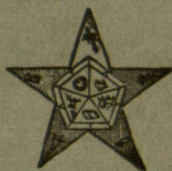


# COOK BOOK

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## **SOUPS**

### **Ox-Tail Soup**

Take 2 tails, wash, and put into a kettle with about 1 gallon cold water and a little salt; skim off the broth; when the meat is well cooked, take out the bones, and add a little onion, carrot and tomatoes; it is better made the day before using, so that the fat can be taken from the top; add vegetables next day, and boil 1½ hours longer.

### **Celery Cream Soup**

One small cup rice, 3 pints milk or 1 pint cream, 2 heads of celery, 1 quart strong white stock, salt, Cayenne. Boil the rice in the milk until it will pass through a sieve. Grate the celery on a bread grater; strain the rice and milk, add celery and white stock; let it boil until celery is perfectly tender; season with salt and cayenne and serve

### **Tomato Soup**

One quart tomatoes, 1 quart water, 1 onion sliced, 3 slices lemon, 4 cloves, ½ cup sugar (scant), salt and red pepper to taste. Mix together and cook ¾ of an hour; strain; thicken with 2 tablespoons flour smoothed in a little water with a little of the hot soup added to it. If whipped cream is to be used on top, put a little soda in the soup.

### **Tomato Soup**

One can tomatoes, ¼ teaspoonful soda, 1-3 cup butter, 1-3 cup flour, 3 teaspoonful salt, ½ teaspoonful white pepper, 1 quart milk. Cover and stew the tomatoes one-half hour; rub through a strainer and add soda hot. Make a white sauce and add the tomato juice. Serve immediately.

### **Cream of Spinach Soup .**

Two quarts spinach, 1 cup cream, lump of butter. Cook spinach till tender, drain water off. Put spinach through colander, then through sieve. You will have about one cupful when finished. Put the spinach back in the water in which it was cooked, put in butter and season to taste. When it comes to a boil, add cup of cream. Serve. This quantity serves five or six people. Canned spinach may be used. be used.



## FISH

### Codfish Balls

One and one-fourth lbs. mashed potatoes, 1 lb. salt codfish,  $\frac{1}{2}$  pint milk, 1 egg,  $\frac{1}{2}$  teaspoonful pepper. Boil the fish and pour off the water. Melt the butter in the hot potatoes and add the fish, milk and pepper. Beat well, make into balls and fry in butter.

### Salmon Mould

One can salmon, 3 eggs beaten very light, 1 cup bread crumbs, salt, cayenne and parsely, 4 tablespoonsful melted butter. Remove all bones and skin from fish, mince fine and rub into butter till smooth. Add crumbs and eggs to fish and the seasoning. Mix well. Press into buttered mould and steam one hour. Serve cold.

### Clam Bisque

One quart opened clams, 3 pints cold veal consomme, 2 tablespoons butter, 2 tablespoonsful blended flour, 1 pint cream, 4 yolks of eggs, salt and white pepper. Boil the clams twenty minutes in three pints of consomme. Strain and add butter flour and cream. Cook for a few minutes, then stir in the well beaten yolks.. Cook for a few minutes longer, season with the salt and white pepper to taste.

### Clam Chowder

Fry four slices bacon, cut into dice, add a cup of boiling water, one large onion minced fine, and 2 diced potatoes. Cover and stew until potatoes are done. Add 1 pint of milk, when it begins to bubble, add the contents of 1 can clams, take away from fire and season with salt and pepper, and serve.

### Lobster a la Newburg

Two or two and one-half lbs. lobster, 2 tablespoonsful butter  $\frac{1}{2}$  teaspoonful salt, 1 tablespoonful sherry, 2 yolks of eggs 1 cup cream, a few grains of paprika.

Cut the lobster into small pieces and heat in a saucepan with the butter. Sprinkle with salt and paprika, add sherry. Pour the beaten yolks and cup of cream over the lobster and stir until thick and smooth. Then add one or two tablespoons more of sherry, according to taste. Serve at once.

### Salmon Loaf

One lb. can salmon, 1 tablespoonful melted butter,  $\frac{1}{4}$  teaspoonful salt,  $\frac{1}{4}$  teaspoonful white pepper,  $\frac{1}{2}$  cup fine bread crumbs, 1 tablespoonful lemon juice, 3 eggs. Chop salmon fine, add butter, salt, pepper, bread crumbs and lemon juice. Beat eggs well before adding. Make into a loaf and bake 30 minutes.



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### **Sauce for Salmon Loaf**

One cup milk, 1 tablespoonful corn starch, 1 tablespoonful melted butter, 1 egg. Heat milk to the boiling point. Dissolve cornstarch in a little cold milk and add to the milk when it reaches the boiling point, also add the melted butter stirred into the salmon liquor and the egg well beaten.

### **Clam or Fish Chowder**

One can Gortons or Burnams clams, 2 medium sized potatoes, 1½ inch cube of fat salt pork, 1 sliced onion, 2 level tablespoonsful butter, 1 pint scalded milk. Cook potatoes in one quart of water, fry pork and onion together and strain into potato and water. Add fish, salt and one cracker in each dish. If not rich enough add more milk and butter.

### **Salmon Loaf**

One can salmon, 3 eggs with white beaten and put in last, juice of one or two lemons, 1 small cup bread crumbs. Mix thoroughly and steam three hours, or bake in a dish set in water as preferred.

### **Salmon Loaf**

One can salmon, butter crackers, bread crumbs, milk, 1 or 2 eggs, tablespoon butter. Beat eggs; add the bread crumbs and crackers (rolled); add salmon and butter; mix with enough milk to make quite wet. Place in pan and sprinkle with cracker crumbs, pieces of butter, salt and pepper. Bake in oven until brown.

### **Salmon Loaf**

One can salmon, 2 eggs, cracker crumbs. Remove bone from salmon and mix salmon well with eggs. Add salt and pepper and enough cracker crumbs to make it stiff. Place in a well greased pan and bake.

### **Clam Chowder**

One quart clams, 2 or 3 slices salt pork, 1 large onion, 1 quart sliced potatoes, 1 teaspoonful salt, 1 teaspoonful butter, ½ cup milk, 6 rolled crackers. Wash the clams in a quart of cold water, drain the liquor through sieve; remove the hard parts of the clams and chop fine. Fry the salt pork, add a large onion cut fine; cook until yellow. Add potatoes, the clam liquor and enough hot water to cover. Cook until the potatoes are tender, add salt, a little pepper, butter and milk, then the chopped clams, rolled crackers and soft parts of clams. Cook all together.

### **Oyster Fritters**

Twenty-five oysters, 2 eggs, ¾ cup water, 1 pint flour, 1 teaspoonful baking powder. Drain oysters from liquor and chop fine. Beat eggs, when light add the water, then stir in the flour. Beat smooth, add a little salt and pepper. Stir in oysters lightly; add baking powder. Mix well, and fry by dropping tablespoonful in hot lard.



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## Scalloped Oysters

One pint oysters, 4 tablespoons oyster liquor, 2 tablespoons milk or cream,  $\frac{1}{2}$  cup stale bread crumbs, 1 cup cracker crumbs,  $\frac{1}{2}$  cup melted butter, salt and pepper. Mix bread and cracker crumbs and stir in butter. Put a thin layer in bottom of a buttered shallow baking dish, cover with oysters and sprinkle with salt and pepper. Add one-half each of oyster liquor and cream. Repeat and cover top with remaining crumbs. Bake thirty minutes in hot oven. Never use more than two layers of oysters; if three are used the middle one will be underdone when the others are properly cooked.

## Finan Haddie

Place in pan and cover with water; put in oven and bring it to a boil. Remove the bone. The following sauce is served with it: 1 tablespoon butter, 1 teaspoonful flour. Work together to a smooth smooth paste. Add boiling water slowly, stirring constantly. Boil until all dissolves.

## Crab Toast

One teaspoonful butter,, 1 can deviled crab meat, 1 teaspoonful chopped celery,  $\frac{1}{2}$  teaspoonful flour, 1 gill cream, salt and cayenne to taste. Put into a chafing dish and butter, melt and add the crab meat and other ingredients. Stir and simmer until the moisture is about evaporated, then place on thin slices of toast, sprinkle a very little sherry over each portion and serve.

---

## MEATS

### Italian Steak

Cut round steak  $1\frac{1}{2}$  inches thick, trim off all fat and edges. Beat into steak 2 cups flour. Cut into pieces to serve. Have pan hot with suet in it. Brown or sear steak quickly. Place in layers in baking pan. Layer of meat, on that sprinkle thick with layer of chopped green peppers which have been prepared by boiling until tender, in salt water. Then layer of onions, which have been prepared in same way. Over that, pieces of pementos. One can of Button mushrooms. Season to taste. Cover all with boiling water. Bake  $1\frac{1}{2}$  to 2 hours, depends on meat.

ETHEL ROWE.

### Mock Duck

Family of four.

One flank steak,  $1\frac{1}{2}$  lbs. Dressing of bread crumbs seasoned with onions, sage, salt and pepper. Put packet in steak, fill with dressing and roast one hour on slow fire. A few strips of bacon in pan adds greatly to flavor.

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### **Beef and Macaroni**

One lb. beef chopped fine, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, 2 eggs slightly beaten,  $\frac{1}{2}$  cup cold water,  $\frac{3}{4}$  lb. macaroni. Grease cararole and line it well with macaroni, put beef centre add 1 cup of hot water. Cook 35 minutes. Two tablespoons butter blended with 2 tablespoons flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon pepper. Take 1 pint stewed and strained tomatoes; cook until it is white and bubbly, melt butter and blend flour with it and mix. MRS. GEORGE PETERSEN.

### **Steak a la Creole**

Sear steak in hot pan. Dredge with flour; add 1 cup water, 1 pint can tomatoes, 1 sweet pepper and one large onion cut into small pieces. Salt. Boil 30 minutes. W. R. LOVERIDGE.

### **Escalloped Oysters**

Two quarts oysters; drain off liquor, scald and skim it. Add enough milk to make about one quart of liquid and 1 cup or  $\frac{1}{2}$  lb. butter, 1 teaspoon salt. Put a layer of cracker crumbs, (butter dish first), then a layer of oysters and then layer of above dressing until dish is full. Having cracker crumbs with a little of the dressing over the top layer. Will serve 12 people. MRS. WESTBROOK.

### **Pigs In Blanket**

Select nice large oysters. Roll each oyster in slice of thin bacon, and fasten with Japanese tooth pick. Cook in a quick oven 20 minutes. MRS. WESTBROOK.

### **Pigs In Blanket**

Two lbs. round steak. Sear on both sides, then cut up in squares. Put in each a small slice of bacon, roll together and pin with tooth picks; cover with water, add  $\frac{1}{4}$  bottle catsup, 2 onions cut up. Season with salt and pepper. Boil slowly for 2 hours.

MRS. GEORGE PETERSON.

### **Meat Chowder**

Two lbs. meat, 1 large onion, 1 dozen potatoes chopped fine, add 1 can tomatoes, 4 crackers rolled; salt, pepper and thyme to taste then add water to cover. Boil  $\frac{1}{2}$  hour. (A good way to use cold meats.)

MRS. M. HOLMES.

### **Swiss Steak**

Round steak cut about one inch thick. Cut into serving pieces. Season with salt and pepper, lay on chopping board and chop in all the flour it will take, then fry as you would any steak. This is fine and tender.

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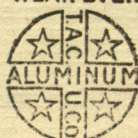
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## Hot Ham Loaf

Mince enough boiled ham to make two cupsful, then mix with 10 tablespoonsful of dry bread crumbs, 1 well beaten egg, 1 cupful sweet milk, 1 tablespoon melted butter and add pepper to taste. Form the mixture into a loaf packing rather close; put in a baking pan with a cupful boiling water and bake for 40 minutes, basting with melted butter.

