teaspoon baking powder, 5 egg whites beaten dry, 1 tablespoon of brandy. Cream butter, gradually beat in the flour sifted with baking powder. Beat yolks light, add sugar. Combine mixtures. Lastly beat in whites of eggs and brandy. Bake 1 hour in a loaf or 45 minutes in a sheet.

Mrs. H. W. Trout.

APPLE SAUCE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup unsweetened, cooked apple sauce with 1 teaspoon soda stirred into it; 2 cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 1 cup raisins chopped and mixed in the flour. Bake as loaf cake.

Mrs. J. W. Brooks.

LADY CAKE

One-half pound butter, 1 pound sugar, 1 pound flour, 8 eggs, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ pint milk. Flavor with bitter almond extract. Half quantity makes a medium size loaf.

Mrs. H. W. Trout.

APPLE SAUCE CAKE

One and one-half cups sour apple sauce stewed and sweetened as for the table, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 1 cup chopped raisins, 2 teaspoons soda. Cinnamon, nutmeg or Colton's vanilla for flavoring.

Mrs. Jessie B. Gaylord.

CARAMEL CAKE

Yolk of 1 egg, $\frac{1}{2}$ teacup milk, 1 square chocolate, cook. Add 1 cup sugar, 1 tablespoon butter, $\frac{3}{5}$ cup milk, 1 teaspoon soda, $1\frac{1}{2}$ cups flour.

Mrs. J. W. Brooks.

GINGER DROP CAKES

One-half cup brown sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon each cinnamon, ginger and cloves, $2\frac{1}{2}$ cups flour, 1 cup boiling water in which dissolve 2 level teaspoons of soda. Last add 2 well beaten eggs. Bake in patty pans and serve hot for luncheon.

Mrs. H. W. Trout.

LIGHTNING CAKE

Sift in the mixing bowl 1 large cup sugar, 1 rounding cup flour, 2 teaspoons baking powder and a little salt. Put in a cup of piece of butter size of an egg; when melted, but not hot, break into the cup 2 eggs, fill with sweet milk, add to the other ingredients and beat thoroughly. Bake in 2 layers in quite a hot oven.

Mrs. Francis H. McChesney.

RECIPE FOR MAKING SCRIPTURE CAKE

1 cup butter,	Judges,	5th Chap.,	25th verse
$3\frac{1}{2}$ cups flour,	1st Kings,	4th "	22nd "
2 cups sugar,	Jeremiah,	6th "	20th "
2 cups raisins,	1st Samuel,	30th "	12th "
2 cups figs,	1st Samuel,	30th "	12th "
1 cup water,	Genesis,	24th "	17th "
1 almond,	Genesis,	43d "	11th "
6 eggs,	Isaiah,	10th "	14th "
Little salt,	Leviticus,	2d "	13th "
1 large spoon honey,	Exodus,	16th "	31st "
Sweet spices to taste,	1st Kings,	10th "	10th "

Follow Solomon's advice for making good boys and you will have a good cake. Proverbs, 23d Chap., 14th verse.

This is good; I have made it. Mrs. C. A. Ingham.

ONE EGG CAKE

One cup sugar, butter half the size of an egg, 1 egg, 1 cup of milk, 2 cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream tartar, flavor to taste.

Mrs. Willis Spicer.

IMPERIAL OR WHITE FRUIT CAKE

One pound butter, 1 pound sugar, 1 pound flour, 1 dozen eggs, 1 pound stoned raisins, 1 pound almonds, blanched and split; $\frac{1}{4}$ pound citron cut thin, 1 wineglass each of brandy and rose water. Bake one hour in a moderate oven.

Mrs. W. K. Archbold.

COFFEE CAKE

One egg, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, 1 cup strong black coffee, 2 cups flour, 1 teaspoon soda dissolved in coffee, 1 square chocolate, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon cloves, 1 cup raisins, 1 cup currants. Bake in moderate oven.

Mrs. D. Millen.

COFFEE CAKE

One cup granulated sugar, 1 cup New Orleans molasses, 1 cup butter, 1 cup strong, hot coffee, 1 egg, little salt, 1 teaspoon soda dissolved in the hot coffee, $4\frac{1}{2}$ cups flour, large cup seeded raisins. Allspice, cinnamon and cloves to suit the taste.

Miss Humbert.

FRUIT CAKE

One cup butter, 2 cups sugar, $1\frac{1}{2}$ cups molasses, 3 eggs, $\frac{1}{2}$ cup buttermilk, 1 teaspoon soda dissolved in the buttermilk, 1 pound currants, 2 pounds raisins, $\frac{1}{2}$ pound citron, a little candied orange and lemon peel, 1 teaspoon each of ground cloves, nutmeg and cinnamon, 3 cups flour.

Mrs. A. Grant.

FRUIT CAKE

One and one-half cups sugar, 1 cup butter, 1 cup maple syrup, 1 cup milk, 2 eggs, 3 cups flour, 3 teaspoons baking powder. Mix eggs in syrup. In each cup of flour put a teaspoon of baking powder. Filling for fruit cake: One square chocolate, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water; boil together, then add $1\frac{1}{2}$ tablespoons cornstarch.

SOUR MILK CAKE

One cup light brown sugar, 1 cup shortening, 1 egg, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 cup seeded raisins, 2 cups flour.

Jennie H. Gould.

RAISED FRUIT CAKE

Four and one-half pounds flour, 3 pounds sugar, 2 pounds butter, 1 pound currants, $1\frac{1}{2}$ pounds raisins, 1 quart milk, 1 pint yeast. Scald the milk and set the sponge at night. In the morning add butter, sugar, fruit, spices and 3 beaten eggs. Let it rise again, put in dishes and let it rise again and bake in a moderate oven.

Amanda H. Brown.

WASHINGTON PIE

One cup sugar, butter the size of an egg, 1 tablespoon milk, 4 eggs, 1 cup flour, $1\frac{1}{2}$ teaspoons baking powder stirred into the flour. Cream butter, sugar and yolks of 4 eggs, add milk, flour and baking powder and lastly the whites of eggs beaten stiff. Bake in long tin. While warm spread with jelly and roll up.

Mrs. W. A. Tibbits.

PORK CAKE

One pound salt pork, chopped fine, 1 pint boiling water poured over pork, 1 cup molasses, 2 cups brown sugar, 1 tablespoon soda, 1 teaspoon each of cinnamon, allspice and nutmeg; $1\frac{1}{2}$ teaspoons cloves, 1 pound raisins, 1 pound currants, $\frac{1}{4}$ pound citron. Makes 3 large loaves.

Mrs. W. H. Dickinson.

FRENCH CAKE

One-half cup butter creamed with 2 cups sugar, 3 eggs, 1 cup milk, 3 cups sifted flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon Colton's vanilla or lemon. Bake in steady heat. Add currants, chopped nuts or raisins rolled in flour, if preferred.

Mrs. D. P. Rhoades.

FRUIT CAKE

One egg, 1 cup sugar, 1 cup milk, 3 large tablespoons butter, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ teaspoon each cloves, cinnamon, nutmeg; 2 teaspoons baking powder, $2\frac{1}{2}$ cups flour.

Mrs. Donald Grant.

WALNUT LOAF

One cup sugar, 1 egg, $\frac{1}{4}$ cup butter, 1 cups sweet milk, $2\frac{1}{2}$ cups flour (scant), 2 teaspoons cream of tartar sifted with the flour, 1 teaspoon soda dissolved in milk, 1 teaspoon Colton's vanilla, 1 cup chopped nuts.

Mrs. Lamont Stilwell.

APPLE SAUCE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups apple sauce, $1\frac{1}{2}$ cups raisins, 1 cup currants, small $\frac{1}{2}$ cup citron, 2 cups flour, 2 teaspoons soda in a little boiling water, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon nutmeg, a little salt.

Mrs. Ida B. Richards.

BREAD CAKE

One cup butter, 1 cup sugar, 2 cups raised dough, 1 cup sweet milk, 2 eggs, 2 scant teaspoons soda, 1 cup raisins chopped, little cinnamon, flour as for any cake. Let rise very light and bake in moderate oven 45 minutes.

Mrs. George H. Bond.

SCOTCH CAKE

Three cups sugar, 3 cups flour, $\frac{1}{2}$ cup molasses, 1 cup sour milk, 1 cup shortening, 1 teaspoon soda, 4 eggs, 1 pound chopped raisins, cinnamon, cloves and nutmeg.

Mrs. Charles H. Crowell.

FUDGE CAKE

One-half cup butter, 2 cups sugar, $\frac{1}{2}$ cup sour milk, 3 cups flour, $\frac{1}{2}$ cake chocolate dissolved in $\frac{1}{2}$ cup hot water, 1 teaspoon soda, 2 eggs. Filling for the above: $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup butter, 2 cups sugar, 1 teaspoon Colton's vanilla, $\frac{1}{4}$ cake chocolate. Let come to a boil, then add chocolate; boil from 3 to 5 minutes, or until it makes a soft ball when dropped in cold water; beat until cold.

Mrs. D. K. Condon.

OLD-FASHIONED POUND CAKE

One cup granulated sugar, $\frac{1}{4}$ cup melted butter, $1\frac{1}{2}$ cups flour, 4 large eggs, 2 teaspoons baking powder, 2 tablespoons milk, citron. Stir very well.

New Englander.

SUNSHINE CAKE

Five eggs (whites and yolks beaten separately), 1 scant cup granulated sugar, put in yolks, 1 scant cup flour, 1 teaspoon baking powder. Add beaten whites and bake $\frac{1}{4}$ hour in slow oven. Flavor with Colton's extracts.

MOLASSES CAKE

One cup black molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, $1\frac{1}{2}$ cups flour (measured before sifting), 1 teaspoon soda, 1 egg, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, 1 cup fruit if desired. Boil butter and molasses, add milk and soda, 1 egg (not beaten), then flour and fruit. Bake about half an hour.

Mrs. Lamont Stilwell.

CREAM CAKE

Yolks of 2 eggs, white of 1 egg, 1 cup sugar, 1 cup sweet cream, little salt, 2 cups flour, 2 teaspoons baking powder.

Mrs. A. R. Grant.

MOLASSES CAKE

One-half cup water, 1 tablespoon butter, 1 teaspoon soda, salt, $1\frac{1}{4}$ cups flour, a little ginger (about $\frac{1}{2}$ teaspoon), 1 egg, 1 cup molasses.

Mrs. A. R. Grant.

MOLASSES CAKE

Two-thirds cup molasses, fill with sugar; $\frac{1}{2}$ cup butter; fill with hot water; 1 teaspoon soda, put in with butter and water; 1 egg, 1 teaspoon ginger, 2 cups flour. Bake in moderately hot oven. To be eaten warm, or it is good for luncheon dessert with whipped cream.

Mrs. Alexander.

POTATO FLOUR SPONGE CAKE

Separate 4 eggs, beat the yolks until thick. Add 1 cup sugar and continue beating; beat the whites of eggs stiff and beat into first mixture. Add 1 teaspoon baking powder to $\frac{1}{2}$ cup "Health Brand Potato Flour" and sift into first mixture. Bake in a moderate oven in single or in individual tins. (Note—The flour can be bought at Andrews, Loomis & Andrew's.

Mrs. Wm. A. Mackenzie.

GOLD CAKE

Yolks of 8 eggs, 1 cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder. Flavor with Colton's lemon extract. Cream the butter and sugar together. Add beaten yolks, then the milk and flour. Bake about 40 minutes.

Mrs. Asa R. Barnes.

SPONGE CAKE

Beat yolks of 4 eggs with 2 cups sugar (putting it in gradually), add scant cup cold water, grated rind of 1 lemon, 2 cups flour, $1\frac{1}{2}$ teaspoons baking powder. Fold in the well beaten whites. (Secret of success is in thoroughly beating yolks and sugar together.)

Mrs. S. C. Dayan.

SPONGE CAKE

Yolks of 4 eggs, pinch of salt, 1 cup sifted sugar, 4 tablespoons boiling water, 1 cup flour well sifted, 1 teaspoon baking powder, 1 teaspoon Colton's vanilla, whites of 3 eggs.

SPONGE CAKE

One cup sugar, 3 eggs (whites beaten separately), 1 cup flour, 5 tablespoons cold water, $\frac{1}{2}$ teaspoon lemon. Beat sugar into eggs slowly, stir as little as possible after putting in flour. Flavor frosting with Colton's lemon extract. Mrs. Asa R. Barnes.

SPONGE CAKE

Beat the yolks of 2 eggs and rub 1 cup sugar into them. Add the whites (beaten stiff), pinch of salt, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon Colton's vanilla and $\frac{1}{2}$ cup boiling milk. Bake in moderate oven. Mrs. A. R. Grant.

IMPROVED SPONGE CAKE

Five large eggs, $1\frac{1}{2}$ cups granulated sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon cream of tartar. After sifting flour five times, measure $1\frac{1}{2}$ cups sugar, beat yolks of eggs thoroughly, then beat whites about half, add cream of tartar and beat until very light. Stir in sugar lightly, then beaten yolks thoroughly, then add flour and 1 teaspoon Colton's vanilla and bake in a slow oven about 50 minutes. Mrs. A. M. Ernhout.

HOT WATER SPONGE CAKE

Two cups sugar, 2 cups sifted flour, 4 eggs, $\frac{1}{2}$ cup boiling water. Beat eggs, add sugar, add flour mixed with 3 scant teaspoons baking powder. Last of all, stir in hot water and $\frac{1}{2}$ teaspoon Colton's vanilla. Bake $\frac{1}{4}$ hour in an oven, slow at first and hot at finish. Mrs. D. P. Rhoades.

ANGEL'S FOOD CAKE

Eleven large, fresh egg whites, $1\frac{1}{2}$ cups granulated sugar, 1 cup flour, 1 even teaspoon cream of tartar, 1 teaspoon Colton's vanilla. Beat eggs not too stiff, sift sugar four times, flour 8 times. Stir in sugar, flour, cream of tartar and flavor. Bake in very slow oven an hour. Mrs. S. C. Dayan.

SPONGE CAKE

Beat the yolks of 2 eggs very light, add gradually 1 cup sugar, then 4 tablespoons cold water, 1 cup flour, 1 teaspoon baking powder. Fold in the whites of the eggs, beaten stiff. Flavor to taste with Colton's extracts.

Laura I. Savage.

