

The Woman's Union
COOK BOOK

CONTAINING

TWO HUNDRED AND FIFTY-FIVE RECIPES

CONTRIBUTED BY

THE IMMANUEL BAPTIST CHURCH
AND THEIR FRIENDS

1800

The Woman's Union
COOK BOOK

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TWO HUNDRED AND FIFTY-FIVE RECIPES

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THE IMMANUEL BAPTIST CHURCH
AND THEIR FRIENDS

DETROIT, MI

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SOUPS

Tomato Soup

Home canned tomatoes preferred. 1 can tomatoes, 2 onions sliced, 1 stalk celery cut up fine, enough salt and pepper to taste. Cook about twenty minutes and add 2 cupfuls of milk and a lump of butter and serve.

Mrs. A. H. Long.

Potato Soup

Pare as many potatoes as desired and cut into squares and cook in salt water until done. Drain half the water off and mash the potatoes and add as much milk as you wish. Cut up into small pieces about five or six slices of bacon and fry separately with two onions sliced, add this to the potatoes and cook ten or fifteen minutes. Add a small lump of butter and serve.

Mrs. A. H. Long.

War Soup

Wash the leaves and stems of your celery and the tough outer stalks. Boil them in the water drained off the potatoes for ten minutes. Then add a tablespoonful of minute tapioca and boil slowly, stirring occasionally, adding salt. When celery is tender, thicken the soup slightly with a cream made of equal parts of butter and flour rubbed together and moistened with some of the hot soup until smooth.

Miss Lawrence.

Two quarts potato water, $\frac{1}{2}$ cup carrots ground, $\frac{1}{2}$ cup potato (don't cook too long), 2 small onions ground, $\frac{1}{4}$ teaspoon mace 1 bay leaf, $\frac{1}{2}$ teaspoon pepper, 1 tablespoon butter, salt to taste. Thicken with a little flour if desired.

Mrs. Banks.

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Consomme a la Duchess

One-half cup of bread crumbs, $\frac{1}{2}$ cup of soft cheese, 1 egg, 1 saltspoon of salt, a dash of cayenne. Work all of these ingredients into tiny balls size of a small marble. Roll them in egg and drop quickly into boiling stock.

Mrs. Banks.

Chicken Bouillon

One fowl, 2 quarts of cold water, 1 teaspoon of sugar, $\frac{1}{2}$ teaspoon of celery seed, 1 blade of mace, 1 teaspoon of salt, 1 saltspoon of pepper. Simmer gently for thirty minutes and strain.

Boullion

Boil beef with $\frac{1}{4}$ cup each of carrots, celery, sweet peppers, Spanish onions and 2 tomatoes, 8 cloves, salt and pepper to taste. Strain stock through 3 layers of cheese cloth. Cool and remove all fat. Strain again. Serve cold or hot. If cold with cracked ice. Be sure there is no particle of fat.

Mrs. Brown.

Consomme with Macaroni

Boil macaroni first for thirty minutes. Cut in pieces. Add it to hot stock.

Mrs. Banks.

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Soup Julienne

One quart of stock, 1 small carrot, 1 small turnip, $\frac{1}{2}$ cup green peas or asparagus heads, 3 young leeks, a saltspoon of salt. Scrape and cut the carrot into long thin strips. Cut the turnip the same way. Slice the leeks, cover with a quart of boiling water, cook until tender then add the stock, salt and pepper. Cook peas and asparagus in separate sauce pans and drain off the water in which they were cooked and throw away and then add to the soup.

Lettuce is also nice added to the soup.

Clear soup with sago or tapioca. For this select the coarse round tapioca. Wash thoroughly in cold water, cover with clear cold water and soak for one or two hours allowing two tablespoons to each quart of stock. Add this to the stock. Bring to a boiling point and cook until clear. Add salt and pepper and serve at once.

Consomme with Egg Balls

Three hard boiled eggs, 1 tablespoon of grated soft cheese, white of egg, 1 saltspoon of salt, 2 quarts of stock, a dash of cayenne, press yolks of the eggs through the sieve. Add salt, pepper, cheese. Add slowly the uncooked white of egg. Make in tiny balls, drop them in boiling water and lift carefully out with a skimmer. Put in a tureen and pour over the hot stock.

Mrs. Banks.

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ENTREES

Cheese Dreams

A good luncheon dish. Place cheese between slices of buttered bread and dip the sandwiches in a batter made of 1 egg, $\frac{1}{2}$ cup milk and a little salt. Fry the same as French Toast. Serve hot.

Mrs. I. E. Brown.

Fritters

Pour boiling water over 1 pint flour, beat till perfectly smooth into a thin batter. When nearly cold break 4 eggs into it, all well beaten with a little salt. Fry a spoonful at a time in boiling lard.

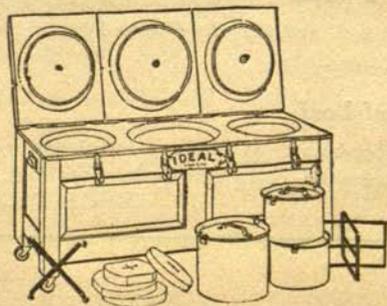
Mrs. Banks.

Scones

Two cups flour (sifted twice), 1 teaspoon salt, 3 teaspoons baking powder (Royal), 2 tablespoons shortening, 2 eggs, $\frac{1}{3}$ cup milk. Rub together flour, salt, baking powder, sugar and shortening. Beat eggs until light, add milk to eggs, add to mixture slowly. Roll out $\frac{1}{2}$ inch thick, cut into three inch squares, fold over, making them three cornered. Baked 25 minutes.

Myrtle Hobart.

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Macaroni with Sausage

Cook $\frac{1}{2}$ package short cut macaroni in boiling salted water 15 minutes. Drain. Put macaroni into a baking dish or casserole, add 1 pound pork sausage cut in 2-inch pieces, 1 can tomatoes, or $\frac{1}{2}$ can tomato soup, $\frac{1}{2}$ teaspoon celery salt, $\frac{1}{4}$ teaspoon white pepper, thoroughly mixed. Bake in hot oven for 45 minutes. Serve in baking dish.

Mrs. G. W. Harper.

Salmon Croquets

One can salmon, 4 potatoes (cold), 1 onion minced fine, salt and pepper, 1 egg, few bread or cracker crumbs. Roll patties in a little flour and fry in deep fat.

Mrs. Coke.

Fried Toast

One quart milk, 3 eggs, salt, beat well and dip bread in and fry in butter.

Mrs. Chas. Shoalts.

Beef Loaf

Two lbs. chopped beef, 1 lb. chopped pork, 35 crackers rolled fine, 1 egg, 1 cup milk, salt and pepper and sage if desired. Mix all together into loaf. Bake in slow oven one hour.

Mrs. F. DeLoy.

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MEATS

Meat Loaf

One and half pounds ground beef, $\frac{1}{2}$ lb. ground pork, 1 egg, 1 pint cracker crumbs soaked in milk, 1 teaspoon salt, a little pepper. Mix in loaf and bake 1 hour with strips of bacon across top. Mrs. Bessie Rice.

Rice and Sausage

Fill baking dish with cooked rice, stick small balls of sausage through it. Cover with tomato soup and grated cheese and bake in oven.

Mrs. W. Geo. Smith.

Salmon Loaf

One can salmon, remove large bones, 1 egg, 1 cup cracker crumbs, butter size of a walnut, salt and pepper to taste, $\frac{1}{2}$ cup water. Bake 20 minutes. If can contains liquor use instead of water. Mrs. Bessie Rice.

Creamed Chicken

Place lump of butter size of an egg in saucepan. When melted add 1 pint of good rich milk. Thicken with flour. Add a pint of stewed chicken cut in small pieces and $\frac{1}{2}$ can French peas. Salt and pepper seasoning. When chicken and peas are heated through, serve on wafer or in pattie shells. Mushrooms can be used in place of peas. Mrs. Irvin Brown.

Cannelon

One pound of left over meat, 1 lb. mashed potatoes, 1 egg, 1 saltspoon salt, 1 saltspoon of pepper (use white pepper), 1 chopped onion if desired. Bake in loaf. Keep top basted while baking. Mrs. Banks.

Sauce for Cannelon

One tablespoon butter, 1 tablespoon flour, $\frac{1}{2}$ cup water, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup tomatoes, 1 saltspoon of pepper. Mix water and tomato, pepper and salt together and let come to a boil. Thicken with the flour and butter.

Mrs. Banks.

Meat Substitute

One cup cooked rice, 1 cup mashed potatoes, 1 cup bread crumbs (fine), 1 egg. Flavor to taste with sage, salt and pepper. Let stand a few hours and fry as meat ball. Mrs. W. Geo. Smith.

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Scalloped Salmon

One tablespoon butter melted with tablespoon flour, 1 cup sweet milk. All three ingredients mixed and cooked until thick. Pinch of salt. Dressing to go between layer of salmon then dressing. Do not have dressing too thick. Layer of bread crumbs, and so on until pan is full. Bread crumbs to be the last. A few whole allspice with each layer.

Mrs. Linder.

Mock Creamed Chicken

Into a cream sauce pour Tuna Fish. Season with salt and butter. Boil for two minutes. Add a few cracker crumbs but be sure the mixture is moist. Garnish with buttered crumbs and bake in buttered bake dish until crumbs are brown.

Miss Lawrence.

Broiled Leg of Mutton

Select a good sized leg of mutton. Small legs are not good. Wipe with a damp cloth. Plunge into a kettle of boiling water. Boil rapidly for five minutes. Let simmer on back of stove for twenty minutes to each pound. When done garnish with cress or parsley and serve.

Beef Loaf

Two pounds of the round, 1 level teaspoonful pepper, $\frac{1}{2}$ pint bread crumbs, 2 eggs, 2 teaspoonfuls chopped parsley, 1 good sized onion, 2 teaspoonfuls salt.

Mrs. Banks.

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Salmon Loaf

One can salmon, 1 cup milk, $\frac{1}{4}$ cup cracker crumbs, 1 egg slightly beaten. Salt and pepper to taste. Bake in bread pan half an hour. Turn out on platter, pour around loaf one pint of seasoned cream sauce to which has been added 1 cup of peas.

Mrs. W. Geo. Smith.

Steak with Oysters

Select twenty-five oysters, drain, wash and drain again, trim the steak, which should be about an inch and half in thickness. When the steak has broiled for 5 minutes, dust with salt and pepper, baste with butter and cover over with the oysters, and in haste run it into a very hot oven for ten minutes. Dish without removing the oysters, baste thoroughly with the juice that is in the bottom of the pan, send at once to table. Delicious!

Mrs. Banks.

Dumplings for Beef Stew

Two cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons lard, $\frac{3}{4}$ cup water. Mix dry ingredients, rub in lard, add water slowly. Drop by spoonfuls on the top of meat and vegetables.

Mrs. W. L. White.

Potato Dumplings

Boil about 6 large potatoes until half done. Allow to cool and grate. Add 1 cup of bread crumbs and 3 eggs and enough salt to taste. Cup up 6 or 8 slices of bacon into small squares and fry brown. Add to the other ingredients. Mix all together and add $\frac{1}{2}$ cup of flour. Form this into medium sized balls and place these in a wire basket inserted into a kettle of boiling hot salt water and cook 15 or 20 minutes and serve on a platter. Excellent with a sour gravy.

Mrs. A. H. Long.