MISS GEORGIA RILEY.

## Beef Loaf

Four lbs. fresh lean beef chopped fine. Eight soda crackers rolled fine, 4 eggs well beaten, 6 tablespoons sweet cream. Butter twice the size of an egg. Salt and pepper to taste, about  $\frac{1}{2}$  teaspoon pepper and 2 teaspoons salt. Mix all together, make into loaf and roll in flour. Bake  $1\frac{1}{2}$  hours and keep well basted. Put a good lump of butter in the water with which it is basted.

MRS. WESTBROOK.

## Salmon Loaf

One can salmon. Take out the bones. Two tablespoons butter, 2 eggs, 1 cup bread crumbs. Mix the butter with the salmon and beat the eggs light. Add the bread crumbs, 1 cup milk, salt and pepper to taste. Put in tin and steam one hour.

## Sauce for Salmon Loaf

One cup boiling milk, 1 tablespoon of corn starch, 1 egg. Boil till it thickens. Pour over loaf and serve hot.

MRS. IZA CRAWFORD.

## Leg of Lamb with Mint Sauce

Trim and wash the leg, pound and salt, place it in a baking pan with lard or butter. Dot bits of butter over the top and roast, adding hot water and basting often. Mix 4 tablespoons of minced mint leaves with one tablespoon of sugar and pinch of paprika, add 4 tablespoons vinegar. When meat is one, skim the fat, pour the liquor over it, and serve on platter with mint sauce in a different dish.

## Roast Rabbit

Salt the rabbit and interlard with strips of bacon. Place in a roasting pan 3 sliced onions, 1 bay leaf, 8 whole black peppers, 2 cloves, and a dash of mace, and the rabbit. Add a little wine vinegar water, and a piece of butter. Roast rather quickly. When it is more than half done turn it and roast brown. When done, cut it in pieces, add flour to the gravy, strain, add cream, simmer a minute and serve with the rabbit.

## Veal or Meat Loaf

Equal parts of veal, pork and beef,  $\frac{1}{2}$  cup cracker crumbs, 1 egg to a pound of meat. Salt, pepper and enough milk to mix easily.



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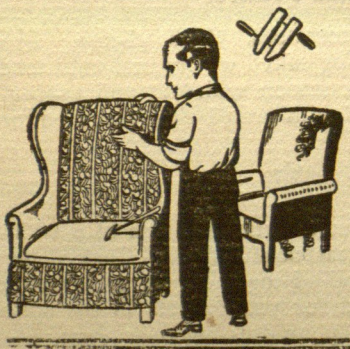
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## **VEGETABLES**

### **Spaghetti**

One-half package spaghetti,  $\frac{1}{2}$  lb. grated cheese, 1 sweet pepper, juice of 3 tomatoes, salt, pepper and a dash of red pepper. Cook spaghetti until tender, add other ingredients. Mix and put into a bake dish and cover with five strips of bacon cut into small pieces. You can improve on this by adding one-half pound of chopped beef and a little onion. Cook one hour.

### **Scalloped Potatoes**

Pare eight medium sized potatoes; cut into thin slices and cover bottom of pan with them, then put layer of grated cheese and white sauce; alternate with potatoes, cheese and sauce until pan is full. Bake in a hot oven.

### **Scalloped Onions**

Cut boiled onions in quarters; put in a baking dish, mix with one cup of white sauce. Cover tops with buttered crumbs. Put in oven to reheat and brown crumbs.

### **White Sauce**

One-half cup milk, 2 tablespoons butter, salt to taste, pepper, 3 tablespoons flour. Melt butter, stir slowly in flour and seasoning; mix smoothly, add milk slowly, stirring constantly. When sauce becomes too thick it may be thinned by adding one-quarter cup of hot water.

### **Scallops**

The heart is the only part used. If you buy them in the shell, boil and take out the hearts. Those sold in our markets are generally ready for frying or stewing. Dip them in beaten egg, then in cracker crumbs, and fry in hot lard, or, you may stew them like oysters. The fried scallops are generally preferred.

### **Baked Spaghetti and Potatoes**

One-half lb. spaghetti, 1 quart tomatoes,  $\frac{1}{4}$  lb. cheese. Break spaghetti into small pieces; put in boiling salted water; boil until tender and drain. Stew and strain tomatoes, season with salt and pepper to taste and add spaghetti. Sprinkle well with grated cheese and buttered cracker crumbs.

### **Dressing for Beets**

One-third cup vinegar, 1-3 cup water, butter the size of a walnut, 1 tablespoon sugar, pinch of salt, 1 teaspoonful flour. Cook flour in water and add to other ingredients; boil all together. If too thick add a little water. This is especially good for young beets in the spring. Cook beets until tender and slice thin, pour dressing over them.



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## **SALADS AND SALAD DRESSINGS**

### **Plum Conserve**

Five pounds plums, five pounds sugar, two pounds raisins, two oranges. Put all through grinder; cook well, can and seal.—Mrs. Westbrook.

### **Salad Dressing**

Two eggs beaten with two level teaspoons cornstarch, one dessert-spoon salt, one level tablespoon mustard, one cup vinegar, half dessert-spoon white pepper, one and one-half cups sweet milk; cook until it thickens.—Mrs. Laura Le Baron.

### **Fruit Salad**

Three cups diced pineapple, one cup nuts (chopped), half cup oranges (diced), two pieces lettuce, half cup marshmallows cut fine, half cup red cherries cut fine, one-third cup figs, chopped; one sup salad dressing, half cup whipped cream.—Marion Read.

### **Salad Dressing**

Half cup vinegar, half cup water, two eggs, one large tablespoon sugar, one teaspoon salt, half teaspoon dry mustard, one teaspoon celery seed, one-quarter teaspoon red pepper, one heaping tablespoon butter.—Miss Maud Thomas.

### **Fig Filling**

Half pound figs, half cup of raisins, chopped together and boiled until real tender; add half cup of sugar, two teaspoons of lemon.—Miss Maud Thomas.

### **Thousand Island Salad Dressing**

Half cup olive oil, juice of half lemon, juice of half orange, one teaspoon onion juice, one-quarter teaspoon salt, one-quarter teaspoon paprika, one teaspoon Worcestershire sauce, one-quarter teaspoon mustard, one teaspoon chili sauce, one teaspoon green pepper cut fine, one teaspoon chopped parsley Place all above ingredients in a pint fruit jar, fit a rubber and top lightly on the jar, shake vigorously until well mixed and creamy.—Marion Read.

### **Chestnut Dressing For Turkey**

One quart of chestnuts, one tablespoon of salt, two cups of fresh bread crumbs, one teaspoon salt, quarter teaspoon white pepper, one tablespoon butter, one tablespoon flour, one-quarter teaspoon onion juice, one cup milk; pare nuts and remove brown skin, cover with boiling water, add tablespoon salt and boil twenty minutes. Drain mash or put through potato ricer, add the bread crumbs and cream sauce; mix thoroughly and fill in turkey.—Mrs. Steffens.



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### **Cream Sauce**

Melt the butter in a saucepan, add the flour, salt, pepper and onion juice, then add the cold milk *slowly*; stir smooth and creamy; cook three minutes.—Mrs. Steffens.

### **Salad Dressing**

One egg, half cup vinegar, one teaspoon mustard, half teaspoon salt, half can Eagle brand milk; beat egg, mustard, salt and milk, add vinegar.

### **Cream Dressing**

Beat four whole eggs or eight yolks, add one teaspoon cornstarch wet with a little cold water; half cup vinegar added gradually to above, cooking in double boiler until thickened, then add one large tablespoon butter a little at a time to blend; then mix one teaspoon dry mustard; half teaspoon salt and one-eighth teaspoon red pepper into the above. When cool dilute with cream.—Mrs. A. W. Hutter.

### **Mayonnaise Dressing**

One-half pint milk, 1-3 cup melted butter, 2 tablespoons flour, 3 eggs, 2 tablespoons sugar, 1 tablespoon salt, 2 teaspoonsful mustard, 1 cup vinegar. Heat milk to boiling point; mix flour in butter; beat eggs thoroughly adding to them sugar, salt, mustard, and vinegar. When milk is ready stir in the flour and butter mixture, then the egg mixture. Boil all together until thick. This makes a pint of thick dressing; thin with milk or cream when using.

### **Salad Dressing Without Oil**

Two eggs, 1 tablespoon mixed mustard,  $\frac{1}{2}$  teaspoonful salt, butter the size of an egg, 3 tablespoons vinegar, 1 tablespoon sugar. Beat the eggs, then add the mustard, salt and sugar. Beat a little more, then add the melted butter and vinegar. Set the bowl over boiling water and stir constantly until thick and smooth. Use cold. Add a cup of whipped cream the last thing.

### **Salad Dressing**

Two tablespoons sugar, 1 teaspoonful mustard, 1 teaspoonful salt, 1 tablespoonful flour, 1 egg, 1 cup milk, 1 cup boiling vinegar. Mix sugar, mustard, salt, and flour together; beat in the egg and milk, then beat in the boiling vinegar. Boil the whole slowly until thick.

### **Dressing**

Three tablespoons sugar, 1 teaspoonful salt,  $\frac{1}{2}$  teaspoonful mustard, 1 egg,  $\frac{1}{2}$  cup vinegar. Mix sugar, salt and mustard, beat in the egg, then add the vinegar. Cook together slowly until it thickens.

Celery chopped with the cabbage and some walnut meats added, makes a nice change.



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## **BREAD**

### **Boston Brown Bread**

Two or three tablespoons of sugar, three tablespoons of molasses (Porto Rico), three tablespoons of melted shortening, two cups of sour milk, two level teaspoons of soda, one teaspoon baking powder, one cup of white flour, one-half cup of raisins, stir in graham flour until batter is quite thick. Bake slowly about one hour.—Miss Maud Thomas.

### **Chocolate Coffee Cake**

One cup sugar, one egg, three tablespoons butter, one-quarter cup milk, one-half cup strong liquid coffee, one-quarter cup grated chocolate, two cups flour, two teaspoons baking powder. Bake in a loaf or flat pan.—W. R. Loveridge.

### **Quick Coffee Cake**

Sift together one cup flour, half cup of sugar, half teaspoon of cinnamon, half teaspoon salt, three level teaspoons of baking powder, mix into dough one egg, two tablespoons of butter, melted; half cup milk; spread into a shallow pan, sprinkle with sugar and cinnamon and bake in a quick oven.—Mrs. Steffens.

### **Muffins**

Three tablespoons sugar, one tablespoon melted butter, one egg, one cup sweet milk, two cups flour, two and one-half teaspoons baking powder, pinch salt.—Mrs. Janette Milliard.

### **Johnny Cake**

One-half cup sugar, one tablespoon lard, one egg, one cup sour milk, one level teaspoon soda, one cup cornmeal, one cup flour, pinch of salt.—Elizabeth McLeod.

### **Brown Bread**

Two and one-half cups sour milk, two teaspoons soda, one tablespoon molasses, half cup brown or white sugar, pinch of salt, two cups graham flour, one cup bran, one cup white flour, one cup raisins, one teaspoon baking powder. Bake slowly 35 minutes.—Elizabeth McLeod.

### **Nut Graham Muffins**

Two level teaspoons baking powder, two cups graham flour, one cup white flour, one teaspoon baking soda, one teaspoon salt, two tablespoons butter, one level cup of brown sugar, one cup of chopped nutmeats, one egg, two cups sour milk.—Ethel Helms.