CHOCOLATE CAKE

Six squares of grated chocolate, $\frac{3}{4}$ cup warm milk, 1 cup granulated sugar, 1 beaten egg yolk; cook in double boiler until thick; add 1 teaspoon Colton's vanilla and set aside to cool. Cream thoroughly 1 cup sugar and $\frac{1}{2}$ cup butter; add 3 beaten eggs, $\frac{1}{2}$ cup cold water, 2 cups sifted flour, 2 teaspoons baking powder. Stir in the chocolate and bake. Frosting: Beat until stiff the whites, of 2 eggs, boil until it hairs on spoon 2 cups granulated sugar, 8 tablespoons cold water. While very hot add slowly and beat quickly with the whites.

Mrs. Wm. A. Mackenzie.

CHOCOLATE LOAF CAKE

Sift together 4 or 5 times 1 cup sugar and $1\frac{1}{2}$ cups flour, melt $\frac{1}{2}$ cake chocolate and butter the size of an egg. Beat yolk of 1 egg in a bowl, dissolve 1 level teaspoon soda in 1 cup sweet milk. Add to beaten yolk of the egg; stir this mixture into flour and sugar. Add chocolate and butter the last thing.

Mrs. Edward Millen.

ECONOMY CAKE

One heaping cup brown sugar, 2 tablespoons lard, 1 cup sour milk, 1 cup raisins, 1 teaspoon soda, 1 teaspoon salt, $\frac{1}{2}$ teaspoon each of ginger, cinnamon and cloves, flour enough to make thick batter, $\frac{1}{4}$ teaspoon baking powder. Cream sugar and lard; add salt and spices, also sour milk, into which soda has been stirred. Sift flour and baking powder, add raisins and mix all together. Beat well.

This recipe makes an excellent pudding served with sauce made as follows: Add to 1 pint boiling water butter size of an egg and $\frac{1}{2}$ cup brown sugar. When the butter is melted, add 1 heaping tablespoon cornstarch mixed with a little cold water. Boil until starch is thoroughly cooked, then remove from the stove and add 1 teaspoon Colton's vanilla.

Mrs. W. E. Boyd.

CHOCOLATE CREAM CAKE

Beat $\frac{1}{4}$ cup butter to a cream and the yolks of 2 eggs until thick; then gradually beat $\frac{1}{2}$ cup sugar into each and combine the two mixtures. Add 4 ounces chocolate, melted over hot water, then alternately $\frac{1}{2}$ cup milk and $1\frac{1}{2}$ cups sifted flour, sifted again with 2 level teaspoons Royal baking powder. The last thing, beat whites of the 2 eggs until dry, add these and 1 teaspoon Colton's vanilla. Bake in 2 layers about 18 minutes.

Mrs. Edwin Millen.

CORNSTARCH CAKE

One egg, 1 cup sugar, 5 tablespoons soft butter (scant), 1 level tablespoon cornstarch dissolved in big $\frac{1}{2}$ cup milk, 1 heaping teaspoon baking powder in 1 cup flour, 1 teaspoon Colton's lemon or vanilla, a pinch of salt. Bake in a card.

Mrs. Sumner Rhoades.

CHOCOLATE CAKE

Two squares chocolate or $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup milk, yolk of 1 egg. Stir together and cook until the whole thickens, then add 1 cup sugar, 2 tablespoons butter, 1 cup sweet milk, 2 cups flour, 1 teaspoon baking powder, 1 scant teaspoon soda, a little of Colton's vanilla, a pinch of salt. Bake in moderate oven. Use white of egg for regular boiled icing.

M. Jean Alexander.

CHOCOLATE LAYER CAKE

One coffee cup granulated sugar, $\frac{1}{2}$ coffee cup butter and yolks of 2 eggs. Stir these to the consistency of cream. (A tablespoon of milk will assist in this process.) Now add $\frac{1}{2}$ cup of milk and $1\frac{1}{2}$ cups sifted flour, into which has been sifted 2 teaspoons baking powder. Add $\frac{1}{2}$ teaspoon of some Colton's extract and the well beaten whites of two eggs. This will make three thin layers or two thick ones, if preferred. Filling: Take 2 squares, i. e., 2 ounces chocolate; melt them in a bowl set in the top of teakettle, add butter the size of a walnut, about 1 tablespoon of hot water (sometimes a little more), and sufficient powdered sugar to make as thick as cream. Stir until perfectly smooth. Add 1 teaspoon Colton's vanilla. Let it cool, then put it between and on top of the cakes when also cool.

CHOCOLATE LAYER CAKE

Cream $\frac{1}{4}$ cup butter, add 1 cup sugar, and cream until light. Beat in 2 eggs, 1 teaspoon soda in half cup thick sour milk, $\frac{1}{2}$ teaspoon baking powder in $1\frac{1}{4}$ cups flour. Break $\frac{1}{2}$ cake chocolate in cup and add enough boiling water to make cup half full, and add to the cake the last thing. Flavor with Colton's vanilla. Put together with white frosting.

Mrs. Cynthia A. Ingham.

PATTY-CAKES

The next recipe will also make 14 little cakes, which covered with (what is designated as) the filling, make an agreeable change.

FUDGE CAKE

One-half cup butter, $\frac{1}{2}$ cake chocolate, dissolved in $\frac{1}{2}$ cup hot water, 2 cups sugar, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 3 cups flour, 2 eggs. Stir together and bake. Filling: One-half cup sweet milk, $\frac{1}{2}$ cup butter, 2 cups sugar, 1 teaspoon Colton's vanilla, 2 tablespoons grated chocolate. Boil 5 minutes and beat until cold.

CHOCOLATE CAKE

One-half cup grated chocolate, $\frac{1}{2}$ cup sweet milk, cook together until smooth and thick and set aside to cool; add 1 cup granulated sugar, 1 egg yolk, not beaten; $\frac{1}{2}$ tablespoon melted butter. Put all together and beat until creamy, then add $\frac{1}{2}$ cup sweet milk, 1 cup flour, a little salt, 1 teaspoon baking powder, 1 small teaspoon soda sifted with the flour; lastly, the cooked chocolate and bake either in a sheet or 2 layers.

Mrs. Francis H. McChesney.

CHOCOLATE CAKE

One cup sugar, $1\frac{1}{4}$ cups flour, $1\frac{1}{4}$ squares chocolate, 1 cup milk, 1 egg, 1 teaspoon soda, 1 teaspoon salt, 1 tablespoon butter. Cream sugar and butter together, add half cup milk in which the soda is dissolved; sift in flour and salt; melt chocolate in saucepan, add $\frac{1}{2}$ cup milk in which the yolk of 1 egg is beaten. Cook for a minute or two and stir into the mixture hot. Beat for 5 minutes. Bake in two layers, spread thick boiled frosting between and on top. Over all, pour melted chocolate. Mrs. Harry V. Allen.

LOAF CHOCOLATE CAKE

One-half cup each of cocoa and milk mixed together, in separate dish; 1 cup sugar, 2 tablespoons butter, yolk of 1 egg, $\frac{1}{4}$ cup milk, 1 teaspoon soda, $1\frac{1}{4}$ cups flour, 1 teaspoon Colton's vanilla. Use white of the egg, 1 cup sugar, $\frac{1}{2}$ cup water, for boiled frosting.

Jennie H. Gould.

POOR MAN'S CHOCOLATE LOAF

One and one-half tablespoons melted butter, 1 cup sugar, 1 egg well beaten, 1 teaspoon soda, 1 cup sour milk, 1 teaspoon Colton's vanilla, $1\frac{1}{4}$ cups pastry flour, $\frac{1}{4}$ cake chocolate, melted.

Mrs. J. P. Barnes.

SOUR MILK CHOCOLATE CAKE

Cream $\frac{1}{2}$ cup butter, add $1\frac{1}{2}$ cups (small) sugar, 2 eggs, 1 cup sour milk, 2 cups flour, 2 squares chocolate, melted, 1 teaspoon Colton's vanilla, 1 teaspoon soda. This makes 3 layers.

Laura I. Savage.

SPONGE CAKE

Four eggs, whites beaten to a stiff froth, yolks beaten with $\frac{1}{2}$ cup of sugar for 5 minutes by the clock. The other $\frac{1}{2}$ cup of sugar put into whites. Then put together, beat well and fold in 1 scant cup of flour. Bake in moderate oven.

Mrs. Duane Millen.

WHITE CAKE

One cup sifted powdered sugar, $\frac{1}{2}$ cup butter, 1 tablespoon milk. Stir these to a cream. Add $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups sifted flour to which has been added 1 rounded teaspoon baking powder and lastly the whites of 3 well beaten eggs. Colton's vanilla or almond extract is most desirable.

SPICE CAKE

Cream together 1 cup sugar, 1 cup butter; add 1 egg, beating all together until creamy. Add spices of all kinds, a shake of white pepper, a little Colton's vanilla, a grated lemon rind, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, 2 cups sifted flour and 2 teaspoons baking powder. Stir well. Bake in loaf in moderate oven.

Mrs. Lamont Stilwell.

NUT CAKE

English walnuts or raisins, or even thinly sliced citron may be added with good results to the above. The raisins should be thoroughly washed and scalded, dried in a napkin, then rubbed in about 1 tablespoon of flour to prevent dropping to the bottom of loaf. Chop the nuts and proceed as for raisins. Three-fourths of a cup of either ingredient is sufficient. Bake about $\frac{1}{4}$ hour.

GOLD CAKE

Gold cake is made like the white cake, with the yolks of 3 eggs (instead of the whites) and the addition of 1 whole egg, the white of which should be put in last.

CUSTARD FILLING FOR CAKE

One beaten egg, 1 tablespoon flour and 1 teaspoon cornstarch, $\frac{3}{8}$ cup sugar, a little salt, put into 1 pint of boiling thin cream. Cook in double boiler, boil until thick. Mrs. Richard Simmons.

MARBLE CAKE

Light part: One-half cup butter, 1 cup sweet milk, 1 cup white sugar, small pinch salt, 3 teaspoons baking powder or 1 teaspoon soda and 2 of cream of tartar, whites of 2 eggs. Flavor with Colton's lemon extract.

Dark part: One-half cup butter (scant), 1 cup milk, 1 cup brown sugar or $\frac{1}{2}$ cup sugar and $\frac{3}{8}$ cup molasses. (If molasses is used, put in $\frac{1}{2}$ teaspoon soda), beaten yolks of 3 eggs (save white of 1 for frosting), $\frac{1}{2}$ teaspoon each of all kinds of spices, 3 teaspoons baking powder, or 1 of soda and 2 of cream of tartar. Flavor with Colton's vanilla. Mrs. Richard Simmons.

WHITE CAKE

Put into a bowl 1 cup sugar and $1\frac{1}{2}$ cups sifted pastry flour, into which 1 rounding teaspoon baking powder has been sifted, add a pinch of salt. Into a cup put the unbeaten whites of 2 eggs (or 1 whole egg and the yolk of another). Fill the cup one-half full of butter, then full of sweet milk, the three ingredients making the cup full. Add to the flour and sugar with 1 teaspoon of Colton's vanilla and beat five minutes. Bake in shallow, square tin. Mrs. J. P. Barnes.

TILDEN LOAF CAKE

One cup butter, 2 cups powdered sugar, 1 cup sweet milk, $\frac{1}{4}$ cup cornstarch, 4 eggs, 3 cups flour, 2 teaspoons baking powder, 2 teaspoons Colton's lemon extract. A little salt. Use scant measure of flour and good measure of cornstarch. Bake in moderate oven. Miss Humbert.

FRENCH LAYER CAKE

Two cups granulated sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup sweet milk, a little salt, $3\frac{1}{4}$ cups flour, 3 teaspoons baking powder. Flavor with Colton's vanilla. Any kind of filling may be used. Cream for filling: Heat 1 cup milk, beat together 1 rounding teaspoon cornstarch, $\frac{1}{2}$ cup granulated sugar and 1 egg. Stir this into the hot milk, boil until thick. Flavor with Colton's vanilla and add a little salt. Miss Humbert.

SUNSHINE CAKE

Whites of 7 eggs, yolks of 5, 1 cup granulated sugar, $\frac{3}{5}$ cup flour, $\frac{1}{2}$ teaspoon cream of tartar. Beat yolks, beat whites half way, then add cream of tartar dry, continue beating until very stiff, then add sugar and beat lightly. Add yolks and beat thoroughly. Add flavoring, then flour and stir lightly. Sift flour and sugar four times each. Bake 35 or 40 minutes.

Mrs. E. D. Gifford.

WHITE CAKE

Two cups powdered sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 cups flour, whites of 4 eggs beaten stiff, 2 teaspoons baking powder. Cream butter and sugar, add the milk, sift the flour with the baking powder and lastly add the whites.

Mrs. W. A. Tibbits.

HOT FIG CAKE FOR DESSERT

Make a loaf of sponge cake; split in half with fork, (do not cut with knife as it makes the cake heavy), keeping top half warm in oven while you spread a thick layer of preserved figs or stewed dried figs on other half, then a layer of whipped cream. Replace top, over which sift lightly a layer of powdered sugar. Serve with whipped cream flavored with vanilla—and if possible, a dash of brandy. Mrs. H. S. Bremond.

JAPANESE TEA ROOM CAKE

One cup sugar, $\frac{1}{2}$ cup lard, 1 egg, 4 tablespoons of molasses, 1 teaspoon cloves, 1 teaspoon cinnamon, 2 cups flour, 1 teaspoon baking soda in 1 cup of boiling water. Stir well. Bake in two layers.
Mrs. Charles H. Alvord.

BLUEBERRY CAKE

One-fourth cup butter, 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cup flour, 2 teaspoons baking powder, pinch salt. Cook in hot oven 20 minutes. Serve while warm, spread with butter.
Vivian W. Joy.

NUT CAKE

Two-thirds cup butter, 2 cups sugar, 3 eggs, 1 cup milk, 3 cups flour, 1 cup nut meats, 3 teaspoons baking powder. Break nuts into pieces and sift flour over them before stirring in cake.

CORNSTARCH CAKE

Two cups sugar, 1 cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 cup cornstarch, 1 teaspoon soda, 2 teaspoons cream of tartar, whites of 6 eggs beaten to a stiff froth. Cream butter and sugar thoroughly, add soda and cream of tartar to milk and add to sugar and butter. Then add flour and stir thoroughly and last fold in the whites of eggs lightly, beating as little as possible. This makes two loaves.
Mrs. F. F. Hutchins.

