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The South Presbyterian Church Cook Book



TESTED RECIPES



COMPILED BY THE LADIES OF THE AGONY CLASS OF THE SOUTH
PRESBYTERIAN CHURCH, SYRACUSE, NEW YORK, DECEMBER 1st, 1922

PREFACE

The Ladies of the Agoman Class of South 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. OLIVER S. CANE
MRS. COLON BROOKS
MRS. HERBERT W. OSBORN
COMMITTEE

WHAT COOKING MEANS

Cooking means the patience of Job and the persistence of the Pilgrim fathers. It means the endurance, the long suffering and martyrdom of Joan of Arc. It means the steaming and the stewing, the baking and broiling, thrice daily. Springs, summers, autumns and winters, year after year, decade after decade. It means perspiration, desperation and resignation. It means a crown and a harp. A clear title to an estate in heaven.

Breads

*"To make the staff of life, both light and well,
Inquire within, this oracle will tell.*

BOSTON BROWN BREAD

One cup corn meal, 1 cup rye meal, 1 cup flour, $\frac{1}{2}$ cup molasses, 1 teaspoon salt, 1 teaspoon soda. Mix soft with sour milk. Steam 3 hours.

Mrs. C. H. Brooks.

JOHNNY CAKE

One cup corn meal, 2 cups flour, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 1 egg, 1 cup sour milk, 1 even teaspoon soda, $\frac{1}{4}$ cup melted butter (added last). Beat well.

Mrs. F. C. Potter.

NUT BREAD

One-half cup sugar, 3 cups flour (sift four times), 3 rounded teaspoons baking powder, $1\frac{1}{4}$ cups milk, 1 beaten egg, 1 cup nut meats, salt. Let rise $\frac{1}{2}$ hour and bake in slow oven.

Mrs. W. S. Orr.

GRAHAM BREAD

One-half cup molasses, 1 cup white flour, 2 cups graham flour, 1 cup raisins and nuts, 1 cup sweet milk, 1 cup sour milk, 1 teaspoon salt, 1 teaspoon soda, 1 teaspoon baking powder. Mix wet ingredients, flour and bake $\frac{1}{2}$ hour in moderate oven.

Mrs. Mason Barney.

ENGLISH FRUIT BREAD

One and one-fourth quarts potato water, 2 yeast cakes (mix), $\frac{1}{2}$ cup butter, 4 lbs. flour more or less according to quality of flour used. One tablespoon salt, 1 teaspoon cinnamon, 1 cup granulated sugar. Mix cinnamon, salt, sugar and flour, add raisins and proceed as with other bread. Dough firm as other bread, not stiff and hard.

Mrs. G. A. Hovey.

BOSTON BROWN BREAD

Two and one-half cups graham flour, $\frac{1}{2}$ cup corn meal, 1 cup wheat flour, mix together, $\frac{1}{2}$ cup molasses, 2 cups buttermilk or sweet milk, mix together and combine with flour, 1 teaspoon soda, 1 teaspoon salt, put in two one pound coffee cans, cover and steam for three hours, then bake for $\frac{1}{2}$ hour.

Mrs. G. A. Hovey.

BROWN BREAD

Two cups graham flour, 1 cup wheat flour, 2 cups sour milk, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 1 teaspoon salt. Bake in moderate oven about 1 hour.

Mrs. Leonard Moore.

CORN BREAD

One egg, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 1 cup sour milk, $\frac{1}{4}$ cup corn meal, $\frac{1}{4}$ cup flour, level teaspoon soda. Cream egg, sugar and butter. Add sour milk, flour, soda, and corn meal. Bake in deep dish.

Mrs. Anne S. Blanden.

GRAHAM NUT BREAD

Two cups sour milk, 2 cups graham flour, 1 cup white flour, $\frac{1}{2}$ cup brown sugar and molasses, 1 teaspoon soda (heap), 1 tablespoon salt, 1 teaspoon baking powder, 1 cup nut meats. Bake one hour in moderate oven.

Christine Sigeland.

BREAKFAST BREAD

One-half or $\frac{3}{4}$ cups sugar, 1 egg, 1 heaping tablespoon lard or butter, little cinnamon, salt, 2 teaspoons baking powder sifted in 1 pint flour. Mix well together. Add milk to make soft batter. Raisins if desired. Pour into flat tin, put pieces of butter over top and sprinkle with sugar and cinnamon. Bake in moderate oven.

Mrs. E. J. McMillan.

POP-OVERS

One cup milk, 1 cup flour, 1 egg, 1 teaspoon salt. Place egg and milk in bowl, take Dover egg beater, add flour and salt and beat thoroughly until full of bubbles. Have gem pans well greased and hot, fill half full and bake 30 to 40 minutes in a hot oven.

Mrs. Glenn S. Brown.

ROLLS

One-half cup sugar, 1 beaten egg, 3 tablespoons lard or butter, 1 pint scalded milk, 1 yeast cake, 2 quarts flour, salt. At night rub flour and lard together, dissolve yeast in milk, add sugar, salt, and well beaten egg. Beat very thoroughly into flour. Let rise until morning. For lunch knead well and cut into rolls, let rise until light and bake in moderate oven. For dinner knead down and let rise until about noon, knead again and cut into rolls and bake for dinner.

Mrs. E. J. McMillan.

NUT BROWN BREAD

Three cups buttermilk, 1 cup molasses, 3 teaspoons soda, $3\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ cup seeded raisins, $\frac{1}{2}$ cup chopped walnut meats, $\frac{1}{2}$ teaspoon salt. Bake about 45 minutes.

Helen Baldwin.

OATMEAL BREAD

One quart milk, 2 cups rolled oats cooked slow in milk 5 minutes. When lukewarm add $\frac{1}{2}$ cup sugar, 1 tablespoon salt, 1 compressed yeast cake in cup water, $2\frac{1}{2}$ quarts flour. Mix hard, stand all night, in morning put on tins. Let rise until light, bake slowly.

Mrs. Ida C. Jones.

NEW ENGLAND GINGER BREAD

One-half cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sour or buttermilk, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon salt, 1 level teaspoon baking soda, 1 teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{4}$ cloves. Bake in a slow oven. One cup of raisins improves it.

Miss Bessie Calthrop.

BEST JOHNNY CAKE

One cup flour, 2 cups corn meal, $\frac{1}{2}$ cup sugar, 1 egg, $1\frac{1}{4}$ cups sour milk, 2 tablespoons melted butter, 1 teaspoon soda, 1 teaspoon salt.

Mrs. M. Colix Brooks.

PLAIN FRITTERS

Three cups flour, 2 teaspoons (level) baking powder, 1 teaspoon salt, sift all in bowl. Make a hole in center, drop in one egg, beat with fork as well as can be, without getting in too much of the flour. Then add sweet milk slowly until a batter is made with the fork, not too thin. Have kettle of hot fat ready, drop in with teaspoon and fry like fried cakes. Place on plate in warming oven and serve as dessert with syrup or honey. Have them a nice brown. This will serve 4 or 5 persons.

Mrs. E. J. Evans.

NUT BROWN BREAD

Sift all flour before measuring. Two cups graham flour, 1 cup white flour, $\frac{1}{2}$ cup cornmeal, 1 teaspoon salt, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, 1 egg beaten, 2 teaspoons soda, 2 cups sour milk, 1 cup broken walnut meats. Bake $1\frac{1}{2}$ hours in coffee cans. Lay on side a few minutes before removing from cans.

Mrs. Chadwick.

SOUTHERN SPOON BREAD

Two cups cold water, 1 cup cold milk, 1 cup cornmeal, 1 tablespoon butter, 2 eggs, 2 teaspoons (level) salt. Mix water, salt, milk and cornmeal together cold. Bring to a boil (stirring constantly) and cook five minutes. Beat eggs well and add them and the butter to the hot mush. Beat well. Bake in buttered pan for $\frac{1}{2}$ hour. Serve from same pan with spoon.

Mrs. Chadwick.

NUT BROWN BREAD—BAKED

Two cups graham flour, $1\frac{1}{2}$ cups wheat flour, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, 2 cups sweet milk, 1 cup walnut meats, 1 teaspoon salt, 1 large teaspoon soda. Bake slowly 1 hour.

Mrs. S. H. Foote.

MUFFINS

One egg, 2 tablespoons sugar, 1 tablespoon melted butter, 1 cup sweet milk, little salt, 2 teaspoons baking powder, 3 cups flour. Makes 8 muffins.

Mrs. A. Morse.

ONE-EGG MUFFINS

Two cups flour, 2 tablespoons shortening ($\frac{1}{2}$ lard, $\frac{1}{2}$ butter), $\frac{1}{2}$ teaspoon salt, 3 teaspoons baking powder, 1 egg, 1 cup milk. Mix dry ingredients. Add milk and egg well beaten, add shortening last. Bake in moderate oven.

Mrs. W. E. Woodin.

CORN MUFFINS

One-half cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup sour milk, $1\frac{1}{2}$ cups flour, 1 cup corn meal, 2 level teaspoons baking powder, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt. Bake in well greased pan in hot oven.

Mrs. Ada Manning Whitney.

GRAHAM GEMS

One cup entire wheat or graham flour, 1 cup white flour, 2 tablespoons sugar, $1\frac{1}{4}$ cups sour milk, 4 tablespoons melted butter, 1 egg, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda.

Mrs. C. H. Norton.

RICH MUFFINS

Three-fourths cup milk, $\frac{1}{4}$ cup butter, 1 egg, 3 teaspoons baking powder, $\frac{1}{4}$ cup sugar, 2 cups flour, $\frac{1}{2}$ teaspoon salt. Bake 25 minutes in hot oven.

Mrs. C. W. Hoskins.

JOHNNY CAKE

One cup corn meal, 1 cup sour milk, $\frac{1}{2}$ cup (scant) sugar, 1 cup flour, 1 tablespoon shortening, 1 teaspoon soda, 1 egg. Soak corn meal for at least 1 hour in sour milk.

R. H. H.

GERMAN KUCHEN

One egg, $\frac{1}{4}$ cup sugar, 1 cup sweet milk, pinch of salt, 2 cups flour, 2 teaspoons baking powder. Beat egg and stir in sugar, milk and salt, add flour and baking powder. Stir well, pour in greased tin. Sprinkle first with cinnamon, then sugar.

BAKING POWDER BISCUIT

Two cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons butter, 1 tablespoon lard, 1 cup milk. Bake in hot oven 15 to 18 minutes.

Mrs. Wood.

BRAN MUFFINS

One cup bran, 1 cup white flour, 3 tablespoons sugar, 4 level teaspoons baking powder, 1 cup milk, 3 tablespoons melted butter, bake in moderate oven.

Mrs. E. Q. Williams.

GRAHAM BREAD

One egg, 1 cup sour milk, $\frac{1}{2}$ cup molasses, 2 tablespoons shortening, 1 cup graham flour, $1\frac{1}{2}$ cups white flour, 1 teaspoon soda, little salt, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup nut meats.

Mrs. H. L. Curtis.

NUT BREAD

Two cups milk, $\frac{1}{2}$ cup sugar, 4 cups flour, 1 cup broken nut meats, $\frac{1}{4}$ teaspoon salt, 4 teaspoons baking powder, 2 eggs. Put in greased pans and set aside for twenty minutes. Then bake for thirty minutes in a moderate oven.

Mrs. Ansman.

OATMEAL GEMS

Mix 1 cup rolled oats in 1 cup sour milk and let stand over night. In the morning add 1 teaspoon soda, 1 egg, 2 tablespoons sugar, 1 tablespoon melted butter, 1 cup white flour, little salt. Bake 30 minutes.

Mrs. Bundy.

TEA MUFFINS

One cup milk, two eggs well beaten, one-half scant cup sugar, butter size of an egg, 2 cups flour, 2 teaspoons baking powder.

Mrs. Erwin A. Fitch.

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GRAHAM BREAD

One cup brown sugar, 2 cups graham flour, 1 cup wheat flour, $\frac{1}{2}$ cup raisins, 1 teaspoon salt. Mix all together and add 2 cups buttermilk, 1 teaspoon soda. Bake about 45 minutes in a moderate oven.

Mrs. W. B. Bunker.

BAKED BROWN BREAD

Three cups wheat flour, 1 cup graham flour, 2 cups sour milk, 2 teaspoons soda, 1 teaspoon salt, $\frac{1}{2}$ cup molasses, 1 teaspoon baking powder, $1\frac{1}{2}$ cups chopped nut meats or $1\frac{1}{2}$ cups raisins.

Mrs. W. H. Porter.

WHOLE WHEAT BREAD

Thoroughly mix in bread mixer or bread pan $4\frac{1}{2}$ cups whole wheat flour, $4\frac{1}{2}$ cups white flour. Scald 1 cup milk and add $1\frac{1}{2}$ cups water to make it lukewarm. Add 2 level teaspoons salt, 1 good tablespoon sugar, 1 good teaspoon shortening. Dissolve $\frac{1}{2}$ yeast cake in $\frac{1}{2}$ cup lukewarm water. Add to the milk and water, then add to the flour and mix as for ordinary bread. Let rise and mould into loaves. Let rise and bake in moderate oven for one hour.

Mrs. George Bell.

MUFFINS

One egg, one-half cup sweet milk, 1 tablespoon butter, 1 tablespoon sugar, 1 heaping cup flour, 2 teaspoons baking powder, pinch salt, makes six muffins. This is good for strawberry shortcake.

Carrie B. Dieffendorf.

OATMEAL BREAD

One tablespoon Crisco or butter, $\frac{1}{2}$ cup sugar, 1 tablespoon molasses, $\frac{1}{2}$ tablespoon salt, 1 cup oatmeal. Pour 1 pint boiling water over this, when cool add 1 yeast cake and 1 heaping quart flour. Let rise over night, put in tin, let rise again and bake.

Mrs. Frank Brown.

Cakes

*"Who follows well these rules will make,
The lightest, most delicious cake."*

DEVIL'S FOOD CAKE

One and one-half cups brown sugar, $\frac{1}{2}$ cup milk, 2 eggs, 1 teaspoon soda, 2 tablespoons butter, 2 cups flour, 2 squares chocolate cut up. Cook slowly until thickened, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup milk and chocolate. When smooth add beaten 1 egg yolk and finish cooking. Cool before adding to cake batter. Cream, 1 cup brown sugar and add butter and remainder of eggs well beaten. Add $\frac{1}{2}$ cup milk alternately with flour sifted three times with soda. Add first mixture and cook in greased and floured tin.

Mrs. John M. MacInnis.

FROSTING

Two cups brown sugar, 2 squares chocolate, $\frac{1}{2}$ cup milk, 1 tablespoon butter, 1 teaspoon vanilla. Cook sugar, milk and chocolate slowly, stirring constantly, until sugar melts. Boil until reaches soft ball stage. Do not stir after removing from fire. Stand until cold. Beat until creamy.

Mrs. John M. MacInnis.

ANGEL FOOD

Whites of 10 eggs, $1\frac{1}{4}$ cups granulated sugar, 1 heaping cup flour (each sifted once before measuring), $\frac{1}{2}$ teaspoon cream tartar, flavor to taste, pinch of salt added to eggs before whipping to stiff foam. Add cream of tartar and beat very stiff. Sift sugar 5 times and add gradually, then sift flour 5 times and fold in lightly. Bake in ungreased tube-tin 45 minutes in moderate oven. Remove from oven, leave in tin and turn upside down to cool.

Mrs. Leo Englander.

WEDDING FRUIT CAKE

Ten eggs, 5 level cups of brown sugar, $\frac{1}{2}$ pint of molasses, 3 teacups of soft butter, 1 lemon, 1 pound figs, 1 pound citron, 2 pounds currants, $3\frac{1}{2}$ pounds raisins, 1 heaping tablespoon ground cinnamon, 1 heaping tablespoon ground cloves, 1 heaping tablespoon ground mace, 1 nutmeg grated, $\frac{1}{2}$ teaspoon soda, 1 quart flour. Bake two or three hours. This will make two large cakes.

Mrs. R. D. Roney.

MOLASSES CAKE

One-half cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup shortening, 1 egg, 2 cups flour, 1 teaspoon soda, $\frac{1}{2}$ cup sour milk, 1 teaspoon cinnamon. *Clara Searles.*

SPANISH CAKE

One cup flour, 1 teaspoon baking powder, 1 teaspoon cinnamon, $\frac{1}{2}$ cup chopped meats, 2 eggs. Beat yolks of 2 eggs, beat the whites dry, add $\frac{1}{2}$ cup milk to the beaten yolks and beat thoroughly. Cream small half cup of butter to 1 cup sugar, add yolks a little at a time, beating constantly, alternating with the walnut mixture and fold in whites of eggs. *Mrs. E. F. Dolbear.*

MOLASSES CAKE WITH CINNAMON FROSTING

One-half cup sugar, $\frac{1}{4}$ cup molasses, 2 eggs (reserving white of one for frosting), 3 tablespoons butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda (level), $1\frac{1}{2}$ cups flour. Bake in three layers.

FROSTING—To regular boiled frosting add dessertspoon cinnamon.

Mrs. A. S. Phoenix.

SOUR MILK CAKE

One cup sugar, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 1 teaspoon baking powder, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup raisins.

Mrs. George W. Fitch.

GRAHAM CRACKER CAKE

One cup sugar, $\frac{1}{2}$ cup lard and butter, 2 eggs, 1 cup sweet milk, $\frac{1}{2}$ cup flour, pinch salt, 20 graham crackers rolled fine, 1 teaspoon baking powder, vanilla. Cream sugar, shortening and eggs; add salt, milk and vanilla, sift flour and baking powder into cracker crumbs, add $\frac{1}{2}$ cup hickory nuts. This is nice baked in layers with cream filling.

CREAM FILLING—One-half cup milk, 3 tablespoons sugar, 1 egg, 1 tablespoon corn starch, cook until it thickens.

Mrs. Ernie A. Fitch.

WHITE CAKE

Two cups sugar, $\frac{1}{2}$ cup warm butter, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder sifted in flour, whites of 4 eggs beaten stiff added just before putting in oven, flavor to taste. Bake forty minutes.

Carrie B. Dieffendorf.

WALNUT CAKE

One cup sugar, 2 cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs, 1 cup walnut meats, 1 teaspoon baking powder. Bake as loaf cake in slow oven.

Mrs. George Major.

CHOCOLATE CAKE

Two cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs yolks, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup warm water, 1 teaspoon soda added to water, 2 squares chocolate, vanilla, 2 cups unsifted flour. Add level teaspoon baking powder to flour.

