

ROGERS CITY COOK BOOK

1 9 2 2



Book of Recipes

BY THE

Ladies' Aid Society

OF

St. John's Evangelical Lutheran Church



ROGERS CITY, MICHIGAN

WOMEN

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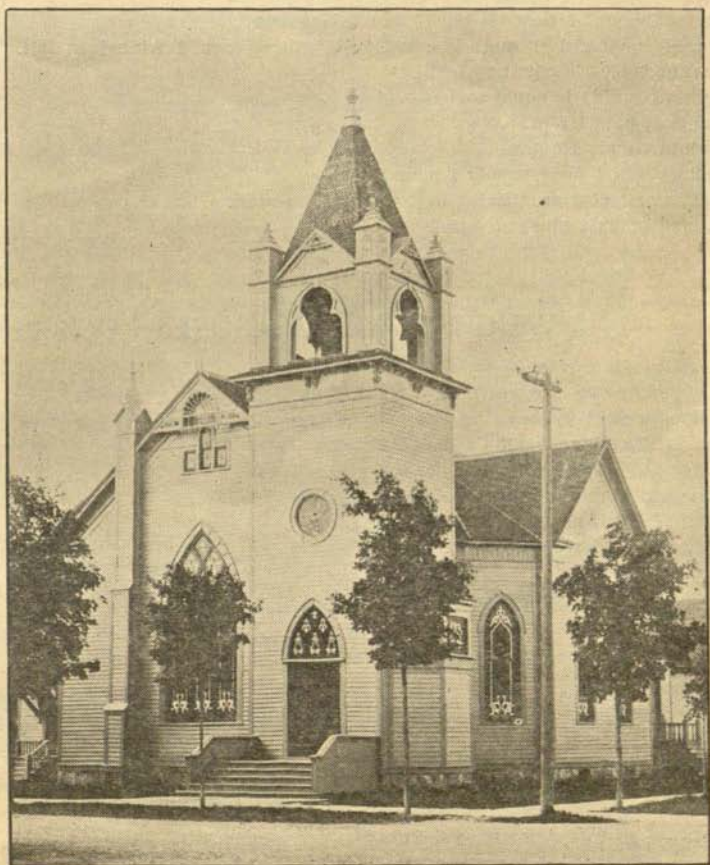
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TABLE OF MEASURES

Four teaspoonsful (liquid) is equal to 1 tablespoon.

Three teaspoonsful (dry) is equal to 1 tablespoon.

Four tablespoonsful (liquid) is equal to $\frac{1}{2}$ gill, $\frac{1}{4}$ cup, 1 wineglass full.

Two wineglasses is equal to 1 gill.

Two gills (liquid) is equal to 1 cup.

Two cups equals 1 pint.

Two pints equals 1 quart.

One quart sifted flour equals 1 pound.

Two cups or 1 pint granulated sugar equals 1 pound.

All measurements must be level.

WEIGHTS AND MEASURES

One cup, medium size, $\frac{1}{2}$ pt. or $\frac{1}{4}$ pd.

Four cups, medium size, of flour weight, 1 lb.

1 pt. flour weighs $\frac{1}{2}$ lb.

One pt. white sugar weighs 1 lb.

Two Tbsp. of liquid weighs 1 oz.

Eight tsp. of liquid weighs 1 oz.

One gill of liquid weighs 4 oz.

One pt. of liquid weighs 16 oz.

ABBREVIATIONS

tsp.—Teaspoon.

Tbsp.—Tablespoon.

pt.—Pint.

qt.—Quart.

gal.—Gallon.

lb.—Pound.

pk.—Peck.

bu.—Bushel.

pkg.—Package.

doz.—Dozen.

Oz.—Ounce.

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SOUPS

SOUP STOCK

Wash and cover with cold water a large soup bone, cracked that the marrow may be extracted, also any meat left over. One qt. of water to one lb. of meat. Keep the bone or meat well covered with water, stir frequently and free from scum, boil from six to eight hours, season with salt, whole pepper and minced onion. When cold skim off fat and put in earthen crock.

WHITE STOCK

Put over the fire two pounds of the cheaper part of veal, with three quarts of cold water, a sliced onion, a bay leaf, a couple of stalks of celery cut in pieces. Let it come to a boil slowly and simmer for five or six hours, season with salt and pepper and set aside to cool. Remove the fat and bones and you will have a thick jelly.

MUTTON BROTH

Take one pound of mutton from lower part of leg, boil meat slowly in cold water, add a turnip, carrot, onion and potato, spoonful of rice. All fat should be removed. Pepper and salt to taste, strain, add chopped parsley.

VEGETABLE SOUP

One shank, five quarts of cold water, 1 small head of cabbage, 1 carrot, 1 turnip, 1 sprig of parsley, 2 bay leaves, 5 onions, one stalk of celery, four white potatoes, 1 quart of tomatoes, 1 small red pepper, salt to taste.

Wash shank and put into soup kettle, add water and chopped pepper, place over moderate fire; boil about four hours. Add shredded cabbage, chopped onion, potatoes and turnip cut size of dice, carrots cut in lengthwise strips, parsley, bay leaf and tomatoes. Boil hard for two hours adding water, if necessary. About fifteen minutes before serving throw in a handful of spaghetti, or macaroni, cooked.

TOMATO SOUP

One qt. of tomatoes, stew in one pt. of water and pinch of soda. Cook on back of stove for an hour; strain through sieve, return to the fire boiling point; stir in two Tbsp. of butter, mixed with a Tbsp. of flour, scant tsp. of salt, a little onion and red pepper. Add a qt. of milk or pt. of cream. Let it boil up and serve.

RUTABAGA OR YELLOW TURNIP SOUP

Two qts. of soup stock (seasoned to taste), 2 rutabagas, (cut in cubes), 1 Tbsp. of lard, 1 Tbsp. flour, $\frac{1}{2}$ medium sized minced onion. Boil rutabagas $\frac{1}{2}$ hour. Drain and add to boiling soup stock with the potatoes and onion, brown flour in the lard and thin with soup stock. Add this to the soup before serving.

POTATO SOUP

Four large potatoes, one onion, boil in two qts. of water until soft, press through sieve and add one pt. of sweet milk, one Tbsp. of butter, a little salt and pepper. Let it boil up again and serve.

BOUILLON

Bouillon is made from soup stock, when cooking add Bay leaf, clove, onion, potato, allspice, pepper, salt and Worcester sauce, season to taste, strain until clear.

CREAM OF CELERY

One stalk of celery cut in small pieces boiled in one qt. of cold water until tender. In separate pan, Tbsp. flour melt with 2 Tbsp. of butter until smooth, adding 2 cups of soup stock, 1 cup of milk, and the celery water last, straining celery through sieve. Add salt and pepper.

CLAM SOUP

Wash twenty-five hard shelled clams, put them in a kettle over the fire until open. Put them through the meat grinder, strain the liquor, add enough water to make three pints, put clams and liquor in double boiler at the same time a little finely chopped onion or onion juice. Thicken with a Tbsp. of butter with three of flour, rubbed smooth together, beat three eggs to a cream in tureen. Pour soup over them boiling hot.

MUSHROOM BISQUE

One heaping Tbsp. butter, 2 large Tbsp. flour, heat until smooth, add slowly 2 cups white stock, let boil 5 minutes, add 1 can mushrooms. After mushrooms have been

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chopped quite fine, add 2 cups hot milk, $\frac{1}{2}$ cup whipped cream, salt and pepper. Serve very hot with saltine crackers or croutons.

Mrs. Hal Whiteley.

TOMATO BISQUE

Put through a sieve one qt. of tomatoes, place over fire and boil a few minutes, add salt and pepper and one-half tsp. of soda, stirring until mixture stops bubbling. Have ready in another vessel one pint of new milk heated to boiling point. Add to the tomato one-half cup of brown bread crumbs or cracker dust and the hot milk, a good lump of butter and allow to come to boil.

NOODLE SOUP

Two well beaten eggs, $\frac{1}{2}$ cup milk, a little salt, stiffen with flour, roll thin and let stand an hour, then cut in fine strips and boil in broth ten minutes. Ready to serve.

Mrs. F. H. Flemming.

TOMATO SOUP

Boil 1 qt. of fresh or canned tomatoes twenty minutes, strain through a sieve. Drop in carefully, a little at a time, enough pulverized soda to neutralize the acidity, which you may know by its ceasing to foam, usually about one tsp. to a qt. Then add one qt. of cream or rich milk, six or eight rolled crackers, butter, salt and pepper. Let all boil well and serve hot.

Mrs. F. H. Flemming.

FISH SOUP

Take a 2 lb. fish, clean well, cut in pieces, put on stove with boiling water, to cover. Add onion and parsley. Let come to a boil, add salt and pepper to taste. About 4 Tbsp. flour mixed with cold water, stir into the soup, add butter size of an egg, $\frac{1}{2}$ cup vinegar, about three Tbsp. sugar. Bay leaves, to taste.

FISH

SUGGESTIONS

Add vinegar to the water when boiling fish, it hardens the flesh, fresh fish should lay in salt water for an hour. Frozen fish should be laid in cold water to take the frost out or it will fall to pieces.

TO BOIL A FISH

Tie fish in a cloth, put in kettle and cover with water, add salt and boil 30 minutes.

TO BAKE A FISH

A five lb. fish is a good size to bake. Make a dressing, fill the fish and sew together, salt and pepper and dot with butter. Put a little water in the pan, bake from one to one and a half hours, basting frequently. Care must be taken in removing from pan.

FISH CHOWDER

Boil $1\frac{1}{2}$ lbs. fresh cod or Halibut in hot salted water until it falls from the bone, remove skin and bones and pick into small pieces. Cut 4 large potatoes in small slices, 1 onion in small pieces. Boil in the strained broth of the fish. Add more water. When tender add 3 thin slices of bacon, cut into small pieces and fried a light brown. Add 1 qt. of milk and thicken with a little flour mixed in cold water, when boiling add fish and pepper. Serve hot.

FISH BAKED IN MILK

Cover bottom with butter and 1 tsp. flour. Put fish in pan, salt, pepper and lay pieces of butter on top. Pour two cups of milk over fish and let cook one hour.

Mrs. A. Mende.

BAKED WHITE FISH WITH DRESSING

One white fish, 1 Tbsp. of butter, 1 small onion, minced parsley, 1 egg, 2 large slices of bread. Soak the bread in water. Brown the onion in the butter, add the bread which has been squeezed out dry, the parsley and egg, season with salt and pepper. Fill the fish, sprinkle the top with salt, pepper and a little butter. Bake one hour.

Mrs. A. Mende.

CODFISH

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CODFISH SOUFFLE

Boil a cupful of rice in a qt. of milk until soft. While hot, beat into it a cupful of shredded codfish, one large spoonful of butter, yolks of three eggs, and pepper to taste. When cold, add the beaten whites of three eggs and bake in a pudding dish 30 minutes. Serve with melted butter for sauce.

CODFISH PIE

Add one cupful of shredded fresh codfish to two cupfuls of mashed potatoes. Add a heaping Tbsp. of butter, a beaten egg, one half cupful of milk and pepper to season. Put in to a well buttered deep earthen plate or pudding dish, spread a beaten egg over the top and dust with buttered bread crumbs. Bake in a quick oven, slip from dish, on a hot chop platter, garnish with curley parsley and serve.

OYSTER CUTLETS

Take $\frac{1}{2}$ lb. of lean veal and the same quantity of large oysters; chop both fine and then pound together in a basin or mortar, add one tsp. of chopped suet, four Tbsp. of fine bread crumbs, the beaten yolk of two eggs, and a seasoning of salt, pepper and powdered rice. Mix well and make into small cutlets, brushing them over with well beaten eggs, dip in fine bread crumbs and fry in enough boiling fat to cover the cutlets. Garnish with parsley and serve hot.

TOMATOES AND CODFISH

Put a Tbsp. full of butter in sauce pan and fry in it one onion minced fine. When this is a delicious brown, add a cup of codfish, freshened, minced and squeezed dry. Add one cup of canned tomatoes. Cook ten minutes or more, stirring well, and serve hot on buttered toast. Splendid for a supper dish.

FISH A LA MATELOT

Take a trout or any boiling fish, wash thoroughly, salt, make gravy of the following: Three onions cut small, 3 carrots cut fine, 2 bay leaves, 3 cloves, 3 kernels of allspice, 4 whole black peppers, cook all with fish briskly for five minutes. In a separate pan, melt 3 Tbsp. of butter and take Tbsp. of flour, then add butter, brown this stirring constantly, thin down with fish broth, add $\frac{1}{2}$ cup syrup and $\frac{1}{2}$ cup vinegar. Let fish and ingredients simmer in this gravy until well blended. Very Good.

Hedwig Naumann.

FRIED OYSTERS

Select large oysters, drain liquor from them, beat up eggs adding a very little water to cut albumin, dip oysters in egg and then in finely powdered bread or cracker crumbs salted and peppered. Fry brown in very hot fat.

FRIED PERCH

Skin or scale perch, dust with salt and pepper, dip in eggs and bread or cracker crumbs, lay a sprig of parsley in fish and fry in hot fat. Garnish with lemon.

Mrs. P. H. Hoeft.

FISH CHOWDER

For two gallons— $2\frac{1}{2}$ lbs. fish, $\frac{1}{2}$ lbs. bacon, $\frac{1}{4}$ lbs. butter, $\frac{1}{2}$ lbs. rutabaga, $\frac{1}{2}$ lbs. onions, $\frac{1}{4}$ lbs. carrots, $\frac{1}{4}$ lbs. parsnips, 1 lb. cabbage. Ten kernels allspice, 2 oz. savory, $\frac{1}{2}$ pt. cream, 3 eggs well beaten, add flour to make thin paste, all vegetables to be chopped fine, 1 medium sized potato.

Put fish in cold water and let them come to nearly a boiling point, remove all bones, break fish into small pieces, so as to get out all of the bones. Save the broth. About 15 minutes before vegetables are well done add fish, broth, butter, pepper and salt. Just before you remove chowder from fire add eggs and flour.

Mrs. A. P. Bertram.

MEATS

Suggestions—What ever method of cooking meats is used, this fact should be remembered: All meat should be subjected to a high temperature for a short time in order to sear the surface and shut in the juices. In making soup, cold water is used, because the object is to extract the juice from the meat.

MEAT CROQUETTES

Two cups chopped meat, fish or chicken, 1 cup thick white sauce, salt, pepper and onion juice to taste, a few grains of nutmeg. Mix meat with hot white sauce and season

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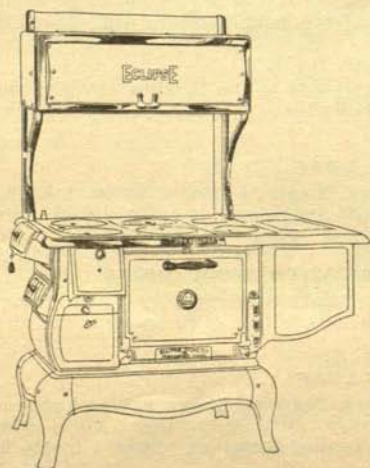
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F. H. FLEMMING

to taste. Spread on platter to cool. When cold, shape into cylinders, roll in bread crumbs, then in egg and again in bread crumbs. Fry in butter and drain on brown paper. Serve with a thin white sauce on tomato sauce. Chicken croquettes may be seasoned with a little celery salt, and fish may have a dash of lemon.

Mrs. F. H. Flemming.

WHITE SAUCE

One Tbsp. butter, $\frac{1}{4}$ cup flour, 1 cup cream or rich milk, 1 tsp. salt, 1-8 tsp. pepper. Put butter in a pan, add the flour and mix well. Add the liquid and cook over a slow fire, stirring constantly till it boils. Add seasoning last.

DELICIOUS ROUND STEAK

Have steak cut 2 inches thick, cut in pieces large enough to serve, dust these pieces well with salt, pepper and flour, pound well with meat hammer until flour disappears, do this on both sides, then brown these pieces in an iron griddle when a golden brown, cut up two onions, and brown, if griddle is deep leave meat in and cover with water and simmer for an hour or more. Don't let gravy boil away, keep adding water.

LEFT OVER MEATS

Dice salt pork in this fat, brown 1 or 2 onions, add red pepper, tomatoes, any gravies left over, kitchen bouquet, carrots cut in small strips, diced raw potatoes, paprika, add meat cut in small pieces, bake in casserole slowly one hour.

