

FAVORITE RECIPES

PREPARED BY THE

WOMAN'S GUILD

OF

ST. PAUL'S EPISCOPAL CHURCH

1920

Favorite Recipes

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St. Paul's Episcopal Church

LANSING, MICH.

1920

FOREWORD

IN PUBLISHING this collection of Favorite Recipes the members of St. Paul's Guild have desired to render a real service to the community. The distinctive feature of the book is that it represents the skill of the women of Lansing in the fine art of cookery. The recipes have special interest and value because of their association with the names of those who have presented them. And the interest is one that will increase through the years with the growth of acquaintance and friendship. Another feature of the book is that it is strictly up-to-date as a guide in culinary accomplishment. No doubt there is continuous improvement in the method of preparing foods and all need to take advantage of what others have learned in everyday experience. A third feature is that all the recipes have been tested under the conditions that prevail in the average home and will be found to be thoroughly practical.

The arrangement of the book will be readily apparent. The general order of menu has been followed with recipes given alphabetically.

Attention is called to the announcements of the merchants and manufacturers whose patronage has made possible the publication of the book.

It may be added that the proceeds from the sale of Favorite Recipes will be used for a Parish House Fund.

St. Paul's Episcopal Church.
Lansing, Michigan,
October, 1920.

"The turnpike road to people's hearts I find
Lies through their mouths, or I mistake mankind."

(Peter Pinder.)

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FAVORITE RECIPES

FRUIT COCKTAILS

Fruit Cocktail—Cut watermelon and canteloupe into round balls. Serve with black cherries in high stemmed glasses. Pour over a syrup made of 1 cup sugar, 1 cup water. Add juice of 1 lemon and wine. Chill in refrigerator before serving.

Muskmelon Cocktail—Make melon into round balls with French cutter. Then make a syrup of 1 cup of sugar and 1 cup of water. Add lemon juice and sherry wine. Put on ice and serve cold.—Mrs. Harry C. Burger.

Orange Ambrosia—Slice 6 sweet oranges very thin, 1 can of pineapple sliced, $\frac{1}{4}$ pound of cocoanut. Arrange in layers with thick sprinkling of XXXX sugar over each layer. Let stand 2 hours before serving. Serve in sherbet glasses—Mrs. S. L. Kilbourne.

Watermelon Cups—To each pint of watermelon cut in the form of balls with a French cutter add $\frac{1}{2}$ cup of sugar, juice of 1 lemon and $\frac{1}{2}$ cup of plumped raisins. Place on ice until very cold and serve in frappe glasses, garnished with maraschino cherries and mint leaves.—Mrs. Glen Stimson.

SOUPS

Cream of Asparagus Soup—Cut the tops from a bunch of asparagus and put into cold water. Cut the remainder of the bunch into small pieces. Place the cut pieces in a pint of water, cover in a kettle and stew slowly for a half hour, then press through a colander, place in a double boiler and add a quart of milk. Rub two tablespoonfuls of butter and two of Thoman's Moss Rose flour moistened with milk to a smooth paste and stir into the mixture in the boiler. Place the tender tops in salt water and stew for a few minutes until tender. Drain, turn into the boiler, season to taste and serve at once, as it will curdle if allowed to stand.

Among the vegetables suitable for cream soups made on the same principles as the one given are green peas, celery, tomatoes, potatoes, lettuce, spinach, beets and turnips.

Okra Soup—One can Okra, 1 can tomatoes, 2 small sliced onions, $\frac{1}{2}$ cup rice, 2 tablespoons meat stock, 2 quarts water, salt to taste. Simmer 2 hours or longer.—Mrs. B. L. Ballard.

Pea Soup—One can peas, 2 cups water, 1 bay leaf, $1\frac{1}{2}$ teaspoons grated onion. Boil 20 minutes and strain into a sauce made of 3 teaspoons butter, 1 tablespoon Thoman's Moss Rose flour, 3 cups milk. Serve with dice toast.

Peanut Butter Soup—Take $1\frac{1}{2}$ quarts milk, $\frac{1}{2}$ teaspoon salt, 2 tablespoons butter, $\frac{1}{2}$ cup peanut butter, $1\frac{1}{2}$ tablespoons Thoman's Moss Rose flour. Mix peanut butter with hot water, until melted. Heat milk, add flour, salt and butter. Then add peanut butter and cook 5 minutes. Will serve 8 people.—Bethany Lovell.

Tomato Bisque—1 can of tomatoes, 1 cup of oatmeal, 1 onion, 1 stalk of celery, 3 pints of water. Boil slowly 2 hours and then strain, after which add a pinch of soda, butter size of an egg, 1 teaspoonful of salt, 1 teaspoonful of sugar. Boil slowly 20 minutes.—Mrs. G. F. Bauch.

Cream of Tomato Soup—4 cups strained tomatoes, 4 cups milk, 4 tablespoons Thoman's Moss Rose flour, 4 tablespoons butter, $\frac{1}{2}$ teaspoon soda, 2 teaspoons salt, $\frac{1}{4}$ teaspoon pepper, 2 teaspoons sugar. Put the milk in the double boiler and set on to heat. Strain tomatoes and add sugar. Put a little cold water with the flour and stir; then add a little more flour and stir until a thin, smooth paste is formed. Add soda to the tomato. When bubbles appear on the surface of the milk, add the flour paste to it slowly, stirring all the time so that the mixture does not become lumpy. Add the strained tomato, salt, pepper and butter. Strain the soup and it is ready to serve. While soup is being made, lay crackers in a baking pan, grate cheese and sprinkle over them, set in oven and heat until cheese melts.

Tomato Soup—Fourteen quarts cut ripe tomatoes, 2 very large bunches celery, 8 medium sized onions, cook the above until done and put through sieve. Add 4 tablespoons salt, 2 teaspoons pepper, 4 tablespoons sugar, 14 tablespoons butter or rich meat stock, fourteen tablespoons Thoman's Moss Rose flour for thickening. Bottle while hot.—Mrs. Wm. W. Brown.

BREAD

Bran Bread—Two cups bran, 2 cups Thoman's Moss Rose flour, $\frac{1}{2}$ cup molasses, 1 cup sour milk, 1 teaspoon soda, pinch salt. Bake slowly in well greased muffin tins.

Bran Bread—3-4 cup of Duff's molasses, 1 tablespoon of salt, 2 cups of Pillsbury's bran, 1 compressed yeast cake, $1\frac{1}{2}$ cups of cold water and 8 cups of Thoman's Moss Rose flour. To make: Cook bran in 3 cups of water for 10 minutes and then add this to the molasses and salt. Next add $1\frac{1}{2}$ cups of cold water and also yeast cake dissolved in 1-3 cup of luke warm water. Next add flour and stir well and let rise over night. In morning stir down and divide into 3 bread pans and let rise until light. Bake 1 or $1\frac{1}{4}$ hours in a slow oven, turning burner down after bread has been in 15 minutes. It is better not to cut this bread the first day.—Mrs. Glen Stimson.

Baked Brown Bread—One-half cup brown sugar, 1 cup sour cream, 1 cup sour milk, 1 cup Thoman's Moss Rose flour, 2 cups Graham flour, 2 teaspoons soda, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, 4 tablespoons molasses, 1 beaten egg. Add baking powder to white flour and soda to sour cream and milk. Bake slowly about an hour.

Boss Brown Bread—Two cups sour milk, $\frac{1}{2}$ cup molasses, 2 tablespoons sugar, salt, 2 teaspoons soda, $2\frac{1}{2}$ cups Graham flour, $\frac{1}{2}$ cup Thoman's Moss Rose flour, some raisins and nuts or none. Bake one hour—makes an extra large loaf or two small ones.—Mrs. D. W. Kelley.

Boston Brown Bread—Two cups corn meal, 2 cups Thoman's Moss Rose flour, 2 cups sweet milk, 2-3 cup molasses, 1 teaspoon soda, dissolved in $\frac{1}{2}$ cup boiling water, 1 teaspoon salt. Steam 3 hours.

Brown Bread—One-half cup sugar, $\frac{1}{2}$ cup molasses, 1 teaspoon salt, $\frac{1}{2}$ cup corn meal, 1 cup Thoman's Moss Rose flour, 2 cups Graham flour, 2 scant teaspoons soda, 2 large cups sour milk, 1 egg, 1 cup chopped walnut meats. Bake about one hour in a moderate oven.—Mrs. Burton Dillingham.

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Brown Bread—Take 2 cups of sour milk, $\frac{1}{2}$ cup of molasses, 1 cup of Thoman's Moss Rose flour, 2 cups of Graham flour, 1 teaspoon of salt, 2 level teaspoons of soda, 1 cup of raisins. Bake 1 hour.—Harriett M. Kerns.

Brown Bread—One cup sugar, 1 egg, 2 tablespoons molasses, 2 cups Graham flour, 1 cup Thoman's Moss Rose flour, 2 cups sour milk, 1 teaspoon baking powder, 2 level teaspoons soda, 1 level teaspoon salt. Bake about an hour.—Florence A. Buck.

Brown Bread—Two cups Graham flour, $\frac{1}{2}$ yeast cake, $\frac{1}{2}$ teaspoon salt, 1 pint warm water, mix to a sponge and raise. One quart Thoman's Moss Rose flour, lard size of an egg, $\frac{3}{8}$ cup molasses, 1-3 cup brown sugar, $\frac{1}{4}$ teaspoon soda. Knead stiff. Raise, mould into loaves, raise and bake 40 minutes.—Mrs. Dewart.

Brown Bread—One cup Thoman's Moss Rose flour, 1 cup Graham flour, $\frac{1}{4}$ cup maple syrup or molasses, 1 cup sour cream or milk. If you have no sour cream add melted butter size of an egg. One tablespoon sugar, 1 level teaspoon soda. Salt. Bake in slow oven 40 minutes.

Gluten Bread—Six cups Gluten flour, 1 tablespoon salt, $2\frac{1}{2}$ cups water, 1 compressed yeast cake soaked in $\frac{1}{2}$ cup luke warm water, two tablespoons melted Crisco. To the $2\frac{1}{2}$ cups water add dissolved yeast cake and other ingredients, mould into hard loaf. Let rise until double size, then part in 2 loaves. Let rise again until twice size. Bake in moderate oven about 45 minutes.—B. C. Sanitarium.

Sanibel Brown Bread—Two cups Thoman's Moss Rose flour, 2 cups corn meal, 2 cups rolled oats, scant $\frac{3}{4}$ cups New Orleans molasses, 1 teaspoon soda, 1 teaspoon salt, 2 cups cold water. Steam 4 hours.

Graham Bread—Two cups sour milk, $\frac{1}{2}$ cup brown sugar, 3 cups Graham flour, 1 teaspoon soda, 1 teaspoon salt, 1 egg, 2 tablespoons melted shortening. Bake in medium oven.

Graham Bread—Two cups Graham flour, 2 tablespoons brown sugar, 3 tablespoons molasses, 1 teaspoon salt, one teaspoon soda, 1 cup sour milk.—Mrs. W. E. Marling.

Graham Brown Bread—Two cups of brown sugar, 2 cups of sour milk, 2 cups of Graham flour, 1 cup of Thoman's Moss Rose flour, 1 teaspoon of soda, 1 teaspoon of baking powder and 1 teaspoon of salt. Bake one hour.—Mrs. W. W. Potter.

Nut Bread—Two cups sweet milk, $\frac{1}{2}$ cup sugar, 1 egg, beaten, 4 cups Thoman's Moss Rose flour, after sifting. Four teaspoons baking powder sifted in flour. One teaspoon salt, 1 cup nut meats. Pour into bread tin at once and let stand 20 minutes before putting into moderate oven.—Mrs. Wm. W. Brown.

Nut Bread—One cup sugar, 2 eggs beaten light with sugar, 2 cups sweet milk, $\frac{1}{2}$ teaspoon salt, 1 cup coarsely ground nut meats, 1 cup dates, stoned and cut with shears, 4 cups Thoman's Moss Rose flour, 4 middling teaspoons baking powder. Add nuts and dates after flour is well stirred in. Fill 2 bread tins half full, let stand 5 minutes and bake 45 minutes in slow oven. Dates may be omitted if preferred.—Mrs. F. S. Dains.

Nut Bread—One egg, 1 cup sugar, 1 cup sweet milk, 1 teaspoon cinnamon, 1 teaspoon salt, 3 cups Thoman's Moss Rose flour, 3 teaspoons baking powder, $\frac{1}{2}$ cup raisins, 1 cup nuts. Mix ingredients in order given. Bake one hour in moderate oven.—Mrs. Glenn O. Lewis.

Nut Bread— $2\frac{1}{2}$ cups Thoman's Moss Rose flour, $2\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup white sugar, 1 cup sweet milk, 1 beaten egg. Mix all dry ingredients together, also nuts, beat egg and add to milk, then add to other ingredients. Bake in slow oven one hour.—Mrs. M. L. Moody.

Nut Bread—One egg, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 1 cup milk, $\frac{1}{2}$ cup chopped nuts, 2 tablespoons baking powder, sifted twice with 2 cups Thoman's Moss Rose flour. Put in greased pan and let rise $\frac{1}{2}$ hour. Bake 40 minutes in a moderate oven.—Mrs. Edward T. Paul.

Nut Bread—1 egg, 1 cup of sugar, $1\frac{1}{2}$ cups of sweet milk, 1 teaspoon of salt, 4 cups of Thoman's Moss Rose flour, 4 teaspoons of baking powder and 1 cup of nuts. Let rise 30 minutes and then bake 50 minutes in a moderate oven.—Mrs. W. W. Potter.

Nut Bread—One cup nuts, 1 cup raisins, 1 cup Thoman's Moss Rose flour, 2 cups Graham flour, 2 cups sour milk or butter milk, 1 teaspoon each of baking powder and soda. $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses. Bake slowly for 45 minutes.—Mrs. Fred L. Seger.

Nut Bread—Beat well 1 egg, add $\frac{1}{4}$ cup of granulated sugar, $\frac{1}{2}$ teaspoon of salt, 1 cup of milk, $\frac{1}{2}$ cup of chopped English walnuts, 2 cups of Thoman's Moss Rose flour and 2 heaping tablespoons of baking powder. Let rise $\frac{1}{2}$ hour and bake one hour.—Nina Stone.

Oatmeal Bread—Two cups oatmeal, 2 tablespoons molasses, 1 tablespoon shortening, salt. Turn over above mixture 2 cups hot

water. Let cool. Then add yeast cake soaked in $\frac{1}{2}$ cup warm water. Add Thoman's Moss Rose flour and mix and raise as other bread.—Mrs. Patterson.

Spanish Bun—1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ teaspoons baking powder, $1\frac{3}{4}$ cups Thoman's Moss Rose flour, 1 teaspoon cloves, 1 teaspoon cinnamon, 2 eggs beaten separate, adding whites last.—Mrs. O. B. Fuller.

Yeast Bread—Medium sized potato, 2 tablespoons of white sugar, 2 tablespoons of coarse salt, 1 yeast cake (yeast foam) and 1 quart of boiling water. At noon grate raw potato in small crock. Add sugar, salt and pour over boiling water. When luke warm add broken up yeast cake and stir all together and let rise. At night take 3 quarts of sifted Thoman's Moss Rose flour and rub into it lard the size of an egg. Add the yeast which has been prepared as above and mix all together and let rise. In the morning, with greased hands, separate the dough, knead into 4 loaves and put in tins. Let rise $\frac{3}{4}$ of an hour. Save 1 cup of yeast each time bread is made and use instead of yeast cake as at first.—Mrs. James Smith.

HOT BREADS

Baking Powder Biscuit— $2\frac{1}{2}$ cups of Thoman's Moss Rose flour, 3 scant teaspoons of baking powder, 1 teaspoon salt, 1 tablespoon of lard, 1 cup of milk, added gradually. Roll on floured board and cut out.—Mrs. L. B. Fowler.

Baking Powder Biscuit—Four cups Thoman's Moss Rose flour, 4 heaping teaspoons baking powder, 1 level teaspoon salt, sifted together three times, 2 heaping tablespoons Crisco or other shortening. Rub Crisco through flour until all is a fine powder. Stir cold water into mixture until all is moist, but not too wet. Turn out on well floured board, pat to desirable thickness, cut and bake in a very hot oven about 15 minutes.—Mrs. M. J. Buck.

Bran Biscuits—One cup Thoman's Moss Rose flour, 2 cups bran, 1 teaspoon salt, 1 teaspoon soda. Mix dry ingredients together, then add 1 2-3 cups sweet milk and 3 tablespoons molasses stirred together. Bake in gem pans in slow oven. If this amount of milk does not make batter of consistency to drop well add a little more milk. These eaten with apple sauce or rhubarb are sure to please.—Mrs. F. S. Dains.

Cream Biscuit—One cup cream, 2 cups Thoman's Moss Rose flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon soda, salt.

Quick Cinnamon Bread—One cup Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, 3 teaspoons baking powder, sift twice. Add 1 egg, well beaten, $\frac{1}{2}$ cup milk, 4 tablespoons of melted butter, spread in a sheet in layer cake tin; sprinkle with cinnamon and sugar and bake in a quick oven.—Mrs. L. B. Fowler.

Emergency Biscuit—Two cups of Thoman's Moss Rose flour, 4 teaspoons of baking powder, 2 tablespoons of shortening, $\frac{1}{2}$ teaspoon of salt and 1 cup of sweet milk or sufficient to make batter that will drop in spoonfuls on a buttered pan 1 inch apart. Brush over with milk and bake in hot oven 8 minutes.—Mrs. S. L. Kilbourne.

Twin Biscuit—Prepare a milk-biscuit dough, roll out $\frac{1}{4}$ of an inch thick and cut into rounds. Spread $\frac{1}{2}$ of the rounds with a little soft butter, cover with the remaining rounds, press together, brush with milk and bake. Especially nice to serve cold for luncheon.

Bran Gems—Two cups bran, 1 cup Thoman's Moss Rose flour, 1 teaspoon soda, $1\frac{1}{2}$ cups sour milk, $\frac{1}{4}$ cup butter, 3 tablespoons molasses, $\frac{1}{2}$ cup chopped dates.—Mrs. Frank D. Longyear.

Graham Gems—One tablespoon butter, 2 tablespoons sugar, 1 teaspoon soda dissolved in hot water, cream all together, add 2 cups sour milk, 2 cups Graham flour, bake in hot oven.—Mrs. M. L. Moody.

Dumplings—One cup Thoman's Moss Rose flour, 1 teaspoon baking powder, a little salt, enough cold water to mix thick, stir as little as possible. Drop from spoon and let them cook ten minutes uncovered and five minutes covered.—Mrs. Fred Blanding.

Dumplings—One quart Thoman's Moss Rose flour, 1 teaspoon salt, 4 teaspoons Royal baking powder, 1 egg, 1 teaspoon butter, 1 teaspoon lard. Have lard and butter very cold. Milk. Add salt and baking powder to flour, sift, add butter and lard, work well through flour. Stir in enough milk to make the consistency of biscuit. Add beaten egg. Stir well and drop into boiling broth. Let boil 20 minutes, 10 with the cover on and 10 minutes with the cover off. These never fail if Royal baking powder is used.—Mrs. Bailey M. Buck.

✓ **Never Fail Dumplings for Chicken, Etc.**— $1\frac{1}{2}$ cups of Thoman's Moss Rose flour in sifter, add 2 rounded teaspoons of baking powder, pinch of salt. Make a well in flour and add cold water to make stiff batter which drop by teaspoonful into boiling pot of meat. Keep boiling in closely covered pot for 30 minutes, then take up in covered tureen.—Mrs. S. L. Kilbourne.

Simmering

Johnny Cake—One tablespoon of lard, 1 tablespoon of butter, $\frac{1}{2}$ cup of sugar, 1 egg, salt, 1 cup of milk, 1 cup of corn meal, $\frac{1}{2}$ cup of Thoman's Moss Rose flour and 2 teaspoons of baking powder. Bake in a quick oven.—Mrs. Virgil Boyer.

Johnny Cake—One egg, $\frac{1}{2}$ cup sugar, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, 2-3 cup shortening, salt, $1\frac{1}{2}$ cups corn meal, 2 cups Thoman's Moss Rose flour. Bake in 2 shallow pans 20 minutes in a hot oven.

Louisiana Corn Bread—Two cups yellow corn meal, 1 cup Thoman's Moss Rose flour, 3 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons sugar, 2 tablespoons melted butter, 2 beaten eggs, milk. Sift all dry ingredients together, add enough milk to make right consistency, then the beaten eggs and the hot melted butter last. Bake in a hot oven about 25 minutes.—Alice D. Loranger.

Blueberry Muffins—One cup yellow corn meal, 1 cup Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon salt, 3 tablespoons sugar, 3 teaspoons baking powder, 1 egg, 1 cup milk, 2 tablespoons shortening, $1\frac{1}{2}$ cups blueberries. Sift dry ingredients. Add beaten egg and milk enough to make a thick batter. Beat well; add melted shortening and blueberries which have been dusted with flour. Bake in greased muffin tins in hot oven.