### **Nut Bread**

One cup white flour, one cup graham flour, one cup milk, two tablespoons baking powder, heaping; one-half cup brown sugar, pinch of salt, one egg; bake 50 minutes.—Mary Beard.



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### **Soft Ginger Cake**

One egg, one teaspoon ginger, half cup sugar, one and one-half cups flour, half cup molasses, half cup butter; mix together, then add one even teaspoon soda dissolved in three-quarters cup boiling water. Bake 30 minutes.—Laura Schneider.

### **Walnut Loaf**

Four cups sifted flour, four teaspoons baking powder, one teaspoon salt, one egg, half cup sugar, one and one-half cups sweet milk, one cup chopped nuts, cream, eggs and sugar, add milk, then nuts and flour; make into a loaf, let raise 20 minutes, bake 35 minutes in slow oven.—Laura Schneider.

### **Date Muffins**

Cream two tablespoons butter with half cup sugar, add two well beaten eggs, one cup milk, two cups flour, two teaspoons baking powder, beat thoroughly, add pinch salt, one cup dates cut fine; bake in quick oven.—Laura Schneider.

### **Brown Bread**

Two and one-half cups sour milk, two teaspoons soda, one tablespoon molasses, half cup sugar, one tablespoon lard, pinch salt, two cups graham flour, one cup bran, one cup white flour, one teaspoon baking powder, one cup raisins. Bake slowly 35 minutes.—Laura Schneider.

### **Bran Muffins**

Four cups bran, two cups wheat flour, three cups sour milk, one cup molasses, two teaspoons salaratus, a little salt; have muffin pans hot; bake in hot oven.—Mrs. Nettie Ayers.

### **Ginger Bread**

One-half cup sugar, quarter cup butter, one egg, half cup molasses, half cup sour milk, one even teaspoon soda dissolved in milk, a little ginger, cloves and cinnamon and salt; one and one-half cups flour.—Mrs. Nettie Ayers.

### **Nut Bread**

One cup brown sugar, one cup milk, one scant cup chopped nut meats (walnut), two cups flour, one egg, pinch of salt, two heaping teaspoons baking powder; let stand in pan 20 minutes; bake one hour in slow oven.—Mrs. Nettie Ayers.

### **Muffins**

Cream quarter cup butter and add gradually quarter cup sugar, then add one egg well beaten. Mix and sift two cups flour with three teaspoons baking powder, and add to the first mixture alternately with three-quarters cup milk; bake in buttered gem tins 25 minutes. It is best to use pastry flour.—Miss Georgia Riley.



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### **Johnny Cake**

One cup sour milk, one cup cornmeal, half cup white flour, pinch salt, one teaspoon soda, one egg, one tablespoon butter, a little sugar.—Janette Milliard.

### **Brown Bread**

One cup white flour, two cups graham flour, half cup brown sugar, half cup Karo syrup, one yinch salt, two cups sour or buttermilk, two teaspoons soda, one cup raisins, one cup walnut meats, grease baking powder tins and fill to one-half; bake in slow oven one hour.—Mrs. Laura Le Baron.

### **Muffins, Very Good**

One egg, one cup milk, butter size of walnut, one and one-half cup flour, four teaspoons sugar, two heaping spoons of baking powder, pinch salt; beat egg, add milk and melted butter; put flour, salt, baking powder and sugar in sifter and sift into egg and milk; stir well and bake in muffin tins about 20 minutes.—Mrs. Burr.

### **Date Bread**

One cup graham flour, two cups white flour, three teaspoons baking powder, one-third cup sugar, two teaspoons salt, one-third pound of dates cut fine, one and one-half cups milk, one egg; mix flour, baking powder, sugar, salt and dates ground fine. Beat the egg with fork, add milk; pour slowly into dry ingredients; mix well and pour into two well-buttered bread pans. Allow to stand 15 minutes and bake 40 minutes in a moderate oven.—Marion Read.

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## **PIE**

### **Raisin Pie**

One cup seeded raisins, half cup sugar, yolk of two eggs, one tablespoon flour, a little salt, put one cup water on raisins and let cook a few minutes, then stir in eggs, sugar, flour and salt and cook until thick. Bake crust and fill with this mixture, then frost with white of eggs.—Mrs. Ira Crawford.

### **Lemon Sponge Pie**

One cup of sugar, quarter cup of butter creamed, two heaping tablespoons of flour, one pinch of salt, juice and grated rind one large lemon, beaten yolks of two eggs, one cup of milk; lastly, add the well-beaten whites of two eggs; bake in a pie crust till light brown in color.—Mrs. Steffens.

### **Chocolate Pie**

One cup sugar, four dessert spoons cocoa, one cup milk, two eggs, pinch salt, one tablespoon flour, small piece butter and vanilla.—Mrs. K. C. Babo.



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### **Lemon Pie**

Dissolve one and one-half tablespoons cornstarch in a little cold water; with this mix yolks of two eggs, one cup sugar, pinch salt, and stir it all into two cups boiling water; when it has thickened add juice of two lemons and grated rind of one; add two tablespoons of sugar to beaten whites and use for meringue. Brown in oven.—Elizabeth McLeod.

### **Cocoanut Pie**

Put two even tablespoons grated cocoanut in pint of milk and two even tablespoons cornstarch stirred to a paste, three even tablespoons sugar, yolks three well-beaten eggs; cook in double boiler until thick and smooth. Beat whites of eggs stiff and two tablespoons sugar; spread on and slightly brown.—Laura Schneider.

### **Butter Scotch Pie**

One cup brown sugar, heaping tablespoon butter, one heaping tablespoon cornstarch, two cups sweet milk, two yolks eggs; boil sugar and butter moistened with water, pour milk and egg into syrup, boil until thick, season with vanilla; beat whites of eggs stiff with two tablespoons sugar; set in oven to slightly brown.—Laura Schneider.

### **Elysian Cocoanut Pie**

Yolks of four eggs beaten very thick and light, one teaspoon lemon, four tablespoons sugar, one pint milk, one cup cocoanut.—Mrs. K. C. Babo.

### **Cheese Pie**

One and one-quarter pound cottage cheese, three-quarters cup of sugar, one tablespoon butter, three eggs, one tablespoon flour, three eggs, one tablespoon flour, one teaspoon vanilla; mix cheese thoroughly with a little milk or cream. Make separate batter of three-quarters cup of sugar, one tablespoon butter, yolks of eggs, tablespoon flour, vanilla. Mix cheese together, then add beaten whites of eggs. Make pie crust line with crust, add mixture, sprinkle cinnamon. Bake in slow oven.—Mrs. Abram.

### **Butter Scotch Pie**

Melt two large tablespoons butter and one cup brown sugar, cook until a rich brown, then add a large cup of scalded milk; simmer for a few minutes or until the sugar is dissolved and whip in the yolk of an egg beaten to a cream with a tablespoon mustard. Bake until the custard is set and spread with a meringue made of the egg white, and tablespoon sugar; flavor pie and meringue with a few drops vanilla.—Mary Morgan.



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### **Mock Cherrie Pie**

One cup cranberries, one cup raisins, one cup sugar, one cup water, one tablespoon flour, one teaspoon vanilla; cut cranberries and raisins in small pieces and cook in double boiler until thick.—Mrs. Nettie Ayers.

### **Pie Crus For One Pie**

One cup flour, three tablespoons lard, three tablespoons cold water, halt; handle as little as possible.—Mrs. Nettie Ayers.

### **Mock Lemon Pie**

Yolks of two eggs, scant cup of sugar, one cup of thick sour milk, one tablespoon cornstarch, flavor with extract of lemon, frost with whites of eggs.—Mrs. Nettie Ayers.

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## **PUDDINGS**

### **Peach Pudding**

Fill a buttered dish with sliced peaches, pour over top a batter of one tablespoon butter, one and one-half cups sweet milk, one cup of flour with one teaspoon baking powder sifted; bake in moderate oven until brown; serve with cream, sugar or liquid sauce.—Mrs. Margarette Holmes.

### **Sauce For Pudding**

One tablespoon butter, half cup sugar, beat to cream; beat one egg light and mix thoroughly; pour in boiling water until it becomes like cream, flavor with vanilla.—Mrs. Margarette Holmes.

### **Marshmallow Pudding**

Two teaspoon granulated gelatin, two cups cold water, one-third cup sugar, one-half cup boiling water, one teaspoon lemon extract, one teaspoon vanilla, one egg white. Soak gelatin in water for three minutes, add boiling water; when dissolved add sugar; allow to cool; beat egg stiff; when gelatin begins to congeal beat it until it's fluffy; add extracts and egg-white; let cool; cut in cubes.—Marion Read.

### **Graham Pudding**

One cup raisins chopped, one cup molasses, one teaspoon soda dissolved in one scant cup of sweet milk, one-half teaspoon salt, two cups graham flour; steam three hours and serve with whipped cream. This is fine and not expensive.—Mrs. Nettie Ayers.

### **Carmel Pudding**

Brown one tablespoon butter, add one and one-half cups brown sugar; when melted add one pint scalded milk, three tablespoons cornstarch dissolved, vanilla; add almond nuts if desired; cook until thickened; pour in mold.—Mrs. Margaret Holmes.



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### **Date Pudding**

One cup walnut meats, chopped; one cup chopped dates, one cup sugar, five tablespoons bread crumbs, one heaping tablespoon baking powder, three eggs; mix baking powder with the sugar; mix all together with yolks of eggs, then add whites of eggs beaten stiff; set dish in pan of water and bake 40 minutes.—Mary L. Morgan.

### **Brown Pudding**

One egg, one-half cup dark molasses, one-half cup dark brown sugar, one level teaspoon soda (dissolved in half cup hot water), one-half teaspoon baking powder, one and three-quarter cups flour, one cup raisins, half cup walnut meats, one scant teaspoon lard; mix all together; put in buttered pan and steam one hour. Sauce: Yolks of two eggs, one and one-half cups sugar, one large tablespoon butter, two cups milk; cook all together in double boiler until this forms a custard; when cool beat in whites of eggs that have been beaten stiff.—Ethel Helms.

### **Black Pudding**

One-half cup brown sugar, one-half cup molasses, one-half cup sweet milk, butter size of walnut, level teaspoon soda, heaping cup of flour, spice to taste and fruit if preferred; steam one hour and serve with whipped cream or sauce made as follows: One-half cup sugar, one teaspoon flour, lump of butter, one cup boiling water, flavor with maple-syrup or liquor from sweet pickles; cook up well, then let cool.—Mrs. Lou Detwiler.

### **Bullie Pudding**

Two eggs beaten separately, one cup sugar beat in with yolks, one-half cup butter with it add one cup milk, one cup dates cut up, four ounces walnut meats chopped, one large tablespoon flour, one-half teaspoon baking powder; beat in whites of eggs; bake half an hour in slow oven; serve with whipped cream.—Mrs. Mattie Smith.

### **Bully Pudding**

One cup sugar, one cup milk, one cup nuts, one cup dates, half cup butter (scant), one tablespoon flour, half teaspoon baking powder, two eggs, one teaspoon vanilla; beat yolks and butter well; add sugar, flour, baking powder, milk, nuts (ground), dates. Beat whites of eggs last; add with vanilla; cook 45 minutes in double boiler; serve with whipped cream.—Mrs. Abram.

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One pint bread crumbs, grated rind of one lemon, yolks of 4 eggs,  $\frac{3}{4}$  cup sugar, 1 quart milk. Beat thoroughly bread crumbs, lemon rind, egg yolks and sugar, add milk and bake one-half hour. For top—Beat whites of four eggs, add juice of one lemon, and one-half cup sugar. Serve on top of pudding.