MEAT LOAF

Three lbs. ground steak, $\frac{1}{2}$ lb. pork, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup bread crumbs, cup sweet milk, 1 tsp. black pepper, salt to taste, two eggs, mix well and bake in loaf.

SAVORY BEEF

Two lbs. round steak, 1 onion, 1 can tomatoes, flour, salt and pepper. Roll meat in flour and place in baking dish. Add sliced onion and tomatoes, cover and cook slowly in moderate oven for 2 hours, adding seasoning at the end of one hour.

ROAST BEEF

Wash and wipe dry the roast, place in baking pan, on the top put three thin slices of onion, dredge lightly with red pepper and a small sprinkling of brown sugar; dredge with flour, one cupful of water in baking pan. Roast in a very hot oven, basting every ten minutes. To have roast beef rare, roast fifteen minutes to each pound or twenty minutes if well done.

VIRGINIA HAM

Take a thick piece of ham, boil it 15 minutes to the lb. then cover it with brown sugar and rub it in well, fill the fat part with cloves $\frac{1}{2}$ inch apart, put in pan, add $\frac{1}{2}$ cup of milk and brown in oven until brown.

VEAL LOAF

One lb. chopped veal, 1 lb. chopped pork, 2 eggs, 1 minced onion, 1 Tbsp. chopped parsley, $\frac{1}{2}$ cup crackers or bread crumbs, salt and pepper to taste. Make into loaf and roast with 1 cup of tomatoes.

Mrs. A. Mende

SCALLOPED POTATOES WITH PORK CHOPS

Between each layer of sliced potatoes sprinkle salt, pepper, a little flour and butter. Place pork chops on top and cover with milk. Bake until potatoes are done.

Mrs. A. Mende

BEEF LOAF

$1\frac{1}{2}$ lbs. chopped beef, $\frac{1}{2}$ lb. chopped pork, 2 onions, 2 eggs, salt and pepper, poultry seasoning, 1 large slice bread, soaked in water. Mix all together. Form into loaf and place in buttered baking dish. Cover with canned tomatoes. Bake 1 to $1\frac{1}{2}$ hours.

Mrs. A. Mende

PORK CHOPS AND TOMATOES

Six pork chops, 1 cup canned tomatoes, 1 medium sized onion, 1 Tbsp. salt, $\frac{1}{4}$ tsp. pepper. Line an iron pan with the chops and sprinkle with the seasoning. Cut the onions in $\frac{1}{4}$ inch slices and lay over the chops. Over this pour the tomatoes, add enough water to cover, bring to a boil and let simmer 1 hour, adding water as necessary. Thicken with flour and serve piping hot.

Mrs. William M. Streich.

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VEAL LOAF

Materials—Three lbs. lean veal, $\frac{1}{2}$ lb. raw ham, 3 eggs, well beaten, 3 soda crackers, rolled fine, 1 tsp. salt, 1 tsp. pepper, 2 Tbsp. cream, 2 Tbsp. boiling water.

Way of Preparing—Chop the veal and ham very fine, then add the salt, pepper, cracker crumbs, well beaten eggs, cream and the hot water. Mix together very thoroughly, grease a bread pan perfectly and pack the mixture into it, pressing it down firmly. Cover and bake in a moderate oven one hour. Uncover and bake half an hour longer. (10 persons.)

Mrs. William Arcscott.

LUNCHEON DISH

Cut the meat of a cold roast beef into small cubes, removing tough parts. Boil $\frac{1}{4}$ pound macaroni in water until tender, then drain it. Add left over gravy to stewed tomatoes. Put into a casserole, alternate layers of macaroni and meat, pouring the gravy and tomatoes over each meat layer. Cover the top with bread crumbs and bake in a medium hot oven, until crumbs are brown. Allow a little over one pt. of gravy and tomatoes to each cupful of meat.

Mrs. F. H. Flemming.

BEEF A LA MODE

Take a 6 lb. rump roast, lard it with pieces of bacon, put meat in a crock, placing a piece of suet under meat, add carrot, onion, parsnip, celery (small portions) season with salt, juice of two lemons, 2 Tbsp. of vinegar, let stand in this for 24 hours. Next day steam it over fire until both sides are light brown, turning occasionally. Add stock or water, until it is very tender, cooking slowly on back of stove. Brown flour with butter or melt fat, thicken gravy with this, then take meat and cut and strain gravy through sieve, pressing vegetables through. Put meat back in gravy and simmer for quarter of an hour.

VEGETABLES**SPINACH**

Well selected and washed many times. Boil in salt water uncovered for ten minutes. Drain well and chop very fine. Then put plenty of butter, or left over gravies. Finely chopped onion, a little grated nutmeg, a Tbsp. flour mixed with bouillon or water. Garnish with slices of hard boiled eggs.

Hedwig Naumann.

CABBAGE WITH MEAT FILLING

Take large choice white cabbage leaves, pour boiling water over them and let stand for an hour after that, cut heavy centre rib out, have ready $\frac{1}{2}$ lb. finely chopped pork, season with 2 Tbsp. butter, a little finely chopped onion, 2 Tbsp. bread crumbs, $\frac{1}{2}$ cup milk, salt, pepper, 3 eggs, a dash of nutmeg, some of the heart of the cabbage chopped fine, mix all together, spread portions on the cabbage leaves, roll and tie, steam one hour in butter in casserole and water thicken the gravy.

Hedwig Naumann.

RED CABBAGE

Shred the cabbage finely, melt two Tbsp. of butter in $\frac{1}{2}$ cup water steam, put cabbage in this and steam for half an hour, then add half cup of cider vinegar, half cup of sugar, salt and pepper, cook until tender. When cooking, do not stir but shake about in skillet and cook down short so as to have a good wetting but not watery. Cooking time one hour. (It adds to the cabbage to put just a few finely cut apples the last quarter of an hour.)

Hedwig Naumann.

RED CABBAGE COLD SLAW

Shred very fine (do not chop) salt, pepper, sugar, olive oil, vinegar, mix all together, lastly add sweet or sour cream. Prepare one hour before serving. Serve cold.

Hedwig Naumann.

ITALIAN SPAGHETTI

One lb. spaghetti, boil, 2 heaping Tbsp. butter, melt and add 2 chopped onions and $\frac{1}{2}$ lb. veal (chop fine). Let stew in butter for $\frac{1}{2}$ hour. Then add 1 qt. tomatoes, 2 sweet green peppers, spaghetti, salt and pepper. Cook $\frac{1}{2}$ hour.

Ida Bertram.

ITALIAN SPAGHETTI

Take 1 lb. of spaghetti and boil in salt water, 30 to 40 minutes. Cut 2 lbs. of beef into small pieces and stew. Then add 1 can tomatoes or 6 ripe tomatoes, 1 onion, 1 tsp. sugar, salt and pepper. Drain water off spaghetti and pour stew over it. Cover with grated cheese or cracker crumbs if desired and bake.

Mrs. F. H. Flemming.

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TOMATO MACARONI

Break about 12 sticks of macaroni and cook 20 minutes in boiling water, salted. Drain and cover with following sauce: Fry 1 Tbsp. chopped onion in 1 Tbsp. butter. Then add 1 Tbsp. flour and mix well. Add slowly $1\frac{1}{2}$ cups tomato juice and pulp, and a little salt and pepper. Pour over macaroni and cover with bread crumbs. Bake until brown or about $\frac{1}{2}$ hour.

Mrs. Matilda Flemming

INDIVIDUAL ASPARAGUS LOAF

Butter 6 small molds or cups, then place around edge asparagus tips, tips down. Pour into the molds following mixture: 3 eggs well beaten, salt and pepper, half the juice from can, 2 cups milk. Place cups in pan of boiling water, put in slow oven for $\frac{1}{2}$ hour. Turn out and serve with white sauce with remainder of asparagus juice added to it.

Three eggs, 1 can asparagus tips, salt and pepper, 2 cups milk.

Mrs. Hal Whiteley.

CORN SOUFFLE

One can corn, 3 eggs, salt and pepper. Make thick cream sauce by combining butter and flour when heated and well blended add milk, (1 cup), add 1 can corn, yolks of 2 eggs and 1 whole egg. Season with pepper and salt, add 1 egg white beaten stiff. Bake in slow oven.

Mrs. Hal Whiteley.

SWEET POTATOES, STUFFED AND GLAZED

Cut baked sweet potatoes lengthwise, scoop out potato and mash or rub through a colander, add salt, pepper, butter, mix and put back into shells. Boil $\frac{1}{4}$ cupful of molasses and 1 level Tbsp. of butter together for 3 minutes. Brush the tops of the potatoes with this syrup and put them back into a quick oven to brown. Properly done, there should be a rich golden brown glaze over the top.

SPECIAL BAKED POTATOES

Bake quite large potatoes, cut lengthwise and take out of shells and put through potato ricer, add salt, pepper, butter, cream or milk and chopped parsley. Beat until light, put mixture back into shells, moisten top with cream and put in hot oven for 10 or 15 minutes to brown. Serve at once.

Mrs. Oswald Bruder.

SPAGHETTI

One pkg. spaghetti cooked, 5 slices bacon cut in squares, fry few minutes and add 3 small onions, 1 large can tomatoes and let simmer 15 minutes. Add 1 green pepper and $\frac{1}{2}$ cup cheese if desired. Do not cook long, after pepper and cheese are added.

Mrs. A. Mende.

STUFFED TOMATOES

Cut the top from large ripe tomatoes, scoop out the pulp, being careful to keep the shape of the tomato. Mix the pulp with bread crumbs, butter, salt and pepper to taste. Put back into the tomato shells and place in pan with little hot water and bake until done.

Mrs. H. F. Hansen.

FRIED TOMATOES

Cut fresh tomatoes in slices, roll in egg and crumbs, and fry in butter.

Mrs. H. F. Hansen.

CANDIED SWEET POTATOES

Cut boiled sweet potatoes into long slices, place in an earthen dish or casserole, put lumps of butter on each slice and sprinkle with sugar. A little water may be added. Bake until the sugar and butter have candied and the potatoes are brown.

Mrs. H. F. Hansen.

SCALLOPED CORN

One can corn, 1 cup milk, 1 cup crumbs, butter, salt, pepper. Put in layer of corn in buttered dish, then layer of crumbs for the top. Add milk last.

Mrs. H. F. Hansen.

SALADS AND SALAD DRESSINGS

FRUIT SALAD

Four oranges, 3 bananas, 4 slices pineapple, 1 cup Malaga grapes. Pare the oranges and remove from pulp and cut in small pieces, take four slices canned pine-

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apples and cut in small pieces. Mix with 3-4 cup sugar and set in cool place for about ½ hour. Slice the bananas and cut grapes in half and remove the seeds. Mix gently and serve with whipped cream.

Cora M. Flemming.

POTATO SALAD

Slice and cut in pieces, 1 qt. of cold boiled potatoes, 1 small onion and three hard boiled eggs. Season to taste. Mix together.

SALMON SALAD

Six hard boiled eggs, 1 can salmon, 2 cups celery cut fine. Mix with salad dressing just before serving.

Mrs. William Peetz.

POTATO AND PIMENTO SALAD

Four boiled potatoes diced, 2 hard boiled eggs, 3 large pimentos chopped fine, 1 Tbsp. chopped cucumber pickle. Mix all with salad dressing.

Mrs. William Peetz.

GERMAN POTATO SALAD

Add cold cooked sliced potatoes to the following: Fry out four slices of bacon cut into small pieces, add minced onion and fry until brown. Thicken with a Tbsp. of flour. Add 2 Tbsp. of sugar and 3 Tbsp. vinegar, and a half cup of water.

Mrs. H. F. Hansen.

SALMON AND PEA SALAD

One can salmon (minced), 1 can peas (drained), celery cut in small pieces. Add boiled salad dressing.

Mrs. H. F. Hansen.

WALDORF SALAD

Eight large apples, 1 stalk celery, ¼ lb. English walnuts chopped medium fine. Mix with boiled or mayonnaise dressing.

Mrs. Adolph Mende.

EASTER SALAD

Cut bananas in halves crosswise. Roll in ground nuts. Lay one half on side on salad plate. Arranged a bed of shredded lettuce on other side. Cut hard cooked egg in halves. Remove yolk. Combine yolk with cooked dressing. Return to egg cup. Set the cup on the lettuce. Pass cooked dressing with this salad.

Mrs. H. F. Hansen.

ANCHOVIE OR RUSSIAN SALAD

Take ½ lb. Anchovies, freshen in water several times, take all bones out and cut meat in strips. Then cut left over waste meat of veal and beef, boiled ham, summer sausage, in thin strips just like noodles, add this to the Anchovies, then cut an onion very fine, then pour over this Olive oil and cider vinegar and a few capers, lastly a cup of sour cream. Garnish salad with mushrooms, small pickles, capers, a few half Anchovies and hard boiled eggs. Cut Anchovies in rosettes and put a caper on top.

Hedwig Naumann.

PIKE SALAD

Boil a pike in salt water, add carrots, onion, parsnip and celery just enough to flavor fish. When tender, remove fish from water and pick flesh from bones, put on a fish plate, garnish with mushroom, capers and small bun pickles. Two hours before serving pour the following sauce over this:

Sauce for a Four Pound Pike—Take six hard boiled eggs, dissolve the hard yolks of these with four Tbsp. cider vinegar, two Tbsp. of Olive oil, add a little salt, pepper, a little sugar, half cup thick cream and a few chives. Two Tbsp. of mustard. Mix well together and pour over the fish. Garnish with lettuce leaves.

Hedwig Naumann

MAYONNAISE DRESSING

Put the yolks of two eggs in a dish and beat for a minute with a silver fork, then add a salt spoon of salt, a dash of cayenne pepper and a few drops (about ½ tsp.) of either lemon or vinegar. After mixing these together, add drop by drop ½ pt. olive oil, being careful to beat rapidly and without reversing motion. If the dressing becomes too thick, add a little vinegar or lemon juice. Place on ice before serving.

SAUCE WITH CHIVES

Rub smooth the yolks of three hard boiled eggs, add two Tbsp. sour cream, 1 Tbsp. vinegar, two Tbsp. olive oil stirring constantly, add two Tbsp. finely cut chives, keep stirring until this thickens and smooths out then add a little vinegar, salt and pepper. Good for cold meats, fish, etc.

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PARSLEY SAUCE WITH CREAM

Yolks of four eggs with 2 Tbsp. flour, a little salt, 2 Tbsp. cold cream. Mix together in double boiler until smoothed, cut thin, add 1 pt. of hot cream, stir with above until it starts to boil. Then add two Tbsp. chopped parsley, keep hot until serving. Good over new boiled potatoes or fish.

Hedwig Naumann.

SAUCE FOR HARD BOILED EGGS OR POACHED

Mix piece of butter the size of a walnut with 2 Tbsp. of flour, a little chopped onion, brown this until a rich brown, stirring constantly, add boiling water until this smooths out to the consistency of heavy cream, 1 Bay leaf, pepper, salt, a dash of sugar, or syrup, a small half cup of vinegar. Boil eggs, cut in halves, pour this sauce over or poach egg in sauce.

Hedwig Naumann.

HOLLANDERS SAUCE

Yolks of 3 eggs, 1 tsp. flour, dissolved in 1 cup of water, add little nutmeg, stirring constantly until it comes to a boil, remove from fire, add two Tbsp. butter, a little vinegar or lemon juice.

Hedwig Naumann.

MAYONNAISE DRESSING

Beat up yolks of three eggs in an earthen dish, add drop by drop a cupful of olive oil, stirring constantly, add little by little $\frac{1}{2}$ cup vinegar, dash of pepper, $\frac{1}{2}$ tsp. salt, 2 Tbsp. thick cream, or 2 Tbsp. jellied veal bouillon. If not sour enough, add a little lemon juice. Serve this sauce with cold fish, capon, spring chicken or calves' brains.

SALAD DRESSING

One egg, 1 rounding tsp. flour and sugar, 1 even tsp. dry mustard, $\frac{1}{2}$ tsp. salt, 1 cup milk. Put in double boiler, stir a few minutes while boiling until thick, 2-3 cup vinegar.

Mrs. F. H. Flemming.

SALAD DRESSING

Two Tbsp. sugar, 1 spoon flour, 1 tsp. salt, 1 tsp. mustard, 2 eggs beaten well, mix with above mixture, add $\frac{1}{2}$ cup vinegar, boil till like cream, stirring well.