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Meat Stew with Dumplings

Make a stew from a cheap cut of meat cut into small pieces, potatoes, and such other vegetables as are desired. Thicken with a little flour diluted with cold water. Serve with dumplings made as follows: Mix and sift 1 cupful of flour, 2 teaspoons of baking powder, and $\frac{1}{4}$ teaspoon of salt. Work with the fingers 1 teaspoon of butter; add gradually $\frac{1}{3}$ of a cupful of milk or a little more if desired. Roll out $\frac{1}{2}$ inch thick or cook with stew. In the latter case remove enough liquid to permit the dough to be placed on the meat and vegetables.

Mrs. Twining.

Dumplings

Sift together 1 cup of flour, 1 teaspoon baking powder, add a pinch of salt. $\frac{1}{4}$ cup of milk or 6 tablespoons. Knead into a soft dough and cut in rounds $\frac{1}{2}$ inch thick. Cook 10 minutes in boiling stew.

Mrs. E. J. Placey.

VEGETABLES

Sweet Potato Croquettes

One half cup milk (hot), 2 tablespoons butter, 1 egg, 1 pint mashed sweet potatoes. Beat hot milk into potatoes, add butter and season; add beaten egg and form in croquettes. When cold, dip in egg and fine crumbs. Fry in deep fat.

Mrs. Twining.

Macaroni and Cheese

Cook $\frac{1}{2}$ package cut macaroni in fast boiling water 10 or 12 minutes. Drain and blanch in cold water. Melt two tablespoons butter in baking dish, add salt and pepper, cut macaroni, 1 cup milk, $\frac{3}{4}$ cup grated cheese. Mix. Cover top with grated cheese and bake in hot oven until browned.

Mrs. Coke.

Scalloped Corn

To 1 can of corn add 1 egg beaten up and pepper and salt to taste and 1 cup of milk and 1 cup of bread crumbs. Mix these. Place in casserole and put a sprinkling of bread crumbs on top and bake in oven 20 minutes to half an hour.

Mrs. A. H. Long.

Creole Beans

Soak over night 1 quart of beans with a little soda in the water. In the morning drain off the water and cover with fresh. Add $\frac{1}{4}$ pound of bacon cut in small pieces. Season with 1 teaspoon of pepper, 1 teaspoon salt and 1 teaspoon celery salt. Add 1 large onion chopped fine, 3 tablespoons sugar and 1 large pepper.

Mrs. Irish.

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Spanish Tomatoes

One cup onions chopped and fried in butter, add 1 can tomatoes and 1 cup rice (soak rice 1 hour before using).
Mrs. H. E. Neuman.

Baked Beans

Two pounds beans, $\frac{1}{2}$ lb. salt pork sliced, 1 large onion, 1 quart tomatoes, 1 small piece of bay leaf, salt, pepper, a little sugar if preferred. Can be cooked over slow fire or baked in oven.

Mrs. A. Garrett.

BREAD

White Bread

Two cakes Fleischmann's yeast, 1 quart lukewarm water, 2 tablespoons sugar, 4 tablespoons lard or butter, melted, 3 quarts sifted flour (12 cups), 1 tablespoon salt. Dissolve yeast and sugar in $\frac{1}{2}$ cup lukewarm water. Add lard and butter and half the flour. Beat until smooth then add salt and balance of the flour or enough to make dough that can be handled. Knead until smooth and elastic. Place in greased bowl, cover and set aside in a moderately warm place, free from draft, until light—about two hours. Mould in loaves, place in well greased bread pans, filling them half full. Cover and let rise one hour or until double in bulk. Bake sixty minutes. If rich loaf is desired use milk in place of water
Mrs. Earl Tyler.

A Perfect Loaf of Bread

Six cups of flour, 2 cups lukewarm water, 1 compressed yeast cake, 2 tablespoons shortening, 2 tablespoons sugar, $1\frac{1}{2}$ teaspoons of salt.
Mrs. Twining.

Nut Bread

One egg, 1 cup of sugar beaten together, $2\frac{1}{2}$ cups of flour sifted with 2 teaspoons baking powder, 1 cup sweet milk. Pour little milk then a little flour, etc. $\frac{1}{4}$ cup nut meats chopped.
Mrs. E. J. Placey.

Peanut Butter Loaf

One cup mashed potatoes, 1 cup peanut butter, 1 egg, 2 tablespoons finely chopped parsley, 2 teaspoons salt, 2 teaspoons grated onion, $\frac{1}{2}$ teaspoon grated nutmeg, $\frac{1}{8}$ teaspoon paprika. To the hot mashed potatoes, add the peanut butter, well beaten egg, and other ingredients. Put in greased baking dish and bake in hot oven 35 to 40 minutes.
Mrs. Bessie Rice.

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Brown Bread

One egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 1 pint sour milk, pinch of salt. Use two-thirds graham flour and one-third white flour. Stir slightly stiffer than batter for cake. Raisins and currants.

Mrs. Edwin White.

Graham Nut Bread

One cup nut meats or part raisins, $\frac{1}{2}$ cup white flour, 3 cups graham flour, 2 cups sour milk, $\frac{1}{2}$ or $\frac{2}{3}$ cup sugar, 1 teaspoon salt, 1 teaspoon soda, 1 teaspoon baking powder. Chop nut meats and raisins roughly. Mix dry ingredients, stir in milk, let raise 20 minutes and bake in slow oven.

Mrs. Geo. Smith.

Health Bread

One quart of bran, 1 pint of common white flour, 1 pint sour milk, $\frac{1}{2}$ cup New Orleans molasses, 1 teaspoon of soda (dissolved in the molasses). Nut and raisins may be added if desired.

Mrs. Twining.

Nut Bread

One-half cup sugar, small teaspoon lard, 1 tablespoon molasses, 2 cups sour milk, 1 teaspoon soda, salt to taste, $2\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ cup wheat flour sifted with 1 teaspoon baking powder, 1 cup raisins or 10 cents worth of chopped nuts. Bake $\frac{3}{4}$ of an hour.

Mrs. Butcher.

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Oatmeal Bread

Two cups of rolled oats, 4 cups of boiling water, 1 teaspoon of salt, $\frac{1}{4}$ cup of molasses, 2 yeast cakes, 2 quarts wheat flour. Put boiling water over rolled oats. When cooled add yeast, salt and flour and molasses. Let stand over till morning then put in loaves and make as white bread.

Mrs. Todd.

Nut Bread

One egg, $\frac{1}{2}$ cup sugar, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ cup walnut meats, $\frac{1}{2}$ cup raisins. Mix well. Let rise 40 minutes. Bake $\frac{3}{4}$ hour in a slow oven.

Mrs. Parsons.

Boston Brown Bread

One-half cup sugar, $\frac{1}{2}$ cup molasses, 2 tablespoons of shortening (melted), 2 cups of sour milk, 2 level teaspoons of soda, 1 teaspoon of salt, 1 teaspoon of baking powder, $2\frac{1}{2}$ cups of graham flour, $2\frac{1}{2}$ cups of white flour. Bake $\frac{1}{2}$ hour or longer in a slow oven.

Mrs. Gowman.

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Graham Bread

One and one-half cups sour milk, 1 level teaspoon soda, 1 cup brown sugar, 2 cups graham flour, little salt, $\frac{1}{2}$ pint raisins. Stir soda into milk then add the sugar. Mix raisins with cup of flour. Add to butter then other cup of flour. Bake forty-five minutes.
Mrs. Willis Tebo.

Graham Bread

Two cups sour milk, $\frac{1}{2}$ cup sugar, 2 cups graham flour, 2 cups white flour, 1 teaspoon soda, a little salt.
Mrs. L. Grimm.

Eggless Ginger Bread

One-half cup of sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ cup sour milk. Stir in 1 heaping teaspoon of soda, butter size of a walnut melted, 2 cups pastry flour. Stir butter in last.
Mrs. Jamieson.

Ginger Bread

One-half cup Crisco, $1\frac{1}{2}$ cups sugar, 1 cup molasses, 2 eggs, 1 cup sour milk (large), $\frac{1}{2}$ teaspoon soda, pinch of salt, $\frac{1}{2}$ teaspoon ginger, spice if you prefer, flour, not quite as stiff as other cakes.
Mrs. A. Garrett.

Parker House Rolls

One teacup of yeast, 1 tablespoon of sugar, a piece of lard the size of an egg, 1 pint of milk, flour enough to make a stiff batter. Put the milk on the stove to scald with the lard in it, mix salt, sugar, and yeast into the flour. Add milk, being careful not to put it in too hot, knead thoroughly when mixed at night, and only slightly the next morning. Roll out an inch thick, spread a little butter on each roll and lap together, let rise very light and bake in a quick oven.
Mrs. Banks.

Parker House Rolls

Scald 1 pint milk, add 2 tablespoons butter, 2 tablespoons sugar and 1 teaspoon salt. When lukewarm, add $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{2}$ cup warm water. Add flour to make a soft dough. Knead 20 minutes. Let rise till it doubles in size, shape into rolls. Let rise 1 to $1\frac{1}{2}$ hours. Bake in a quick oven 20 minutes. Brush with milk.
Mrs. C. L. Parsons.

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Johnny Cake

Cream $\frac{1}{2}$ cup of sugar with 4 tablespoons meat drippings. Then add 1 egg, and beat well. Add 1 level teaspoon soda to 1 cup sour milk and add to first mixture. Add 1 cup white flour and 1 cup cornmeal. Pour into a greased square tin and bake in a moderate oven.

Mrs. H. E. Neuman.

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Just stir together with a spoon the sifted flour, baking powder and salt of your favorite biscuit recipe with the shortening and a third more milk than you usually take and drop from spoon into buttered gem tins.

Miss Lawrence.

Baking Powder Biscuits

One cup flour, $\frac{1}{2}$ teaspoon salt, 1 heaping teaspoon of lard, 2 teaspoons baking powder, $\frac{1}{2}$ cup of milk. Mix the same as any biscuit dough.

Mrs. Edwin White.

Graham Gems

One egg, 1 tablespoon brown sugar, 1 teaspoon salt, 3 cups buttermilk, 1 teaspoon soda, 1 tablespoon melted lard. Stir in graham flour so it will drop off spoon. Bake in hot gem pans about fifteen minutes.

Mrs. Elva Linder.

Muffins

One-half cup sugar, $2\frac{3}{4}$ cups flour, 2 eggs, 2 teaspoons baking powder, 1 cup milk, butter size of an egg, pinch of salt.

Mrs. Seibert.

Bran Muffins

Three tablespoons sugar, $\frac{1}{2}$ cup shortening, pinch of salt, 1 cup sour milk, 1 teaspoon soda, 1 cup flour, 1 cup bran.

Mrs. Seibert.

Pop Overs

One cup of flour, 1 egg, 1 cup of milk, $1\frac{1}{2}$ teaspoons of baking powder, $\frac{1}{4}$ teaspoon of salt. Bake in gem pans and hot oven.

Mrs. E. J. Placey.

Entire Wheat or Graham Muffins

One cup entire wheat or graham flour, 1 cup white flour, 2 tablespoons sugar, 2 tablespoons molasses, $\frac{1}{2}$ teaspoon salt, 4 teaspoons baking powder, 1 egg, $1\frac{1}{2}$ cups milk, 4 tablespoons melted butter. Mix and sift dry ingredients, combine with the rest and bake in hot muffin pans 20 minutes. A few raisins added are very good.

Myrtle Hobart.

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Corn Meal Muffins

One egg (or none), $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup Crisco, 1 teaspoon soda, $1\frac{1}{2}$ cups sour milk, 2 cups cornmeal, 1 cup flour, $\frac{1}{2}$ teaspoon salt. Mrs. Dickson.