Mrs. George Theobald.

HICKORY NUT CAKE

One and one-half cups sugar, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup milk, whites 4 eggs, 2 teaspoons baking powder, $1\frac{1}{2}$ cups hickory nuts.

Mrs. C. M. Sharpe.

LIGHT FRUIT CAKE

Three cups light brown sugar, 3 eggs, $1\frac{1}{2}$ cups butter and lard mixed, 3 cups sour milk, 3 teaspoons soda, 5 cups flour, 2 pounds raisins, spices to suit taste, 1 cup chopped citron, 1 cup nut meats. Bake in dripping pan.

(One-third of this recipe makes one ordinary size cake.)

Eve G. Clarke.

DELICATE CAKE

One cup sugar, $\frac{1}{2}$ cup sweet milk, 2 cups flour, $\frac{1}{2}$ cup butter, 1 teaspoon flavoring, 2 teaspoons baking powder, whites of 3 eggs beaten stiff. Cream sugar and butter together until white. Add milk and flavoring. Sift baking powder through flour 3 times and add flour gradually. Lastly, fold in beaten whites of eggs and bake in square tin in moderate oven.

Eva G. Clarke.

BOSS SPONGE CAKE

Two eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 6 tablespoons boiling water, add last, lemon or vanilla.

Mrs. Larum.

FRUIT CAKE

One cup butter, 2 cups brown sugar, 1 cup New Orleans molasses, 1 cup sweet milk, 3 eggs, 5 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, 1 tablespoon cinnamon, 1 tablespoon nutmeg. Any desired fruit.

Mrs. Leo Englander.

POUND CAKE

One and one-half cups flour, $1\frac{1}{2}$ cups sugar, 1 cup (scant) butter, 1 cup or 6 eggs, $\frac{1}{2}$ teaspoon baking powder, pinch salt, $\frac{1}{4}$ teaspoon nutmeg, also citron. Beat whites, drop in yolks, beat, add half of sugar, beat. Cream half of butter and sugar. Combine and add flour.

Mathilde A. Hoyt.

CHOCOLATE CAKE

One cup sugar, 1 heaping tablespoon butter, 5 heaping teaspoons cocoa, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup boiling water. Put $\frac{1}{2}$ teaspoon soda in water; 1 teaspoon baking powder, Walkers vanilla.

FILLING FOR CAKE

Two squares chocolate melted, $\frac{1}{2}$ cup granulated sugar, 1 heaping tablespoon corn starch mixed with sugar, 1 cup coffee, boil until thick, add a little butter and vanilla.

Mrs. Metzger.

BUTTER CAKE

Two cups molasses, 1 cup sour milk, $\frac{1}{2}$ cup shortening, 1 tablespoon soda, little baking powder, 4 cups and 2 tablespoons of flour sifted.

FILLING—One-half cup butter, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup cold water, yolk of 1 egg, 2 heaping tablespoons flour, pinch of salt and flavoring. Blend butter, sugar and flour before adding water. Cook until thick.

Mrs. George Curry.

LAYER FRUIT CAKE

One-half cup molasses, 1 cup brown sugar, $\frac{1}{2}$ cup butter, 2 egg yolks, 1 cup seeded raisins, nutmeg, cinnamon and cloves, 1 teaspoon soda, 1 cup sour milk 2 cups flour. Use the whites of 2 eggs for boiled frosting.

Mrs. George Cooper.

WHITE CAKE (Good)

One and one-half cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder. Whites of 3 eggs beaten stiff and worked in gently last thing.

Mrs. Randy.

CHEAP DARK CAKE

One-half cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup shortening, 1 teaspoon soda, 1 egg, 2 cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{2}$ cup raisins.

Mrs. Bundy.

ANGEL FOOD CAKE

Whites of 11 eggs, $1\frac{1}{2}$ cups sifted granulated sugar, 1 cup sifted flour, 1 teaspoon cream tartar, 1 teaspoon vanilla. Sift flour four times, add cream tartar and sift again, add sugar. Then beat whites of eggs on large platter until stiff, add sugar gradually then flour and vanilla. Do not stop beating until put in pan. Bake 40 minutes in moderate oven. Do not open oven door for 15 minutes.

Mrs. B. D. Curran.

SOLID CHOCOLATE CAKE

Yolk of 1 egg, $\frac{3}{4}$ cup sugar, butter size of egg, 2 squares chocolate, or $\frac{1}{2}$ cup cocoa, 1 cup sweet milk, 1 cup flour, 1 level teaspoon soda. Cream egg, sugar, add chocolate mixed with butter, flour and soda, milk. Mix and bake in moderate oven. Use white frosting.

Mrs. Anne S. Blanden.

WHITE CAKE

One cup granulated sugar, $1\frac{1}{2}$ cups flour, $2\frac{1}{2}$ teaspoons baking powder, (sift together), 1 egg in cup and fill it with milk, make hole in center of flour mixture, drop egg and milk and 1 tablespoon melted butter into the flour, flavor with vanilla and beat all together.

FROSTING—Two cups brown sugar, 5 tablespoons water. Cook until hairs, beat white of egg and pour over and beat until thick.

Mrs. H. H. Theobald.

SNOW CAKES

One-fourth cup butter creamed with 1 cup sugar. Add alternately, $\frac{1}{2}$ cup milk and $1\frac{1}{2}$ cups flour sifted with $2\frac{1}{2}$ teaspoons baking powder. Beat well and fold in whites of two eggs beaten stiff. Bake in gem pans.

Mrs. A. B. McClure.

LAYER CAKE

One cup sugar, butter size of big egg, 1 egg, 1 teaspoon salt, 1 teaspoon cocoa, 1 cup sour milk, 2 teaspoons soda, 2 level cups flour.

FILLING—One cup sugar, $\frac{1}{2}$ cup ground raisins, $\frac{1}{2}$ cup water. Mix and cook until thick, using care to prevent scorching.

Mrs. H. E. Borst.

SUNSHINE CAKE

Whites of 5 or 7 eggs, yolks of five, 1 cup sugar, 1 scant cup flour measured after sifting five times, $\frac{3}{4}$ teaspoon cream of tartar, pinch of salt, flavoring. Separate eggs, beat yolks until thick and set aside, add cream of tartar and pinch of salt to whites and beat until very stiff, add sugar gradually, yolks of eggs and flavoring. Fold in flour lightly. Bake in tube tin 40 minutes in moderate oven.

Mrs. Glen S. Brown.

DOMICON CAKE

Two squares chocolate (2 oz.), $\frac{1}{2}$ cup boiling water, $\frac{1}{4}$ cup butter, 1 cup sugar, 1 cup flour, 1 egg, $\frac{1}{4}$ teaspoon soda, $\frac{1}{4}$ cup sour milk. Mix in order given. Boiling water melts chocolate and butter. Beat well.

Mrs. Warren K. Bull.

FUDGE CAKE

One-half cup butter, 1 cup sugar, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cup flour, 2 eggs, 2 oz. chocolate or 3 heaping tablespoons cocoa, 1 teaspoon vanilla, $2\frac{1}{2}$ teaspoons baking powder. Cream butter and sugar then add the well-beaten yolks of eggs, then whites beaten stiff. Stir in the milk and flour in which baking powder has been added. Add chocolate or cocoa.

Helena E. Pomeroy.

SPONGE MOLASSES CAKE

One-half cup butter and lard, 1 cup sugar, $\frac{1}{2}$ cup molasses, 2 eggs, 1 teaspoon cinnamon, 1 teaspoon ginger, 3 cups Presto prepared flour, $\frac{1}{4}$ cup boiling water. Bake in slow oven 20 minutes.

Mrs. H. D. VanDerveer.

SOUR MILK CAKE

One cup sugar, $\frac{1}{4}$ cup shortening, 1 egg, 1 cup sour milk, 1 teaspoon soda, 2 cups flour, 2 teaspoons baking powder. Salt and flavoring to taste, (add spices, cocoa or melted chocolate).

Mrs. Peacock.

CHOCOLATE LOAF CAKE

One-fourth cake chocolate, $\frac{1}{2}$ cup butter (melted together), 1 cup sugar, 1 egg, 1 cup sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cups flour, vanilla and salt to taste.

Mrs. Fred C. Patter.

FEATHER CAKE

Four tablespoons butter, 1 cup sugar, $1\frac{1}{2}$ cups sifted pastry flour, 2 eggs, $2\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ cup milk, almond flavoring to taste. Measure $1\frac{1}{2}$ cups of sifted flour, add baking powder and sift several times, cream butter, add sugar gradually. Combine beaten yolks with milk. To butter and sugar mixture add milk and egg mixture, alternate with flour until all are mixed together. Then add flavoring and the well beaten whites of eggs. Bake in shallow pan or as a layer cake. Use moderate oven.

Mrs. E. S. Strong.

MINNEHAHA LAYER CAKE

One cup sugar, butter size of egg, 2 cups flour, 2 teaspoons cream tartar, 1 teaspoon baking soda, 1 cup milk, yolks of 2 eggs. Put together in order given and stir well. Makes three large layers.

Mrs. A. A. Griffith.

SPICE CAKE

Boil together for three minutes, 1 cup brown sugar, 1 cup water, $\frac{1}{2}$ cup lard, 1 cup seeded raisins, $\frac{1}{2}$ teaspoon nutmeg and 1 teaspoon cinnamon. When thoroughly cooled, add 2 cups flour sifted with $\frac{1}{2}$ teaspoon each of baking powder, soda and salt. Bake in moderate oven 35 minutes. One half cup walnut meats may be added if desired.

Mrs. H. A. Crowmiller.

BLACKBERRY CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 4 tablespoons cold water, 1 teaspoon soda sifted in flour, 1 teaspoon cloves and cinnamon, 2 cups flour, 1 cup blackberries, $\frac{1}{2}$ cup juice (put berries in last). Bake in layers and frost.

Mrs. Wm. Rich.

FRIENDSHIP CAKE

One cup sugar, 2 eggs, $\frac{1}{2}$ cup shortening, 3 cups flour, 1 cup milk, 2 teaspoons baking powder, 1 teaspoon salt. Mix half the shortening with sugar and eggs, then add other ingredients. Mix $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon. Spread in large shallow pan, spread other half of shortening melted over top and sprinkle with the sugar and cinnamon mixed. Serve hot.

R. H. H.

CHOCOLATE ROLL

Five eggs, $\frac{1}{2}$ cup sugar, 2 tablespoons cocoa (heaping), pinch of salt, teaspoon vanilla. Beat yolks, sugar and cocoa for 3 minutes, add beaten whites, grease pan and cover with paper and bake above mixture 10 minutes in hot oven. Pan should be about 10 x 15 inches. Turn out on very damp tea towel and roll up. When cool, unroll and spread with whip cream. Roll up again and with whip cream, $\frac{1}{2}$ pint of cream is sufficient.

Above should serve 6 persons.

Mrs. Leo Englander.

BUTTER FROSTING

Butter size of egg, 2 cups confectionary sugar beaten together, add 2 tablespoons cold coffee, flavoring, add cocoa if desired.

Ida C. Jones.

BLACK CHOCOLATE CAKE (Eggless)

One and three-fourths cups flour, 1 cup sugar, 1 teaspoon baking powder, 1 teaspoon soda, sifted twice, pinch salt, $\frac{1}{2}$ cup cocoa. Add $1\frac{1}{2}$ cups milk, sweet or sour, 4 tablespoons melted butter, $\frac{1}{2}$ teaspoon vanilla.

FROSTING—One-half cup cocoa, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, 1 tablespoon flour, $1\frac{1}{2}$ cup boiling water. Cook, stirring constantly until very thick.

Mrs. Gilbert Parker.

MARBLE CAKE

Chocolate: $\frac{1}{2}$ cup sugar, yolk of 1 egg, 2 tablespoons shortening, $\frac{1}{2}$ cup milk, 1 cup flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon cinnamon, 6 teaspoons cocoa.

White: $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, white of egg, 2 tablespoons shortening, 1 cup flour, 2 teaspoons baking powder, lemon flavoring. Put in pan alternating chocolate and white, or put layer of dark and layer of white.

Mrs. Arthur James.

CHOCOLATE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cup sifted flour (use pastry flour), $2\frac{1}{2}$ teaspoons baking powder, 2 squares chocolate, 1 teaspoon vanilla, dash of salt.

Cream butter and sugar, add well beaten yolks of eggs, milk, flour and baking powder sifted together, and salt. Beat till light, add the vanilla and melted chocolate and last beaten whites of eggs. Bake in long narrow pan, in moderate oven. Cover with white frosting.

Mrs. E. S. Stroug.

APPLE SAUCE CAKE

One-half cup sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ cups sour apple sauce, 1 teaspoon soda mixed with apple sauce, $\frac{1}{2}$ cup sour milk, $\frac{1}{4}$ teaspoon each cloves, nutmeg and cinnamon, $1\frac{1}{2}$ cups flour.

Mrs. Moore.

FILLING FOR COCOA CAKE

One cup sugar, 1 cup boiling water, large tablespoon butter, 3 teaspoons cocoa, 1 large tablespoon corn starch, vanilla. Boil until thick.

CAKE—yolk of 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup cocoa (boil until thick) and cool, add 1 tablespoon butter, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 1 cup sugar, 2 cups sifted flour.

Mrs. Harley Bridgen.

ORANGE CAKE

One-half cup butter, 2 cups sugar, 3 cups flour, 1 cup sweet milk, 2 eggs, 2 teaspoons baking powder, juice of 1 orange.

Mrs. Sharpe.

SPONGE CAKE

One cup sugar, 2 eggs, $\frac{1}{2}$ cup hot milk, 1 cup flour, 1 teaspoon baking powder, salt and flavoring to taste.

Mrs. C. M. Hoskins.

CUSTARD CAKE

Three eggs, 1 cup sugar, 1 cup flour, $2\frac{1}{2}$ teaspoons baking powder.

FILLING—One cup milk, $\frac{1}{4}$ cup sugar, 1 tablespoon butter. When nearly boiling add 3 teaspoons corn starch dissolved in milk, 1 egg. Stir until it boils. When cool, add Walkers vanilla.

Mrs. Dexter.

SPONGE CAKE

One cup sugar, 3 eggs beaten separately, $\frac{1}{4}$ cup hot water, 1 cup flour, $1\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, vanilla. Beat yolks until thick, add $\frac{1}{2}$ cup sugar, beat, add $\frac{1}{2}$ cup sugar, beat again, add hot water, and last stiffly beaten whites of eggs. Add flour, baking powder, butter and vanilla. Bake in moderate oven 45 minutes.

Mrs. L. E. Patchett.

MILK SPONGE CAKE

One cup sugar, 1 cup flour, 2 eggs, scant $\frac{1}{2}$ cup milk, 1 teaspoon baking powder, vanilla. Whip whites, add yolks, whip, add sugar, whip, add hot milk, then fold in flour. Bake rather slowly.

R. H. H.

WHITE LOAF CAKE

Whites of 4 eggs, $\frac{1}{2}$ cup butter, 2 cups sugar, 1 cup sweet milk, 3 cups flour, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, or 2 teaspoons baking powder, flavor.

Mrs. Clara Williams.

COLD WATER SPONGE CAKE

Yolks of 3 eggs, 6 tablespoons cold water, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, salt, vanilla, whites of 3 eggs beaten stiff and folded in last.

Mrs. W. H. Porter.

SPONGE CAKE

Four eggs, beat whites, and yolks separately, 3 tablespoons cold water, 2 tablespoons corn starch, fill cup with flour, 1 teaspoon baking powder.

Mrs. Larsons.

COCOA CAKE

One cup sugar, $\frac{1}{2}$ cup cocoa, 4 tablespoons butter, 1 cup sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cups flour, salt and vanilla.

Mrs. Louis F. Filler.

CAKE FILLINGS OR ICINGS

COCOA ICING—Three small cups confectioners' sugar, sifted with 2 tablespoons cocoa, 2 tablespoons butter mixed in by hand. Moisten with 4 tablespoons coffee, flavor with vanilla and melt all together over a tea kettle or basin of boiling water. No further cooking is needed.

NUT FILLING—Two cups sugar, 1 cup sour cream, 1 cup chopped nuts. Simmer all together until it looks clear, then beat until partly cool and spread between layers.

MAPLE FILLING AND ICING—Two cups brown sugar, $\frac{3}{4}$ cup milk, a little salt; cook until it forms very soft lump when dropped into cold water. Add 1 teaspoon butter and the same of maple flavoring, or vanilla. Beat until partly cool; when it seems creamy, spread quickly between layers and on top of cake.

Mrs. C. M. Sharpe.

SOUR CREAM FROSTING

One cup chopped hickory nuts or walnut meats, $1\frac{1}{2}$ cups sugar, 1 cup sour cream. Cook until it begins to hair, then add to beaten white of 1 egg.

Mrs. A. D. Huey.

MOCHA ICING

One and one-half tablespoons butter, $1\frac{1}{2}$ cups confectioner's sugar, $1\frac{1}{2}$ tablespoons cocoa, 3 tablespoons strong coffee, $\frac{1}{4}$ teaspoon salt. Cream butter and sugar, add cocoa, coffee and salt, and stir until smooth. If too dry, add a little more coffee. If too moist, add a little more sugar.

Addie C. Dickinson.

FROSTING

Two squares Baker's Chocolate, 1 tablespoon butter, melt together, add enough confectioner's sugar and hot water to spread, 1 pinch salt, 1 tablespoon sweet cream.

Mrs. F. A. B.

COCOA FROSTING

Three-fourths cup sugar, $1\frac{1}{2}$ tablespoons corn starch, 1 tablespoon butter, 2 tablespoons cocoa, $\frac{1}{2}$ cup cold water, mix together and add 1 cup hot water, cook in double boiler until thick.

Mrs. L. F. Filler.

HOT MILK CAKE

Two eggs, separated, put yolks in cake bowl, beat thoroughly then add: 1 cup sugar, then beaten whites, 1 cup flour, 1 round teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, put all through sieve. Last of all $\frac{1}{2}$ cup boiling milk, flavor to taste. This makes 1 loaf or two layers. Bake in a moderate oven about 25 minutes.

Miss Bessie Callibrop.

ALMOND SNAPS

One cup granulated sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup sour milk, $\frac{1}{4}$ teaspoon soda, 1 teaspoon almond extract, flour enough to roll out thin. Sprinkle sugar over top before cutting out and bake in quick oven.