Mrs. T. Haselhuhn.

BOILED DRESSING

1 Tbsp. sugar, 1 Tbsp. mustard, 1 Tbsp. flour, $\frac{1}{2}$ tsp. salt, 2 eggs, 3-4 cupfuls vinegar, fill with water 1 cupful milk, 1 tsp. butter, mix dry ingredients, add beaten eggs, then add water and vinegar, milk and butter.

Mrs. A. P. Bertram.

DRESSING FOR FRUIT SALAD

One cup pineapple juice, 1 cup orange juice, $\frac{1}{2}$ lemon. Bring all to a boil and thicken with corn starch, if two thick thin with cream.

Mrs. A. Mende.

CREAM DRESSING

One-half tsp. salt, 2 Tbsp. butter, 1 tsp. flour, 2 egg yolks, 1 Tbsp. sugar, 3-4 cup cream, 1 tsp. mustard, $\frac{1}{4}$ cup vinegar. Mix the dry ingredients with the butter, add the yolks of the eggs, then the cream and, lastly, the vinegar and cook over hot water until thick.

Mrs. A. Mende.

SALAD DRESSING

Yolk of 4 eggs, tsp. salt, pinch red pepper, 2 Tbsp. sugar, beat well together, add 4 Tbsp. of vinegar, cook until it thickens. Add 2 Tbsp. butter after taking from stove, thin down with lemon juice or cream.

Mrs. Seelbinder.

THOUSAND ISLAND DRESSING

Rub onion or garlic around in bowl, yolk of 1 egg, mix together 2 Tbsp. vinegar, Yolks of four eggs with 2 Tbsp. flour, a little salt, 2 Tbsp. cold cream. Mix to ether juice of 2 lemons, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. Paprika, $\frac{1}{2}$ tsp. mustard, 1 tsp. sugar, $\frac{1}{2}$ pt. olive oil, tsp. full at a time, add chili sauce, pimentos, green, sweet peppers.

Mrs. Henry Uhl.

FRENCH DRESSING

One-half tsp. salt, $\frac{1}{4}$ tsp. French ground pepper, 6 Tbsp. Olive oil, 2-6 Tbsp. lemon juice or vinegar, a few grains of Cayenne pepper or paprika.

Mrs. Henry Uhl.

WARM SLAW

Boil together and pour over fine cut cabbage, the yolks of two eggs, 1 cup of vinegar, 2 Tbsp. of sour cream, 2 tsp. of butter, 3 Tbsp. of sugar.

Mrs. A. Sorgenfrei.

SALAD DRESSING

Four eggs, 4 Tbsp. sugar, 4 Tbsp. butter, 1 tsp. mustard, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water. Crook in double boiler. When cold, add 1 cup sour cream.

Mrs. Oswald Bruder.

BREADS**COFFEE CAKE**

Two cups sugar, 1 lb. butter, 5 eggs, little salt and vanilla, "mix".

Two cups yeast, 1 pt. milk, 2 lbs. flour, let raise three hours. put in tins.

For Top—One egg beaten, 3-4 cups sugar, 1 Tbsp. flour, 1 Tbsp. butter, mix and put on top.

Mrs. Gustav Radke.

BROWN BREAD

Three cups Graham flour, $1\frac{1}{2}$ cups Brown sugar, 1 pt. sour milk, $\frac{1}{2}$ tsp. soda, $1\frac{1}{2}$ tsp. baking powder. Salt. Raisins. Bake 1 hour, 15 minutes.

Mrs. Max Kuhlman.

NUT BREAD

Two or three eggs beaten, $\frac{1}{2}$ cup sugar, 1 tsp. salt, 1 cup sweet milk, 3 cups warm flour, 4 tsp. baking powder, 1 cup walnuts chopped. Let raise 15 minutes then bake.

GINGER BREAD

$1\frac{1}{2}$ cups sugar, 1 cup strong coffee, 1 cup molasses or $\frac{1}{4}$ cup molasses and 1 cup sour milk, 1 tsp. salt, 1 tsp. cinnamon, $\frac{1}{2}$ nutmeg, 1 tsp. soda. Flour enough for stiff dough.

Mrs. Max Kuhlman.

BRAN BREAD

Four cups Kellogg's Bran, 1 cup flour, $\frac{1}{2}$ cup brown sugar, 1 pt. sour milk, 1 level tsp. soda, a little salt. Bake in one loaf. Nuts or raisins may be added.

Mrs. Whiteley.

BREAD

Boil 7 potatoes, use water and mash potatoes. When lukewarm add 1 Tbsp. sugar, $1\frac{1}{2}$ yeast cake softened in $\frac{1}{2}$ cup warm water, add 1 qt. flour. Let stand over night in warm place. Set with 2 qts. luke warm water, salt and flour to make a soft sponge. Let rise. Knead down once and let rise again.

Mrs. Adolph Mende.

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ROLLS

One-quarter of above sponge when well raised, add 2 well beaten eggs, $\frac{1}{2}$ cup butter and 1 cup sugar, add flour to mix like bread sponge. Raise once. Puff down. Raise 45 minutes. Place rolls far apart in well buttered pans. Let rise till double their bulk. Bake in a moderate oven about 15 minutes.

Mrs. Adolph Mende.

NUT BREAD

One egg, $\frac{1}{4}$ cup sugar, 1 cup sweet milk, 1 cup chopped walnut meats, 2 cups flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. cinnamon. Mix thoroughly and put in pan and let stand $\frac{1}{2}$ hour before baking.

Mrs. A. Mende.

CORN BREAD

Two cups of sour milk, 2 cups graham flour, 2 cups corn meal, $\frac{1}{2}$ cup molasses, 1 tsp. full of soda, steam three hours. Brown in oven.

Mrs. A. Sorgenfrei.

COFFEE CAKE

One cupful yeast, $\frac{1}{2}$ cup milk, 2-3 cup shortening, 1 cup sugar, 2 eggs, add flour and mix softer than bread.

Top—Cinnamon, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup flour, 1 Tbsp. dough or little cream or milk.

Mrs. A. P. Bertram.

STOLLEN

Three cups sugar, 1 cup butter, 2 cups raisins, 1 cup cream, 3 eggs, 1 qt. yeast. 1 tsp. salt, 1 tsp. nutmeg, 1 tsp. almond extract, 1 cup nuts, citron, lemon, orange. Add flour and mix softer than bread.

Mrs. A. P. Bertram.

COFFEE CAKE

One cup butter, 3 cups brown sugar, 1 cup cold liquid coffee, 1 cup seedless chopped raisins, 3 eggs, $3\frac{1}{2}$ cups flour, 1 Tbsp. cinnamon, 1 tsp. soda.

Mrs. Gustave Radka.

GAME AND FOWL

STEWED HARE—HASENPFEFFER

Fry onions in butter or suet until light brown, also 1 Tbsp. flour. Add enough water to cover the meat, salt, cloves, pepper, bay leaf, good sized piece of butter. Let meat stew in this until tender, add a little sugar and vinegar, thicken gravy.

Hedwig Naumann.

HAUNCH OF VENISON

Select a good roast of venison, twelve hours before roasting let lay in olive oil, turning it several times. This makes it very tender. Before roasting, lard it with bacon, salt and pepper, for 12 lb. roast, use $\frac{1}{2}$ lb. of butter, three or four hours time roasting. Baste frequently, adding more of olive oil. Last quarter of hour pour cupful of sour cream over roast and thicken gravy.

Hedwig Naumann.

CHICKEN A LA KING (By Request)

$2\frac{1}{2}$ Tbsp. chicken fat, $1\frac{1}{2}$ Tbsp. corn starch, 3-4 tsp. salt, 3-4 cup chicken stock, $\frac{1}{2}$ cup milk, one egg, $\frac{1}{4}$ cup cream, 1 cup cold boiled fowl in strips, $\frac{1}{2}$ cup sauted sliced mushroom caps, $\frac{1}{4}$ cup pimento strips, 3 Tbsp. butter. Melt chicken fat, add corn starch, stir until well blended, while stirring constantly, add stock, milk and cream. Bring to a boiling point and add fowl using white meat preferably, sauted mushroom caps, pimento strips and egg slightly beaten; then add butter bit by bit after removing from stove.

Mrs. P. H. Hoeft.

CHICKEN "PAPRIKA"

Cut up two chickens, wash and drain, cut up 6 onions and fry a golden brown in butter, lay in this the chicken, add one Tbsp. Paprika, salt and cover tightly, set back on stove and steam for half hour, (be careful not to burn onions). Then add one can of tomatoes strained, one qt. of water, let cook slowly until chicken is tender, have plenty of gravy, make dumplings and steam in same kettle for fifteen minutes, serve chicken on large platter, pour some gravy over it and put dumplings around chicken.

Mrs. P. H. Hoeft.

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CHICKEN SOUFFLE

(Cold)—Serves Eight People

Two cups diced chicken, 1 cup chicken broth, 1 Tbsp. gelatin, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ pt. whipped cream, paprika and 3 egg yolks.

Beat yolks and stir lightly into broth, add seasoning and cook in double boiler like custard. Just before removing, add gelatine which has been softened in a little chicken broth. Pour this custard over the chicken meats and stir over ice water till it begins to set. Then fold in whipped cream and put into a mould.

Edna Hoeft Uhl

DUMPLINGS**DUMPLINGS**

One egg, 2 cups flour, 1 cup milk, little salt, 2 heaping tsp. Baking Powder.

Miss F. Cordes

NOODLES

Four eggs, 4 Tbsp. milk, flour enough to make a stiff dough. Sift flour into mixing bowl, add eggs and milk. Stir flour into this, until dough is soft. Place the dough upon the board, and work in flour until the dough is smooth and stiff. The longer this is kneaded the better the noodles. Then cut the dough into 4 pieces, roll each piece into a sheet as thin as paper, lay on a clean cloth for 20 minutes to dry. Then place one piece upon the other, and cut them in narrow strips like straws, separate and dry. Cook 20 minutes.

Hedwig Naumann

DUMPLINGS FOR SOUP

One cup milk, pinch of salt, 2 oz. Tbsp. butter should be placed on the stove. Stir in 1 cup flour until it leaves the sides of the pan. Then stir in an egg. With a spoon drop small amounts into boiling salted water, and cook until done—a few minutes. Remove with wire spoon and add the hot bouillon or soup.

Hedwig Naumann

EGGS JELLY CUBES FOR SOUP

One cup of beef stock, five or six whole eggs, 1 tsp. flour, little salt, a little nutmeg, a dash of finely chopped parsley, stir well together, put in cups, set in a pan of water, about three quarters of an hour on stove or until it sets like custard, cut in cubes for soup. Do not put in oven.

NEVER FAIL DUMPLINGS

Two cups flour, 2 tsp. baking powder, $\frac{1}{2}$ tsp. salt. Mix with 1 cup sweet milk, drop by spoonfuls into boiling broth, and boil moderately 15 minutes uncovered then cover and boil 5 minutes longer. These are always light, if directions about boiling are followed.

Mrs. A. Mende.

PUDDINGS**DATE PUDDING**

One egg, 1 cup sugar, butter size of small egg, 1 cup chopped dates, 1 cup chopped nut meats, 1 cup boiling water, $1\frac{1}{2}$ cup flour, 1 tsp. soda. Pour the boiling water over dates and let stand while creaming the sugar, butter and egg. Add dates and water and flour, soda and nut meats last. Bake in two layers, put powdered sugar frosting between layers and on top. Serve with whipped cream.

Esther I. Flemming.

PLUM CHARLOTTE

Take 1 can of plums, put on stove, let come to a boil. Take a loaf of wheat bread, cut in very thin slices, spread with a little soft butter. Put in a dish, pouring the hot plums over each layer of buttered bread. Cover with small plate or saucer, and set something heavy on top. Let stand until cold. Serve with whipped cream. Peaches may also be used, if desired.

Mrs. F. H. Flemming.

ORANGE CREAM

$\frac{1}{2}$ qt. milk, 3 eggs, 3 Tbsp. sugar, little cornstarch, put in double boiler. Let boil 10 minutes. Put oranges sliced and sugared in dish. Pour custard over. Beat whites stiff, add even Tbsp. of sugar to each egg white.

Miss F. Cordes.

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CORN STARCH PUDDING

½ pt. milk, 2 Tbsp. sugar, 1 beaten white of egg, 2 Tbsp. corn starch, 1 yolk of egg, ¼ tsp. vanilla. Moisten corn starch with Tbsp. milk, add sugar to remainder of milk, stirring constantly, set to cool.

Anna Hoch.

TAPIOCA PUDDING

One qt. milk, 4 Tbsp. tapioca, pinch salt, ½ cup sugar, yolks of 2 eggs, top off with whites of 2 eggs beaten with 2 Tbsp. sugar and brown.

LEMON PUDDING

One pt. of milk, 1 lemon, 1 cup bread crumbs, ½ cup sugar, 2 eggs, a little butter. Mix the bread crumbs with the scalded milk. Cool and add the beaten egg yolks, butter, juice and rind of lemon and sugar. Bake 20 minutes. Make a meringue of the whites of the eggs and 2 Tbsp. sifted powdered sugar. Spread over the top of the pudding and brown slightly.

Mrs. William M. Streich.

PINEAPPLE TAPIOCA

One cup pearl tapioca, ½ cup cold water, 1 can pineapple, juice of 1 lemon, 1½ cups sugar (or less, depends upon how tart pineapple is), 3 egg whites. Soak tapioca over night in plenty of water. Drain, add cold water, the juice of a can of pineapple and lemon juice. Cook in double boiler till clear, add sugar to this, then the pineapple cut in small pieces and lastly stir in egg whites beaten stiff. Serve with custard sauce. Will serve 12 people.

Edna Hoeft Uhl.

APPLE PUDDING

One egg, 1 cup sugar, ¼ cup melted butter, 1 cup milk. Mix these ingredients and add the following: Two cups flour (heaping), 2 tsp. Baking Powder, ½ tsp. salt. Sift 3 times. Pour batter over sliced apples and bake. Serve with sauce or cream.

APPLE CAKE

Same batter as in pudding. Stick sliced apples in top of batter.

Lena Bertram.

ORANGE PUDDING

½ cup sugar, 1 Tbsp. flour, butter size of a walnut, 1 egg, ½ cup water, 3 oranges. Mix sugar, flour, and yolk of egg together, adding the water. Pour this mixture into ½ pt. boiling milk, stirring briskly. Boil until thickened, slice the oranges, cover with the sauce after sprinkling with a little sugar. Beat white of eggs with 1 Tbsp. sugar. Spread over the top. Heat in oven until just beginning to harden.

Mrs. William M. Streich.

PINEAPPLE DESSERT

½ pkg. Keystone gelatine, 1 can grated pineapple, ½ pt. whipped cream. Pour 2 cups boiling water over the gelatine and when cool stir in the pineapple. When cold stir in the whipped cream and let stand a few hours to set. Garnish each dish with maraschino cherry. Walnut meats may be added.

Mrs. A. Mende.

PRUNE WHIP

Twenty-four prunes (if small add 5 or 6 more), chop prunes small. Beat whites of 6 eggs with little salt, 6 Tbsp. sugar, 1 tsp. cream of tartar. Bake in a pan of hot water.

Elsie Hoch.

CORN STARCH PUDDING

½ pt. milk, 2 Tbsp. sugar, 1 beaten white of egg, 2 Tbsp. corn starch, 1 yolk of egg, ¼ tsp. vanilla. Moisten corn starch with milk, add sugar to remainder of milk, heat to boiling point, add corn starch, cook 10 minutes, add yolk well beaten, vanilla, cool slightly, fold in beaten white of egg.

BREAD PUDDING

One qt. milk, ½ cup sugar, 4 egg yolks, 1 Tbsp. butter, grated rind of 2 lemons, ¼ tsp. salt. Heat crumbs in the milk until they form a smooth mixture. Beat yolks and add to sugar, add bread and milk, add butter, grated rind, salt. Bake in a buttered dish.

BROTHERS PUDDING

Mrs. William M. Streich.

One cup sugar, 1 cup nuts, 1 cup dates chopped fine, 2 eggs, well beaten, 1 tsp. baking powder, flour to make it stiff enough. Bake 20 minutes in greased tins, serve with whipped cream.