Bran Jems

One egg, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ teaspoon salt, $\frac{3}{4}$ teaspoon nutmeg, 2 tablespoons butter or drippings, $1\frac{1}{2}$ cups sour milk, 1 teaspoon soda, 1 cup flour, 2 cups bran flour. Cook slowly. Mrs. Coke.

CAKES

Coffee Cake

One cup brown sugar, 2 eggs, $\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cups strong coffee, $\frac{1}{2}$ cup molasses, 4 cups flour, 1 teaspoon soda dissolved in $\frac{1}{4}$ cup hot water.

Mrs. Freeman.

Coffee Cake

One and one-half cups milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup sugar, $\frac{1}{3}$ cup Crisco and butter. Mix the above and heat this liquid to lukewarm and dissolve $\frac{3}{4}$ of a yeast cake with some of this and put together. Then add 1 egg well beaten, $\frac{1}{2}$ cup of raisins and about $3\frac{1}{2}$ cups of flour to form a stiff dough and let raise over night. Grease two layer tins and place half the dough in each and sprinkle sugar and cinnamon on top and allow to raise a little while and then bake in a moderate oven until brown.

Mrs. A. H. Long.

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Old-Fashioned Cheese Cake

Form a shell of coffee cake dough in a layer tin and fill with the following: One pound cottage cheese, $\frac{1}{2}$ cup of milk creamed together until smooth, 2 eggs, $\frac{1}{2}$ cup of sugar, pinch of salt, $\frac{1}{2}$ teaspoon vanilla, a little nutmeg. Bake in moderate oven until filling thickens.

Mrs. A. H. Long.

Molasses Cake

One egg, $\frac{3}{4}$ cup sugar, 1 cup sour milk, $\frac{1}{4}$ cup molasses, 2 tablespoons butter rounding, 1 teaspoon cinnamon, 1 teaspoon soda, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon cloves, 2 cups flour.

Mrs. H. Seibert.

Jam Cake

One cup of sugar, $\frac{1}{2}$ cup of butter, 1 egg, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 1 teaspoon baking powder, 2 cups flour, 1 cup blackberry jam.

Mrs. Twining.

Molasses Cake

One-half cup each of sugar, butter and molasses, $\frac{1}{2}$ cup sour milk, 2 eggs, 1 teaspoon each of soda and vanilla, $1\frac{1}{2}$ cups of flour. Bake in two layers.

Mrs. N. D. Reider.

Devil's Cake

One-half cup butter creamed, 1 cup brown sugar, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 level teaspoon soda, yolks of 2 eggs beside 1 whole egg, 1 teaspoon vanilla.

Second Part

One cup brown sugar, 1 cup bitter chocolate (grated), $\frac{1}{2}$ cup sweet milk. Melt together, when cool add to first part.

Mrs. Freeman.

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B. E. WHITBECK

DRY GOODS AND NOTIONS

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Spice Cake

Two cups brown sugar, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 2 eggs, 1 teaspoon soda, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 cup sour milk.

Mrs. R. E. Huffman.

Spice Cake

One cup sugar, 2 tablespoons lard (heaping), $\frac{1}{2}$ cup molasses, 1 egg, 1 cup sour milk, 1 teaspoon soda (heaping), 2 cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon nutmeg.

Mrs. H. E. Neuman.

Pork Cake

One pound fat pork (salt), entirely free from lean or rind, and chopped so fine as to be almost like lard and pour $\frac{1}{2}$ pint boiling water upon it. One pound raisins, seeded and chopped, $\frac{1}{4}$ pound citron shaved into shreds, 2 cups of sugar, 1 cup molasses, 1 teaspoon soda rubbed fine and put into molasses. Mix these all together and stir in sifted flour to make the consistency of common cake mixture. Stir in $\frac{1}{2}$ ounce nutmeg, 1 ounce cloves, 2 ounces cinnamon. Bake slowly until done.

Mrs. Banks.

Brown Cake

One-half cup butter, 1 cup brown sugar, 1 cup of sour milk, 1 teaspoon of soda, 1 teaspoon of cinnamon, 1 teaspoon cloves, 2 cups of flour, 1 cup black walnut meats.

Mrs. Todd.

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Marble Cake

White Part: 1 cup butter, 2 cups white sugar, $\frac{1}{2}$ cup sour cream, or butter-milk, $3\frac{1}{2}$ cups flour, whites of 7 eggs, 1 teaspoon soda.

Black Part: Two cups brown sugar, 1 cup butter, 1 cup molasses, 5 cups of flour, $\frac{1}{2}$ cup sour cream or buttermilk, yolks of 7 eggs, 1 grated nutmeg, 2 tablespoons cinnamon, 1 tablespoon of cloves, 1 tablespoon allspice, 1 tablespoon of black pepper, 1 teaspoon of soda.
Mrs. Banks.

Date Cake

Two cups brown sugar, 1 cup butter and lard mixed, 1 cup sour milk, 1 small teaspoon soda, 1 small teaspoon salt, $\frac{1}{4}$ pound almonds or walnut meats, 1 pound dates cut up or chopped, $3\frac{1}{2}$ cups of flour, 2 eggs.
Mrs. John F. Horne.

Chocolate Cake

One egg, 1 cup brown sugar, $\frac{1}{2}$ cup butter (scant), 1 cup sour milk, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, 1 teaspoon salt, 3 dessert spoons cocoa. Sift salt, soda, cocoa and flour together.
Mrs. Coke.

Dark Layer Cake

One cup of sugar, $\frac{1}{2}$ cup molasses, 2 tablespoons of Crisco or butter, 1 cup of sour milk, 1 teaspoon of soda, 1 teaspoon of cloves, 1 egg, 2 cups of flour.
Mrs. Pierce.

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*Phone Cedar 1814**Mattresses Renovated****KLOMP & BENOIT****--Dealers in--****FURNITURE****Upholstering and Repairing
a Specialty**1511 FORT ST. WEST***Raisins Cake**

Boil together for five minutes 1 cup of brown sugar, 1 cup of water, 1 pound of raisins. When cool add $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of baking powder, 1 teaspoon each of cloves, cinnamon and $2\frac{1}{2}$ cups of flour. Mrs. Todd.

Apple Sauce Cake

1 cup unsweetened apple sauce, 1 cup sugar, $\frac{1}{4}$ cup butter or lard, $1\frac{3}{4}$ cups flour, 1 teaspoon soda dissolved in apple sauce. Fruits and spices can be added.

Mrs. Freeman.

Apple Sauce Cake

One and one-half cups apple sauce, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 cup raisins, 1 cup nut meats, 2 teaspoons soda.

Mrs. Litogot.

Marshmallow Cake

One cup sugar, $\frac{1}{2}$ cup butter, cream well, $\frac{1}{2}$ teaspoon of vanilla, $\frac{1}{2}$ cup of milk, 2 cups of flour, 2 teaspoons of baking powder. Add beaten whites of four eggs.

Marshmallow Filling

Two cups of sugar, $\frac{1}{2}$ cup of water. Boil until threads. Pour over 2 beaten whites of eggs. Add one dozen marshmallows to hot icing

Mrs. E. J. Placey.

C. W. GRAVES***Jeweler and Registered Optician****Diamonds, Watches and Fine Jewelry**Phone Cedar 395 J.**1456 Fort St. West*

Date Cake

One lb. of seeded dates, 1 heaping tablespoon of butter, 1 cup of boiling water, 1 teaspoon of baking soda. Let stand while preparing other ingredients. 1 cup of sugar, 1 beaten egg, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of chopped pecan nuts or English Walnut meats, $\frac{1}{2}$ teaspoon vanilla. Bake in moderate oven. Serve with whipped or ice cream.

Mrs. W. C. Thompson.

Strawberry Short Cake

One cup of sugar, $\frac{1}{2}$ cup of butter (cream together), 2 beaten eggs, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, 2 teaspoons of baking powder.

Mrs. T. P. Kelly.

Pork Cake

One and one-half lbs. of raisins, 1 cup currants, 1 cup brown sugar, 1 cup of molasses, $\frac{1}{2}$ teaspoon soda in $\frac{1}{2}$ teacup of hot water, 1 lb. of salt pork chopped fine and pour on 1 cup boiling water, 1 heaping teaspoon each of cloves, cinnamon, and allspice, $\frac{1}{2}$ lb. nut meats, chopped peel and enough flour to thicken quite thick.

Mrs. Jamieson.

Fruit Cake

One heaping cup flour, salt, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, 2 table-
spoons Crisco, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sour
milk, 2 cups raisins, 5c worth of walnut meats.

Mrs. Dickson.

Economy Fruit Cake

Three-fourths cup of lard, 2 cups of sugar, $1\frac{1}{2}$ cups of sour milk, 4 cups of flour, $1\frac{1}{2}$ teaspoon of soda dissolved in sour milk, 1 cup of raisins, or more if you care to, 1 level tablespoon cinnamon and cloves, $\frac{1}{2}$ grated nutmeg, 1 teaspoon of baking powder in flour. Put raisins in last before stirring to get floured. 1 cup of sweetened stewed prunes with the stones removed and cut up, and a little of the sweetened juice is a good substitute for raisins.

Mrs. Jamieson.

Crumb Cake

Two cups of flour with $\frac{1}{2}$ cup of lard and $\frac{1}{2}$ teaspoon salt, 1 teaspoon cloves and cinnamon, 1 cup of sugar. Mix these together as for pie crust. Take out $\frac{1}{2}$ the crumbs and add 1 egg, 1 cup sour milk with 1 teaspoon of soda. When in pan sprinkle the crumbs over the top and bake in moderate oven.

A. K. C.

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War Cake

One package raisins, 2 cups brown sugar, 2 cups water, 1 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 2 teaspoons Crisco shortening, boil five minutes. Cool and add 3 cups flour and 1 teaspoon soda. Mrs. A. Garrett.

Jelly Roll

Beat 2 eggs with pinch of salt 5 minutes, 1 cup sugar, 1 cup flour, $\frac{1}{2}$ cup boiling water, 1 teaspoon baking powder, flavoring. Mrs. Freeman.

Pink Velvet Cake

One and three-fourth cups granulated sugar, $\frac{1}{4}$ cup of pink sugar, 6 eggs, leave 3 whites for icing. Stir 15 minutes then add $1\frac{1}{2}$ cups flour, 1 cup boiling water, 1 teaspoon baking powder mixed with $\frac{1}{4}$ cup of flour, 1 teaspoon pineapple flavoring.

Filling

One and one-half cups of sugar with water to cover and boil until it hardens. Stir into whites of eggs beaten stiff and add 1 teaspoon of pineapple flavoring.

Pink and White Layer Cake

One cup butter, 2 cups sugar, beaten to a cream, 1 cup milk, 1 cup corn starch, 2 cups flour, 2 teaspoons baking powder, sifted dry with the flour, whites of 6 eggs, beaten stiff. Stir all together. This will make five layers; separate enough to make two layers and add to it 1 teaspoon fruit coloring. Mrs. Banks.

White Layer Cake

One and one-half cups granulated sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 cups flour sifted with $1\frac{1}{2}$ teaspoons baking powder. Well beaten whites of 3 eggs added last. Flavor with vanilla.

Banana Cake

Cream together $\frac{1}{2}$ cup of butter, 2 cups of white sugar, and a pinch of salt, add gradually $1\frac{1}{2}$ cups of sweet milk, 2 teaspoons baking powder sifted with 4 cups of flour. Stir until smooth then add a teaspoon of vanilla and the whites of three eggs well beaten. Bake in layers.