BROWN SUGAR CAKE

One and one-half cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 3 teaspoons baking powder, $1\frac{1}{2}$ cups flour, 1 cup raisins. Cinnamon and nutmeg. Stir all together, add the flour and raisins last, with baking powder in the flour.
Mrs. Cynthia A. Ingham.

COCOANUT CAKE

Break 2 eggs in a cup, fill up with thick, sweet cream, 1 cup sugar, 2 scant cups flour, 1 teaspoon soda and 2 teaspoons cream of tartar or 3 teaspoons baking powder. Flavor with either Colton's lemon or vanilla. Bake in 3 layers. Filling: One cup Schepp's sweetened cocoanut, $\frac{1}{2}$ cup white sugar, scant $\frac{1}{2}$ cup thick, sour cream. Mix thoroughly and spread between layers.
Mrs. Richard Simmons.

LAYER CAKE

One-half cup butter, 1 cup sugar, 2 eggs, $\frac{1}{4}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder. Flavor with Colton's extracts. Mrs. Francis E. Oliver.

LAYER CAKE

One-half cup soft butter creamed with 1 cup sugar ($\frac{1}{2}$ granulated, $\frac{1}{2}$ pulverized), 2 eggs beaten and then creamed with butter and sugar, $\frac{3}{4}$ cup milk, 2 cups flour, 2 teaspoons baking powder in last cup flour, 1 teaspoon Colton's vanilla. Mrs. D. Millen.

LOAF OR LAYER CAKE

Piece of butter size of an egg, 1 cup sugar, $\frac{1}{2}$ cup cold water, 1 egg, $1\frac{1}{2}$ cups flour, 1 heaping teaspoon baking powder. Flavor with Colton's extract. Mrs. I. A. Savage.

A GOOD CAKE

One tumbler sugar, 1 egg, 4 tablespoons melted butter, $1\frac{1}{2}$ tumblers flour (measured before sifting), 1 round teaspoon soda, 1 tumbler sour milk, 1 cup seeded raisins. Bake in sheet. Mrs. John Bates.

WHITE CAKE

One cup powdered sugar, butter size of an egg, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ level teaspoons baking powder, pinch of salt, a little Colton's vanilla, whites of 2 large eggs or 3 small ones, put in last. This makes 2 layers, patty cakes or a card. Margaret Sprowles.

EXCELLENT WHITE CAKE

Three-fourths cup butter, 2 even cups fine granulated sugar, 3 cups sifted pastry flour, 3 even teaspoons baking powder, 1 cup, half water, half sweet milk; whites of 6 eggs, 1 teaspoon Colton's vanilla or lemon. Cream butter and sugar, add a small quantity of flour and a little of the milk and water, and beat well; add more flour and milk until all are thoroughly mixed, then fold in egg whites and flavor. If desired, finely cut blanched almonds may be added. Bake in a flat tin or in two loaves, moderately, 40 or 50 minutes. Mrs. G. L. Gridley.

MOLASSES CUP CAKES

One-half cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup lard and butter, $\frac{1}{2}$ cup sour cream, 2 eggs, 1 level teaspoon soda, $1\frac{1}{2}$ teaspoons cinnamon, $\frac{1}{2}$ teaspoon ginger, $1\frac{1}{2}$ cups flour. Add $\frac{1}{2}$ cup raisins or nuts.
Mrs. Knapp.

DROP CAKES

One-half cup sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup molasses, 1 egg; beat well together, then add: One-half cup cold water and 3 cups flour, in which has been sifted 1 teaspoon each of soda, cinnamon and ginger.
Mrs. Francis McChensey.

COCOANUT DAINTIES

Beat the whites of 4 eggs to a stiff froth, add 3 tablespoons pulverized sugar and 1 heaping teaspoon sifted baking powder, a pinch of salt and $1\frac{1}{2}$ pound package of fresh shredded cocoanut. The mixture should be quite stiff. Spread parafine paper over a large baking pan and drop the mixture in small mounds an inch apart. Bake in a quick oven.
Mrs. W. K. Archbold.

HUCKLEBERRY CAKES

One scant cup sugar, butter size of small egg, 2 cups flour, 2 cups fresh berries, 1 egg, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder.
Mrs. E. A. Kingsbury.

COCOANUT CAKES

One pound fresh grated cocoanut, whites of 2 eggs, $\frac{1}{4}$ pound sugar. Beat eggs and sugar, then add cocoanut. Form into balls, put in oven and brown.
Mrs. E. A. Kingsbury.

BROWNIES

One cup granulated sugar, $\frac{1}{2}$ cup flour, sifted together, add 2 eggs well beaten and $\frac{1}{2}$ cup melted butter, 2 squares chocolate, melted, 1 cup chopped nuts, Colton's vanilla. Put in flat tin and bake in a very moderate oven 15 minutes. Cut in squares.
Mrs. Edwin Millen.

MARSHMALLOW WAFERS

Butter tops of Baronet biscuits, lay a marshmallow on each, butter the marshmallow, slip in broiler of gas stove, brown lightly and serve hot.

MAPLE DROP CAKES

Two cups maple syrup, $\frac{1}{2}$ cup cream or milk, 2 eggs, $\frac{1}{2}$ cup melted butter, 3 teaspoons baking powder. Flour enough to make a soft batter. Bake in gem pans. Ida B. Richards.

CUP CAKES

One cup brown sugar, 1 egg, 1 cup sour cream, 1 teaspoon soda, 2 cups flour; nutmeg, salt, cinnamon, cloves to taste. C. S. D.

WINE DROPS

Cream $\frac{1}{4}$ cup brown sugar and $\frac{1}{2}$ cup butter (scant), add 1 egg, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup raisins cut up, 4 figs, grated rind of 1 orange, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, 1 cup hot water in which has been dissolved 1 teaspoon soda, 2 cups flour. Sour milk may be used instead of hot water. Drop by spoonfuls on tin and bake in moderate oven. Mrs. Faulks.

SOFT GINGERBREAD

One-half teaspoon soda, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, dissolve in 1 tablespoon boiling water; add 1 cup molasses, stir until foamy, add $\frac{1}{4}$ cup butter, $1\frac{1}{2}$ cups flour into which put a pinch of salt, 1 cup boiling water added the last thing.

Mrs. Wm. H. Woodhull.

"ROCKS" (DROP CAKES)

One cup brown sugar, $\frac{3}{4}$ cup butter, $1\frac{1}{2}$ cups flour, 2 eggs, 1 pound dates (chopped), $\frac{1}{2}$ pound walnut meats (broken), 1 teaspoon each of cinnamon and cloves, 1 teaspoon soda, (dissolved in hot water). Fill cup with sweet milk, $\frac{1}{2}$ teaspoon baking powder. Drop by teaspoonfuls in large baking pan.

Mrs. Francis E. Oliver.

SCOTCH FANCIES

Cream 1 cup granulated sugar, 2 tablespoons butter; add 2 eggs beaten lightly, $2\frac{1}{2}$ cups Quaker rolled oats and 2 teaspoons baking powder, sifted together, 1 teaspoon Colton's vanilla, $\frac{1}{4}$ pound chopped nut meats. Drop by teaspoonfuls on buttered tins, scatter nuts over top. Bake 15 or 20 minutes.

Mrs. Edwin Millen.

POPCORN DAINTRIES

Make a boiled frosting and pour popped corn into it; spread on banquet wafers and brown in a hot oven. Very nice with ice cream.

Mrs. E. G. Riggs, Brooklyn.

CRISPETTES

Beat 2 eggs and stir into them 1 cup white and brown sugar mixed and 4 tablespoons sifted flour. Add pinch of salt and 1 teaspoon Colton's vanilla. Beat thoroughly and add 1 cup English walnuts chopped fine. Drop the dough by teaspoonfuls into buttered pans, allowing 3 inches for cakes to spread.

Emma Belle Richards.

JAM CAKE

One cup of sugar, 1 cup of butter, 3 eggs not previously beaten, $1\frac{1}{2}$ cups of blackberry jam, 1 teaspoon each of cinnamon, allspice and nutmeg, $1\frac{1}{2}$ cups of flour, 3 tablespoonfuls of sour cream, 1 teaspoonful of soda. Put the cream and soda in last. Bake in layers. Put boiled icing between the layers into which is stirred a cup of jam.

Ruth B. Burhans.

THREE EGG ANGEL CAKE

One cup sugar, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon cream of tartar, 3 teaspoons Royal Baking Powder, $\frac{1}{2}$ teaspoon salt, $\frac{2}{3}$ cup scalded milk, 1 teaspoon almond or vanilla extract, whites of 3 eggs. Mix and sift first five ingredients four times. Add milk very slowly, while still hot, beating continually add vanilla, mix well and fold in whites of eggs beaten until light. Turn into ungreased angel cake tin and bake in very slow oven about 45 minutes. Remove from oven, invert pan and allow to cool. Cover with icing.

MOCHA CAKE

Two cups of brown sugar, 2 eggs (whites and yolks beaten separately), $\frac{1}{2}$ cup hot water, 2 teaspoonsful baking soda, 2 cups flour, 6 tablespoons melted butter, $\frac{1}{2}$ cup cocoa, $\frac{2}{3}$ cup sour milk, 1 teaspoon vanilla. Mix cocoa and brown sugar. Add sour milk, then hot water in which soda has been dissolved. Then add egg yolks, melted butter. Sift in flour. Mix well and fold in beaten whites of eggs. Add vanilla.

SOFT GINGERBREAD

One cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup cold water, 1 egg, 1 teaspoon ginger, 1 teaspoon soda, little salt, flour enough to make not too stiff a batter. This will make two fair sized cakes.
Mrs. Jesse B. Gaylord.

NUT MACAROONS

One cup walnut meats, pounded, 1 cup sugar, 1 large spoonful flour and 2 eggs. Drop on tin and bake in quick oven.
Mrs. Walter Rockwood Ferris.

WALNUT WAFERS

One-half pint brown sugar, $\frac{1}{2}$ pint walnut meats, 4 tablespoons flour, $\frac{1}{2}$ teaspoon salt, 2 eggs. Beat eggs, add sugar, salt, flour, walnuts and 1 teaspoon Colton's vanilla. Drop mixture in small portions on buttered pan. Bake until brown.
Francis Dossier.

OATMEAL DROPS

One cup sugar, 2 eggs, 2 heaping cups Quaker oats, 1 teaspoon baking powder, 1 teaspoon Colton's vanilla, 1 tablespoon melted butter. Drop by teaspoons on greased tin and bake in moderate oven.
Mrs. R. D. Finel.

NUT WAFERS

One cup brown sugar, 1 tablespoon butter, 1 egg, 3 tablespoons flour, 1 cup chopped nuts. Drop from a spoon on a buttered pan and bake in a slow oven. Do not touch for a few minutes after taking from the oven.
Mrs. E. A. Kingsbury.

SOUR CREAM CUP CAKES

Break two eggs in a cup and fill the cup with sour cream, $\frac{1}{2}$ teaspoon soda, 1 cup sugar, $1\frac{1}{2}$ cups flour. Take eggs, cream, soda and sugar and beat until like whipped cream if possible; add flour. Bake in ordinary oven.
Mrs. W. D. Ahever.

NUTMEG CAKES

Two cups flour, $\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, 1 teaspoon nutmeg. Bake in small drop tins. Serve hot with ice cream.
Mrs. S. C. Dayan.

MARGUERITES

Whites of 2 eggs, 2 teaspoons powdered sugar, 2 teaspoons Colton's vanilla, 1 cup chopped nuts. Beat the eggs until stiff, add sugar, vanilla and nuts. Drop in buttered pan or on crackers and bake in a heated oven till slightly browned. This recipe makes about a dozen marguerites. Violette Ferris.

OATMEAL MACAROONS

One cup sugar, $\frac{3}{8}$ cup butter, 2 eggs, 2 cups of flour, 1 teaspoonful baking powder, $\frac{1}{8}$ cup milk, scant; 2 cups of uncooked oatmeal added last with 2 teaspoonfuls of almond flavoring. Drop from spoon some distance apart. Bake in quick oven.

Mrs. W. C. McKeeby.

ROSETTES

Two eggs, beaten lightly, 1 cup milk, 1 cup flour, 1 tablespoon sugar, salt. Use rosette irons and fry in deep lard. When ready to use, sprinkle with pulverized sugar. Very dainty for afternoon tea. Mrs. H. P. Denison.

GINGERBREAD

(Given in the order to be stirred.) One-half cup molasses, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup sour milk in which put 1 teaspoon sifted soda, $\frac{1}{4}$ cup melted shortening (drippings preferred), 1 teaspoon sifted ginger, 2 cups sifted flour and 1 well beaten egg. Bake in a square tin about 15 minutes. Test, with a splinter. This cake is quickly made and may also serve as a palatable dessert, by cutting in squares and garnishing with whipped cream. Spiced cake can also be made from the above recipe, by adding a teaspoon each of other spices.

GINGERBREAD

One cup sour cream, 1 cup molasses, 2 cups flour, little salt, 1 teaspoon each cinnamon, ginger and soda. Mrs. Geo. H. Bond.

FROSTINGS

STRAWBERRY FROSTING

One cup strawberries (mashed), 1 cup confectionery sugar, 1 white of egg (raw), beat all together in pie plate with fork for from 20 to 45 minutes. Any kind of fruit may be used. This is delicious.

Marion Arnold.

ICING WITHOUT EGG

One cup granulated sugar, 5 tablespoons sweet milk. Place on the stove, let dissolve without stirring. Let boil 5 minutes, take from stove and beat till cool and stiff enough to spread on the cake. Flavor before putting on cake.

Mrs. Richard Simmons.

BOILED FROSTING

One cup granulated sugar, white of egg, $\frac{1}{4}$ cup water. Boil sugar and water until it will spin a hair. Pour drop by drop into the stiffly beaten egg. Beat until very thick. Flavor with Colton's extracts.

Mrs. Harry Allen.

ORANGE FROSTING

Take juice and a little grated rind of 1 orange, gradually add confectioner's sugar, stirring all the time until of the right consistency to spread. Very pretty looking and delicious.

CHOCOLATE CAKE FILLING

Two and one-half cups 4X sugar, 1 teaspoon butter, $\frac{1}{4}$ cup hot coffee, 1 square of chocolate. Put butter in coffee, and add the melted chocolate, then sugar. Flavor with vanilla. Spread between layers.

Mrs. E. P. Jeffery.