Mrs. Seelbinder.

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PLUM PUDDING

$\frac{1}{2}$ lb. suet chopped fine, mix 1 Tbsp. flour, while chopping, 3-4 lbs. raisins, 3-4 lbs. currants, 3-4 lbs. sugar, 1 lb. grated bread crumbs, juice of 1 lemon, $\frac{1}{4}$ lb. candied orange peel, $\frac{1}{4}$ lb. citron cut fine, $\frac{1}{2}$ tsp. each of cloves, cinnamon, nutmeg, all spice. Mix altogether and add 6 eggs, one at a time, and $\frac{1}{2}$ cup of brandy or fruit juice, add another egg if too stiff, or more bread crumbs if too soft. Wet a strong cloth in cold water, wring dry, dredge with flour, turn the mixture in, boil in water 4 or 5 hours.

Mrs. Seelbinder.

PRUNE WHIP

Twenty-four prunes (if small add 5 or 6 more). Chop prunes. Beat whites of 6 eggs with little salt, 6 Tbsp. of sugar, 1 tsp. cream of tartar. Bake in a pan of water.

Mrs. Anna Hoch.

COTTAGE PUDDING

One cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup sweet milk, 1 tsp. soda dissolved in a little milk, 2 tsp. cream of tartar, 3 cups flour, $\frac{1}{2}$ tsp. lemon extract. Sprinkle sugar on top before baking.

Filling—One cup sugar, 1 Tbsp. flour, wet with a little cold water, 2 Tbsp. butter, 1 pt. boiling water. Boil two or three minutes. Add lemon extract.

Mrs. Anna Hoch.

STEAMED PUDDING

$1\frac{1}{2}$ cups flour, 1 cup sugar, 1 cup raisins, 1 cup currants, 1 cup suet, 2 cups grated carrots, 1 piece of lemon and orange peel, 1 tsp. of cinnamon, nutmeg and salt, 1 tsp. of soda, $\frac{1}{2}$ cup of sweet milk, steam three hours. Serve with brandy sauce.

Mrs. Bertha Reinke.

GRAHAM PUDDING

Two cups of graham flour, 1 cup of sweet milk, 1 cup of chopped raisins, 1 cup of molasses, 10 cents worth of nut meats chopped, 2 tsp. of soda. Steam 3 hours and serve with any kind of sauce.

Mrs. Bertha Reinke.

PIES

CREAM PIE

One qt. milk, 1 cup sugar, 1 Tbsp. vanilla, $\frac{1}{2}$ Tbsp. corn starch, 3 eggs, beaten whites browned.

Mrs. William Streich.

FLAKY PIE CRUST

Three cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 3-4 cup ice water.

Mrs. A. P. Bertram.

PUMPKIN PIE

One can of pumpkin, 1 cup of sugar, 2 cups sweet milk, 1 Tbsp. ginger, $\frac{1}{2}$ Tbsp. cinnamon, 1 Tbsp. browned butter, 4 eggs and $\frac{1}{4}$ tsp. salt. This makes two large pies.

Mrs. William M. Streich.

BUTTER SCOTCH PIE

One cup brown sugar, 1 cup hot water, 1 Tbsp. flour, 2 Tbsp. cold water, 1 Tbsp. butter, pinch of salt, 1 Tbsp. sugar.

Bake in shallow pastry plate, combine sugar and hot water, bring to boil, thicken with flour mixed with cold water. Beat in butter then put in, stirring constantly, the well beaten egg yolks, cook until thick, pour into shell. Meringue for top, whites of eggs and Tbsp. sugar.

Mrs. A. P. Bertram.

LEMON PIE

Juice of $1\frac{1}{2}$ lemons and part of rind grated, 3 cups water, $1\frac{1}{2}$ cups sugar, 1 Tbsp. butter. Let come to a boil. Yolks of 4 eggs, 3 tsp. corn starch and stir that into juice that you boiled.

Mrs. Amelia Nagle.

LEMON PIE

Make a rich pie dough, line pie plates and prick with a fork to prevent puffing up. When baked pour in the following filling: Boil together 4 cups of water, 1 Tbsp. butter, the juice of 3 lemons and the grated rind of one of the beaten yolks of four eggs, and sugar to sweeten, thicken with corn starch. Beat whites of eggs to a stiff froth, add a little sugar, spread over the top of filling and brown in the oven. This makes two pies.

Mrs. William M. Streich.



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BANANA CREAM PIE

Make pie paste and roll and bake as for ordinary pie.

Filling—Boil together the yolks of 2 eggs, $\frac{1}{2}$ cup sugar, 1 pt. milk, 2 Tbsp. corn starch and a pinch of salt. Let cool. Then add sliced bananas and pour into the pie crust. Make a meringue of the whites of 2 eggs and 2 Tbsp. sugar and brown slightly in the oven.

Mrs. William M. Streich

CHOCOLATE PIE

One pt. sweet milk, 2 eggs, 3-4 cups sugar, 1 Tbsp. butter, 1 Tbsp. corn starch, 3 Tbsp. grated chocolate.

Dissolve chocolate in hot milk, add sugar and yolks of eggs, butter and corn starch. Place in double boiler until thick. Remove from fire and add 1 tsp. vanilla. Pour into a baked pie crust. Make meringue of whites of eggs, 2 Tbsp. sugar. Cover pie and brown.

Mrs. A. Mende

BUTTER SCOTCH PIE

One cup of brown sugar, 1 cup hot water, 1 Tbsp. flour, 2 Tbsp. cold water, 1 Tbsp. butter, 3 eggs, pinch of salt, 1 Tbsp. sugar. Bake shallow pastry, combine sugar and hot water bring to boiling point, thicken with flour mixed with cold water, beat in butter then put in, stirring constantly the well beaten egg yolks. Cook until thick, pour into shell. Meringue for top—Whites and Tbsp. sugar (brown.)

Mrs. A. P. Bertram

LEMON PIE

One cup boiling water, piece butter the size of a walnut, juice and grated rind of 1 lemon, add the yolks of 3 eggs which you beat well with 1 cup of sugar and thicker with 1 heaping Tbsp. corn starch. Cover with the beaten whites and a little sugar and brown.

Mrs. A. Mende

GERMAN CHEESE PIE

Two lbs. cottage cheese, 2 eggs, 1 Tbsp. melted butter, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup currants. Line a pie tin with rich pie crust. Beat eggs until light, add to the cheese, butter sugar and currants. Beat until light and creamy like custard, then fill the crust and sprinkle with cinnamon and sugar. Bake.

Mrs. A. Mende

CUSTARD PIE

Yolks of 3 eggs, $\frac{1}{2}$ cup sugar, 1 pt. milk, pinch of salt, vanilla. Beat the yolks well add sugar, salt and milk. After the sugar is added, do not beat, stir as little as possible, add vanilla and bake in pie crust.

Mrs. A. Mende

PUMPKIN PIE

Two cups of boiled pumpkin, 2 eggs (whites and yolks beaten separately) $\frac{1}{2}$ cup sweet milk, 1 cup sugar, pinch of salt, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. ginger, 1 Tbsp. corn starch. Add the beaten whites last or use for meringue. Bake in one crust.

Mrs. A. Mende

CREAM PIE

Four eggs, 1 cup of sugar, bit of salt, 1 cup flour, 1 tsp. baking powder. Sift four times.

Custard for Filling—Two cups milk, 1 Tbsp. corn starch, 2 Tbsp. of sugar, 1 beaten egg, piece of butter. When milk comes to a boil, then add egg and mixture.

Mrs. Anna Hoch

COCOANUT PIE

One cup cocoanut, $1\frac{1}{2}$ cup sweet milk, yolks 3 eggs, a tiny pinch salt and sugar to taste. Use the whites for frosting and brown in the oven.

Mrs. William Peetz

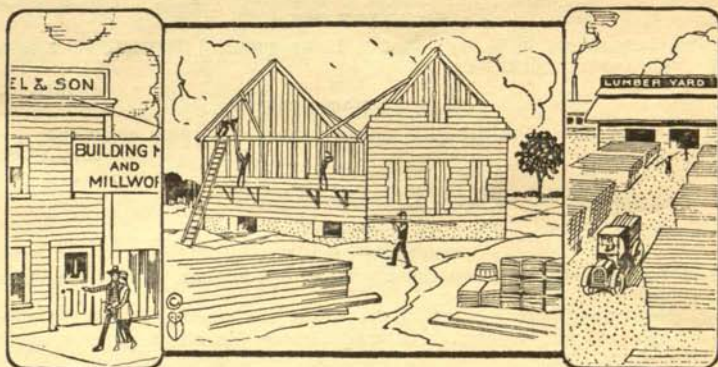
CREAM PIE

Pour a pt. of cream upon a cup and one-half of sugar. Let it stand until the whites of 3 eggs have been beaten to a stiff froth. Add this to the cream and beat up thoroughly. Grate a little nutmeg over the mixture and bake a crust for pie previously baked.

LEMON PIE

$3\frac{1}{4}$ cup sugar, $1\frac{1}{2}$ Tbsp. corn starch, 1 lemon, grated rind and juice, 2 egg yolks mix all together, then add $1\frac{1}{4}$ cups boiling water, boil until it thickens. Have a rich crust baked and put in filling. Beat whites of eggs stiff, with 2 Tbsp. sugar, put on pie set in oven to brown.

Mrs. Ed Bruning Sr.



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CRACKER PIE (2 Pies)

Sixteen rolled whole crackers, 1 cup sugar, 1 cup raisins (chopped fine), $\frac{1}{2}$ tsp. of each kind of spices, cinnamon, allspice, cloves, $\frac{1}{4}$ cup vinegar, $\frac{1}{2}$ cup molasses, $2\frac{1}{4}$ cups boiling water.

Esther I. Flemming

RHUBARB PIE

Two cups rhubarb cut in $\frac{1}{2}$ inch pieces, 1 cup sugar, 2 Tbsp. flour, 1 egg, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. soda, cover with top crust.

Mrs. A. Mende

CREAM PEACH PIE

Bake your crust first, then fill with peaches, whipped cream sweetened to taste.

Mrs. G. Selbinder

FROZEN DESERTS**PINEAPPLE ICE**

Material—Four cups water, 2 cups sugar, juice of 6 lemons, 4 cups ice water, 1 can grated pineapple.

Way of Preparing—Make a syrup of the water and sugar and boil for 15 minutes. Add the pineapple and lemon juice. Cool and add the ice water. Freeze until mushy, using half ice and half salt.

Mrs. Louis Welti

WE THREE

The juice of 3 lemons. The juice of 3 oranges, 3 bananas mashed, 3 peaches, or $\frac{1}{2}$ cup canned peaches mashed, 3 cups of sugar, 3 pts. of water. When partly frozen, add the beaten whites of 2 eggs.

Mrs. Louis Welti

MAPLE ICE CREAM

One cup rich maple syrup, heat to boiling point, pour gradually on beaten yolk of 3 eggs, cook in double boiler until it thickens, let cool, add to 1 pt. whipped cream also whip whites of eggs stiff. Mix altogether, put in freezer and freeze.

Agnes L. Bruning

FROZEN STRAWBERRIES

One qt. of strawberries, juice of two lemons, 1 lb. of sugar, 1 qt. of water. Add the sugar and lemon juice to the berries, stand aside one hour. Mash the berries, add the water, stir until the sugar is thoroughly dissolved and freeze slowly. If canned strawberries are used, only half the quantity of sugar will be required.

Cora M. Flemming

PINEAPPLE ICE

Juice of 2 lemons, 2 cups sugar, juice from 2 oranges, 1 qt. milk, 1 can grated pineapple, 1 cup sweet cream and freeze.

Mrs. Whiteley

FROZEN CUSTARD

Three eggs, 1 cup sugar, 1 tsp. vanilla. Beat sugar and eggs first, add to 1 qt. cold milk. Put in double boiler to cook, stir constantly until thick. When cold, add little vanilla and 1 cup of whipped cream and freeze.

FRUIT PUNCH

Two cups sugar, 1 qt. cold water, $\frac{1}{2}$ cup lemon juice, 2 cups diced pineapple, 1 cup orange juice. Boil water, sugar and pineapple 20 minutes, add fruit juice, let cool and strain, dilute with water iced.

Mrs. Seelbinder

ORANGE ICE

Four cups water, 2 cups sugar, grated rind 2 oranges, 2 cups orange juice, $\frac{1}{4}$ cup lemon juice. Boil sugar and water 20 minutes, add juice, cool and freeze.

Miss Elsie Hoch

ICE CREAM

Two qts. milk, 1 cup sugar, 1 Tbsp. corn starch, 2 eggs, 2 tsp. vanilla, 1 cup cream. Let milk get hot, stir together sugar, eggs and corn starch, dissolved in milk, add to milk then let boil for 2 minutes. Let cool before adding cream.

Mrs. A. Mende

GRAPE SHERBET

Melt 1 pt. grape jelly, add $\frac{1}{2}$ cup sugar, 1 qt. milk. Freeze. Or 1 pt. grape juice, 1 cup sugar, 1 qt. thinned cream. May add 1 Tbsp. gelatin.

Mrs. H. F. Hansen

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Freeze partly $1\frac{1}{2}$ qt. milk and two cups of sugar, then add the juices of two lemons, 2 cups of fruit juices, 1 cup of cream (or cream can be omitted.) Freeze like ice cream.

Hedwig Naumann

HOT BREADS, BISCUITS, ETC.

JOHNNY CAKE

One egg, 1 cup sour milk, Tbsp. shortening, 2 even Tbsp. sugar, 1 tsp. soda, 1 tsp. baking powder. Use equal quantities of flour and corn meal until like layer cake.

Mrs. Max Kuhlman

JOHNNY CAKE

Two well beaten eggs, $\frac{1}{2}$ cup white sugar, 2 teacups sour milk, 1 Tbsp. melted butter, 1 tsp. soda, dissolved in 3 Tbsp. hot water, 2 cups corn meal, 1 cup flour pinch of salt, $\frac{1}{2}$ tsp. Royal baking powder. Bake 30 minutes.

Mrs. F. H. Flemming.

WAFFLES

One qt. buttermilk, 2 well beaten eggs, 1 tsp. soda, flour enough to make batter that will run. Beat well. Have waffle iron real hot.

Mrs. F. H. Flemming.

FRENCH TOAST

Beat four eggs very light, stir them in a pt. of milk. Slice bread thick and dip into the egg and milk, fry brown in hot lard. Sprinkle with powdered sugar and cinnamon.

Cora M. Flemming.

BRAN MUFFINS

One cup brown sugar, 1 cup shortening, 3 eggs, 2 cups sour milk, 2 tsp. soda, 4 cups bran, $2\frac{1}{2}$ cups flour, 2 tsp. baking powder, 1 tsp. salt, 1 cup raisins also may be added.

Rosalie Thompson.

ROYAL CRUMB MUFFINS

One cup flour, 2 cups bread crumbs, $1\frac{1}{2}$ cup milk, 2 eggs, 2 tsp. baking powder, 2 Tbsp. shortening, little salt.

Mrs. Theodore Haselhuhn.

POTATO PANCAKS

Grate about 3 cups of raw potatoes, add 2 eggs, 1 Tbsp. salt, 2 Tbsp. flour, $\frac{1}{2}$ tsp. baking powder, stir well and fry in cakes.

Mrs. A. Mende.

POTATO PANCAKES

Grate 8 large raw potatoes, 1 Tbsp. flour, yolks of 4 eggs, Tbsp. salt, whites of 4 eggs well beaten, fry in hot lard a rich brown.

Mrs. P. H. Hoeft

GRIDDLE CAKES

Yolks of 4 eggs, 3 cups milk, 3 cups flour, $\frac{1}{2}$ cup drawn butter, tsp. salt, tsp. sugar, whites of eggs well beaten, 3 tsp. baking powder.

Mrs. P. H. Hoeft.

POP OVERS

One egg well beaten until light and foamy, use egg beater, 1 cup sweet milk, 1 cup flour, $\frac{1}{4}$ tsp. salt, beat all together 10 minutes, heat muffin tins hot, grease well, drop batter in until full, bake 25 minutes in medium oven.

Mrs. P. H. Hoeft

GRAHAM MUFFINS

One cup Graham flour, 1 cup flour, 2 cups scalded milk, 1 Tbsp. sugar, 1 cup yeast 2 Tbsp. butter, $\frac{1}{2}$ Tbsp. salt, 2 eggs.