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## Strawberry Pudding

One cup strawberry juice, 1 cup sugar,  $\frac{1}{2}$  cup cold water, 2 tablespoons cornstarch, whites of 4 eggs, pinch of salt, juice of  $\frac{1}{2}$  lemon. Heat the juice to boiling point and add sugar, lemon juice, salt and cornstarch, dissolve in cold water. Stir until transparent; turn into sherbet dishes lined with fresh split lady-fingers; chill and garnish with berries.

## Rice Meringue

Two teacups boiled rice, 3 yolks of eggs, 1 tablespoon sugar, grated rind of one lemon. Mix all well together, beating the yolks and sugar very light. Bake 10 to 15 minutes. Have ready the whites of three eggs, beaten very light with  $1\frac{1}{2}$  cups sugar and the juice of one lemon. Pour over the top and return to the oven and bake a light brown.

## Steamed Bread Pudding with Foaming Sauce

Two cups bread crumbs, 1 cup hot water, 1 cup molasses, 1 egg,  $\frac{1}{2}$  teaspoonful cinnamon,  $\frac{1}{4}$  teaspoonful cloves, 2 tablespoons butter, 1 cup flour, 1 cup raisins, 1 teaspoonful soda,  $\frac{1}{4}$  teaspoonful nutmeg,  $\frac{1}{2}$  teaspoonful salt. Pour hot water over bread crumbs, add butter and molasses. Sift flour with soda and spices; add egg and raisins. Steam in mould two hours.

## Sauce

One-half cup butter, 1 cup powdered sugar, 1 teaspoonful vanilla,  $\frac{1}{4}$  cup boiling water, white of 1 egg beaten. Cream butter, add sugar, vanilla. Just before serving add water, beating thoroughly; add egg and beat thoroughly.

## Grape Rice

One cup rice, 1 pint bottle grape juice, 1 tablespoon flour. Boil rice and let cool. Boil grape juice and thicken with flour. Pour grape juice over rice and serve with whipped cream.

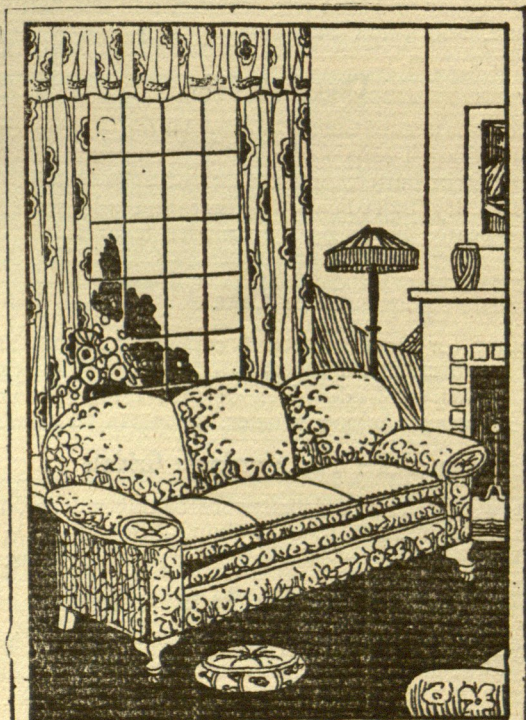
## Poor Man's Pudding

One cup molasses, 1 cup milk or water, 1 cup suet, 1 cup currants, 1 teaspoonful salt, 1 teaspoonful soda, flour enough to make it stiff. Dissolve soda in molasses, add milk, suet, currants and salt, then flour. Steam three hours. Serve with any kind of pudding sauce.



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## CAKES

### Sponge Cake

Three eggs,  $1\frac{1}{2}$  cups granulated sugar, 2 cups sifted flour,  $\frac{1}{2}$  cup cold water,  $\frac{1}{2}$  cup cold water,  $\frac{1}{2}$  Royal baking powder. Beat the eggs one minute, add sugar and beat five minutes, add one-half of flour and beat one minute, add water and rest of flour and beat one minute. Bake in moderate oven.

MRS. WESTBROOK.

### Chocolate Cake

One and one-half cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup cocoa,  $\frac{1}{2}$  cup hot water, 2 cups flour, 1 teaspoonful soda,  $\frac{1}{2}$  cup sour milk, 2 teaspoons vanilla, 2 eggs. Mix butter, sugar, yolks of eggs beaten. Sour milk, hot water. Sift dry ingredients together and add with vanilla and whites of eggs beaten last. Bake in moderate oven.

MRS. M. ABRAMS.

### Spice Cake

Boil together for three minutes 1 cup water, 1 cup brown sugar, 1-3 cup lard, 1 cup raisins, 1 teaspoon cinnamon and nutmeg,  $\frac{1}{2}$  teaspoon cloves. When cool add pinch of salt, 1 teaspoon soda, 2 cups sifted flour,  $\frac{1}{2}$  teaspoon baking powder.

MRS. BURR.

### Pan Cakes For Aluminum Griddle

Two eggs, 2 cups flour,  $2\frac{1}{2}$  teaspoons baking powder, 1 tablespoon sugar, 2 cups milk, butter size of walnut, little salt. Do not grease griddle.

MRS. BURR.

### Filling For Tarts

One tablespoon melted butter, 1 tablespoon vinegar, 1 cup brown sugar, 1 egg. Beat all together, put one spoonful in tart and bake.

MRS. BURR.

### Bread Tarts

One cup of toasted bread crumbs, moisten with one glass of wine, half glass brandy, one tablespoon almonds, one tablespoon citron, one teaspoon cinnamon, one teaspoon cloves, ten yolks of eggs, stirred in with two cups of sugar, beaten whites last; cook in cake-form pan one hour in moderate oven.—Mrs. W. E. Morrison.

### Fruit Cake

Two pounds sugar,  $1\frac{1}{2}$  pounds butter, 12 eggs, 2 lbs. flour, 8 tablespoons wine (port), 8 tablespoons brandy, 6 nutmegs, ground; 5 lbs. raisins, seeded, warmed in oven then rolled in flour; 4 lbs. currant, 2 lbs. citron; cut citron into fine pieces, mix raisins, currants and citron, rub into fruit; one cup flour, mix first four ingredients together same as for pound cake; add liquor, nutmeg and then fruit. Line mould with buttered paper and wrap several sheets around tin and tie with cord; bake about three hours in slow oven.—Ethel Rowe.



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### **Fried Cakes**

One cup sugar, one teaspoon melted butter, a little nutmeg, one cup sour milk, with enough soda to sweeten it; one egg, two cups flour, two teaspoons baking powder, pinch salt.—Mrs. Laura Le Baron.

One and one-half cup brown sugar, 4 eggs, one-half cup syrup, New Orleans brown; one cup butter (or half pound), one pound seeded raisins, one pound seedless raisins, one pound currants (more fruit if desired), one pound mixed peel, one pound figs and dates; one teaspoon lard, cinnamon, cloves, allspice, nutmeg and salt; one and one-half teaspoons of soda dissolved in one-half cup of hot water; enough flour so that batter will stand up and not spread on pan.—Mrs. Duvoisin.

### **Black Joe Cake**

Two cups brown sugar, half cup cocoa, half cup lard, scant; one and one-half teaspoons soda dissolved in hot water; one and one-half cups sour milk, two and one-half cups flour, cream, sugar, lard and cocoa; add remainder and beat well; flavor with vanilla.—Mrs. Janetta Milliard.

### **Lemon Filling For Cake**

Grated rind and juice of one lemon, one tablespoon butter, four tablespoons sugar, one egg beaten separately, tablespoon water; cook and when cool spread between cake.—Laura Schneider.

### **Walnut Cake**

Four tablespoons butter, four tablespoons sugar, three teaspoons baking powder, one egg, three-quarters cup milk, one quart flour; bake as a cake; spread with berries.—Mrs. Janetta Milliard.

### **Fried Cakes**

One cup of mashed potatoes, one tablespoon of butter, three eggs, two cups of granulated sugar; stir potatoes, butter and sugar, then add one and one-half cups sweet milk, one teaspoon vanilla, half teaspoon nutmeg, flour enough to roll, six teaspoons baking powder; bake in hot lard.—Mrs. Marks.

### **Strawberry Short Cake**

One coffee cup sugar, half cup butter, half cup sweet milk, three eggs, one nutmeg, one teaspoon lemon, two cups raisins, stoned and chopped; one cup walnut meat; put raisins and nut through chopper; two teaspoons baking powder; bake slowly one and one-half hours.—Mrs. Nettie Ayers.

### **Devil's Food**

Two cups brown sugar, two tablespoons lard, one egg, three-quarters cup sour milk, with one teaspoon soda, two cups flour, one teaspoon baking powder, half cup cocoa, one cup boiling water; bake slowly.—Mrs. Lou Detwiler.



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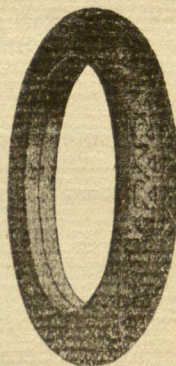
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### **Moca Cake**

One heaping tablespoon butter, three-quarters cup sugar, one-quarter teaspoon salt, one egg, half teaspoon vanilla, three-quarters cup milk, one cup flour, two squares chocolate, one teaspoon baking powder; cream, butter and sugar; add yolk of egg and milk, salt, vanilla, flour sifted with baking powder three times; add chocolate, mix well, then fold in beaten white of egg; bake in fairly hot oven.—Mary Beard.

### **Moca Filling**

One cup confectionery sugar, one heaping tablespoon butter, one-half teaspoon vanilla, two teaspoons cocoa or chocolate, two teaspoons of strong coffee.—Mary Beard.

### **Dark Cake**

One cup sugar, half cup drippings (sausage dripping if you have it), one egg, one cup sour milk, two cups flour, all kinds of spices, one teaspoon soda, one teaspoon lemon.—Mrs. Nettie Ayers.

### **Cocoa Cake Cheap and Good**

One-quarter cup cocoa, fill to half with boiling water, one tablespoon butter, one egg, one cup sugar, one and one-half flour, half teaspoon soda, one teaspoon baking powder, vanilla; bake in layers, put together with icing made with one tablespoon butter and confectionery sugar, seasoned with lemon.—Laura Schneider.

### **Doughnuts**

Two eggs well beaten, one cup sugar, grated nutmeg; three tablespoons melted lard, one cup milk, four cups flour, two heaping teaspoons baking powder; fry in deep hot fat and dust with sugar.—Miss Georgia Riley.

### **Brown Cake**

One and one-half cups brown sugar, half cup butter, one egg, one cup sour cream, one teaspoon soda, two cups sifted flour, spices to taste; mix in order given.—Mrs. M. Holmes.

### **Mrs. Morris' Nut Cake**

Two eggs, cup brown sugar, half cup shortening, three-quarters cup sour milk, one and one-half cups flour, one teaspoon cinnamon, half teaspoon cloves, half nutmeg, one cup nuts, one cup raisins, half teaspoon soda, half teaspoon salt.

### **Devil Cake**

Two squares of chocolate or two tablespoons of cocoa, half cup milk, yolk of one egg; boil until thick in double boiler, turn onto a cup of sugar, one scant tablespoon butter, half cup of milk one and one-half cup flour, one teaspoon soda, one teaspoon vanilla.

### **Frosting**

One cup granulated sugar, one-third cup boiling water, white of one egg mixed stiff, one saltspoon cream of tartar, boil sugar and water till it ropes; when done pour into white of egg in a thin stream and beat until thick enough to spread.—Mrs. Nettie Ayers.