Bran Muffins—One cup Thoman's Moss Rose flour, 2 cups bran, 1 egg, $1\frac{1}{2}$ cups sour milk, 1 teaspoon soda in flour, 1 teaspoon melted butter, 1 teaspoon sugar or molasses, $\frac{1}{4}$ teaspoon salt. Bake in quick oven.

Bran Muffins—Procure clean bran for home use. Take 2 cups of the bran, 1 cup of Thoman's Moss Rose flour, $\frac{1}{2}$ tablespoon of salt, 1 tablespoon of molasses, 1 tablespoon of shortening, $1\frac{1}{2}$ cups of buttermilk and 1 teaspoon of soda dissolved in hot water. Add 1 egg, mix and bake in greased gem pans, filled only half full.—Mrs. C. W. Strobel.

California Health Muffins—One cup Thoman's Moss Rose flour, 1 teaspoon soda, 1 teaspoon salt, 3 cups bran, 1 cup raisins, 1 egg, 2 tablespoons molasses, 2 cups sour milk or buttermilk, 1 tablespoon melted fat. Mix and sift flour, soda and salt, and add bran and raisins. Combine well beaten egg, molasses and milk and stir into dry ingredients. Add melted fat, beat thoroughly and pour into greased muffin pans. Bake thirty minutes.

Corn Muffins—One cup corn meal, $\frac{1}{2}$ cup Thoman's Moss Rose flour, $\frac{1}{4}$ cup sugar, 1 cup milk, 2 tablespoons fat, 1 teaspoon salt, 2 teaspoons baking powder, mix thoroughly—bake in muffin pans.—Mrs. Fred Lawrence.

Corn Muffins—One cup Thoman's Moss Rose flour, 1 cup corn meal, $\frac{1}{2}$ cup sugar, 1 cup milk, 1 tablespoon shortening, 1 teaspoon salt, 2 teaspoons baking powder.

Date Muffins—Two cups Thoman's Moss Rose flour, 2 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons sugar, 2 eggs well beaten, 1 cup milk, 2 tablespoons melted butter, $1\frac{1}{2}$ cups dates and nut meats if desired.—Mrs. Isbell.

Egg Muffins—Two cups Thoman's Moss Rose flour, 1 cup milk, 1 teaspoon salt, 2 eggs, 3 teaspoons baking powder, 3 teaspoons melted butter. Mix and stir the dry ingredients, add beaten yolks, butter and milk. Beat well, cut and fold in stiffly beaten whites. Turn into gem pans. Bake 10 or 15 minutes sprinkle sugar and cinnamon on top before baking.—Mrs. Fred Blanding.

Eggless Graham Muffins—One cup Thoman's Moss Rose flour, 1 cup Graham flour, 2 teaspoons baking powder, 1 cup sweet milk, 1 large tablespoon sugar, salt, 1 tablespoon melted shortening.—Mrs. F. W. Nichols.

Graham Muffins—One cup sour cream, $\frac{1}{2}$ cup molasses, 2 cups Graham flour, 2 eggs, well beaten, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda.—Mrs. H. Walker.

Graham Muffins—One large tablespoon butter, 2 large tablespoons sugar, 1 egg, 1 cup milk, $1\frac{1}{2}$ cups Graham flour, $\frac{1}{2}$ cup Thoman's Moss Rose flour, 2 teaspoons baking powder, salt. Bake in heated muffin tins in quick oven. Makes a dozen.

Muffins—One tablespoon butter, 2 tablespoons sugar, 2 eggs, 3 cups Thoman's Moss Rose flour, 2 large teaspoons baking powder, a little salt. Milk enough for a soft dough. Add raisins if liked.—Mrs. Caroline F. Green.

One-Egg Muffins—Two cups Thoman's Moss Rose flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 1 cup milk, 2 tablespoons melted butter, 1 egg. Mix and sift dry ingredients. Add milk gradually, egg well beaten, and melted butter. Bake in buttered gem pans 25 minutes.—Pearl Walker.

Potato Muffins—Three small potatoes boiled and mashed, 1 cup warm milk, $\frac{1}{4}$ compressed yeast, 2 eggs, 1 tablespoon lard, 1 tablespoon sugar, 1 teaspoon butter, 1 teaspoon salt. If you wish them for six o'clock dinner, start at 11 a. m. Let rise until 4 o'clock. Then roll and cut with small biscuit cutter. Place about an inch apart and bake 15 or 20 minutes.—Mrs. M. R. Carrier.

Tea Muffins—One-fourth cup butter, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 4 level teaspoons baking powder, 1 egg, $\frac{3}{4}$ cup milk, 2 cups sifted Thoman's Moss Rose flour. Cream butter and sugar, add well beaten egg. Mix flour, salt and baking powder and stir into first mixture alternately with the milk. Beat thoroughly, turn into hot greased muffin tins and bake about 20 minutes.—Mrs. May Thompson Webb.

Twin Mountain Muffins—One-quarter cup butter, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 egg, 1 cup milk, 2 cups Thoman's Moss Rose flour, 5 teaspoons baking powder. Cream the butter; add sugar and egg well beaten; sift baking powder with flour and add to first mixture, alternating with milk. Bake in buttered tin gem pans 25 minutes.—Pearl Walker.

Fruit Rolls—Two cups of Thoman's Moss Rose flour, 4 tablespoons of baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons of sugar, 2 tablespoons of butter, 2-3 cup of milk, 1-3 cup currants. Sift dry ingredients, except sugar. Cut in shortening, add milk and mix as for baking powder biscuit. Roll until $\frac{1}{4}$ inch thick, brush with melted butter, sprinkle with sugar and currants and roll like as for a jelly cake. Cut into pieces $\frac{3}{4}$ inch long and bake as biscuit.—Mrs. H. W. Brouse.

Sweet French Rolls—One cup of milk, 1 yeast cake dissolved in $\frac{1}{4}$ cup of luke warm water, flour, $\frac{1}{4}$ cup of sugar, 1 teaspoon of salt, 1 egg, $\frac{1}{8}$ teaspoon of mace, $\frac{1}{4}$ cup of melted butter or

Crisco. Scald the milk and when luke warm add dissolved yeast cake and about 2 cups of Thoman's Moss Rose flour. Beat well, cover, let rise until light (preferably over night). Add sugar, salt, eggs well beaten, mace, butter and enough more flour to knead. After kneading let rise again and shape as for Parker House rolls and bake in quick oven 12 to 15 minutes. The rolls should be made quite small.—Mrs. A. K. Chittenden.

Rolls—Dissolve 1 compressed yeast in 1 pint luke warm milk. Beat together $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup sugar and 2 eggs. Pour milk over mixture and add enough Thoman's Moss Rose flour to knead and put to rise. When light, knead out, flatten out thin, spread with butter, and let rise again.—Mrs. J. M. Voorhees.

Buckwheat Cakes—Two medium sized potatoes, 1 cake yeast foam, 1 tablespoon of lard, 2 tablespoons of sugar, 1 tablespoon of salt, 1 pint of luke warm water, 2 cups of buttermilk or sour milk. Cook the potatoes and mash in pint of water. When cool to luke warm add other ingredients together with the yeast cake which has been soaked in luke warm water. Stir in buckwheat flour and 1-3 as much Thoman's Moss Rose flour and let rise all night. In morning thin with warm water and little soda. After using add salt and more flour and set in cool place until used again.—Mrs. L. D. Whitney.

Buckwheat Cakes—Two cups buckwheat flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $1\frac{7}{8}$ cups milk. Sift together buckwheat, baking powder and salt; add milk slowly; beat well and bake on hot greased griddle until brown. Serve hot with honey or syrup.

Corn Meal Griddle Cakes—1 1-3 cups corn meal, $1\frac{1}{2}$ cups boiling water, $\frac{3}{4}$ cup milk, 1 tablespoon shortening, 1 tablespoon molasses or corn syrup, 2-3 cup Thoman's Moss Rose flour, 1 teaspoon salt, 4 teaspoons baking powder. Scald corn meal in bowl with boiling water; add milk, melted shortening and molasses or corn syrup; when cool add flour, salt and baking powder which have been sifted together; mix well. Bake on hot greased griddle until brown.

Huckleberry Pancakes—Add 1 pint huckleberries to any good pancake batter and bake as usual. Spread generously with butter and brown sugar. Delicious.—Mrs. W. G. Kerns.

Rice Griddle Cakes—One cup milk, 1 cup boiled rice, $\frac{1}{2}$ teaspoon salt, 2 egg yolks, 1 tablespoon melted butter, $\frac{7}{8}$ cup Thoman's Moss Rose flour, 2 egg whites. Pour milk over rice and salt. Add yolks of eggs well beaten, add butter, flour and last whites of eggs stiffly beaten. Bake on griddle as usual with griddle cakes.—Mrs. J. W. Stack.

Waffles— $1\frac{1}{2}$ cups of Thoman's Moss Rose flour, 2 teaspoons of baking powder, $\frac{1}{4}$ teaspoon of salt, yolks of 2 eggs, 1 cup of thin cream, 4 tablespoons of melted butter, whites of 2 eggs beaten dry—Mrs. William A. Yuill.

Waffles—Three eggs, separate, 4 cups Thoman's Moss Rose flour, 3 cups milk, 1 large tablespoon butter, 2 rounding teaspoons baking powder, $\frac{1}{2}$ teaspoon salt. Rub butter well into flour, add salt and sift. Beat yolks, add to them the milk, then add these to flour beating very thoroughly. Lastly add well beaten whites and baking powder. Pour into a pitcher and bake on a well heated waffle iron which should be well heated on both sides and greased before filling.—Mrs. Church.

VEGETABLES

Asparagus in Aspic Jelly—Boil a large bunch of asparagus tips in boiling, salted water until tender, carefully saving the liquor in which they were cooked as the foundation for the jelly. This is made by adding to the asparagus water, a teaspoon of beef extract, half a teaspoon each of chopped celery and carrot, one bay leaf and three whole cloves; allow these ingredients to simmer for 30 minutes, and then add an ounce of gelatine that has been soaked in half a cup of cold water for 10 minutes, stirring until the gelatine is dissolved. Strain the aspic through a double cloth and mold the asparagus tips with alternating layers of hard-boiled eggs in an ornamental mold; this is easily accomplished by adding with a spoon only sufficient jelly to set each layer, and waiting until that is hard and firm before arranging the next in place; at serving time unmold on a lace paper napkin, garnish with bunches of cress and serve with graham bread sandwiches.—Good Housekeeping.

✓ **Baked Beans**—One quart navy beans, 1 pound fat salt pork, 1 tablespoon molasses, 1 tablespoon granulated sugar, 1 teaspoon Coleman's mustard, 1 dessertspoon salt, $\frac{1}{4}$ teaspoon black pepper, $\frac{1}{2}$ teaspoon soda, 1 salt spoon tobasco, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup Snyder's catsup. Onion size of an egg. Cover beans with cold water and let stand over night. In morning drain and cover with fresh cold water and let come to boiling point. Add soda, let boil up, drain and rinse in colander. Cover with boiling water and boil about an hour or until the skins break. Drain. Place onion in bottom of bean crock, fill $\frac{1}{2}$ full of beans, add salt pork and rest of beans. Put sugar, salt, mustard in a bowl. Stir until all lumps disappear, then add vinegar, catsup, pepper and tobasco. Stir well and pour over beans. Cover with boiling water and bake 10 hours, keeping cover on crock and beans covered with boiling water until an hour before serving. Then remove cover and let water cook off.—Mrs. Bailey M. Buck.

Boston Baked Beans—Cover 1 pint of beans, to which 1 teaspoonful of soda has been added, with boiling water and let stand one hour. Into the bottom of a crock shred an onion, add 2 tablespoons of brown sugar, 1 tablespoon of salt, $\frac{1}{2}$ pound of salt pork. Then add beans. Cover with hot water and bake slowly several hours.—Mrs. G. F. Bauch.

Boston Baked Beans—One quart beans, parboiled 2 hours. If water has to be added, have it boiling. Put beans in crock with 2 tablespoons molasses, 1 onion in center, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ pound salt pork. Water to cover. Bake very slowly.—Phoebe J. Childs.

Corn with Peppers—Corn from 4 ears. 1 pepper chopped. Put in dish with butter, salt and pepper and bake 20 minutes. Just before serving add $\frac{1}{2}$ cup cream.—Mrs. F. G. Mathewson.

Baked Hominy and Cheese—One cup milk, 1 tablespoon fat, $\frac{1}{2}$ tablespoon corn starch, 1 teaspoon salt, 2 cups cooked hominy, $\frac{1}{2}$ cup grated cheese. Make a sauce of the milk, corn starch, fat and salt. Arrange the hominy and cheese in alternate layers. Pour over the white sauce and bake 20 minutes in a moderate oven. Paprika may be added for seasoning if desired. Either hominy grits or samp may be used.

Lima Beans and Pimientos—Take 1 can of pimientos and put through chopper. Put 1 tablespoon butter in pan and add pimientos, let fry about 5 minutes. Add 1 can lima beans (drained) and cook another 10 minutes adding $\frac{1}{2}$ teaspoon salt. Then put in basin, cover with grated cheese and let bake until brown.—Mrs. Edgar Thorpe.

Onion Souffle—Prepare a cup of cream sauce. Add to it half a cup of stale bread crumbs, a teaspoon of chopped parsley, a cup of cold boiled onions chopped fine and the yolk of an egg, well beaten. Beat the whites of two or three eggs to a stiff, dry froth and fold them into the onion mixture. Bake fifteen minutes in a buttered pudding dish in a moderate oven and serve at once with cream sauce.

Stuffed Onion—Use the large white smooth onions. Peel, cut a slice off the top and with a sharp vegetable knife and spoon, scoop out the centers, leaving a shell. Parboil the shells in boiling salted water till almost tender, then drain. When cool fill with a stuffing of seasoned crumbs, cold cooked chicken, or any appropriate leftovers. Round off the tops, sprinkle with crumbs, and bake in a moderate oven till onions are soft, basting frequently with melted butter. Stuffed onions served on a bed of cream sauce and garnished with sprigs of parsley may acceptably take the place of meat at dinner, even in the winter. It is worth while to remember that parsley, eaten immediately after eating onions, will instantly neutralize the unpleasant odor.

Stuffed Spanish Onions—Peel the onions under water and scoop out from the top a portion of the center. Parboil five minutes and turn upside down to drain. Make a stuffing of the chopped onion taken from the centers, softened bread crumbs, salt, pepper and a generous amount of butter. Fill the onions heaping full and sprinkle the top with buttered crumbs. Cover and cook till tender (about an hour) in a pan containing a small quantity of water. Let them brown a very little before taking from oven.

Pimento Potatoes—Slice potatoes as for escalloped potatoes arrange in layers in a casserole, first a layer of potatoes, seasoned

with salt, pepper and butter then one of grated cheese and pimentoes cut fine—then another of potatoes, etc. Bake an hour or longer.—Mrs. B. L. Ballard.

Glacé Potatoes and Pineapple—Place thick slices of boiled sweet potato in pan with slices of canned pineapple, cut in quarters. Pour over the potato slices and pineapple a syrup made by adding a cup of sugar to the juice of a quart can of pineapple. Bake very slowly, basting frequently.—Mrs. H. A. Haze.

Glazed Potatoes—Six medium sized sweet potatoes, $1\frac{1}{2}$ table-spoons butter or oleo, $\frac{1}{2}$ cup brown sugar, 1-3 cup water. Remove the skins of cooked sweet potatoes and cut in halves length-wise. Arrange in a buttered pan. Make a syrup by boiling the sugar and water for 3 minutes. Add the butter. Brush potatoes with syrup and bake until brown, basting with remaining syrup. Serve in hot covered dish.—M. A. C.

Sweet Peppers Stuffed with Asparagus—This is a particularly savory combination. After cutting a piece off the stem end and removing the seeds and partitions from the peppers place them in hot water and parboil for five minutes; then drain them carefully and fill them with a mixture made of one cup of grated bread crumbs, a tablespoon of melted butter, half a teaspoon of salt, a few drops of mushroom catsup, half a pint of chopped cold boiled asparagus, a tablespoon of olive oil and a dash of lemon juice. Place the peppers in a shallow baking pan and cook for 30 minutes in a moderate oven; baste frequently with a rich brown stock. Serve on a salpicon of rice potatoes, garnished with large pitted olives.—Good Housekeeping.

✓ **Potato ^{stuffed} in the Half Shell**—12 medium sized potatoes, 4 table-spoons butter, 6 table-spoons hot milk, salt, red pepper, 4 eggs. Wash potatoes well. Place potatoes on grate in oven and bake until soft (about 45 minutes). Cut a round hole, about 2 inches in diameter, in the top of the potato as it lays on the table. Scoop out the inside, turning it into a deep bowl or basin. Break eggs, separating the white and yolk. Beat yolk until thick and lemon colored. Mash the potato. Add milk, butter, salt, pepper and egg yolk. Stir the whole over the fire until hot and well mixed. Beat it with a fork until creamy. Beat the egg white until stiff and dry. Carefully fold it into the egg and potato mixture, reserving a little. Refill the potato shell, brushing it over with a little egg white. Put in a hot oven and bake until brown.—Pearl Walker.

Potato Puff—Two cups mashed potato, 2 table-spoons milk, 1 table-spoon butter, 1 teaspoon salt, pepper, 1 egg. Mix all ingredients except the egg. Separate the egg and beat the yolk and white separate. Beat yolk into potato mixture, then add white by cutting and folding in. Turn into a buttered baking dish and

bake until the egg is cooked and brown on top. Serve at once.—Pearl Walker.

Scalloped Potatoes—Remove the skin from boiled potatoes and cut in slices $\frac{1}{4}$ inch thick. Arrange the sliced potatoes in layers in a buttered baking dish, covering each layer with white sauce. Sprinkle the top with buttered crumbs, and bake for about 20 minutes.—M. A. C.

Scalloped Potatoes—Wash, pare and cut 4 potatoes in $\frac{1}{4}$ -inch slices. Put in a layer in buttered baking dish, sprinkle with salt and pepper, dredge with Thoman's Moss Rose flour, and dot over with $\frac{1}{2}$ tablespoon butter or oleo; repeat. Add hot milk until it may be seen through to the top layer. Bake $1\frac{1}{4}$ hours or until potato is soft.—M. A. C.

Scalloped Potatoes—Butter casserole, lay in layer of sliced potatoes, sprinkle with salt and pepper and dot with bits of butter. Dredge with Thoman's Moss Rose flour and add small onions if desired. Repeat until the dish is filled as desired. Then cover with milk and bake one hour with casserole covered. Remove the cover when ready to brown the top.—Mrs. Stephenson.

Scalloped Potatoes—Place layers of cold boiled potatoes in baking dish, seasoning and alternating with layers of thin white sauce. Cover with bread or cracker crumbs and bake in hot oven 20 minutes. Oysters are delicious served this way.—C. W. K.

Stuffed Baked Potatoes—Cut baked potatoes in half, remove the pulp, mash it, add enough milk for the usual consistency of mashed potatoes, and season with butter, salt and pepper. Fill the cases with this mixture, dot the tops with butter or brush with milk, and bake for 8 or 10 minutes in a hot oven. Potatoes may be stuffed in the morning and browned at noon or in the evening for supper.—M. A. C.

Browned Sweet Potatoes—Six medium sized sweet potatoes, 2 tablespoons butter, 2 tablespoons sugar. Cut in halves lengthwise cooked potatoes. Place in a buttered pan. Brush the top of the potatoes with the butter. Sprinkle slightly with the sugar. Place in a hot oven and bake until nicely browned.—M. A. C.

Baked Squash—The squash being of a flinty, hard shell, it is difficult to cut it into uniform pieces, but with the careful use of a cleaver knife one can divide it into even and small pieces. Remove the seeds and stringy portions, place in dripping pan and sprinkle lightly with salt and pepper. Add to each piece a teaspoon of molasses and $\frac{1}{2}$ teaspoon of melted butter. Bake slowly for an hour, or until soft, in a moderate oven. During the first half-hour keep covered. Serve in the shell.

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MEATS AND LUNCHEON DISHES

Beef Heart—Put heart in cold water for half an hour; remove pipes, wipe dry, stuff with herb stuffing, tie securely, roast for about three hours in moderate oven; remove strings, serve hot with gravy poured around. Stuffing—chop one ounce of suet fine, add two cups bread crumbs, one chopped onion; season with parsley, a little thyme, pepper, salt, and grated nutmeg. Mix well and add one whole egg to bind it. Sauce—Mix three large ripe tomatoes (or half a can of drained canned tomatoes), two sliced onions, two cupfuls stock, juice of one lemon, and teaspoonful prepared mustard; boil 15 minutes, mix with teaspoonful of corn-starch dissolved in cold water; rub through fine sieve, reboil, and add a tablespoonful of finely chopped parsley.