Mrs. A. Prell

RAISED MUFFINS

Four cups flour, 2 cups scalded milk, 1 Tbsp. sugar, 1 yeast cake, 2 Tbsp. butter, $\frac{1}{2}$ tsp. salt, 2 eggs.

Mrs. A. Prell

POP OVERS

Two eggs, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups milk, little salt, beat.

Mrs. Gustav Radke

BAKING POWDER BISCUITS

One qt. sifted flour, 1 tsp. salt, 4 level tsp. baking powder sifted together four times, 2 Tbsp. butter, enough cold milk to make a stiff dough. Rub the butter to make it into fine flakes, add milk gradually, bake in a very hot oven.

Mrs. Paul Fischer.

BUTTER MILK BISCUITS

One qt. flour, 1 tsp. soda, 1 tsp. salt (sift three times), 1 pt. buttermilk, 1 Tbsp. butter melted and put in buttermilk.

Mrs. Max Kuhlman.

MUFFINS

Two cups flour, $\frac{1}{2}$ tsp. salt, 4 level tsp. baking powder, $\frac{1}{2}$ cup sugar. Beat one egg until light, $\frac{1}{4}$ cup milk. Add to dry ingredients.

Mrs. Anna Hoch.

CORN MEAL MUFFINS

$\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup sugar, 2 eggs, 1 cup milk, 2 cups flour, 1 cup corn meal, 1 tsp. salt, 4 tsp. baking powder.

Mrs. Anna Hoch.

POP OVERS

One cup flour, 1 cup sweet milk, 1 egg, little salt. Mix egg and stir into flour. Drop in well buttered hot muffin tins. Bake 25 minutes.

Mrs. Hoeft.

BAKING POWDER BISCUITS

Two cups flour, 1 tsp. salt, 4 tsp. baking powder, 2 Tbsp. lard or butter, 1 cup milk. Mix dry ingredients. Work in lard and then add milk to make a soft dough.

COOKIES

HERMITS

$1\frac{1}{2}$ cups brown sugar, 3 eggs, $\frac{3}{4}$ cup butter, 1 tsp. cinnamon, 1 tsp. nutmeg, 1 tsp. soda, 3 tsp. water, 1 cup chopped raisins, 1 cup currants, $\frac{1}{2}$ cup cocoanut, flour enough to make a soft dough.

Miss Elsie Hoch.

OATMEAL COOKIES

One cup sugar, 1 cup shortening, 2 eggs beaten together, 4 Tbsp. sweet milk, 1 tsp. soda, 2 tsp. soda, 2 tsp. cream tartar, 1 tsp. cinnamon, 2 cups flour, 2 cups rolled oats.

Mrs. Albert Thompson.

PEPPER NUTS

$\frac{1}{2}$ lb. butter, 4 lbs. brown sugar, 1 pt. milk, $\frac{1}{2}$ doz. eggs, 2 Tbsp. lard, 1 tsp. pepper, 1 tsp. allspice, 1 tsp. cloves, 1 tsp. ginger, 2 tsp. annis seed, 1 tsp. salt, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. cardemon, 5 tsp. baking powder, 1 tsp. correander, 1 tsp. nutmeg, $\frac{1}{2}$ lb. citron, $\frac{1}{4}$ lb. almonds, 1 tsp. soda. The spices should all be ground.

Correander and cardemon seed may be bought at any drug store.

Mrs. Bertha Reinke.

GRAHAM COOKIES

Two cups brown sugar, 1 cup shortening, 1 cup sour milk, 1 tsp. soda, cinnamon, nutmeg. Stir soft with graham flour. Roll with white flour.

Mrs. A. P. Bertram.

CHEAP GINGER COOKIES

One egg, 1 cup molasses, 1 tsp. ginger, 1 cup brown sugar, pinch salt, 1 cup shortening, cinnamon and nutmeg, $\frac{1}{2}$ cup warm water (2 tsp. soda) in warm water. Roll quite thick, not too much flour.

Mrs. A. P. Bertram.

ZIMINTS STEM

One lb. granulated sugar, 1 lb. unblanched almonds, whites of 6 eggs, 1-8 oz. brown cinnamon, grated rind of 1 lemon. Stir sugar and lemon rind with whites of eggs, beating 15 minutes. Add cinnamon. Take out enough of above mixture to make frosting then add almonds. Roll out on board covered with flour, make star forms and cover with frosting and bake in moderate oven.

Edna Hoeft Uhl.

SPICED COOKIES

Two eggs, 2 cups sugar, $\frac{1}{2}$ cup lard, 1 cup molasses, 2 tsp. soda, 1 cup raisins, 1 cup water, little salt, cloves, cinnamon, 6 cups flour.

Mrs. Theodore Haselhuhn.

SUGAR COOKIES

$\frac{1}{2}$ cup butter, 3-4 cup sugar, 1 egg, 2 Tbsp. condensed milk, $\frac{1}{2}$ cup water, $2\frac{1}{2}$ cups flour, 4 tsp. baking powder, 1-6 tsp. nutmeg, $\frac{1}{4}$ tsp. salt. Cream butter and sugar, add beaten egg, with water and dry ingredients sifted. Drop from spoon on greased tins. Bake in slow oven 15 minutes.

Mrs. Lydia Pines.

HERMIT COOKIES

$1\frac{1}{2}$ cup brown sugar, 1 cup butter, 3 eggs, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg, 1 tsp. soda in $\frac{1}{2}$ cup hot water, 3-4 cup walnuts, 3-4 cup raisins, flour to make soft dough, drop in buttered tins.

SOFT COOKIES

One egg, 1 small cup butter, 2 cups brown sugar, 1 tsp. soda, 1 tsp. cream of tartar, 1 cup buttermilk, flavor with nutmeg and vanilla, flour to make soft dough. Roll and cut.

Mrs. Max Kuhlman.

CREAM COOKIES

One cup sour cream, 1 cup sugar, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ tsp. baking powder, little salt and vanilla.

Mrs. Anna Maurer.

BROWN SUGAR COOKIES

$1\frac{1}{2}$ cup brown sugar, 1 cup butter, 2 eggs, 1 tsp. baking powder, 2 Tbsp. sweet milk, flour enough to roll out stiff.

Mrs. G. Seelbinder.

SUGAR COOKIES

One cup butter, 2 cups sugar, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 tsp. soda, flour to roll, 2 tsp. baking powder.

Miss F. Cordes.

GINGER SNAPS

$1\frac{1}{2}$ cup sugar, 1 cup lard, 1 cup molasses, $\frac{1}{2}$ cup sour milk, 8 Tbsp. vinegar, 3 tsp. ginger, 1 tsp. cinnamon. Add flour for soft dough to roll and cut.

Mrs. Max Kuhlman.

DARK COOKIES

One cup of melted lard, $\frac{1}{2}$ cup of sugar, yolk of 3 eggs, 6 Tbsp. hot water with 3-4 Tbsp. soda, 3 cups of flour, $1\frac{1}{2}$ tsp. baking powder, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. cloves, 3 tsp. vanilla, 1 cup raisins.

Mrs. William M. Streich.

SPICED COOKIES

One cup shortening, 1 cup sugar, white or brown, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 3-4 flour, $\frac{1}{4}$ tsp. salt, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{4}$ tsp. nutmeg, 1 cup raisins, 1 cup oatmeal, $\frac{1}{2}$ tsp. cloves.

Mrs. William Peetz.

ROCKLAND ROCKS

$1\frac{1}{2}$ cup brown sugar, 1 scant cup butter, $2\frac{1}{2}$ cups flour, 3 well beaten eggs, 1 tsp. soda, dissolved in boiling water, 1 cup seeded raisins, 1 cup walnuts chopped fine. Drop tsp. on tins and bake.

Mrs. Seelbinder.

SUGAR COOKIES

Two cups sugar, $\frac{1}{2}$ cup sour milk, 2 eggs, 1 cup butter, 1 tsp. soda, 2 tsp. baking powder, flour to roll.

Mrs. Paul Hoeft.

CARLSBADER HOMCHEN

Two cups flour, 1 cup fresh butter, 3-4 cup sugar, 3-4 cup chopped almonds, pinch of salt, 1 tsp. vanilla, 1 tsp. baking powder. Knead dough 20 minutes to $\frac{1}{2}$ hour, form into small crescents, let stand in a cold place over night. Bake in morning delicate brown, when done well, roll in sugar. Frau Lanish.

SUGAR COOKIES

$1\frac{1}{2}$ cups sugar, 1 cup shortening, 1 tsp. soda dissolved in 4 Tbsp. sour milk, 2 eggs, salt and nutmeg. Flour enough to roll.

Mrs. A. Mende.

MACAROONS

One lb. finely ground almonds, 1 lb. sugar, juice and rind of 2 lemons, whites of 5 eggs. Beat whites of eggs until stiff, add the sugar, juice and rind of lemons, the almonds, and 2 Tbsp. ground zwieback. Bake in a moderate oven in a greased and floured tin until a deep yellow in color.

Hedwig Naumann.

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COOKIES

Whites of 6 eggs, 1 cup ground walnuts, a generous cup of powdered sugar, little salt and enough flour to handle.

Mrs. Gustave Radka

CREAM COOKIES

3-4 cup sour cream, 1 cup sugar, 1 egg, $\frac{1}{4}$ tsp. soda. Flour to make a soft dough.

Mrs. Bernard Wenzel

CHRISTMAS COOKIES

Two cups butter, 4 lbs. brown sugar, 1 pt. sweet milk, $\frac{1}{2}$ doz. eggs, 2 Tbsp. lard, 1 tsp. pepper, 1 tsp. allspice, 1 tsp. cloves, 1 tsp. ginger, 1 tsp. salt, 1 tsp. cinnamon, 1 tsp. annis seed, $\frac{1}{2}$ citron, 4 tsp. baking powder, 1 tsp. coriander seed, 1 tsp. nutmeg, 1 tsp. cardamon seed, $\frac{1}{4}$ lb. almonds, 1 tsp. soda, enough flour to roll.

Mrs. A. Mende

BROWN COOKIES

Two cups brown sugar, 1 cup shortening, 4 eggs, 1 cup sour milk, 1 tsp. baking soda, 1 tsp. baking powder, 1 tsp. salt, 1 tsp. vanilla, 2 cups flour, 4 cups fine bran.

Filling for Bran Cookies.—One cup raisins, 4 large apples, 1 cup sugar, juice of 1 lemon. Boil $\frac{1}{2}$ hour.

Mrs. A. Prell

GINGER COOKIES

One cup shortening, 1 cup molasses, $\frac{1}{2}$ cup sugar, $4\frac{1}{2}$ cups flour, 1 tsp. baking soda, 3 Tbsp. sour milk, $2\frac{1}{2}$ tsp. ginger, 1 tsp. salt.

Mrs. A. Prell

PEPPER NUTS

Three eggs, 2 cups brown sugar, 2 cups flour, one box seedless raisins, 1 cup nuts $\frac{1}{2}$ tsp. black pepper, 1 tsp. cloves, 2 tsp. cinnamon, $\frac{1}{2}$ tsp. soda, 1 tsp. baking powder, little citron, beat eggs separately, then put together with sugar and beat, add the rest. if not stiff enough, add more flour, the dough should be stiff, drop from spoon. These will keep indefinitely.

Mrs. G. Seelbinder

COCOANUT KISSES

Boil $1\frac{1}{2}$ cups sugar with $\frac{1}{2}$ cup water till it strings. Then beat the whites of 3 large eggs. Pour syrup into froth slowly and beat until cool. Then add $\frac{1}{2}$ lb. cocoanut.

Lena Bertram

GINGER SNAPS

$1\frac{1}{2}$ cup of sugar, 1 cup of water, boil together. Add 2 cups of brown syrup, boil again, take from fire, add cup lard, $\frac{1}{2}$ cup butter, 2 eggs well beaten, 1 tsp. salt, 2 Tbsp. soda, 2 Tbsp. cinnamon, 1 Tbsp. nutmeg, 1 tsp. cloves, enough flour to handle well.

Mrs. F. Adrian

MACARON COOKIES

Eight eggs, 2 lbs. powdered sugar, $\frac{1}{2}$ lb. almonds, $\frac{1}{2}$ lb. citron, $\frac{1}{4}$ tsp. pepper, (black), $\frac{1}{2}$ tsp. allspice, $\frac{1}{2}$ tsp. cloves and cinnamon, 2 tsp. baking powder.

Mrs. William Streich

FIG NEWTONS

Two cups sugar, 1 cup shortening, 3 cups flour, 3-4 cup sour milk, 2 eggs, 1 tsp. soda, the rind of a lemon (grated) and a pinch of salt, $\frac{1}{2}$ tsp. nutmeg.

Filling— $\frac{1}{2}$ cup water, 3-4 cup sugar, 1 cup raisins, $\frac{1}{2}$ cup figs and the grated rind and juice of one lemon, 2 tsp. flour. Cook until thick. When cold, spread on dough and fold. Cut in squares and bake in moderate oven. You may add more flour to the above to roll out nicely.

Mrs. William W. Arscott

PUFF BALL DOUGHNUTS

Beat 3 eggs very light, add 1 cup sugar, 1 pt. sweet milk, little nutmeg and sufficient flour, 2 tsp. baking powder, stiff enough that the spoon stands upright in mixture drop from spoon in hot fat.

Mrs. Theodore Haselhuhn

DOUGHNUTS

Three eggs, 1 cup sugar, 1 cup sweet milk, 3 Tbsp. hot lard, 3 tsp. baking powder. Flour enough to make soft dough.

Miss Elsie Hoch

DOUGHNUTS

Butter size of an egg, 1 cup sugar, cream, 1 cup sweet milk, 2 well beaten eggs, salt, flour for soft dough. Try lard with raw potato.

Mrs. Max Kuhlman

FRIED CAKES

Mix with 3 common size potatoes mashed and boiled. 1 Tbsp. of butter, 2 cups of sugar, 2 eggs, 1 cup of milk, 4 cups of flour, 4 tsp. baking powder, $\frac{1}{2}$ tsp. of salt, $\frac{1}{2}$ tsp. of nutmeg, 1 tsp. of vanilla.

Mrs. Paul Fisher.

FRIED CAKES

Four eggs, 2 cups sugar, 2 cups milk, 3 tsp. baking powder, 6 Tbsp. shortening, 4 cups flour.

Mrs. William Peetz.

FRIED CAKES

One cup brown sugar, 2 Tbsp. melted butter, 1 tsp. nutmeg, 2 eggs, 1 cup sour milk, 1 tsp. baking powder, flour to stiffen.

Mrs. A. Mende.

DOUGHNUTS

Two cups hot mashed potatoes, 2 cups sugar, 1 cup milk, 3 beaten eggs, salt and nutmeg to taste, 3 Tbsp. melted butter, 4 tsp. baking powder, flour enough to roll without sticking.

Mrs. A. Mende.

PLAIN FRITTER BATTER

One cup flour, $\frac{1}{2}$ tsp. Royal baking powder, $\frac{1}{4}$ tsp. salt, 2 eggs, 1 cup milk. Sift dry ingredients together, add beaten eggs and milk, beat until smooth.

Mrs. F. H. Flemming.

BANANA FRITTERS

Peel bananas, cut in lengthwise slices. Let them steep an hour with sugar and lemon juice, dip in fritter batter, and fry to light brown in plenty of lard made hot for the purpose.

Mrs. F. H. Flemming

CAKES

HOT GINGER CAKE

3-4 cup sugar (white), $\frac{1}{2}$ cup molasses, 1 egg, 2 Tbsp. butter, 1 tsp. ginger, 1 tsp. cinnamon, 1 tsp. soda (even), $\frac{1}{2}$ cup hot water, $1\frac{1}{2}$ cups flour. Bake twenty minutes.

Mrs. Max Kuhlman.

CUP CAKES

Two eggs, 1 cup sugar, 1 tsp. soda dissolved in 1 cup sour milk, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ cup walnut meats, 2 cups flour.

Mrs. A. Mende.

SPICE CAKE

Two cups sugar, $\frac{1}{2}$ cup butter creamed, add 3 eggs, beat till light, 1 cup sour milk, 1 tsp. soda, 3 cups flour, sift flour several times, 2 tsp. cinnamon, little bit of nutmeg and allspice, 1 cup chopped raisins, 1-3 cup chopped nuts improve the cake

Mrs. Ed Bruning Sr.