Mrs. Alice Cole Tibbitts.

FRIED CAKES

One cup sugar, 1 egg, $\frac{1}{2}$ cup lard melted, 1 cup milk, 1 cup mashed potato, $\frac{1}{4}$ teaspoon nutmeg, 1 teaspoon salt, 2 teaspoons cream tartar, and 1 teaspoon soda in the milk. Enough flour to roll stiff.

Mrs. Alice Cole Tibbitts.

RAISIN MACAROONS

One cup brown sugar, $\frac{1}{4}$ cup shortening, 2 eggs, 2 cups oatmeal, 1 cup raisins, $\frac{1}{4}$ teaspoon salt, 2 teaspoons cinnamon, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{4}$ cup flour. Cream shortening and sugar, add eggs, then oatmeal, flour, salt and cinnamon, chopped raisins and baking powder. Drop from spoon on greased pans. Bake in hot oven.

Mrs. Geo. W. Cooper.

ONE-EGG SUGAR COOKIES

One cup sugar, $\frac{1}{2}$ cup melted butter, 1 egg, 1 cup sour milk, 1 teaspoon soda, pinch salt, teaspoon vanilla. Mix sugar, butter and egg and salt, add sour milk with soda. Add flour enough to make a soft dough. Put in cool place over night. In morning drop cookies from spoon on floured tin, bake in hot oven. Use raisin on top, drop small piece jelly in center of each, or nut meat.

Mrs. E. B. Curry.

ROCKS

One and one-half cups brown sugar, $\frac{1}{2}$ cup butter, 1 cup raisins, 1 cup chopped nuts, 3 cups pastry flour, $\frac{1}{2}$ cup warm water, 3 eggs beaten separately, 1 scant teaspoon soda, 1 teaspoon cinnamon and 1 teaspoon allspice. Drop from spoon.

Mrs. W. R. Olds.

SUGAR COOKIES

One and one-half cups sugar, 1 cup shortening, 1 egg, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 1 teaspoon baking powder, salt and vanilla, mix soft with flour and bake in medium oven.

Mrs. A. O. Tennant.

MOLASSES COOKIES

Three-fourths cup sugar, 1 cup butter, 3 eggs, $1\frac{1}{2}$ cups molasses, 3 teaspoons soda dissolved in a little water, 1 teaspoon ginger, 2 teaspoons cinnamon. Mix soft and roll out or drop them.

Mrs. W. VanDusen.

DOUGHNUTS

One egg, 1 cup sugar, 2 tablespoons melted butter, 1 pint sweet milk, 5 tablespoons (level) baking powder. Stir stiff with flour. Add salt and nutmeg.

Mrs. R. B. Foote.

RAISIN PUFFS

Beat one-half cup of sugar, 1 tablespoon butter to a cream and beat in 1 egg. Add one-half cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 cup chopped raisins, spice to taste. Steam in two-quart basin $\frac{3}{4}$ of an hour. Serve with a pudding sauce.

Harriette W. Olcott.

KISSES

Whites of 3 eggs, $2\frac{1}{2}$ teaspoons corn starch, 2 cups grated cocoanut, 1 cup sugar, 1 teaspoon vanilla. Beat eggs stiff, put in corn starch mixed with sugar. Put in double boiler and stir constantly, when thick around edges take off and add cocoanut and vanilla. Drop on buttered pan and bake in slow oven.

Mrs. Floyd Baker.

BUFFALO DROP COOKIES

One cup sugar, $\frac{1}{2}$ cup shortening, 2 eggs, $\frac{1}{2}$ cup sour milk, $2\frac{1}{2}$ cups flour, 1 level teaspoon soda, then add $\frac{1}{2}$ teaspoon baking powder, salt and nutmeg. When partly baked sprinkle sugar over top and put back in oven until done.

Mrs. Clara Williams.

SHINGLES

One and one-half cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ teaspoon soda dissolved in a little water. Mix in flour until very stiff and roll as thin as possible, cut in pieces about 3 inches wide and 5 inches long. When done these should be not over $\frac{3}{4}$ inch thick and crisp.

Mrs. H. E. Borst.

FILLED COOKIES

One cup sugar, $\frac{1}{2}$ cup shortening melted, $\frac{1}{2}$ cup milk, 1 egg, $3\frac{1}{2}$ cups flour (measure after sifting), 2 teaspoons cream tartar, 1 teaspoon soda, 1 teaspoon Walkers vanilla. Let stand a few minutes, roll thin.

FILLING—One cup chopped raisins, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup cold water, 1 egg. Cook carefully until thick and add 1 teaspoon lemon juice when taken from the fire.

Mrs. Geo. D. Porter.

CHOCOLATE NUT COOKIES

Two cups brown sugar, 1 cup melted butter, 2 beaten eggs, 1 cup sweet milk, 3 cups flour (measured after sifted), $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder, 4 squares melted chocolate, 1 cup walnut meats.

FROSTING—Two squares chocolate melted, 1 egg beaten, 5 tablespoons milk, 3 cups confectioner's sugar.

Mrs. Geo. D. Porter.

MOLASSES COOKIES

One cup melted lard, 1 cup sugar, 1 cup molasses, 1 teaspoon ginger, 1 egg, stir well, $\frac{3}{8}$ cup sweet milk, 4 even teaspoons soda, 2 heaping teaspoons cream tartar in milk, salt. Mix stiff.

Mrs. C. H. Norton.

OATMEAL COOKIES

One cup brown sugar, 1 cup butter or lard, 1 egg, 2 tablespoons sweet milk in which dissolve 1 teaspoon of soda, 3 tablespoons of molasses, 1 teaspoon of cinnamon, 2 cups oatmeal, 2 cups flour.

Testers Fave-Rit

COFFEES

Paul De Lima Co., Inc.

FRIED CAKES

Two eggs, $1\frac{1}{4}$ cups sugar, 1 or $1\frac{1}{2}$ cups milk, 2 tablespoons melted lard, 2 teaspoons baking powder, nutmeg, a little vanilla if desired, salt, flour. Beat sugar and eggs to a cream. Add lard and beat, then add milk, salt and nutmeg. Sift in little at a time the flour and baking powder, not too stiff a dough. Take little at a time on board, cut and fry in lard, not too hot.

Mrs. E. J. McMillan.

MOLASSES COOKIES

One cup sugar, 1 egg, 1 scant cup lard or butter, 1 cup molasses, $\frac{3}{4}$ cup sweet milk, 4 teaspoons soda in molasses, 2 teaspoons cream tartar, salt, $\frac{3}{4}$ teaspoon ginger. Flour to make a soft dough. Drop on tins and bake.

Mrs. F. D. Harvey.

SUGAR COOKIES

Two cups sugar, 1 cup shortening, 2 eggs, 1 cup thick sour milk, 1 level teaspoon soda, 2 teaspoons baking powder, flour to mix soft, nutmeg and vanilla.

Mrs. E. C. Smith.

CHOCOLATE COOKIES

One cup light brown sugar, $\frac{1}{2}$ cup melted butter, 1 egg, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoon soda, $1\frac{1}{2}$ cups flour, $\frac{3}{4}$ cup walnut meats, 2 squares chocolate melted. Drop.

Mrs. Seward Hicks.

CHOCOLATE COOKIES

One cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cup flour (after sifting), $\frac{1}{2}$ teaspoon baking powder, 1 cup raisins and nuts, 3 squares chocolate (or two), vanilla.

Christine Sigeland.

ALMOND COOKIES

One pound 4 x sugar, 4 eggs, $\frac{1}{2}$ lb. almond meats, orange and lemon rind grated, 1 teaspoon baking powder, flour to mix stiff. (Delicious for afternoon serving.)

Mrs. Mason Barney.

NUT WAFERS

One cup brown sugar, 1 tablespoon butter (beaten together), 1 beaten egg, 1 tablespoon milk, 2 tablespoons flour, 1 cup chopped meats. Drop on buttered tins and bake in medium oven.

Mrs. W. H. Bundy.

OATMEAL NUT HERMITS

Two cups brown sugar, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 1 cup shortening, $\frac{1}{2}$ cup raisins, 1 cup broken walnut meats, salt and vanilla, 3 cups oatmeal, $2\frac{1}{2}$ cups flour. Drop with teaspoon. Make test first.

Mrs. H. L. Curtis.

FRIED CAKES

Two eggs, 2 tablespoons melted butter, 1 cup sugar, $1\frac{1}{2}$ cups sour milk, dissolve 1 teaspoon soda in milk; cream together. Two teaspoons baking powder, 1 teaspoon salt, 1 quart flour sifted together, flavoring if desired.

Mrs. Leon E. Clarke.

OATMEAL WAFERS

Two tablespoons butter, 1 cup sugar, 2 eggs, $2\frac{1}{2}$ teaspoons baking powder, 1 teaspoon vanilla, $2\frac{1}{2}$ cups rolled oats, salt. Put baking powder into oats. Drop in spoonfuls, bake in slow oven.

Addie C. Dickinson.

GINGER CREAMS

One cup granulated sugar, 1 cup sour cream, 2 eggs, 2 level teaspoons soda, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup molasses, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon ginger, flour enough to make a stiff dough as stiff as the spoon will stir. Roll out a quantity of dough on floured board, working in a little flour if needed, until it is an oblong square which fits dripping pan. Bake on the bottom of inverted dripping pan, if smooth and perfectly clean. Make it as even a thickness as possible. Bake in moderate oven till slightly brown, then turn out on board. When cool cover with a thin coat of icing of any flavor and cut in squares of any size to suit convenience.

Mrs. C. M. Sharpe.

COCOANUT KISSES

One white of an egg, $1\frac{1}{2}$ cups sugar, $\frac{1}{4}$ tablespoons corn starch, $\frac{1}{2}$ cup cocoanut, $\frac{1}{4}$ teaspoon vanilla. Mix sugar and corn starch. Lift it gradually with beaten whites. Cook in double boiler until creamy, stirring constantly. Remove from fire, add cocoanut and vanilla. Drop on greased pan and bake in moderate oven.

Mrs. Harley Bridgen.

FRUIT COOKIES

These cookies will keep many weeks if stored in a covered stone jar, and are delicious.

One cup lard creamed with 2 cups granulated sugar. Add 2 eggs, stir thoroughly; add in order given, 1 teaspoon salt, 1 cup sour milk, 1 cup molasses, 2 teaspoons soda dissolved in water, 6 cups flour, 1 cup raisins, 1 cup nut meats. Drop from spoon.

Mrs. C. M. Sharpe.

SUGAR COOKIES

Two cups sugar, $\frac{1}{2}$ cup shortening, 1 egg, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg, flour to make a soft dough. Do not use rolling pin, pat with the hand. Bake in a hot oven.

Mrs. Agoman.

FRIED CAKES

Two eggs, 1 cup sugar, 1 cup sweet milk, 2 tablespoons soft butter, 3 teaspoons baking powder in $1\frac{1}{2}$ cups flour, salt and flavoring. Add enough more flour to make a soft dough.

Carrie B. Dieffendorf.

MOLASSES COOKIES

One cup molasses (light New Orleans), 1 cup sugar, 1 cup shortening, 1 egg, 1 teaspoon salt, 1 teaspoon soda, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon. Cookies must be made soft, and can be rolled out easily.

Mrs. Louis F. Filler.

WINE DROPS

One cup brown sugar, 1 cup lard, 1 egg; beat up well together, 1 cup molasses, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ teaspoon lemon, salt, cinnamon, allspice and nutmeg to suit the taste, 1 cup raisins floured, 1 heaping teaspoon soda dissolved in cup sour milk. Add enough flour which will make a batter stiff enough to drop on buttered tins. Bake in a hot oven.

Mrs. R. D. Rowey.

BROWN DROP COOKIES

One cup butter, $1\frac{1}{2}$ cups granulated sugar, 3 beaten eggs, 1 teaspoon soda dissolved in 1 tablespoon hot water, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ lb. dates chopped fine, $1\frac{1}{2}$ lbs. English walnuts (shelled) broken into pieces, 3 cups flour. Cream butter and sugar, add beaten eggs and other ingredients. Drop and bake in moderate oven.

Mrs. E. J. McMillan.

O. K. SUGAR COOKIES

Two eggs, 2 cups sugar, 1 cup shortening, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, 1 large teaspoon lemon extract. Mix soft and bake in quick oven.

Mrs. T. J. Nolan.

SAND COOKIES (To Serve With Ice or Tea)

Two eggs, beaten well with 1 cup of sugar until light. Add 4 tablespoons soft butter and work in sufficient flour to make a very hard dough. Dust the board thickly with granulated sugar and roll out thin as a wafer. Sprinkle the top with sugar and press lightly with rolling pin. Cut with small cutter and bake until golden brown.

Mrs. H. E. Johnson.

BROWNIES

One cup sugar, $\frac{1}{2}$ cup melted butter, 1 cup flour, 2 beaten eggs, 2 squares Baker's chocolate, 1 cup chopped nut meats, 1 teaspoon vanilla, a little salt. Bake in shallow pan, in a very slow oven nearly cold. Do not cut until ready to serve.

Mrs. O. S. Case.

EGGLESS SUGAR COOKIES

One cup sugar, $\frac{1}{2}$ cup shortening creamed, 1 cup milk, salt. Mix 3 cups flour, 4 teaspoons baking powder, add $\frac{1}{4}$ cup coconut and drop by spoon.

Mrs. R. B. Foote.

SAND TARTS

One-half cup butter, 1 cup sugar, 1 egg, $1\frac{1}{4}$ cups flour, 2 teaspoons baking powder, white of an egg, blanched almonds, 1 tablespoon sugar, cream butter, add sugar, then egg well beaten, add flour mixed and sifted with baking powder. Chill, roll out $\frac{3}{8}$ inch thick. Shape with doughnut cutter. Brush over with white of egg and sprinkle with sugar and cinnamon. Split almonds and arrange three halves on each wafer. Place on buttered sheet and bake 8 minutes in slow oven. Makes about 60 wafers.

E. C.

KISSES

Add pinch salt to whites of 3 eggs and beat very stiff, add 1 cup sifted sugar gradually and beat. Then add 1 teaspoon vinegar, 1 teaspoon vanilla. Above makes 10 kisses baked on waxed paper in slow oven for 35 minutes.

Mrs. Leo Englander.

DROP COOKIES

Two cups sugar, 1 cup butter, 1 cup sour milk or buttermilk, 1 teaspoon soda, 2 eggs, raisins to suit, 4 cups flour, 1 teaspoon baking powder sifted with flour (roll or drop).

Mrs. H. E. Borst.

DATE BARS

One pound dates and 1 cup walnut meats chopped fine, 3 eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder, 1 pinch salt. Beat yolks, add sugar, beat to a cream. Mix baking powder, flour and salt, dates and nuts. Beat whites stiff and add alternately with flour mixture to yolks. Bake in sheet in moderate oven $\frac{1}{2}$ hour, cut in bars and roll in powdered sugar.

Mrs. S. H. Foote.

SUGAR COOKIES

Four and one-half cups flour, 2 cups sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 cup shortening (half butter and lard). Put all dry ingredients through sifter and work in shortening with fingers, make a hole in center add 1 cup sour milk, 1 teaspoon soda, 2 eggs and vanilla. Roll thin.

Clara Miller.

BROWNIES

One cup granulated sugar, little salt, $\frac{1}{2}$ cup melted butter, 2 squares melted chocolate, 2 eggs, $\frac{1}{2}$ cup pastry flour, 1 cup chopped nuts, vanilla. Bake in slow oven, pour in pan and cut.

Mrs. W. D. Swomers.

SOUR CREAM COOKIES

Two cups sugar, 1 cup shortening, 1 teaspoon soda dissolved in cream, 2 teaspoons flavoring, 2 eggs, 1 cup sour cream, and flour enough to roll out nicely.

Eva G. Clarke.

ROCKS

Two cups brown sugar, $\frac{3}{4}$ cups butter, 2 eggs, 1 teaspoon soda in $\frac{1}{2}$ cup hot coffee, 1 teaspoon baking powder, 3 cups flour, 2 cups raisins and nuts, $\frac{1}{2}$ teaspoon cinnamon, cloves and nutmeg.

Mrs. R. G. Lawrence.

GRAHAM COOKIES

One cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ tablespoons sweet milk, $\frac{1}{2}$ teaspoon soda, salt and nutmeg flavoring. Mix hard and roll thin.

Mrs. W. W. Plumb.

GINGER COOKIES (That Snap)

One cup brown sugar, 2 cups New Orleans molasses (better), 20 tablespoons melted shortening (lard or drippings), 2 teaspoons soda in 6 tablespoons boiling water, 2 teaspoons alum in 6 tablespoons boiling water, 2 teaspoons ginger in 6 tablespoons boiling water, 2 teaspoons cinnamon, 1 teaspoon salt. Mix soft as you can, roll thin.

Mrs. Hovey.

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Candies

*My Phillis in a cap and gown,
Is fair as any maid in town,
But, Oh, I hold a jealous grudge,
'Gainst him who sees her stirring fudge.*

STUFFED DATES

Make a cut the whole length of dates and remove the stones from them. Fill cavities with English walnuts, blanched almonds, peanuts, peanut butter or well-flavored fondant, and shape in the original form. Roll in powdered sugar, and you have a wholesome and delicious candy.

Mrs. C. M. Sharpe.

CHOCOLATE CARAMELS

One cup golden syrup, $\frac{1}{2}$ cup grated chocolate, 1 cup brown sugar, 1 tablespoon glycerine, 1 ounce butter, 1 cup milk. Boil all the ingredients together, stirring briskly all the time. Add the glycerine, and again boil quickly for a few minutes. Remove pan from the fire and stir in the chocolate. Boil again to 250° F., and pour into well-oiled tins. When cold, mark and cut into squares.

BUTTERSCOTCH

One pound leaf sugar, 1 cup butter, 1 cup milk, 1 pinch cream tartar. Melt the sugar in the pan with the milk, then stir in the cream tartar, and the butter a piece at a time. Boil until it thickens, 295° F. This temperature gives a brittle butterscotch. If desired softer, use lower temperature (but not lower than 245° F.), depending upon consistency wanted. Pour onto oiled tins and mark in squares when cool. When cool, break in pieces and wrap in oiled paper.

PEANUT BRITTLE

One cup sugar, 1 cup roasted peanuts. Cook the sugar in an iron pan, stirring constantly until a light brown syrup is formed. Quickly stir in the peanuts, and pour at once onto buttered tins, and cut into squares before entirely cold.