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### Marble Cake

Half cup of butter (or butter and lard mixed), a cup of sugar creamed together, add the yolk of two eggs and beat until light, then add the whites that have been whipped separately; half cup of milk and one and one-half cups of flour, in which has been sifted one heaping teaspoon of baking powder, separate the batter into two parts to one part, add the chopped of a cup of walnuts to the other part, add one heaping teaspoon of cocoa, wet with a little hot water and a cup of raisins (chopped), put into pan alternately one spoonful of dark and one of light. This is very nice.—Mrs. Nettie Ayers.

### Toby Cake

One and one-quarter cups shortening (butter and lard, half each), three cups sugar, six cups flour, one egg, one cup sweet milk, one cup sour milk, one cup raisins chopped fine one teaspoon soda, two cups of cream of tartar, one nutmeg grated; cream shortening and sugar, break the egg into mixing bowl, add the sweet and sour milk, flour, grated nutmeg, soda and cream of tartar; add one teaspoon lemon and vanilla. This should be mixed quite stiff and bake one and one-half hours. Put hand right in the mixture and knead thoroughly.—Mrs. Nettie Ayers.

### Crumb Cake

Two cups flour, one cup sugar, three-quarters butter cut to crumbs, then take out one cup of crumbs, mix therest of batter with one cup sour milk, one teaspoon soda, one teaspoon cloves, one egg, one cup raisins, one teaspoon cinnamon; beat well, pour in pan then sprinkle top with the cup of crumbs.—Mrs. Laura Le Baron.

### Potato Flour Cake

Four eggs (yolks) beaten light, half cup potato flour sifted with one-quarter teaspoon salt, one-quarter teaspoon soda, one teaspoon cream of tartar; mix, then add the whites of eggs beaten stiff, flavor to taste; bake 40 minutes; do not brease pan; line with paper.—Mrs. Laura Le Baron.

### Delicate Cake

One cup of cornstarch, one cup of butter, two cups of sugar, one cup of sweet milk, two cups of flour, whites of seven eggs; rub butter and sugar to a cream, mix one teaspoonful of cream of tartar with flour and cornstarch, one-half teaspoon soda with sweet milg; add milk and soda to sugar and butter, then add the flour, then the whites of eggs; flavor to taste Never fails to be good.—Mrs. W. E. Morrison.



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### **Date Cake**

Two cups sugar, eight eggs, half pound dates, one teaspoon allspice, two tablespoon of cracker meal, one fineglass of brandy and dissolve the dates in overnight; beat the yolks of eggs and sugar, one hour; add the cracker meal, allspice and dates, the beaten white of egg, add last flavor to taste. Bake in a moderate oven.—Mrs. W. E. Morrison.

### **Devil's Food**

One egg, two cups brown sugar, half cup butter, half cup sour milk, one teaspoon soda, two cups flour, half cup cold coffee, three teaspoons cocoa; stir together and let come to boil, then add noe teaspoon vanilla and add to batter.—Elizabeth McLeod.

### **Sour Milk Cake**

Half cup sour milk, half teaspoon soda, one teaspoon baking powder, two eggs, one cu psugar, butter size of egg, one and one-half cups flour, extract.—Elizabeth McLeod.

### **Flint-Spice Cake**

Three eggs, half cup sugar, half cup butter, half cup sour milk with teaspoonful of soda added; one teaspoon cinnamon, one teaspoon allspice, two cups flour, half cup molasses; cream, butter and sugar; add beaten eggs, add sour milk, add spices and molasses, then flour. Beat well.—Mrs. A. W. Hutter.

### **White Cake**

One cup sugar, one and one-quarter cups flour, one teaspoon soda, sifted into mixing bowl, one cup rich, sour milk, one egg; if milk is not rich add butter size of an egg; break egg in cup in which butter has been melted; beat well, then add sour milk, turn all into bowl with sugar and flour, beat well, then add one teaspoon cream of tartar dissolved in two tablespoons milk. Bake in loaf. If made in layers make the flour one and one-half cups; one teaspoon vanilla flavoring.—Mrs. Lou Detwiler.

### **Tilden Cake**

One cup of butter, two cups pulverized sugar, one cup sweet milk, three cups flour, half cup cornstarch, four eggs, two teaspoons baking powder, two lemon extracts. This is excellent.—Mrs. Steffens.

### **Cake Filling**

Grated juice and rind of one lemon, three grated apples, one cup of sugar, one egg and a piece of butter the size of an egg; boil all together and when cold spread between layers.—Mrs. Steffens.



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## COOKIES

### Oatmeal Cookies

One cup butter, one and one-half cups sugar, two eggs, five tablespoons liquid (milk and water), one teaspoon cinnamon, one-half cup nuts, one cup raisins, two cups oatmeal, two cups flour, one-half teaspoon soda, one teaspoon baking powder (heaping), one-half teaspoon salt. Roll fairly thin and bake quickly.—Miss Georgia Riley.

### Butter Scotch Cookies

Two pounds brown sugar, one tablespoon vanilla, one and one-quarter cups butter and lard, mixed; five eggs, six cups of flour with one tablespoon cream of tartar and one tablespoon soda sifted; mix rather stiff, divide dough and roll with hands in rolls; let lay over night; cut from end; bake with slow fire.—Mrs. Robert Putman.

### Fig Cookies

One and one-half cup sugar, one good big cup shortening, two eggs, one and one-half cup sour milk, one teaspoon soda rounded up, two teaspoons baking powder, pinch of salt, pinch of nutmeg, one teaspoon vanilla, flour to make a soft dough so it will roll good. Filling of Cookies: One package of dates, one-half package of raisins; grind together, then cook with a little sugar a few minutes.—Mrs. Janette Milliard.

### Filled Cookies

One cup sugar, one-half cup butter or one-half cup sour milk, one and one-half teaspoon soda, one teaspoon vanilla, three and one-half cups flour. Filling: One cup chopped raisins, one-half cup water, one-half cup sugar, one tablespoon flour, one teaspoon vanilla; boil until thickens.—Mrs. Babo.

### Cinnamon Stars

Whites of three eggs, half pound sugar; stir half hour; half pound ground almonds, three teaspoons cinnamon, more or less; flour and sugar on board enough to hold together.—Mrs. Babo.

### White Cookies

One and a half cups granulated sugar, one cup lard, one-half cup sweet milk, two level teaspoonfuls baking powder, one level teaspoonful soda, one level teaspoon salt, one level teaspoon nutmeg, one level teaspoon vanilla, two eggs; flour to roll soft; bake in hot oven.—Mrs. Duvoisin.

### Hermits

One cup granulated sugar, half cup butter, two eggs, one teaspoon nutmeg, half teaspoon cinnamon, half teaspoon cloves, half cup molasses, one cup walnut meats, one cup sour milk, one teaspoonful soda, dissolved in milk; flour enough so as batter will drop from spoon.—Mrs. Duvoisin.



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### **Ginger Drops**

One-half cup sugar, 1 cup molasses,  $\frac{1}{2}$  cup butter, 1 teaspoon each of cinnamon, ginger and cloves, 2 teaspoons soda in 1 cup boiling water,  $2\frac{1}{2}$  cups flour; add 2 well-beaten eggs the last thing before baking. Bake in gem tins or as a common gingerbread. It may be eaten as dessert with sauce.

### **Doughnuts No. 2**

Two beaten eggs, 1 cup sugar, 4 tablespoons melted lard, 1 cup sour milk, 1 teaspoon soda, a little salt, seasoning to the taste; flour to make a soft dough to roll out; fry in hotlard.

### **Fruit Cookies**

One cup butter, 3 cups brown sugar, 4 tablespoonsful sweet milk, 4 eggs, 1 teaspoonful cinnamon, 5 cups flour, 2 level teaspoonsful soda, 2 cups raisins, 2 cups currants, 1 cup nuts chopped. Cream the butter and sugar; add the milk, eggs lightly beaten, and the soda sifted into half the flour; to the remainder of the flour add four tablespoons of cream of tartar; stir and sift to mix; work well together, then add the spices and the rest of the flour. Drop by teaspoonful on buttered tins some distance apart and bake in quick oven.

### **Rocks**

Two cups brown sugar, 1 cup butter, 3 eggs beaten, 1 teaspoonful soda, 1 tablespoon hot water,  $2\frac{1}{2}$  cups flour, 1 teaspoonful vanilla, 1 cup raisins, 1 cup nuts.

### **Pineapple Ice**

Two quarts of sugar, 2 quarts of water, juice of 4 or 5 lemons, 1 can grated pineapple, whites of 2 eggs. Dissolve sugar in water, add lemon juice and pine apple. Strain all and freeze. When nearly frozen add whites of eggs thoroughly beaten. Freeze a few minutes longer, remove the dasher and pack.

### **Lemon Sherbet**

Three cups sugar, juice of 3 lemons, 3 pints rich milk. Stir sugar and lemon juice; add milk. Stir thoroughly. Keep ingredients cool. Freeze.

### **Lemon cookies**

One cup butter, 2 cups sugar, juice and rind of 1 lemon, 3 eggs whipped very light, 4 cups sifted flour, or enough for a stiff batter. Beat thoroughly each ingredient, and after mixing add a half teaspoonful of soda dissolved in a tablespoonful of milk. Add no other moisture.

### **Fruit Cookies**

One and one-half cups sugar, 1 cup butter,  $\frac{1}{2}$  cup sweet milk, 1 egg, 2 teaspoonsful baking powder, 1 teaspoonful grated nutmeg, 1 cup currants or chopped raisins. Mix soft and roll out, using just enough flour to stiffen sufficiently. Bake on buttered tins in quick oven.



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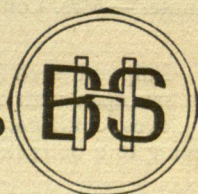
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### Sliced Pickles

Twelve cucumbers pared and sliced, eleven onions, two green peppers, one red pepper; slice and add half cup salt, one cup sugar, two cups weak vinegar; let stand over night and pack in cans; makes two quarts.—Mrs. Lou Detwiler.

### Stuffed Sweet Peppers

Wash peppers, cut out the stem end and remove the seeds; fill with stuffing prepared as follows: Two cups stale bread crumbs, one cup finely chopped meat, one cup chopped tomatoe, which has been peeled and drained; season highly and moisten with meat stock or gravy, or use a little butter. Replace cut-out pepper cap and bake from 20 to 30 minutes.—Mrs. Lou Detwiler.

### Spiced Grapes

Pulp and seed five pounds tart grapes, put them over fire in porcelain saucepan with four pounds granulated sugar, two tablespoons each of cloves, cinnamon, one pint vinegar; cook slowly half an hour after coming to a boil; then pour in jelly glasses.—Mrs. Margaret Holmes.

### Rhubarb Marmelade

Take equal parts of rhubard and pineapple, slice pineapple very thin and cut in small pieces, removing core; add half the quantity of sugar and simmer slowly until tender; peel rhubard and cut in small pieces, add equal amount of sugar and allow to stand over night, then boil both together 20 minutes. Delicious.—Mrs. M. Holmes.

### Pepper Sauce

Twelve red peppers, twelve green peppers, twelve large onions, two tablespoons oil, two ounces mustard seed, three pints vinegar, two pints sugar; put peppers, onions through the grinder, pour boiling water on and let stand for 25 minutes, strain all water out and boil 30 minutes in vinegar. Seal hot. This is excellent.—Mrs. Duvoisin.

### Sweet Pickles

Slice one quart cucumbers (with peeling), four small onions, one handful salt; let stand three hours. Take half pint vinegar, one cup sugar, one teaspoon tumerick, one teaspoon mixed spices. Let all come to good boil. Can and seal.—Mrs. Westbrook.