SPONGE CAKE

Yolks of 3 eggs beaten with 1 cup sugar, 2 Tbsp. cold water, 1 cup flour (full), 1 tsp. heaping full of baking powder, $\frac{1}{2}$ tsp. of lemon and vanilla extract. Beat whites stiff and fold in easy. Bake in quick oven.

Agnes L. Bruning.

APPLE CAKE

$\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, 1 cup chopped apples, 1 cup chopped raisins, $\frac{1}{2}$ cup walnuts, $\frac{1}{2}$ cup coffee, 1 tsp. soda, 2 tsp. cocoa, 1 tsp. nutmeg, $\frac{1}{2}$ tsp. cinnamon, 1 tsp. baking powder.

Mrs. Paul Fischer.

YELLOW ANGEL FOOD

One cup of granulated sugar, 1 cup of flour, 1 heaping tsp. cream of tartar, whites of ten eggs, yolks of six eggs, 1 tsp. vanilla. Beat sugar and yolks lightly together, add stiffly beaten egg whites, now beat thoroughly. Add flour, cream of tartar and vanilla. Bake three quarters of an hour in Angel Food pan.

Hedwig Naumann.

PLUM CAKE

3-4 cup butter, $1\frac{1}{4}$ cup sugar, 3 eggs, 1 cup sour milk, 1 cup prunes, 2 cups flour, bake one-half hour.

Caramel Frosting— $1\frac{1}{2}$ cup brown sugar, 3-4 cup sweet cream, 1 tsp. vanilla, 1 tsp. soda, 1 Tbsp. butter.

Mrs. Max C. Kuhlman.

GOLD CAKE

1½ cup sugar, ¾ cup butter, 8 egg yolks, vanilla, ¾ cup water, 2½ cups flour, 1 tsp. baking powder.

WHITE CAKE

¾ cup butter, 2 cups sugar, 1 cup sweet milk, ½ tsp. vanilla, 3 cups flour, 3 tsp. baking powder, 8 whites of eggs "beaten."

Mrs. Gustav Radke

FEATHER CAKE

Two cups sugar, ½ cup butter (scant), 3 eggs (the whites beaten separate), 1 cup sweet milk, 3 cups flour, 3 tsp. baking powder, (mixed with flour), pinch of salt flavor to taste.

Mrs. F. H. Flemming

DATE CAKE

One cup white or brown sugar, butter (size of walnut), 1 egg (whole), 1 tsp. cinnamon, 1 tsp. nutmeg, ½ tsp. cloves, 1 cup sour milk, ½ tsp. soda, ½ tsp. baking powder, 2 cups flour, pinch of salt, 20 walnut meats, 1 pkg. dates (cut).

Cora M. Flemming

KARTOFFEL (POTATO) TORTE

One lb. cooked and grated potatoes, 1 lb. sugar, 9 eggs, juice and rind of 3 lemons. Stir sugar and yolks of eggs together for ½ hour. Add the remaining ingredients, lastly adding the stiffly beaten egg whites. Bake one hour.

Hedwig Naumann

BLITZ TORTE

½ cup butter, ½ cup sugar, yolks of 4 eggs, 1 large cup flour, 1 heaping tsp. baking powder, one tsp. vanilla and 5 Tbsp. milk. Divide the dough into 2 layers. Beat 4 egg whites to a stiff froth, add 1 cup sugar, beat again, and put this on top of layers; strew ¼ lb. blanched almonds over it. Bake 30 minutes in slow oven. (Burns easily.)

Filling—One egg, 3 Tbsp. sugar, 1 Tbsp. corn starch, 1 cup sour milk and a little vanilla. Boil together.

Mrs. H. F. Hansen

POTATO SPONGE CAKE

Separate 4 eggs, beat yolks of eggs thick, add 1 cup sugar and continue beating; beat whites stiff and beat into first mixture, add tsp. baking powder to ¾ cup potato flour (sift 3 times) then sift into first mixture. Bake in a moderate oven 40 minutes.

Mrs. William W. Arscott

HICKORY NUT CAKE

½ cup butter, 1½ cup sugar, ¾ cup water, 2 cups flour, whites of 4 eggs, 1 cup hickory nut kernels, 1 tsp. baking powder. Beat the butter, add sugar and beat until creamy, add water (¼ cup at time), a little flour until all of the water and flour has been used, stir until light, add half of the whites (well beaten) then the nuts chopped fine, then the remainder of the whites and the baking powder. Bake in a moderate oven for fifty minutes. Walnuts may be substituted for hickory nuts.

Mrs. William W. Arscott

EGGLESS APPLE SAUCE CAKE

Cream ½ cup butter or other shortening. Add 1 cup brown sugar. Sift 1½ cup flour with 1 tsp. each of soda, salt, cinnamon, cloves and cocoa. Mix with one cup unsweetened apple sauce. Bake in moderate oven 45 minutes. One cup of raisins may be added if desired.

Mrs. August Schlager

PORK CAKE

Fat salt pork, 1 lb., 1 pt. strong coffee, 4 cups brown sugar, 1 lb. raisins, 1 lb. citron and 1 lb. currants, 9 cups flour, 1 Tbsp. of soda, 1 nutmeg and 1 Tbsp. cinnamon.

Directions—The pork is to be chopped very fine, then add all of the other ingredients, if citron is used, it is to be chopped very fine and other fruit to be put in after flour to prevent settling to bottom of the pan. After baking two or three minutes cover the top with paper to prevent burning. Bake in a moderate oven. Test with a toothpick if baked dry.

Mrs. William M. Streich

COCOANUT CAKE

½ cup butter, ¾ cup sugar, yolk of 3 eggs, 2 Tbsp. condensed milk, ½ cup water, 1 ¾ cup flour, 2 tsp. baking powder, whites of 2 eggs, 1 tsp. vanilla. Cream butter and sugar, add well beaten yolks, milk and water, add alternately with flour sifted with baking powder. Add in stiffly beaten egg whites and vanilla. Bake in a moderate oven 20 minutes.

Mrs. Ledda Pines

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GOOD POOL TABLES

FUDGE CAKE

Cream 3-4 cup butter with 1 cup granulated sugar, add 1 cup milk, then stir very lightly $\frac{1}{2}$ cup flour sifted with 2 tsp. baking powder. Melt and add $\frac{1}{2}$ cup chocolate, 1 cup chopped walnut meats and lastly 3 eggs, whites and yolks must be beaten separately, add $\frac{1}{2}$ tsp. salt. Use chocolate icing flavored with vanilla.

FEATHER CAKE

One cup thick sour cream, 1 cup sugar, 1 egg, $\frac{1}{2}$ tsp. salt, 1 small tsp. soda dissolved in a little hot water, 2 cups flour which have been sifted with 1 tsp. baking powder, 1 tsp. vanilla. Bake in layers and frost with chocolate frosting.

Mrs. Anna Maurer.

FRUIT CAKE

$1\frac{1}{2}$ lb. flour, 1 3-4 lb. sugar, 3-4 lb. butter, 6 eggs, $\frac{1}{2}$ pt. sweet milk, 1 lb. raisins, 1 lb. currants, $\frac{1}{2}$ lb. citron, 1 gill of brandy (4 gills in 1 pt.) 1 gill wine, 1 tsp. ground cloves, 2, each, tsp. cinnamon and nutmeg and soda, dissolve soda in hot water. Cream the sugar and butter to which add the milk; stir in the flour, then the eggs, (the yolks first, well beaten, afterwards the whites, beaten to a froth.) Now add the spices, the brandy, wine, citron, (well chopped) and then the raisins and currants, washed and well dried. Bake one hour.

Mrs. Bernard Wenzel.

COFFEE CAKE

One cup strong coffee, 1 cup molasses, 1 cup sugar, 1 cup butter, 1 cup chopped raisins, 1 tsp. each cloves, cinnamon, nutmeg, 5 cups flour, 1 tsp. soda.

Mrs. F. H. Flemming.

COCOANUT CAKE

$\frac{1}{4}$ cup butter, 3-4 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup cocoanut, 2 tsp. baking powder, vanilla.

Lena Bertram.

MINNIEHAHA FILLING

One cup sugar, 4 Tbsp. water. Let boil until it threads. Beat whites of 1 egg to a stiff froth. Pour syrup over this. Add $\frac{1}{2}$ cup chopped raisins.

Mrs. A. Mende.

SNOW BALL CAKE

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, whites of 3 eggs, 2 heaping tsp. baking powder.

Mrs. Bernard Wenzel.

JELLY ROLL CAKE

Three eggs, 1 cup sugar, 1 Tbsp. boiling water, 1 cup flour, 1 heaping tsp. baking powder. Flavor with vanilla.

Mrs. Anna Hoch.

WHITE FRUIT CAKE

Three cups sugar, 2 cups butter, 5 eggs, 1 cup sweet milk, 4 cups flour, 3 tsp. Baking Powder, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. raisins chopped fine, $\frac{1}{4}$ lb. citron, chopped fine, season with cinnamon and nutmeg. Bake $\frac{1}{2}$ hour.

Mrs. Seelbinder

SPONGE CAKE

Yolk of 4 eggs, 1 cup sugar, beaten until lemon color, whites of four eggs beaten very stiff, fold in $1\frac{1}{2}$ cup flour, 1 Tbsp. corn starch, 1 Tbsp. baking powder, pinch of salt. 6 Tbsp. boiling water.

Mrs. P. H. Hoeft.

DEVIL'S CAKE

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg, 2-3 cup sour milk, 1 tsp. soda, 1 tsp. vanilla, 2 bars Baker's chocolate (melted over hot water), $1\frac{1}{2}$ cup flour. Add chocolate after creaming butter and sugar. Bake in layer and use boiled or chocolate frosting.

Mrs. H. F. Hansen

JELLY ROLL

One cup sugar, $1\frac{1}{2}$ cup flour, 3 tsp. baking powder, 1 egg, 6 Tbsp. hot water. Bake and roll while warm.

Mrs. Max Kuhlman.

NUT CAKE

Two cups sugar, $1\frac{1}{2}$ cups butter, 7 eggs, $1\frac{1}{2}$ pt. flour, 1 Tbsp. baking powder, 1 tsp. salt, 1 tsp. flavor, 1 lb. nuts. Bake 50 minutes in moderate oven.

Mrs. Max Kuhlman.

YELLOW CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 2 cups flour, 1 egg, 3 yolks, 2 tsp. baking powder.

Miss Freda Cordes.

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Third Street

Rogers, Mich.

ALMOND TORTE

Twelve eggs, 1 lb. sugar, 3-4 lb. Almonds, 8 lady fingers, $\frac{1}{2}$ tsp. cloves, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ of a nutmeg, beat yolks and sugar for $\frac{1}{2}$ hour. Add ground unblanched almonds, ground lady fingers and lastly beaten whites. Bake in moderate oven for 1 hour.

Edna Hoeft Uhl.

ANGEL FOOD CAKE

Whites of 11 eggs, 1 even tsp. cream tartar, $1\frac{1}{2}$ cups sugar, 1 cup pastry flour lemon to taste. Beat the egg whites very stiff, then add sugar, flour, cream tartar and bake 50 minutes.

Mrs. William Peetz.

CHOCOLATE CAKE

One cup sugar, 1 tsp. heaping full of butter, stir to a cream, add 1 egg, beat well, $\frac{1}{2}$ cup cocoa, mixed with hot water, fill up with butter milk, $1\frac{1}{2}$ cups flour, 1 tsp. soda, 1 tsp. baking powder, mixed with flour, pinch of salt, flavor with vanilla.

Mrs. F. H. Flemming

COFFEE ICING

One cup pulverized sugar, 2 tsp. cocoa, 1 Tbsp. butter, 2 Tbsp. coffee. Stir all together until smooth, and put on cake.

Mrs. F. H. Flemming.

SPICE CAKE

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter (scant), 1 egg, 1 cup sour milk, $2\frac{1}{2}$ cups flour, 1 cup raisins, 1 tsp. soda, 2 tsp. cinnamon, a little ground cloves, $\frac{1}{2}$ nutmeg. This is good baked in two layers with raisins omitted and used as a filling in cooked icing between the layers.

Esther I. Flemming.

NUT CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup milk, 1 cup nuts, 2 cups flour, 2 tsp. baking powder.

Mrs. Max Kuhlman.

SPONGE CAKE

$1\frac{1}{2}$ cups sugar, 6 eggs, juice of 1 orange. Mix sugar well with yolks of eggs then add beaten whites and then add flour, 2 tsp. baking powder and orange juice.

Mrs. G. Seelbinder.

EGGLESS CAKE

One cup sugar, 1 cup sour milk, $\frac{1}{2}$ cup butter, 2 cups flour, 1 tsp. soda, 1 tsp. each of cinnamon and cloves, 1 cup each of nuts and raisins.

Mrs. G. Seelbinder.

CORN STARCH CAKE

Cream $\frac{1}{2}$ cup butter, 1 cup sugar, 4 eggs, 4 Tbsp. cream, 1 tsp. baking powder, $\frac{1}{2}$ box corn starch. Lastly add whites of eggs.

Mrs. Max Kuhlman.

WALNUT CAKE

$\frac{1}{2}$ cup butter, 1 cup sugar, yolks of 3 eggs, $\frac{1}{2}$ cup milk, 1 3-4 cup flour, $2\frac{1}{2}$ tsp. baking powder, whites of 2 eggs, 3-4 cup walnuts.

Miss Freda Cordes.

CLOVE SPICE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, beat this to a cream, 1 tsp. cloves, cinnamon and nutmeg, 1 tsp. baking soda stirred in a cup of sour milk, raisins to suit, 2 cups flour.

Mrs. Emil Nagel.

FRUIT CAKE

One cup brown sugar, 1 cup grieven (lard renderings), 1 cup raisins, 1 cup currants, 1 cup medium hot water with 1 level Tbsp. soda, 1 tsp. salt, 1 egg, 3 cups of flour, add 1 tsp. cinnamon, 1 tsp. nutmeg, 1 tsp. cloves. Bake in moderate oven for one hour.

Miss Dorothy Poch.

BLACKBERRY CAKE

One cup sugar, 1 cup butter, 3 eggs, (whites beaten stiff), $\frac{1}{2}$ cup sour milk, 1 tsp. soda, 1 cup blackberries, 1 tsp. cinnamon, 1 tsp. nutmeg, $2\frac{1}{2}$ cups flour (sifted several times). Cream butter and sugar, add the yolks, beat until light, add spices, sour milk and soda, then flour, add blackberries, last the well beaten whites.

Mrs. William Arcscott.

NUT CAKE

Two cups of sugar, 1 cup of butter, 1 cup of milk, 3 eggs, 3 cups of flour, 2 tsp. baking powder, 2 cups of any kind of nut kernels.

Mrs. A. Sorgenfrei.

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NUT RAISIN CAKE

$\frac{1}{4}$ cup butter, 3-4 cup sugar, 1 egg, grated rind $\frac{1}{4}$ orange, 1 tsp. salt, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup flour, 1 tsp. baking powder, 1-3 cup raisins, put through food chopper, 1-3 cup walnut meats put through food chopper.

Mrs. A. Prell.

MARBLE CAKE

Light part— $\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 2 cups flour, 2 tsp. baking powder, whites of three eggs.

Dark Part— $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup brown sugar, yolks of 3 eggs, $\frac{1}{2}$ cup molasses, 2 cups flour, 2 tsp. baking powder.

Mrs. Anna Hoch.

POTATO FLOUR CAKE

Four eggs, 1 tsp. baking powder, 1 cup sugar, salt, $\frac{1}{2}$ cup potato flour. Bake 30 minutes. Add beaten whites.

Mrs. Max Kuhlman.

LAYER CAKE

One cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cup milk or cream, 3 eggs, 2 tsp. baking powder, $\frac{1}{2}$ cup of milk, flavoring, 2 cups flour.

Mrs. A. P. Bertram.

DATE CAKE

One cup chopped nuts, 1 cup boiling water, set to cool and put 1 tsp. baking soda in cream, 1 cup sugar with 2 Tbsp. butter, add water, 2 cups flour, 1 tsp. vanilla, dates and nuts, pinch salt. Bake one hour.

Mrs. A. Mende.

MOLASSES CAKE

One cup molasses, 1 cup sugar (brown), 1 egg, 1 tsp. soda in molasses, 1 tsp. ginger, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. cloves, 1 cup hot water, flour enough for soft dough.