MOLASSES CANDY

Two cups molasses, 1 cup sugar, butter size of walnut. Boil until it hardens in water. Add $\frac{1}{2}$ cup nut meats, a pinch of soda and pour into buttered pan.

Mrs. T. J. Waldorf.

POPCORN BALLS

One cup molasses, 1 cup sugar, 1 tablespoon vinegar, 1 tablespoon butter. Boil until it forms a soft ball when dropped in cold water. Take from fire, add pinch of soda. Pour over popcorn and form into balls.

Mrs. Harley Bridgen.

COCOA CREAM CANDY

Four tablespoons confectioner's sugar, 2 tablespoons boiling water, 4 tablespoons cocoa, $\frac{1}{2}$ teaspoon vanilla extract. Mix sugar and water until smooth; add cocoa and vanilla; mix until creamy dust hands with sugar; take up $\frac{1}{2}$ teaspoon of mixture and roll into ball. Dust a plate with sugar, and lay balls on to dry about 2 hours, then roll in finely chopped nuts.

STUFFED DATES

Wash and pit dates. Form ball of fondant, with half a walnut meat in center. Press fondant in date and roll in sugar.

OLD FASHIONED MOLASSES CANDY

One lb. sugar, $\frac{1}{2}$ pt. molasses, juice of 1 lemon, 2 oz. butter, $\frac{1}{4}$ cup water pinch salt. Cook until hard enough to form ball in cold water and pull.

COCOANUT CREAM

Three cups granulated sugar, $\frac{1}{4}$ lb. cocoanut, $\frac{1}{2}$ cup milk. Cook sugar and milk until it forms a ball in water, then put in cocoanut and take from stove. Beat until creamy. Pour on buttered sheet and cut in squares.

CREAMED PEPPERMINTS

Two cups granulated sugar, 1 cup water. Boil until it thickens and forms a hair. Remove from fire and beat with egg. Whip until it becomes white and creamy. Flavor with $\frac{1}{4}$ teaspoon essence of peppermint and drop in waters on paraffin paper. You can use several kinds of flavoring and colors.

Mrs. C. W. Coleman.

PEANUT CARAMEL

One cup molasses, 1 cup sugar, $\frac{1}{2}$ cup butter. Cook until the syrup crisps when dropped into water, then stir in quickly a cup of chopped nuts and pour into buttered tins.

PRAWLINS

Two cups brown sugar, $\frac{1}{2}$ cup milk or cream. Boil hard but do not stir. Boil until it forms a soft ball and take off fire. Add pinch of salt and $\frac{1}{2}$ cup nut meats. Beat until light colored or until a drop stands. Drop on buttered sheets.

HOREHOUND CANDY

Steep $\frac{1}{2}$ small package of Horehound in 1 cup of water and strain off the tea. Add 2 cups of sugar and $\frac{1}{2}$ cup of vinegar and stir thoroughly together. Then boil without further stirring until it hardens in cold water. Add slowly, butter size of hickory nut, pour on greased platter and cool.

HONEY CANDY

One pound white sugar, water enough to dissolve, 4 tablespoons of honey. Boil until brittle when dropped into cold water. Pull when cooling, cut with scissors into small pieces, and put on buttered platter.

Fudge

FUDGE

Three cups sugar, 1 cup milk, 4 or 5 tablespoons cocoa or 2 ounces unsweetened chocolate, 1 tablespoon butter, 1 teaspoon Walkers vanilla extract. Put sugar, milk and cocoa or chocolate in saucepan, stir and boil until it makes soft ball when tested in cold water; take from fire, add butter and vanilla, cool and stir until creamy. Pour on buttered plates and cut in squares.

Mrs. Margaret Brandt.

CHOCOLATE FUDGE

Two cups sugar, 1 cup milk, 2 tablespoons butter, 2 squares chocolate, 1 tablespoon Karo Syrup. Boil until it forms a soft ball when dropped in water. Let cool before beating. Add vanilla and nut meats, beat and when it hardens around edge of pan, pour in buttered pan. Will keep soft indefinitely if kept in covered tin box.

Mrs. O. S. Cane.

PEANUT BUTTER FUDGE

Two cups brown sugar, 1 cup granulated sugar, $\frac{3}{4}$ cup milk. Boil same as fudge. Remove from fire. Add pinch of salt, 1 cup peanut butter and flavoring. Beat until thick enough to put in buttered tins.

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G. W. HARRIS,
Syracuse Branch Manager

Cheese and Eggs

QUAKER OMELET

Put one tablespoon butter (melted) in baking dish. Beat 4 eggs until well mixed, 1 tablespoon corn starch, $\frac{1}{8}$ cup milk, $\frac{1}{8}$ teaspoon salt, dash pepper, 1 tablespoon water to each egg. Bake and serve plain or with a sauce as desired.

FRIJOLIS

One can red kidney beans, 2 sweet peppers (green) chopped, $\frac{1}{2}$ lb. cheese, cut up. Combine and cook about 20 minutes slowly. Serve on toast.

R. H. H.

SPANISH OMELET

Cut in small pieces and cook until done $\frac{1}{4}$ lb. bacon, 2 good-sized onions, 1 green pepper. Add 1 tablespoon butter, $\frac{1}{4}$ can tomatoes, 2 tablespoons cold water, enough flour to thicken and a little salt. Make omelet of 5 eggs and put above ingredients in center and serve garnished with parsley.

Edna Richardson.

CHEESE SOUFFLE

Two tablespoons butter, 3 tablespoons flour, $\frac{1}{2}$ cup scalded milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup grated cheese, 3 egg yolks, 3 egg whites, cayenne pepper. Melt butter, add flour and mix well. Add gradually scalded milk, salt, pepper and cheese. Remove from fire, add well-beaten yolks of eggs. Cool and fold in stiffly beaten whites of eggs. Bake in buttered pan for twenty minutes in slow oven.

Mrs. George Theobald.

CHEESE BALLS

One cup grated cheese, 1 heaping teaspoon flour, 1 pinch 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.

Alberta M. Osborn.

LUNCHEON DISH (Cheese)

Soak 1 cup bread crumbs in fresh milk. Beat into this 3 eggs, 1 tablespoon melted butter, $\frac{1}{2}$ lb. grated cheese. Sprinkle top with sifted bread crumbs and bake in oven until delicate brown.

Mrs. L. R. Shisler.

CHEESE SANDWICHES

Cream the yolks of 3 hard boiled eggs with 1 tablespoon butter, season with salt and pepper, add 2 tablespoons grated cheese, mix well together and spread on bread.

Mrs. C. M. Sharpe.

MACCARONI AND CHEESE

One quarter pound or 12 sticks macaroni broken into 1 inch lengths, and cooked in three pints boiling salted water 20 minutes. Turn into a colander and pour over it cold water, drain. Make a sauce of one tablespoon each of

butter and flour and two cups hot milk, little salt. Put a layer of grated cheese in bottom of bake dish, then a layer of macaroni and one of the sauce, then repeat, and cover top with fine bread crumbs, bits of butter dotted over, and a little grated cheese. Bake until brown.

Mrs. Rowland.

BLUSHING BUNNY

Three-fourth lb. grated cheese. 3 tablespoons butter, 3 eggs well beaten. $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard, red pepper, 1 can tomato soup. Heat soup in double boiler, add butter, cheese, seasonings. Stir constantly until cheese is melted. Just before removing from fire add the eggs well beaten. Serve on crackers.

Fern Mardin.

Fish

*"From ocean and lake, from river and brook,
We swim to thy bidding, Oh, capable cook!"*

SALMON CROQUETTES

One can salmon, 1 egg, parsley to taste, $\frac{1}{4}$ cup flour. Take out bones, flake fish, chop parsley fine, add egg, flour, little salt and pepper. Roll into shape and place in cool place for 1 hour before frying. Roll in bread crumbs, then into egg, then into bread crumbs. Fry in deep fat.

Mrs. Glen Brown.

BOILED HALIBUT

Tie fish up closely in cheesecloth. Cook in boiling salted water 30 or 40 minutes. For piece weighing 3 lbs., pour over the following sauce: Boil 3 eggs 20 minutes, and prepare a drawn butter sauce with butter and flour and boiling water. Use eggs for garnishing.

Mrs. Harley Bridgen.

CODFISH BALLS

Two cups mashed potatoes, 1 teaspoon butter, $1\frac{1}{2}$ cups codfish minced fine, 1 beaten egg. Drop mixture by spoonfuls into hot lard.

PIGS IN BLANKET

Season the oysters with pepper and salt. Wrap each in a very thin slice of bacon and fasten with toothpicks. Have frying pan very hot and cook just long enough to crisp bacon. Serve hot on small pieces of toast.

FRIED FISH

Dredge fish with flour, sprinkle with salt and pepper. Dip in beaten egg and then in cracker crumbs. Fry in hot lard. Serve with slices of lemon.

W. R. J.

BAKED FISH

Stuff with a crumb dressing and sew up. Lay strips of salt pork over it and sprinkle with salt and pepper, and bake in hot oven. Baste several times.

FROG'S LEGS FRIED

Skin well, cook for five minutes in salted water, then throw into cold water and drain, roll in flour and fry in hot fat.

O. S. C.

EGG SAUCE FOR FISH

Two tablespoons butter, very hot, 3 tablespoons flour mixed with $\frac{1}{4}$ teaspoon salt and dash pepper, $1\frac{1}{2}$ cups hot water; add 1 teaspoon parsley, 1 teaspoon capers, 2 hard boiled egg yolks, chopped whites cut in rings.

O. S. C.

TARTAR SAUCE

One tablespoon vinegar, 1 teaspoon made mustard, 1 tablespoon each capers, parsley, gherkins, clives, onion, all chopped fine. Add this to mayonnaise. Serve very cold.

SALMON CHOWDER

Mince fine 1 can salmon. Have ready left over potatoes sliced thin. Put a layer of crackers broken into small pieces on bottom of pan, cover with a layer of potatoes, then a layer of salmon, salt and pepper each layer till pan is full. Pour milk on until it covers salmon, dot with butter and bake in hot oven 1 hour or more.

Mrs. Rose White.

TURBAN OF FISH

Two and one-half cups flaked fish (cod), 1½ cups milk, 1 slice onion, 1 sprig parsley, lemon, 4 tablespoons butter, 4 tablespoons flour, ½ teaspoon salt, pepper, ½ cup buttered crumbs. Melt the butter, stir in the flour well, add the milk and stir till it thickens over the fire, add all seasoning—add first, layer of fish and then sauce, alternately, till a greased baking dish is full. Put crumbs on top and bake 30 minutes.

Elizabeth Grace.

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Helpful Hints

CHILDREN'S COUGH SYRUP

Two tablespoons flax-seed (steeped in 2 cups water), strain and add juice of 1 lemon, 4 tablespoons honey, and pinch of powdered alum. Stir well and give teaspoonful as needed.

MUSTARD LINIMENT (For Rheumatism and Neuralgia)

One-half pint vinegar, $\frac{3}{4}$ oz. oil of mustard, 1 oz. oil peppermint, white of 1 egg. Put all in a bottle and shake well. Rub externally.

Mrs. F. E. Case.

WHITE LINIMENT (For Sprains)

White of 1 egg, make a hole in top of shell and add 2 eggfuls of ammonia, 2 eggfuls of turpentine, 3 eggfuls of vinegar. Shake in a bottle until white as milk. Most excellent and will not blister.

Mrs. F. E. Case.

JELLY WILL NOT BOIL OVER

If the kettle is greased to a depth of 2 or 3 inches. It will come up to this ring, but no further. The same is true when cooking lima beans.

IODINE STAINS DISSOLVE IN AMMONIA

Either wet with ammonia and rub or use a cloth pad and quickly absorb the dissolved iodine.

WHEN YOU HAVE TOO MUCH SALT IN FOOD

Draw it out by placing a cloth over the top of the kettle and allow the kettle to remain on the stove. The salt passes into the cloth.

VASELINE STAINS

Soak the stains in wood alcohol a few minutes and then rub with the hand. Afterwards boil in hot soapsuds.

PRESERVING EGGS

Nine quarts of soft water. Let come to boiling point, then set off stove to cool. Add 1 quart of liquid water glass. Put eggs in as convenient.

TO KEEP FLOWERS

Put a little saltpetre into the water with cut flowers and they will last a fortnight.

TO MAKE MEAT TENDER

A little vinegar put into the water in which meat or fowls are cooked renders them more tender. A cook says that the secret of roasting meats is to keep a small enameled dish partly filled with vinegar in the oven when roasting meat of any kind.

MILDEW

One-half cup chloride of lime, 2 quarts hot water. Wet the article first in cold water and then soak in the lime water until the mildew is removed. Rinse thoroughly.

IRON RUST

Apply lemon juice and salt or oxalic acid and salt and lay in the sun. Repeat until stain disappears; rinse thoroughly.

GRASS STAINS

Saturate the spots with alcohol; rub in the hands, then wash in clear water.

INK SPOTS

Put a drop or two of oxalic acid on the spots, then wash in several waters. Lastly in ammonia water; rinse thoroughly.

HAND LOTION

Two oz. glycerine, 2 oz. bay rum, 2 oz. cologne, $\frac{1}{4}$ oz. gum tragacanth. Soak gum in pint of water over night, mix and strain. Fine, will keep hands soft and white.
Edna Case.

LINIMENT

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

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MILK SHERBET

One quart milk, 2 cups sugar, $\frac{1}{2}$ pint whipped cream, juice of 3 oranges, and 1 lemon (strained). First, partially freeze milk and sugar; second, add fruit juices and freeze for a short time; third, add whipped cream, and finish freezing. Take out dasher and pack in ice, and salt.

Mrs. Robinson.

PEACH ICE CREAM

Eight peaches, 1 cup sugar, $\frac{1}{2}$ pint cream, 1 quart milk, 2 eggs, and $\frac{1}{4}$ teaspoon vanilla. Put peaches through sieve. Freeze.

Mrs. Harley Bridgen.

FRUIT ICE

Three cups sugar, 3 cups water, boil 5 minutes; juice of 3 oranges, 3 lemons, 3 bananas (mashed), 1 egg white. Freeze.

PINEAPPLE SHERBET

One quart granulated sugar, juice of 4 oranges, 2 quarts milk and 1 pint pineapple. Mix orange juice and sugar, stir into chilled milk and pineapple and freeze.

Mrs. W. L. Steinhilber.

MAPLE MOUSSE

One pint whipped cream, 1 cup maple syrup. Mix together and let stand 4 hours in freezer without stirring.

Mrs. T. J. Waldorf.

STRAWBERRY ICE

One quart water, 2 cups sugar, boil 20 minutes and add juice of 2 lemons. Cool and add 1 quart strawberries mashed and strained. When partly frozen add stiffly beaten whites of 2 eggs.

Helen Baldwin.

COFFEE ICE CREAM

Four eggs well beaten, 1 cup sugar, $\frac{1}{4}$ teaspoon salt, 1 pint hot milk. Cook in double boiler until custard coats spoon. Cool and add 1 cup strong coffee, $\frac{1}{2}$ pint or more whipped cream, 1 teaspoon vanilla. Freeze.

Helen Baldwin.

MAPLE MOUSSE

Four eggs, 1 cup maple syrup, 1 pint cream. Beat yolks light and whip them into the syrup. Place in a double boiler and when smoking hot allow it to remain over the fire ten minutes longer. Then take off and beat until frothy. When cool add beaten whites and the cream well whipped. Pack and freeze without turning the freezer.

Mrs. A. S. Brown.

VANILLA CREAM

Two quarts milk, 1 pint cream, 1 cup sugar, 3 or 4 eggs, 1 tablespoon corn starch or flour, 1 tablespoon vanilla. Boil sugar, flour, milk and yolks of eggs until thick. When cold add the cream (whipped) and egg whites, which should be beaten stiffly.

ICE CREAM

One pint cream, $\frac{3}{8}$ cup milk, $1\frac{3}{8}$ cups sugar, whites of two eggs, beaten to a froth. Freeze.

Mrs. F. E. Case.

SYRUP FOR CHOCOLATE MILK SHAKE

SUMMER DRINK—Seven and one-half cups sugar, 1 quart and $\frac{1}{2}$ pint hot water, $\frac{1}{4}$ pound Baker's cocoa. Boil 5 minutes and add 1 teaspoon vanilla.

Meats

*"Some have meat that cannot eat,
And some would eat that want it;
But we have meat and we can eat,
So let the Lord be thankit!"*

Burns.

What to Serve with Various Meats—

With veal cutlets: tomato or paprika sauce, rice balls and peas.

With stewed veal: dumplings, baked tomatoes.

With fricandeau of veal: rice, spinach or cauliflower, or Brussels sprouts, peas or asparagus.

With cold veal: sorrel salad or mayonnaise of celery.

With cold veal loaf, for supper or luncheon: celery, lettuce or waldorf salad, or plain tomato salad with french dressing.

With rolled steak or roulettes: brown or tomato sauce, potato puff or potato croquettes, stewed carrots or string beans.

With hamburg steak for dinner: brown or tomato sauce, baked potatoes, stuffed sweet peppers.

With sirloin steak for breakfast: french fried or hashed browned potatoes; for luncheon: lettuce or celery salad with french dressing.

With broiled sirloin steak for dinner: stuffed white or sweet potatoes, or potato croquettes, string beans, baked tomatoes, broiled or baked mushrooms.

With plain boiled beef: boiled potatoes, string beans or browned parsnips.

With brown stew of beef: brown sauce, dumplings, baked tomatoes, string beans or stewed carrots.

With braised beef or beef a la mode: brown sauce and macedoine of vegetables.

With fillet of beef: mushroom sauce, sweet or white potato croquettes, peas.

With broiled fillet: sauce Bearnaise, hashed creamed potatoes, cold asparagus with french dressing.

With baked or roasted ribs of beef: mashed or plain boiled potatoes, or mashed and browned potatoes or in the winter, plain boiled sweet potatoes or baked hubbard squash. For green vegetables: string beans, cucumbers, new lima beans, green corn, baked tomatoes or stewed cabbage.

With sirloin roast: stuffed white or sweet potatoes, baked white potatoes, baked squash. For green vegetables: green corn, spinach, young carrots, young lima beans.

With a pot roast or boiled beef: cream horseradish sauce, plain boiled potatoes, stewed turnips or any of the delicate cabbage dishes.

With cold roast beef: cream horseradish sauce, aspic jelly, salad with french dressing.

With creamed chipped beef: corn bread or mush bread.