Beef Loaf—1½ pounds of beef and ½ a pound of salt pork. Chop the meat together. Then add 1 cup of cracker crumbs and 1 cup of milk and 2 eggs, beaten. Make into a loaf, cover with bread crumbs and bake slowly.—Edith M. Stone.

Beef Loaf—One pound of beef and ½ a pound of pork, 1 cup of bread crumbs or rolled cracker crumbs. Add salt, pepper and butter to taste. Add a little water and mix thoroughly. Put in a deep pan to bake. Pour milk over top to brown. Mrs. C. W. Strobel.

Beef Loaf—Two pounds beef and ½ pound salt pork ground together, 2 eggs, ½ teaspoon sage, 1 small onion chopped fine, 8 rolled crackers, salt and pepper to taste. Mix well and form into loaf. Place in bake pan and dot top with butter or thin cut bacon. Put sufficient water around it to make gravy. Mrs. Bigelow.

Cabbage and Frankfurts—Shred one small cabbage, pour over it enough cream sauce, seasoned with salt and pepper, to nearly cover the cabbage. Arrange on top of this the number of frankfurts you wish to prepare and bake for two hours or more.—Mrs. Fred L. Seger.

Casserole Souffle—One cup mashed potato, 2 cups cold meat, any or all kinds. 1½ cups bread crumbs. Put all through chopper, season with salt, pepper, paprika, a little mustard, and onion salt. Add 1 cup ground stale cheese and 1 tablespoon butter unless enough fat meat is used. Beat 2 eggs very light and turn over them 2 cups sweet milk. Put the mixture in casserole and pour milk and eggs on it. Bake 25 minutes and serve hot.—Cora L. Dains.

Cheese Fondue—One-half cup bread crumbs, 1 cup milk, 2 eggs, ¼ pound grated cheese, 1 tablespoon melted butter, pepper and

salt to taste. Mix all together, adding stiffly beaten eggs, whites last. Bake until brown—Mrs. R. A. Crothers.

Cheese Loaf—Grate $\frac{1}{2}$ pound of cheese. Mix 1 pint of coarsely crumbed bread with $\frac{1}{2}$ pint of minced boiled ham from which all fat has been removed. Line a buttered pan with some of the bread crumb mixture; place over the crumbs some of the cheese and continue in this manner until dish is filled; add salt and pepper to season, and pour over all one pint of milk. Let stand for five minutes, then bake in moderate oven for 20 minutes. Run a knife around the edges of the pan, inverting on a warm dish when ready to serve. A tomato sauce is poured over the cheese just before sending in to table.

Cheese Ramekins—One cup bread crumbs, 1 cup milk, boil. When smooth add 6 tablespoons grated cheese, 2 tablespoons melted butter, 1 scant teaspoon mustard. Cook until thoroughly mixed. Remove from fire and add 2 egg yolks beaten, salt, red pepper, and beaten whites last. Bake 15 minutes.—Mrs. Allan Beach.

Cheese Relish Sandwich—Take $\frac{1}{4}$ pound cheese, $\frac{1}{4}$ pound cold boiled ham, 2 sweet peppers, $\frac{1}{2}$ dozen sweet gerkins. Put through chopper and add enough cream dressing to hold mixture together.—M. A. C.

Cheese Souffle—Stir together 2 small tablespoons of butter and 2 tablespoons of Thoman's Moss Rose flour. Add 1 cup of milk and 1 cup of cheese, and 4 egg yolks. Beat whites stiff and fold in easily. Cook butter, flour and milk together; take off fire and add yolks and cheese and lastly whites. Bake 20 minutes in slow oven. Put baking dish in pan of warm water. May be made in individual molds.—Mrs. M. R. Carrier.

Cheese Souffle—Two tablespoons of butter, 1 heaping tablespoon of Thoman's Moss Rose flour, $\frac{1}{2}$ cup of grated cheese, 3 eggs, pinch of salt and dash of cayenne. Put butter in saucepan and when hot add the flour and stir until smooth, but not browned. Add 1 cup milk and the seasoning. Then cook two minutes, and add yolks of eggs, well beaten. Add cheese and set away to cool. When cool add the whites beaten to a stiff froth. Turn into a buttered dish and bake 20 to 25 minutes. Serve at once.—Mrs. Allan Cowperthwait.

Cheese Souffle—1 tablespoon shortening, 1 cup grated cheese, 1 cup hot milk, $\frac{1}{2}$ teaspoon salt, few grains cayenne, 1 cup soft bread crumbs, 1 egg, 3 teaspoons baking powder. Melt shortening and mix with cheese, milk, seasoning, bread crumbs and beaten egg yolk. Cook for about 3 minutes or until well blended. Remove from fire; add baking powder and fold in beaten white of egg. Bake in greased dish in moderate oven about 30 minutes. Serve immediately.

Chicken Cutlets Baked—Prepare chicken as for roasting, and cover with boiling water. Add an onion, parsley, thyme and cook until the meat is tender. Mince very fine, and season with salt, pepper, nutmeg and parsley. For each pint of meat make a sauce of $\frac{1}{2}$ pint milk or cream, 2 level tablespoons butter, 4 tablespoons Thoman's Moss Rose flour. Heat milk in double boiler. Rub butter and flour into a paste, and add to hot milk. Stir and cook until thick, then add yolk of 2 eggs, beaten. Mix well and add meat and turn out to cool. Form in cutlet shapes and place in buttered pans and bake in a quick oven. This mixture may be used for croquettes, and sweet breads added, also mushrooms.—Mrs. M. J. Buck.

Creamed Chicken with Mushrooms—Four pounds chicken, 2 pounds veal, 1 can mushrooms, 4 tablespoons butter, 5 tablespoons Thoman's Moss Rose flour, 1 quart cream, nutmeg, salt, black and red pepper to taste. Cook the chicken and veal together until tender. Blend butter and flour, adding the hot cream and stir until the mixture thickens. Season with nutmeg, salt, red and black pepper to taste. Put meat and cream sauce in buttered dish, cut and add the mushrooms. Cover with bread or cracker crumbs; dot with butter on top. Bake 15 or 20 minutes.

Jellied Chicken—Bring to the boiling point two cupfuls of chicken stock from which the fat has been removed, add to it 1 tablespoonful of gelatine which has been soaked in four tablespoonfuls of cold water for 10 minutes. Press into a mould 4 cupfuls of cold stewed chicken, having first seasoned it with salt. Pour it over the stock, put under weight and chill until it becomes firm. Any other meat may be used in this recipe.

Panned Chicken—Draw, singe and disjoint the fowl. Arrange pieces in baking pan, add $\frac{1}{2}$ pint of hot water or stock and dust lightly with pepper. Cover and put into a very hot oven for 30 minutes. At the end of this time remove the cover and sprinkle over the chicken 1 teaspoonful of salt and a saltspoonful of pepper. Baste and cook quickly for 1 hour. The pan should now be dry. Dish chicken and put 2 tablespoons of butter in pan, add 2 tablespoons of Thoman's Moss Rose flour. Mix and add a pint of water or stock. Stir until boiling. Add $\frac{1}{2}$ teaspoonful of salt, pepper and a teaspoonful of kitchen bouquet. Strain over chicken.—Mrs. A. K. Chittenden.

Pressed Chicken and Eggs—Simmer fowl until tender; remove the skin and bones, let cool, then cut into bits. To the liquor, freed of fat and reduced to a cupful, add $\frac{1}{4}$ of a box of gelatine soaked in cold water. Season and add the meat, then pour into buttered baking powder boxes. Decorate with hard boiled eggs. Let stand to become firm.

Club Sandwich—Toast bread on one side, spread thinly with butter, thinly sliced chicken, crisply fried bacon, a lettuce leaf

and oil mayonnaise. Cover with another slice of toasted bread. Delicious if a slice of tomato is also used. Penobscot Inn.

Codfish Balls—Take 2 cups codfish soaked and picked up, 4 cups diced raw potatoes. Boil together. When potatoes are done, drain, mash, and add 2 well beaten eggs and lump of butter. Press into shape and fry like doughnuts.—Mrs. Wm. M. Gray.

Eggs Florentine—Arrange thin slices of dry, buttered toast on hot platter. Cover each slice with a generous spoonful of hot, nicely seasoned, carefully cooked spinach (or Swiss chard). Top each portion with a fresh egg, perfectly poached, and pour a hot cheese sauce over the whole. Cheese sauce: Put 2 level tablespoonfuls of butter into a saucepan, add 2 level tablespoonfuls of Thoman's Moss Rose flour; mix. Add 1 cupful of milk and cook, stirring until smooth and beginning to thicken. Next add $\frac{1}{2}$ cupful of American cheese, cut small. Continue cooking and stirring until cheese is melted and sauce is thick and smooth. Season with salt and pepper.—Mrs. Glen Stimson.

Fish Chowder—Three pounds fresh fish. 1 pint diced raw potatoes. In a sauce pan fry $\frac{1}{2}$ pound finely chopped salt pork and 2 chopped onions until pork is tried out and onions beginning to color. Add potatoes, fish and 1 pint boiling water. Simmer 20 minutes. Scald 3 cups milk and thicken with 1 heaping tablespoon each of butter and Thoman's Moss Rose flour rubbed to a paste. When smooth add fish, season well, and cook 5 minutes longer. Add 1 cup broken crackers.

Fish Turbot—Make a sauce of 1 pint sweet milk thickened with 2 tablespoons Thoman's Moss Rose flour, large lump butter. When cold add 2 well beaten eggs. Remove bones and skin from cooked fish, pick up fine and season with salt and pepper. Put in buttered baking dish a layer of fish and one of sauce alternating until dish is full. Sprinkle with rolled crackers or bread crumbs and bake about 30 minutes.—Mrs. McQuigg.

Ham Loaf—Take 3 pounds of fresh ham, 1 pound of smoked ham, 2 eggs, 1 cup of sweet milk, 1 cup of soft bread crumbs, 1 cup of strained tomatoes, salt. Cover loaf with bread crumbs and 1 cup of tomato juice. Bake slowly.—Mrs. E. C. Ford.

Baked Ham, Virginia Style—Scrub ham and plunge in boiling water containing one tablespoon mixed pickle spice. Simmer gently until done—from 3 to 4 hours. Remove, pare off half the skin, leaving balance to assist in keeping ham moist until necessary to cut. Dust exposed fat with sugar and dried bread crumbs. Dot thick with cloves, cook in moderate oven until crumbs are browned. Serve dressed on platter with olives and celery.—Mrs. H. B. Martin.

Ham and Potatoes—Place slice of ham 1 inch thick in baking pan, cover with thick sliced potatoes and seasoning. Pour milk over this to almost cover. Bake slowly 45 minutes. Keep covered until last 10 minutes then remove cover and brown.—Mrs. E. C. Alchin.

Smoked Ham with Rice—Wash thoroughly two cups of rice, salt and cook in the usual manner. Fry $\frac{3}{4}$ pound of smoked ham, then put through food grinder, put in baking dish and dot top with small pieces of butter. Bake in moderate oven $\frac{1}{2}$ hour.—Mrs. Glenn O. Lewis.

Goulash—Cook 1 cup macaroni in plenty of salted boiling water 40 minutes. Drain in colander. Pour cold water over it to make firm, to this add 2 cups cooked kidney beans, 2 cups minced beef, $\frac{3}{4}$ cup tomatoes, large pepper, cook all 15 minutes.—Mrs. E. C. Alchin.

Hungarian Goulash—One pound hamburger steak cooked in 1 tablespoon butter, 2 cups cooked rice, 2 cups strained tomatoes, 1 onion chopped, 1 cup bread crumbs. Sage, paprika, salt and pepper. Bake about 45 minutes.—Mrs. F. E. Miller.

Mexican Goulash—One pound cooked ham, diced, 1 cup cooked rice, 1 cup tomatoes, 2 small onions, 1 small green pepper.—Mrs. J. B. Bradley.

Italian Meat—Fry slowly together 2 slices of bacon and $\frac{1}{2}$ of a medium sized onion for a few moments. In this is to be fried meat balls prepared as follows: Take $1\frac{1}{2}$ pounds of hamburger steak, $\frac{1}{2}$ an onion, 1 egg, 1 cup of cracker crumbs. Stir together and form into balls. Roll in cracker or bread crumbs and fry for 5 minutes in the bacon and onion mixture. Over this pour thick portion of a can of tomatoes, cover and cook slowly.—Mrs. A. J. Beck.

Lobster Patties—One cup cream sauce, one cup lobster meat, a slight grating of nutmeg, one teaspoon lemon juice, salt and pepper to taste, one egg yolk. Puff paste patty shells: Make cream sauce by blending in a saucepan two tablespoons of butter with the same quantity of Thoman's Moss Rose flour; then when smooth add half a cup each of milk and thin cream. Stir till boiling, cook five minutes, and then put in the seasoning and lobster cut into dice. Heat thoroughly and, just before serving, add the yolk of the egg. Fill the shells and serve.

Lamb Stew—One pint potatoes, 1 onion chopped fine, gravy and meat left from roast lamb. Cook potatoes in salted water until done, add gravy, onion and seasoning. When all is cooked, add pieces of lamb cut fine and heat through.—Mrs. Cleveland.

Casserole of Lamb—Take $2\frac{1}{2}$ pounds neck of lamb, 1 can peas, 2 cups diced raw potatoes, $\frac{1}{4}$ can pimento, 1 slice onion, 1 tablespoon Thoman's Moss Rose flour. Free lamb from fat, cut in small pieces. Mince onion fine and add 1 cup water, place in casserole and bake slowly one hour, add diced potatoes, pimento and cook until tender. Heat peas, turn them over the lamb, thicken gravy and serve.

Meat Loaf—Have the butcher remove the toes from two pig's feet, using legs to the first joint. Soak and scrape until thoroughly clean, place in water without salt and boil until the meat falls from the bones. Boil $\frac{1}{2}$ shank of beef in same manner. Take the beef and feet from the kettle and pick into small pieces. Strain all the liquor and let stand until it hardens so as to be able to remove the grease in the morning. Heat enough of the meat jelly to pour over the meat, season with white or red pepper and salt. Pour into molds, and let stand until firm.—Mrs. James Harris.

Meat Loaf—Required 2 pounds of round steak, ground, 2 eggs, 2 cups of bread crumbs and salt and pepper to taste. Two portions of boiling water are required, one with which to mix the ingredients and the other to pour over the loaf just before baking. For the portion with which the loaf is mixed 1 pint of boiling water, with butter the size of a walnut, is required, while for the last portion $\frac{3}{4}$ of a cup with butter as for the other portion, will do. To make, take ground meat, eggs and bread crumbs and mix thoroughly with the pint portion of water. Put in a pan and pour over the loaf the second portion of water with butter and bake one hour. Sauce: Four medium sized onions and 1 can of tomato soup are required. Fry the onions and add the soup. Twenty minutes before the loaf is done pour the sauce over it.—Mrs. Bruce Hartsuch.

Meat Loaf—One pound round steak, $\frac{1}{2}$ cup pork ground, 1 egg, 1 cup milk, $\frac{1}{2}$ cup bread crumbs, butter size of an egg, season with salt, pepper and sage, bake about an hour in small pan in moderate oven.—Mrs. C. E. Stabler.

Meat Loaf—Take 2 pounds of beef, 1 pound of sausage and add salt, pepper and paprika. To this add 2 eggs, well beaten, 1 cup of cracker crumbs, 1 cup of milk, juice of 1 lemon, 1 scant teaspoonful of nutmeg. Cover with bay leaves and bake 45 minutes. Sauce: Make a cream sauce and add 2 cupfuls of chopped mushrooms and 1 large green pepper, well chopped.—Mrs. S. B. McCurdy.

Jellied Meat—One quart minced meat; prepare a tomato jelly as follows: Put contents of 2-pound can of tomatoes into a kettle with six cloves, $\frac{1}{2}$ bay leaf, six sprigs of parsley, sliced onion. Stew 20 minutes, strain and add one teaspoonful celery salt, a dash

of pepper, $\frac{1}{4}$ package of gelatine, $\frac{1}{4}$ cupful sharp vinegar, return to the kettle and stir until gelatine is dissolved. Pack the meat into a bowl or mould. Moisten the meat with the tomato liquid until all is used; set on ice until firm. When ready to use dip dish in hot water for a few seconds; then invert on bed of lettuce or water cress.—Mrs. W. J. Goodspeed.

Omelet—To each egg take 1 teaspoon cornstarch, to 6 eggs 1 teaspoon baking powder. Dissolve baking powder and cornstarch in yolks, adding salt, pepper and a little more than a pint of milk for 6 eggs. Beat whites and add last. Turn into a greased pan and when partly done put in hot oven and brown.—Mrs. Fred Blanding.

Omelet—Seven eggs, 7 tablespoons boiling water. Separate eggs, beat whites stiff, beat yolks well, add boiling water, fold mixture into beaten whites. Melt tablespoon butter in iron frying pan. Pour omelet in frying pan and leave undisturbed over very slow fire until it looks dry over top. Then place in hot oven to finish cooking. Season with salt and paprika just before serving. Serve folded on hot platter immediately. Never fails.—Bethany Lovell.

Fried Oysters—Take 1 pint of large oysters and $\frac{1}{2}$ cup of Thoman's Moss Rose flour, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of tomato catsup and $\frac{1}{2}$ teaspoon of salt. Mix the flour, milk and catsup and dip the oysters first in the mixture and then in cracker crumbs and fry in suet drippings or in part butter and Crisco until a rich brown. Serve on hot plates with mashed potatoes, French peas and rolls.—Mrs. S. L. Kilbourne.

✓ **Cornish Pasties**—This recipe comes from its home among the miners of Cornwall. For a beef and potato pasty, make a paste as for pies (not quite as rich), and roll out the size of a tea plate, slightly thicker than for pie. Now slice a layer of potatoes on it, 1 onion, and a layer of finely cut raw steak. I use cheaper cuts for this. Season with pepper and salt, then fold together as you would a "turnover," and bake three-quarters of an hour in a slow oven. A turnip pasty is made in the same way only never combine turnips with onions or potatoes, simply turnips and beef. A beef pasty is composed of finely cut beef and parsley or an onion. Pasties may be eaten hot or cold and are therefore convenient where a hearty meal must be transported.—Mrs. Nichols.

Baked Pork Chops—Bread pork chops in beaten egg and cracker crumbs. Then heat them on both sides in hot butter. Place them in large dripping pan, season, cover with milk and bake very slowly about $1\frac{1}{2}$ hours. Cover the chops, while baking. These are delicious.—Mrs. Frank D. Longyear.

Salmon Loaf—Boil 1 cup of rice until well done. Into this mince 1 can of red salmon; add 1 egg, 1 level tablespoonful of Thoman's Moss Rose flour and then add salt and pepper to taste. Grease a bread tin with lard and flour the bottom. Put salmon and rice mixture into this. Let bake 1 hour in a medium hot oven. Sauce: Rub together 1 tablespoonful of butter, 1 tablespoonful of Thoman's Moss Rose flour. Add 1 cup of milk and let boil up and then add 2 chopped, hard-boiled eggs. Season with salt and pepper. Pour this over the loaf after it has been removed from tin to platter. This will serve 10 people.—Mrs. J. A. Eldred.

Salmon Loaf—One-pound can salmon, liquor drained off, 2-3 cup bread crumbs, 4 eggs, 4 tablespoons melted butter, little salt and pepper. Stir butter and salmon together smooth. Beat eggs light and add to bread crumbs and other ingredients and then thoroughly mix, put in buttered mould and steam one hour. Dressing: One cup milk and scant tablespoon cornstarch, one egg, red pepper, pinch salt, let milk come to scald, add cornstarch and cook a moment, add egg well beaten and cook a little longer, strain, add a little butter and liquor of fish, pour over loaf when served.—Mrs. A. F. Gamble.

Salmon Loaf—One can salmon, 2 cups bread crumbs, 2 eggs, 3 tablespoons melted butter; steam 45 minutes. Dressing for Salmon Loaf: Juice of salmon, 1 large cup milk, 1 tablespoon butter, pinch of red pepper, 2 tablespoons of Thoman's Moss Rose flour.—Mrs. J. A. Roser.

Salmon Loaf—One can salmon, 1 cup cracker crumbs. Make 1 cup white sauce. Roll cracker crumbs to mix with salmon. Pour off liquid from salmon and remove pieces of skin. Mix crumbs, salmon and white sauce together. Bake $\frac{3}{4}$ hour.—Pearl Walker.

Salmon Souffle—Sauce: $1\frac{1}{2}$ pints milk, 3 tablespoons Thoman's Moss Rose flour, 3 egg yolks beaten, 1 tablespoon vinegar, salt, pepper, cook in double boiler. Mash 1 can salmon with beaten whites 3 eggs. Mix with sauce above and bake with bread crumbs over top about 30 minutes.