Mrs. Max Kuhlman.

RAISIN CAKES

$\frac{1}{4}$ cup butter, 1 cup sugar, 2 or 3 eggs, 2 cups flour, 1 cup sour milk, 1 tsp. soda, 1 tsp. baking powder, vanilla and 1 cup raisins, cinnamon and cocoa.

Mrs. Max Kuhlman.

NUT DROP CAKES

$\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 egg, $\frac{1}{2}$ tsp. ginger, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ cup boiling water, $2\frac{1}{2}$ cups boiling water, (add chopped nuts.) Bake in drop tins.

Mrs. Max Kuhlman.

CREAM PUFFS

Melt $\frac{1}{2}$ cup butter in 1 cup boiling water, leave it come to a boil and while boiling beat in 1 cup flour. Take off stove and cool. Then stir in 3 eggs, one at a time, without beating. Stir each 1 minute. Drop in patty pans and bake about 25 minutes slowly in moderate oven. Open the side of each and fill with cream.

Mrs. Albert Thompson.

CREAM PUFFS

$\frac{1}{2}$ cup butter, 1 cup boiling water, 4 eggs, 1 cup flour, sp. salt. Add butter to the boiling water and when butter is melted, add flour all at one time and stir vigorously until mixture leaves the sides of the dish or clings in one mass to the spoon. Then remove from the fire and add the unbeaten eggs one at a time, beating until smooth before adding the next one. Then drop on buttered tin and bake. For medium sized 30 to 40 minutes is required, for large—1 hour. Fill with whipped cream flavored with vanilla.

Mrs. H. F. Hansen.

ICINGS FOR CAKES**SOUR CREAM FROSTING**

$\frac{1}{2}$ pt. of sour cream, 2 cups sugar, boil 20 minutes. Add $\frac{1}{4}$ lb. walnuts, Tbsp. of butter, $\frac{1}{2}$ tsp. vanilla.

Mrs. F. Menke.

ORANGE FILLING

Juice and rind of 2 oranges, 1 lemon, 1 cup water, 1 cup sugar, 2 Tbsp. corn starch. Boil until smooth and cool before using.

Miss Elsie Hoch.

CHOCOLATE FROSTING

One cup powdered sugar, 4 tsp. cocoa, 1 tsp. vanilla, 1 tsp. butter, enough hot coffee to make soft filling.

Mrs. A. Mende.



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CARAMEL ICING

Three cups brown sugar, $\frac{1}{2}$ cup of cream or $\frac{1}{4}$ cup of condensed milk and $\frac{1}{4}$ cup of water, 1 Tbsp. of butter, 1 tsp. of vanilla. Boil all the ingredients until mixture begins to thicken. Try by dropping a little in cold water, when it forms a soft ball, take from fire and beat until right to spread on cake.

Mrs. A. Mende.

ORNAMENTAL FROSTING

Dissolve 1 cup sugar in $\frac{1}{4}$ cup of hot water, cover and let boil 3 or 4 minutes, uncover and let boil until it reaches the thread stage. Pour in a fine stream on the whites of 2 eggs, beaten dry, beating constantly meanwhile. Return the icing to sauce pan and let cook over boiling water beating constantly until the icing will hold the shape given.

Mrs. A. Mende.

PICKLES AND JELLIES**MUSTARD MIXED PICKLES**

One gal. vinegar, $\frac{1}{2}$ lb. of best mustard, 1 oz. tumeric, $\frac{1}{4}$ oz. mustard seed, 3 cups sugar, $1\frac{1}{2}$ cups flour, (make a paste) and stir this into the boiling vinegar, put pickles, onions, cauliflower and a few green tomatoes into the above mixture, let them scald for a while, skim pickles out, put in fruit jars, let the liquid boil two to five minutes longer, pour over the pickles and seal. This makes 3 gals. of pickles.

Mrs. William W. Arscott.

PICKLED CRAB APPLES

Seven lbs. fruit, $3\frac{1}{2}$ lbs. sugar, 1 pt. vinegar, 2-3 oz. stick cinnamon and 1-3 oz. whole cloves, mixed. Remove the blossom end. Steam until tender and put into jars. Boil the vinegar, sugar, and spices 15 minutes, pour over the fruit and up.

Mrs. William Streich.

PICKLED STRING BEANS

Boil in water a little salt till just a trifle tender. Drain very carefully. Put into glass cans and after filling them, stand them upside down to be sure and get out all the water. Then cover with hot vinegar flavored as you please. Seal up hot and you will have one of the most palatable pickles you ever ate in midwinter. They may be steamed instead of boiled. It is not strictly necessary to salt them.

Mrs. William M. Streich.

MIXED PICKLES

Three hundred small cucumbers, 4 large green peppers sliced fine, 2 large heads cauliflower, 3 heads white cabbage shredded fine, 2 qts. small onions, 1 qt. small string beans cut in inch pieces, 1 qt. small green tomatoes sliced. Put this all in a pretty strong brine 24 hours. Drain 3 hours, then sprinkle in $\frac{1}{4}$ lb. black and $\frac{1}{4}$ lb. white mustard seed, 1 Tbsp. black ground pepper. Let the whole come to a boil in just enough vinegar to cover, with a little alum put in. Drain and when cold, mix a pt. of ground mustard as for table use and put in. Cover the whole with good cider vinegar.

Mrs. William Streich.

DILL PICKLES

Cucumbers of medium size are preferred for these pickles. Immediately after picking wash them well and place in a keg or barrel with a few stems of dill scattered among them and cover with a brine made from Rock Salt and no other. Soft water is best. The right strength is 6 oz. or 6 heaping Tbsp. of salt to a gal. of water. Put a cloth over the pickles and then a light weight and as a scum rises, rinse the cloth and replace it until the scum ceases to rise, then put in a cool place and keep well covered. A little mustard seed added after pickles are finished helps to avoid any return of scum.

Miss Irene Guenther.

DILL PICKLES IN CANS

Select and wash small pickles 3 to 4 inches or smaller if preferred, then put a small bunch of dill in bottom of can, then pack in pickles as close as you can, 1 cup vinegar, use the white vinegar only, and add $1\frac{1}{2}$ Tbsp. salt, mix with vinegar and pour on the pickles and then fill with cold water. Have pickles well covered with it and seal them. Be sure to have them air tight, test covers occasionally. This is my favorite and will please everyone I think.

Mrs. Wilson Pines Sr.

CANNED BEANS

Six qts. beans, 3-4 cup vinegar, 3 Tbsp. salt. Cover with water, boil 10 minutes, fill jars and seal.

Mrs. A. P. Bertram.

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GREEN CUCUMBER PICKLES

Take and peel ordinary nice green pickles and then cut in slices about 1 inch. In smaller pickles 3-4 inch in medium and about 2 qts. small onions, if convenient, or large onions cut up in slices. Peel any amount wanted, put in a large vessel, sprinkle with dry salt, use your own judgment of amount of salt used, stir them up thoroughly and let stand 12 hours, then drain in a cloth bag $\frac{1}{2}$ day. Take 2 parts vinegar, one part water, 1 desert spoon whole allspice to a 3 gal. crock raw sliced and sugar to taste. Boil pickles 20 minutes and can like fruit, while hot.

Mrs. Wilson Pines Sr.

OLIVE OIL CUCUMBER PICKLES

Four qts. green cucumbers, sliced in 1-8 in. thick slices, 1 qt. sliced onions. Let cucumbers and onions stand in salt water over night (each separately) next morning drain well, put in boiling kettle add 25 cent can olive oil, 1 qt. vinegar (cider) 2 cups of water, 1tsp. mustard seed, 1 tsp. celery seed, 1 cup of sugar, cook altogether for 20 minutes and seal in jars.

Hedwig Naumann.

CATSUP

One bu. tomatoes, 2 qts. cider vinegar, 4 cups white sugar, add more according to taste, 1 cup salt, 1-3 or $\frac{1}{2}$ spoonful of cayenne pepper, 3 Tbsp. mustard, 10 red peppers (small), 1 Tbsp. ginger, 2 Tbsp. cinnamon, 2 Tbsp. cloves, 2 Tbsp. allspice, three last named in cheese cloth bag.

Mrs. A. P. Bertram.

MUSTARD PICKLES

Four Tbsp. dry mustard, 4 Tbsp. flour, 2 cents worth tumeric powder, 1 oz. mustard seed, 1 oz. celery seed, 1 lb. brown sugar, 1 gal. brown vinegar, 3 qts. onions, 3 heads cauliflower, 100 pickles. Mix mustard, flour and tumeric powder after boiling 25 minutes, then add it and boil 15 minutes longer and can hot.

Put in salt water one day before and drain them good after.

Mrs. William M. Streich.

CORN RELISH

Six ears of corn, 2 green peppers, 2 red peppers, 1 head cabbage, 4 large cucumbers, 3 large onions, 2 Tbsp. mustard, $1\frac{1}{2}$ cup sugar, 1 large s. flour, 3 cups white vinegar, salt. Boil all about 20 minutes.

Mrs. William M. Streich.

CORN SALAD

Two doz. corn, 1 large cabbage, $\frac{1}{4}$ lb. mustard, 2 red peppers, 6 Tbsp. salt, 1 lb. brown sugar, 1 qt. vinegar. Mix all and let it boil 10 minutes.

Mrs. William M. Streich.

PEACHES, PARS AND SWEET APPLE PICKLES

For 6 lbs. of fruit, use 3 lbs. of sugar, 1 pt. vinegar. Bring the vinegar and sugar to a boil. Put fruit into this, having first stuck a clove in each end of fruit. Cook until tender.

Mrs. Adolph Sorgenfrei.

DILL PICKLES

Wash pickles and let stand in cold water over night. In the morning, boil together 1 gal. water, 3-4 cup salt. Fill jars with pickles, dill, 1 onion, 1 Tbsp. pickling spices, putting only 1 red spice pepper in each qt. jar. Then pour the warm brine over the pickles and seal.

Mrs. A. Mende.

GREEN TOMATO PICKLES

Slice 1 pk. green tomatoes, 3 green peppers and 2 or 3 qts. onions. Place in alternate layers with salt between. Let stand over night. In the morning drain and rinse off if too salty. Mix $\frac{1}{2}$ gal. vinegar, 2 cups brown sugar, 2 Tbsp. allspice, $\frac{1}{2}$ tsp. tumeric powder. Boil pickles in this until tender.

Mrs. A. Mende.

BEET RELISH

One qt. raw cabbage chopped fine, 1 qt. boiled blood beets chopped fine, 2 cups sugar, 1 Tbsp. salt, 1 tsp. black pepper, small $1\frac{1}{4}$ tsp. red pepper, 1 teacupful grated horse radish. Cover with cold vinegar and seal.

Mrs. William M. Streich.

DILL PICKLES

One gal. vinegar, 3 cups sugar, 1 cup water, 1 Tbsp. dill seed. Let it come to a boil, put in cans and seal.

Mrs. A. Prell.

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MUSTARD PICKLES

Seven tsp. of mustard, 1 tsp. tumeric, 1 teacup of brown sugar, $\frac{1}{2}$ cup of flour, 4 qts. of vinegar with water. Mix and work over fire, put in pickles and boil thoroughly.

Mrs. Bertha Reinke

CHILI SOY

One pk. ripe peeled tomatoes, 8 large onions, sliced fine, 1 cup salt. Let stand over night. In the morning, drain well, add 1 qt. cider vinegar, 1 tsp. ginger, 1 tsp. cloves, 1 tsp. allspice, $\frac{1}{2}$ cup pepper. Stew slowly two hours. When done, add 2 lbs. brown sugar and 1 handful of celery seed.

Mrs. Bertha Reinke.

CHILI SAUCE

One pk. ripe tomatoes, 1 green pepper, 2 good onions, Tbsp. of salt, 1 cup of sugar, about 1 cup of vinegar. Cook until soft and strain through a coarse sieve. Put on the fire again and add 1 tsp. each of ginger, allspice, cloves, cinnamon and boil until thick enough to suit.

Mrs. Bertha Reinke.

INDIAN RELISH

Three qts. pickles, cucumbers any size, 1 qt. onions, 1 large cauliflower, 3 red and 3 green peppers. Chop these all up fine. 2 qts. of small cucumbers, 2 qts. small onions, 1 qt. cauliflower, cut up small pieces of red and green peppers, (sweet). Leave these whole, do not chop. Put each group in separate dishes and pour over them a strong brine. Let stand over night, then drain off in the morning. Put the chopped part in a kettle and add 3 big cups of brown sugar, $\frac{1}{2}$ gal. of good vinegar, 1 tsp. celery seed, $\frac{1}{4}$ of a lb. white mustard seed. Let this boil up and add the whole part, then make a paste of 2-3 cup of flour, 6 Tbsp. of ground mustard, $1\frac{1}{2}$ Tbsp. of tumeric powder, wet with vinegar and stir slowly into the kettle. Let all boil up and put in jars while hot.

Mrs. Bertha Reinke

MUSTARD PICKLES

One pk. mixed pickles, 1 gal. cider vinegar, 1 lb. brown sugar, 6 Tbsp. dry mustard, 5 cents worth tumeric, 1 cup flour, 3 red peppers. Mix mustard, tumeric and flour in cold water and stir into the gal. of boiling vinegar. Then let this come to a boil again. Add the pickles. Let come to a boil.

Mrs. F. H. Flemming.

CHILI SAUCE

$\frac{1}{2}$ bu. peeled tomatoes, 2 qts. apples, 1 qt. onions, 1 qt. cider vinegar, 2 lbs. brown sugar, 2 red peppers, 4 heads celery. Put all through grinder, then add: 2 tsp. ground nutmeg, 1 tsp. ground cinnamon, 2 tsp. ground cloves, 4 Tbsp. salt, 1 tsp. ground allspice. Boil all together 15 minutes.

Mrs. A. P. Schroeder, 3480 Fisher Ave., Detroit.

CHOW CHOW

$2\frac{1}{2}$ qts. green tomatoes, 1 big head cabbage, 2 qts. vinegar, $\frac{1}{2}$ oz. celery seed, 2 lbs. brown sugar, 6 medium sized onions chopped, 2 oz. mustard seed, tumeric on end of tsp., 2 large red peppers, 2 Tbsp. salt. Boil 1 hour. This makes 6 qts.

Mrs. Theodore Haselhuhn.

DILL PICKLES IN JARS

Three cups water, 1 Tbsp. sugar, $\frac{1}{2}$ cup vinegar, 1 Tbsp. salt, small piece of alum, boil. Let stand till cold, pour over pickles and seal, put the dill in jars with pickles.

Mrs. G. Seelbinder.

CHILI SAUCE

One gal. ripe tomatoes, 3 medium sized peppers chopped with 3 large onions, 1 cup prepared mustard, 8 cups of vinegar, 8 Tbsp. sugar, 4 Tbsp. of salt, 1 Tbsp. each of ground cinnamon, allspice and nutmeg. Boil until it thickens.

SWEET AND SOUR DILL PICKLES

Soak pickles in salt water for a day and then put them on to boil with sugar and vinegar. Let boil about 20 minutes. Put in cans and pack with a little dill.

Mrs. F. Manke.

TOMATO CHILI SAUCE

$\frac{1}{2}$ bu. ripe tomatoes, 6 large onions, 3 red peppers, cup of sugar, 2 cups of vinegar, Tbsp. of salt, cloves, nutmeg and allspice, $\frac{1}{2}$ tsp. if not strong enough use the powdered red pepper to taste. Peel tomatoes and cut small, let boil till thick.

Mrs. F. Manke.

GRAPE CONSERVE

Three pts. Concord grapes, 2 oranges, 3 pts. granulated sugar, $\frac{1}{2}$ lb. walnuts, 1 pt. water, $\frac{1}{2}$ lb. raisins. Wash grapes, then press the pulp from the skin of the grapes. Put the pulp into a sauce pan or kettle, heat through, press through a colander to remove the seeds. Cook the pulp, skins, sugar, oranges, water and raisins together $\frac{1}{2}$ hour; add the chopped nuts, cook ten minutes longer. Seal in jars.

Mrs. William W. Arscott.