### French Pickles

One peck green tomatoes, 6 onions, 4 green peppers, 1 cup salt, 1 quart vinegar, 2 quarts water,  $\frac{1}{4}$  lb. mustard seed, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 tablespoon black pepper, 1 lb. dark brown sugar. Chop tomatoes, onions and peppers fine, add salt and stir thoroughly; let stand over night. After draining well, boil 15 minutes in the vinegar and water. Drain a second time and boil 20 minutes, adding mustard seed and remaining ingredients.



## **Pickled Peaches**

Peel and boil peaches for 5 minutes; put in cans with whole cloves. Boil vinegar and sugar, (2 cups sugar to one pint vinegar), and pour over the peaches. Seal while hot.

## **Pickled Pears—Same as Pickled Peaches**

## **Spiced Currants**

Five lbs. currants, 4 lbs. brown sugar, 1 pint vinegar, 1 tablespoon ground cloves, 1 tablespoon cinnamon, 1 tablespoon allspice. Dissolve the sugar in the vinegar; heat the mixture and add the fruit and spices. Boil 50 minutes.

## **Spiced Peaches—Same as Spiced Currants**

## **Spiced Pineapple**

Seven lbs. fruit, 3 lbs. sugar, 1 pint vinegar, 1 oz. whole cloves, 2 oz. whole cinnamon. Put in jars in layers; sprinkle spices between them. Scald the sugar and vinegar three successive days and pour over.

## **Pear Relish**

Five lbs. chipped pears, 4 lbs. granulated sugar, 1 lb. English walnut meats, 1 lb. seeded raisins chopped,  $\frac{1}{2}$  lb. candied orange peel, juice of 3 lemons, 2 orange rinds. Be sure pears are ripe. Put all through grinder. Chip pears, put on sugar, allow to stand over night, drain off syrup and boil juice down until quite thick. Add pears and boil one-half hour, then add other ingredients and boil ten minutes. Put up in pint cans.

## **Corn Relish**

One doz. ears of evergreen corn, 1 quart onions, 2 green peppers, 2 red peppers, 1 small head of cabbage, 1 pint vinegar, 4 small cups light brown sugar, 2 tablespoons dissolved mustard, 2 tablespoons salt, 1 celery seed. Cut corn from cob. Chop onions, peppers and cabbage. Mix with corn and add vinegar, sugar, mustard, salt and celery seed. Boil 20 minutes.



## **Corn Relish**

Twelve ears of corn, 1 head cabbage (small), 2 green peppers, 2 red peppers, 2 heads of celery, 3 cups vinegar,  $1\frac{1}{2}$  cups sugar, salt to taste, 1 tablespoon mustard flour, 1 teaspoonful tumeric powder. Chop fine the corn, cabbage, peppers and celery, adding the other ingredients and boil 20 minutes. Add more sugar if not sweet enough.

## **Mustard Pickles**

One quart small cucumbers, 1 quart large cucumbers cut in pieces, 2 quarts small white onions, 1 quart small green tomatoes, 1 quart large green tomatoes sliced, 2 heads of cauliflower cut in pieces,  $\frac{1}{2}$  lb. mustard, 1 oz. tumeric powder, 3 cups sugar,  $1\frac{1}{2}$  cups flour. Mix flour, mustard and tumeric into a paste with a little water and pour into it one gallon of boiling vinegar. Soak the pickles over night in salt water. Scald in the morning, pack in cans and pour over it the mustard, etc., after it is thoroughly boiled.

## **Mother's Mustard**

One-quarter lb. mustard, 1 pint vinegar, 2 tablespoons sugar,  $\frac{1}{2}$  teaspoonful salt. Mix mustard to a smooth paste with cold vinegar, thin with more cold vinegar. Boil the pint of vinegar, sugar and salt; stir mustard into it and boil 20 minutes.

## **Tomato Catsup**

One gallon tomatoes (strained), 6 tablespoons salt, 3 tablespoons black pepper, 1 tablespoon cloves, 2 tablespoons cinnamon, 2 tablespoons allspice,  $1\frac{1}{2}$  pints vinegar. Mix the above together and boil down one-half; bottle when cold. Note—One peck of tomatoes boiled will make one gallon of tomatoes strained.

## **Chili Sauce**

One-half bushel tomatoes, 4 red and 4 green peppers, 10 tablespoons sugar, 3 tablespoons salt, 1 pint vinegar, 16 onions. Cook tomatoes three hours, add balance of ingredients, then boil another hour.

## **Chili Sauce**

One peck ripe tomatoes, 3 red peppers, 3 green peppers, 3 large onions, 2 tablespoons cinnamon, 2 tablespoons allspice, 2 tablespoons cloves, 2 lbs. dark brown sugar, 1 pint vinegar. Chop fine the tomatoes, peppers and onions, add the remaining ingredients and boil until thick.



### **Chili Sauce**

Twelve green tomatoes, 2 large red peppers, 6 large onions, 2 cups vinegar, 1 tablespoon salt, 1 cup brown sugar, 1 teaspoonful nutmeg, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 1 teaspoonful ginger. Chop fine tomatoes, peppers and onions. Add the remaining ingredients, stir well and boil. This makes about three pints.

### **Chili Sauce**

One peck ripe tomatoes, 6 green peppers, 6 onions, 2 teaspoonsful ground allspice, 2 teaspoonsful cloves, 2 teaspoonsful cinnamon, 2 cups brown sugar, 5 cups vinegar, salt to taste. Scald and skin tomatoes; chop onions and peppers fine. Boil altogether slowly 3 or 4 hours, then bottle.

### **Grape Conserve**

Six lbs. grapes, 1 lb. raisins, 1 lb. English walnuts, 3 oranges, 3 lemons, 4 lbs. sugar. Pick and remove the skins of the grapes, boil ten minutes, remove seeds. Add the skins and the raisins, walnuts, oranges and lemons chopped fine, then the sugar. Boil all together 30 minutes. Very tasty with cold meats.

### **Grapefruit Marmalade**

One large grapefruit, 1 large orange, 1 large lemon, 5 lbs. sugar. Slice thin the grapefruit, orange and lemon, using all but the seeds. Measure the pulp and juice and cover with three times as much water; set aside till next day, then add sugar and boil for five minutes. Again set it aside and the following day boil it for about three hours or until the consistency of marmalade. Put it into glasses. This quantity ought to fill 17 ordinary jelly glasses.

### **Vegetable Jelly**

Two green tomatoes, 2 onions, 1 orange, celery, 2 cups sugar, salt to taste. Grate tomatoes, onions, orange and celery, add sugar and salt to taste. Boil all together slowly.



### **Plum Conserve**

One-half peck plums, 1 package seeded raisins, 3 oranges,  $\frac{1}{4}$  lb. walnut meats, sugar, cup for cup with stewed plums. Take stones from plums, then cover with water, cook with skins on; when tender measure and add same amount of sugar, also add raisins and orange pulp, and peeling cut in thin slices; then cook. When nearly thick enough add nut meats.

### **Grape Conserve**

Four lbs. grapes, 4 lbs. sugar, 1 lb. raisins, 2 lemons, 10c worth of walnut meats, 1 orange, grated rind and juice. Separate pulp of grapes from sins and boil pulp slightly to remove seers. Then add juice and rest of ingredients to grape sins. Boil one-half hour.

### **Plum Conserve**

Three quarts plums, 3 oranges and rind 5 lbs. sugar, 1 lb. seeded raisins, 1 lb. (or 10c worth shelled) walnuts. Remove stones from plums. Cook slowly for about one hour the plums, oranges, sugar and raisins; when ready to remove from stove add chopped walnut meats.

### **Mint Jelly**

One cup fresh chopped mint,  $\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  cup vinegar, juice of 1 lemon, 1 teaspoonful crystallized gelatine dissolved in hot water. Mix above and put in mold. Use more sugar if necessary.

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## **CANDY**

### **Divine Divinity Candy**

Two cups granulated sugar, half cup corn syrup, two-thirds cup of boiling water; boil until it is hard when dropped in water, then pour slowly over beaten whites of two eggs; add half cup walnuts chopped a little; beat until thick, then pour into well-buttered pan.—Mrs. Laura Le Baron.

### **Butter Taffy**

Three cups brown sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{4}$  cup each hot water and vinegar. Boil until it crisps in cold water, add two tablespoons butter, one teaspoonful vanilla, cook three minutes, cool on buttered pan.

### **Chocolate Fudge**

Two cups granulated sugar, 1 cup milk, butter size of egg. 2 square Baker's chocolate. Boil until it strings. Flavor with vanilla and beat.



## **Chocolate Butterscotch**

Two cups brown sugar, 2 tablespoons vinegar, 2 tablespoons cocoa, 2 tablespoons butter,  $\frac{1}{2}$  cup water. Boil until brittle when dropped in cold water.

## **Nut Creams**

One egg (white), 1 tablespoon cold water, 1 teaspoonful vanilla, 1 lb. powdered sugar. Mix egg, cold water and vanilla; add powdered sugar until stiff enough to handle. Break into small pieces, roll into ball about the size of walnut and press a nut meat into the top. Let stand until hard.

## **Butterscotch**

One cup sugar,  $\frac{1}{4}$  cup molasses, scant  $\frac{1}{2}$  cup butter, 1 tablespoon vinegar, 2 tablespoons boiling water. Cook ingredients together in a sauce pan until, when tried in cold water, the mixture is brittle. Turn into a buttered pan and mark into squares.

## **Chocolate Fudge**

Two cups sugar, 1 scant cup milk, 2 squares Baker's chocolate,  $\frac{1}{2}$  teaspoonful vanilla, 1 tablespoon butter. Cook sugar, chocolate, milk and butter together until it forms a soft ball when tried in cold water. Remove from fire, beat until creamy and the sugar begins to harden around edge of pan. Pour into well buttered mold; when slightly cool, mark into squares.

## **Ocean Foam**

Two cups brown sugar,  $\frac{1}{2}$  cup water, vanilla, white of one egg,  $\frac{1}{2}$  cup chopped nuts. Boil sugar and water until a ball can be formed in cold water. Beat the white of the egg very stiff. While stirring, pour the syrup into the egg very slowly. Continue beating until it is stiff enough to hold its shape when dropped on wax paper.

## **Molasses Taffy**

Two cups sugar, 1 cup molasses, 1 teaspoonful vinegar. Cook until a little dropped in cold water forms a brittle ball. Pour into a well greased pan to cool. As edges harden, turn into center. Pull as soon as cool enough to handle.



## Unfermented Wines

The juice of grapes, blackberries, raspberries, etc., pressed out without mashing the seeds, adding 1 pint water and  $\frac{1}{2}$  lb. sugar for each pint of the juice; then boil a few minutes, skimming if any sediment or scum rises, and bottling while hot, corking tightly, cutting off the corks, and dipping the tops into wax, and keeping in a dry, cool place, gives a wine that no one would object to, if iced when drank. It is nourishing, satisfying to the thirst, and not intoxicating, because there has been no fermentation. Made of grapes, this wine is in every way suitable for communion.

## Sunshine Cake

Take six eggs and beat yolks and white separately very light, 1 cup of sifted sugar, 1 teaspoonful of vanilla, 1 teaspoonful of cream of tartar,  $\frac{1}{2}$  in flour the other half in whites of egg, pinch of salt, 1 cup of flour measured after sifted, fold in flour. Bake in round tin pan, hole in center. Bake 45 minutes in low fire.

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## MISCELLANEOUS RECIPES

### Chille Receipt

Two pounds chopped beef, six large onions, one can o ftomatoes, one can kidney beasn, one green pepper, one teaspoon of pepper; salt to taste; cook two hours; stir constantly.—Mrs. Marks.