With boiled corn beef: cabbage or kale or dandelions, turnips, plain boiled potatoes.

AMERICAN CHOP SUEY

Three medium sized potatoes diced, $\frac{1}{2}$ cup rice, 3 tablespoons drippings, 2 chopped onions, $\frac{1}{2}$ pound chopped beef, 2 cups tomatoes, 2 teaspoons salt, pepper. Boil rice ten minutes, add diced potatoes and cook until potatoes are soft. Fry onions in drippings until light brown, add meat and cook until tender. Drain the rice and potatoes and mix with the meat, add tomatoes and pour into baking dish. Bake in a hot oven until brown. Left over meats may be used.

Mrs. Robert R. Dairs.

CASSEROLE OF RICE AND MEAT

Two cups steamed rice, 2 cups chopped seasoned meat, 1 cup tomato sauce, $\frac{1}{2}$ cup buttered crumbs. Place in a baking dish a layer of rice, over this sprinkle a layer of chopped meat and repeat until the dish is nearly filled; then pour tomato sauce over the meat, cover with the buttered crumbs and bake until brown.

Mrs. C. M. Sharpe.

SHEPHERD'S PIE

Butter granite (or other) baking dish, spread with mashed potato as for pie crust; when stiffened enough to retain its shape after having been placed in a moderate oven, fill with a mince of cooked meat warmed in gravy, season to taste with salt, pepper and butter. Can place in oven again and heat all together until ready to serve if desired.

Mrs. H. E. Borst.

MOCK DUCK

Three pounds round steak, spread with butter, pepper and salt, cover with ordinary stuffing, roll and fasten with skewers or tie with string. Baste freely with butter and water while baking.

Mrs. H. E. Borst.

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.

Alberta M. Osborn.

IRISH STEW

One-half pound veal, $\frac{1}{2}$ pound beef, $\frac{1}{2}$ pound lamb, $\frac{1}{2}$ pound salt pork. Put over in cold water two hours before dinner; one hour before dinner add 4 onions, 2 carrots, $\frac{1}{2}$ cup chopped celery, parsley, thyme, summer savory, and bay leaf; 30 minutes before serving add potatoes cut thin. Season to taste and thicken slightly.

Alberta M. Osborn.

BEEF LOAF

One pound hamburger steak, $\frac{3}{4}$ pound fresh pork, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 cup milk, 1 egg, small piece butter, 2 London cream crackers (rolled). Mix together and place in buttered pan. Put dressing on top made of 1 cup rolled crackers. One-half cup milk, $\frac{1}{2}$ cup water, a little salt, pepper and sage. Mix and put on top of loaf, and dot with little pieces of butter. Bake 1 hour.

Mrs. H. E. Borst.

*Recipes for Fireless Cooker***BOILED HAM**

Trim and wash ham. Place in cooker vessel, nearly covering with cold water. Clamp lid on vessel, place over fire and boil 20 minutes. Remove to cooker and place on one heated radiator. Cook 6 hours or over night.

ROAST MUTTON

Take a leg of mutton and wipe with damp cloth. Rub with salt. Add herbs, if desired. Use cooker vessel without cover. Place in cooker between 2 heated radiators. Roast for 3 hours.

PORK TENDERLOIN WITH SWEET POTATOES

Wipe tenderloin and sear in frying pan. Sprinkle with salt and pepper. Pare 6 sweet potatoes and parboil 10 minutes. Put in pan with meat and bake 2 hours, between two heated radiators.

CHICKEN EN CASSEROLE

Cut 2 small young chickens in pieces for serving. Season with salt and pepper and brush over with butter. Put in casserole, add $\frac{1}{2}$ cup carrots cut fine and 1 finely chopped onion, 2 slices of bacon cut in fine pieces. Add to this $1\frac{1}{2}$ cups boiling water or chicken broth and 1 cup strained tomatoes. Place in cooker without cover on vessel, using the high rack, between 2 heated radiators. Cook 2 hours.

RABBIT AND SQUIRREL

Rabbits or squirrels may be prepared same as for "Chicken."

Mrs. O. S. Cane.

MEAT LOAF

One pound each veal and beef, 1 cup bread or crackers crumbs, 1 cup milk, 1 egg, 1 tablespoon salt, 1 teaspoon pepper, little butter on top, brown in oven 1 hour.

Laura J. Holbrook.

HAM BAKED IN MILK

Ham should be cut about $\frac{1}{2}$ inch thick. Trim edges if needed and broil to a light brown in an iron frying pan. Pour milk into cover and bake in a slow oven about $\frac{1}{2}$ hour. Place on hot platter and thicken the gravy with a little flour and water.

Elizabeth Grace.

PORK LOAF

Four pounds lean fresh pork, and $\frac{1}{2}$ pound salt pork—both ground—2 slices bread in crumbs, 1 egg, salt and pepper to taste, $\frac{1}{2}$ cup sweet milk. Mix and pack in bread tin. Bake in moderate oven and baste occasionally with half cup hot water in which a lump of butter has been dissolved.

Mrs. T. H. Mitchell.

DEVEILED STEAK (Four Portions)

Two tablespoons butter, 1 onion, $1\frac{1}{2}$ pound round steak $\frac{3}{4}$ inches thick, 2 tablespoons flour, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{4}$ teaspoon paprika, 1 teaspoon mustard, 1 tablespoon flour, 2 cups water. Melt the butter, slice the onion and saute gently until golden brown. Remove the onion from the butter, cut

the steak into pieces, 3 x 2 inches. Dredge these lightly in one tablespoon flour, and saute in the butter until well browned. Remove the meat from the frying pan, add salt, pepper, paprika, mustard, vinegar and flour. Mix all together and add the water, slowly. Replace the steak in the pan, cover closely, and simmer 1 hour or until the steak is tender. Serve on a warm platter, and pour the gravy over it.

Mrs. H. Reeve MacEwen.

CASSEROLE OF ROUND STEAK

Two pounds round steak, pound in steak, 2 tablespoons flour, salt and pepper to taste. Melt 3 tablespoons butter or suet in saucepan, add 3 tablespoons each sliced carrots and onions, cook until onions are light brown. Add 2 tablespoons flour, 1 cup hot water, 1 cup tomato juice. Grease casserole, put in meat, and pour sauce and vegetables over it and cook in slow oven 2 hours.

Mrs. W. J. MacDonald.

CRUST FOR MEAT PIE

Two cups sifted flour, 3 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 egg well beaten, 2 tablespoons shortening, $\frac{1}{2}$ cup sweet milk. Add $\frac{1}{2}$ cup sugar for shortcake.

Mrs. F. W. Manning.

BEEF LOAF

One pound round steak, $\frac{1}{2}$ pound lean fresh pork, 6 cream crackers, $\frac{1}{2}$ cup milk, yolk of 1 egg, 1 teaspoon grated celery, 1 teaspoon onion juice, 1 teaspoon summer savory, 2 tablespoons melted butter, salt and pepper. Beat the white of the egg a little, roll loaf in white of egg, and then in cracker crumbs before putting in tin. After it has been in oven fifteen minutes add a little water, lay 1 stock of celery in pan to bake with meat. Bake $\frac{1}{2}$ of an hour.

Mrs. Robert R. Dairs.

SPANISH RICE

One and one-half cups rice, 1 can tomato soup, 1 pound hamburger steak. Boil rice in salt water and partially cook steak. Place in casserole layer of rice, 1 of steak and 1 of soup, repeat until dish is filled, season to taste. Chopped green peppers add to flavor. Bake in moderate oven for about 20 minutes.

Mrs. A. L. Harper.

BAKED HAMBURGER

Two cups soaked bread, 1 saltspoon pepper, 1 teaspoon salt, $\frac{1}{2}$ teaspoon sage, 1 egg, 1 tablespoon butter. Make a dressing of stale bread soaked until soft. Then squeeze the water off and season with pepper, salt, sage; add the egg and butter cut in small bits. Stir it into your meat and put into a greased tin; add a little hot water and bake about 1 $\frac{1}{2}$ hours. One pound steak fixed this way is enough for 4 people.

MEAT PUFFS

One cup cold meat, 2 eggs, 1 cup flour, 1 cup milk, 1 saltspoon salt, 1 shake red pepper. Use for this any kind of cold meat very finely chopped. Make a batter of the eggs, flour and milk, a little salt and a pinch of red pepper; beat well and stir in the meat. Bake in a hot, greased gem-pan about 15 or 20 minutes.



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SYRACUSE, N. Y.

LEG OF LAMB

Boil leg of lamb in small quantity of water and 2 small onions 2 hours. Place in baking pan, rub with melted butter and sift a little flour over the top. Add water in which meat was boiled and bake 1 hour.

Mrs. F. D. Harvey.

JELLIED CHICKEN OR VEAL

Four pounds fowl put in 2 quarts cold water, 4 slices carrot, 1 small onion, 12 cloves, 2 stalks broken celery, $\frac{1}{2}$ teaspoon peppercorns, 1 tablespoon salt. Bring quickly to boiling point and simmer until meat is done. Chop finely. Let stock simmer until reduced to $\frac{3}{4}$ cup. Cool and remove fat. Soak 1 teaspoon gelatine in 1 teaspoon cold water. Reheat stock and add gelatine. Add meat, celery, salt, lemon juice. Pack in mold and chill.

Mrs. A. A. Griffith.

MEAT LOAF

One pound steak, 1 egg yolk, 1 tablespoon parsley, 2 tablespoons bread crumbs, 2 tablespoons butter, 2 tablespoons vinegar, 1 teaspoon salt, 1 small onion. Serve with tomato sauce.

Mrs. A. B. McClure.

VEAL LOAF

Three pounds lean veal, $\frac{1}{2}$ pound raw ham, 3 eggs, well beaten, 3 crackers, rolled fine, 1 teaspoon salt, 1 teaspoon pepper, 3 tablespoons cream, 2 tablespoons water. Put veal and ham through meat chopper, add salt and pepper, cracker crumbs, well beaten eggs, cream and hot water. Mix all thoroughly. Put in baking dish, cover and bake 1 hour. Uncover, bake $\frac{1}{2}$ hour longer. Serve with tomato sauce.

Mrs. Marjorie Brown.

SPANISH RICE

Four medium sized onions, fried. Add 1 pound hamburger steak, $1\frac{1}{2}$ cups cooked rice. Mix thoroughly. Add salt, pepper and heat. Butter baking dish and put in layer of meat, layer of tomatoes and repeat. Cover with bread crumbs and bake.

Fayola M. Blander.

PAN SAUSAGE

To every pound fresh pork, put through the grinder once, add 1 level teaspoon black pepper, 1 level teaspoon powdered sage, 1 teaspoon salt. Mix and put through grinder again. Pack in crock. Keep in cool place.

Mrs. Geo D. Galphin.

YORKSHIRE PUDDING WITH ROAST BEEF

Two cups milk, 2 cups flour, $\frac{1}{2}$ teaspoon salt, 4 eggs. Half this recipe will serve 6 people. Beat eggs, add flour and salt gradually, continue beating and add milk, and beat 5 minutes. Mixture should be perfectly smooth. One-half hour before meat is done, pour this mixture into dripping pan with meat, baste, turning pan if necessary that pudding may be golden brown throughout.

Mrs. E. H. Baldwin.

VEAL LOAF

Two pounds chopped lean veal, $\frac{1}{2}$ pound salt pork chopped, 1 cup cracker crumbs, 3 beaten eggs, 1 teaspoon salt, few grains cayenne pepper, 1 teaspoon onion juice, 1 tablespoon lemon juice. Moisten with beef stock.

Mrs. E. H. Baldwin.

DUMPLINGS

Two cups flour, 1 cup milk, 2 heaping teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Boil moderately with cover off 15 minutes, cover and boil 5 minutes more.

Mrs. B. B. Parsons.

BAKED MACARONI HAMBURG

One-half pound macaroni, 1 can tomatoes, 1 pound hamburger, 2 or 3 onions, salt, pepper, and grated cheese. Boil macaroni in salt water, drain, place a layer in the bottom of buttered baking dish, sprinkle with a part of the hamburger, salt and pepper, minced onion, tomatoes and cheese. Continue until all is used. Bake in moderate oven about 45 minutes.

HAM LOAF

Grind 1 pound ham, and 1 pound veal, mix with 1 cup bread crumbs, season to taste, moisten with milk and steam in baking powder cans 2 hours.

Mrs. Sting.

SLICED POTATOES AND CHOPS

Fill casserole with potatoes prepared as for escalloped potatoes. Season with salt, pepper and butter. Cover with milk. Cover with enough pork chops to top the dish and cook 1 hour, removing cover to brown chops towards last.

Mrs. T. H. Mitchell.

HAM LOAF

Three cups ground ham, 3 cups fine bread crumbs, 1 onion chopped, 2 table-spoons minced parsley, 1 egg, pepper. Mix and bake 40 minutes.

Mrs. Clara Hyle.

POT ROAST OF BEEF

Put piece of suet in iron kettle and brown, then put in beef and keep turning it until brown. Add onion and cook slowly 2 hours. Add a little water, and when nearly done add salt and pepper.

Mrs. C. T. Thompson.

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Pies

*"No soil upon earth is so dear to our eyes,
As the soil we first stirred in terrestrial pies."*

PLAIN PIE CRUST

One and one-half cups flour (pastry), 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup lard, 4 tablespoons ice water. Have all ingredients cold.

Mrs. Wood.

RAISIN PIE

One and one-half cups brown sugar, $1\frac{1}{2}$ cups hot water, 1 tablespoon flour, butter size of walnut, $1\frac{1}{2}$ cups raisins, 1 lemon peeled and sliced thin. Cook flour, sugar and hot water, add butter and raisins, and cook until clear. Lastly add lemon and make ribbon upper crust.

Mrs. Charles E. Treple.

CRANBERRY PIE

One large cup cranberries, split each berry, $\frac{1}{2}$ cup raisins, 1 cup sugar, 1 tablespoon flour, $\frac{1}{2}$ scant cup water. Mix flour and sugar, add water and other ingredients. Make into a 2 crust pie and bake slowly.

Mrs. E. Q. Williams.

PUMPKIN PIE

One cup pumpkin, 1 cup sugar, 2 small tablespoons flour, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 egg well beaten. Beat all together and add enough milk for pie and last 2 tablespoons melted butter.

Blanche Park.

BUTTER SCOTCH PIE

One cup brown sugar, $\frac{1}{4}$ cup water, butter size of 1 egg, boil together, until waxes when dropped from a spoon. Mix in separate dish yolks of 2 eggs, 1 pint milk, 1 large tablespoon flour and 1 teaspoon vanilla. Pour this mixture slowly into boiling sugar and cook until thick. Pour in pie shell, cover with meringue and brown in oven.

Mrs. Floyd Baker.

CRANBERRY AND RAISIN PIE

One cup cranberries, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup water, 1 cup sugar, 2 tablespoons flour, 1 teaspoon vanilla. Wash and cut berries in half. Bake in a very slow oven. Put berries in pie raw.

Mrs. H. D. VanDerwee.

CREAM PIE

One-half cup raisins, 1 cup cream, 1 cup sugar, 3 eggs. Spread the raisins on the pie crust, mix sugar, cream and yolks of eggs together, pour over raisins, bake until done, then beat whites of eggs with a little sugar, put on top of pie and brown in oven.

M. J. T.

CRANBERRY PIE (For Two Pies)

One quart cranberries put through a food chopper, pinch of salt, 3 cups sugar. Stir together 2 heaping tablespoons of corn starch with little cold water, and then pour on enough boiling water to make stiff paste. Then stir in cranberries, and bake with strips for top crust.

Ewona Besse.

BUTTER SCOTCH PIE

Two cups milk, 1 cup brown sugar, 2 egg yolks, 2 tablespoons flour. Beat whites of eggs for frosting. Add to baked crust.

LEMON PIE

Fill pie tin with plain crust, but do not bake. Fill with the following: 1 cup milk, 1 cup sugar, 2 tablespoons flour, 1 large lemon, 2 eggs. Separate eggs. Add yolks to milk, sugar, flour and lemon. Beat thoroughly and add beaten whites and bake.

Mrs. Leo Englander.

GREEN TOMATO PIE

Line a pie plate with a good crust, place in it a double layer of sliced and seeded tomatoes, $\frac{3}{4}$ cup brown sugar, 1 tablespoon vinegar or a little lemon juice, and a sprinkling of flour; drop bits of butter over, add a grating of nutmeg, and put on a top crust; then bake in moderate oven.

Mrs. H. E. Borst.

LEMON SPONGE PIE

One cup sugar, butter size of walnut, cream together. Juice of 1 lemon, and rind, yolks of 2 eggs, 2 tablespoons flour, 1 scant cup milk. Then fold in beaten whites of 2 eggs. Bake 35 minutes in very slow oven.

Mrs. T. J. Nolan.

WASHINGTON PIE

One-fourth cup corn starch, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup hot milk, 3 tablespoons powdered sugar, 2 tablespoons butter, $\frac{1}{4}$ teaspoon salt, 1 square Baker's chocolate, 2 eggs. Mix corn starch, sugar, salt, and hot milk. Cook in double boiler 15 minutes. Then add chocolate grated, beaten yolks of eggs, and butter stirred in carefully. Remove from fire and let cool. Pour mixture in crust, cover with meringue made of whites of eggs and powdered sugar. Brown in oven.

Mrs. F. E. Case.

BANANA PIE

Bake crust, cool slightly, slice bananas over crust, then add filling, 1 cup cold water, 1 cup sugar, 2 eggs, 2 tablespoons flour, 2 large tablespoons butter. Mix sugar, flour and yolks of eggs to smooth paste, add water and butter gradually and stir over fire until thick, then add $\frac{1}{4}$ teaspoon vanilla. Beat whites stiff and add a little sugar, put on top and brown in oven.

Mrs. M. D. Currau.

FILLING FOR LEMON PIE

One pint milk, 3 heaping tablespoons corn starch, 1 cup sugar, 1 lemon, (juice and rind), 2 eggs and a little salt.

Addie C. Dickinson.

PUMPKIN PIES

To one quart of pumpkin, add 1 quart milk, 2 cups sugar, 1 teaspoon cinnamon, ginger, salt and 2 eggs well beaten.

Mrs. Alice Cole Tibbits.

SOUR CREAM PIE

One cup sour cream, 1 egg, 1 cup sugar, 1 level tablespoon flour, 1 cup fruit, mostly currants, can use some raisins, spice to taste, (same as for spice cake). Bake with 2 crusts.