GREEN TOMATO MINCE MEAT

Four lbs. green tomatoes, 4 lbs. apples, 4 lbs. brown sugar, 1 lb. currants, 1 lb. raisins, $\frac{1}{2}$ lb. suet, 1 Tbsp. cinnamon, five cents worth of orange peeling, lemon peeling. Directions—Put everything through a meat chopper, let tomatoes stand 1 hr. and then drain, then cook two hours.

Mrs. William M. Streich.

CUCUMBER SUEY

Fifty cucumbers, 1 oz. celery seed, 6 onions, 1 oz. pepper, 3 pods red pepper, 1 oz. mixed spices, 4 cups sugar, 2 oz. curry powder, 3 qts. vinegar (white), 2 oz. mustard seed.

Slice cucumbers and onions and salt over night, drain next morning, wash in cold water, boil vinegar, sugar and spices, then put in cucumbers and onions, boil $\frac{1}{2}$ hour and put in jars.

Mrs. William W. Arscott.

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MUSTARD PICKLES

Two qts. of cucumbers, one qt. of onions, one gal. of green tomatoes, six green peppers, four Tbsp. of mustard, 2-3 cup flour, $2\frac{1}{2}$ cups of sugar, two qts. of vinegar, 1 Tbsp. of tumeric. Mix flour, mustard and tumeric with a little cold vinegar, pour into the boiling vinegar for dressing, then add other ingredients.

Mrs. P. H. Hoeft.

PICKLED CAULIFLOWER

Cook the cauliflower until tender in well salted water; put in jars, then pour one qt. of vinegar and five cents worth of ground mustard previously scalded together over them.

Mrs. P. H. Hoeft.

PRESERVED PEARS

Take large, juicy pears; pare, and cut in quarters. To each lb. of fruit add one-half lb. of sugar. Let stand over night, in the morning place on stove and cook three or four hours. This makes a nice syrup.

Mrs. P. H. Hoeft.

APPLE JELLY

Wash, core and cut the apples into small pieces; put in kettle and barely cover with water. When tender strain through a thick bag. Measure the juice, allowing one lb. of sugar to a pt. Return to the kettle and boil twenty minutes.

Mrs. P. H. Hoeft.

SWEET PICKLED WATERMELON RIND

Pear the rind and cut in small pieces. Cover with cold water; add one-half cupful of salt. Let stand over night, then draw and cover with cold water for one-half hour; par-boil it in alum and ginger water (one tsp. of alum and two or three pieces of ginger root) until tender. Drain. Make a syrup from four lbs. of sugar and one pt. of vinegar, spice to taste (cinnamon, ginger and very few cloves.) Boil and skim; add several lbs. of rind to this quantity of syrup, boil until rind clears. Put in jars and seal.

Mrs. P. H. Hoeft.

GRAPE AND APPLE MARMALADE

Take ten lbs. of grapes, pulp them, cook pulp till tender; then strain through colander. Pare apples, cut them as for sauce, then put five lbs. of apples, to the grape skin and pulp and cook, allowing one-half lb. of sugar to one lb. of apples and grapes. Cook down thick like all marmalades. (Use Maiden-Blush apples, if you can get them.)

Mrs. P. H. Hoeft.

PRESERVED PEACHES

Peel, stone and weigh firm white peaches, allowing to each lb. of fruit a pound of white sugar. Arrange fruit and sugar in alternate layers in a kettle and set at the side of the stove where the fruit will heat slowly; stew for about $\frac{1}{2}$ hour after the preserves come to a boil, or until peaches are tender, when pierced with a fork. With a perforated skimmer, take the peaches from the syrup and spread them on a platter, while you boil the syrup until clear and thick, skimming often. Pack the fruit in jars, fill these to overflowing with the boiling liquid, and seal immediately. Stand jars in hot water while filling them.

Mrs. P. H. Hoeft.

ORANGE MARMALADE

Six oranges, 6 lemons, cut both ends away as it gives the marmalade a better taste, cut fruit in very thin slices and remove all seeds. Measure fruit, add three times as much water as fruit, let this stand for twenty-four hours (not less) bring fruit and water to a boil for 15 minutes. Let stand again for 24 hours. Measure again and add cup for cup of fruit and sugar. Cook 20 minutes to $\frac{1}{2}$ hour or until it jellies.

Hedwig Naumann.

PEACH MARMALADE

Rub the peaches, but do not pare them. Cut them in halves, remove the stones, and to every lb. of peaches allow $\frac{1}{2}$ lb. of sugar. Put peaches in kettle; add sufficient water to cover bottom of kettle; cover and heat slowly to the boiling point. Stir and mash the peaches fine, add the sugar, and three or four nut kernels (to every qt. of marmalade) blanched and pound to a paste. Boil slowly, stirring frequently for several hours, till fruit is thick and rich.

Mrs. P. H. Hoeft.

CHILI SAUCE

Eighteen ripe tomatoes, six onions, three green peppers, one cup of sugar, two cups and a half of vinegar, 2 tsp. salt, 1 tsp. each of cinnamon, allspice, and nutmeg, and $\frac{1}{2}$ tsp. cloves. Scald and peel the tomatoes and cook with the onions and peppers until tender; then add the sugar, vinegar and spices and cook ten minutes longer.

Mrs. Maurer.

HORSE RADISH RELISH

Grate horse radish, add salt, pepper, sugar and vinegar, lastly add one cup whipped cream.

GREEN TOMATO RELISH

One pk. green tomatoes, 2 heads cabbage, 1 doz. big celery, 1 pk. onions, 1 gal. vinegar, 4 lbs. brown sugar, $1\frac{1}{2}$ tsp. tumeric powder, 1 green pepper, 1 tsp. of cinnamon, cloves and allspice. Put in a bag Tbsp. flour, 4 Tbsp. Coleman's mustard. Chop everything fine.

Mrs. Bertha Reinke.

MINCE MEAT

Three bowls of chopped meat, 6 bowls of chopped apples, $1\frac{1}{2}$ lbs. of suet, 3 lbs. of raisins, 2 lbs. of currants, 1 lb. of citron, 2 lbs. of sugar, 1 lemon peel, 1 pt. molasses 3 qts. of sweet cider, 2 Tbsp. of allspice, 3 Tbsp. of cinnamon, 2 Tbsp. of cloves, 1 Tbsp. of nutmeg. Salt to taste. When nearly done, add 1 pt. of good brandy. Boil about 3 or 4 hours. Five lbs. of meat makes three bowls of chopped meat.

Mrs. Bertha Reinke.

CHAFING DISH**WELSH RAREBIT**

Two Tbsp. drawn butter, $\frac{1}{2}$ Tbsp. corn starch, $\frac{1}{2}$ cup cream, 1 egg, $\frac{1}{2}$ lb. cheese, $\frac{1}{2}$ tsp. mustard, $\frac{1}{4}$ tsp. salt and paprika.

Melt butter in cornstarch beat egg lightly in cream and stir gradually into drawn butter. Add cheese cut in very small pieces, stir constantly until cheese is all melted and mixture perfectly smooth, add seasonings and serve hot on toast. Must be served immediately.

DEVILED EGGS

Five hard boiled eggs, butter the size of a walnut, half a pt. of milk, two tsp. of corn starch, heaping Tbsp. of grated cheese, small coffee spoon full of dry mustard; take spoonful of olive oil, salt, red and black pepper; mix the yolks, mustard, olive oil and condiments together in a bowl with the back of a silver spoon; put into the chafing dish with the butter with which the corn starch has been mixed; the whites of eggs, cut fine, a little salt. Stir constantly until boiling hot. In the mean time let some one spread thick over slices of buttered toast the paste, over which scatter the cheese, over this pour the hot white sauce.

DELICIOUS CREAMED EGGS

Five eggs boiled for thirty minutes, one pt. of milk, one Tbsp. of butter, one Tbsp. of flour, $\frac{1}{4}$ lb. cheese, one cup peas cooked and drained.

Melt the butter; then add the cheese cut in small pieces; when that is melted add the flour and then, very slowly, the milk. Cook until you have a thick smooth sauce; then add the hard boiled eggs chopped fine; add the peas. Season with salt, paprika and red pepper.

FRICASSED EGGS

Two Tbsp. of butter, one heaping Tbsp. of flour, sprig of parsley, half dozen minced mushrooms, half pt. of white stock (veal or chicken) half a doz. hard boiled eggs (sliced.) Put butter into chafing dish, when melted add flour, stirring constantly; parsley (cut fine) mushrooms and stock. Simmer five minutes, add half cup of cream slowly, then the eggs (sliced,) boil up once and serve hot.

CANDIES**BUTTER SCOTCH**

Two cups sugar, 2 Tbsp. water, piece butter size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.

Cora M. Flemming.

FUDGE

Cook 3 cups sugar, 1 cup milk, and 1 Tbsp. butter. When sugar is melted, add 4 or 5 Tbsp. cocoa. Stir and boil 15 minutes. Take from fire, add 1 tsp. vanilla, stir till creamy, pour on buttered plates, cut in squares.

Esther Flemming

BUTTER SCOTCH CANDY

Melt together $1\frac{1}{2}$ cups sugar, 1 Tbsp. vinegar, 1 Tbsp. water, add butter size of an egg and boil until it hardens in water. Stir. Pour on plates and cut when hard.

Orianna Peetz.

CHOCOLATE FUDGE

Three cups sugar, 2 squares chocolate, $\frac{1}{2}$ cup milk, butter size of an egg, 2 Tbsp. molasses. Mix ingredients and boil six minutes, stirring constantly. Remove from the stove, add one tsp. vanilla and beat until it begins to grain. Pour in buttered tins and cut in squares when sufficiently cool.

Cora M. Flemming.

MOLASSES CANDY

Two cups molasses, 1 cup sugar, 1 Tbsp. vinegar, butter size of a walnut. Boil ingredients together until mixture becomes brittle when dropped in cold water. Remove from fire, stir in one-third tsp. baking soda, cool in buttered pan sufficiently to pull. Pull and cut, using scissors or a sharp knife.

Esther Flemming.

POPCORN NUT BRITTLE

One cup molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup corn syrup, 2 qts. pop corn, 1 cup chopped peanuts. Boil the molasses, corn, syrup and brown sugar to the crack stage, stir in the corn and peanuts until all are covered with the syrup. Allow to cool and break in pieces.

Mrs. Theodore Haselhuhn.

CHOCOLATE FUDGE

Three cups sugar, 2 squares chocolate, $\frac{1}{2}$ cup milk, butter size of an egg, 2 Tbsp. molasses. Mix ingredients and boil six minutes stirring constantly, remove from the stove, add one tsp. vanilla and beat until it begins to grain, pour in buttered tins and cut in squares when sufficiently cool.

Mrs. T. Haselhuhn.

PEANUT BUTTER FUDGE

Two cups powdered sugar, $\frac{1}{2}$ cup milk, 2 heaping tsp. peanut butter. Mix ingredients and place over flame, when it begins to boil vigorously, cook five minutes, beat, pour in buttered pans and cut in squares.

Mrs. T. Haselhuhn.

LEMON TAFFY

Two cups sugar, 1 cup boiling water, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup vinegar, flavor with lemon. When cooked sufficiently, pour it on buttered plates to cool.

Mrs. M. William Streich.

PINOCHÉ

Three cups brown sugar, 1 cup milk, 1 Tbsp. butter. Boil together until it forms a soft ball when tried in cold water. Remove from fire and beat until it begins to grain. Pour on buttered plate. Nuts and flavoring may be added if desired.

Mrs. M. William Streich.

SALTED ALMONDS

Pour boiling water over almonds and then remove skins, boil in olive oil, stirring all the time until lightly browned. Drain on oil paper and shake salt over them.

CHOCOLATE CARMELS

Two cups molasses, 1 cup brown sugar, 1 cup cream or milk, $\frac{1}{2}$ lb. chocolate, piece of butter size of an egg. Beat all together. Boil until it thickens in water. Turn into large flat tins well buttered. When nearly cold, cut into small squares.

Lenore Schlager.

CANDIED ORANGE PEEL

Material—Two cups orange peel, 1 cup sugar.

Way of Preparing—Cut the peel in long thin strips with clean scissors kept for such purpose. Soak for an hour or two in water, wash and pour water away, soak again in plenty of water for an hour, then drain off the water. Gradually heat and cook. When orange peel is tender, drain off the water, add the sugar, heat slowly and when the sugar is melted, cook over a slow fire until the peel is clear. Remove from fire, when cool dip in dry granulated sugar and pack in jars. This is fine for fruit cakes, plum puddings and also Christmas cookies and cakes.

Mrs. William Arscott.

CHOCOLATE FUDGE

Two cups sugar, 4 oz. chocolate or cocoa, $\frac{1}{2}$ cup milk, 1 heaping Tbsp. butter, $\frac{1}{2}$ cup walnuts chopped, 1 tsp. vanilla. Put sugar, milk, cocoa and butter into saucepan on fire until melted, boil stirring constantly, until it hardens in cold water, add nuts and vanilla, beat until smooth, turn quickly into tins.

Mrs. William Arscott.

NUT CANDIES

Four cups white sugar, $\frac{1}{2}$ cup water, 1 cup white syrup, whites of 3 eggs. Boil sugar water and syrup till it hardens when dropped in cold water, then add slowly to beaten whites, 1 cup chopped walnuts or cocoanut and pour in buttered tins when

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cool mark into small squares.

Mrs. F. Adrian.

VINEGAR CANDY

Two cups sugar, 1-3 cup of vinegar, 2-3 cup of water. Boil without stirring until it crisps in cold water, turn out on buttered plates and pour over it one tsp. of any extract. When cool, pull until white and light, then cut with scissors in one inch lengths and wrap in oiled paper.

Mrs. Charles Quade.

Two cups brown sugar, 1 cup sweet cream, 1 Tbsp. butter. Boil $\frac{1}{2}$ hour, flavor with nuts or extracts.

Mrs. Charles Quade.

DRINKS

DANDELION WINE

Three qts. dandelion blossoms to 1 gal. of water, soak over night, strain in the morning and boil with 3 lbs. of sugar and 3 lemons, 3 oranges and put in crock to ferment for about 3 or 4 weeks and then bottle.

Mrs. G. Seelbinder.

ELDERBERRY BLOSSOM WINE

Three gal. of water, 1 qt. of blossoms, 8 lbs. of sugar, 3 lbs. of raisins, 1 cake of yeast, $\frac{1}{2}$ cup of lemon juice. Boil sugar and water 5 minutes until dissolved, let come to a boil without stirring, skim and add blossoms. Let cool and add yeast, raisins and lemon juice. Let stand six days, after six days, bottle and cork.

Hedwig Naumann.

ICED TEA

Strain tea into glasses one-third full of cracked ice. The flavor is better if chilled quickly. Serve with lemon and sugar to taste.

Cora M. Flemming.

COCOA

The usual rule is 1 tsp. cocoa to each cup. Mix dry cocoa with a little cold water, add scalded milk or boiling water and boil 1 to 3 minutes.

ICED LEMONADE

One lb. of sugar, 1 qt. of water, juice of four large lemons. Stir the sugar and water together, add the lemon juice, and freeze to the consistency of soft snow. Serve in lemonade glasses.

Cora M. Flemming.

GRAPE JUICE

Juice of grapes, blackberries, etc., pressed out without mashing the seeds, adding 1 pt. water and $\frac{1}{2}$ lb. sugar for each pt. of the juice. Boil a few minutes, skimming if any sediment or scum rises, bottling while hot, corking tightly, dip in wax. Keep in cool dry place.

Mrs. William Arscott.

DRINK FOR INVALIDS

One pound of ground flaxseed and two lemons boiled together in four qts. of water, sweeten to taste after it cools. Especially good for persons with weak lungs.

Mrs. P. H. Hoeft.

BARLEY WATER

Take two ozs. of pearl barley, add one-half pt. boiling water and let it simmer just a few minutes; drain off and add two qts. of boiling water with a few raisins and figs cut fine. Let it simmer slowly until reduced one-half and strain. Add the juice of one lemon and sweeten to taste.

Mrs. P. H. Hoeft.

RASPBERRY VINEGAR

Put two qts. of fresh berries in a crock, pour over them one qt. of white wine vinegar; let this stand twenty-four hours, strain and pour this over two quarts of fresh berries, after standing another twenty-four hours, strain and to every pt. of juice put 1 lb. of loaf sugar. Let all boil 30 minutes. Skim when scum rises. Bottle and seal.

Mrs. P. H. Hoeft.

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is a splendid effort on the
part of the

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