MOCHA FROSTING

One cup 4X sugar, 3 tablespoons cocoa, 3 tablespoons strong coffee, $\frac{1}{2}$ teaspoon Colton's vanilla, pinch of salt. Do not cook.

Mrs. Willis E. Gaylord.

FROSTING

Two cups confectioner's sugar, add slowly, milk enough to make of a consistency to frost well and 2 squares of chocolate.

Mrs. Geo. H. Bond.

CAKE FROSTING

One-half cup cream, stiffened with confectioner's sugar. For chocolate frosting use the same and add melted chocolate or cocoa dissolved with hot water. Flavor with Colton's vanilla.

C. A. D.

FILLING FOR LAYER CAKES

Pare and grate 2 medium sour apples or 1 large apple; white of 1 egg, beaten stiff, 1 cup sugar. Beat 20 minutes or one-half hour. Flavor to taste. It ought to fill a pint bowl when beaten enough. Put between the layers and on top of cake. It is delicious.

Mrs. Richard Simmons.

MOCHA FROSTING

One-fourth cup of butter, $1\frac{1}{2}$ cups of confectioner's sugar, cream with hand; 4 teaspoonfuls cocoa. Thin with cold coffee and flavor with Colton's vanilla. A delicious frosting.

Mrs. Sumner Rhoades.

BOILED CHOCOLATE FROSTING

Scant cup sugar, white 1 egg, $\frac{1}{2}$ cup water. Boil sugar and water until it spins a thread, pour over egg-white which has been well beaten and into that beat a square of chocolate melted. If you have more than two layers of cake double this recipe.

Mrs. H. P. Denison.

CAKE FILLING

Two pounds pears, 1 pound figs, 1 pound dates, 3 pounds sugar. Put pears through meat chopper, also figs, cook pears a trifle before adding other ingredients. Cook all until proper consistency for use on cakes and put into jelly glasses.

Mrs. John W. Brooks.

CARAMEL FROSTING

Two-thirds cup sugar, $\frac{1}{2}$ cup milk, small piece butter (unless you have cream to add to the milk), a square and a half of chocolate. Boil until it thickens so that it will need beating and cooling to make it spread nicely. Season with Colton's vanilla after taking it from the fire.

Mrs. Howard P. Denison.

FUDGE FROSTING OR FILLING

Three tablespoons strong coffee, 3 tablespoons cocoa, 1 tablespoon butter, confectioner's sugar, 1 teaspoon Colton's vanilla. Mix coffee, cocoa and butter, add sugar until it forms a stiff paste.

Mrs. Harry V. Allen.

CHOCOLATE FILLING

One and one-half cups brown sugar, 2 squares chocolate, piece of butter, 3 tablespoons water (enough to dissolve sugar). Boil sugar and water, melt chocolate and beat in.

Mrs. W. D. Akever.

CHOCOLATE FILLING FOR LAYER CAKE

One-fourth cake chocolate, 1 cup milk (melt chocolate in milk), 1 heaping teaspoon cornstarch dissolved in a little milk, stir in cornstarch and cook until it thickens (stirring all the time). Add a little salt, $\frac{1}{2}$ cup sugar and flavor.

Mrs. F. E. Oliver.

COCOA FROSTING

Take $1\frac{1}{2}$ cups confectioner's sugar, $1\frac{1}{2}$ tablespoons butter, 3 teaspoons cocoa. Mix together and add 3 tablespoons boiling coffee and 1 teaspoon Colton's vanilla. Emma Belle Richards.

COOKIES

SOUR CREAM COOKIES

One cup of sour cream, 1 cup sugar, 1 teaspoon soda, $\frac{1}{4}$ teaspoon baking powder, vanilla, salt and enough flour to mix soft. Roll thin and bake in quick oven. Mrs. Arthur B. Morss.

"HUNGARIAN HALF MOONS"

One pound flour, $\frac{1}{2}$ pound pecans or almonds put thru meat grinder, 1 pound butter, 5 ounces powdered sugar. Put vanilla bean in sugar for 2 or 3 days before making, pinch salt. Put all on board—with 15 minutes' patience—knead into dough. Put on ice for few minutes until hard enough to handle easily—flour board. Cut into small strips and roll out, and cut into pieces and form your crescents. Cook in very slow oven for about 20-30 minutes, not allowing them to brown. They ought to be white. Sprinkle heavily with powdered sugar. Let cool. Then turn cakes and powder bottom.

Note—Brown paper over cakes while cooking would insure against danger of getting cakes brown. Crescents should be $1\frac{1}{2}$ inches across and not quite $\frac{1}{2}$ inch thick. Mrs. F. J. Ludwick.

CHOCOLATE JUMBLES

Two cups sugar, 3 eggs, 1 cup melted butter, 1 cup grated chocolate, 1 teaspoon soda dissolved in 2 tablespoons warm water, 4 cups flour. Roll thin and cut out with fried cake cutter. Bake, let cool and cover top with boiled frosting. In making half the amount use white of second egg for frosting.

Mrs. Arthur B. Morss.

GINGER COOKIES

One and one-half cups molasses, $\frac{1}{4}$ cup shortening (lard and butter), $\frac{1}{2}$ cup brown sugar, 1 level teaspoon ginger, 1 teaspoon salt, $\frac{1}{2}$ cup boiling water in which dissolve 2 level teaspoons soda, flour enough to roll out rather thick. Mrs. E. A. Kingsbury.

LEMON DROPS

One cup sugar, juice and grated rind 1 lemon, $\frac{1}{4}$ scant cup butter, 4 eggs beaten separately, 1 full cup flour, 1 teaspoon baking powder. Bake in drop tins. Mrs. S. C. Dayan.

SOFT GINGER COOKIES

Two cups sifted flour, 1 tablespoon graham flour, $\frac{1}{2}$ cup butter (or butter and lard), 1 cup sour milk or buttermilk, $\frac{1}{2}$ cup molasses, $\frac{3}{4}$ cup sugar, 1 small tablespoon soda dissolved in molasses, very little ginger and cinnamon, little salt. Egg improves it. Drop from spoon. F. W. B.

DROP COOKIES WITH SOUR CREAM

One-half cup butter, 1 cup sugar, 1 egg, beaten light, $\frac{1}{2}$ cup sour cream, $\frac{1}{4}$ teaspoon soda, $2\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon baking powder. Bake in a moderate oven. Mrs. Donald Grant.

HERMITS

One cup raisins, chopped, 1 egg, 1 cup sugar, 1 cup molasses (black), 1 cup sweet milk, $\frac{1}{2}$ cup melted butter, 1 teaspoon cloves, 1 teaspoon salt, 1 heaping teaspoon soda, 1 level teaspoon baking powder, 4 cups of flour. Mrs. Geo. H. Bond.

HERMITS

One cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, 1 cup chopped raisins, 1 teaspoon each of cinnamon, cloves, soda, flour enough to stir with a spoon as stiff as possible. Drop by teaspoonfuls on a greased tin. Mrs. Walter Rockwood Ferris.

ALMOND JUMBLES

One pound sugar, $\frac{1}{2}$ pound butter, $\frac{1}{2}$ pound almonds, blanched and chopped fine, 2 eggs well beaten, flour enough to mix stiff. Cream butter and sugar, add eggs, then almonds. Roll thin; moisten top of each with egg and sprinkle with sugar. Bake in hot oven. Frances Dossier.

LEMON COOKIES

Two eggs, 2 cups sugar, 1 cup butter, 1 cup sour cream, 1 teaspoon soda, juice of 1 lemon, flour. Roll thin. Mrs. W. H. Dickinson.

HERMITS

One cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup molasses, 1 cup nuts, 1 teaspoon soda, little nutmeg, $3\frac{1}{2}$ cups flour. Drop one teaspoon to the cookie. Mrs. H. P. Denison.

CHOCOLATE BROWNIES

One cup sugar, $\frac{1}{2}$ cup butter, cream together; 2 eggs, slightly beaten, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ cup flour, 2 squares melted chocolate. Bake 15 to 20 minutes. Fine to serve with afternoon tea.

Mrs. F. W. Shibley, New York.

JUMBLES

Three cups sugar, 2 cups butter, 1 cup milk, 3 eggs, 9 cups flour, 1 teaspoon soda, 2 teaspoons cream of tartar, nutmeg. Before cooking, after being cut out, wet the top with water and sprinkle with granulated sugar. Mrs. Walter Rockwood Ferris.

SUGAR COOKIES

One cup butter, 1 cup sour cream or milk, 2 cups sugar, 2 eggs, 1 teaspoon soda, about 5 cups of flour. Cut in heart shape and bake. Good as long as they last. Mrs. S. C. Dayan.

SUGAR COOKIES

Four eggs, 4 cups sugar, 2 cups butter, 2 cups sour cream, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt. Flour so as to roll out.

Mrs. Ida B. Richards.

VANILLA JUMBLES

One cup lard, $1\frac{1}{2}$ cups granulated sugar, 1 cup sour milk, 2 eggs, 1 teaspoon soda (dissolved in the milk), 2 teaspoons baking powder, little salt, and flavor with Colton's vanilla; $4\frac{1}{4}$ cups flour. Drop with a spoon and bake in hot oven. Wash the tops of cookies with beaten egg and sprinkle with granulated sugar.

Harriet Humbert.

RELIABLE MOLASSES COOKIES

Into a measuring cup put 1 even teaspoon soda, 3 tablespoons boiling water, 4 tablespoons melted drippings or butter, then fill cup with New Orleans molasses, add a pinch of salt and ginger to taste ($\frac{1}{2}$ teaspoon). Repeat the quantity once or twice if a larger quantity is desired; add pastry flour to make a stiff mixture and drop by teaspoonfuls on well greased baking pans, well apart and bake quickly, watching carefully. Mrs. G. L. Gridley.

MOLASSES DROP COOKIES

One-half cup sugar, $\frac{1}{2}$ cup lard, 1 egg, 1 cup molasses. Beat these together, then add $\frac{1}{2}$ cup cold water, $3\frac{1}{2}$ cups flour sifted with 2 teaspoons soda, 1 teaspoon each cinnamon and ginger. Drop on greased tins. Mrs. Charles E. Pennock.

DROP COOKIES

Cream $1\frac{1}{2}$ cups dark brown sugar, $\frac{1}{2}$ cup butter; add $\frac{1}{2}$ cup cold water, 2 eggs, well beaten, 1 level teaspoon soda, 1 cup chopped raisins, 1 cup chopped nut meats, 2 cups bread flour, 1 teaspoon Colton's vanilla. Drop from spoon and bake in moderate oven. Mrs. J. P. Barnes.

MOLASSES COOKIES

Two cups molasses, 1 teaspoon salt, 12 tablespoons shortening, a little ginger or cinnamon, 1 egg, 10 tablespoons hot water, dissolve 3 teaspoons soda in a little of the water, add soda, 5 or 6 cups flour, according to the flour. Better to stir up the night before as they can then be mixed softer. Mrs. E. H. Savage.

ROCKS

One and one-half cups light brown sugar, scant cup butter, beaten yolks 3 eggs, 1 teaspoon cinnamon, 3 cups flour, 1 pound English walnuts, $1\frac{1}{2}$ cups floured raisins, $\frac{1}{2}$ teaspoon soda (dissolve in hot water), beaten whites of eggs. Drop in buttered pan and bake. Mrs. S. C. Dayan.

OLD-FASHIONED MOLASSES COOKIES

One and one-half cups molasses, 1 cup sugar, $\frac{3}{4}$ cup hot water, 3 teaspoons soda, 1 teaspoon alum, 1 cup shortening (mostly lard), good pinch of salt, ginger and cinnamon to taste. Put soda in half of the water and alum in the other half; add alum last. Have a full cup of shortening. Mix soft and bake. Mrs. Alexander.

DROP COOKIES

One cup molasses, 1 cup sugar, 1 egg, 1 cup coffee, $\frac{1}{2}$ cup lard, 6 cups flour, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 heaping teaspoon soda, salt. Bake in quick oven. Fruit if desired. Mrs. J. W. Brooks.

MOLASSES COOKIES

One and one-half cups molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup boiling water, 1 teaspoon soda (dissolved in the boiling water), 1 teaspoon ginger, 1 teaspoon salt, $\frac{1}{4}$ cup mixed butter and lard and add flour for a stiff batter. Stir with a spoon. Roll. Mrs. A. Grant.

MOLASSES COOKIES (DROPPED)

One cup molasses, 1 level cup brown sugar, 1 full cup shortening ($\frac{2}{3}$ lard and $\frac{1}{3}$ butter), 2 eggs, $\frac{1}{4}$ cup of hot coffee, 1 level dessert-spoon soda, 1 tablespoon of ginger, 1 cup chopped nut meats, 4 scant cups of flour. Mix well. Let stand over night in cool place. Bake in rather quick oven. Mrs. Katherine Wheatley.

VANILLA WAFERS

One-third cup butter and lard in equal parts, 1 cup sugar, 1 egg, $\frac{1}{4}$ cup milk, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons Colton's vanilla. Cream butter, add sugar, egg (well beaten), milk and vanilla. Mix and sift dry ingredients, and add to first mixture. Roll out thin, cut and place in buttered pan. Bake in moderate oven.

Mrs. Harold B. Scott.

FRUIT COOKIES

Two cups of brown sugar, $\frac{2}{3}$ of a cup of molasses, $\frac{2}{3}$ of a cup of melted drippings or lard, $\frac{2}{3}$ of a cup of buttermilk or sour milk, 2 eggs, 1 teaspoon of cinnamon, 1 teaspoon of allspice, 1 teaspoon of cloves, 1 cup of chopped raisins, $\frac{1}{2}$ cup of English currants, 1 teaspoon of soda sifted in the flour. Put the milk in last, then add flour enough to make the dough stiff to drop from a spoon. Bake in a quick oven. These will keep a long time in a jar or tin. A ripe apple put in with the cookies will keep them from getting hard.

Mrs. M. F. Hasbrouck.

FRUIT COOKIES

One-half cup butter, $1\frac{1}{2}$ cups sugar, creamed together. Three eggs, $1\frac{1}{2}$ teaspoonsful hot water, 1 teaspoonful soda (dissolve soda in water), 3 cups of flour, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful cinnamon, 1 cup raisins, $\frac{1}{2}$ cup chopped dates, $\frac{1}{2}$ cup chopped nuts.

Mildred B. Waters.