Peel three large, ripe bananas and slice them lengthwise; add yolks of 3 eggs beaten light, and mix well together. Dissolve in a granite pan 1 cup of sugar and $\frac{1}{3}$ cup of water. Boil until the syrup candies, add the banana and egg mixture a spoonful at a time. Cook 10 minutes, stirring constantly; remove from fire and stir until cool. Spread between layers which must also be cool. This will not sour like the old way of making banana cake and will not soak into the cake and make it soggy. Mrs. Elva Linder.

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Filling for White Layer Cake

One cup sugar, yolks of 3 eggs, butter size of walnut, 1 cake sweet chocolate, enough milk to dissolve. Cook until as thick as desired. Mrs. Rice.

Hoosier Silver Layer Cake

One scant cup butter, 2 scant cups of white sugar, 1 full cup of sweet milk or cream; if cream, make it one-half water, 3 full cups of flour, 5 whites of eggs, 2 rounding teaspoons of baking powder, 1 teaspoon of vanilla extract.

Directions for Preparing

First work butter and sugar to a cream with hands until it is light and flaky and sticks to bowl while working it, then add all the milk, stir in lightly, then add all the flour, sifted with baking powder; stir them together lightly and pour it into a well buttered layer pan; bake in a moderately hot oven, but not hot enough to burn cake without covering.

Frosting

Ten oz. of granulated sugar, 2 even teaspoons of cider vinegar, 1 white of egg, $\frac{1}{2}$ pt. boiling water, 1 teaspoon of extract of vanilla and lemon mixed. Place sugar and vinegar in small kettle, rub them well together until sugar is moist, then add the boiling water. Cook over slow water until it threads, then take quickly from fire and when partly cooled add beaten egg and extracts. Beat until it has formed a smooth fine grain. Mrs. Gowman.

Sunshine Cake

One cup sugar, 1 cup flour, 1 teaspoon cream tartar (rounding), 6 egg yolks and 6 or 7 egg whites, 1 teaspoon almond or other flavoring, $\frac{1}{3}$ teaspoon salt. Sift flour three times, add cream tartar and sift two or three times. Separate eggs and beat well. Add almond to yolks and salt and sifted sugar to beaten whites. Fold in flour and mix together. Place in warm oven and bake from 25 to 30 minutes, increasing heat gradually. Use angel food pan. Mrs. W. Geo. Smith.

Sponge Cake

One and one-half cups sugar, 3 eggs, whites and yolks beaten separately, $\frac{1}{2}$ cup water, $1\frac{3}{4}$ cups of flour, $1\frac{1}{2}$ teaspoons baking powder. Beat whites to a stiff froth, add the sugar, then the yolks, then the water, then the flour with baking powder sifted in. Is better to mix the cake in a large platter, adding ingredients as named, and using the egg spoon throughout. Mrs. N. D. Reider.

Sponge Cake

Beat 3 whole eggs until thick, 1 cup of sugar, $\frac{1}{2}$ teaspoon of vanilla, $\frac{1}{3}$ cup of boiling water, 1 cup of flour. Bake as loaf cake. Mrs. E. J. Placey.

Mock Angel Cake

One cup white sugar, 1 cup flour, 2 teaspoons baking powder, pinch of salt. Sift together from five to seven times. Scald 1 cup of sweet milk but do not boil. Mix all together. Beat whites of 2 eggs and fold in last thing very gently. Have oven barely warm and increase heat gradually. Take from oven and place cake upside down until set. Use angel food pan. Mrs. W. G. Smith.

Hickory Nut Cake

One-quarter cup butter, 1 cup white sugar beaten together, $\frac{1}{2}$ cup milk, whites of 3 eggs, 1 yolk, $1\frac{1}{4}$ cups flour, 2 teaspoons baking powder, $\frac{3}{4}$ cup nuts.

Frosting for Nut Cake

One and one-half cups sugar, $\frac{1}{2}$ cup milk, 1 teaspoon butter. Boil until it threads. Flavor with vanilla and place a nut on each piece.

Mrs. Coke.

Feather Cake

One cup sugar, 1 tablespoon melted butter, $\frac{1}{2}$ cup sweet milk, 1 egg, 1 cup flour, 1 teaspoon baking powder, tiny pinch of salt, flavor with lemon.

Mrs. Willis Tebo.

Layer Cake

One cup flour, 1 cup sugar, 2 heaping teaspoons baking powder, 2 eggs, broken in a cup. Fill up with milk. Sift flour, sugar and baking powder together and then add eggs and milk. Bake in two layers.

Mrs. Tyler.

Plain Cake

One-third cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{4}$ cups flour, 2 eggs, $2\frac{1}{2}$ level teaspoons baking powder, 1 teaspoon vanilla. Cream butter and sugar, add yolks well beaten, then the milk, then flour, with baking powder sifted in and beaten whites last.

Mrs. Reider.

Feather Cake

One cup sugar, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder. Bake in 2 layers, and put together with the following icing: 1 cup sugar, 1 cup water, 1 tablespoon corn starch, yolk of 2 eggs, juice and grated rind of 2 lemons. Work all together until it thickens, cool, spread it on layers of the cake.

Mrs. Banks.

Pound Cake

Beat 1 cup Crisco or butter to a cream and add gradually $1\frac{1}{2}$ cups of sugar and the well beaten yolks of four eggs. Sift together 2 cups of flour and 1 level teaspoon of baking powder. Add to butter and sugar alternately with $\frac{1}{2}$ cup of milk and last add the well beaten whites of 4 eggs and 1 teaspoon vanilla, then beat all well. Bake in a moderate oven.

Mrs. Linder.

Cold Water Sponge Cake

One and one-half cups of sugar, 3 eggs, beaten seven minutes; add 1 orange, or lemon juice, some rind grated, $\frac{1}{2}$ cup of cold water, $2\frac{1}{2}$ cups flour sifted, 1 teaspoon baking powder. Fold in flour lightly. Bake in tin with pipe in center preferably.

Mrs. Jamieson.

Dark Cake

One cup brown sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup butter, 1 cup raisins, 2 eggs, $1\frac{1}{2}$ cups flour (no more), $\frac{2}{3}$ teaspoon soda.

Mrs. Coke.

Lemon Filling

Two cups of boiling water, 1 cup sugar, cook together five minutes, 1 tablespoon of corn starch, dissolved in a little cold water, cook fifteen minutes, add juice of 1 lemon, 1 tablespoon butter. Stir until butter is melted. Thin with boiling water if too thick.

Mrs. E. J. Placev

Apple Frosting

One large apple grated, 1 cup sugar, 1 egg white. Put all together and beat 20 minutes with fork. Can be used in place of whipped cream for jello and other desserts.

Mrs. Seibert.

Cake Frosting

One cup powdered sugar, 2 tablespoons cocoa, 1 teaspoon butter, 1 teaspoon vanilla, 2 tablespoons liquid coffee.

Mrs. J. Warren.

Mock Cream Frosting

One cup pulverized sugar, work in 1 heaping teaspoon butter and 2 or 3 table-
spoons milk, vanilla, and beat.

Mrs. Seibert.

White Frosting

One and one-quarter cups confectionery sugar, 1 teaspoon vanilla, $\frac{1}{8}$ cup of hot milk, $\frac{1}{2}$ teaspoon melted butter, $\frac{1}{4}$ teaspoon baking powder.

Mrs. W. C. Thompson.

Caramel Filling

One cup sugar, 1 tablespoon butter, $\frac{1}{2}$ cup milk. Boil until it threads. Beat until thick and add $\frac{1}{4}$ teaspoon vanilla.

Mrs. E. J. Placey.

Filling for Cake

One cup white sugar, $\frac{1}{4}$ cup sweet milk, butter size of egg. Boil four minutes then add 1 cup raisins and boil 20 minutes. Stir well until almost cold.

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COOKIES

Oatmeal Cakes

One and one-half cups brown sugar, $\frac{3}{4}$ cup shortening, 2 eggs, a little salt, 1 teaspoon soda, 10 teaspoons sweet milk, 1 teaspoon cinnamon, 1 cup chopped raisins, 2 cups oatmeal, 2 cups flour. Add a few nuts with the raisins. Drop in a pan and pat them down with a spoon with a little milk on top. Mrs. R. E. Huffman.

Oatmeal Cookies

Three-fourth cup Crisco, 1 cup sugar, 2 eggs well beaten, 1 cup sweet milk, $\frac{3}{4}$ teaspoon soda in milk, $\frac{1}{2}$ teaspoon salt, 2 cups sifted flour, 2 cups of dry rolled oats, 1 cup raisins. Drop teaspoon of batter for a cookie. Leave space between.

Mrs. E. Linder.

Drop Oatmeal Cookies

One cup brown sugar, $\frac{1}{2}$ cup lard creamed, and 1 egg and beat, $\frac{1}{2}$ cup sour milk in which dissolve 1 teaspoon soda, 1 teaspoon vanilla, $1\frac{1}{2}$ cups flour. Beat real well and add $1\frac{1}{2}$ cups oatmeal. Drop from a spoon on buttered pan and bake.

Mrs. Seibert.

Fig Cookies

One and one-half cups brown sugar, 1 cup shortening (lard or butter), $\frac{3}{4}$ cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, a little salt, $\frac{1}{2}$ teaspoon baking powder. Add flour to roll thin. Put teaspoon stewed figs on each cookie. Moisten edges and cover with another cookie. Bake in quick oven.

Mrs. Twining.

Date Bars

Cream 1 cup brown sugar with 1 cup butter, add $2\frac{1}{2}$ cups of rolled oats, $2\frac{1}{2}$ cups flour. Dissolve 1 teaspoon soda in $\frac{1}{2}$ cup hot water and mix batter with hands. Divide and roll thin. Cut in desired shape. Spread filling between two layers and bake.

Filling

One lb. seeded dates, 1 cup white sugar, $\frac{1}{2}$ cup water. Boil together until dates are soft and thick. Let cool before spreading.

Mrs. W. Geo. Smith.

Nut Cookies

Two cups of soft sugar, 1 cup sour cream, 1 cup butter, 1 egg, $\frac{1}{2}$ teaspoon baking soda, 1 cup nut meats. Mix very soft.

Mrs. E. J. Placey.

Hermits

Two cups brown sugar, 1 cup lard, creamed together, 2 eggs, 1 cup of sour milk, 1 cup raisins, $\frac{1}{2}$ teaspoon of cloves, $\frac{1}{2}$ teaspoon cinnamon, 1 teaspoon baking soda, 1 teaspoon baking powder. Flour enough to make stiff to drop from spoon.

Mrs. W. C. Thompson.

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Graham Drop Cookies

One cup brown sugar, $\frac{1}{2}$ cup lard, scant, 1 egg, pinch of salt, 1 cup sour milk, 1 teaspoon soda, 2 cups graham flour, flavor with cinnamon or nutmeg is best, 1 cup raisins. Mrs. Seibert.

Fruit Cookies

Two eggs, $1\frac{1}{2}$ cups brown sugar, 1 cup shortening, $\frac{1}{2}$ cup sour milk, 1 cup raisins and nuts, 1 teaspoon cinnamon, 1 scant teaspoon cloves, 1 teaspoon baking powder, 2 teaspoons soda, salt. Mrs. J. L. Tyler.

Molasses Cookies

Two cups New Orleans molasses, 1 cup white sugar, 1 cup lard, 1 cup sour milk, 1 teaspoon cinnamon, 1 of ginger and 3 of soda and 1 of salt. Mix all together and stir stiff with flour. Let stand all night. Roll and bake. Mrs. Willis Tebo.

Cookies

One cup of lard, 1 cup of sugar, 3 teaspoons of baking powder, $1\frac{1}{2}$ cups of milk. Mix stiff enough to roll. Mrs. Moore.