SOUR CREAM AND RAISIN PIE

One cup thick sour cream, 1 egg, $\frac{1}{2}$ cup sugar, 1 cup chopped raisins, dredged in flour, salt. Beat egg, cream together with sugar, stir in raisins and bake with 2 crusts.

Mrs. W. J. Brennan.

PUMPKIN PIE

One and one-half cups pumpkin, 1 cup brown sugar, 2 eggs, 1 tablespoon corn starch, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon ginger, little allspice, 1 pint milk or half milk and half cream.

Mrs. W. D. Sawyers.

CARAMEL PIE

One cup milk, $\frac{1}{2}$ teaspoon salt, 1 cup dark brown sugar, butter size of walnut, boil all together, stirring constantly, then add 2 tablespoons flour stirred in cold water, 2 egg yolks. Use whites of eggs for meringue.

Mrs. John Brown.

CHEESE PIE

One and one-fourth pounds cottage cheese, $\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup seeded raisins, yolks of 3 eggs, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup sweet milk. Turn into pastry lined tin and bake until firm. Add the beaten whites of eggs last.

Mrs. Manning.

CHOCOLATE PIE

One cup milk, yolks of 2 eggs, 2 tablespoons corn starch, 1 cup sugar, 4 tablespoons cocoa, butter size of walnut. Beat whites of eggs for meringue.

Mrs. Ernie A. Fitch.

LEMON SPONGE PIE

One cup sugar, yolks of 2 eggs, 2 tablespoons flour, grated rind and juice of 1 lemon. Beat together and add one cup of milk. Stir in egg whites beaten stiff. Bake in 1 crust, about 40 minutes.

Mrs. Albert Tardy.

CRANBERRY AND RAISIN PIE

Mix $1\frac{1}{2}$ cups cranberries and $\frac{1}{2}$ cup of seeded raisins; to 1 cup sugar, add 1 rounding tablespoon flour. Line a pie tin with pie crust and sprinkle into it one-half of the sugar. Add the cranberry mixture and $\frac{1}{2}$ cup of water to which has been added a little vanilla. Add remaining sugar, put on top crust and bake.

Mrs. C. W. Coleman.

CARAMEL PIE

One cup light brown sugar, $\frac{1}{2}$ cup butter, 2 tablespoons flour. Cream sugar, butter and flour, add 2 eggs well beaten, $1\frac{1}{2}$ cups milk. Cook until thick and cool. Fill shell just before serving and cover with $\frac{1}{2}$ pint sweetened whipped cream.

Mrs. E. J. Tholen.

PUMPKIN PIE

One large can pumpkin, 1 cup sugar, 1 large tablespoon molasses, 2 eggs, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon ginger, 2 cups milk. Mix all together, and pour in pie dish lined with crust. This makes 2 large pies.

Mrs. James A. Doyle.

APPLE PIE WITH LEMON

Two large apples, juice and grated rind of 1 lemon, 1 cup sugar, 1 egg. Pare and core apples, add lemon, sugar, and well beaten eggs. Bake in two crusts.

Mrs. Glen Brown.

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Puddings

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"Steamed Puddings"

STEAMED GRAHAM PUDDING

One egg, 2 cups graham flour, 1 cup molasses, 1 cup chopped raisins, 1 cup sweet milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon. Steam 2 hours and serve with hard sauce. Chopped figs, orange and lemon peel may be added. This makes a good Christmas pudding.

SUET PUDDING

One cup chopped suet, 1 cup raisins, 1 cup sweet milk, pinch salt, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup brown sugar, 3 cups flour, 1 teaspoon soda in milk, add cinnamon and nutmeg. Steam 3 hours.

Mrs. M. L. Evans.

CARROT PUDDING

One cup grated potatoes, 1 cup grated carrots, 1 cup chopped suet, 1 cup brown sugar, 1 cup seeded raisins, 1 cup currants, $1\frac{1}{2}$ cups flour, 1 teaspoon soda. Steam 3 hours and serve with spiced sauce. The potatoes make enough moistening.

Mrs. F. E. Cane.

NUT PUDDING

One cup each: sweet milk, chopped suet, seeded raisins, molasses. Chop the meats from 1 pound English walnuts with $\frac{1}{4}$ pound figs, add 2 teaspoons nutmeg, 1 teaspoon salt, 1 teaspoon soda, $2\frac{1}{2}$ cups flour, mix well and steam 3 hours.

SAUCE—Beat to a cream $\frac{1}{2}$ cup butter and 1 cup powdered sugar. Add 1 cup cream, whipped, stir until well blended.

Mrs. A. S. Phoenix.

SUET PUDDING

One cup molasses, 1 cup sour apples cut fine, 1 small cup suet chopped fine, 1 teaspoon soda dissolved in a little hot water, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon cloves, mix well and add 1 cup chopped raisins, $2\frac{1}{2}$ cups flour, little salt. Steam three hours.

Mrs. E. L. Smith.

CHRISTMAS PLUM PUDDING

One pound each: currants, raisins, suet, sugar, flour, mixed; peel cut fine, $\frac{1}{4}$ pound chopped almonds, $\frac{1}{2}$ pound bread crumbs, 1 teaspoon salt and cinnamon. Mix well and add 9 well beaten eggs. If made in 1 large pudding steam 8 or 9 hours, if in smaller ones steam 6 hours. Steam well just before using.

Mrs. Charles Bourner.

PRUNE LOAF

One pound prunes cooked till tender and cut in small pieces, have 2 cups hot juice left on prunes after they are stewed down. Soak 3 envelopes of gelatine in 3 cups cold water for 5 minutes, then add 3 cups sugar, 2 oranges cut fine, vanilla and nut meats. This recipe will serve about 15 or 18 people.

Mrs. H. D. VanDerveer.

LEMON PUDDING

Blend together 1 cup granulated sugar and 2 tablespoons flour, salt. Then cream in 1 tablespoon butter, next beaten yolks of 2 eggs, then juice of 1 lemon, next 1 cup sweet milk, and lastly stiffly beaten whites of 2 eggs. Bake in slow oven in pan of water.

Mrs. F. A. B.

BANANA PIE

Slice banana in baked pie crust; cover with custard made in double boiler, 1 pint milk, 2 egg yolks, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup flour. Cover this with beaten egg whites and brown.

A FINE DESSERT

One-half pound marshmallows, 1 can pineapple, sweet cream. Cut marshmallows in small pieces and soak over night in the juice of 1 can pineapple. When ready to serve, mix the pineapple shredded fine with marshmallows. Serve in sherbet glasses. Cover with whipped cream.

Mrs. George Cooper.

CHOCOLATE BREAD PUDDING

One-half cup stale bread crumbs, 1 cup milk, $\frac{1}{2}$ square Baker's unsweetened chocolate, $2\frac{1}{2}$ tablespoons sugar, 1 egg, pinch salt, $\frac{1}{4}$ teaspoon vanilla. Soak bread crumbs in milk. Melt chocolate over hot water and add to it the sugar and salt. To the chocolate mixture add the soaked crumbs, the beaten egg and vanilla. Put into buttered custard cups and bake in a moderate oven about 20 minutes, or until custard is set. Serve hot, plain or with hard sauce.

Emily J. Glass.

CHOCOLATE WHIP

Two tablespoons grated chocolate, 2 tablespoons sugar, whites of 2 eggs, $\frac{1}{2}$ teaspoon vanilla. Mix sugar and chocolate with just enough hot water to moisten, then boil until a smooth paste is formed, add to the stiffly beaten whites of eggs until well blended, add flavoring and heap into glasses. Make a hole in the center of each and fill with either sweetened whipped cream or a boiled custard. Serve very cold.

Mrs. Robert R. Davis.

TAPIOCA PUDDING

One pint milk, 1 small cup sugar, 2 good tablespoons tapioca, yolk of 1 egg. Beat sugar and egg together, then add tapioca, milk, cook in double boiler until thick. Beat white of egg stiff and add 2 tablespoons powdered sugar and spread on top. Flavor your custard with vanilla just after taking from the stove.

Addie C. Dickinson.

CHOCOLATE PUDDING

One-fourth cup butter, $\frac{1}{2}$ cup sugar, 1 egg, $2\frac{1}{2}$ cups flour, $4\frac{1}{2}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 1 cup milk, 2 squares chocolate. Mix same as cake and steam 2 hours.

SAUCE—One cup sugar, $\frac{1}{2}$ cup butter, 1 egg beaten very light, 4 tablespoons milk. Mix and cook in double boiler for little while, serve hot on pudding.

Mrs. W. R. Olds.

BREAD CUSTARD PUDDING

Two cups milk, $\frac{1}{2}$ cup sugar, 2 or 3 eggs well beaten, vanilla and lemon extract mixed, about 3 or 4 slices bread. Beat eggs, add sugar, vanilla, salt, lemon and nutmeg; add milk and break bread in small pieces and add to other mixture. Bake slowly in moderate oven. Serve hot with cream.

Mrs. L. Patchett.

THE "PLAIN" JELL-O DESSERT

Dissolve 1 package of Jell-O, any flavor, in a pint of boiling water. Pour into a mould and put in a cold place to harden. When set turn out on a plate. Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

SNOW PUDDING

Dissolve a package of lemon Jell-O in a pint of boiling water. When cold and still liquid whip with an egg-beater to consistency of whipped cream. Let stand till firm and then pile it by spoonfuls into sherbet glasses and serve with egg custard.

PINEAPPLE BAVARIAN CREAM

Dissolve a package of lemon Jell-O in a half pint of boiling water and add a half pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of shredded pineapple if you wish. Serves from 9 to 12 persons. Instead of pineapple juice, berry or other fruit juices may be used to make similar Bavarian creams.

RUSSIAN CREAM

One pint milk, yolk of 1 egg, small cup sugar, $\frac{1}{2}$ box Cox's gelatine. Make custard in double boiler. When cooked place 2 tablespoons Cox's gelatine in a dish and pour cooked custard gradually on it until gelatine is all dissolved. Flavor with vanilla, then beat white of egg stiff, add a little sugar and vanilla, and pour into custard and stir. Pour into mold and set to cool.

Addie C. Dickinson.

DELMONICO PUDDING

Scald 1 pint milk. Mix 2 tablespoons corn starch with a little cold milk. Four tablespoons sugar with yolks of 2 eggs and a little salt. Stir them into the boiling milk and let it thicken. Season with lemon or vanilla. Pour into pudding dish and set in the oven until a light crust is formed. Beat the whites of eggs to a stiff froth, add 2 tablespoons of sugar and pour over the pudding, set in the oven and brown slightly.

Mrs. Ellen Angier.

Whipped Jell-O

OF all forms of whipped Jell-O the Bavarian creams are most popular, and they may well be, for in no other way can these favorite dishes be made so easily and cheaply. Jell-O is whipped with an egg-beater just as cream is, and does not require the addition of cream, eggs, sugar or any of the expensive ingredients used in making old-style Bavarian creams.

PINEAPPLE BAVARIAN CREAM

Dissolve a package of Lemon Jell-O in half a pint of boiling water and add half a pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of the shredded pineapple. Pour into mould and set in a cold place to harden. Turn from mould and garnish with sliced pineapple, cherries or grapes.

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DUCHESS PUDDING

One-half can pineapple, $\frac{1}{2}$ cup pearl tapioca, 2 oranges, 1 cup sugar, pinch salt. Soak tapioca over night, cut up pineapple and drain, cut up oranges and drain. Drain tapioca, add juice of fruits and $\frac{1}{2}$ cup water, salt and sugar. Cook in double boiler until clear. Let cool and add beaten whites of eggs. When cool, add fruit and serve with whipped cream.

Mrs. George Curry.

Mrs. Clara Miller.

Miss Jennie E. Norton.

GRAPE NUT PUDDING

One package lemon Jell-O, 1 pint boiling water, 1 cup grape nuts. When cool add 1 cup chopped nuts, 1 cup raisins, 3 tablespoons sugar, $\frac{1}{2}$ teaspoon vanilla. Serve cold with whipped cream.

Mrs. James A. Doyle.

ORANGE DAINTIES

Put 2 cups water and 1 cup sugar in saucepan and when boiling thicken with 2 tablespoons corn starch dissolved in a little cold water, stir until transparent and add 1 teaspoon vanilla and a pinch salt. Cut 4 good sized oranges into halves, take out pulp and cut into small pieces, add to the corn starch mixture, fill orange shells and chill.

Mrs. Rose White.

SPANISH CREAM

One envelope Knox gelatine, 3 eggs, 1 tablespoon vanilla, 1 quart milk, 8 tablespoons sugar. Soak gelatine in milk, place on stove and stir until dissolved, add yolks of eggs beaten with 4 tablespoons sugar, stir until it thickens, take off stove, and turn in whites of eggs beaten with 4 tablespoons sugar, add flavoring. Pour into molds and serve with whipped cream and cherries.

Mrs. Glenn S. Brown.

BUTTER SCOTCH PUDDING

One cup brown sugar, 1 tablespoon flour, 1 egg yolk, 1 cup milk, cook until it thickens. Add 1 tablespoon butter and little vanilla. Use white of egg for meringue. This also may be used as filling for pie.

Mrs. E. L. Murray.

NUT PUDDING

One cup molasses, 1 cup chopped suet, 1 cup milk, 1 cup seeded raisins, $\frac{1}{2}$ pound chopped figs, 1 pound walnuts meats (in shell), 1 grated nutmeg, 1 teaspoon soda, 2 $\frac{1}{2}$ cups flour. Steam 2 $\frac{1}{4}$ hours.

Mrs. Char. E. Teeple.

FIG PUDDING

One pound chopped figs, 1 pound fresh bread crumbs, $\frac{1}{2}$ pound chopped suet, $\frac{1}{2}$ pound sugar, 2 egg, $\frac{1}{2}$ grated nutmeg. Chop figs and suet separately. Add sugar, eggs, bread crumbs and nutmeg. Steam 3 $\frac{1}{8}$ hours.

Mrs. Char. E. Teeple.

STEAMED FIG OR DATE PUDDING

One cup chopped figs or dates, $\frac{1}{2}$ cup chopped suet, 3 eggs well beaten, 1 cup brown sugar, 1 teaspoon salt, $2\frac{1}{4}$ cups soft bread crumbs soaked in $\frac{1}{2}$ cup milk. Steam 1 hour.

ORANGE SAUCE—Two tablespoons flour, $\frac{1}{2}$ cup sugar, 1 cup boiling water, cook a minute and pour while hot on 1 beaten egg. Add juice and grated rind of $\frac{1}{2}$ orange.
Mrs. Charles Bourner.

GRAHAM PUDDING

One cup sweet milk, 1 cup molasses, 2 small teaspoons soda, 2 cups graham flour, 1 cup chopped raisins, 1 teaspoon cinnamon, 1 teaspoon cloves, steam 2 hours and serve with sauce.
Mrs. Harvey Smith.

CHOCOLATE PUDDING

One-half cup sugar, 1 tablespoon butter, 1 egg, 3 tablespoons sour milk, 2 heaping tablespoons chocolate, 1 tablespoon flour, 1 large teaspoon baking powder, steam 1 hour and serve with whipped cream or sauce.
Emma Bessee.

SUNSET PUDDING

Grate peel of one orange into stewpan with one quart milk, and $\frac{1}{2}$ cup sugar, bring to a boil and add 5 tablespoons corn starch mixed with cold milk, and boil till it thickens. Divide into 3 portions, color one with 2 tablespoons cocoa, 1 with 2 tablespoons currant jelly, leave third uncolored and fill wet molds alternately with mixtures. Let set before using and serve with whipped cream.
Mrs. David Blanden.

SUET PUDDING

One cup chopped suet, 1 cup molasses, $1\frac{1}{4}$ cups sour milk, 3 cups flour, 1 large teaspoon soda, 1 teaspoon salt, 1 cup chopped raisins. Steam 2 hours.

SAUCE—One egg well beaten, 1 cup sugar, $\frac{1}{2}$ cup butter, stir the mixture into a cream, add 1 tablespoon boiling water, flavor with vanilla, put in double boiler and stir till thick.
Mrs. Richard Harrison.

STEAMED COTTAGE PUDDING

One egg, 1 cup sweet milk, $\frac{1}{2}$ cup sugar, 6 tablespoons melted butter, 2 cups flour, 3 teaspoons baking powder, prunes or fruit of any kind may be used. Steam 1 hour. Use a cooked sauce, or cream and sugar.

Mrs. H. E. Borst.

STEAMED BLACK PUDDING

One cup best molasses, 1 egg, 1 teaspoon soda in $\frac{1}{2}$ cup hot water, 1 teaspoon ginger, $1\frac{1}{2}$ cups flour. Mix all together and steam $1\frac{1}{2}$ hours without removing cover. Serve with hard sauce made as follows: 1 cup pulverized sugar, 1 egg, $\frac{1}{2}$ cup butter.
Mrs. Bachus.

SUET PUDDING

One cup suet chopped fine, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 2 eggs, 1 cup chopped raisins, 1 cup currants, 2 cups flour, nutmeg. Steam $2\frac{1}{4}$ hours. Serve with a pudding sauce or whipped cream.
Mrs. George Major.

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CHILI SAUCE

Eight green peppers, 4 tablespoons salt, 4 large onions, 3 cups sugar, 1 teaspoon ground mustard, 1 teaspoon ground ginger, 2 teaspoons whole cloves and 2 teaspoons whole cinnamon in bag, 4 cups vinegar. Cook 3 or 4 hours.

MUSTARD PICKLES

One quart large cucumbers chopped, 1 quart large onions chopped, 1 quart small onions whole, 1 quart small cucumbers whole, 1 large or 2 small cauliflowers cut in small pieces, but not chopped. Three strong green peppers chopped, 3 strong red peppers chopped. Put the whole onions, cucumbers and cauliflowers in separate dishes. Cover with strong hot brine, strong enough to bear up an egg. Allow them to remain over night and drain well in the morning. Take a vessel which will hold all the vegetables. First, put in $\frac{3}{8}$ gallon of cider vinegar, boil and add 4 cups brown sugar, $\frac{3}{4}$ pound mustard seed (tied in a bag), 1 cup flour, $\frac{3}{4}$ pound ground mustard, $\frac{1}{2}$ ounce tumeric. Mix flour, mustard and tumeric in a little vinegar and add to boiling vinegar. Add vegetables and boil until quite thick.

Addie C. Dickinson.