BUTTERMILK COOKIES

Two cups granulated sugar, 2 eggs beaten light, $\frac{1}{2}$ cup butter (small), 1 cup buttermilk, 1 level teaspoon soda, 1 cup raisins chopped, enough flour to thicken (sifted). Dropped from spoon.
Mrs. Katherine S. Wheatley.

CHOCOLATE NUT COOKIES

One cup sugar, $\frac{1}{2}$ cup melted butter, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup sweet milk, 1 cup chopped nut meats, 1 cup raisins, 1 whole egg and 2 yolks, $\frac{1}{4}$ teaspoon cream of tartar in flour, $\frac{1}{2}$ teaspoon soda in milk, $\frac{1}{4}$ cake chocolate (melted and added the last thing), a little Colton's vanilla. Bake in a hot oven. Drop in cakes in dripping pan.
Mrs. Frank Knowland.

GRAHAM COOKIES

Two and one-half cups graham flour, $2\frac{1}{2}$ cups white flour, 2 cups sugar, 2 eggs, $\frac{1}{2}$ cup buttermilk or sour milk, 1 teaspoon soda, 1 tablespoon cinnamon, 1 cup melted butter, stew 1 pound dates with $\frac{1}{4}$ cup sugar and enough water to cover. Cut out the cookies and put 2 together with the dates between, roll very thin. Bake in quick oven.
Mrs. W. D. Alsever.

CURRENT COOKIES

Three eggs, 2 cups brown sugar, 1 cup molasses, 1 cup shortening (half lard and half butter), 1 teaspoon soda dissolved in hot water, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon cinnamon, 1 cup currants, 4 cups flour.
Mrs. Lucius G. Leonard.

FRUIT COOKIES

Two cups sugar, 1 cup butter, 2 eggs, $\frac{1}{2}$ cup chopped raisins, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 2 tablespoons sour milk, 1 teaspoon soda. Flour to stiffen. Rather hot oven.
Mrs. Howard P. Denison.

KISS COOKIES

One cup sugar, $1\frac{1}{2}$ cups butter creamed together, 1 egg well beaten, $\frac{1}{2}$ cup sour cream, 1 teaspoonful soda, 2 cups of flour. Stir cinnamon, sugar and a little flour together on moulding board. Take dough a little at a time and roll an inch thick in finger length strips. Roll through sugar mixture and coil in pan in tiny coils. Bake a nice brown.
Marion B. H. Arnold.

COCOANUT MACAROONS

Whites 3 eggs beaten stiff, $\frac{1}{4}$ cup granulated sugar, 1 tablespoonful flour, pinch salt. Sift into eggs, then stir in cocoanut until stiff. Drop in buttered tin and bake in moderate oven until brown.

Mrs. S. S. Buckley.

CHOCOLATE COOKIES

Three squares chocolate melted with $\frac{1}{4}$ cup butter, $1\frac{1}{4}$ cups flour, 2 teaspoons baking powder, 1 cup sugar, $\frac{1}{4}$ teaspoon salt, all sifted together, 1 egg, 1 teaspoon vanilla.

Mrs. Dwight S. Barnum.

GINGER SNAPS

One cup butter, 1 cup lard, 2 cups sugar, 2 cups molasses, $\frac{1}{2}$ cup ginger, 1 tablespoonful soda dissolved in boiling water. Flour enough to roll very thin.

Ruth B. Burhans.

GINGER SNAPS

One cup molasses, 1 cup shortening, 1 cup sugar, $\frac{1}{2}$ cup boiling water, 1 tablespoon soda, 1 tablespoon each of cinnamon and ginger, 2 eggs, pinch of salt and alum. Should be rolled very thin and baked in hot oven.

Mrs. George H. Bond.

NUT WAFERS

For afternoon tea: One cup of light brown sugar, 1 tablespoon of butter, cream together and add 1 egg, well beaten, $\frac{1}{2}$ (scant) teaspoon of salt, 1 cup of walnut meats, chopped fine, and $1\frac{1}{4}$ tablespoons of flour. Mix all together, drop $\frac{1}{2}$ teaspoon two inches apart on greased pan. Bake in slow oven and let cool before removing from pan.

Mrs. Harold Van Bergen.

NUTMEG COOKIES

One and three-fourths cups granulated sugar, 1 cup butter, 2 tablespoons sour cream, $\frac{1}{2}$ teaspoon soda, 3 eggs, 1 grated nutmeg. Flour to roll.

Mrs. S. C. Dayan.

FRIEDCAKES

One cup sugar, 2 eggs, 3 tablespoons melted lard, 1 cup milk, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 quart of flour, (into which sift the cream of tartar twice), half a nutmeg, grated, and a little salt.

Mrs. Ida B. Richards.

FRIEDCAKES

One cup sugar, 1 cup sour milk or buttermilk, 1 heaping teaspoon butter, 1 egg, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon soda, a little salt, nutmeg and cinnamon for flavor. Mix rather soft, fry in hot lard.
Mrs. Jesse B. Gaylord.

GOOD FRIEDCAKES

Two eggs, 1 cup sugar, 2 teaspoons baking powder, $\frac{3}{5}$ cup of milk, 1 small cup mashed potato, 1 tablespoon melted butter, cinnamon, nutmeg or Colton's vanilla. Flour to roll out.
Mrs. John Bates.

RAISED DOUGHNUTS

One pound flour, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup butter, 2 eggs, $\frac{1}{2}$ yeast cake, 1 cup of milk. Raise over night and fry as usual.

FRIEDCAKES

Two cups sour milk, 2 eggs, 2 cups sugar, 3 tablespoons melted lard and butter, mixed, 1 large teaspoon soda, enough flour to make soft roll. Flavor with ground cinnamon and nutmeg to taste. (These are extra good.)
Mrs. A. Grant.

BROWNIES

One-third cup butter creamed with $\frac{1}{2}$ cup powdered sugar, $\frac{1}{2}$ cup molasses, 1 egg, $\frac{1}{8}$ cup bread flour, 1 cup finely chopped nuts, $\frac{1}{2}$ teaspoon soda. Drop on a sheet of tin. Mrs. D. P. Rhoades.

RAISED DOUGHNUTS

Dissolve 1 compressed yeast cake in $\frac{1}{2}$ cup water, add 1 cup sugar, 1 cup warm water. Make a sponge with flour about noon; at night add $\frac{1}{2}$ cup lard melted but not hot, nutmeg and $\frac{1}{2}$ teaspoon salt; mix into a soft dough by the addition of flour. In the morning do not knead but turn out on the board, roll quite thin and cut out. When they have raised to double their size, fry in hot fat; do not turn until one side is done.

Mrs. F. H. McChesney.

FRIEDCAKES

Two tablespoons shortening, 1 cup sugar, 2 eggs, $\frac{1}{4}$ cup sweet milk, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder, about 4 cups flour, salt and spices. Mrs. I. A. Savage.

BREADS, MUFFINS, ETC.

BREAD WITHOUT KNEADING

Eight cups flour, 1 tablespoon salt and 1 tablespoon sugar, 1 compressed yeast cake, dissolved in $\frac{1}{2}$ cup of warm water; 1 tablespoon lard scalded into $1\frac{1}{2}$ cups milk; allow to cool. Put dry ingredients into large mixing bowl, then add dissolved yeast cake, milk and lard and $1\frac{1}{2}$ cups warm water. Stir all together with mixing spoon, cover and allow to rise over night. In morning mold into loaves with as little flour as possible.

Mrs. J. P. Barnes.

GRAHAM BREAD

Two cups sour milk, 1 cup wheat flour, 1 cup graham flour, 1 cup corn meal, $1\frac{1}{2}$ cups molasses, 2 teaspoons soda, 1 egg, pinch salt. Bake one hour.

Mrs. Charles E. Pennock.

BOSTON BROWN BREAD

One quart flour ($\frac{2}{3}$ rye and $\frac{1}{3}$ corn meal), 1 quart liquid (1 cup molasses and 3 cups sweet milk), mix all together; add 1 well beaten egg, 1 teaspoon salt, 1 teaspoon soda, dissolved in a little milk. Steam or boil 4 hours.

Mrs. Francis H. McChesney.

RAISED GRAHAM BREAD

Take 1 quart bowl of sponge, 1 cup graham flour, 2 tablespoons melted butter, $\frac{2}{3}$ cup sugar. Mix as soft as possible. It takes longer to rise than the other bread.

Mrs. George H. Bond.

STEAMED GRAHAM BREAD

Two cups sour milk, 1 cup molasses, 3 cups graham flour, 2 teaspoons soda dissolved in milk, salt. Steam 3 hours in cans with covers on.

Mrs. Van Allen.

NUT BREAD

Mix together 2 cups graham flour, 1 cup white flour, $\frac{1}{2}$ teaspoon salt, 1 tablespoon brown sugar, $\frac{1}{2}$ cup broken walnut meats, $\frac{1}{2}$ cup raisins and dates cut in small pieces and mixed. Add 2 tablespoons molasses, 1 teaspoon soda, dissolved in 1 tablespoon hot water and about 2 cups sour milk (or more). Bake at once for at least 45 minutes.

Mrs. Geo. H. Bond.

GRAHAM BREAD

One pint sour milk or buttermilk, 1 quart graham flour, 1 cup white flour, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 4 tablespoons shortening, scant tablespoon soda, 1 egg, 1 teaspoon salt. Bake in two loaves $\frac{1}{4}$ hour.

Mrs. F. W. Knapp.

GRAHAM BREAD

One cup sweet milk, $\frac{1}{2}$ cup molasses, 1 level teaspoon soda, a little salt, 2 cups graham flour. Put molasses in cup, add soda and stir until very foamy, then add the milk and flour. This makes one loaf.

Mrs. Jesse B. Gaylord.

NUT BREAD

One pound English walnuts cut in not very small pieces, $\frac{1}{2}$ cup brown sugar and 1 egg beaten together, 2 cups sweet milk, 4 cups flour, 3 rounding teaspoons baking powder, salt. Put in buttered tins and let rise 20 minutes. Bake 45 minutes in a moderate oven at first, at last hotter, to brown well.

Mrs. R. D. Finel.

NUT BREAD

Two eggs, 1 cup sugar, $1\frac{1}{2}$ cups milk, 1 cup chopped English walnuts, 4 cups flour, 4 teaspoons baking powder. Put in a well greased tin and let rise 2 hours.

Mrs. E. P. Jeffery.

NUT BREAD

Two cups sour milk, 1 teaspoon soda, 1 scant cup sugar, 1 teaspoon salt, 3 cups graham flour, $\frac{1}{2}$ cup wheat flour with 1 teaspoon baking powder, $\frac{1}{2}$ cup chopped nuts. Bake 1 hour. Nice for sandwiches.

Mrs. Charles E. Pennock.

STEAMED INDIAN BREAD

One quart sweet milk, 1 pint sour milk, 3 pints Indian meal, 1 quart flour, 1 cup New Orleans molasses, 1 tablespoon soda dissolved in the milk, 1 tablespoon salt. Steam 3 or 4 hours, then put in oven a few minutes to brown.

Mrs. Frank F. Hutchins.

DELICATE MUFFINS

One cup flour, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, 2 teaspoons melted butter, 2 tablespoons sugar, 3 eggs, $\frac{1}{2}$ teaspoon salt. Bake in gem tins.

Mrs. Asa R. Barnes.

PARKER HOUSE ROLLS

One cup milk, butter size of an egg (large), 1 tablespoon sugar, little salt, 2 yeast cakes soaked in a little warm water. Heat milk, adding butter, sugar and salt. Let cool till luke warm; add yeast cakes, then stir in flour until thick enough to handle on bread board; knead into ball until it does not stick to the board. Let rise in warm room to twice the original size of dough. Roll half an inch thick, cut with round cooky cutter, spread with melted butter. Let rise again and bake 18 or 20 minutes. If started at 9 or 10 a. m., will be ready for 6 o'clock dinner.

Mrs. Howard P. Denison.

PARKER HOUSE ROLLS

One pint milk, 2 tablespoons lard, 2 tablespoons sugar; heat this boiling hot, cool and stir in flour and one yeast cake. After this is light, put in salt and $\frac{1}{4}$ teaspoon soda, mix and let rise again; then make into rolls and let rise again, then bake.

Mrs. A. M. Ernhout.

EGG MUFFINS

One and one-half cups flour, $2\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup milk (about), 1 egg, 1 tablespoon butter, 1 teaspoon sugar. Mix and sift dry ingredients; separate the egg, beat white to a stiff froth. Stir the milk, beaten yolk and butter in the order given into the dry ingredients. Last, fold in beaten white. Bake 25 minutes.

Violette Ferris.

MUFFINS

Cream together small $\frac{1}{4}$ cup sugar, butter the size of an egg; add 1 egg, 1 cup milk, 2 teaspoons baking powder. Flour enough to stir stiff (about $1\frac{1}{4}$ cups). White, graham or corn meal flour can be used equally well.

Mrs. W. A. Mackenzie.

EGGLESS JOHNNY CAKE

One and one-half cups Indian meal, 1 cup flour, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups sweet milk, $\frac{1}{2}$ cup butter, 2 teaspoons baking powder, a little salt. Put salt and baking powder in flour, add sugar and meal, then milk; put in butter last. Bake $\frac{1}{4}$ of an hour in oven, not too hot.

Mrs. Willis E. Gaylord.

CLIFTON GLUTEN ROLLS

Take 3 cups sifted flour, 3 tablespoons baking powder, a pinch of salt and 2 cups milk. Mix all together and bake in iron gem pans in a hot oven for 20 minutes. This will make 18 rolls. Use nothing but gluten flour. Mrs. A. R. Grant.

BRAN GEMS NO. 1

Two cups bran, 1 cup entire wheat flour, 1 cup sweet milk, 3 tablespoons New Orleans molasses, 1 level teaspoon soda, salt. Makes 12 gems.

JOHNNY CAKE

One cup sour milk, 1 level teaspoon soda, 1 egg, 2 tablespoons melted butter or lard, little salt, 1 cup flour, 2 cups meal, $\frac{1}{2}$ cup molasses. Mrs. Donald Grant.

BRAN GEMS

Put through a sieve together 1 cup flour, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda. Add 2 cups bran, $1\frac{1}{2}$ cups thick sour milk, 3 tablespoons molasses (big), $\frac{1}{4}$ cup softened butter. Mix thoroughly and bake 20 or 30 minutes.