White Cookies

Two eggs, $1\frac{1}{2}$ cups shortening, 2 cups granulated sugar, $1\frac{1}{3}$ cups of sour milk, 1 nutmeg, 1 teaspoon of soda and 2 teaspoons baking powder. Flour to handle easily. Roll medium and sprinkle with sugar. Mrs. Willis Tebo.

Sugar Cookies

Two cups sugar, 1 cup butter, $\frac{3}{4}$ cup sweet milk, 3 eggs, 1 teaspoon soda, 1 teaspoon baking powder. Mrs. Bailey.

Sugar Cookies

One cup sugar, 1 cup lard, 1 egg, $\frac{1}{2}$ cup sour milk, 1 teaspoon baking powder, 1 teaspoon soda, nutmeg, pinch of salt. Mix soft. Mrs. Tyler.

Drop Ginger Cookies

One cup Crisco, 1 cup sugar, 2 cups molasses, 4 teaspoons ginger, $1\frac{1}{2}$ teaspoons soda in cup of hot water, 3 eggs beaten well, 6 cups flour. Drop by teaspoon, leaving space between. Mrs. Elva Linder.

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Ginger Cookies

One cup butter, 1 cup sugar, 1 cup molasses, 1 cup hot water, 2 teaspoons soda, flour to make a stiff batter, 2 teaspoons ginger. Cream together butter and sugar and add molasses. Then add hot water into which soda has been dissolved, spices and flour to make a soft dough.
 Mrs. Litogot.

Ginger Cookies

Two cups of sugar, $1\frac{1}{2}$ cups shortening, 2 eggs, 1 cup of buttermilk, 1 cup molasses, 1 tablespoon ginger and cloves.

Drop Cakes

One-half cup butter, 1 cup white sugar, 2 eggs, 1 teaspoon vanilla, 1 teaspoon cinnamon with a little nutmeg, 1 teaspoon soda, 1 cup buttermilk or sour milk, 2 cups flour, $\frac{1}{2}$ cup chopped peel, $\frac{1}{2}$ cup of currants, $\frac{1}{2}$ cup of raisins.
 Mrs. Grimm.

Doughnuts

One egg, 1 cup granulated sugar, 1 teaspoon salt, 1 teaspoon melted lard, 1 teaspoon soda dissolved in one cup of sweet milk, 2 teaspoons cream of tartar sifted with 2 cups flour. Add a little nutmeg. Use enough more flour to make the dough stiff enough to handle. Cut in rings and fry in hot lard.
 Mrs. Coke.

Pop Overs

Two eggs, well beaten separately, 3 tablespoons of sweet milk, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon of salt, 2 teaspoons baking powder. Add the whites of the eggs last and beat all well. Bake in a very hot oven.
 Mrs. Willis Tebo.

Fried Cakes

Five large potatoes (mashed), butter size of a hickory nut, 1 cup sweet milk. Stir all together and add 2 cups white sugar, $\frac{1}{2}$ teaspoon nutmeg, 3 heaping teaspoons baking powder, 5 cups flour, pinch of salt, 3 eggs.
 Mrs. Todd.

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Fried Cakes

One cup sugar, 2 eggs, 2 tablespoons butter, 1 cup sweet milk, 2 teaspoons baking powder, 3 cups flour or more if necessary to make stiff enough to cut out. Flavor with vanilla. Fry in grease.
Mrs. Grimm.

PIES

Pie Crust

One cup flour, just common size cup, 2 tablespoons lard, 3 tablespoons water and a little salt. Mix together. This makes enough for one pie.
Mrs. Rice.

Lemon Pie

Juice of 1 lemon, 1 heaping tablespoon corn starch. Mix together and add $1\frac{3}{4}$ cups of boiling water on corn starch and lemon to cook. Add 1 scant cup sugar and the yolk of 1 egg and a pinch of salt. Beat the white of egg for frosting.
Mrs. Butcher.

Lemon Sponge Pie

One cup of sugar, $\frac{1}{4}$ cup of butter creamed, 2 heaping tablespoons of flour, pinch of salt, juice and grated rind of 1 large lemon, beaten yolks of 2 eggs, 1 cup of milk. lastly, add the well beaten white of two eggs. Bake in a pie crust till light brown in color.
Mrs. F. A. Twining.

Cream Pie

One pt. milk, 2 tablespoons corn starch, yolks of two eggs, $\frac{1}{4}$ cup of sugar. Cook to a thick custard. Make crust same as for lemon pie. Use whites of eggs for top.
Mrs. H. E. Neuman.

Vanilla Cream Pie

One tablespoon melted butter, 2 tablespoons flour, yolks of 2 eggs, $\frac{1}{2}$ scant cup sugar, 1 cup sweet milk. Cook in double boiler until thick. Add 1 teaspoon vanilla. Use beaten whites on top.
Mrs. Rice.

Banana Pie

Make crust as for lemon pie. Prick holes in bottom and bake.

Filling

One and one-half cups sweet milk put in double boiler to heat, $\frac{2}{3}$ cup sugar, 2 tablespoons corn starch, yolks of 2 eggs, pinch of salt and stir into hot milk until it thickens. Flavor with vanilla. Slice 2 bananas thin and put layer of custard and then bananas until all is used. Frost top with whites of eggs.
Mrs. Coke.

Cottage Cheese Pie

One cup cottage cheese, 2 cups sugar, 2 eggs well beaten, 1 pt. milk, $\frac{1}{2}$ teaspoon cinnamon, a little nutmeg, pinch of salt, pieces of butter on top, bake in single crust.
Mrs. J. Jewell.

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1324 FORT STREET WEST

Butter Scotch Pie

One cup brown sugar, 1 cup sweet milk, 2 small tablespoons butter, 2 tablespoons flour, 2 eggs, saving whites for the top. Bake bottom crust first and while it is baking make the filling. Stir all the ingredients together and cook in double boiler. Put in crust with beaten whites on top and brown lightly in oven.

Mrs. Burt Irish.

Butter Scotch Pie

Take the yolk of 1 egg and a dessert spoon of flour in a cup of milk. Work till smooth and set aside. Then take 1 dessertspoon of melted butter, 1 cup of brown sugar, and 4 tablespoons of milk. Boil for five minutes. Then put two mixtures together and cook till it thickens. Cook crust first and use the white of eggs for frosting.

Mrs. Jamieson.

Carrot Pie

One cup carrots put through a sieve, 1 cup sugar, 2 eggs, $1\frac{1}{2}$ cups milk, 1 teaspoon ginger and cinnamon, a little salt. Put in on crust and bake.

Mrs. Charles Hoover.

Butter Scotch Pie

Three-fourth cup real brown sugar, $1\frac{1}{4}$ tablespoons flour. Mix with sugar, 1 yolk of egg, well beaten, $1\frac{1}{2}$ cups of milk. Boil until thick, add vanilla. Bake crust, add filling and ice. Set in oven to brown.

Mrs. W. C. Thompson.

Pumpkin Pie

Mix 1 cup pumpkin, 1 cup milk, $\frac{1}{2}$ cup sugar, 1 large egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger

Mrs. H. Seibert.

Pumpkin Pie

One egg, 1 cup sugar, $\frac{3}{4}$ cup pumpkin, $1\frac{1}{4}$ cups milk, $\frac{1}{2}$ teaspoon cinnamon and ginger. Salt to taste.

A. K. C.

Rhubarb Pie

Mix 2 cups rhubarb cut in inch pieces, 1 cup sugar, 2 tablespoons each of butter and flour, 1 egg, $\frac{1}{4}$ teaspoon salt and 1-teaspoon lemon juice. Bake in two crusts.

A. K. C.

Cranberry Pie

One cup cranberries, $\frac{1}{2}$ cup raisins cut, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup water, and a little flour.

Amber Pie

One cup sour cream or buttermilk, 1 cup sugar, yolks of 2 eggs, 1 cup jam, butter, size of a walnut, 2 tablespoons flour. Mix and cook until thick. Flavor with vanilla. Use whites of eggs on top of pie.

Mrs. Rice.

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Chocolate Pie

Five tablespoons of cocoa (small), yolks of 2 eggs, $\frac{1}{2}$ cup sugar, 2 teaspoons of flour, pinch of salt. Mix and add 1 cup of boiling water. Cook and stir constantly until thick. Bake crust and add filling. Ice with the two whites of eggs well beaten. Put in the oven and brown.

Mrs. E. J. Placey.

Cheese Tarts

Two eggs, 1 cup sugar, 2 tablespoons butter, 1 cup currants cooked, 1 tablespoon vanilla. Make shells and fill and bake in oven.

Mrs. Coke.

Chocolate Tarts

Two eggs, 2 teaspoons butter, $\frac{3}{4}$ cup granulated sugar, 2 tablespoons corn starch, 2 tablespoons chocolate, $1\frac{1}{2}$ cups milk. (Save whites of eggs for frosting). Mix all together. Cook until thick; add 1 teaspoon vanilla. Put in cooked tart shells and cover with frosting.

A. K. C.

Cream Puffs

One-half cup butter melted in $\frac{1}{2}$ cup water. Let boil and while boiling, stir in 1 cup flour. Take off and let cool. When cold stir in 3 eggs. Drop on buttered tins and bake 20 minutes.

Filling

One cup milk, 1 egg, $\frac{1}{2}$ cup sugar. Thicken with corn starch.

Mrs. Chas. Shoalts.

Mince Meat

Two lbs. lean beef chopped fine (well cooked), $\frac{3}{4}$ lb. suet, chopped fine, 6 or 8 large apples, 2 lbs. raisins, 1 lb. currants, $\frac{1}{2}$ lb. citron, 3 lbs. brown sugar, $1\frac{1}{2}$ teaspoons cloves, 5 teaspoons cinnamon, $\frac{1}{2}$ teaspoon black pepper, 3 teaspoons salt, 1 pt. boiled cider, 1 pt. vinegar. Boil sugar, spices, cider and vinegar together and pour over the above hot.

Myrtle Hobart.

Mince Meat

Four lbs. cooked beef, 1 lb. sugar, 1 qt. molasses, 3 lbs. large raisins, 2 lbs. suet, chopped, 2 lbs. currants, $\frac{1}{2}$ lb. citron, cut fine, $\frac{1}{2}$ tablespoon cloves, 1 tablespoon mace, 1 tablespoon cinnamon, 1 nutmeg, 1 qt. cider, 3 lemons, grated rind and juices, 2 tablespoons salt, twice the amount chopped apples as beef.

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PUDDINGS

Christmas Plum Pudding

Three loaves of bread dried in oven and crumbed, 2 lbs. suet, $\frac{1}{4}$ lb. nut meats, 2 lbs. small raisins or currants, 3 lbs. large raisins, $\frac{1}{2}$ lb. orange, lemon and citron peel, 6 or 8 apples boiled, 4 cups brown sugar, 1 cup corn syrup, 2 nutmegs, 2 teaspoons cinnamon and allspice, 2 tablespoons baking powder, 4 cups flour, 1 tablespoon salt, 5 eggs, 4 cups milk, 7 cups of water. Mix thoroughly, tie in bags and boil about ten hours. Steam again about one hour before using.

Mrs. E. Marshall.

Christmas Plum Pudding

Three-fourth lb. suet, 6 oz. flour, 1 lb. bread crumbs, $\frac{3}{4}$ lb. currants, $\frac{3}{4}$ lb. sultanas, $\frac{3}{4}$ lb. raisins, $\frac{1}{4}$ lb. chopped almonds, $\frac{1}{4}$ lb. lemon peel, $\frac{1}{4}$ lb. citron peel, 8 eggs. Rind of 1 lemon, 1 teaspoon of mixed spices, $\frac{3}{4}$ lb. sugar, wine glass rum or brandy (this may be omitted). Mix well and boil or steam six hours.