Moulded Salmon—One can salmon, $\frac{1}{2}$ tablespoon salt, $1\frac{1}{2}$ tablespoon sugar, $\frac{1}{2}$ tablespoon Thoman's Moss Rose flour, 1 teaspoon mustard, few grains cayenne, yolks 2 eggs, $1\frac{1}{2}$ tablespoons melted butter, $\frac{3}{4}$ cup milk, $\frac{1}{4}$ cup vinegar, $\frac{3}{4}$ tablespoon granulated gelatine. Remove salmon from can, rinse thoroughly with hot water and separate in flakes. Mix dry ingredients, add egg yolks, butter, milk and vinegar. Cook over boiling water, stirring all the time until mixture thickens. Add gelatine soaked in cold water. Strain and add to salmon. Pour into wet mold and chill. Garnish with lettuce leaves.—Pearl Walker.

Sausage and Tomatoes—One can of tomatoes, one or two onions according to taste, 1 pound of link sausage. Slice the onions very thin and put in tomatoes with pepper and salt to taste. Let them cook together a few minutes. Fry the sausage brown (it is not necessary to have them thoroughly cooked). Lift the sausage from the fat and drain thoroughly. Put in the tomato sauce and cook slowly $1\frac{1}{2}$ hours. This is very nice served with baked potatoes.—Mrs. J. M. Frost.

Shrimp Luncheon Dish—Brown Thoman's Moss Rose flour and butter together, add a little lemon juice, catsup, paprika, 1 can bouillon and salt. Add shrimp and cook until hot. Serve on toast.

Spaghetti—One package spaghetti in rapidly boiling salted water, and simmer until tender. When cooked add one large onion, 1 can tomatoes from which juice has been drained and 1 pound cheese. Mix 1 tablespoon salt, 2 of Worcestershire sauce, 1 teaspoon mustard, dash of red pepper. Place in baking dish, cover with cheese and bread crumbs, bake $\frac{1}{2}$ hour covered, $\frac{1}{2}$ hour uncovered.

Spaghetti—Cook $2\frac{1}{2}$ pounds spaghetti in boiling salted water 20 minutes, drain, stand in cold water 15 minutes. Cut medium sized onion in slices and fry with four strips of bacon, then add: Spaghetti, 1 quart tomatoes, 1 green pepper, salt. Mix all together and bake $\frac{1}{2}$ hour with layer of grated cheese and bread crumbs on top—Mary E. Buck.

Spaghetti—Take $\frac{1}{2}$ pound of bacon, 4 onions sliced fine, 1 can of tomatoes, 1 tablespoonful of sugar, 1 teaspoonful of salt, $\frac{1}{2}$ cup of boiling water, 1 green pepper sliced fine, $\frac{1}{2}$ pound of cheese, 1 box of spaghetti. Fry the bacon and onions, add sugar, salt, tomatoes and boiling water. Let simmer until quite thick and then add cooked spaghetti and cheese; mix thoroughly and put in baker. Cover with fine cracker crumbs and grated cheese and bake 30 minutes.—Harriet M. Kerns.

Spaghetti Italiane—Cook $\frac{1}{2}$ pound spaghetti in salted water $\frac{1}{2}$ hour. Make a dressing of 2 cups chicken broth, $\frac{1}{2}$ of a small onion, 1 cup tomatoes. Small amount of flour to thicken a trifle. Salt, pepper and piece of butter. Alternate layers with cheese and let stand in a warm place to season. Do not cook after adding cheese—Eveline A. Hawkes.

Spanish Dish—Required 2-3 package of macaroni 1 large onion, 1 green pepper, 1 quart of tomatoes and 1 pound of ground steak. Brown the onion and steak and add cooked macaroni, pepper and tomato and cook slowly two hours.—Mrs. Virgil Boyer.

Spanish Rice—Slice an onion in spider and fry in butter and lard. Add 1 pound of hamburger steak, 1 cup of cooked rice, 1 cup of tomatoes. Mix together, put in baking dish and cover with cracker crumbs and bake 45 minutes.—Harriett M. Kerns.

Spanish Rice—Chop fine together 3 green peppers and 3 onions and then cook in $\frac{1}{2}$ cup of butter 10 minutes. Then add 1 tablespoonful of salt, $1\frac{1}{2}$ cups of boiling water, 1 pint of tomatoes, $\frac{3}{4}$ cup of uncooked rice. Cook slowly 1 hour.—Mrs. Charles Shubel.

Spanish Roast—Two pounds round steak, 1 pound pork shoulder, 1 small onion, 1 cup cracker crumbs. Put all through grinder, season well and add: 1 beaten egg, pack in bread pan to shape, turn out in casserole and cover with 1 quart can tomatoes. Bake without a cover until tomatoes are nearly absorbed. Remove to platter and thicken what remains for gravy.

Creole Steak—Take a flank steak about 1 inch thick and place in buttered casserole. Chop fine 2 green peppers or 1 red pepper and 1 onion. Stir into this 1 cup of tomatoes. Mix well and spread on steak. Bake slowly for 1 hour.—Mrs. Stephenson.

Planked Sirloin (a la Rathskeller)—Have a sirloin steak cut $2\frac{1}{2}$ inches thick, and from heavy beef. Remove the bone, flank end and superfluous fat, wipe carefully, and place inside a hot, well-oiled hinged broiler. Cook 3 or 4 minutes over a bed of coals, turning the broiler every ten seconds, then set the broiler, resting on a dripping pan, in a hot oven to cook from 12 to 15 minutes. Have ready an oval hardwood plank, made hot in the oven, also hot mashed potato, cooked cauliflower, mushrooms, 4 small onions, and about $\frac{1}{2}$ cup each of cooked string beans, flageolet (dried French beans), peas, carrot (cut in cubes or other shapes). Dispose the cooked steak in the center of the hot plank, fill in the space around the steak with a thin layer of mashed potato and pipe a border of potato around the plank $\frac{1}{2}$ an inch from the edge. Set the onions at the 4 corners of the steak. Brush over the edges of the piping and the onions with the beaten yolk of an egg, and set the plank into the oven long enough to reheat the potato and

brown the edges delicately. Mix the flageolet, carrots, peas, and string beans, season with pepper, salt and butter, and dispose these on one end of the plank between the steak and the piping on the edge. On the other end dispose cooked mushrooms (fresh or canned) hot and well seasoned. Lay flowerets of cooked cauliflower, well seasoned and hot, on the steak, and serve brown mushroom sauce in a boat. Cooked asparagus passed through a ring cut from a cooked carrot, may be pressed into the potato at the opposite ends of the steak (in the place of the cauliflower) and cubes of turnip or other vegetable may form a part of the macedoin. To serve, cut in strips through the tenderloin and portion above, and add to each plate the kinds of vegetables desired. If canned mushrooms are selected, reheat in boiling water, but without boiling. Saute fresh mushroom cups, after peeling, in butter, add a little stock, and let simmer about 20 minutes. They are then ready for serving on the steak and in the sauce. Brown mushroom sauce: Cook 1 tablespoonful each of bits of onion, carrot, a sprig of parsley, a sprig of thyme, and bit of bay leaf, in 2 tablespoonfuls of butter until browned, then add 3 tablespoonfuls of Thoman's Moss Rose flour, and stir until browned. Add gradually one cup of brown stock, and cook until smooth and boiling—then strain over 1-3 cup of mushrooms, cut in halves or pieces.—Janet McKenzie Hill.

Sweetbreads—One pair of sweetbreads parboiled and cut up, 1 cup liquor in which they were boiled, 1 cup hot milk, 1 cup celery cut up fine, 1 cup green peppers cut fine, 2 tablespoons Thoman's Moss Rose flour, 2 tablespoons butter, season to taste. Cook together, celery, peppers and milk. Add the cup of liquor in which sweetbreads were boiled. Melt butter bubbling hot and add flour, being careful not to burn. Then add the liquids gradually. When slightly thickened add sweetbreads, heat and serve in bread shells. Bread shells: Cut stale bread two inches square. Hollow out center to form shells. Paint with melted butter and brown in the oven.

Veal Loaf—3½ pounds raw veal chopped fine, 3 eggs beaten, 1 teaspoon salt, 1 small teaspoon pepper, 1 small teaspoon nutmeg, 1 tablespoon butter, 4 tablespoons cream, 4 rolled crackers. Mix and bake 40 minutes.

Veal Loaf—Three pounds veal, ¼ pound pork very lean, use fine grinder, 3 eggs, ¼ cup butter, 1 teaspoon black pepper, 2 teaspoons salt, 3 tablespoons cream, ½ cup bread crumbs, a small onion. Mix veal, pork and seasoning well together then the eggs—last, cream and butter. Bake 2 hours.—Mrs. C. F. Brown.

Veal Birds—One pound of veal steak sliced very thin. Cut into pieces about 4 inches long and 2 inches wide. Make a dressing of 3 or 4 tablespoons bread crumbs, a little onion juice, 1 egg, juice and grated rind of 1 lemon, salt, red peppers and the small bits

of meat left from the trimming of the steak. Chop fine, stir together, spread some of the mixture on each of the oblong pieces of meat. Roll lightly and fasten securely with toothpicks, sprinkle lightly with pepper and salt. Then roll in Thoman's Moss Rose flour and fry in butter to a light brown. Then nearly cover with sweet cream (or milk) and let simmer about five minutes. Place "birds" on round pieces of toast and pour the gravy over them. Serve very hot.—Elizabeth Durand.

Baked Veal—Two slices veal cut $\frac{3}{4}$ inch thick. Place in roaster and cover with onions sliced thin. Sprinkle with salt, pepper and plenty of butter. Pour over this a scant pint of tomatoes and cook slowly an hour. Pour off liquid and add to liquid $\frac{1}{2}$ cup cream and thicken slightly. In the meantime leave veal uncovered and brown down. Pour over it the gravy and cover, and cook $\frac{1}{2}$ hour more. Delicious. Will serve 8 people.—Mrs. F. G. Mathewson.

Baked Veal Chops—Sear chops both sides, dip in beaten egg, then in cracker crumbs, put in roaster, pour on milk and put in a slow oven. Bake 20 to 30 minutes or until nicely browned.—Mrs. S. P. Kyes.

Riced Veal—Required $1\frac{1}{2}$ pounds of veal steak, 1 cup of rice, 1 small onion and seasoning. Cut the veal in small pieces and cook half an hour. Then add the rice after rinsing and the seasoning. Stir often while cooking an additional half hour. This makes a nice luncheon dish.—Minnie Weston.

SALADS AND SALAD DRESSINGS

Albany Salad—Four medium apples, 1 cup finely cut celery, $\frac{1}{2}$ cup English walnut meats, $\frac{1}{2}$ pint heavy cream. Cut apples in dice and mix with celery and nut meats. Serve in bed of lettuce with whipped cream—garnish with cherry. Boiled salad dressing may be used instead of cream.—Mrs. Edward T. Paul.

Cantaloupe Salad, a la Mexican—Two canteloupes, 1 pint whipping cream, $\frac{1}{4}$ cup white bread crumbs, 1 rounding teaspoon gelatine, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika. Cut edible portions of cantaloupe into small pieces, sprinkle with seasonings. Add dissolved gelatine to stiffly beaten cream. Beat until firm, add cantaloupe and turn into a melon mold previously wet in cold water. Bury in ice and salt at least 2 hours. When ready to serve turn out on a bed of lettuce, and surround with pink mayonnaise.—Mrs. C. A. Cummings.

Cabbage Salad—Chop cabbage and celery fine, and salt. Dressing: Melt egg size piece of butter in a sauce pan, turn in $1\frac{1}{2}$ cups weak vinegar and while still cold add 2 beaten eggs, 1 teaspoon mustard, 1 tablespoon Thoman's Moss Rose flour, 1 tablespoon sugar. Cook, stirring constantly and season with salt and paprika. Add sliced pimientos to salad. Pour dressing scalding hot over cabbage and celery. A little celery seed improves the salad. Will keep nicely several days.—Ella Burroughs Beach.

Cabbage Salad—Take one small head of cabbage (cut fine), one pint of good vinegar, butter the size of an egg, three eggs, well beaten with one tablespoon of Thoman's Moss Rose flour; salt and pepper to taste. Let the dressing come to a boil and pour over cabbage while hot.

Cabbage Salad with Peanuts—Chop together 1 small head of cabbage, 1 green pepper, 1 medium sized onion, 1 cup of shelled peanuts. Garnish with pimento. Salad dressing: Rub together 1 tablespoonful of butter 1 tablespoonful of Thoman's Moss Rose flour and 1 teaspoon of mustard. Add 2 well beaten eggs, $\frac{1}{2}$ cup of sugar and 1 cup of milk. Let this boil up and then add $\frac{1}{2}$ cup of vinegar and pinch of salt.—Mrs. J. A. Eldred.

Cucumber and Asparagus Salad—Pare and dice 2 medium sized cucumbers, placing them in ice water, to which a saltspoon of salt has been added, until ready to use. Drain and cut into small pieces a bunch of cooked asparagus; half an hour before serving, carefully dry the cucumber and mix the two vegetables lightly together with a silver fork, adding, as you do so, a teaspoon of onion juice, a tablespoon of minced cress, and sufficient French dressing to thoroughly moisten; arrange in a mound on a bed of heart lettuce leaves; garnish with chopped hard-boiled egg and pimolas.—Good Housekeeping.

Individual Fruit Salad—Required 1 slice of pineapple. Into the pineapple set $\frac{1}{2}$ a banana garnished with a cherry at top. Cover with whipped cream.—Mrs. Rising.

Lobster Salad—One can of lobsters, cut in small pieces, 6 medium sized cold boiled potatoes, cut in dice, 6 hard boiled eggs, sliced, 8 olives cut in small pieces, 3 small pickles sliced, $\frac{1}{2}$ pound walnut meats, 1 onion grated (put all in a dish and pour on salad dressing). Dressing: One-half cup vinegar, $\frac{1}{2}$ teaspoon mustard, pinch of salt, 4 tablespoons sugar, mix all together and put on stove to heat. Butter size of egg or more and heaping teaspoon of Thoman's Moss Rose flour mixed together. Add to above, one or two eggs beaten and added last and boil all together.—Mrs. W. J. Goodspeed.

Marshmallow Salad—One can shredded pineapple, $\frac{1}{2}$ pound marshmallows, cut in small pieces, 1 bunch celery, 6 apples, all cut in cubes. For dressing, use juice of pineapple with $\frac{1}{2}$ cup water, juice of 1 lemon, also grated rind of lemon, $\frac{1}{2}$ cup sugar, salt and 1 beaten egg, thicken with cornstarch. Will serve 15 people.—Mrs. Wm. W. Brown.

Pea Salad—Mix with mayonnaise dressing to taste 1 can of small peas, 1 cup of diced celery, 1 cup of stuffed olives and 1 cup of chopped nut meats.—Mrs. A. J. Beck.

well drained
Perfection Salad—Dissolve $\frac{1}{2}$ box gelatine in 1 cup boiling water, add 1 cup sugar, $\frac{1}{2}$ cup lemon juice. When cold pour over 2 cups chopped cabbage, 1 cup chopped celery, 1 cup nut meats, $\frac{1}{2}$ cup mild vinegar, 1 can mild pimientos. Salt and pepper to taste. Serve with mayonnaise.—Lilian Pattison.

Potato Salad—Two cups cold boiled potato diced, 4 young green onions sliced, 1 teaspoon chopped parsley, 1 heaping tablespoon little sweet pickles, cut very fine. 1 cup thin sliced cucumbers. Mix gently with a fork and cover with any good dressing.

Potato Salad—Dice cold boiled potatoes and add diced onions, celery, olives, nuts and cucumbers. Dressing: Yolks 5 eggs, $\frac{1}{2}$ cup vinegar, 1 tablespoon sugar, 1 tablespoon Thoman's Moss Rose flour, 1 tablespoon salt, 1 tablespoon mustard wet in the vinegar. Butter size of an egg. Cook until thick and when cold, thin with sour cream.—Bethany Lovell.

Potato Salad—Six hot boiled potatoes, 4 tablespoons salad oil, or melted butter, f. g. cayenne pepper, f. d. onion juice, 2 tablespoons vinegar, $\frac{1}{2}$ tablespoon salt, 2 tablespoons chopped parsley. Cut the potatoes into $\frac{1}{2}$ -inch cubes or slice thin. Make a dressing by mixing thoroughly the other ingredients. Pour this dressing over the hot potatoes and allow them to stand 15 minutes—M. A. C.

Jellied Potato Salad—Dice 1 quart cold, cooked potatoes, add 2 tablespoons chopped onions and 1 cup minced celery. Season with pepper and celery salt and blend ingredients with a fork. Dissolve 1 tablespoon gelatine in 1 pint hot bouillon, and pour over the mixture; fill small molds or cups, previously dipped in cold water.

Salmon Salad—One can salmon, 2 boiled potatoes, 2 dill pickles, 3 or 4 olives, celery, 1 teaspoon chopped onion, three hard boiled eggs. Season with celery salt, vinegar, pepper and table salt. Use the following dressing: 3 tablespoonfuls prepared mustard, 3 tablespoonfuls cream or milk, 1 teaspoonful sugar. Mix thoroughly, add it to salad and add the eggs last. Let stand for a few hours before serving.

Shrimp Salad—One can shrimps, wash and cut in halves. Make a dressing of 2 eggs; whites beaten first then yolks added, 1 tablespoon of salad oil added slowly, 1 teaspoon of salt and pepper, $\frac{1}{2}$ cup vinegar, a little mustard. Stir all together on stove until it thickens, when cold pour over the shrimps to which has been added celery or fine cut lettuce.—Mrs. Agnes Van Vleet.

Shrimp Salad—To one can of shrimps add 1 teacup chopped celery, three hard boiled eggs, a few English walnut meats and pour mayonnaise dressing over all just before serving. Rinse shrimps in ice water before using and be sure to keep all thoroughly chilled; serve on lettuce leaf.

Suffragette Salad—One small can of pineapple, diced small, $1\frac{1}{2}$ envelopes gelatine, $\frac{1}{2}$ cup sugar, juice of 6 lemons, $\frac{1}{2}$ cup cold water, 1 grated cucumber, 1 cup boiling water. Dissolve gelatine in cold water, add lemon juice, sugar and boiling water, put in molds, and when nearly cold stir in cucumber and pineapple. Serve on lettuce with mayonnaise.

Tomato Aspic—One quart of canned tomato, 1 bay leaf, 6 cloves, 6 peppercorns, 1 sprig of parsley, 1 sliced onion. Boil 20 minutes, then strain and return to fire. Add 2 tablespoonfuls of vinegar

(or juice of 1 lemon), 4 tablespoonfuls of gelatine softened in a little water, salt to taste and add a little cayenne pepper. Pour into mould, and set away to harden.—Mrs. C. M. Watson.

is this enough gelat
Tomato Jelly—One-fourth teaspoonful gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ onion, $3\frac{1}{2}$ cups tomatoes, stalk of celery, two tablespoonfuls vinegar, a bay leaf, 2 cloves, a few grains cayenne. Soak gelatine in cold water five minutes. Cook other ingredients 10 minutes, add vinegar, and soften gelatine until dissolved, then strain. Pour in a mold and set in a cold place to form. When cold turn from mold, garnish with lettuce or parsley leaves, and pour mayonnaise dressing over whole, or the jelly may be cut in a ring for celery salad.

Tomato Jelly Salad—One can of Campbell's tomato soup, $\frac{1}{2}$ a Spanish onion, $\frac{1}{2}$ a green pepper, 1 tablespoonful of vinegar, 1 teaspoonful of sugar, 1 tablespoonful of Knox's gelatin, 1 cup of cold water. Chop onion and green pepper fine and add to soup. Also add the vinegar and sugar and cook slowly for 15 minutes. Then add gelatine which has been soaked in the cup of cold water. Put in small moulds and when stiffened turn out on lettuce leaves and serve with mayonnaise.—Mrs. Glen Stimson.

Stuffed Tomato Salad—Dissolve 1 package of lemon Jell-O in 1 pint of boiling water. Form a little Jell-O in individual molds set in cracked ice. Peel tomatoes (not too large), one for each mold. Remove the core and fill the open space with chopped cucumber or chopped celery and water-cress. Place the tomatoes, filled side down, in each mold and pour in a little Jell-O. When that is set, fill the molds with Jell-O. Garnish with shredded lettuce and hard-boiled egg. Serve with mayonnaise dressing.

Salad Dressing—Heat 1 cup vinegar, and butter size of an egg in double boiler. In a large bowl place 2 tablespoons sugar, 1 tablespoon Thoman's Moss Rose flour, 1 tablespoon salt, 1 tablespoon mustard and smooth with 2-3 cup sour cream. Add to mixture beaten yolks of 4 eggs, place all in double boiler and cook to thickness of cream.