BRAN GEMS NO. 2

One pint wheat bran, $\frac{1}{2}$ pint flour, $\frac{1}{2}$ pint sour milk, 1 teaspoon soda, 6 tablespoons molasses. Good for constipation. Eat one or two a day, either kind. Some people prefer to drink bran water with them.

MUFFINS

One and one-half cups flour, 3 teaspoons baking powder, 1 egg well beaten, 1 cup milk, 2 tablespoons cream, pinch of salt. Mrs. S. C. Dayan.

JOHNNY CAKE

Cream $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup butter, then add 1 beaten egg, 1 cup sweet milk, $1\frac{1}{2}$ cups corn meal, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder sifted in flour. Mrs. Ida Richards.

POPOVERS

Three eggs, 2 cups sweet milk, 2 cups flour, $\frac{1}{2}$ teaspoon salt. Beat the eggs thoroughly, put batter through sieve. Bake in patty tins in hot oven 40 minutes. Mrs. Asa R. Barnes.

GRAHAM GEMS

One tablespoon butter and $\frac{1}{2}$ cup granulated sugar creamed together; add 1 cup sweet milk and 1 egg well beaten. Stir mixture and add $2\frac{1}{2}$ cups graham flour thoroughly mixed with 3 teaspoons baking powder. Bake until brown.

Mrs. William K. Archbold.

GRAHAM GEMS

One egg, 1 cup sour milk or buttermilk, 1 level teaspoonful soda in milk, $1\frac{1}{2}$ cups graham flour, $\frac{1}{4}$ teaspoon salt, 1 tablespoon melted butter, 1 tablespoon sugar. Nuts and raisins added improve them. Makes 6 large or 8 small gems.

Mrs. H. W. Trout.

GRAHAM GEMS

One cup sour milk, 1 teaspoon soda, 1 egg, 5 tablespoons molasses, 2 cups graham flour, pinch of salt. Bake in quick oven.

Mrs. Charles E. Pennock.

GREEN CORN GEMS

One cup grated green corn, $\frac{1}{2}$ cup milk, 1 cup flour, 1 teaspoon baking powder, salt. Bake in hot oven.

Mrs. C. A. Ingham.

POPOVERS

One cup flour, 1 cup milk, $\frac{1}{8}$ teaspoon salt, 1 egg. Mix all ingredients and beat 5 minutes. Pour into hissing hot buttered gem pans, bake in hot oven 40 minutes.

Mrs. A. Grant.

POPOVERS

Are not difficult to make if this rule is followed. Use a large, strong rotary egg-beater. Place all the ingredients together in a mixing bowl: 1 cup of sweet milk, 1 unbeaten egg, 1 cup of flour and a pinch of salt. Beat thoroughly three minutes and place in hot buttered muffin pans. Bake one-half hour in a moderate oven.

Mrs. M. F. Hasbrouck.

BAKING POWDER BISCUITS

Two cups flour, 4 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons lard and butter ($1\frac{1}{2}$ lard, $\frac{1}{2}$ butter), $\frac{1}{4}$ cup milk. Bake about 20 minutes.

Mrs. W. D. Alsever.

SOUR CREAM BISCUITS

To each quart of sour cream add 1 teaspoon soda, 1 teaspoon salt, and flour enough, sifted with soda, for a soft dough. To the first cup add 1 teaspoon baking powder, sift together. Bake in quick oven 15 minutes.

Mrs. W. H. Dickinson.

DANDY BISCUITS

One pint milk scalded, leaving out a little to dissolve 1 yeast cake. Then pour milk over 3 tablespoons lard or butter, 1 teaspoon salt, 1 rounded tablespoon sugar. When cool add yeast and flour to make mixture soft enough to drop from spoon. Let rise until light, then knead, roll out half-inch thick and cut out. Let rise 1 hour and bake 20 minutes.

Mrs. F. Knapp.

BAKING POWDER BISCUITS

Two cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt sifted together, 1 teaspoon lard, 1 teaspoon butter, lightly worked into mixture, add $1\frac{1}{2}$ cups sweet milk. Mrs. Dwight S. Barnum.

DUTCH APPLE CAKE

One-half cup sugar, 2 eggs, 1 piece of butter size of an egg, 2 cups of flour, 2 teaspoons of baking powder, enough milk to make a batter (about $\frac{1}{2}$ to $\frac{3}{4}$ cup). Put in pie tins and arrange apples in thin slices over top. Sprinkle with powdered sugar and cinnamon and bake in moderate oven.

Mrs. George H. Bond.

COFFEE CAKE FOR BREAKFAST

One and one-half cups flour, 1 cup sugar, 1 cup milk, 1 egg beaten. Mix flour and milk, then egg and sugar. Add grated rind of $\frac{1}{2}$ lemon, pinch of salt, 1 tablespoon melted butter, 1 teaspoon of baking powder. Bake until brown, then rub melted butter on top and sprinkle sugar and cinnamon.

Miss Sawyer.

CORN PANCAKES

One and one-half cups wheat flour, $\frac{1}{4}$ cup corn meal, 1 teaspoon salt, $\frac{1}{4}$ cup sweet milk, enough sour milk (thick is better) to make a batter, 1 big teaspoon soda scalded in hot water added just before baking. Serves 3 people.

Mrs. W. D. Alsever.

CORN MUFFINS OR BREAD

One-half cup cornmeal, $1\frac{1}{4}$ cups flour, 1 egg, 3 tablespoons sugar, 1 cup milk, 2 heaping teaspoons baking powder, 2 tablespoons melted butter, pinch of salt. Mrs. Willis Spicer.

WAFFLES

One pint sour milk, flour enough to make a thin batter, 1 tablespoon salt, 1 teaspoon soda. Mix the milk, flour and salt, then sift the soda dry over the batter. Put the yolk of 1 egg in batter and beat all thoroughly. Then beat the white of egg to a stiff froth and stir lightly into the mixture. Mrs. A. M. Ernhout.

WAFFLES

Two cups sifted flour, 2 eggs beaten separately, 1 cup sweet milk, 1 teaspoon sugar, 1 tablespoon melted butter, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder. Bake in waffle irons.

Mrs. John Bates.

WAFFLES

Sift 2 cups flour with 2 teaspoons baking powder, 1 tablespoon sugar, and $\frac{1}{2}$ teaspoon salt; separate whites of two eggs, beat yolks slightly and add them to 1 cup milk, stir this into the flour, melt 1 heaping tablespoon butter and add to mixture, and beat out all lumps; add beaten whites last; may need more milk. This is a delicious rule.

Mrs. George H. Bond.

RICE BREAD

One-half cup yellow corn meal, 1 cup cooked rice, 1 teaspoon baking powder sifted with the cornmeal, 2 eggs beaten stiff, 1 pint of milk, 1 teaspoon melted butter, $\frac{1}{2}$ teaspoon salt. Mix all in baking dish, last add beaten eggs. Bake $\frac{3}{4}$ hour in slow oven. Serve with spoon.

Mrs. H. S. Bremond.

EGG MUFFINS

Three tablespoons melted butter, $\frac{3}{4}$ tablespoon salt, 1 tablespoon sugar, 1 egg (beaten very stiffly), 1 cup of milk, 2 cups sifted flour (sift 4 times then measure), 4 scant tablespoons Royal Baking Powder. Bake 25 minutes in very hot oven. Grease and heat tins in oven before adding dough.

Viola E. Herzog.

DATE MUFFINS

One-fourth cup butter, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup milk, 1 egg, 2 cups flour, $\frac{1}{2}$ teaspoonful salt, 4 level teaspoons baking powder, $\frac{1}{2}$ pound dates. Cream butter and sugar together. Add the beaten egg. Sift flour, salt and baking powder together and add alternately with the milk. Lastly add the dates which have been previously cut up. Bake 20 to 25 minutes in greased muffin tins in a hot oven. Currants or raisins may be used in place of dates.

Helen D. Bailey.

MUFFINS

One fourth cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, creamed together, 1 egg, $1\frac{1}{2}$ cup flour, $2\frac{1}{2}$ teaspoons baking powder.

Mildred B. Waters.

DANDY MUFFINS

Two eggs beaten separately, 1 cup flour, 3 teaspoons baking powder, 1 tablespoon melted butter, 1 cup milk, 2 teaspoons melted sugar. Mix yolks of eggs with milk and melted butter, add to sugar, salt and baking powder sifted with flour. Fold in whites last.

Mrs. Dwight S. Barnum.

CORN SLAPPERS

On the night before needed, put $1\frac{1}{2}$ cupfuls of cornmeal, half a teaspoon of salt and two tablespoons of lard into a bowl, turning over it sufficient boiling water to make a stiff batter, stir thoroughly and cover closely. In the morning add three well beaten eggs, half a cup of flour with which a heaping teaspoonful of baking powder has been sifted, and sufficient sweet milk to make a thick batter. Drop by spoonfuls onto hot greased skillet, shape with the spoon, brown well on both sides. Half this quantity with one egg makes twelve.

Mrs. Minnie M. Woodford.

BUCKWHEAT PANCAKES

Three cups buckwheat flour, 1 cup white flour, $\frac{1}{2}$ yeast cake dissolved in little water. Make a thin batter, let stand over night. In the morning add small teaspoon soda dissolved in hot water and 1 tablespoon molasses and 1 teaspoon salt.

Mrs. S. C. Dayan.

BISCUITS

Three pints wheat flour, 1 pint sweet cream, 1 pint milk, 1 teaspoon salt, 1 teaspoon soda, 2 teaspoons cream of tartar. Mix soft and bake in quick oven. Mrs. S. B. Schultz.

WHEAT PANCAKES

One egg beaten, 2 cups milk, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, little salt, 1 tablespoon butter.

Mrs. George H. Bond.

CORN MEAL PANCAKES

Two eggs, 1 tablespoon butter, 1 tablespoon sugar, 1 teaspoon salt, 2 cups flour, 1 cup corn meal; milk to thin.* Fine!

Mrs. George H. Bond.

SOUR MILK PANCAKES

One cup clabbered milk, 1 scant half teaspoon soda, 1 well beaten egg, 1 tablespoon melted butter, $\frac{2}{3}$ teaspoon salt, 3 even tablespoons yellow corn meal, $\frac{1}{4}$ cup flour, measured before sifting. Mix half hour before baking and then add the soda dissolved in 1 teaspoon cold water. Beat it thoroughly and bake on hot griddle.

Mrs. George H. Bond.

BEVERAGES

GRAPE JUICE

To 10 pounds grapes put 4 quarts water and boil hard 10 minutes. Strain. There should be 5 quarts of juice; if not, add water to make that amount. Add 3 pounds sugar and boil long enough to skim. Bottle while hot and seal.

Mrs. Willis E. Gaylord.

GINNAMON COCOA (ICED)

Scald 4 cups milk, mix 3 tablespoons cocoa, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon, a little salt. Add $\frac{3}{4}$ cup boiling water and boil 2 minutes, then pour into milk and beat 2 minutes with egg beater. Serve with cracked ice and cream.

Mrs. Sumner Rhoades.

FRUIT PUNCH

One-half box lemons, 15 pounds sugar, 1 dozen bananas, $\frac{1}{2}$ dozen oranges, 4 bottles Apollinaris water, 1 box strawberries, 1 bottle maraschino cherries, 2 pounds Malaga grapes.

Mrs. S. C. Dayan.

FRUIT PUNCH

Juice of 6 lemons and 2 oranges, 1 bottle ginger ale, $\frac{1}{4}$ cup black tea soaked in cup cold water and strained, add to 1 quart water. Sweeten to taste. Add any small fruits or cut oranges or pineapple. Three tablespoons sherry wine may be added if desired. Enough for 10.

Mrs. William M. Ross.

SANDWICH FILLING

One quart of tomatoes boiled down to a cupful, $\frac{1}{2}$ cup of grated cheese, 1 cup chipped dried beef put through the grinder. Mix and season with onion.

Mrs. John Gray.

GRAPE JUICE

Twenty pounds Concord grapes, 3 quarts water. Crush the grapes in the water. Stir until it reaches the boiling point, cook 20 minutes. Strain through cheesecloth. Add 3 pounds granulated sugar. When sugar is dissolved, strain again, heat to boiling point, bottle and seal. Keep in cool place.

Mrs. A. Grant.

MINT CUP

Squeeze the juice from 3 lemons and add $\frac{1}{4}$ cup sugar and $\frac{1}{2}$ cup water. Add the bruised leaves from a handful of fresh mint and let stand $\frac{1}{2}$ hour. Add a large piece of ice and 3 bottles of ginger ale.

Mrs. J. P. Barnes.

GOOD FRENCH BLEND COFFEE

Two pounds Java, 2 pounds Rio, 1 pound Mocha. Mix and grind together.

CREAMY COCOA

One-half cup cocoa, $\frac{1}{4}$ cup flour, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoonful salt, 1 quart water, 1 quart hot milk, 1 teaspoon vanilla. Mix together cocoa, flour, sugar and salt. Add to this, one quart hot water and boil for twenty minutes. Then add the hot milk and vanilla and serve.

Helen D. Bailey.

CANDIES

CHOCOLATE CARAMELS

One cup brown sugar, 1 cup granulated sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup molasses, 2 squares chocolate, 1 tablespoon butter, a little water. Cook until thick. Mrs. Edwin Millen.

TWO-FOUR-SIX

Two tablespoons butter, 4 tablespoons sugar, 6 tablespoons molasses, 1 tablespoon vinegar. Let this boil until it hardens in water, then pour into buttered pan to cool.

Helen M. Condon.

2-4-6 CANDY

Two tablespoons butter, 4 tablespoons sugar, 6 tablespoons molasses. Boil until it hardens in water; add 1 square chocolate, or Colton's vanilla if chocolate is not liked, and pour on buttered plate. Nuts are an agreeable addition.

Mrs. Sumner Rhoades.

SEA FOAM

Four cups light brown sugar, $\frac{1}{4}$ cup cold water; boil until it forms a little ball when dropped in cold water. Remove from fire, stir lightly, then add the stiffly beaten whites of 2 eggs and $\frac{1}{4}$ pound broken walnut meats. Stir until it begins to thicken, then drop from spoon on buttered plate.

Mrs. Sumner Rhoades.

BUTTER SCOTCH

One and one-half pints brown sugar, $\frac{1}{2}$ pint butter, 2 tablespoons water, flavor with Colton's vanilla. Cook until it hardens in cold water. Pour into buttered pan and put in cold place.