GOOSEBERRY CATSUP

Nine pounds gooseberries, 5 pounds sugar, 1 quart vinegar, 3 tablespoons cinnamon, $1\frac{1}{2}$ tablespoons each allspice and cloves. The berries should be nearly ripe. Clean and mash in a porcelain dish, scald and put through colander. Add sugar and spices. Boil 15 minutes, add vinegar and bottle immediately before it cools. Ripe grapes may be prepared the same way.

Mrs. George Theobald.

TOMATO CATSUP

One-half bushel tomatoes cooked and strained through a sieve, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups vinegar, $\frac{1}{2}$ cup salt, 2 teaspoons red pepper. Put in a bag 1 tablespoon cinnamon, 2 tablespoons mustard, one tablespoon ginger, 1 teaspoon celery seed. Cook until it thickens, stirring often. Bottle, cork and seal with paraffin.

Harriette W. Olcott.

WINTER SALAD

One quart green tomatoes, 2 quarts cabbage, 8 onions, 3 red peppers, $\frac{1}{2}$ tablespoon tumeric, $\frac{1}{2}$ tablespoon allspice, $\frac{1}{4}$ tablespoon mustard seed, 2 tablespoons salt, 2 cups sugar, 1 quart vinegar. Slice tomatoes, sprinkle salt on, and stand over night, then drain. Mix the cabbage (shredded, not chopped), onions, and peppers all together. DO NOT COOK. Boil vinegar, sugar and spices together, and pour over.

M. J. T.

PEACH CONSERVE

Three pounds peaches stoned and peeled, 3 pounds sugar, 1 tablespoon meats from inside of peach stone cut fine. Cook and when thick remove from fire and add one medium size bottle Maraschino cherries, (halved) juice and all.
Mrs. Seward Hicks.

TOMATO CONSERVE

Three quarts and 1 pint tomatoes, 4 pounds sugar. Cook 2 hours. Add 1 lemon, 1 orange, $\frac{1}{2}$ pound raisins, 1 cup nut meats. Cook for $1\frac{1}{2}$ hours.
Mrs. T. J. Waldorf.

GOLDEN CHIPS

Seven pounds pumpkin peeled and chipped fine, 6 lemons, 5 pounds sugar, 1 tablespoon ginger. Put sugar on pumpkin and stand over night. In morning add grated rind and juice and pulp of lemons. Cook until thick like marmalade.
Helen Baldwin.

PLUM CONSERVE

Five pounds plums, 5 pounds sugar, simmer 30 or 40 minutes, then add 1 pound raisins, and 3 oranges chopped fine. Cook until thick.
Addie C. Dickmson.

GINGER PEAR

Eight pounds pears peeled and cut in chunks, 8 pounds sugar dissolved, $\frac{1}{4}$ pounds green ginger root peeled and cut in small pieces, 4 lemons. Add pears and ginger, juice of 2 lemons and rind of 4 lemons to sugar. Boil until thick.
Mrs. H. L. Curtis.

CHERRY OR PLUM PRESERVE

Three pounds fruit, 1 pound raisins, 3 pounds sugar, $\frac{1}{2}$ pound nut meats, 4 oranges. Cut rind and pulp of oranges into small pieces. Put ingredients all together and let stand over night. In morning cook slowly 45 minutes.
Eva G. Clarke.

PIE PLANT MARMALADE

Seven pounds pieplant, 7 pounds sugar, 4 oranges, 2 lemons. Cook until thick.
Mrs. Madril.

GINGER PEARS

Use pears not quite ripe, peel, core and slice thin. To 8 pounds pears allow 6 pounds sugar, 1 cup water, juice of 4 lemons. Cut lemon rinds into thin strips and add them. Add $\frac{1}{2}$ pound ginger root cut into pieces. Simmer until thick marmalade.
Mrs. Lola Smith.

PEAR CONSERVE

Five pound pears, 2 oranges (cut up), $\frac{1}{2}$ pound coconut, 3 pounds sugar. Cook until it thickens.
Mrs. Peacock.

AMBER MARMALADE

Shave very thin 1 grapefruit, 1 lemon and 1 orange, using rind but removing seeds. Add three times as much water as fruit. Let stand over night. In morning boil 10 minutes and let stand until second morning. Add pint for pint of sugar and cook 2 hours or until it jellies. Put in glasses and seal.
Anne S. Blanden.

QUINCE, PEAR AND APPLE

Two quarts sweet apples, 4 quarts quinces, 2 quarts pears (sliced small); cover parings and cores with cold water and boil ten minutes and strain $\frac{3}{4}$ pound sugar to 1 pound fruit, add this to the strained juice and boil to a clear syrup. Cover quinces with cold water and cook until tender. Add all fruit to syrup and cook until clear and red in color.

Mrs. Geo. D. Galphin.

PEACH AND PEAR CONSERVE

Equal quantities of pared peaches and pears, $\frac{3}{4}$ as much sugar as fruit juice and rind of 1 or more oranges. Ginger root as desired. Enough water to barely cover and boil until thick. Put in jelly glasses or small jars and cover with paraffin.

Mrs. Glen S. Brown.

CHERRY CONSERVE

Four quarts pitted cherries, 4 pounds sugar, 2 pounds raisins, 1 lemon, 2 oranges. Cook until the ingredients start to thicken. Walnut meats may be added if desired.

Belle F. Erath.

SPICED PLUMS

Seven pounds fruit, 5 pounds sugar, 1 pint vinegar, 3 teaspoons cinnamon, 3 teaspoons allspice, $\frac{1}{2}$ teaspoon clove. Cut the pits out and cook down thick.

Mrs. G. C. Pierce.

QUINCE HONEY

Four quinces, 3 pounds sugar, 1 pint boiling water. Cook 20 minutes. Put quinces through food chopper, add water and cook.

Mrs. George Theobald.

GOLDEN CHIPS CONSERVE

Four quarts pumpkin, 3 quarts sugar, 2 oranges, 2 lemons. Cut pumpkin in inch cubes, and slice very thin leaving skin on. Add sugar and let stand over night, stirring occasionally. In the morning add lemon and orange sliced with peel but remove seeds. Cook until proper consistency.

Mrs. George Theobald.

PEACH CONSERVE

Fifteen large peaches, 2 oranges, 3 lemons, $\frac{1}{2}$ pint English walnuts, 3 pounds sugar. Pare and pit peaches. Cut the peel of oranges and lemons into small pieces, remove membrane from the pulp, then add the pulp, peel, sugar and meats to the peaches and cook slowly until thick. Makes about 2 quarts.

Mrs. George Theobald.

PRUNE CONSERVE

Four pounds prunes (pitted), 3 pounds sugar, 1 pound raisins, 3 oranges, nut meats. Pour boiling water over raisins, let stand 1 minute. Cut up fruit. Cook until thick.

Mrs. John Brown.

PINEAPPLE CONSERVE

One pineapple cut fine, 3 boxes strawberries, 3 pounds sugar. Cook until thick.

Mrs. Rowland.

TOMATO CONSERVE

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

Mabelle Upson.

NOVEMBER JAM

Seven and one-half cups cranberries, 5 cups water, 3 oranges, juice, and peel cut thin, 5 cups sugar, 1 cup raisins. Cook all together until thick.

Gertrude L. Fling.

GREEN TOMATO MINCE MEAT

Three quarts green tomatoes, chopped, 12 large sour apples, 3 pounds brown sugar, 2 packages chopped raisins, 2 cups vinegar, 1 cup butter or chopped suet, little salt, 3 teaspoons each of cloves, cinnamon and allspice, 1 teaspoon nutmeg, cook slowly 2 or 3 hours. Jelly and fruit juices may be used, if these are used use less sugar.

Harriette W. Olcott.

CASSEROLED QUINCES

Wash quinces, core them and cut ends off. Put in casserole and fill half full with hot water and a good half cup sugar. Bake slowly until tender, then remove them from the casserole. Cook cores and little ends you cut off and cook in separate dish. Strain juice and add to juice from casserole. Add cup sugar and boil until this is like jelly. Pour over quinces and let get cold.

Mrs. Ansel D. Brown.

FIG AND PEAR CONSERVE

Seven pounds pears, 5 pounds sugar, 2 pounds figs. Wash figs, peel and core the pears, then put them all through the food chopper. Add the sugar and cook slowly until thick. Pour into glasses and cover with paraffin.

Mrs. Robinson.

MUSTARD

Three eggs, $\frac{1}{4}$ pound mustard, 1 tablespoon sugar, $\frac{1}{2}$ cup sugar, $2\frac{1}{2}$ cups vinegar. Mix all together and boil till it thickens in double boiler.

Mrs. M. A. Barney.

MUSTARD PICKLES

Four quarts vinegar, (diluted if real strong) $\frac{1}{2}$ box Coleman's mustard, 2 cups flour, 5 cups sugar, 1 oz. tumeric. Stir flour, mustard, sugar and tumeric in dish and pour slowly into boiling vinegar. Fill with cucumbers, tomatoes, cauliflower and onions. Steam the vegetables after soaking over night in salt water.

Mrs. R. S. Harriman.

MUSTARD PICKLES

Three quarts small white onions, 1 large cauliflower, 4 small peppers cut fine, 4 dozens small cucumbers. Let stand in salt and water over night. In the morning drain; just scald and turn into a colander to drain.

DRESSING—Mix 1 cup flour, 4 tablespoons mustard, and 1 tablespoon tumeric, with enough cold vinegar to make a smooth paste. Then add 1 cup sugar and sufficient vinegar to make 2 quarts in all. Boil the mixture until it thickens, add the vegetables and cook until well heated through.

Mrs. G. C. Pierce.

GREEN TOMATO CHOW-CHOW

One peck green tomatoes, 6 onions, 2 large green peppers, 2 pounds sugar, 3 pints vinegar, 1 teaspoon ginger, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon cinnamon. Grind tomatoes, onions and peppers. Boil tomatoes with $\frac{1}{2}$ cup salt, 20 minutes. Drain off water; add vinegar, sugar, onions and peppers. Simmer 3 hours, then stir in spice and bottle hot or cold.

Mrs. Albert Tardy.

SLICED CUCUMBER PICKLES

Three quarts sliced cucumbers, 3 large onions (sliced), 2 large green peppers (sliced), $\frac{3}{4}$ cup salt. Salt in layers and let stand 3 hours. Drain through colander. Add following to above: $\frac{3}{4}$ quart vinegar, 1 $\frac{1}{2}$ cups brown sugar, $\frac{1}{4}$ cup white mustard seed, $\frac{1}{2}$ teaspoon celery seed, $\frac{1}{2}$ teaspoon tumeric. Boil 10 or 15 minutes. Seal in fruit jars.

Mrs. Harry Bachus.

PICKLED BEANS

Three pints vinegar, 2 pounds sugar, 1 cup flour, 3 tablespoons ground mustard, 2 tablespoons tumeric, 1 teaspoon celery seed. Heat vinegar and sugar, add other ingredients and boil till thick. String 1 peck of young beans, boil in salted water and drain, put in dressing and can while hot.

Mrs. Ralph M. Penner.

FRUIT CATSUP (Not Strained)

Thirty tomatoes, 6 big peaches, 6 big pears, 6 big onions, 6 green peppers, 6 cups sugar, 1 $\frac{1}{2}$ pint vinegar, $\frac{1}{2}$ cup mixed spice in bag, $\frac{1}{2}$ teaspoon red pepper. Put pepper and onion through grinder, chop others, cook slowly until thoroughly done and can. If not cooked down too much, this is about 8 pints.

R. H. H.

SLICED CUCUMBER RELISH

Put 3 tablespoons salt on 3 quarts sliced cucumbers, and 3 quarts sliced onions and let stand for 3 hours, drain and add 1 quart of vinegar, 1 cup sugar and small handful of mixed spices boiling hot. Let the whole come to boil and seal.

Mrs. H. A. Crounifer.

CORN RELISH

Twenty-four ears corn, 2 small cabbages, 4 large red peppers, 8 onions, 1 $\frac{1}{2}$ pounds brown sugar, 3 tablespoons salt, 3 tablespoons mustard, little tumeric, 2 tablespoons celery seed, 2 quarts vinegar. Cut corn from cob, chop onions and peppers and cabbage. Boil one-half hour in vinegar, seal while hot.

Mrs. N. O. Carpenter.

PICKLES "That Mother Used to Make"

Wash cucumbers in cold water. To every 100 add a teacup of salt; cover with boiling water and let stand 24 hours. Dry in a towel. To 4 quarts vinegar add 1 cup brown sugar, $\frac{1}{2}$ cup white mustard seed, 4 green peppers, 1 oz. stick cinnamon, piece of alum size of a walnut. Scald and pour over pickles, adding a few pieces of horseradish. These pickles keep well in a crock.

Mrs. C. W. Coleman.

MINT CHILI SAUCE

Five pounds ripe tomatoes (chop and drain), $1\frac{1}{2}$ pounds apples, 3 peppers (red or green), 2 medium onions (the last three to be chopped), $\frac{1}{4}$ pound Sultana raisins, $\frac{1}{2}$ pound sugar, 1 tablespoon white mustard seed, 2 tablespoons salt, $\frac{1}{2}$ cup green mint leaves (chopped fine) packed down, 1 scant quart vinegar boiled and cooled. Mix all together and stir every day for 10 days. Requires no cooking.

Mrs. O. S. Cane.

SWEET CHUNK PICKLES

Ten pounds cucumbers soaked in salt water 3 days, cut in chunks and freshen 1 day. Heat in alum water (1 tablespoon alum). Drain and pour on hot syrup, drain each morning for 3 mornings, heat syrup and pour over pickles.

SYRUP—Three pounds brown sugar, 1 pint vinegar, 1 tablespoon whole cloves, 2 tablespoons whole cinnamon.

Mrs. O. S. Cane.

SLICED CUCUMBER PICKLES

One quart medium size cucumbers sliced thin, 1 large onion, 25 whole cloves, 2 tablespoons white mustard seed. Put cucumbers in weak salt and water for 2 hours. Drain and nearly cover with vinegar. Add brown sugar to taste and a little tumeric. Allow to come to a scald.

Mrs. C. H. Brooks.

OIL PICKLES

Twenty-five cucumbers, medium, $\frac{1}{2}$ cup black mustard, $\frac{1}{2}$ cup yellow mustard, 1 tablespoon celery seed, $\frac{1}{2}$ cup salt, 1 cup olive oil, 1 quart vinegar. Cut cucumbers in small slices, put spices in alternately; oil, salt, and vinegar. Cover close.

Mrs. Madill.

MIXED PICKLES

One quart cucumbers, 3 onions, 2 large green peppers. Slice cucumbers, onions and peppers, and put them in salt water 3 or 4 hours. Boil 1 pint water, 1 cup sugar $\frac{1}{2}$ tablespoon whole mustard seed, a few pieces of horseradish, spices to suit taste. Put on stove and cook same slowly.

Mrs. Emil Treiber, Jr.

CHILI SAUCE

Thirty ripe tomatoes, 6 green peppers, 12 good sized onions, 25 tablespoons white sugar, 5 tablespoons salt, 5 cups vinegar. Boil until thick.

Mrs. B. B. Parsons.

COLD CATSUP

One-half peck ripe tomatoes, chop and drain off juice, 1 cup chopped onions, 2 bunches celery, 2 red peppers without seeds, $\frac{3}{4}$ pound white mustard seed, 2 roots horseradish, 1 cup brown sugar, 1 pint vinegar, $\frac{1}{2}$ cup salt, 2 tablespoons black pepper.

Mrs. Madill.

DILL PICKLES

Forty cups water, 2 cups salt, 1 cup vinegar, alum size of hazel nut. Soak pickles over night in clear water. Let the brine come to a boil, then cool. Into each can of pickles, put 2 cherry leaves, 3 red peppers, 3 grape leaves size of walnuts, a little dill and horseradish leaves.

Mrs. Florence Spencer.

WATER MELON RIND PICKLE

Cut in cubes and cover with water in which small cup of salt has been dissolved, and let stand 24 hours. Pour off and boil in clear water for 2 hours. Make a syrup of 1 quart vinegar, 4 pounds sugar, 2 tablespoons cinnamon, 1 tablespoon cloves in bag. Add rind and cook until tender.

Helen Baldwin.

THOUSAND ISLAND PICKLE

Seven quarts of medium sized cucumbers sliced in chunks, 1 quart onions sliced, 2 large sweet red peppers. Soak in salt and water over night, $1\frac{1}{2}$ pints vinegar, $\frac{1}{4}$ pound white mustard seed, 3 cups brown sugar. When hot add pickles and let boil 10 minutes. Put in cans.

Mrs. H. E. Johnson.

PEPPER HASH

Twelve green peppers, 12 red peppers, 6 onions, 1 pint vinegar, 1 cup sugar, 2 tablespoons salt. Seed peppers, chop all and cover with boiling water for 5 minutes, then drain. Boil sugar, vinegar and salt well, add hash and let it come to a boil. Put in glass cups or cans.

Helen Baldwin.

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Salads

*"These crisp and tender leaves when dressed aright,
Will surely serve to whet your appetite."*

FRUIT SALAD

Cut firm juicy oranges in small pieces. To 2 cups of oranges add 1 cup raisins, chopped dates and figs. Set aside to chill for 1 hour. Drain off juice. Add 4 tablespoons juice and $\frac{1}{2}$ cup mayonnaise, and $\frac{1}{2}$ cup whipped cream. Arrange fruit on lettuce and pour over dressing.

Fayola M. Blanden.

TUNA FISH SALAD

One-half pound can tuna fish, 2 cups cooked macaroni, 2 or 3 hard boiled eggs, Mayonnaise dressing. Shred tuna fish, add macaroni, salt, pepper and chopped eggs. Mix well, add dressing. Serve on crisp lettuce leaves with a little paprika.

Mrs. David S. Blanden.

NEW YEAR'S SALAD

One large grapefruit, 2 oranges, 2 bananas, 1 pound malaga grapes. Pulp oranges, grapefruit and slice bananas, cut grapes into halves and seed. Arrange on lettuce cups, add chopped nuts and dressing.

DRESSING—One egg, 2 tablespoons sugar, beat until lemon color, add juice of 1 lemon, little salt, and cook in double boiler until creamy. When cold add 1 cup whipped cream.

Mrs. W. J. MacDonald.

FRUIT SALAD WITH PINEAPPLE DRESSING

Six halved peeled fresh pears or canned pears, lettuce, pineapple, dressing, 1 cup halved seeded malaga grapes. Arrange pears on nests of lettuce leaves, add grapes at the side and pour dressing on them.