Mrs. R. D. Wilson.

Suet Pudding

One cup molasses, 1 cup suet, 1 cup raisins, 1 cup sour milk, 1 egg, 1 teaspoon soda, 3 cups flour. Steam three hours.

Mrs. Moore.

Suet Pudding

One cup sour milk, 1 cup suet (chopped fine), 1 cup raisins (stoned), 1 cup molasses, 3 cups flour, 1 teaspoon soda, 1 teaspoon salt, 2 teaspoons cinnamon and a little nutmeg. Steam three hours.

Mrs. Sullivan.

Date Pudding

(Well Worth Trying)

Mix in suitable bowl, 2 cups of bread crumbs, 1 cup flour, $1\frac{1}{2}$ cups suet chopped finely, 2 cups dates, chopped roughly, $\frac{1}{2}$ cup sugar, 2 teaspoons baking powder, small teaspoon salt. Moisten with 2 eggs beaten in a little milk. Put in buttered dish. Cook by steaming three or four hours. Serve hot with cream or other sweet sauce.

Mrs. Dickson.

Snow Pudding

One pt. water, $\frac{1}{2}$ cup corn starch dissolved in water, whites of 3 eggs beaten to a froth, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon of salt. Flavor with lemon. Cook in double boiler and pour into moulds.

Sauce

One-half pt. milk, yolks of 3 eggs, $\frac{1}{2}$ cup sugar. Cook until it thickens but be careful not to let it curdle. Flavor with vanilla.

Mrs. Gowman.

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Ginger Pudding

One egg, 2 tablespoons butter or lard, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup hot water, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon ginger, 1 cup flour. Put soda into bowl, pour hot water on it, then molasses, then add this to the rest of the ingredients. Steam $\frac{1}{2}$ to $\frac{3}{4}$ hours.

Mrs. W. E. Stone.

Currant Pudding

One cup grated carrots, 1 cup grated potatoes, 1 cup sugar, 1 cup currants, 1 cup raisins, 1 cup suet, 2 cups flour, 1 teaspoon soda. Steam three hours.

Mrs. Moore.

Chocolate Pudding

One cup of dates, 1 cup of nut meats, 1 cup of sugar, 1 cup of flour, 1 teaspoon of baking powder, $\frac{1}{2}$ teaspoon salt, 2 eggs. Steam $1\frac{1}{2}$ hours.

Mrs. Todd.

Fig Pudding

One-half lb. figs chopped fine, 3 cups bread crumbs, 1 cup of sugar, 1 cup suet chopped fine, 1 cup milk boiled, 1 teaspoon of soda in a little boiling milk, 1 teaspoon of cinnamon, 1 teaspoon ginger. Steam 4 hours.

Mrs. C. Cadorette.

Cottage Pudding

Two level tablespoons butter or Crisco, $\frac{1}{2}$ cup sugar, 1 egg, $2\frac{1}{4}$ level cups of flour, $2\frac{1}{2}$ level teaspoons baking powder, $\frac{1}{2}$ level teaspoon salt, $\frac{1}{4}$ teaspoon almond extract, 1 teaspoon vanilla. Cream butter and sugar. Add egg well beaten, then milk and flour sifted with all the dry ingredients. Sift flour once before measuring. Bake 45 minutes in moderate oven. Serve with chocolate sauce.

Chocolate Sauce

Two cups boiling water, 1 square chocolate, $1\frac{1}{2}$ level tablespoons corn starch, $\frac{1}{4}$ level teaspoon salt, $\frac{1}{2}$ cup cream, 1 teaspoon vanilla. Heat water and chocolate till melted, add cornstarch wet in cold water and salt. Boil until thickened and the starch is cooked. Twenty minutes is not too long. Finally beat in the vanilla and the cream.

Mrs. Elva Linder.

Chocolate Pudding

One pt. of milk (heated), 1 beaten egg, 1 tablespoon corn starch, 1 tablespoon cocoa, sweeten to taste. Cook until thick and pour in cups.

Mrs. E. J. Placey.

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Steam Chocolate Pudding

Three-fourth cup granulated sugar, 1 tablespoon butter, $\frac{1}{2}$ cup milk, 1 egg, $\frac{1}{4}$ cake bitter chocolate, $\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoons baking powder. Melt chocolate, mix in order given, steam about forty minutes and serve with the following sauce or any other desired sauce.

One cup powdered sugar, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ pt. whipped cream, 1 teaspoon vanilla. Cream butter and sugar, beat egg, separately and mix all just before serving with stiffly whipped cream. Will serve eight. Mrs. Geo. Smith.

Tapioca Pudding

Pearl tapioca, wash and put to soak with enough water on to bake. Slice apples in bottom of pan. Then pour on tapioca, cover with cinnamon, brown sugar and butter. Bake in oven and before removing stir a little. Mrs. J. L. Bowlby.

Bread Pudding

One cup of suet, 1 cup of molasses, 1 cup of sweet milk, 4 cups of bread crumbs, 2 cups of raisins, 2 eggs, 1 teaspoon salt, 1 teaspoon cloves or cinnamon. Steam three hours. Mrs. Pierce.

Fruit Puffs

One cup flour, 1 heaping teaspoon baking powder, pinch of salt and a little sugar. Add enough milk to make batter drop from spoon. Drop tablespoonful in buttered cups, then a little fruit, then another spoonful of batter. Steam about 20 or 30 minutes. Serve with cream and sugar. Mrs. H. Seibert.

Crows Nest Pudding

Pare and slice enough apples as for one pie and put in pie tin without bottom crust, 1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening, 1 cup milk, 1 heaping teaspoon baking powder, pinch of salt, flour enough to make medium batter. Pour over apples and bake. Serve with pudding sauce. Mrs. Fred Butcher.

Apple Pudding

Place a layer of sliced apples in a greased pan and sprinkle over these a sprinkling of sugar and small pieces of butter and bread crumbs and continue these layers until pan is full and add $\frac{1}{2}$ cup of water. Sprinkle bread crumbs on top and bake until apples are done. Serve hot with cream. Cinnamon or nutmeg can also be added if desired. Mrs. A. H. Long.

Brown Bettie

A layer of sliced apples, bread crumbs, cinnamon, and sugar until baking dish is full—layer of apples on top, 1 cup water. Bake until apples are cooked. Serve with cream. Mrs. Linder.

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SALADS

Tuna Salad

Use equal parts of flaked tuna fish and chopped celery. Add chopped nuts (I sometimes use peanuts), salt to taste and equal parts of salad dressing and cream or evaporated milk.
Miss Lawrence.

Novel Veal Salad

Cut remains of a veal roast into small cubes, adding an onion finely grated, so only its flavor is imparted. Add one green pepper cut in tiny pieces, cubes of celery and white grapes with skin and seeds removed. Moisten with mayonnaise and serve on curly lettuce leaves. Many prefer this to chicken and it is less expensive.
Mrs. Irish.

Chicken Salad

Take the chicken off the bones, cut into dice like pieces, wash a head of celery, cut it into dice like pieces, mix with the chicken, pour over it mayonnaise dressing, garnish with olives, cold boiled eggs, and serve.
Mrs. Banks.

Chicken Salad

Two cups chicken meat cut in small pieces, 1 cup celery, also in small pieces, $\frac{1}{2}$ cup nut meats, $\frac{3}{4}$ cup mayonnaise. Decorate with hard cooked eggs cut in slices.
Myrtle Hobart.

Tomato Salad

Select ripe tomatoes of equal size. Peel carefully and scoop out the centers. Set on ice to chill. When ready to serve fill the cavity with chopped celery and chopped nuts, not chopped too fine, cover with a tablespoon of salad dressing. Serve in lettuce leaves or sprigs of parsley.
Mrs. Coke.

Kidney Bean Salad

Drain 1 can kidney beans and cover with mayonnaise dressing, add $\frac{1}{2}$ dozen sweet pickles, cut fine and serve on lettuce leaves, 2 boiled eggs cut fine may be added if desired.
Mrs. E. J. Placey.

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Beet Salad

One qt. cabbage chopped, 1 qt. boiled beets, 1 cup sugar, 1 cup horseradish, prepared as for table, 1 tablespoon salt, 1 teaspoon pepper, enough good vinegar to mix well.

Mrs. Seibert.

Beet Salad

One qt. raw cabbage, chopped fine, 1 qt. boiled onions, chopped fine, 2 cups of sugar, 1 tablespoon salt, 1 teaspoon black pepper, 1 teacup grated horseradish, $\frac{1}{4}$ teaspoon red pepper. Cover with cold vinegar and keep from the air.

Mrs. Banks.

Cold Potato Salad

Slice cold potatoes very thin, add 1 onion chopped very fine. Pour over dressing made as follows: 1 teaspoon Keen's mustard, 1 teaspoon salt, 1 tablespoon of sugar, six tablespoons vinegar, the yolks of 3 eggs, beat well. Add the beaten whites of the eggs, moisten the mustard with vinegar. Stir all together, cook in a double boiler until thick. When cool thin with sweet cream or milk.

Mrs. Banks.

Potato Salad

Boil 4 large potatoes, peel and mash smooth, mince 2 onions and add to potatoes. Make a dressing of 3 hard boiled eggs, 1 small teacup of vinegar, 1 teaspoon of black pepper, 1 dessertspoon of celery seed and salt each, 1 teaspoon each of prepared mustard and melted butter. Mix well with potatoes and garnish with slices of eggs and celery or lettuce, or chop cold boiled potatoes fine with enough raw onion to season nicely. Make a dressing of 1 cup boiled sweet milk, 1 small teacup of vinegar, 1 tablespoon of butter, 2 well beaten eggs, 1 tablespoon white sugar, salt, pepper, to taste. Heat milk and vinegar in separate vessels; when vinegar boils put in butter, sugar, and seasoning. Boil up once and pour over potatoes. To hot milk add eggs, cook one minute. After they begin to thicken pour over salad, stir quickly, cover and set to cool.

Mrs. Banks.

Banana Salad

Peel and slice banana lengthwise, put on little mayonnaise dressing and sprinkle with ground peanuts. Serve on lettuce leaf.

Mrs. H. Seibert.

Fruit Salad

One-half lb. marshmallows cut fine, 1 cup walnut meats, whites of 2 eggs, 1 cup whipping cream, 1 tablespoon powdered sugar, pinch of salt.

Mrs. Todd.

Waldorf Salad

Two apples, 2 oranges, 2 bananas, a few stalks of celery, 1 cup pineapple and chopped nuts as you like. Mix all with salad dressing.

Mrs. B. Irish.

Chili Sauce

One-half bushel of tomatoes or 10 cans, 2 qts. of chopped onions, 1 teacup of salt, $\frac{3}{4}$ lb. sugar, 2 cups of vinegar, 1 teaspoon of red pepper, 1 teaspoon of cloves, 1 teaspoon of allspice, 2 teaspoons of cinnamon. Boil and stir from $3\frac{1}{2}$ to 4 hours.

Mrs. W. H. Powley.

Fruit Salad

Half a box gelatine, pour over it 1 pt. of boiling water, juice of 1 lemon, 2 cups of sugar. Stir until gelatine is dissolved then strain through the cloth and cool. Before it begins to thicken put in fruit, 4 oranges, 4 bananas, can pineapple without the juice. Pour into mould. Any kind of fruit can be used. Mrs. Banks.