Mrs. Sumner Rhoades.

BROWN SUGAR FUDGE

Two cups light brown sugar, $\frac{1}{2}$ cup milk, butter size of walnut, 1 cup nut meats, 1 teaspoon Colton's vanilla. Cook sugar, milk and butter about 15 minutes. Drop in cold water. If it forms paste (not brittle), add nuts and vanilla. Beat very fast about 5 minutes. Pour into buttered pans and cool.

Helen M. Condon.

DIVINITY CANDY

Mix $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup Karo syrup, 2 tablespoons hot water. Boil until it hairs nicely; meantime beat until dry the white of an egg. Have ready 1 cup broken walnut meats. When it is boiled enough pour it very slowly into a good sized dish containing the egg. Beat during the pouring and afterwards, until it begins to set. The last minute put in 1 teaspoon Colton's vanilla and the nuts. It is especially good to chop and dry a few maraschino cherries and mix with the nuts; they must be very dry or the liquor will melt and soften it too much.

Matilda Alexander.

PRALINES

One-half cup butter, 1 pound light brown sugar, $\frac{1}{4}$ cup milk. Put together on stove to boil, stirring barely enough to keep from burning. In about 10 or 12 minutes, try as candy in ice water. If it hardens, remove from stove, add 1 teaspoon Colton's vanilla, 1 cup chopped walnut meats and stir these in just before pouring into buttered tin. Set away to cool. When nearly hard, mark in squares.

TURKISH DELIGHT

Two boxes Cox's shredded gelatine or 1 cup of any shredded gelatine; soak 1 hour in $1\frac{1}{2}$ cups cold water. Put on stove to dissolve, being careful not to burn. Add 4 cups sugar, boil 10 minutes, add the juice of 2 oranges and 2 lemons; boil 10 minutes longer, remove from fire and let cool a little before adding the grated rind of oranges and lemons, 1 cup chopped walnut meats, $\frac{1}{2}$ pound candied cherries cut in small pieces. Pour out in good sized buttered pan, let stand 2 days, turn out on board sprinkled with powdered sugar, sprinkle sugar over top, cut in squares, roll each piece in sugar. A tablespoon of cold water with white of 1 egg increases quantity.

Laura I. Savage.

KARO FUDGE

Put 2 cups granulated sugar, $\frac{1}{2}$ cup Karo corn syrup, $\frac{1}{2}$ cup milk, 1 square, or ounce, chocolate and 2 tablespoons butter over the fire in a saucepan. Stir until the chocolate is melted, then cook, stirring occasionally, until the mixture when tested forms a soft ball in cold water. It will take 5 minutes' cooking after boiling begins. Add 1 teaspoon Colton's vanilla extract and beat until mixture begins to granulate, then turn into a buttered pan. When nearly cold cut into cubes.

Helen M. Condon.

FUDGE

One cup milk or cream, 2 cups sugar, 2 squares chocolate, 2 butter balls, 1 teaspoon Colton's vanilla, 1 cup broken nut meats. Boil until a little dropped in cold water forms a ball. Add nuts and butter after the rest has boiled done. Beat until thick and spread in shallow pans. Mrs. John Bates.

MOLASSES CANDY

Two cups molasses, $\frac{3}{4}$ cup sugar, 3 tablespoons vinegar, butter the size of walnut. Boil until brittle in cold water. Add just a pinch soda before removing from stove. Mrs. A. R. Grant.

DELICIOUS BROWN SUGAR CANDY

Two and one-half cups brown sugar, $\frac{1}{4}$ cup water. Boil until when put into water it will make a little soft ball the same as for fondant. When done, stir until nearly cold and add $\frac{1}{2}$ teaspoon Colton's vanilla and 1 cup chopped nut meats, and pour into well buttered tin or platter. Mrs. Courtney.

TURKISH DELIGHT

One box gelatine soaked in 1 cup cold water, rind of 1 orange or 1 lemon, 2 pounds granulated sugar, 1 cup boiling water. Cook 20 minutes, strain into greased pan and when cold cut into squares and roll in confectioner's sugar. Mrs. Martin.

PEANUT CANDY

One cup brown sugar, 1 cup molasses, $\frac{1}{4}$ cup milk, butter the size of an egg, $\frac{1}{4}$ cake chocolate. Boil until it hardens in water and pour over 1 cup chopped peanuts.

OLD-FASHIONED MOLASSES CANDY

Two cups molasses, $\frac{1}{2}$ cup granulated sugar, 1 tablespoon vinegar. Put in a good sized basin and boil until thick enough to harden quickly when dropped in cold water. Stir often to see it does not burn on the bottom. Have a platter well buttered to pour molasses on. When nearly cold remove and stretch or pull.

MARMALADES

ORANGE MARMALADE

Two oranges cut in slivers and soaked 24 hours in 2 quarts water, 1 lemon in slivers, 2 pints sugar. Boil lemons, oranges and water 1 hour and add sugar. Boil until it jellies. Very good and never fails.
Mrs. John Bates.

ORANGE MARMALADE

Six large or 8 small oranges, 3 lemons. Cut off stem ends and slice very thin. Cover with 2 quarts of water and stand 36 hours. Cook for 2 hours with 5 pounds granulated sugar. Boil until it jellies like any jelly—keep trying it. If you care especially for a bitter taste, put seeds in a cup, cover with water and let stand 36 hours. Then add this juice, after boiling, to the other mixture.
M. Jean Alexander.

AMBER MARMALADE

One grape fruit, 1 lemon, 1 orange. Shave very thin. Use all but seeds and core. Add three times as much water as fruit. Let stand over night; in morning boil 10 minutes. Let stand another night. Next morning add pint for pint of sugar. Cook this two hours, or until jellied, and put in glasses with paraffine.
Mrs. Harold B. Scott.

ORANGE MARMALADE

Twelve oranges, 6 lemons, 2 grape fruits, 10 pounds loaf sugar, 1 gallon water. Scrub fruit in warm water with stiff brush. Cut crosswise in very thin slices, rejecting the ends. Cover with the gallon cold water and let stand 36 hours, then cook 1 hour. Add sugar and cook another hour until it jellies, then seal. This makes 25 glasses.
Mrs. A. M. Ernhout.

SUN-DRIED STRAWBERRIES

Hull, wash and drain berries. Measure 1 cup of berries to 1 cup of sugar and let stand over night; in the morning heat berries through, carefully pick them out and put on platters. Boil juice 20 minutes, then pour over berries and keep in the sun several hours, then put in jelly tumblers. Mrs. Lucius G. Leonard.

PICKLED PEACHES AND PEARS

Wash and dry and insert in each piece of fruit a bit of stick cinnamon and 2 whole cloves. Cover with hot syrup. Seven pounds of fruit to 4 pounds of sugar, 1 pint of vinegar. Let the fruit boil in the syrup until it begins to soften, then put fruit in glass jars or crocks and pour syrup over it, when the syrup has boiled until thick.

Mrs. W. A. MacKenzie.

SPICED CRAB APPLES

Five pounds crab apples after prepared, 1 pint vinegar, 4 pounds sugar, 2 teaspoons cloves, 2 teaspoons cinnamon in a bag. Put apples into vinegar and cook. Put in sugar and finish cooking.

E. S. R.

SPICED GOOSEBERRIES

To 4 quarts berries add 3 pounds sugar, 1 pint vinegar, 1 tablespoon each of ground cloves, allspice and cinnamon. Boil slowly for 2 hours.

Mrs. E. G. Riggs, Brooklyn.

CHERRY RELISH

Three pints cherries, 2 pints sugar, 2 oranges, 1 pound seeded raisins. Shred rind of oranges and boil a minute or two, drain off water. Boil all together until thick. Pour into jelly glasses, cover with wax when cold.

Mrs. Harry V. Allen.

GRAPE CONSERVE

Five pounds grapes, 4 pounds brown sugar, 1 pound raisins, $\frac{1}{2}$ pound English walnuts. Pulp grapes and boil until seeds can be removed. Then add skins and other ingredients. Boil slowly until thick.

SPICED GRAPE JELLY

Remove grapes from stems and weigh. Allow 6 pounds sugar to every 9 pounds fruit. Put on grapes without removing skins and boil about 10 minutes, or until soft; then mash through colander fine enough to retain both skins and seeds, add sugar and boil until quite thick, then add 1 tablespoon each of ground cloves, cinnamon, allspice and black pepper; 1 quart vinegar. Boil until of desired consistency, about $1\frac{1}{2}$ hours, over moderate fire.

Mrs. Walter Rockwood Ferris.

GRAPE CONSERVE

Five pounds Concord grapes, 3 pounds sugar, 3 pounds oranges, 1 pound Sultana raisins, 1 cup pecan nuts. Pulp the grapes, cook pulp long enough to extract seeds, add the skins, squeeze juice of oranges and cut rind very fine. Add grapes and raisins and cook awhile before adding sugar and nuts. Cook until it jellies.

Mrs. Asa R. Barnes.

QUINCE HONEY

Four large quinces, 1 quart water, 3 pounds sugar. Grate the quinces, put on water and boil until soft, put in sugar and boil until thick.

Mrs. Francis H. McChesney.

PLUM CONSERVE

Four oranges, grated and juice, squeezed out; 1 pound seeded raisins, 2 quarts cut up plums, 5 pounds sugar. Boil to jam.

Mrs. W. A. MacKenzie.

PECAN CANDY

Beat together until light, 3 cups of granulated sugar, $\frac{1}{4}$ cup of cream, 1 cup dark Karo beaten into mixture, $\frac{1}{2}$ teaspoon salt. Boil together until it begins to thicken then stir in about 1 cup of Pecans chopped. After the nuts are in, watch that it does not stick at bottom as the nuts will sink to the bottom. Stir in $\frac{1}{2}$ teaspoonful soda. When the syrup drops from spoon like jelly, beat very hard until quite thick. Spread quickly on buttered tins and leave 2 or 3 hours. It can then be taken out whole.

Ethel Thorne.

PEAR CONSERVE

Two quarts of pears, pared and chopped, $\frac{1}{2}$ half box of raisins chopped, 1 orange and 1 lemon, ground, pulp, rind and all, 1 lb. sugar, 1 cup pecan meats. Mix sugar and pears and let stand over night. Drain off juice and boil until thick. Add pears, raisins and nuts, and simmer slowly for one hour. Seal in jars.

Vivian W. Joy.

PLUM CONSERVE

Five pounds plums (stoned), 5 pounds sugar, 1 pound raisins, 3 oranges grated. Cook until thick. Mrs. Lester A. Worden.

PICKLED CHERRIES

Pit cherries, cover with vinegar. Allow to stand in vinegar 24 hours. Drain from vinegar weigh and add sugar pound for pound. Put in an earthen bowl and keep in the kitchen where it is warm and allow to stand until the sugar is dissolved, which will take about three days. Then put in glasses and cover with paraffine.

Ethel Thorne.

SPICED CURRANTS

Stem and wash carefully 4 pounds currants, 2 pounds brown sugar, 1 pint cider vinegar, 1 tablespoon each ground cinnamon, cloves, mace, nutmeg and allspice. First, make syrapp of sugar, vinegar and spices, put in fruit and boil all for $\frac{1}{4}$ hour. Put in jelly glasses.

Mrs. S. C. Dayan.

COOKED MUSTARD

Three tablespoons mustard, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup vinegar, $\frac{1}{2}$ cup water, 1 beaten egg, 1 teaspoon flour. Beat mustard, sugar, salt and egg together, add vinegar and water, put on stove in double boiler and stir until cooked to a cream.

Courtesy of Mrs. J. William Smith.

CHUTNEY

Nine pounds Seckel pears (pared, quartered and cored), $6\frac{1}{2}$ pounds granulated sugar, 1 pound crystallized ginger, 2 tablespoons ground cloves, 2 pounds Sultana raisins, 6 large green peppers, 3 pints vinegar, 4 blades mace, 2 tablespoons cinnamon. Cut pears, peppers and ginger in small pieces. Boil slowly from $1\frac{1}{2}$ to 2 hours, or until rich and thick.

Mrs. E. G. Riggs, Brooklyn.

PEAR MARMALADE

Five pounds hard pears, peeled and sliced thin; 5 pounds granulated sugar; let pears stand over night covered with the sugar. In the morning, drain off juice and cook down to syrup; add pears and the juice and peel of 3 lemons, juice and peel of 2 oranges and 1 pound raisins cut in pieces. Add 1 pound shelled and blanched almonds, each cut in 3 pieces. Cook until thick as marmalade.

CHERRY CONSERVE

Two quarts pitted sour cherries, add juice and grated peel of 4 oranges, 4 pounds granulated sugar. Cook all together until thick, about 45 minutes. Just before removing from fire add $\frac{1}{2}$ pounds English walnut meats. Mrs. S. C. Dayan.

GINGER PEAR MARMALADE

Eight pounds sliced pears (not too fine grained or too ripe), 5 pounds granulated sugar, juice and rinds of 3 lemons (chip off the outside yellow rind in little bits), $\frac{1}{4}$ pound green ginger, par-boiled, scraped and cut fine. Put all together and boil 3 hours, or until red and thick. Mrs. Walter Rockwood Ferris.

PEPPER RELISH

One dozen each of large onions, red and green peppers; take out seeds and chop, pour on boiling water and let stand 5 minutes; drain and repeat 3 times. Mix 1 quart vinegar, 1 pound light brown sugar, 1 tablespoon salt together, add onions and peppers and boil $\frac{1}{2}$ hour. Mrs. Francis H. McChesney.

CURRANT JELLY

Three quarts currants, 1 quart red raspberries, 1 pint water. Boil 10 minutes. Strain and add 1 pint water to juice and 4 pounds sugar. Boil hard 10 minutes and pour into glasses.

Mrs. Francis H. McChesney.

CURRANT JUMBLE

Five pounds currants (red), 5 pounds sugar, 4 chopped oranges, 1 cup raisins (chopped coarse). Cook currants, put through sieve, then wash pulp in water until most of the seeds are out. Cook over slow fire about 25 minutes. Fine for meats in place of jelly.

Mrs. W. H. Dickinson.

TOMATO MARMALADE

Get the small, yellow pear tomatoes. To 1 pound tomatoes add 1 pound sugar, 2 ounces preserved ginger, 2 lemons. Peel tomatoes, put sugar over them and let stand over night. In the morning pour off syrup and cook until thick, then add sliced tomatoes, lemons and ginger. Cook until very thick. This is fine and tastes much like orange marmalade. Mrs. Rhoades.