PINEAPPLE DRESSING—Juice of 1 can pineapple, $\frac{1}{4}$ cup sugar, 2 tablespoons butter, 2 eggs, $\frac{1}{2}$ cup whipped cream, 1 tablespoon flour. Heat juice until just warm, blend together flour and butter, add the egg yolks beaten and the sugar, and then the egg whites beaten stiff. Pour the warm pineapple juice into this, and stir in double boiler until thick. When cold add the whipped cream. Nice on pineapple salad too.

Mrs. E. J. Tholens.

FRUIT SALAD (Serves 12)

Juice of 2 lemons and juice of 3 oranges strained, 2 eggs, $\frac{1}{4}$ cup sugar. Cook like a custard and when cold add 1 pint whipped cream. Put in colander to drain, 1 can pineapple, 1 can large white cherries, 2 oranges, 6 bananas. When ready to serve add dressing mixed with cream. Can be served with or without the following cheese: 1 snappy cheese, 1 tablespoon melted butter, 1 teaspoon Worcestershire, $\frac{1}{4}$ teaspoon salt, 1 egg beaten light. Put through ricer and slice olives on top.

Mrs. W. B. Bunker.

NEW MANHATTAN SALAD

Dissolve a package of lemon Jell-O in a pint of boiling water and 2 tablespoons vinegar. While it is cooling, chop 1 cup of tart apples, 1 cup English walnuts, 1 cup celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve with mayonnaise or french dressing on crisp lettuce leaves, garnished with pimentos or radishes.

BEAN SALAD

One can red kidney beans, 2 or 3 sweet pickles chopped, 1 cup chopped celery. Add dressing.

R. H. H.

CARROT AND CELERY SALAD

Cut celery in small pieces, using about 2 bunches to 3 large carrots grated fine. Mix with some good salad dressing. Salt. English walnuts may be added.

Mrs. E. B. Curry.

POND LILY SALAD

Shell 6 hard boiled eggs and put them in vinegar with some cooked sliced beets and let stand for several hours. The eggs will then be pink. Cut whites to form petals, rub melted butter into yolks and fill in whites for center. Serve on lettuce with french dressing.

Mrs. C. M. Sharpe.

BEEF AND CELERY SALAD

Cook 6 large size beets in salted water, dice and add 1 bunch celery cut fine and juice of small onion. Place on lettuce leaf and serve with french dressing.

F. E. C.

DATE SALAD

One-half pound dates cut in small pieces will make 4 portions. Lay dates for each portion on a leaf of lettuce, sprinkle with finely chopped celery and ground nut meats. Serve with mayonnaise dressing.

Mrs. C. M. Sharpe.

HAM AND EGG SALAD

Arrange chopped ham in a mound in center of salad dish on a bed of lettuce. Cut hard boiled eggs into quarters lengthwise and arrange outside. Put in a few stuffed olives and pimentos and cover with either a boiled or mayonnaise dressing.

Mrs. Robert R. Davis.

PEANUT SALAD

One cup salted peanuts, 1 cup cracker crumbs, 2 cups shredded cabbage, 2 hard-boiled eggs, 1 can pimentos, $\frac{1}{2}$ cup mayonnaise, salt and pepper.

Mrs. R. B. Foote.

FRENCH DRESSING

To 2 tablespoons of cider vinegar, add 1 tablespoon tarragon vinegar, 3 tablespoons salad oil, 1 tablespoon sugar, about 3 drops of onion juice, teaspoon salt, and pepper to taste.

PEAR SALAD

Pare and cut in halves ripe pears. Stick each half with whole cloves. Place on lettuce leaves and serve with French mayonnaise dressing.

BANANA SALAD

Cut bananas lengthwise, fill with grape jelly, roll in chopped nuts, put on lettuce leaf and cover with mayonnaise dressing.

TUNA FISH SALAD

One can tuna fish (flaked), $\frac{3}{8}$ cup cabbage, 1 small onion cut fine, salt and pepper to taste, $\frac{1}{2}$ cup celery cut fine. Use any salad dressing.

Mrs. I. P. Shiefer.

TOMATO JELLY SALAD

One can tomatoes, $\frac{1}{2}$ cup cold water, 2 teaspoons gelatine, 2 teaspoons salt, 1 piece bay leaf, 2 peppercorns, 1 teaspoon sugar, 1 slice onion, 5 cloves. Soak gelatine in the cold water until soft. Cook tomatoes and seasonings 5 to 20 minutes slowly. Strain. Pour the hot liquid over the softened gelatine, stir until dissolved. Pour into one large mould or small individual moulds which have been rinsed with cold water. Serve with dressing on lettuce, very cold.

Mrs. John M. MacDunn.

SALAD DRESSING

Three eggs (yolks if desired). Beat in slowly 4 tablespoons olive oil, 1 teaspoon mustard, 1 teaspoon salt (level), 1 teaspoon corn starch (heaping), 2 tablespoons sugar, small pinch of red pepper. Beat all together then put in 1 cup milk in double boiler and warm. Then pour in the above ingredients and stir. Have $\frac{1}{2}$ cup vinegar on back of stove warming and pour in last of all. Cook until thick.

Mrs. E. A. Vandewater.

SALAD DRESSING

One tablespoon mustard, 1 tablespoon salt, 1 tablespoon corn starch, $\frac{1}{2}$ cup sugar, 1 cup milk, 3 eggs. Heat milk, beat eggs thoroughly and mix with dry ingredients, pour slowly into hot milk, stirring to prevent lumps; cook until a thick rich cream. Remove from fire and add a piece butter as large as a butternut, and when cool add $\frac{1}{2}$ cup vinegar.

Mrs. H. E. Borst.

SALAD DRESSING

One can red cross milk, 1 egg, 1 teaspoon salt, 1 teaspoon mustard, wet with cold water, 1 cup vinegar. Beat all together until thick, if too thick thin with lemon juice.

Mrs. M. Colin Brooks.

FRUIT SALAD

One orange, 2 bananas, $\frac{3}{4}$ pound Malaga grapes, few hearts of celery, $\frac{1}{2}$ tart apple, dash salt, 6 English walnuts, $\frac{1}{2}$ pint cream whipped for dressing, currant jelly added to cream and sweeten to taste.

Mrs. Middaugh.

VERY SPECIAL SALAD

With a sharp knife cut a thin slice through the centre of a head of lettuce, iceberg preferred, place on it a slice of pineapple. Into a cream cheese, beat enough sweet cream to make it the consistency of whipped cream, pile the dressing on the pineapple, sprinkle freely with chopped walnuts, placing a cherry on top.

Mrs. C. S. Mardin.

DATE AND CREAM CHEESE SANDWICHES

One-half pound chopped dates mixed with 1 pound cream cheese softened with mayonnaise. Spread between slices of bread cut thin.

Mrs. C. S. Harsburgh.

SALAD DRESSING

Seven tablespoons olive or wesson oil, 6 tablespoons vinegar, 1 tablespoon Lee and Perrin's sauce, 1 teaspoon sugar, $\frac{1}{4}$ teaspoon salt, dash of cayenne, beat together until well blended.

FILLED CRACKERS FOR LUNCHEONS

One package dates, washed and pitted, $\frac{1}{2}$ cup sugar, pinch salt, chunk butter and 1 cup water, let cook until it thickens. Put between saltines for afternoon teas.

Mrs. Floyd Baker.

CHEESE STRAWS

One cup grated cheese, 2 tablespoons melted butter, yolk of 1 beaten egg, pinch of salt, dash of cayenne pepper, 2 tablespoons cold water, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ cup flour. Mix all together. Roll and cut in strips and bake to a nice brown.

Miss Marion E. Wensley.

TO SERVE WITH SALAD COURSE

Rather a new and appetizing dish is made of cream cheese and preserved pineapple, mixed with a little sweet cream and served on a small side dish with the salad course.

Mrs. A. L. Harper.

CREAM DRESSING FOR SALAD

One-half teaspoon mustard, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 1 tablespoon butter, 2 tablespoons vinegar, 2 egg yolks. Cook all together until thick. When cool add $\frac{1}{2}$ pint whipped cream.

Eva G. Clarke.

FRUIT SALAD (Serves 8 Persons)

Two oranges, 2 grapefruit, 2 bananas, $\frac{1}{2}$ pound white grapes, 8 slices canned pineapple, maraschino cherries to garnish, $\frac{1}{2}$ pint heavy cream whipped and fold in following cooked mixture: Juice of 1 can pineapple, juice of 1 lemon, 2 tablespoons flour, 2 eggs. Beat well.

Mrs. Leo Englander.

RUSSIAN SALAD DRESSING

One cup cream salad dressing, $\frac{3}{4}$ cup whipped cream, $\frac{1}{4}$ cup tomato catsup, $\frac{1}{2}$ can pimientos, $\frac{1}{2}$ green pepper, $\frac{1}{4}$ bottle capers. Whip the dressing very light, gradually add the whipped cream, then other ingredients. To be used only with lettuce, endive or romaine.

Mrs. W. J. Brennae.

FRUIT SALAD

Chop equal quantities of apples, celery and raisins; mix with mayonnaise and heap in center of slice of pineapples on lettuce leaf.

Mrs. S. H. Foote.

BANANA SALAD

Split and halve bananas, lay on lettuce, cover with following dressing: juice of 2 oranges and 2 lemons, yolks of 2 eggs beaten together with 1 cup sugar, and cooked until thick. When cool add 1 cup whipped cream, pour over bananas, and sprinkle with chopped nuts.

Mrs. S. H. Foote.

GERMAN POTATO SALAD

Boil 6 large potatoes, peel and slice while hot. Cut one-half pound lean bacon into dice and fry brown. Season potatoes with salt, pepper and a little onion, mix with bacon fat and dice, add nearly one-half cup white vinegar, and garnish with hard boiled eggs sliced.

Mrs. S. H. Foote.

STUFFED CELERY

Wash and dry celery. Mix heaping tablespoon Camabert cheese with enough mayonnaise to form a thick paste. Fill celery stalks and sprinkle lightly with paprika. Delicious served with salads.

Mrs. L. B. Smith.

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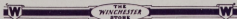
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Soups

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You take the stock you have on hand, in part."*

BOUILLON

Take two parts beef and one of fresh pork, cover with cold water and cook until tender. When done remove the meat, let stand until cold, skim off grease, heat, strain and season to taste.

G. W. C.

TOMATO BISQUE

One quart tomatoes, 1 quart water, 1 onion sliced, a little celery. Boil $\frac{3}{4}$ hour, then strain and add 2 tablespoons flour made smooth in a little water, 2 tablespoons sugar, 1 tablespoon butter, 1 tablespoon salt, add dash of pepper, boil 2 minutes. When ready for the table, add $\frac{3}{8}$ pint hot milk and 1 teaspoon whipped cream on top of each cup. Serves eight.

J. B. S.

OYSTER STEW

For one pint oysters, take 1 quart milk. Put oysters in a pan, add 1 teaspoon butter, a little water, season to taste. Bring to a boil. Heat the milk and add.

CREAM OF PEA SOUP

One cup of peas, 1 cup of water, 1 cup of milk, 1 sliced onion, 1 tablespoon fat, 1 tablespoon flour, $\frac{1}{4}$ teaspoon salt, little pepper. Cook vegetables in the water slowly for 10 minutes. Strain and press through as much of the pulp as possible. Scald the milk with onion in it. Remove the onion, and make a white sauce of the milk, fat and flour. Add seasoning and combine with the hot vegetable pulp. Serve hot.

R. Y. H.

DUMPLINGS FOR SOUP

Boil, 1 cup milk, 1 tablespoon butter, $\frac{1}{2}$ cup flour. When cool, fold in yolks of 2 eggs separately. Boil 15 to 20 minutes with cover on.

PEA SOUP

One can peas, 2 cups cold water, 1 $\frac{1}{2}$ teaspoons salt, bit of bay leaf, onion, cayenne, and celery salt. Cook bay leaf, onion, peas and water about 20 minutes, press through a sieve. Make a white sauce of 3 tablespoons butter, 3 tablespoons flour and 3 cups scalded milk and combine the mixtures.

Mrs. Frank Brown.

CREAM OF CELERY SOUP

Cut the outer stalks of celery into small pieces 1 cup or more, add 1 onion cut fine and cook in salt till tender, let celery absorb all the water, add 1 cup sweet milk, lump butter, pepper to taste, thicken with 1 tablespoon flour.

Mrs. L. B. Smith.

CREAM OF CELERY SOUP

One pint milk, 1 tablespoon flour, 1 tablespoon butter, 1 bunch celery, large slice of onion. Boil celery cut in small pieces in pint of water 30 or 45 minutes. Boil onion and milk together in double boiler. Mix flour with 2 tablespoons cold milk and add to boiling milk. Cook 10 minutes and add celery and water. Add butter and season to taste. A little cream will improve soup.

Mrs. U. D. Carnes.

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Vegetables

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BACON AND BEANS

Pour one can tomato soup over 1 can red kidney beans. Cover top with strips of bacon and bake.

M. F. Denick.

RICE SOUFFLE

Soak one-half cup rice in boiling water for about 15 minutes. Put 2 cups milk, 1 tablespoon butter into a stew pan, add the rice and let simmer slowly until soft. Then beat yolks of 4 eggs, add them to rice, mix well. Then fold in the stiffly beaten whites, pour in a greased dish and bake in a moderate oven.

Mrs. Metzger.

BAKED RICE

Steam one cup rice, $\frac{1}{2}$ teaspoon salt in $2\frac{1}{4}$ cups stock or water 1 hour. Add 1 cup tomatoes, 2 tablespoons butter, $\frac{1}{4}$ teaspoon paprika or a little chopped green pepper, $\frac{1}{2}$ teaspoon curry powder, or grated cheese to taste. One pound hamburger steak. Cook 15 minutes. Put into buttered baking dish, cover top with buttered crumbs, and bake until brown, about 20 minutes.

M. F. Denick.

BAKED CORN

One can corn (fire is better), $\frac{1}{2}$ cup milk, 1 egg, 1 teaspoon salt, 1 tablespoon sugar, 1 tablespoon butter, 1 teaspoon corn starch. Mix corn starch in milk, beat egg into mixture and bake slowly at least $\frac{1}{2}$ hour in greased pan.

R. H. H.

CALIFORNIA BAKED POTATOES

Bake six medium size potatoes for $\frac{1}{4}$ hour. Cut in halves lengthwise. Scoop out potatoes and mash. Add $\frac{1}{2}$ cup hot milk, $1\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{2}$ cup finely chopped walnuts. Refill the potatoes and brush the top over with melted butter. Sprinkle with paprika and brown in a hot oven.

Mrs. George Cooper.

FRIED CARROTS

Peel and slice carrots, boil until tender. Then fry in pork fat with a good sprinkling of salt and pepper. When beginning to brown sprinkle a handful of flour on them. Be careful not to burn.

Mrs. Clara Hyle.

STUFFED POTATOES

Bake four large potatoes cut in half lengthwise and without breaking skins, scoop out insides and mash. Add $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 teaspoon chopped parsley, 2 tablespoons melted butter, mix with fork. Sprinkle with paprika. Place in very hot oven until brown.

Mrs. W. E. Woodin.

SCALLOPED CORN

One can corn seasoned well with salt and pepper, 1 egg and enough milk to make like custard. Bake till milk sets.

Mrs. Ralph M. Penner.

"LUNCHEON DISH"

One-fourth pound bacon cut fine, $1\frac{1}{2}$ cup boiled macaroni, 3 tomatoes, $\frac{3}{4}$ pound cheese. Fry bacon, add tomatoes and cook, add macaroni. Cook 5 minutes, then add grated cheese, and serve immediately.

Mrs. A. D. Huey.

WILSON MACARONI

Cook one-half package elbow macaroni in boiling water, cut up 3 or 4 slices of bacon and fry until crisp. Add to this 3 or 4 onions sliced thin, and fry until brown. Add 1 can tomatoes, pinch of soda, 1 teaspoon salt, and a little cayenne pepper. Mix with cooked macaroni, put in baking dish and bake about 20 minutes in hot oven.

Mrs. L. E. Patchett.

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.

Alberta M. Osborn.

SAVORY KORNLET CROQUETTES

Three tablespoons butter, 3 tablespoons puree, $\frac{1}{2}$ green or red pepper, $\frac{1}{4}$ can tomato puree, 1 slice of onion, 1 egg, $\frac{1}{2}$ teaspoon salt, 4 tablespoons flour, 1 cup kornlet or corn puree, bread crumbs, sifted, chopped parsley. Melt the butter, in it cook the onion and pepper, chopped very fine. When the vegetables are softened and slightly yellowed, add the tomato mixture with the flour and stir until boiling; add the kornlet, let boil up at once, then turn upon a buttered plate. When cold form into eight cylinder shapes, roll in sifted crumbs, beaten egg and crumbs. Fry in deep fat. Fine chopped parsley mixed through the crumbs is always a pleasing addition to croquettes.

Fern Mardin.

PEANUT BUTTER CROQUETTES

Two cups mashed potatoes, $\frac{1}{4}$ cup bread crumbs, 2 eggs, $\frac{1}{4}$ cup cream, 1 tablespoon milk, 2 tablespoons butter, salt, 1 small onion chopped fine, $\frac{1}{2}$ cup peanut butter. Mix potatoes with butter, milk, 1 egg, onion and salt. Heat cream and bread in small dish and stir to a thick paste, cool and add to the potato mixture. Form in croquettes. Use the other egg, beat, roll croquettes in bread crumbs, then in egg and again in bread crumbs. Fry in deep fat.

Mrs. Ernest E. Lines.

SCALLOPED POTATOES AND CORN

Cover bottom of buttered baking dish with raw sliced potatoes, dust with flour, salt and pepper, season with onion, add a layer of corn, season, another layer of potatoes, season, etc., add milk and bake as scalloped potatoes.

Mrs. Howard Zimweiser.

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MEMORANDUM

Open an Account at Our
SOUTH SIDE OFFICE
South Salina at West Colvin Street

4% Interest on Inactive Accounts 4%

WORTH WHILE SERVICE

is always the result of constant endeavor. Co-operation, friendly interest and a liking to serve must be second nature to each officer and employe throughout the organization.

When given the opportunity to serve in regular ways or in some special way, we aim to do it a little quicker, a little better than is expected.

This is why our list of satisfied customers continues to grow.

FIRST TRUST AND DEPOSIT COMPANY

South Warren & Washington Streets
South Salina & West Colvin Streets
North Salina & James Streets

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