Fruit Salad

Two cupfuls of dates, 3 oranges, $\frac{1}{2}$ cupful of pineapple, $\frac{3}{4}$ cupful sugar, mayonnaise dressing and whipped cream are the ingredients of this delicious salad. Cut fruit in small pieces, add sugar, and toss together with mayonnaise dressing. Fill chilled orange shell with the above mixture, and put a dot of whipped cream on top, with a cherry on top of the cream. Mrs. Coke.

Fruit Salad in Cups

Scoop out centers and seeds from small nutmeg cantaloupes. Chill thoroughly. Take off rind and fill cantaloupe with strawberries and diced pineapple well sweetened. Chill. Serve with whipped cream in a wreath of cress or lettuce leaves. Mrs. Brown.

Harvard Salad

Peel 6 medium sized tomatoes, scooping out a small quantity of pulp from the center of each. Then sprinkle the insides with salt, invert and chill. Fill the cavities of the tomatoes with equal parts of cream cheese and minced nut meats highly seasoned with salt and pepper, mixed with salad dressing. Mrs. Irvin Brown.

Fruit Salad

Oranges, pineapple and bananas cut in small squares, cup of walnuts. Put together a layer of fruit and then a layer of sugar and so on, and let stand awhile. When ready to serve cover with whipped cream, add cherry on top. Mrs. Coke.

Salad Dressing

One-half cup vinegar, 3 tablespoons sugar, $\frac{1}{2}$ teaspoon mustard (Coleman's), $\frac{1}{2}$ teaspoon white pepper, $\frac{1}{2}$ teaspoon salt, 1 teaspoon butter, 4 eggs (yolks only, well beaten). Boil until thick, stirring constantly. Thin out with cream. Myrtle Hobart.

Salad Dressing

One teaspoon salt, 2 teaspoons corn starch, 2 teaspoons flour, $\frac{1}{2}$ teaspoon mustard, 2 eggs, 1 cup milk, $\frac{1}{3}$ cup sugar, $\frac{1}{3}$ cup vinegar, butter size of a walnut. Mix together, cook until thick in double boiler. Mrs. Grimm.

Mayonnaise Dressing

One tablespoon flour, 1 tablespoon sugar, 1 teaspoon salt, 2 eggs, 1 cup milk, 1 teaspoon mustard, 1 tablespoon butter, 1 cup of weakened vinegar. Stir dry ingredients together then add the eggs. To this add vinegar and milk. Cook in double boiler. Mrs. Irish.

Salad Dressing

Four eggs, 2 tablespoons flour, 1 teaspoon mustard, 2 cups white sugar, $\frac{3}{4}$ cup vinegar, 1 cup water, 1 pt. thick cream, little salt. A. K. C.

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PICKLES

Sweet Mixed Pickles

Wash with care cucumbers and place in jars. Add small onions and cauliflower cut small, if preferred. Make a weak brine (a handful of salt to a gallon and a half of water). When scalding hot turn over the cucumbers, onions and cauliflower and cover; repeat this process three mornings in succession, taking care to skim each time. On the fourth day have ready a kettle of vinegar. Add piece of alum the size of a walnut. When scalding hot put in as many pickles as may be covered with vinegar; do not let them boil, but take out as soon as scalded through, and replace with others, adding each time a small piece of alum. When this process is through throw out vinegar and replace with good cider vinegar, enough to cover pickles, add sugar, and whole mixed spices to suit taste. Put pickles in jars and turn over hot spiced vinegar and seal. Pickles thus prepared are fine and crisp at the expiration of a year.

Mrs. Dickson.

Cucumber Pickles

Slice, don't peel, 3 dozen good size cucumbers, $\frac{2}{3}$ c worth tumeric, or 1 tablespoon, 5c mustard, 5c celery seed, 1 gallon onions if wanted, 1 cup sugar, $\frac{1}{2}$ cup salt, put in kettle and nearly cover with vinegar. Heat through and can.

Mrs. H. Seibert.

Dill Pickles

A layer of grape leaves, a layer of cucumbers, a layer of dill and pieces of green peppers and so on until the crock is full. Make a brine of three gallons of water, 2 lbs. of salt. oil the brine and pour on the pickles hot. An excellent recipe.

Mrs. Elva Linder.

Sweet Tomato Pickles

One pk. green tomatoes, sliced, 6 large onions. Mix and cover with 1 cup salt and let stand 12 hours. Then drain thoroughly and boil in 3 qts. of vinegar for 20 minutes. Then add 2 lbs. brown sugar, 10c mustard seed, 2 tablespoons ground cloves, cinnamon, ginger, mustard, allspice. Put together and boil 20 minutes.

Mrs. I. Jewell.

Cold Mustard Pickles

Wash cucumbers, put in jar, cover with 1 cup sugar, 1 cup salt, 1 cup mustard to 1 gallon vinegar.

Mrs. H. Seibert.

French Pickles

One pk. of green tomatoes, 6 large onions chopped fine, 1 cup of salt. Let stand over night. Then drain off the juice. Add 2 qts. of water and 1 qt. of vinegar and boil 20 minutes. Strain again and add 2 qts. vinegar, 2 lbs. brown sugar, 2 tablespoons pepper, 2 tablespoons cloves, 2 tablespoons cinnamon, 2 tablespoons ginger, 2 tablespoons mustard. Boil 15 minutes then can.

Mrs. James Bailey.

Mother's Favorite Pickles

One qt. cabbage, 1 qt. beets, 1 cup horseradish. Put through grinder, 1 tablespoon salt, 2 cups brown sugar, teaspoon black pepper, $\frac{1}{4}$ teaspoon red pepper, 2 cups vinegar.

Mrs. Coke.

Chow-Chow

One lb. sugar, 1 gallon vinegar, 1 pk. green tomatoes, 2 qts. onions, 12 cucumbers, 1 qt. lima beans, $\frac{1}{4}$ mustard, 5c worth of tumeric, 1 tablespoon black mustard seed, 1 tablespoon white mustard seed, 2 tablespoons celery seed, 6 sweet peppers. Slice tomatoes and onions and lay in salt water over night.

Mrs. Elva Linder.

Corn Salad

One doz. corn, 1 head cabbage, 4 stalks celery, 2 red peppers, 6 large onions, 2 cups brown sugar, 1 pt. vinegar, 2 tablespoons salt, 3 tablespoons dry mustard, $\frac{1}{2}$ teaspoon tumeric. Boil 10 minutes.

Mrs. H. Seibert.

Corn Salad

One-half pk. corn, 3 red peppers, 1 nutmeg, 2 lbs. brown sugar, 1 qt. water, 1 qt. white vinegar, salt to taste, white pepper, 1 tablespoon mustard. Boil 20 minutes.

Mrs. Coke.

Celery Sauce

Ten large tomatoes, 5 large onions, 11 stalks celery, 1 green or red pepper. Chop all fine. 3 teaspoons salt, 6 tablespoons sugar, $1\frac{1}{2}$ cups vinegar. Boil thick.

Mrs. Elva Linder.

Pickled Cherries

Use large ripe cherries. To every quart use 1 cup vinegar, 3 tablespoons sugar, 1 doz. cloves, $\frac{1}{2}$ doz. blades of mace. Put the vinegar, sugar and spice on to heat, boil 5 minutes and let cool. Put cherries in jars and cover with cold vinegar, seal in air tight jars.

Mrs. Jewell.

Pepper Hash

One doz. sweet green peppers, $\frac{1}{2}$ doz. red peppers, 12 large onions, and a large head of cabbage. Chop all fine, sprinkle $\frac{3}{4}$ cup of salt over it and let stand over night. In morning drain and cover well with white wine vinegar, $\frac{3}{4}$ cup of brown sugar, 1 oz. mustard seed, 1 tablespoon celery seed. Stir all well until sugar is all dissolved. Do not heat. Put in jars.

Mrs. Coke.

Tomato Relish

One peck ripe tomatoes peeled and chopped, 10 large onions cut fine, $1\frac{1}{2}$ cups salt. Mix together and let stand over night. In the morning drain through colander. Add 1 red pepper, 4 bunches celery cut fine, 4 cups granulated sugar, $\frac{1}{2}$ teaspoon each allspice, cloves and cinnamon, 1 teaspoon black pepper, and $\frac{1}{2}$ teaspoon cayenne pepper, 2 qts. vinegar. Mix all together thoroughly and pack in sealers.

Mrs. J. Warren.

Raw Chili Sauce

One-half peck ripe tomatoes chopped and drained, 3 red peppers chopped, 1 qt. onions, $\frac{1}{2}$ cup mustard seed, $\frac{1}{2}$ cup salt, 1 cup brown sugar, 1 tablespoon red pepper, 1 cup grated horseradish, 2 tablespoons celery seed, 1 pt. white wine vinegar and mix. Pour cold vinegar on and seal up.

Mrs. Butcher.

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Chili Sauce

Two doz. ripe tomatoes finely chopped, 1 doz. onions finely chopped, 4 red peppers finely chopped, 1 cup brown sugar, 3 cups cider vinegar, $\frac{1}{4}$ cup salt. Mix all ingredients, add more salt if needed and boil slowly until thick. Keep in air tight jars.

Mrs. Fred Coke.

Tomato Catsup

Take $\frac{1}{2}$ bushel of tomatoes, boil until soft then strain, 1 oz. black pepper, 1 oz. mustard, $\frac{1}{2}$ oz. ground cloves, 1 grated nutmeg, 1 lb. brown sugar, $\frac{1}{2}$ cup salt, 1 qt. vinegar, cayenne pepper to taste. Boil until it is thick enough.

Mrs. Dickson.

Catsup

To 1 bushel tomatoes, do not peel, wash and cook well, add 8 large onions, 3 red peppers. Cook well together—put through sieve, cook down $\frac{1}{3}$, add 1 pt. vinegar, $\frac{1}{2}$ cup salt, 2 cups sugar, 1 teaspoon cinnamon, cloves, allspice, 1 large nutmeg, $\frac{1}{4}$ red pepper, tied in cloth, 1 tablespoon mustard seed, 1 tablespoon mixed spice, celery seed if preferred, 15c worth salicylic acid after cooked. Cook 1 hour or longer, slowly. Salicylic acid can be omitted—makes it keep better.

French Chow-Chow

One qt. chopped cabbage, 1 qt. chopped onions, 1 qt. chopped celery, 1 qt. chopped green tomatoes, 1 qt. chopped apples, 2 qts. vinegar, $\frac{1}{2}$ cup salt, $\frac{1}{2}$ oz. tumeric, $\frac{1}{2}$ lb. mustard, $\frac{1}{2}$ cup flour, 2 lbs. brown sugar, 2 small green peppers. Cook 15 to 20 minutes.

Mrs. C. Cadorette.

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MISCELLANEOUS**Heavenly Hash**

Five lbs. pears cut fine or ground, 5 lbs. sugar and boil till tender. Take 4 oranges and 2 lemons, grate off all the yellow and add to the pears, also the pulp and the juice, but not the white part of the skin. Add 1 lb. of raisins and 1 lb. English walnuts broken up fine. Boil all together until thick as desired.

Mrs. I. Jewell.

Carrot Marmalade

One and one-quarter lbs. carrots, 3 lemons, 5 cups granulated sugar. Chop carrots and rind of lemons in chopper. Boil carrots slowly one hour then drain. Boil lemon, rind and pulp $\frac{1}{2}$ hour slowly. Mix together and boil 20 minutes.

Mrs. Irish.