CURRENT RELISH

Five pounds currants (stemmed), 5 pounds granulated sugar, 4 oranges, (the juice, and finely chopped rind), 1 cup chopped raisins. Boil 25 minutes. Mrs. William M. Ross.

JELLY

Two quarts blackberries and $\frac{1}{2}$ peck sour apples make delicious jelly. Mrs. S. C. Dayan.

CURRENT JELLY

Wash and drain thoroughly. Do not remove stems. Mash a few in the bottom of the kettle with a cup of cold water. Cook until juice is extracted from the currants and they look white. Drip through a jelly bag. Allow 1 pound sugar to 1 pint juice. Boil juice 20 minutes, add hot sugar, boil hard 3 minutes; skim when necessary. Put into hot glasses, let stand until stiff, then cover. If you like raspberry flavor to currant jelly, add to them red raspberries in proportion of 2 quarts to 8 of currants.

Mrs. Grant.

APPLE JELLY

Take Spies and quarter, put in cold water and cook slowly until a little harder than would be required for apple sauce. If apple is good, leave seeds in. Do not peel. Put in bag and strain. Cook juice down about two-thirds before putting in sugar. Three-fourths cup sugar to 1 cup juice. Mrs. J. W. Brooks.

TOMATO BUTTER

After peeling 10 pounds of ripe tomatoes, soak in cold vinegar over night. Make a syrup of 3 pounds white sugar, 1 quart vinegar, 1 tablespoon cinnamon, $\frac{1}{2}$ tablespoon cloves, $\frac{1}{2}$ tablespoon allspice, 1 tablespoon salt and $\frac{1}{2}$ teaspoon red pepper. When hot drop in the tomatoes, after draining them. Cook slowly until quite thick. Mrs. W. H. Dickinson.

TOMATO RELISH

One peck ripe, hard tomatoes, chop fine, drain over night through kelly bag; 4 cups brown sugar, 2 cups celery chopped fine, $\frac{1}{2}$ cup salt (scant), 3 cups vinegar, 6 medium onions, 3 red and 2 green peppers chopped fine, 2 ounces mustard. Let all stand one hour after mixing, then can without cooking.

Mrs. William M. Ross.

TOMATO CONSERVE

Two pounds tomatoes, juice of 2 oranges and 2 lemons, 2 pounds sugar, raisins and walnut meats to taste. Chop peel of oranges and lemons and add enough water to simmer until soft, then add to other ingredients and boil until sufficiently thick.

Mrs. Harold B. Scott.

PRESERVED GREEN TOMATOES

One peck green tomatoes cut up, 6 pounds white sugar, 6 sliced lemons with skins (remove seeds). Boil until transparent and the syrup is thick. Seal. Preserved ginger may be added, if desired.

Mrs. A. C. Miller, Forestville, Conn.

CANNED WHOLE TOMATOES

Take perfect fruit, skin unbroken, fill jar with same, fill with boiling water. Seal and place in boiler. Let them come to a boil, set boiler back to cool. When cold, take jars out, tighten and put away. Put pinch of salt in each jar. Place tomatoes in hot water after skinning.

Mrs. J. W. Brooks.

PRESERVED TOMATOES

Peel and slice thick, then measure, 2 quarts tomatoes, 1 quart sugar, 2 lemons sliced thin and all the juice, a little salt, ground cinnamon and cloves to taste (not very much). Boil until thick. Can be put into jelly glasses and sealed with paraffine.

Mrs. A. Grant.

MINT JELLY

One cup granulated sugar, $\frac{1}{2}$ cider vinegar, $\frac{3}{8}$ cup water, 1 bunch mint, $1\frac{1}{2}$ tablespoons Cox's gelatine, covered in cold water for a half hour, a pinch of salt and white pepper. Boil sugar, vinegar and water together, add gelatine, then mint. Stir well and strain into glasses.

Mrs. Lamont Stilwell.

QUAMQUOT MARMALADE

One quart quamquots, quarter and remove seeds; slice 2 lemons; combine and let stand 24 hours in twice their quantity of water. Boil gently an hour over slow heat. Cool and drain. Chop rather coarsely. Return to liquid and measure. Add 2 cups of sugar to each pint of fruit and juice, and boil until clear and thick. One-fourth pound of walnut meats may be added if desired. Makes 9 jelly glasses.

Mrs. Sumner Rhoades.

PICKLES

"CIRCLE" A PICKLES

Six quarts of good sized sliced cucumbers, 2 quarts vinegar (not too strong), 3 cups sugar, 3 tablespoons salt, 3 tablespoons mustard. Heat ingredients, then add pickles and cook until tender. Mix sugar with mustard. This recipe will make 4 quart cans. Do not cook until soft. Mrs. A. E. Larkin.

CUCUMBER PICKLES (UNCOOKED)

Take 1 peck small cucumbers, 6 green peppers, 12 large onions, 1 cup salt, $\frac{1}{2}$ pound ground mustard, 1 pound brown sugar, 2 cups white mustard seed, 1 cup each of whole cloves, stick cinnamon and whole allspice. Wash and dry cucumbers, removing blossom end. Place the skinned onions in bottom of a large stone jar, arrange pickles and spices in layers; mix salt, sugar and mustard with 4 quarts cider vinegar and pour over the pickles to cover. Add a piece of alum as large as a walnut and a few nasturtium seeds and strips of horse-radish root. Place several large grape leaves over the pickles and let stand closely covered for a few weeks before eating. Mrs. Alexander.

CUCUMBER PICKLE

Five hundred cucumbers, wash and put them in a jar with 2 quarts of salt; cover with boiling water and let stand 24 hours. One gallon (little over) vinegar, 2 quarts water, 6 ounces alum, 2 pounds brown sugar, 2 ounces allspice, 1 ounce cloves and 4 onions sliced, 6 green peppers (cut up). Boil spices in a bag in vinegar and pour over pickles hot. Place 3 or 4 horse-radish roots in the jar at any time after. Mrs. George H. Bond.

DILL PICKLES

Wash cucumbers and place in stone jar, cover with brine strong enough to hold up an egg; let stand over night and in the morning dry each one separately; place in glass jars. In each jar put 2 tablespoons mixed spices, a small piece of alum and a piece of horse-radish root, on top a layer of dill about 1 inch thick. Take equal parts of vinegar and water, $\frac{1}{2}$ cup of sugar to each gallon, boil 15 minutes. When cold, fill the jars containing the pickles. Mrs. Francis H. McChesney.

OIL PICKLES

Twelve cucumbers about $1\frac{1}{4}$ or 1 inch in diameter, 6 onions (sliced thin), scatter over them $\frac{1}{2}$ cup salt; let stand 3 hours, drain and rinse. Mix with these $\frac{1}{4}$ cup olive oil, $\frac{1}{2}$ cup white mustard seed, $\frac{1}{4}$ cup black mustard seed, 1 tablespoon celery seed, $\frac{1}{2}$ teaspoon alum; cover with cider vinegar. Put into jars, cold, and let stand several weeks before serving. Mrs. Sumner Rhoades.

GREEN TOMATO PICKLES

One peck green tomatoes, 6 large onions. Slice tomatoes and onions in layers, sprinkling 1 coffee cup salt between. Let stand 24 hours, then drain off all the juice. Add to the pickle 1 quart good vinegar, boil slowly 15 minutes; drain again. Throw away liquor drained. Now add 3 pints vinegar, 3 pounds brown sugar. Tie spices in a bag, 2 tablespoons ground mustard, 1 tablespoon ground cloves, 2 tablespoons ground cinnamon, 1 tablespoon ground ginger. Scatter through, $\frac{1}{4}$ pound white mustard seeds.

Mrs. W. H. Dickinson.

CHOW-CHOW

One quart small cucumbers, 1 quart button onions, 1 large cucumber cut crosswise, 1 large cauliflower cut in small pieces, 4 green peppers cut fine. Make a brine of 4 quarts of water and one pint of salt and soak vegetables for 24 hours. Dressing—Three-fourths cup flour, 6 level tablespoons ground mustard, 1 tablespoon tumeric powder and vinegar enough to make a smooth paste. Then add 2 cups sugar and enough vinegar to make 2 quarts in all. Boil this mixture until thick as cream. Pour the brine from the vegetables and add them to the dressing, cooking all until thoroughly heated through. Bottle and seal.

Mrs. W. K. Archbold.

CHILI SAUCE

One peck tomatoes, 6 large onions, 3 medium sized green peppers, 2 cups vinegar, $\frac{1}{2}$ cup salt. Cook about 3 hours.

Mrs. W. Michel.

CHILI SAUCE

Thirty tomatoes, 10 small onions, 10 green peppers, 10 tablespoons brown sugar, 4 cups vinegar, 5 tablespoons salt, 1 tablespoon mustard. Boil $2\frac{1}{2}$ hours.

Mrs. Lucius G. Leonard.

CORN PICKLE

One quart chopped onions, 2 quarts ripe tomatoes, 1 sweet pepper, 1 dozen large or 16 small ears of corn, 8 small cucumbers, 2 teaspoons salt, 1 ounce celery seed, 2 teaspoons tumeric, 2 cups sugar. Cover with vinegar, not too strong. Boil $\frac{1}{2}$ hour. Seal in cans.

SLICED CUCUMBER PICKLE

Fifty half-grown cucumbers, 4 onions, 4 red peppers. Slice the cucumbers without peeling. Slice the onions and shred the peppers. Sprinkle with 1 scant cup salt and let them stand for 3 hours. Drain. Place in fruit cans and cover with vinegar.

Mrs. Harry Allen.

TO COOK SAUERKRAUT

Wash in three waters. Place in baking dish half filled with water, cover over top with sliced bacon, season with white pepper. Cover tight and bake for two hours. See that the water does not all cook off.

Mrs. Harry V. Allen.

CORN RELISH

Eighteen ears corn, 4 large onions, 1 head cabbage, $\frac{1}{2}$ cup salt, 1 green pepper, 1 red pepper, $1\frac{1}{2}$ quarts vinegar, 2 cups sugar, $\frac{1}{2}$ cup flour, 2 tablespoons mustard, 1 tablespoon tumeric. Cut corn from cobs, chop onions, cabbage and peppers very fine. Mix all together and cook 1 hour. Mrs. Walter Rockwood Ferris.

CUCUMBER CATSUP

Grate 12 good sized, ripe cucumbers (after first paring and removing seeds), also grate 4 onions. Add grated horseradish celery and mustard seeds and salt to taste. Put enough cold vinegar with this to make consistency of tomato catsup. Put in cans and seal, with 1 tablespoon olive oil on top.

Mrs. Wm. H. Woodhull.

CHILI SAUCE

Fifty ripe tomatoes, 12 green sweet peppers, 1 gallon vinegar, 1 tablespoon each of allspice and cloves, 2 tablespoons salt, 25 onions, chopped fine, 1 bunch celery, chopped, 3 cups sugar, 1 tablespoon each of cinnamon and mace. Chop the tomatoes, onions, peppers and celery together; add vinegar, sugar, spices and salt and boil for $2\frac{1}{2}$ hours.

Mrs. Donald P. Grant.



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HOUSEHOLD HINTS

TO PEEL ORANGES

Soak oranges a few minutes in boiling water. The skin may then be removed easily and inside white skin will come with it.

TO DRIVE A NAIL

If one wishes to drive a tack or nail into hard wood, and finds it will not penetrate, insert the point of the nail into hard soap first, and it will go into the wood without further trouble.

TO CLEAN SILVER

Place silver in pan of buttermilk or sour milk, on stove; let boil until the black comes off. Polish with whiting, if desired.
Mrs. Gridley.

If silverware must be cleaned in a hurry, dissolve 2 tablespoons sal soda in 2 gallons water. When boiling, drop in the pan articles to be polished; let stand for five minutes, then remove and place in hot soapsuds and dry quickly with soft cloth.

Mrs. John F. Tuttle.

FOR A SPRAINED ANKLE

A sure cure, if applied very soon after the injury. Make a paste of the white of an egg and table salt, enough to hold together. Put the paste on a thin cloth and bind onto the ankle. If the inflammation dries the paste, make another application, and so on until the wound and pain have disappeared. Never more than four have been necessary.
Mrs. Mary F. Hasbrouck.

PASTE

Flour, cold water, any amount you need. A little powdered alum added makes fine bookbinders' paste, or for covering boxes or putting on gilt braid.

A little resin or glue added to the flour and water makes good paste for pasting paper on wood or glass.

A few drops of nitric acid, a teaspoon of borax and a few drops of oil of cloves added to flour and water makes fine paste. Make like starch, and when thick enough, add the nitric acid, borax and oil of cloves. Strain through cheesecloth.

CINDER IN THE EYE

This is one of the minor trials in railway traveling. A simple and effective cure may be found in one or two grains of flaxseed, which may be placed in the eye without pain or injury. As they dissolve, a glutinous substance is formed which envelopes any foreign body that may be under the eyelid, and the whole is easily washed out. Carry a dozen or more of these little seeds when starting on that railway journey next summer. The cost is nothing, scarcely.

Mrs. Richard Simmons.

USE OF PEACH LEAVES

To relieve from the terrible effects of running a rusty nail or other rusty tool in the foot of man or beast, take peach leaves, roll or jam them, apply to the wound and confine with a bandage. They cure as if by magic. One application usually does the work. Try it, as you may save a life from a fatal attack of lockjaw. The leaves may be gathered while green and dried for winter use. Moisten in a little water and then use as above.

Mrs. Richard Simmons.

REMEDY FOR WASP OR BEE STINGS

Wrap the parts stung with ice. When the ice is melted, use more ice, until pain and inflammation are gone. A sure and quick remedy. Have known it to cure when a boy's arm was swollen to twice its natural size from a bee sting.

Mrs. Richard Simmons.

TO CLEAN WINDOWS

To clean windows quickly and easily rub over with chamois wrung from lukewarm water. The chamois must not touch cleaning cloths, lest it catch lint and be spoiled for window cleaning.

Mrs. John F. Tuttle.

LINIMENT

An excellent liniment for sprains, etc. Equal parts of alcohol and laudanum, $\frac{1}{2}$ part of oil of wormwood. Shake. Unequalled for sprained joints and muscles. Thoroughly bathe (always rub from the heart), then bind with cloths wet in the liniment.

Mrs. Richard Simmons.

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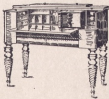


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