Salad Dressing—Twelve egg yolks, 1 cup butter, scant $\frac{1}{2}$ cup sugar, 2 teaspoons Coleman mustard, 1 dessertspoon salt, 1 spoon cayenne pepper, 1 pint vinegar, $\frac{1}{2}$ cup water. Beat yolks very light and creamy. Mix dry ingredients in bowl until all lumps disappear and add to beaten eggs. Put vinegar, butter and water over to boil in porcelain kettle. Let boil up and add slowly to the beaten yolks, stirring constantly with a silver spoon.—Mrs. Bailey M. Buck.

Salad Dressing—One large teaspoon mustard, 1 teaspoon salt, 2 tablespoons sugar, 1 tablespoon Thoman's Moss Rose flour. Few grains red pepper—mix—add 1 cup sour cream or 1 cup sweet milk and butter. Beat 2 eggs light and add to above. Heat $\frac{1}{2}$ cup vinegar in double boiler and pour over all—cook until thick—thin with sweet cream.—Mrs. M. L. Moody.

Salad Dressing—One cup sugar, 1 cup vinegar, 2 tablespoons Thoman's Moss Rose flour, 2 eggs, 1 tablespoon mustard, butter size of egg, salt. Heat vinegar; pour in other things, and cook till creamy. When cold add cup whipped cream. Fine for fruit salad.—Mrs. Lloyd Ellison.

Salad Dressing—Two yolks, 1 tablespoon vinegar, 1 tablespoon Worcestershire sauce, juice from $\frac{1}{2}$ a lemon, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon onion salt, $\frac{1}{2}$ teaspoon garlic. $\frac{1}{2}$ teaspoon paprika, 1 tablespoon sour cream, 1 small can Wesson oil.—Mrs. Frank D. Longyear.

Salad Dressing—Beat 4 eggs and $\frac{1}{2}$ teaspoonful salt, add 6 tablespoons sugar, 6 tablespoons cream, 1 tablespoon butter, 6 tablespoons vinegar and $\frac{1}{2}$ teaspoon mustard. Boil in double kettle until thick; remove from fire and beat until cold. When needed for table, thin with cream.—Mrs. M. J. Mason.

Salad Dressing—Three parts oil, one part vinegar, $\frac{3}{4}$ cup tomato catsup, 2 tablespoons paprika, 1 teaspoon white pepper, 1 dessertspoon salt, 2 dessertspoons Worcestershire sauce, 2 dessertspoons sugar, 1 teaspoon Coleman mustard, 1 small garlic. Put in bottle and shake.—Mrs. C. J. Rouser.

Salad Dressing—Eight tablespoons sugar, 2 teaspoons salt, 2 teaspoons mustard, 4 tablespoons cream, 2 tablespoons Thoman's Moss Rose flour, 1 tablespoon butter, 2 eggs well beaten, 1 cup vinegar. Cook in double boiler.—Mrs. A. J. Snell.

Salad Dressing—One tablespoon Thoman's Moss Rose flour, 1 teaspoon dry mustard, 1 teaspoon salt, shake of pepper, 2 tablespoons sugar, 2 eggs, mix all together with a little cold water and add $\frac{1}{2}$ cup vinegar. Put on in double boiler and stir constantly when it begins to thicken—thin out with milk till it reaches the proper consistency—continuing to stir until boiling.—Mrs. W. D. Wilson.

Catsup Salad Dressing—Two tablespoons lemon juice, 2 tablespoons oil, 1 tablespoon sugar, 6 tablespoons catsup, 2 tablespoons vinegar, 3 teaspoons horseradish, 1 teaspoon salt, dash of Tabasco sauce. Blend sugar and salt, add vinegar, then oil slowly, then rest of ingredients. For head lettuce add chopped boiled egg and green pepper.—Mrs. W. H. Van Atta.

Cream Salad Dressing—Mix together in order given— $\frac{1}{2}$ tablespoon salt, $\frac{1}{2}$ tablespoon mustard, 2 tablespoons (heaped) sugar, 1 teaspoon Thoman's Moss Rose flour (heaped), 2 egg yolks, $2\frac{1}{2}$ tablespoons melted butter and $\frac{3}{4}$ cup of cream. Put into a double boiler and cook, stirring constantly. When mixture is thoroughly heated pour in gradually $\frac{1}{4}$ cup vinegar, and continue cooking till thickened.—Mrs. May Thompson Webb.

Dort Salad Dressing—Place in bottle or fruit jar 1 whole clove of garlic. Add 7 tablespoons oil, 10 tablespoons vinegar, 1 tablespoon salt, 2 tablespoons sugar, 4 tablespoons chili sauce, teaspoon Worcestershire sauce, 1 teaspoon dry mustard, dash red pepper. Shake well before using. Keeps indefinitely.—Mrs. M. J. Buck.

Fruit Salad Dressing—A little salt and yolks of 2 eggs beaten well. Add a good $\frac{1}{2}$ cup of sugar and beat well again. Juice of one large lemon. Beat well. Put into a double boiler and cook, beating constantly until thick and creamy. Just before using add a small half pint of whipped cream.—Pearl Walker.

Fruit Salad Dressing—One egg yolk, 1 tablespoon sugar, 1 tablespoon lemon juice, a few grains salt, a few grains paprika. Beat yolks until creamy. Add sugar and lemon juice. Cook in double boiler and dilute with equal amount whipped cream.—M. A. C.

Fruit Salad Dressing—One-half cup orange juice, $\frac{1}{2}$ cup lemon juice, $\frac{1}{2}$ cup pineapple juice or any other fruit juice desired. Heat these juices together. Then beat up two eggs to a light froth and add 1 cup of sugar. Beat well together. Then pour hot fruit juice over the eggs and sugar and mix well. Cook this whole mixture in a double boiler until thick. Let cool. When ready to serve, add $\frac{1}{2}$ cup of whipped cream and beat all well together.—Pearl Walker.

Mayonnaise Salad Dressing—One teaspoon each of dry mustard, salt and powdered sugar, 1 tablespoon each of salad oil and vinegar, 1 egg yolk and pinch of red pepper. Put together in a soup plate, stir around (not over) with fork until smooth. Then add a few drops of oil at a time until 1 cup is used. Keep stirring until thick. Thin with lemon juice if desired.—Hotel Cadillac Chef.

Mayonnaise Salad Dressing—One teaspoon mustard, 1 teaspoon salt, 2 tablespoons Thoman's Moss Rose flour, 3 tablespoons sugar, 2 tablespoons melted butter, pinch pepper, yolks of 3 eggs, $\frac{3}{4}$ cup of milk, $\frac{1}{4}$ cup vinegar, cooked together and thinned with whipped cream.—Mrs. F. E. Miller.

Boiled Mayonnaise—Two rounding tablespoons Thoman's Moss Rose flour, 2 tablespoons salad oil, add 1 cup hot water, $\frac{1}{4}$ cup vinegar. Boil until flour is cooked, beat two yolks and add mixture to them. When cool add 1 cup salad oil, a tablespoon at a time and season.

Nelson Salad Dressing—Two bottles of catsup, 2 cloves of garlic, juice of 4 lemons, $\frac{1}{2}$ cup olive oil, 1 teaspoon paprika.—Mrs. C. J. Rouser.

Roquefort Cheese Salad Dressing—One pound Roquefort cheese, 1 cup olive oil, $\frac{1}{2}$ cup vinegar, 1 tablespoon paprika, 1 lemon (juice), moisten cheese to smooth paste, add other ingredients, beat well.—Mrs. C. J. Rouser.

Russian Salad Dressing—Two-thirds of a cup of oil, 1-3 cup of vinegar, $\frac{1}{4}$ cup of catsup; mince fine 1 green pepper, 1 pimento, 1 hard boiled egg, 3 young onions, a little parsley and salt, and a teaspoonful of Worcestershire sauce.—Mrs. F. W. Nichols.

Russian Salad Dressing—One cup chili sauce, 1 can caviare, 2 hard boiled eggs, 2 pimentos, 6 sweet pickles, chop together, and beat in 1 pint mayonnaise dressing.—Mrs. Roderick I. Speer.

Sour Cream Salad Dressing—One-half pint of sour cream, 2 tablespoonfuls of vinegar, 2 tablespoonfuls of lemon juice, 1 tablespoonful of sugar, 1 teaspoonful of salt, $\frac{1}{4}$ teaspoonful of pepper, 1 teaspoonful of prepared mustard. Beat the cream with an egg-beater until it is smooth and thick. Mix the other ingredients and add them slowly to the cream, beating the mixture constantly.

Thousand Island Salad Dressing—Two cups French mayonnaise, $\frac{1}{2}$ cup chili sauce, 1 cup finely chopped cooked beets, 1 can finely chopped pimento, 1 finely chopped green pepper.—Congress Hotel Chef, Chicago.



PIES

Plain Pie Crust— $1\frac{1}{2}$ cupfuls Thoman's Moss Rose flour, 1 teaspoonful salt, $\frac{1}{2}$ cupful Crisco, 4 tablespoonfuls cold water. Sift flour and salt together. Cut the Crisco into the flour with a knife until finely divided and add water slowly, mixing thoroughly. Roll dough on a floured board to $\frac{1}{4}$ inch in thickness.

Never Fail Pie Crust—One cupful of Thoman's Moss Rose flour, pinch of salt, pinch of baking powder, 2 generous tablespoonfuls of lard, three tablespoonfuls of cold water. Mix flour and lard thoroughly with hands, then add water. This makes one large pie-crust which never fails to be flaky and tender.—Pontiac Cook Book.

Banana Cream Pie—One pint of milk, 3 tablespoons of corn-starch smoothed in a little cold milk, 1 whole egg and 2 yolks, $\frac{3}{4}$ cup of granulated sugar, a pinch of salt, and a few drops of vanilla. Line a pie tin with a rich pastry crust and bake. Fill the crust with cooked custard, slice 2 bananas over the top and cover immediately with a meringue made from the 2 egg whites, 3 tablespoonfuls of powdered sugar, and a few drops of vanilla. Brown delicately in the oven.—Mrs. James Harris.

Butter Scotch Pie—Cream together 2 tablespoons of butter and 2 of Thoman's Moss Rose flour, add 1 cup brown sugar, yolks of 2 eggs, 1 cup of rich milk. Cook until thick, stirring all the while. Make a crust and bake like lemon pie.—Mrs. E. C. Alchin.

Butter Scotch Pie—One egg, 1 cup of dark brown sugar, 3 tablespoonfuls of Thoman's Moss Rose flour, 2 tablespoonfuls of butter, 3 tablespoonfuls of water, $\frac{1}{4}$ teaspoonful of salt, 1 teaspoonful of powdered sugar, 1 teaspoonful of vanilla. Beat yolk of egg, add sugar, flour, milk, water, butter, salt and vanilla. Stir over fire until solution thickens. Then pour into baked crust. Beat white of egg and spread over pie. Sprinkle with powdered sugar and brown in oven.—Mrs. H. W. Brouse.

Butter Scotch Pie—Line a pie pan with plain paste, allowing plenty of room for shrinkage, prick thoroughly and watch while baking and prick whenever it shows signs of blistering. When baked fill with 1 tablespoon butter, 1 tablespoon Thoman's Moss Rose flour, 1 cup brown sugar, 1 cup milk, 2 egg yolks. Mix sugar flour and butter, over hot water until soft; add beaten yolks and milk. Cook in double boiler until thick. Fill in crust, cover with whites beaten stiffly and 2 tablespoons sugar. Brown in oven.—Mrs. Fred Lawrence.

Caramel Pie—One cup dark brown sugar, 1 heaping tablespoon Thoman's Moss Rose flour, mix. Then add 1 cup sweet milk and yolks of 2 eggs, put in double boiler, and boil $\frac{1}{2}$ hour after it

begins to boil. Bake crust first, then add filling. Whip the whites to a stiff froth, add 2 tablespoons sugar and brown in oven.—Mrs. Frank D. Longyear.

Cherry Pie—One teacup of cherries, one cup of sugar, one tablespoon of Thoman's Moss Rose flour, small bits of butter, and yolks of two eggs. Put this in a baked pie shell, and cover the top with a meringue made of the two egg whites and sugar.—W. Clara Mack.

Cherry Pie Filling—One quart of pitted sour cherries, 1 egg, 1 cup of sugar, 2 heaping teaspoonfuls of Thoman's Moss Rose flour and a little butter. Make a rich crust. Beat the egg and pour over the pitted cherries in a bowl. Mix and add $\frac{1}{2}$ cup of sugar. To the other $\frac{1}{2}$ cup of sugar add the flour. Mix and pour over all. Place in crust and add small dots of butter. Add upper crust and bake in a hot oven.—Mrs. M. J. Buck.

Chocolate Cream Pie—One-half cup granulated sugar, 2 tablespoons cornstarch, $\frac{1}{4}$ teaspoon salt, 1 egg, 1 pint milk, 1 square bitter chocolate, vanilla flavoring, 1 tablespoon butter. Pulverize sugar, salt and cornstarch together and moisten with a little milk, add egg and beat thoroughly. Then add remainder of milk and place in double boiler. When thoroughly heated, drop in the chocolate and butter and stir occasionally till mixture thickens, then turn into pie shell which has already been baked.—Mrs. J. M. Frost.

Cream Pie—Three-quarter cup flour, $\frac{1}{4}$ cup butter, 1 tablespoon sugar, 1 beaten egg. Bake on outside of pan. Filling: Take 3 egg yolks, 3 tablespoons sugar, 1 tablespoon Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon vanilla, 1 cup milk, cook in double boiler. Make a meringue for top of pie with 3 egg whites beaten dry, 3 tablespoons sugar, vanilla.—Mrs. O. B. Fuller.

Cream Pie—One-half cup sugar, 2 cups scalded milk, 2 tablespoons cornstarch, wet in cold milk, 2 beaten egg yolks, and a little salt, 1 teaspoon flavoring. Cook in double boiler. When cool place in a baked crust and cover with egg whites and powdered sugar. Brown in oven.

Custard Pie—Scald 1 pint milk and $\frac{3}{4}$ cup sugar. Take from the fire and stir in the yolks of 3 eggs that have previously been beaten and the whites beaten to a stiff froth. Bake with under crust in a slow oven. Makes 2 small or 1 very large pie.—Mrs. Chas. Barnes.

Custard Pie—Three eggs beaten, 1 cup sugar and 1 tablespoon Thoman's Moss Rose flour mixed, 2 cups milk and flavoring. Bake in a raw crust.—Mrs. Claude Brown.

*Excellent
add egg
after starch
is cooked
add bit of butter*

Lemon Pie—Make a rich pie crust and bake first. Filling: $1\frac{1}{2}$ cups boiling water, 1 large cup sugar, 2 tablespoons cornstarch, little salt, yolks 2 eggs, grated rind and juice of 1 large lemon. Put boiling water in double boiler. Mix the cornstarch and salt well with sugar, and stir slowly into the water. Then the grated rind and juice of the lemon, and the beaten yolks of eggs. Let cook until thick, stirring often. When cool fill crust. Have the whites of the eggs beaten to a stiff froth. Add a little sugar and drop in spoonfuls on top of custard (do not spread) and brown slightly in the oven.—Mrs. J. M. Frost.

Lemon Pie—Make a rich paste and bake it with a high rim. Prick with a fork while baking so as to keep it in shape. Filling: Three eggs, 1 full cup sugar, juice of lemon grated, a little of the rind if liked, butter size of small walnut, 1 heaping tablespoonful of Thoman's Moss Rose flour, pinch of salt, $1\frac{1}{2}$ cups sweet milk, put milk, sugar and grated rind on to boil in double boiler, beat the yolks of eggs light, add flour to eggs then cook in the milk, and add the butter—when almost thickened stir in the lemon juice—put in pie shell, make meringue of stiffly beaten whites adding 3 level tablespoonfuls of sugar and sprinkling a little over the top, brown in oven.—Cora L. Dains.

X **Lemon Pie**—Required: 1 scant teacup grated raw potatoes, 2 egg yolks, $1\frac{1}{2}$ cup sugar, juice of 3 lemons, a little grated rind, water to fill pie plate. Pour into raw crust and bake slowly about an hour. Make meringue of egg whites and 6 teaspoons sugar. Delicious.—Mrs. Wm. M. Gray.

Lemon Pie—Soak a cup of stale bread crumbs in a cup of milk, add half a cup of sugar, the yolks of two eggs, a tablespoon of butter and juice and grated rind of one lemon. Bake with one crust. Beat the whites of the 2 eggs to a stiff froth and brown in the oven.—Mrs. C. E. Groves.

Lemon Pie—One lemon, juice and rind, 1 cup sugar, 2 eggs, pinch of salt, 2 cups water. Thicken water with Thoman's Moss Rose flour. Beat egg yolks, sugar and lemon together, pour into water, cook until thick. Pour into baked crust. Beat egg whites for top and brown—Mrs. V. B. Rawlings.

Lemon Pie—Rind and juice of 1 lemon, $\frac{3}{4}$ cup sugar, yolks of 4 eggs, cook in double boiler, stir constantly until thick, beat in whites of 2 eggs. Beat remaining whites of 2 eggs to stiff froth, add 1 tablespoon sugar, spread over top and brown.—Florence A. Buck.

Lemon Pie—One lemon chopped fine, 1 cup raisins chopped fine, 1 cup sugar, 1 cup of cold water, 1 egg, 1 tablespoon cornstarch. Mix thoroughly, bake in one crust in a slow oven.—Mrs. L. C. Storrs.

Lemon Pie—One or 2 lemons grated and squeezed, grating only the outside rind off. 1 heaping tablespoon cornstarch wet with 1 cup cold water, 1 tea cup sugar, 1 piece of butter size of an egg, yolks of 2 eggs, cook in double boiler until thickened. Beat whites of 2 eggs with two tablespoons of white sugar and spread on top. Brown in oven.—Mrs. Fred Blanding.

✓ **Lemon Cake Pie**—Mix 1 cup of sugar and 2 heaping tablespoons of Thoman's Moss Rose flour, piece of butter size of an egg (melted), pinch of salt and yolks of two eggs. Beat all to a cream, add the juice and a little of the grated rind of 2 lemons, 1 cup of milk and the whites of 2 eggs, beaten stiff. Bake $\frac{1}{2}$ hour in a slow oven. The secret is in not having the oven too hot. Use one crust. A delicate cake forms on top. No baking of crusts or boiling of filling. Use deep pie dish. This is a most delicious pie.

Lemon Custard Pie—The juice and grated rind of 1 lemon, 1 cup of sugar, 1 cup of milk, 1 tablespoon of Thoman's Moss Rose flour, 1 tablespoon of butter and 2 eggs, beaten separately. Beat all ingredients together except whites of eggs—add them last. Beat together quickly, pour into unbaked crusts and bake carefully.—Mrs. Bissell.

Orange Pie—Add a good tablespoonful of cornstarch mixed with 1 cup cold water to $\frac{3}{4}$ cup boiling water and cook 3 minutes. Add a pinch of salt, the juice of 1 orange, and grated peel of half an orange, 1 cup sugar and cool. Beat in the yolks of 2 eggs and the white of 1, both well beaten; then pour into a pasted plate and bake. Cover with meringue made with the white of 1 egg and a tablespoonful of powdered sugar. Set in the oven to brown.

Peach Cream Pie— $1\frac{1}{2}$ cups milk, 2-3 cup sugar, 1 heaping tablespoon cornstarch, $\frac{1}{2}$ teaspoon salt, 1 egg yolk. Mix all together cold and cook until thick, when cool stir in 1 cup of canned peaches which have been put through a sieve and 2 tablespoons lemon juice. Pour into pastry shell, frost with white of an egg and brown.—Mrs. Wm. W. Brown.

Pineapple Pie—Bake pie crust first and let cool, 1 can of pineapple, put through meat chopper. Remove some of the juice and mix with $2\frac{1}{2}$ tablespoons of cornstarch, add 2 tablespoons of sugar and cook with chopped pineapple until thick. When ready to serve place in the baked pie crust and cover with whipped cream.—Mrs. L. B. Fowler.

Pineapple Pie—One cup shredded pineapple, 1 cup juice, add water if necessary, sugar to taste, 1 tablespoon cornstarch for thickening, 1 tablespoon of lemon juice. Cook in double boiler as for lemon pie. When cool place in baked crust using the 2 egg whites for meringue.—Mrs. Claude Brown.

Pumpkin Pie—One big cup pumpkin, 1 cup sugar, 1 cup milk, 2 beaten eggs, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon cloves. If you do not use whole milk, add a piece of butter.—Mrs. M. R. Carrier.

Pumpkin Pie—One quart stewed and strained pumpkin, 1 cup milk, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{4}$ teaspoon ginger, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 2 teaspoons baking powder. No eggs. Mix ingredients in order given. Bake in one crust in hot oven until crust is baked.