### Welsh Rarebit

One cup grated cheese, one teaspoon flour, pinch of salt, pinch of pepper, half teaspoon mustard, one egg beaten a little, one cup milk heatd. Put mixtur on fire and stir until it thickens. After taken from the stove add a tablespoon of butter. Serve on toast or toasted creckers.—Miss Georgia Riley.

### Baked Beans

One pound soup beans, one-half pound bacon, salt and pepper to taste, half cup brown sugar or molasses; soak beans about three hours; parboil until skins break when air strikes them; pour off water, season, put in bean crock with bacon in small or one piece; add sugar or molasses; fill with water, then bake from two and a half to three hours or longer until done well.—Mary Beard.

### Hand Lotion For Chapped Hands

Four ounces glycerine, one ounce rose water, one ounce peroxide, thirty drops carbolic acid; put two tablepoons flaxseed in one quart water, boil down to one pint, strain and when cold mix.—Laura Schneider.



### **Baked Apples**

Baked apples filled with nuts, cinnamon and sugar are delicious.—Mrs. Westbrook.

### **Grape Ctasup**

Five pounds wild grapes cooked and collandered, two and one-half pounds sugar, one pint vinegar, one tablespoon cloves, one tablespoon each of allspice and pepper, two tablespoons cinnamon, one-half tablespoon salt. Boil until thick as desired.—Mrs. Iza Crawford.

### **Peanut Buillon**

One pint milk, one pint water, one tablespoon flour, one tablespoon butter, one cup peanuts (chopped fine), salt and red pepper to taste; serve with whipped cream on top.—Adeliade Easterly.

### **Fruit Sandwiches**

One sour apple, half cup nut meats, half cup raisins, all chopped; add juice of one lemon, one tablespoon sugar.—Adeliade Easterly.

### **Green Tomatoe Mince Meat**

Two quarts chopped green tomatoes, scald and drain twice; two quarts apples, one cup or more of vinegar, two pounds brown sugar, one nutmeg, one tablespoon cloves, one tablespoon cinnamon, two tablespoons salt, two pounds raisins, half pound butter or one cup chopped suet; cook until thick. Very good.—Mrs. Laura Le Baron.

### **Candied Sweet Potatoes**

Fill casserole with sweet potatoes, quartered; add one cup brown sugar, half cup butter, dash of pepper and two cups of water. Bake one hour and a half.—W. R. Loveridge.

### **Pear Conserve**

Three pounds pears, two pounds sugar, one pound raisins, one cup nut meats; cook pears until transparent; add nut meats just before taking from stove.

### **Nut Sandwiches**

One cup chopped almonds, one cup chopped pecans, one cup cold veal; mix with mayonnaise or boiled dressing and spread between bread.—Adeliade Easterly.

### **Spanish Rice**

One cup rice, well cooked, with one green pepper; add one quart tomatoes, one medium size onion, season with salt and pepper; bake half an hour.—Mrs. Janette Milliard.



### **Stuffed Peppers With Rice**

Cut slice from stem ends, remove seeds and parboil peppers, allowing one-eighth teaspoon soda to one quart of boiling water. To half cup cooked rice add half cup of highly seasoned tomato puree. Let stand until rice has absorbed tomato; then add one sweetbread cooked and cut in small pieces, and salt and paprika to taste. Fill peppers with mixture, cover with buttered crumbs and bake until crumbs are brown.—Mrs. Lou Detwiler.

### **How To Boil Rice**

Bring to the boiling point three cups of water, add a scant teaspoon salt, and when water is boiling add one cup rice gradually. Don't stir while boiling. In about 15 minutes the rice will have absorbed the water, becoming soft and puffed to about three times its original size, every grain standing apart. Place cooked rice on back of stove or in oven to dry out.—Maud Thomas.

### **Potatoes Baked In Half Shell**

Eight potatoes, whites of two eggs, half cup of boiling milk, one tablespoon of butter, seasoning. Select large, perfect potatoes. Scrub well, but do not break skins. Bake 45 minutes in moderate oven. When done, cut in two lengthwise, scoop out the potatoes and place in heated dish, and mash well. Add the butter, seasoning and milk. Beat all up together and add the beaten whites of eggs. Refill the skins with the mixture, brush over with melted butter, and brown in the oven.—Adelaide Easterly.

### **Fried Green Tomatoes**

Take large green tomatoes and cut into slices half inch thick; roll in flour and slowly fry brown in plenty of butter; sprinkle pepper and salt over them. Serve on hot dish.—Adelaide Easterly.

### **Peanut Fondant**

Two cups sugar, half cup milk, quarter teaspoon cream of tartar, one pound butter, two-thirds cup roasted shelled nuts, quarter teaspoon vanilla. Cook sugar, milk, cream of tartar, butter until soft ball is formed in cold water. Remove from stove and let cool. Beat until thick and creamy, add nuts and vanilla. Shape into a loaf two inches thick and two inches wide and let cool.—Marion Read.

### **Borden's Eagle Brand Condensed Milk**

One large can, boil three hours, let cool and serve with whipped cream.—Mrs. Mattie Smith.

### **Sugard Popcorn**

Two quarts popped corn, two tablespoons butter, two cups of brown sugar, half cup of water. Boil 16 minutes.—Miss Maud Thomas.



## **Spaghetti**

One package spaghetti, four slices bacon, one quart tomatoes, one large onion, one green pepper. Boil spaghetti in salt water for ten minutes. Drain and wash with cold water. Dice bacon and onion and fry until done. Dice pepper. Put all ingredients into kettle and cook until done. Season to taste with cayenne pepper.—Mrs. A. W. Hutton.

## **Prune Souffle Four Portions**

Quarter pound prunes, six teaspoons sugar, one teaspoon lemon juice or half teaspoon lemon extract, two egg whites. Wash prunes, cover with water, allow to soak three hours; cook till soft in same water. Remove stones from the prunes and save the pulp and juice. Add sugar, cook until very thick, stir constantly, cool, add lemon juice; cut and fold in the stiffly beaten egg-whites. Fill a well-buttered open tin mold half full of the mixture. Place the pan in another pan filled with boiling water. Cook in a slow oven until well raised, firm and light brown in color. (25 minutes.) Serve with custard sauce.—Marion Read.

## **Sauer Brauten**

For six people. Five pounds pot roast of beef, round cut off shoulder preferable. Cover with vinegar and let stand for three days with one tablespoon mixed spices; also a few bay leaves added. Take out of vinegar and brown same as ordinary pot roast with onions. Put into kettle with vinegar and spices, adding salt and cook slowly until done. Thicken gravy and serve same as pot roast.—Mrs. A. W. Hutton.

## **Tomato Sandwiches**

Toast thin slices of bread a delicate brown, spread one slice with butter and the other with salad dressing. Put together with thin slices of raw, ripe tomato.—Adelaide Easterly.

## **Prune Whip**

Take two cups prunes, sweeten to taste and stew. Remove pits and mash prunes to fine pulp. When cold add whites of four eggs beaten stiff; stir all together until light. Put in dish and bake ten minutes with cover on dish. Remove cover and bake ten minutes more in moderate oven.—Adelaide Easterly.

## **Dark Cake.**

Two cups white sugar, 1 teaspoon cinnamon, cloves, and nutmeg, pinch of salt, 2 cups sour milk, 1 teaspoonful soda, 1 package raisins mixed with 1 3-4 cups of flour, 2 teaspoons baking powder. Mix all together and at last mix 1 cup of hot lard into cake and bake moderately.

## **Butter Scotch Pie .**

Bake crust first. 1 cup brown sugar, yolks of 2 eggs, 2 teaspoons of flour, 1 cup sweet milk. Cook in double boiler till thick, put in crust and use whites for meringue.



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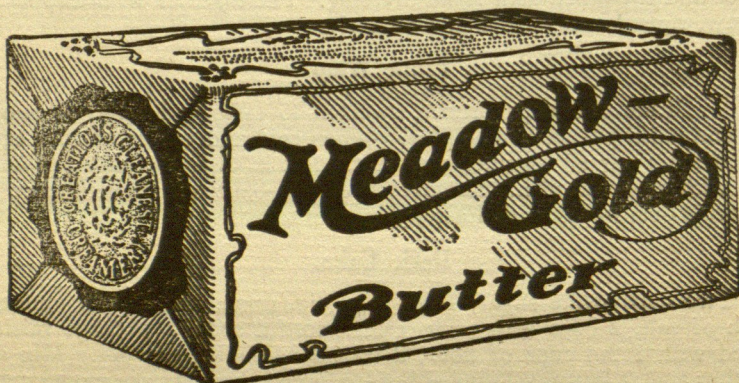
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AUTOCRAT OF THE AMERICAN TABLE

BEATRICE CREAMERY



## **Scalloped Ham**

One pound boiled ham( chopped up), half can of tomatoes, quarter box of macaroni cooked (and chopped fine), 4 hard boiled eggs (chopped fine), 1 pint milk, 1 tablespoon Worcestershire sauce, salt to taste, mix well together and baked till firm.

## **Sponge Cake**

Two eggs in one cup cream, 1 cup of sugar, 1 cup of flour, 2 teaspoonfuls baking powder. Bake slowly in not too hot an oven.

## **Cream Cheese Sandwiches**

One package cream cheese, quarter package of dates, quarter cup raisins. Chop dates and raisins together and mix with cheese. Either white or graham bread may be used.

## **Corn Chowder**

One dozen ears of corn, 1 cabbages, 2 red peppers, 4 onions, 2 cups brown sugar, 1 pint vinegar, 1 tablespoon tumeric powder; salt to taste; 1 teaspoon flour. Boil all for 20 minutes, then can.

## **Fruit Cake**

Half cup butter, 1 cup sugar half cup buttermilk ,half cup molasses, 1 cup raisins, 2 cups flour, 2 eggs, half tablespoon thick cream, teaspoon soda, season to taste.

## **Ginger Cookies**

Two cups molasses (New Orleans), 1 cup sugar, 1 tablespoon (heaping) of ginger, 2 eggs, 1 cup lard or butter, 1 cup sour milk, 4 teaspoons of soda in milk with from 2 to 3 drops of vinegar in it; flour to make not too stiff a dough.

## **Baked Eggs**

Grease pan with butter, break eggs in buttered pan, covering the bottom, pepper and salt to taste, put small piece of butter on them and bake in slow oven.

## **Cream Codfish and Macaroni**

One cup of creamed codfish, 1 cup of cooked macaroni. Serve in a border of scrambled eggs. More milk can be used if too dry.

## **Snow Pudding**

Fix one package of lemon jello. Let it set. Then put in the whites of 2 eggs beaten stiff. Beat this all up again and let set. Serve with a custard dip. Nuts and fruit may be used in the jello.



### **Lemon Frosting**

Tablespoon of butter melted; grated rind and inside of one lemon; mix with powdered sugar.

### **Cocoa Frosting**

Tablespoon butter, 1 tablespoon cream, 1 tablespoon cocoa; powdered sugar.

### **Salmon Loaf**

One can salmon picked fine, two-thirds can of bread crumbs, salt and pepper, 4 tablespoons full of butter, 4 eggs well beaten. Use for dressing. One cup of milk, 1 egg, 2 tablespoons flour, a little salt, pepper and butter. Bake in a hot oven.

### **Turbot Dressing**

One quart milk thickened with half cup of flour; when cool add 2 eggs, quarter pound butter. Put in baking dish. A layer of fish, then the sauce, then layer of onions, celery and parsley chopped fine, then layer of fish, etc. Bake three-quarters of an hour, cover with bread crumbs, salt to taste.

### **Nut Bread**

Half cup sugar, 1 egg (beat up), half teaspoon salt, 1 cup sweet milk, 2 cups flour, sifted; 2 teaspoons baking powder, half cup chopped meats; let raise 20 minutes, then bake.