Orange Marmalade

To 1 pt. o orange pulp add $2\frac{1}{2}$ pts. cold water. Let stand over night. In the morning boil one hour. The next morning to 5 cups pulp add 6 cups of sugar. Then boil $\frac{3}{4}$ hour.

A. K. C.

Peach and Orange Jam

Eighteen peaches, 4 large or 5 small oranges, 7 cups of sugar, 1 cup of water, $\frac{1}{2}$ cup of blanched almonds. Grate outside of orange, also use pulp and juice. Boil all together except nuts for one hour. Add nuts, which have been cut in small pieces fifteen minutes before taking from stove.

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Orange Marmalade

One cup lemon juice, 1 cup orange juice, pulp and grated rind may be used, 3 cups of water to each cup of fruit. Let stand 24 hours. Then boil ten minutes. Let stand 24 hours again. Then boil with 1 cup of sugar to each cup of juice or liquid and one extra cup until it jells.

Ruth Twining.

Peach and Orange Conserve

Nine peaches to 1 orange (cut up), 1 cup of fruit to 1 cup of sugar, no water. Stir together and cook two hours. After it boils turn gas low.

Mrs. G. A. Placey.

Grape Fruit Marmalade

One grape fruit, 1 orange, 1 lemon. Cup up real fine and let stand over night with 4 cups water to 1 cup fluid—then next morning boil 10 minutes, then let stand until next morning and put 1 cup fluid and 1 cup sugar and boil until it jells a little in saucer.

Mrs. Seibert.

Chipped Pears

One pk. pears peeled, cored and chipped; 8 lbs. granulated sugar, ½ lb. candied ginger. Boil one hour with little water. Boil four lemons whole in water until tender. Stir into other ingredients and boil one hour longer.

Mrs. Coke.

Plum Compote

Five lbs. of plums (stoned), 5 lbs. of sugar, 1 lb. raisins (seedless), 1 lb. English walnut meats. Mix all together and boil slowly until it thickens. Put in glasses and seal with parafine.

Mrs. Sullivan.

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One pt. raspberries, 1 qt. rhubarb, 2 cups sugar. Boil and seal.

Mrs. W. G. Smith.

Pie Plant Preserves

Nine cups pie plant cut in dice, 9 cups sugar, juice of 3 oranges, rind of $\frac{1}{4}$ orange cut very small and boil twenty minutes.

Mrs. H. Seibert.

Green Tomato Preserves

Four lbs. green tomatoes, 3 lbs. brown sugar, 3 lemons sliced, ginger to taste. Cook slowly until done.

Mrs. Seibert.

Wilson's "Hot" Stuff

One-quarter lb. cheese, $\frac{1}{4}$ lb. boiled ham, 3 eggs, 6 ordinary square soda crackers, $\frac{1}{2}$ pt. milk, 1 teaspoon Worcestershire sauce, $\frac{1}{2}$ teaspoon baking powder. Use finest of any meat chopper. Run cheese through first, then the ham, and then the crackers. Empty all in a mixing bowl, add Worcestershire sauce, red pepper and salt. Salt freely. Then add milk and mix thoroughly. Should be the consistency of a thick batter, if not add more milk. Beat the eggs until very light then mix in with the batter. Sprinkle baking powder over the top and bake.

Spanish Eggs

Turn 1 can of tomatoes in stew pan and season to taste with salt, pepper (preferably Mixene or Chili Con Carne), butter and a bit o sugar. Cut up a medium onion and cook with tomatoes. Then turn in as many eggs as desired and cook until eggs are hard.

Mrs. Burt Irish.

To Can Chicken

Cut up chicken as if to stew but do not put much water on it unless it is very old one. When it is partially cooked take meat off bones. Put in pint jars, cook liquor down and fill jars. Then put jars in water and cook three hours longer.

Mrs. Coke.

Peanut Butter Sandwiches

Three tablespoons of peanut butter, 6 tablespoons of thin cream or milk. Stir until thoroughly creamy and of the consistency of mayonnaise. Vary the flavor by adding a little shaved cheese, chopped pickles, or olives and a little bit of salt as required.

Mrs. Sullivan.

Sandwich Filling

One-quarter lb. boiled ham, 2 hard boiled eggs, 2 medium sized dill pickles, 2 pimentos. Take all through food chopper and mix with mayonnaise dressing.

Mrs. Sullivan.

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BRANCH LAUNDRY

Washing Fluid

Ten cent can Babbit's Lye. Cover with 1 pint cold water, 10 cents worth powdered ammonia, 10 cents worth salts of tartar. Cover with 1 pt. boiling water. When cold put together and add enough water to make one gallon. To a boiler of water put $\frac{3}{4}$ cup of liquid and $\frac{3}{4}$ bar of soap. Add clothes while water is cold. A. K. C.

CANDY**Divinity**

Two cups white sugar, $\frac{1}{2}$ cup of maple syrup or Karo syrup, $\frac{1}{2}$ cup hot water, 1 cup chopped nut meats, whites of 2 eggs. Boil sugar and liquid until it spins a brittle thread, and the ends of the thread fly up; pour slowly into stiffly beaten whites, beat until stiff, add nuts, drop by spoonfuls on waxed paper. Ruth Twining.

Seafoam Candy

Two cups white sugar, 1 cup water, $\frac{1}{2}$ cup glucose. Cook until forms a soft ball in cold water. Beat whites of 2 eggs and pour in sugar, beating constantly until stiff, then add 1 cup nut meats and flavor to taste. Drop from spoon on buttered platter.

Mrs. H. Seibert.

△ Butter Scotch

Cook in granite pan 1 cup water, 1 lb. brown sugar, 2 tablespoons vinegar. Cook ten minutes, add 4 tablespoons butter and boil until a drop hardens in cold water. Pour in buttered tins and mark into squares as it cools.

Mrs. Linder.

CHAS. J. KLEABIR
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DETROIT,

MICHIGAN

Chocolate Fudge

Two cups sugar, $\frac{1}{2}$ cup milk, stir until sugar is dissolved. Cook five minutes, 2 level tablespoons of cocoa, 2 level tablespoons of butter. Cook until when tried in cold water it will form a soft ball. Let it cool, then beat and add vanilla, also nut meats. Cut in squares.

Mrs. E. J. Placey.

Maple Cream

Maple cream is made with genuine maple sugar, 1 cup rich cream, $1\frac{1}{2}$ cups butter, pinch of salt. Boil together without stirring until it thickens then test in water and when crisp and hard it is done. Pour out thin on buttered tins and cut in squares. This is improved by addition of nuts. It may also be varied by beating after removing from the fire and adding the whites of two eggs whipped stiff. The nuts are added last.

Fudge

Two cups brown sugar, $\frac{2}{3}$ cup milk, 4 teaspoons chocolate, butter size of a walnut. Boil 20 minutes, flavor with vanilla. Stir until partly cooled.

Mrs. Coke.

Chocolate Fudge

Two cups sugar, 1 cup milk, $\frac{3}{4}$ cake chocolate, $\frac{1}{2}$ cup butter. Boil 10 minutes or until it forms a soft ball in cold water. Take from fire and stir until creamy—pour in buttered pan and when partly cool mark in squares.

Peanut Brittle

Melt 2 cups sugar in sauce pan, stir constantly, when melted add 1 cup shelled peanuts, pour onto board wet with cold water, roll thin with wet rolling pin, lift from board when cold, break in pieces.

A Friend.

Fondant

Two cups white sugar, 1 cup water, $\frac{1}{4}$ or $\frac{1}{2}$ teaspoon cream of tartar. Boil 15 minutes, then test until soft ball forms in water—cool fast—stir carefully to see if it turns white, if not boil slowly again, then stir. Put in flavoring and form in molds. Heat bitter chocolate and a little parafine and dip.

Mrs. H. Seibert.

Cracker Jack

Two cups of brown sugar, $\frac{1}{4}$ cup water, a large lump of butter and pinch of soda. Put butter in frying pan and melt the sugar. Then add water and cook until very hard in water. Then add the soda and stir well while pouring over corn.

Mrs. Irish.

Candy

Three cups granulated sugar, $\frac{1}{2}$ teaspoon cream of tartar, mixed with sugar, butter size of a walnut, scant $\frac{1}{2}$ cup vinegar, and fill cup with hot water. Add teaspoon vanilla the last thing. Pull and cut in small pieces.

A. K. C.

Peppermints

Boil $1\frac{1}{2}$ cups granulated sugar and $\frac{1}{2}$ cup water together 15 minutes and add 5 drops of oil of peppermint. Remove from fire and beat until creamy. Drop on buttered paper.

Mrs. Linder.

Taffy

Two cups of sugar, $\frac{1}{2}$ cup of vinegar and water, lump of butter. Boil until it threads. Add vanilla while beating mixture. Set out to cool, then pull.

Mrs. E. J. Placey.

Stuffed Dates

Remove stones and replace with $\frac{1}{4}$ English walnut. Press firmly together and roll in granulated sugar.

Mrs. Linder.

CHAS. SCHMIDT

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INVALID'S TRAY

Water Toast

Have a shallow pan with 1 pt. of boiling water and $\frac{1}{2}$ tablespoon salt. Dip each slice of dry toast quickly in the water then spread with butter and serve very hot.

Oatmeal Gruel

One-half cup coarse oatmeal, 3 cups boiling water, $\frac{1}{2}$ tablespoon salt, milk. Add oatmeal and salt to boiling water and cook three hours in a double boiler. Force through a strainer, dilute with milk and cream, reheat and serve.

Lemon Cream

Two eggs, 2 tablespoons sugar, juice and grated rind of $\frac{1}{2}$ lemon. Beat the yolks, add the sugar and when well mixed, the lemon. Place in bowl in pan of hot water and stir slowly till the mixture begins to thicken, then add the beaten whites and stir two minutes or till like very thin cream. Remove from fire. Pour into a glass dish.

Rennet Custard

One qt. milk, $\frac{1}{4}$ cup sugar, 1 tablespoon vanilla, 1 tablespoon liquid rennet. Heat the milk in a double boiler until it is lukewarm. Add sugar and stir until it is dissolved. Stir in the vanilla and rennet and pour in a glass dish. Let it stand in a warm room until it begins to thicken, then set it in a cool place and leave it until it is firm. Sprinkle with $\frac{1}{2}$ teaspoon cinnamon or nutmeg and serve with cream (or milk) and sugar.

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Egg Nogg

Beat the yolk of 1 egg, add 1 tablespoon sugar and beat till creamy. Add $\frac{1}{2}$ cup milk. Beat the whites until foamy and stir it in lightly, sprinkle the top with grated nutmeg.

Albumenized Milk

White of 1 egg, 1 cup milk. Place egg and milk in a covered glass jar. Shake until they are thoroughly blended. It may be sweetened and flavored. Serve immediately.

Cracker Gruel

Four tablespoons powdered crackers, $\frac{1}{2}$ tablespoon salt, 1 cup boiling water, 1 cup milk. Mix the salt with crackers, add to the milk and water, cook for a few minutes, strain and add more salt if needed.

Scrapple

Three lbs. beef or pork, 1 lb. fat, 1 lb. liver. Cook well. Cool meat and put through meat chopper, strain and return to broth, season with salt, pepper and sage. Let boil, mix 4 cups white cornmeal, 2 cups flour and sprinkle slowly, stir so it will not lump. Cook $\frac{1}{2}$ hour. Put in vessels to cool, slice and fry brown.

Elva Linder.

Table mustard can be made at home by mixing half a cupful of mustard with four teaspoons of sugar, gradually adding hot water until the mixture is of the consistency of thick paste. Vinegar may be used in place of the hot water if the additional flavor is preferred.

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