Individual Pumpkin Pies—Cut rounds of pastry large enough to fit over gem tins. Prick with fork and bake a golden brown. **Filling:** Beat together 1 egg and $\frac{1}{2}$ cup of granulated sugar, add 1 tablespoonful of cornstarch, $1\frac{1}{2}$ cups of milk, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of ginger, pinch of salt and 1 cup of prepared pumpkin. Cook until thick. Cool and fill cases. Cover with whipped cream and sprinkle with chopped nuts.—Mrs. Glen Stimson.

Raisin Pie—Boil together 1 cup of seeded raisins and 1 of water until the raisins are tender. While they are cooking beat 2 eggs very light, add a cupful of white sugar, juice of a lemon, 2 small tablespoonfuls of Thoman's Moss Rose flour and a little salt. Beat up well and stir in the raisins. Put over the fire and stir until it thickens. Bake between two crusts in a buttered pie plate.

Raisin Pie—One cup chopped ^{raw} raisins, $\frac{3}{4}$ cup sugar, 1 cup water, egg size piece of butter, $1\frac{1}{2}$ tablespoons Thoman's Moss Rose flour, juice of 1 lemon, boil until thick and bake with two crusts.

Rhubarb Pie—Two cups of chopped pieplant, 1 cup of sugar; mix together and allow to stand while you beat the yolks of 2 eggs with 1 heaping tablespoon of Thoman's Moss Rose flour. Mix all together and bake with 1 crust. Place the whites of 2 eggs beaten and sweetened on top and brown in the oven.—W. Clara Mack.

Rhubarb Pie—One cup sugar, $1\frac{1}{2}$ cup pieplant cut fine, 1 tablespoon cornstarch, 2 beaten egg yolks. Bake in 1 crust. Beat 2 egg whites with 2 teaspoons sugar, spread on top and brown in oven.—Mrs. Agnes Van Vleet.

Rhubarb Custard Pie—Stir together 2 tablespoons of water, 2 tablespoons of butter, 2 eggs, saving out the whites, 1 cup of sugar, 1 tablespoon of Thoman's Moss Rose flour and a little lemon juice. Peel and slice sufficient pie plant for medium sized pie and pour the mixture prepared as above described over the slices and bake. When done cover with the whites of the eggs beaten stiff to which has been added 4 tablespoonfuls of sugar. Brown in oven.—Mrs. L. D. Whitney.

Sour Cream Pie—One cup sour cream, $\frac{1}{2}$ cup of seeded raisins chopped fine, $\frac{1}{2}$ teaspoon of cinnamon, $\frac{1}{4}$ teaspoon of cloves, a pinch of nutmeg, 1 cup of sugar, yolks of 3 eggs, white of 1 egg. Bake like lemon custard, using the whites of 2 eggs for top. Bake in an unbaked shell in a slow oven until custard is set, then beat the whites of the 2 eggs until stiff, and two tablespoons of sugar and spread on top after pie is cool, and brown in oven.

Sour Cream Pie—One egg, 1 cup sugar, 1 tablespoon Thoman's Moss Rose flour, 1 cup sour cream, a little nutmeg, cinnamon and salt, $\frac{1}{2}$ cup raisins, mix flour with sugar. Bake with two crusts slowly.—Mrs. Fred L. Seger.

Sour Cream Pie—Take 1 cup of sour cream, 1 cup of sugar, $\frac{1}{2}$ cup of raisins, yolks of 3 eggs, salt, 1 teaspoon of cloves, 1 teaspoon of cinnamon. Beat whites of eggs for top and brown in oven.—Mrs. Rising.



PUDDINGS AND PUDDING SAUCES

Apple Bloom—Make a syrup of 3 cups of granulated sugar and 1 cup of water. Drop into it ten cents worth of red cinnamon candies and stir till they are melted. Peel and core eight apples and place in baking dish. Over them pour the syrup and bake very slowly until the apples are thoroughly done—Mrs. May Thompson Webb.

Apple Dessert—Core and pare 7 or 8 apples and bake until quite soft, but not broken. Beat the yolks of 3 eggs with 3 tablespoonfuls of finely powdered sugar and 1 pint of scalded milk. Pour this over the baked apples, which should be piled in a pyramid. Bake this until the custard is firm, then take it out of the oven and allow it to cool. Beat the whites of 3 eggs till foamy, gradually adding 3 tablespoonfuls of powdered sugar and a little lemon flavoring and beat until quite stiff. Place this over the apples with a spoon and set it in the oven to brown.

Apple Dumplings— $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 level teaspoons baking powder, 1 teaspoon butter, $\frac{1}{2}$ cup milk, 6 apples. Sift together thoroughly the flour and baking powder. Work in the butter with the tips of the fingers and add the milk. Place on a floured board, pat and roll out to a little less than $\frac{1}{2}$ inch in thickness. Peel the apples, cut in halves. Cut the dough into rounds large enough to enclose the apple halves. Place in a buttered steamer and cook over boiling water for 20 minutes. Sections of peaches may be used instead of apples.

Excellent
1 1/2 ~~cup~~ *chopped* apples. Serve with whipped cream, almond flavor. Pick up same as date pudding.—Mrs. O. B. Fuller.

Bake in mod. oven

Apple Pudding—Place sliced and seasoned apples in the bottom of a buttered pudding dish. Cover with a batter made of 1 beaten egg, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 teaspoons baking powder, steam 40 minutes.

Apple Pudding with Raisin Sauce—Two cups Thoman's Moss Rose flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 egg, $\frac{1}{2}$ cup cold water, 3 tablespoons melted fat, 1 cup of sliced apples, 1 tablespoon brown sugar, $\frac{1}{8}$ teaspoon cinnamon or nutmeg. Sift dry ingredients together, add well-beaten egg, water, and melted fat. Spread in a shallow greased pan and put the slices of apple over the top. Sprinkle with brown sugar and cinnamon or nutmeg. Bake until the apples are tender. Cut in squares and serve

hot with raisin sauce. Raisin sauce: One cup raisins, $1\frac{1}{2}$ cups boiling water, $\frac{1}{2}$ cup sugar, 2 tablespoons Thoman's Moss Rose flour, $\frac{1}{4}$ teaspoon cinnamon or nutmeg, 1 teaspoon lemon juice. Chop the raisins and cook slowly with boiling water 15 minutes. Pour onto sugar, cinnamon and flour which have been mixed, cook until thick, add lemon juice and serve.

Apple Snow—Four apples, $\frac{1}{2}$ cup sugar, 2 eggs (whites). Pare apples and grate, add sugar, beat egg whites till stiff and dry. Add sweetened apple pulp slowly and continue beating. Chill and serve with boiled custard made of egg yolks.—Mrs. Bigelow.

Apple Snow—Whites 3 eggs, $\frac{3}{4}$ cup apple pulp, powdered sugar. Pare and core 2 sour apples, steam until soft and rub through a sieve. There should be $\frac{3}{4}$ cup. Beat on a platter, whites of eggs until stiff. Add gradually apple sweetened to taste and continue beating. Pile lightly on glass dish, chill and serve with custard or cream. Custard Sauce: Yolks 2 eggs, $1\frac{3}{4}$ cups scalded milk, $\frac{1}{4}$ cup sugar, $\frac{1}{8}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla. Beat eggs slightly; add sugar and salt. Stir constantly while slowly adding hot milk. Cook in double boiler, and stir until mixture thickens. Cool and flavor.—Pearl Walker.

Apricot Dumplings—Sift together 2 cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon salt and 4 teaspoons baking powder, rub in 1 tablespoon butter or lard with tips of fingers and add $\frac{7}{8}$ cup cream, cutting it in with a knife. Mix well and toss on lightly floured board, pat and roll out to $\frac{1}{4}$ inch thickness, shape with a large biscuit cutter and place 2 halves of peeled apricots in each; enclose them, pressing the edges together. Place in a granite dripping pan $1\frac{1}{2}$ inches apart, sift around them 1 cup granulated sugar, pour on 2 cups water. Bake in a hot oven 20 minutes, basting three times. Serve with hard, apricot or creamy sauce. Creamy Sauce: Flavor 2 cups of heavy cream with 1 teaspoon vanilla or orange extract, whip until stiff. Beat the whites of 2 eggs stiff and dry; add 1 cup powdered sugar gradually and cut and fold into first mixture. Serve cold with baked dumplings, baked apples, blanc mange, etc.—Mrs. F. W. Nichols.

Apricot Trifle—Take a sponge cake, split and spread with raspberry jam, cut in small squares, lay them in a crystal dish. Take a can of preserved apricots, pour over cake and let soak for $\frac{1}{2}$ hour. Then put a layer of chopped nuts and $\frac{1}{2}$ pint of cream whipped thick, then decorate with chopped nuts and cherries. Pineapple trifle may be prepared as above. Apricots can simmer with a little sugar added and allowed to cool if preferred. Sponge Cake for Trifle: Take 2 eggs, yolks and whites beaten separately, 1 cup sugar, 1 cup Thoman's Moss Rose flour, 1 teaspoon baking powder sifted with flour. Mix together until even

consistency with a scant $\frac{1}{2}$ cup boiling water. Bake slowly in a moderate oven. Flavoring can be added if desired.—Mrs. Leo Gray.

Baked Custard—One quart milk, 5 eggs, 2-3 cup granulated sugar, 1 level teaspoon ginger, $\frac{1}{2}$ teaspoon nutmeg, a little salt. Heat but do not scald milk, separate eggs, add salt to whites and sugar, ginger and nutmeg to beaten yolks. Do not beat whites too much. Mix all and bake with dish standing in a pan of boiling water about an hour in a medium oven. Do not bake too fast or too long.—Mrs. Wm. M. Gray.

Baked Custard—Baked custard will prove a great favorite with the whole family, and it is about the easiest thing you can make. For 4 people beat 2 eggs very light, add 2 cupfuls of milk, 1-3 cupful of sugar, and a sprinkling of nutmeg. Stir well to melt the sugar and pour either into little baking cups or a small baking dish; set in a larger vessel and surround with hot water before you put it in the oven. Bake for about 20 minutes, or until firm in the center; stick a silver knife into the middle of it and if it comes out clean the custard is done. For a delicious lemon sauce to pour around this, melt a cupful of granulated sugar with 1-3 cupful of hot water and the juice of $\frac{1}{2}$ a lemon, and boil 5 minutes, or until it makes a thick syrup.

Black Pudding—Required 1 egg, $\frac{1}{2}$ cup of molasses (Red Hen, dark). Add 2 teaspoons of soda and fill cup with boiling water. Take 1 teaspoon each of cinnamon, cloves and salt. Also take $1\frac{1}{2}$ cups of Thoman's Moss Rose flour, 1 cup raisins or nuts. Steam $1\frac{1}{2}$ hours. Sauce: Take 2 eggs, $1\frac{1}{4}$ cups of sugar, butter size of an egg, melted, $\frac{1}{2}$ teaspoon of nutmeg. Whip until very creamy.—Mrs. W. W. Potter.

Bread Pudding—One egg, $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup sugar, salt. Add pieces of stale bread, sprinkle with cocoanut and steam or bake.—Mrs. John Frye.

Bread Pudding—Dice 6 slices of buttered bread, pour over a custard made of 1 quart milk, 1 cup molasses, $\frac{1}{2}$ cup currants, a little nutmeg and salt. Bake about $\frac{1}{2}$ hour.

Little Bread Puddings—Butter a number of custard cups and garnish the bottom of each with raisins or cherries, then fill the cups with finely crumbed stale bread. Scald 1 pint of milk and dissolve in it $\frac{1}{2}$ cup sugar. Let stand off the fire ten minutes, then add one teaspoon vanilla and three well beaten eggs. Baste the bread with this until the cups are full. Stand in a pan partly filled with hot water and place in moderate oven until the puddings are firm in the center. Serve with a liquid sauce.—Mrs. H. Walker.

MEMORANDA.

Brown Betty—Grease a pudding dish and place in the bottom a layer of bread crumbs. Then nearly fill the dish with alternate layers of bread crumbs and chopped or sliced apples, sprinkling brown sugar, cinnamon or nutmeg and a little butter over each layer, topping off with crumbs. Bake 1 hour and serve with lemon or hard sauce.

Brown Pudding—One egg, 1 teaspoonful of salt, $\frac{1}{2}$ cup molasses, 1 cup of sour milk, 2 level teaspoonfuls of soda, $2\frac{1}{2}$ scant cups of Thoman's Moss Rose flour, 1 cup of raisins, $\frac{3}{4}$ cup of nut meats, $\frac{1}{4}$ teaspoonful of cloves, 2 teaspoonfuls of cinnamon. Steam 1 hour. Sauce: Cream $\frac{1}{4}$ cup of butter and 1 cup of sugar and yolks of 2 eggs. Beat the whites of the eggs stiff and put together. Then add $\frac{1}{2}$ pint of cream which has been whipped thick.—Mrs. L. D. Whitney.

Butter Scotch Pudding—One cup brown sugar, 1 tablespoon butter, 4 tablespoons milk, cook five minutes. Beat yolk of 1 egg, add 1 cup milk into which 1 tablespoon of Thoman's Moss Rose flour has been stirred. Add this to first mixture, salt, cook till thick. Serve cold with whipped cream or powdered nut meats or both.—Mrs. D. W. Kelley.

California Steamed Pudding—One cup Thoman's Moss Rose flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{4}$ teaspoon allspice, 1 cup sugar, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup walnuts chopped, 1 cup raw grated carrots, 1 cup raw grated potatoes, 1 teaspoon lemon rind, 2 tablespoons melted fat. Sift the first ingredients, flour, baking powder, salt, spices, and sugar together and add chopped raisins and nuts. Stir in the grated vegetables, lemon rind and fat. Pour into a greased mold and steam for $2\frac{1}{2}$ hours. Serve with a hot pudding sauce.

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Caramel Custard—Three eggs, 4 tablespoonfuls of sugar and 1 pint of milk. Melt 6 tablespoonfuls of sugar by putting in an iron pan over the fire. Great care must be taken to melt and brown the sugar without scorching it. Pour a tablespoonful of the caramel into the bottom of each custard cup and while it is hot and liquid whirl the cup around so that the cup becomes fairly lined with the caramel. Beat the eggs without separating until light. Add sugar and then the milk. Pour this into the cups on top of the caramel and stand them in a baking pan half full of hot water. Bake until custard is set in the center, about 20 minutes. Run a spoon handle down in the center and if it comes out clean the custard is done. After taking from the oven let stand a moment and then turn into individual dishes. Serve cold.—Mrs. A. K. Chittenden.

Caramel Custard—Dissolve 1 cup sugar by heating in iron pan, then add twice as much hot water and boil until the caramel is dissolved. Thicken with Thoman's Moss Rose flour and water,

and add a little butter. When thick as custard, remove from fire and add a teaspoon vanilla. Let cool. Soak a tablespoon of gelatine in cold water and dissolve in boiling water. Add a pint of whipped cream and the caramel. Whip all together until it foams up, and set on ice for an hour before serving.—Mrs. H. Walker.

Caramel Pudding—Six level tablespoons Thoman's Moss Rose flour with cold milk to make a paste. One quart milk heated in double boiler, 3 egg yolks beaten very light, salt. Add caramel made from 3 cups brown sugar melted in iron frying pan. Cook until creamy; when cold serve in high glasses with whipped cream.—Bethany Lovell.

Caramel Pudding—One cupful of brown sugar, 1 teaspoonful of granulated gelatine dissolved in $\frac{1}{4}$ cup of cold water and whites of 3 eggs. Caramel the sugar and add gelatine and add to beaten whites. Put in small molds first wet with cold water. Sauce: Beat yolks of eggs and add pinch of salt, 2 tablespoonfuls of sugar and $1\frac{1}{2}$ cupfuls of milk, 1 teaspoonful of vanilla and cook in double boiler until thick and smooth.—Mrs. Glen Stimson.

Caramel Cornstarch Pudding—Four cups milk, 1 tablespoon sugar, 2 tablespoons cornstarch, $\frac{1}{8}$ teaspoon salt, vanilla. Place milk in double boiler and heat it. Mix sugar, starch and salt. Add this mixture very gradually to the hot milk. Stir constantly and cook until thick. Caramel Sauce: $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup boiling water. Melt sugar in frying pan. Stir constantly over hot fire until melted into syrup of light brown color. Remove from fire and add boiling water. Place on fire again and boil 10 minutes.

Caramel Rice Pudding—Wash a large tablespoon rice through several waters. Brown 2 tablespoonfuls sugar to the caramel stage and pour over it a quart of milk. When the sugar is well dissolved add the rice to the milk, also a teaspoon salt. Pour into the pudding dish and bake in a slow oven, stirring frequently at first. Add $\frac{1}{2}$ cup of sugar after it has been in the oven for a time. This should be creamy and delicate.

Caramel Tapioca Pudding—Soak 1 cupful of pearl tapioca in 2 cupfuls of cold water; allow to soak over night; cook until transparent, adding more water if necessary; then add 1 cup of brown sugar, a good pinch of salt and a piece of butter the size of an egg; bake about 30 minutes in moderate oven. Serve with whipped cream, sweetened, and flavored with vanilla.

Carrot Pudding—One cup suet, measure after grinding or chopping, 1 cup raisins, chopped, 1 cup grated raw carrots, 1 cup grated raw potato, 1 cup bread crumbs, 1 cup sugar, $1\frac{1}{2}$ cups

Thoman's Moss Rose flour, 1 teaspoon soda in 3 tablespoons hot water, 1 teaspoon baking powder, 1 teaspoon salt, juice of one lemon, $\frac{1}{2}$ cup of nut meats, $\frac{1}{2}$ teaspoon nutmeg and cinnamon, steam $1\frac{1}{4}$ hours. Serve with hard or lemon sauce.—Mrs. Wm. W. Brown.

Carrot Pudding—Two cups brown sugar, 1 cup chopped suet, 1 cup raisins, 1 cup figs or dates all chopped, 1 cup grated raw carrot, 1 cup grated raw potato, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 teaspoon soda, 1 teaspoon salt, 2 teaspoons cinnamon.—Mrs. F. A. Beard.

Cherry Pudding—One cup sugar, 1 cup sweet milk, butter size of an egg, 2 teaspoons baking powder, and Thoman's Moss Rose flour to make a stiff batter. Put in pudding pan. Dressing: $1\frac{1}{2}$ cups cherries, 1 cup sugar, small piece of butter, 2 cups boiling water. Pour dressing over batter and bake 1 hour. Serve with cream. Any fruit may be used in place of cherries.

Chocolate Cups—One cup sugar, 1 tablespoon butter, 1 egg, 1 cup milk, $\frac{1}{4}$ teaspoon salt, 1 cup Thoman's Moss Rose flour, 3 teaspoons baking powder, 1 teaspoon vanilla, 1 tablespoon melted chocolate, 1 teaspoon cinnamon. Cream butter and sugar. Add egg, well beaten, milk and vanilla. Sift together flour, salt and baking powder and beat into mixture. Take half of this batter and beat into it the cocoa and cinnamon. Fill buttered custard cups alternately with white and chocolate mixtures. Steam for 1 hour. Serve hot with hard sauce. Hard Sauce: One-half cup butter, $\frac{3}{4}$ cup sugar, vanilla, about $\frac{1}{2}$ teaspoonful. Cream butter thoroughly. Add sugar slowly, creaming all the while, and vanilla last. Pile on fancy dish and serve on table, with pudding. Pearl Walker.

Coffee Jelly—Soak 1 box of gelatin in 1 cupful of cold water until soft. Add 1 cupful of sugar, 1 pint of boiling water and 1 pint of rather strong coffee. Stir until the sugar is dissolved, add 1 teaspoonful of vanilla extract, strain through double cheese cloth into wet molds. Serve with whipped cream.—Mrs. Wm. M. Gray.

Crumb Pudding—One cup of bread crumbs, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup shortening, 1 cup chopped raisins, 1 cup sour milk, 1 teaspoonful of soda, 1 teaspoonful cinnamon, 1 cup of Thoman's Moss Rose flour, steam for 2 hours.—Mrs. C. E. Groves.

Date Pudding—Beat whites and yolks of 2 eggs separately. Mix together, $\frac{1}{2}$ package of dates, stoned and cut into small pieces, $\frac{1}{2}$ cup chopped nut meats, 1 small cup sugar, yolks of eggs, 1 tablespoon Thoman's Moss Rose flour, 1 teaspoon baking powder. Then add egg whites, spread on pan not more than an inch deep, bake 30 minutes in moderate oven. Serve with whipped cream.—Mrs. B. L. Ballard.

Date Pudding—Cut in small pieces $\frac{1}{2}$ cup of dates, add $\frac{1}{2}$ cup of pineapple cut fine, $\frac{1}{2}$ cup of nut meats, 2 eggs, 3 tablespoonfuls of Thoman's Moss Rose flour, 1 teaspoonful of baking powder. Bake about 20 minutes. Serve hot or cold with whipped cream.—Mrs. H. W. Brouse.