### **Graham Bread**

One and one-quarter cups graham flour, 1 cup white flour, 1 cup sour milk, half cup sugar, 3-4 teaspoon soda. Salt, one teaspoon.

### **Graham Muffins**

One cup graham flour, 1 cup white flour, 1-4 cup sugar, 1 teaspoon salt, 1 cup milk, 1 egg, 1 teaspoon melted butter, 4 teaspoons baking powder.

### **White Cookies**

Two cups sugar, 1 cup butter, 2-3 cup of sour milk, 2 eggs well beaten, 1 teaspoonful soda, salt, cinnamon or nutmeg; flour to mix medium dough.

### **Spice Cake**

One cup sugar, half cup of butter, 2 eggs, half cup milk, 2 cups flour, 1 teaspoon cinnamon, 2 teaspoons baking powder. Bake in gem pans, fill half full.



### **Drop Cookies**

One cup sugar, 1 cup molasses, 1 cup fried meat fat, 2 eggs, 1 teaspoon soda in hot water, 1 teaspoon ginger, 4 1-2 cups of flour. Spread thin and bake in hot oven.

### **Cream Tomato Soup**

One cup of strained tomatoes, 1 small teaspoon sugar, 1 teaspoon salt, 1 quart milk, 1-8 teaspoon pepper, 4 teaspoons flour, 1-4 teaspoon soda, small onion, butter. Cook both parts separately and put together just before serving.

### **Brown Layer Cake**

Two-thirds cup sugar, 1-3 cup molasses, 2 eggs, butter size of an egg, 1 2-3 cups flour, 2-3 cup of sour milk, 1 big teaspoon soda, 1 teaspoon cinnamon, half teaspoon cloves. Makes two layers.

### **Ginger Snaps**

One cup sugar, 1 cup of butter and lard, 1 cup of molasses, 2 tablespoons of warm water, 1 large teaspoon of soda, 1 tablespoon of ginger, a little salt and cinnamon; flour to mix stiff and roll thin.

### **Hermits**

Two cups sugar, 2 eggs, 1 cup butter, 1 cup currants, 1 teaspoon soda, 1 teaspoon each of cinnamon, cloves, nutmeg; flour to roll out thin.

### **Fried Cakes**

One cup sugar, 3 eggs, 5 tablespoons butter, 1 cup buttermilk, 1 teaspoon soda; season with nutmeg and lemon.

### **Bread Cake**

One cup sugar, half cup molasses, 1 cup flour, 1-2 cup butter, 1 egg, 1 teaspoon cinnamon, 1-2 teaspoon cloves, 1-2 cup raisins mixed in flour, 1-2 teaspoon soda in a tablespoon full of water, 1 cup of sponge added last, a little salt.

### **Mexican Jelly Salad**

Soak two and one-half tablespoons granulated gelatine in one cup cold water 20 minutes, add 2 cups boiling water, 1-3 cup vinegar, juice 1 lemon, 1-3 cup sugar, 1-2 teaspoon salt; stir until sugar and gelatine are dissolved; cool; when beginning to set, add 1 cup golden wax beans, 1 pimento cut in strips. Mold, chill, serve on lettuce with mayonnaise.



## **Cold Cooked Chicken**

May be utilized in a chafing dish. Cook half a minced green pepper in 2 rounding tablespoonfuls of butter for three or four minutes. Then stir in a rounding tablespoonful of flour and a little salt, and stir until the butter bubbles, and cook for three minutes without browning. Turn in two cupfuls of rich milk or cream and stir until the sauce thickens. Put the blazer over the hot water pan and add a pint and a half of diced cooked chicken seasoned with paprika. Serve on toast.

## **Clam Chowder**

Wash a quart of clams in quart of cold water; drain and strain the liquor through a sieve; remove the hard parts of the clams and chop fine. Fry two or three slices of salt pork in the kettle, add a large onion, cut fine, and cook until yellow; add one quart sliced potatoes and tomatoes and add the clam liquor and enough hot water to cover.

## **Rice and Salmon Rolls (A Good Emergency Dish)**

Being short of meat one day, and having only one can of salmon in the house my ingenuity was taxed to know what to get for dinner for the men. In this emergency I made the following:

I boiled some rice and mixed equal quantities of the rice and salmon, added a little melted butter, pepper and salt, then molded them into a sausage shape and, having rolled them in egg and cracker crumbs, fried them in a fat like doughnuts. My result was a nice large dish full of crispy rolls fit to set before anyone. Now I keep a can of salmon on hand all the time, and if I am taken unawares I can always get a nice meal with it.

## **Old-Fashioned Indian Pudding**

Bring a quart of fresh milk to a boil, then sprinkle in a cupful and a quarter of fine granulated corn meal, holding it high in the left hand and stirring with the right. When this has thickened and cooled a little stir in three-fourths cupful molasses, half a teaspoonful salt and two teaspoonfuls ginger, beating until the mixture is smooth. Place in a stone pudding dish and bake, after adding a quart of cold milk. Bake in a slow oven and serve with hard sauce or cream.

## **Shrimps and Peas**

Melt two tablespoons butter, add three tablespoons flour and pour on gradually one cup of milk or cream, stir until thickened; then add one cup of shrimps, one cup of peas, one-half teaspoon of salt and a little pepper. Cold cooked chicken may be used in place of shrimps.



## **Raisin Roll**

One cupful raisins, half a cup orange juice, half a teaspoonful of salt, half a cupful of sugar, one cupful English walnuts, two tablespoons shortening, one teaspoonful cinnamon. Cream shortening and sugar, add orange juice, raisins and nuts. Boil sufficient pastry for one pie in a thin sheet, spread with the raisin mixture, roll up like a jelly roll and bake in a hot oven. Serve with rich sauce.

## **Spaghetti Pudding**

Cook four ounces of spaghetti for from 20 to 30 minutes in boiling salted water, drain it and place half of it in a pie dish, grate two ounces of cheese and sprinkle some of it over the spaghetti, slice four or five small tomatoes and place them on the spaghetti, sprinkling them with cheese, pepper and salt, and finish with the remainder of the spaghetti, placing the rest of the cheese on top. Pour over this half a pint of milk and cover the dish with a plate; cook in a moderate oven.

## **Spiced Cranberries to Serve With Meats**

Boil together three and one-half pounds of brown sugar, two cupfuls of good vinegar, two tablespoonfuls each of ground allspice and cinnamon and one tablespoonful of ground cloves. When boiled to a syrup, add five pounds of cranberries (washed and picked over) and simmer slowly for two hours. Turn into a stone jar or small jelly glasses and keep closely covered.

## **A Fish Garnish**

Several large leaves of lettuce rolled tightly and kept cold make an attractive fish garnish. Cut the leaves into half-inch pieces with shears. These make pretty pale green rosettes which, when intermingled with small pieces of parsley and sliced egg, make a very pretty dressing.



# THE HOUSEKEEPER'S TIME TABLE FOR COOKING

## TIME REQUIRED FOR MEATS

Beef, underdone, per lb.....	9 to 10 minutes
Beef, fillet of .....	20 to 40 "
Boiled (simmered) beef, per lb.....	20 to 30 "
Mutton, leg, per lb. ....	10 to 12 "
Mutton, stuffed shoulder, per lb.....	18 "
Veal, loin, plain, per lb.....	15 to 18 "
Veal, stuffed .....	20 "
Pork, spare rib, per lb.....	15 to 20 "
Pork, loin or shoulder, per lb.....	20 to 30 "
Liver, baked or braised .....	60 to 90 "
Corned beef, per lb. ....	25 to 30 "
Ham, after water or cider begins to boil.....	15 to 20 "
Bacon, per lb. ....	15 "
Chickens, baked, 3 to 4 lbs.....	1 to 2 hours
Turkey, 10 lbs. ....	3 "
Goose, 8 lbs. ....	3 "
Duck, tame .....	40 to 60 minutes
Duck, wild .....	30 to 40 "
Grouse, pigeons and other large birds.....	30 "
Small birds .....	10 to 15 "
Venison, per lb. ....	15 "
Fish, long and thin, 6 to 8 lbs.....	1 hour
Fish, thick, 6 to 8 lbs.....	1½ to 2 hours
Fish, small .....	25 to 30 minutes

## TIME FOR SUMMER VEGETABLES

Greens, dandelions .....	1½ hrs.
Greens, spinach .....	1 hr.
String beans .....	2 hrs.
Green peas .....	20 min.
Beets .....	1 to 3 hrs.
Turnips .....	1 to 3 hrs.
Squash .....	1 hr.
Potatoes .....	20 min.
Corn .....	20 min.
Asparagus .....	20 min.

This applies to young and fresh vegetables.

## WINTER VEGETABLES

Squash .....	1 hr.
Potatoes .....	½ hr.
Potatoes, baked .....	1 hr.
Sweet potatoes .....	¾ hr.
Sweet potatoes, baked.....	1 hr.
Turnips .....	2 hrs.
Beets .....	3½ hrs.
Parsnips .....	1 hr.
Carrots .....	1½ hr.
Cabbages .....	3-3 hrs.

## TIME FOR BROILING

Steak, 1 inch thick.....	4 to 6 min.
Steak, 2 inch thick.....	8 to 15 min.
Fish, small and thin....	5 to 8 min.
Fish, thick .....	15 to 25 min.
Chicken .....	20 to 30 min.

## TIME FOR BAKING

Loaf bread .....	40 to 60 min.
Rolls and biscuits.....	10 to 20 min.
Graham gems .....	30 min.
Gingerbread .....	20 to 30 min.
Sponge cake .....	45 to 60 min.
Plain cake .....	30 to 40 min.
Fruit cake .....	2 to 3 hrs.
Cookies .....	10 to 15 min.
Bread pudding .....	1 hr.
Rice .....	1 hr.
Indian pudding .....	2 to 3 hrs.
Steamed pudding .....	1 to 3 hrs.
Steamed brown bread....	3 hrs.
Plum pudding .....	2 to 3 hrs.
Custards .....	15 to 20 min.
Pie crust .....	about 30 min.



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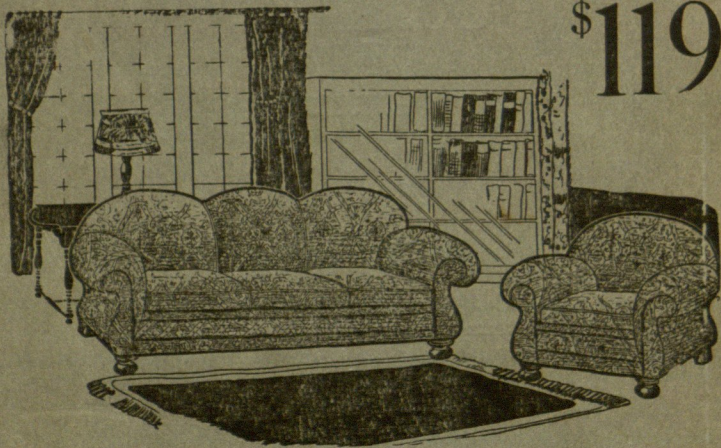
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# WHEN FURNISHING Your New Living Room

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Tapestry or Velour Suite—only*



\$119

This is only one of 60 suites that we always have on display here for the living room. It's guaranteed the same as everything else we sell. Different fabrics can be used for upholstery if desired. Plenty of mohairs or plain colors to choose—and while you're here visit our big complete Bedding Floor and the dining room section. We carry over 75 complete suites of each kind.

Convenient Terms Can Be Easily Arranged—At the Spot  
Cash Price if Desired

## TROMBLY'S SONS

11636 EAST JEFFERSON AVE.

"We've Been Underselling Downtown Stores for 15 Years!"