Date Pudding—One cup sugar, 2 eggs beaten together, add 1 cup chopped walnut meats, 1 package ground dates, 1 small loaf bread grated, 2 tablespoons baking powder, water to moisten. Bake slowly, serve cold with cubes of ice cream on top. Whipped cream may be used.—Mrs. Lewis.

Date Pudding—One cup sugar, 1 cup chopped dates, 1 cup chopped nut meats, 1 cup milk, 2 tablespoons Thoman's Moss Rose flour, 1 teaspoon baking powder, 1 cup bread crumbs, 2 tablespoons melted butter, little salt, bake slowly. Serve with whipped cream.—Mrs. F. E. Miller.

Date Pudding—One cup chopped dates, $\frac{1}{2}$ cup walnut meats, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 2 eggs, 3 tablespoons Thoman's Moss Rose flour, 1 teaspoon baking powder, 1 tablespoon butter. Bake in slow oven, serve with whipped cream or vanilla sauce.—Mrs. Bart Strudley.

Date Pudding—One egg, 1 level cup sugar, $\frac{1}{2}$ cup milk, 1 cup Thoman's Moss Rose flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 1 cup chopped dates, 1 cup chopped nuts. Mix in order given, sifting dry ingredients together. Pour into greased shallow pan and bake in moderate oven 30 minutes. While hot cut in desired shapes and roll in powdered sugar. Serve with whipped cream.—Mrs. A. Palmer Welch.

Date Pudding—Pass 1 pound of dates and $\frac{1}{2}$ pound of suet together through the meat cutter. Sift in 1 cup of Thoman's Moss Rose flour, $\frac{1}{2}$ cup of sugar, 1 teaspoonful each of ginger and cinnamon, and a scant teaspoonful of salt. Mix thoroughly, then add 1 cup of soft bread crumbs, $\frac{1}{2}$ cup of milk, and 2 well beaten eggs. Turn into buttered individual molds and steam 2 hours. To serve, decorate with holly and serve with hard sauce. Figs, stoned raisins, currants, candied peel, prunes or nuts alone, or in any combination, may replace the dates.

Date Nut Pudding—One cup dates, 1 cup pecan nuts, 1 cup sugar, 3 eggs, 3 tablespoons Thoman's Moss Rose flour, 1 teaspoon baking powder. Bake in moderate oven, serve with whipped cream.—Mrs. O. B. Fuller.

Fig Betty—One cup chopped figs, 1 cup milk, $1\frac{1}{2}$ cup bread crumbs, 1 tablespoon sugar, $\frac{1}{2}$ lemon, 1 tablespoon butter. Mix the figs, bread crumbs, sugar, grated lemon rind and melted butter,

then the milk and mix all together thoroughly. Pour into buttered pudding dish and steam about 2 hours.—Mrs. Edgar Thorpe.

Fig Pudding—One cup suet, 1 cup figs, 1 cup dried bread crumbs, 1 cup sugar, 1 cup sweet milk, 2 teaspoons baking powder, 3 eggs, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ cup Thoman's Moss Rose flour. Put suet, figs and bread crumbs through grinder. Mix all together and fill buttered baking powder cans 2-3 full. Steam 2 hours. Sauce: $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup brown sugar, 2 egg yolks, 1 cup whipped cream, $\frac{1}{2}$ teaspoon vanilla. Cream butter and sugar. Put in double boiler and stir till hot. Remove from stove and add cream. Serve hot.

Fruit Cake Dessert—Heat slices of fruit cake in butter. Serve with foamy sauce. Foamy Sauce: $\frac{1}{2}$ cup butter, 1 cup powdered sugar, 2 egg whites, 8 tablespoons boiling water, 4 tablespoons sherry. Cream butter and sugar, add unbeaten whites 1 at a time. Beat until very light. When ready to serve add wine and water. Place in double boiler and stir until frothy, no longer.—Mrs. Holmes.

Fruit Pudding—Take $\frac{1}{4}$ cup sugar, 1 egg beaten together, $\frac{1}{2}$ cup sweet milk, stir in enough Thoman's Moss Rose flour to make as thick as cake batter. With the flour sift 1 rounding teaspoon baking powder and a little salt. Add $\frac{1}{4}$ cup or more of fruit—peaches, strawberries, or any canned fruit you have left. Fill greased cups half full, steam $\frac{1}{2}$ hour and serve with cream and sugar.—Mrs. McQuigg.

Fuller Pudding—One cup of molasses, 1 cup of milk, 2-3 cup of butter, nutmeg, 1 teaspoon each of soda, cinnamon, cloves and allspice, enough Thoman's Moss Rose flour to make stiff as cup cake and a little salt. Steam $1\frac{1}{2}$ hours. Sauce: 2 tablespoonfuls of butter, 4 tablespoons of sugar, 1 tablespoonful of vanilla, 2 eggs, whites beaten to a stiff froth. If desired, thin with 1 tablespoonful of boiling water. Beat very thoroughly.—Mrs. Allan Cowperthwait.

Gateau de Pomme—Two pounds apples, 1 pound sugar, stew $\frac{3}{4}$ of an hour. Mash and add lemon juice. Put in mold and eat with cream or custard.—Mrs. E. C. Chapin.

Graham Pudding—One cup molasses, 1 cup sour (or sweet) milk, 2 cups Graham flour, 1 cup raisins, 1 large teaspoon soda, salt, steam 3 hours. Serve with hard sauce or any rich sauce.—Mrs. Dewart.

Graham Pudding—One cup molasses, $\frac{1}{4}$ cup brown sugar, 1 cup cut raisins, 1 cup sweet milk, 2 cups Graham flour, 1 teaspoon soda. Butter size big walnut. Steam 2 hours or more.—Lucy Anne Fry.

Grape Juice Frappe—Dissolve 1 package of lemon Jell-O in $\frac{1}{2}$ pint of boiling water and add $\frac{1}{2}$ pint grape juice. Just as it begins to set, whip with egg beater until light and spongy; add 1 cup whipped cream and stir. Serve very cold in sherbet glasses, garnished with a spoonful of whipped cream and some candied violets.

Grape Nut Pudding—One package of lemon Jell-O dissolved in 1 pint boiling water, 1 cup grape nuts, 1 cup dates, and walnut meats if desired. Mix thoroughly and let mold. Sauce: One cup pulverized sugar, yolk of 1 egg, add to this whipped cream and beat thoroughly. Beat sugar and egg yolk before adding whipping cream.—Mrs. Isbell.

Heavenly Hash—One pint whipped cream, 25 best marshmallows, 1 cup chopped nuts, candied cherries. Mix the marshmallows broken in small pieces with the whipped cream to which a little powdered sugar may be added. Let stand on ice several hours. Then decorate with candied cherries and serve ice cold. Chopped bananas or pineapple may be added to above to suit taste.—Mrs. Fred Blanding.

Huckleberry Pudding—Take $\frac{3}{4}$ cup of granulated sugar, $\frac{1}{2}$ cup of butter, 1 egg well beaten, $\frac{1}{2}$ cup of milk, 2 teaspoonfuls of baking powder, $1\frac{3}{4}$ cups of Thoman's Moss Rose flour. At the last fold in 1 cup huckleberries well covered with flour. Bake 30 minutes. Sauce: Cream 1 cup of powdered sugar with $\frac{1}{4}$ cup of butter and add beaten white of egg and set on ice until cold.—Mrs. Charles Shubel.

Ice-Box Cake—Two cakes sweet chocolate, 2 tablespoons sugar, 3 tablespoons cold water. Melt in double boiler, cool and add yolks of 4 eggs beaten also whites of 4 eggs beaten stiff. Line bar pan with wax paper. Have $1\frac{1}{2}$ dozen lady fingers broken apart. Put cake and custard in layers and stand in ice box over night. Serve with whipped cream.—Mrs. James B. Tuthill.

Lemon Pudding—Take $1\frac{1}{2}$ cups of boiling water, 2 tablespoons of cornstarch, juice and grated rind of 1 lemon. Add beaten yolk of 2 eggs and 1 cup of sugar. Boil 5 minutes and add the beaten whites of 2 eggs. Serve cold.—Mrs. Bissell.

Lemon Cream Pudding—Beat the yolks of 4 eggs. Add 4 tablespoons of sugar (rounding). To this add the grated rind and juice of 1 lemon and 2 tablespoons of hot water. Cook in a double boiler until thick. Remove from fire and add stiffly beaten whites of 4 eggs with 2 tablespoons of sugar. Serve cold.—Mrs. Bissell.

Maple Bavarian Cream—Beat the yolks of 4 eggs until very light, then add slowly while beating constantly a cup of thick,

hot maple syrup. Turn the mixture into a double boiler and stir and cook until it is thick enough to coat the blade of a silver knife. Have $\frac{1}{4}$ of a box of gelatin softened in cold water, dissolve it over boiling water and stir into the custard; when thoroughly dissolved turn out into a basin, set over cracked ice or very cold water and stir occasionally until it begins to congeal, then fold in lightly 3 cups of cream whipped to a stiff froth. Turn into a fancy mold set in a very cold place to harden.

Mince Meat Pudding—Add 1 cup mince meat to any 1-egg cake recipe. Bake or steam and serve with hard sauce.

Molasses Pudding—Required 1 cup of baking molasses, 1 cup of Thoman's Moss Rose flour, $\frac{1}{2}$ cup of cold water, 1 teaspoonful of soda, 1 egg. Mix well. Steam in half-filled cups for 1 hour. Do not open steamer. Hard sauce: Required 1 cup of powdered sugar, 1-3 cup of butter, white of egg and flavoring.—Mrs. Virgil Boyer.

Molasses Pudding—One-half cup molasses, $\frac{1}{2}$ cup water, 1 egg beaten, pinch salt, 1 cup or less of dates and figs chopped or raisins and nuts, 1 heaping cup Thoman's Moss Rose flour, level teaspoon soda. This will seem too thin, but it is not. Steam $1\frac{1}{2}$ hours. Rich yellow sauce: 1 cup XXXX sugar, 1-3 cup butter, mix well, add unbeaten yolks 2 eggs. Put in double boiler and heat but not cook it. Add stiffly beaten whites of eggs, keep hot but do not cook, vanilla.—Mrs. D. W. Kelley.

Orange Pudding—Peel, remove seeds and slice thin, 5 oranges, cover with cup of powdered sugar. Heat a pint of milk in double boiler, add the yolks of 3 eggs well beaten, 1 tablespoon of corn-starch and smooth in a little cold water, stir constantly and when thick pour over the fruit, cover with the whites of 3 eggs, sweetened with a tablespoon of powdered sugar and beaten to a froth, set in oven to brown. Cool and serve.—Mrs. Geo. A. Jackson.

Peach Whip—Dissolve 1 package lemon Jell-O in $\frac{1}{2}$ pint of boiling water. When cool and still liquid add $\frac{1}{2}$ pint of peach juice and whip together. Then fold in 1 cup of crushed peaches. Set in cool place for an hour or so. Serve with whipped cream.—Mrs. Isbell.

Pears with Maple Syrup—Place canned pears in a baking dish. Pour over them 1 cup of maple syrup. Cover and heat through thoroughly in oven, basting occasionally. Serve hot with whipped cream.—Mrs. H. A. Haze.

Plum Pudding—One cup chopped suet, 1 cup raisins, 1 cup currants, 1 cup New Orleans molasses, 3 cups Thoman's Moss Rose flour, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon

soda, $\frac{1}{4}$ teaspoon salt. Mix well, steam 3 hours. Sauce: One cup sugar, $\frac{1}{2}$ cup butter, creamed, 1 egg yolk, 1 tablespoon boiling water, 1 egg white beaten stiff and wine, if you have it, if not a little vinegar.

Plum Pudding—Take 1 cup of suet, chopped fine; 1 cup of molasses; 1 cup of cold coffee; $1\frac{1}{2}$ cups of raisins, chopped fine; $\frac{1}{2}$ cup of nuts, chopped fine; 1 cup of bread crumbs; 2 cups of Thoman's Moss Rose flour; 2 eggs; 1 teaspoon of soda; 1 teaspoon of cinnamon; $\frac{1}{2}$ teaspoon of cloves, and 1 teaspoon of salt. Steam 3 hours. Sauce for plum pudding: Use 2 egg yolks; 1 cup of sugar; $\frac{1}{2}$ cup of butter. Beat well, then add 1 cup of boiling milk; next beat into the sauce the whites of 2 eggs which have previously been whipped stiff. Flavor to taste and serve at once.—Mrs. Bissell.

Plum Pudding—Required 1 pint of raisins, 1 pint of currants, 1 pint of sugar, 1 pint of ground suet, 1 pint of bread crumbs, 1 pint of Thoman's Moss Rose flour, 1 cup of milk, 3 eggs, 2 ounces of lemon peel and nutmeg and salt to taste. Mix all together. Tie up tight in pudding cloth and boil 4 hours. Have the water boiling when the pudding is put in.—Mrs. T. R. Snell.

Old Fashioned English Plum Pudding—One cup of sugar, 6 eggs, 1 pound of currants, 1 pound of raisins, 1 pound suet, $\frac{1}{2}$ pound figs, $\frac{1}{4}$ pound citron, $\frac{1}{2}$ pound bread crumbs, $\frac{1}{2}$ pound Thoman's Moss Rose flour, $\frac{1}{2}$ cup of New Orleans molasses, 1 ounce each of candied cherries, orange and lemon peel, 1 teaspoon each of cinnamon, nutmeg and cloves, 2 teaspoons of baking powder mixed with the flour. Take the suet and bread crumbs and run through the food chopper, then all the fruit. Mix thoroughly together in a large bowl, beat the eggs very light and slowly stir them in, then the molasses till well blended, then the spices and, lastly, the flour. Dip the new pudding bag in hot water, pour the pudding into the bag and tie the bag, leave room for it to swell. Put in a kettle of boiling water and boil 4 hours, do not take the cover off only when necessary to add more boiling water.—Mrs. J. Whitely.

Pineapple Bisque—Prepare 1 package of vanilla flavored Jell-O according to directions, and set aside to chill. When jellied, beat thoroughly with an egg beater, then add a cup of cream which has been whipped and beat both together. Then stir in a cup of shredded pineapple and 1 cup of chopped nut meats. Put in a mold and chill.

Pineapple Pudding—One-half box gelatine soaked, add 1 cup sugar, 1 cup boiling water, 1 can sliced pineapple cut small without juice. When half solid beat well and add 1 pint of cream

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well whipped. Sauce: Cook soft custard of 3 egg yolks, 3 large tablespoons sugar and 1 pint of milk. Serve cold.—Mrs. J. B. Tuthill.

✓ **Pineapple Tapioca Pudding**—One-half cup pearl tapioca, $\frac{1}{2}$ cup granulated sugar, $\frac{3}{4}$ cup chopped pineapple, juice of lemon, whites of 2 eggs. Soak tapioca in water over night; add sugar, juice of lemon and pineapple and cook in double boiler until tapioca is clear. Remove from fire and allow to partially cool. Whip the whites of the 2 eggs and beat into the mixture.

Prune Pudding—One-half pound prunes, 1 inch stick cinnamon, 2 cups cold water, 1 1-3 cups boiling water, 1 cup sugar, 1-3 cup cornstarch, 1 tablespoon or more lemon juice. Pick over and wash prunes, then soak one hour in cold water and boil until soft. Remove stones, then add sugar, cinnamon, boiling water, and simmer 10 minutes. Dilute cornstarch with enough cold water to pour easily, add to prunes mixture also lemon and cook 5 minutes. Remove cinnamon; mold, chill and serve with cream.

Queen Mab Pudding—Cover $\frac{1}{2}$ box gelatine with cold water, 2 cups milk, 2 cups whipping cream, 4 eggs, 2-3 cup sugar. Whip the cream. Heat milk in double boiler and add gelatine. Beat yolks and sugar together, add to boiling milk. Cook 2 minutes stirring constantly. Remove from fire, add vanilla, a pinch of salt. Stand dish in ice water. When cool add whipped cream. Place in a melon mold. Let stand several hours in refrigerator. Serve with whipped cream.—Mabelle Gray.

Raisin Puff Pudding—Two eggs, $\frac{1}{4}$ cup butter, 2 cups Thoman's Moss Rose flour, 1 cup sour cream, 1 cup raisins, seeded and chopped, 1 teaspoon soda, steam in cups 1 hour, and serve with any good pudding sauce.—Mrs. H. Walker.

Rice Dessert—Take 1 cup cooked rice, 2-3 cup sugar, 2 level tablespoons powdered gelatine. Moisten gelatine with cold water then add $\frac{1}{4}$ cup hot water, $1\frac{1}{4}$ cups whipping cream. Add sugar to rice. Put gelatine in whipped cream, then add to rice and stir. Pour in a glass mold.

Creamed Rice Dessert—Two cups cooked rice (warm). Dissolve 1 tablespoon gelatine in cold water, add to rice, well salted. When cold add $\frac{1}{2}$ pint whipped cream and put into mold. Sauce: 1 cup orange marmalade stirred into syrup made of $1\frac{1}{2}$ cups sugar and 1-3 cup of water. Serve sauce cold, poured around the mold of rice.—Mrs. F. G. Mathewson.

Rice Pudding—One small cup of rice in 1 quart of milk. Cook until soft, while hot add the yolks of 3 eggs well beaten, grated rind of 1 lemon, good pinch of salt and 4 tablespoons sugar, add all of lemon juice from 2 lemons except 2 tablespoonfuls. This

mixture should be thicker than boiled custard, if too thick thin with milk or cream. Turn into a pudding dish and add the stiffly beaten whites of 3 eggs, 8 tablespoons of pulverized sugar and 2 tablespoons lemon juice as the meringue for top. Let brown in oven to suit. Serve very cold, a little whipped cream with this is delicious but it is fine without.—Mrs. F. S. Dains.

Rice and Almond Cream—Bleach $\frac{1}{2}$ cup of sweet almonds, cut them in thin strips or chop them fine. Put them in the double boiler with 3 cups of milk, $\frac{1}{4}$ cup of sugar and $\frac{1}{2}$ teaspoon of salt, and when hot add 1 cup of well washed rice. Steam it until the rice is tender. When ready to serve dip it out into frappe glasses or fancy cups, till $\frac{1}{2}$ full, put on a teaspoon of apple jelly, then fill with thick whipped cream, with another bit of the jelly on the top. Candied cherries may be used if you have no apple jelly, or when you wish to vary this simple, but delicious dessert.

Rice and Date Pudding—One pint fruit juice, 4 tablespoons cornstarch, sugar and lemon juice. Stew 1 pound pitted dates to a pulp with $\frac{1}{2}$ cup sugar and enough water to keep from burning. Mix with cup cold boiled rice and when cold fold in the stiffly beaten white of 1 egg. Serve with cream.

Sailor Duff Pudding—Cream together 1 egg and 2 tablespoonfuls of sugar. Add $\frac{1}{2}$ cup of molasses, $1\frac{1}{2}$ cups of Thoman's Moss Rose flour, 1 level teaspoonful of soda, $\frac{1}{2}$ cup of boiling water and pinch of salt. Steam 1 hour. Sauce: Thoroughly beat 2 eggs, sweetened with 1 cup of brown sugar. When thoroughly beaten add whipped cream and flavor.—Mrs. G. F. Bauch.

Smith College Pudding—Cream 3 tablespoons Thoman's Moss Rose flour and 2 tablespoons butter. Add 1 quart boiling milk in double boiler. Salt. Cook 10 minutes and cool. Half an hour before serving add beaten yolks of 4 eggs, and lastly the whites of 4 eggs, beaten stiff. Bake in slow oven 20 to 30 minutes. Serve with hard sauce.—Mabelle Gray.

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Snow Pudding—Put $1\frac{1}{2}$ pints of boiling water into a double boiler. Into it put 6 teaspoonfuls of cornstarch moistened with milk. Add pinch of salt and the stiffly beaten whites of 3 eggs which must be beaten into the cornstarch. Cook 1 minute. Flavor and put in molds. Sauce: One pint of milk, 3 egg yolks beaten, 2-3 cup of sugar and salt sufficient. Cook until creamy. Flavor.—Mrs. Rising.

Steamed Pudding—Take 1 egg, 2 teaspoonfuls of melted butter, 2 teaspoonfuls of brown sugar, $\frac{1}{2}$ cup of molasses, 1 teaspoonful of soda in $\frac{1}{2}$ cup of boiling water, $1\frac{1}{2}$ cup of sifted Thoman's Moss Rose flour, 1 teaspoonful of baking powder, pinch of salt, $\frac{1}{2}$ teaspoonful of cloves, 1 teaspoonful of cinnamon. Steam 1 hour. Sauce: Take $\frac{1}{2}$ cup of white sugar, $\frac{1}{4}$ cup of butter, 1 egg. Beat together and add $\frac{1}{2}$ pint of whipped cream. Pudding will serve eight people.—Mrs. Crotty.

Steamed Pudding—Take 1 cup of molasses, 1 cup of lard, pinch of salt, 1 cup of boiling water, 1 teaspoonful of soda, 3 cups of Thoman's Moss Rose flour. Steam 3 hours. Sauce: Take $\frac{1}{2}$ cup of butter, 2 cups of brown sugar. Beat together until it creams, then add teaspoonful of vanilla.—Mrs. J. A. Eldred.

Steamed Pudding—Two tablespoons sugar, $\frac{1}{2}$ cup molasses, 2 tablespoons melted butter, $\frac{1}{2}$ cup boiling water, 1 egg, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 teaspoon soda. Mix sugar, butter, egg, molasses and hot water, then put in soda and flour. Steam 45 minutes. Sauce: One cup sugar, $\frac{1}{2}$ cup or less butter, 1 or $\frac{1}{2}$ pint whipping cream, 2 eggs. Mix sugar and butter as for cake, add well beaten eggs, then stir in whipped cream.—Mrs. Samuel P. Kyes.

Steamed Pudding—Beat well 1 egg, add 1 cup of molasses, 1 cup of warm water in which put 1 level teaspoonful of soda, 1 teaspoonful of cinnamon, a little nutmeg, 1 cup of chopped raisins, $1\frac{1}{2}$ cups of Thoman's Moss Rose flour, little salt. Steam two hours. Sauce: Beat separately 2 eggs, add $\frac{3}{4}$ cup of powdered sugar, 2 tablespoonfuls of butter creamed with sugar, and 1 teaspoonful of vanilla.—Nina Stone.

✓ **Strawberry Marshmallow Pudding** ^{6-7 Pm.}—Cut $\frac{1}{4}$ pound marshmallows into small pieces and soak several hours in $\frac{1}{2}$ cup pineapple juice and 1 tablespoon lemon juice. Whip $1\frac{1}{2}$ cups double cream and add 3 tablespoons powdered sugar. Soften 1 tablespoon granulated gelatine in 3 tablespoons sweet milk and melt over hot water, cool and strain into the cream, beating constantly. Cut $\frac{3}{4}$ cup canned pineapple into shreds, combine with 1 cup strawberries cut into small pieces and the marshmallows and beat into the cream. Pour into cold, wet mold and set on ice. When ready to serve, turn out and garnish with whipped cream and berries. This amount will serve 7 persons.

Strawberry Short Cake—Put 2 quarts of capped berries in a colander and pour cold water over them. Reserve a few of the choice ones for a garnish. Cut the others in half and mix with $1\frac{1}{2}$ cups of sugar. Set in a warm place for an hour or two. Make a soft dough of 2 cups of sifted Thoman's Moss Rose flour, 3 teaspoons baking powder, 1-3 cup butter, 1 egg, 3-4 cup sweet milk, $\frac{1}{2}$ teaspoon salt. Divide the dough and roll into 2 pieces to fit round pan. Spread layers with melted butter, place one on top of other and bake 15 minutes. When done take layers apart and put in a layer of sweetened berries and cover the top with same. Serve on a round platter with whipped cream and fresh berries. Nice in individual cakes also. Garnish with fresh strawberry leaves if you can obtain them.—Mrs. R. H. Scott.

Strawberry Short Cake—Three quarts strawberries, 3 cups granulated sugar or more if berries are very sour, 1 pint whipping cream. An hour before you wish to serve hull and wash the berries reserving about 20 of the finest for the top. Cover the rest of the berries with the sugar and chop coarsely with a baking powder can; let stand stirring occasionally. Take 3 cups Thoman's Moss Rose flour, 3 heaping teaspoons baking powder, 1 level teaspoon salt, 2 rounding tablespoons Crisco, 2 rounding tablespoons sugar. Rub Crisco through flour until a fine powder, then moisten with milk or water until the consistency of cake batter. Pour into 2 large unbuttered layer cake tins and bake in a very hot oven about 15 minutes. Remove from tins and turn upside down on a large platter and butter generously while hot. Pour half of berry and sugar mixture over first layer. Add second layer, butter well, add rest of chopped berries and sugar. Beat 1 pint of whipping cream until thick, add powdered sugar to sweeten and spread thickly on top and sides and dot with the choice berries which have been reserved. This makes a large cake and will serve 10 or 12 people generously.—Mrs. M. J. Buck.

Suet Pudding—Chop 1 cup of suet, add 1 cup of sweet milk, 1 cup of raisins, 1 cup of nut meats, 1 teaspoonful of soda, 1 egg, 1 cup of molasses, $\frac{1}{2}$ cup of butter, $2\frac{1}{2}$ cups of Thoman's Moss Rose flour. Steam 2 hours. Sauce: Pulverized sugar, 2 cups, 1 tablespoonful of melted butter, 2 beaten eggs. Flavor with vanilla.—Mrs. G. F. Bauch.

Suet Pudding—One cup suet chopped fine, 1 cup molasses (or may use maple syrup), 1 cup sweet milk, 1 cup raisins, 1 cup candied cherries, 1 cup almonds, 3 cups Thoman's Moss Rose flour, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoonful vanilla, 1 teaspoon soda. Steam 3 hours in 2-quart pan. Sauce: Cream 1 large cup of sugar and 1 small cup butter, add one egg the grated rind and juice of 1 lemon, 2 tablespoons boiling water.—Mrs. C. F. Brown.

Suet Pudding—One cup chopped suet, 1 cup raisins, 1 cup mixed citron, orange and lemon peel. Put suet and mixed candied fruit through food chopper, but leave raisins whole. 1 cup sour milk, $\frac{1}{2}$ cup New Orleans molasses, $\frac{1}{2}$ cup brown sugar, 1 egg, 1 teaspoon soda, 1 teaspoon each of cloves, cinnamon, and allspice, 3 cups Thoman's Moss Rose flour. Steam 3 hours. Cherry Sauce: Cream $\frac{1}{2}$ cup butter and blend it with 2 cups of brown sugar. Gradually add 6 tablespoons of sweet cream. Put this over hot water, until it has melted to a smooth sauce. Add the cherries and syrup from a small bottle Maraschino cherries and serve hot.—Mrs. Samuel P. Kyes.

Tailor Duff Pudding—One egg, 1 tablespoon sugar, $\frac{1}{2}$ cup molasses, 2 tablespoons butter, 1 scant tablespoon soda, $\frac{1}{2}$ cup boiling water, $1\frac{1}{2}$ cups sifted Thoman's Moss Rose flour. Beat with egg beater and steam 1 hour. Sauce: Yolks of 2 eggs, 1 cup pulverized sugar, 1 teaspoon vanilla. Mix with $\frac{1}{2}$ pint of whipped cream.—Mrs. Gaylord.

Walnut Trilby Cream—Cut fine 1 cup of marshmallows, chop 1 cup of English walnut meats, cut in small pieces 1 orange and 1 banana. Beat stiff the white of 1 egg which is to be folded into $\frac{1}{2}$ pint of whipped cream. Sweeten to taste with powdered sugar. Into this put the chopped nuts and fruit. Garnish with cherries over the top.—Mrs. Rising.

Washington Pie—Take 2 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup Thoman's Moss Rose flour, 1 teaspoon baking powder, a little salt, lemon flavoring, 1 tablespoon hot water. Cream filling: Take 2 cups milk, $\frac{1}{2}$ cup sugar, 2 tablespoons cornstarch. Cook until thick and stir in 1 egg just before taking from fire. Flavor to taste. When cold add whipped cream. Will serve 6.—Mrs. R. A. Crothers.

Brandy Sauce—One-quarter cup butter, 1 cup sugar, 2 tablespoons brandy, 2 eggs, well beaten, $\frac{1}{2}$ cup milk or cream. Cream the butter and sugar, add the eggs and brandy and a little nutmeg. Cook over hot water until it thickens like custard.

Chocolate Sauce for Ice Cream—Take $\frac{1}{2}$ cup cocoa, 2 cups sugar, 1 cup boiling water. Mix sugar and cocoa, add to boiling water, boil 5 minutes. When cool add 1 teaspoon vanilla. Makes 1 pint.—Mrs. S. P. Kyes.

Hot Chocolate Sauce for Vanilla Ice Cream—Put $\frac{1}{4}$ of a pound of unsweetened chocolate in the inner vessel of a double boiler, and keep the water in the outer vessel at a boil until the chocolate is melted. Take from the fire, and add to the chocolate 1 cupful of sugar and $\frac{1}{2}$ cupful of hot water. Put back over the fire, stir until the ingredients are blended and smooth, and then cook

without stirring until a little dropped in cold water may be formed into a ball between the fingers. Keep hot over boiling water until ready to send to the table.

Cream Sauce—One-half pint of cream, 1-3 cup of sugar, 1-3 cup of milk, $\frac{1}{2}$ teaspoon of vanilla, 1 egg. Beat egg until stiff and add milk, sugar and vanilla, and lastly add cream.

Egg Cream—Separate 2 eggs, beat the whites to a stiff froth and yolks light. Add to yolks 1 tablespoon sugar, and the juice and rind of grated lemon. Cook in double boiler, stir until it thickens and then stir in whites gradually.—Mrs. O. L. Stone.

Hard Sauce—One-third cup of butter, 1 cup of powdered sugar, $\frac{1}{2}$ teaspoon of lemon extract or 1 teaspoon vanilla. Cream the butter and sugar, and add the flavoring.

Orange Sauce—Three egg whites, 1 cup of powdered sugar, 2 oranges, juice and rind, 1 lemon, juice. Beat the whites of the eggs until stiff, add the sugar and fruit juice, and beat well.

Plain Sauce—One cup water, $\frac{1}{2}$ cup sugar, 2 tablespoons cornstarch, 2 tablespoons butter, 1 teaspoon vanilla or lemon. Mix the sugar and cornstarch, add the water and boil 5 minutes. Remove from the fire and add the butter and flavoring.

Wine Sauce—One-quarter cup butter, $\frac{1}{2}$ cup sugar, 2 tablespoons milk, 5 tablespoons wine. Cream the butter and sugar, and add the milk and wine. Keep in a warm place until served. Vinegar may be used instead of wine.

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FROZEN DESSERTS

Lemon Milk Sherbet—One quart milk, 2 cups sugar, juice of 3 lemons, dissolve sugar in milk and partly freeze before adding the strained lemon juice. Crushed fruits served with the sherbet add much to the deliciousness.—Alice Wagner.

or maple syrup
Maple Mousse—Take $\frac{1}{2}$ cup of maple syrup, 1 cup of cream, yolks of 2 eggs, 1 tablespoonful of vanilla. Let syrup come to a boil, add beaten yolks and let come to a boil again. Beat cream stiff, add eggs and syrup when cool. This will fill a 1-pound can. Pack in salt and ice and let stand 4 or 5 hours. Use plenty of salt.—Mrs. Stephenson.

Maple Mousse—Required $\frac{1}{2}$ pint of whipping cream, 3 tablespoonfuls of Karo (maple flavor). To the whipped cream add syrup and put in a covered mold and pack in snow, using plenty of coarse salt. Let stand from 3 to 4 hours. (This is vastly more simple than most mousse recipes and is counted by many superior to that made with custard.)—Mrs. Glen Stimson.

Maple Mousse—One pint cream whipped, 2 eggs beaten separately, one cup syrup. Let the syrup come to boil and cool off. Mix all and freeze.

Maple Mousse—Beat 2 egg yolks. Pour over them 2 cups boiling maple syrup. Add dash of salt. Let boil up, then strain and set aside to cool. When cool pour in 1 pint whipped cream. Pack in snow, or ice and salt, and let stand 4 hours before serving.

Raspberry Ice Cream—Boil 2 quarts raspberries with 1 pint sugar, 10 minutes. Strain juice and squeeze pulp out of berries. Add slowly to 1 pint boiling milk. Freeze, and when ready to pack, add 1 pint whipped cream.—Elizabeth Durand.

Frozen Strawberries—Hull, wash and mash 1 quart strawberries, add 1 tablespoon lemon juice and let stand $\frac{1}{2}$ hour. Boil together for 3 minutes 1 quart water and 2 cups sugar. Strain and set aside until cold. Put berries through coarse wire sieve. Mix with syrup. Freeze till stiff, then take out dasher and pack 2 hours, like sherbet—fine.—Mrs. F. W. Nichols.

Vanilla Ice Cream—One quart milk, 2 cups sugar, 1 tablespoon cornstarch, 2 eggs, 1 tablespoon vanilla, heat milk, add cornstarch, beat and add eggs and sugar. Let come to a boil, cool, add 1 quart cream and freeze.—Mrs. F. W. Nichols.

CAKES AND CAKE FILLINGS

Almond Cream Cake—One-half cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 2 cups Thoman's Moss Rose flour, $2\frac{1}{2}$ teaspoons baking powder, flavoring and salt. Beaten whites 4 eggs added last. Bake in layers. Cream Filling: Make a boiled custard of $1\frac{1}{2}$ cups milk, 1 tablespoon cornstarch and beaten yolks 4 eggs. Add cut (not chopped) blanched almond meats and spread over layers.—Mrs. M. J. Buck.

Angel Cake—Whites of 11 eggs beaten until you can turn the dish upside down. Sift together 5 times 1-3 cup of cornstarch filled with sifted Thoman's Moss Rose flour and 1-3 teaspoon baking powder, 1 level teaspoon cream of tartar and $1\frac{1}{2}$ cups granulated sugar. Stir into beaten eggs slowly, beating all the time. Add 1 teaspoon vanilla. Put into an unbuttered pan and bake 40 minutes in a moderate oven. When taken out invert the pan. Put cake into a cold oven.—Mrs. Geo. Sheets.

Angel's Food—Whites 12 eggs, 1 tumbler Swansdown Pastry flour or $\frac{7}{8}$ cup Thoman's Moss Rose flour and $\frac{1}{8}$ cup cornstarch, $1\frac{1}{2}$ tumbler sugar, 1 teaspoon cream of tartar, $\frac{1}{4}$ teaspoon salt, 1 teaspoon lemon extract. Have eggs very cold. Put them on a large platter, sprinkle the cream of tartar over them and whip with snow-shoe egg beater until very stiff, then fold in the sugar gradually—do not whip—then the flour to which the salt was added before sifting, then lemon extract. Sift flour, also sugar 7 times. Use angel food tube that has never been greased. Bake 1 hour in slow oven, or until cake will not stick to a straw.—Mrs. Bailey M. Buck.

Mock Angel Cake—One cup sugar, $1\frac{1}{4}$ tablespoons shortening, $\frac{1}{2}$ cup milk, 1 heaping cup Thoman's Moss Rose flour, 2 teaspoons baking powder. Stir all together then put in the whites of 2 eggs and add 2 teaspoons vanilla.—Mrs. Bart Strudley.

Mock Angel Food—One cup of Thoman's Moss Rose flour, 1 cup sugar, 3 teaspoons baking powder, sift 3 times. Heat 1 cup of milk, then add milk to flour, sugar, baking powder, and last add the whites of two eggs well beaten, 1 teaspoon vanilla. Do not grease pan.—Mrs. Cadwell.

Apple Sauce Cake—One cup of white sugar, $\frac{1}{2}$ cup of butter or lard, $1\frac{1}{4}$ cup of juicy apple sauce, 2 cups of Thoman's Moss Rose flour, 2 level teaspoonfuls of soda, 1 teaspoonful each of cloves, cinnamon and nutmeg, and 1 cup of chopped raisins. Cream the sugar and lard and then add the apple sauce and spices. Add soda to flour and stir altogether. Salt to taste. Bake in loaf or layers.—Mrs. T. R. Snell.

Apple Sauce Cake—Take $2\frac{1}{2}$ cups apple sauce, 2 cups sugar, 5 cups Thoman's Moss Rose flour, 1 cup butter, melted, 4 scant teaspoons of soda sifted with flour, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 cup nut meats, 1 cup raisins. Bake in moderate oven.—Mrs. Cecilia Davis.

Apple Sauce Cake—One cup apple sauce, stirred fine, 1 cup brown sugar, 1 cup raisins, $\frac{1}{2}$ cup shortening, 2 tablespoons boiling water, 2 teaspoons soda, 1 teaspoon cinnamon 1 teaspoon nutmeg, 2 cups Thoman's Moss Rose flour.—Mrs. Rubert.

Apple Sauce Cake— $2\frac{1}{2}$ cups apple sauce (sweet), 2 cups chopped raisins, 2 cups brown sugar, 4 cups Thoman's Moss Rose flour, 1 cup lard, 4 teaspoons soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg, $\frac{1}{2}$ teaspoon salt. Stir sauce, raisins and soda together, then add to creamed sugar and lard. Bake in slow oven.—Mrs. W. H. Van Atta.

Dried Apple Cake—One cup dried apples, soaked over night; chop fine and cook in 1 cup molasses. Add 1 cup sugar, 1 cup raisins, 1 cup butter, 1 egg, beaten, 1 teaspoon soda in enough Thoman's Moss Rose flour to make very thick, 1 teaspoon each nutmeg, cinnamon and allspice.—Mrs. McQuigg.

✓ **Bread Cake**—Take $2\frac{1}{2}$ cups of light bread dough, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 2 tablespoons sour cream, 1 cup raisins, 3 eggs, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves or nutmeg, 2 teaspoons salt. Mix thoroughly together with the hands, add a little Thoman's Moss Rose flour, set to rise and bake in a slow oven.—Mrs. R. E. Olds.

Bride's Cake—Three eggs, 2 cups sugar, 1 cup butter, 1 cup milk, 4 cups Thoman's Moss Rose flour into which 2 teaspoons cream of tartar, 1 teaspoon soda are sifted, 2 teaspoons flavoring. Beat well and bake in a slow oven.

Buttermilk Cake—One cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup buttermilk, 2 cups Thoman's Moss Rose flour, 2-3 cup raisins, 1-3 cup nut meats, 1 teaspoon soda, 1 teaspoon baking powder in flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves.—Mrs. A. F. Gamble.

Chocolate Cake—Two heaping tablespoons cocoa dissolved in $\frac{1}{2}$ cup boiling water, 1 cup sugar, 1 rounded tablespoon butter, 1 egg, cream these together, then add the cocoa when cold, pinch of salt, 1 teaspoon vanilla, $1\frac{1}{4}$ cups Thoman's Moss Rose flour, 1 level teaspoon baking powder, add last $\frac{1}{2}$ cup boiling water, with 1 level teaspoon soda.—Mrs. M. L. Moody.

Chocolate Cake—One cup sugar, $\frac{1}{4}$ cup melted butter, 1 egg, $\frac{1}{4}$ cake bitter chocolate, dissolved in $\frac{1}{4}$ cup boiling water, $\frac{1}{4}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 scant teaspoon baking powder, 1 large cup Thoman's Moss Rose flour, vanilla. Mrs. Fred Blanding.

Chocolate Cake—Take $\frac{1}{2}$ cup shortening, 1 cup sugar. Cream well. Add $\frac{1}{2}$ cup good dry cocoa, 1 cup buttermilk or sour milk with 1 teaspoon soda, 2 cups Thoman's Moss Rose flour after sifting. Makes 2 layers.—Mrs. A. Palmer Welch.

Cheap Chocolate Cake—Required 1 cup of sugar, $\frac{1}{2}$ cup of butter, lard or Crisco, 1 egg, 1 cup of sour milk, 3 tablespoonfuls of cocoa, $1\frac{3}{4}$ cups of Thoman's Moss Rose flour, 1 teaspoonful of baking powder, and 1 teaspoonful of soda dissolved in water.—Mrs. Virgil Boyer.

Inexpensive Chocolate Cake—One cup sugar, 1 tablespoon cocoa, stir together, 1 tablespoon butter, yolk of 1 egg, 1 cup milk, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 teaspoon soda. Bake slowly.—Mrs. Fred L. Seger.

Mrs. Rorer's Chocolate Cake—One-half cup butter, $1\frac{1}{2}$ cup sugar added gradually, 4 egg yolks. Beat well. Dissolve 2 squares grated bitter chocolate in 5 tablespoons boiling water and add $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups Thoman's Moss Rose flour with 1 rounding teaspoon baking powder and 1 level teaspoon salt. Bake in moderate oven 45 minutes. Delicious.

Chocolate Marshmallow Cake—One-half cup of butter, 1 cup of sugar, 2-3 cup of milk, 3 cups of Thoman's Moss Rose flour, 3 tablespoonfuls of baking powder and $\frac{1}{2}$ tablespoonful of flavoring, 3 egg whites beaten stiff, but not dry. Cream butter and sugar. Sift flour and baking powder together several times. Add alternately with milk to butter and sugar mixtures. Add flavor and beaten eggs last. This makes 2 large layers or 1 loaf. Bake in a very slow oven for loaf and medium slow for layer. Put layers together with marshmallow whip and also cover top and sides. Last cover whole cake with melted Baker's chocolate—Bethany Lovell.

Cocoa Cake—Two eggs, 2 cups of sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup of cream or milk, 1 teaspoonful of soda, $\frac{1}{2}$ cup of cocoa dissolved in water, then add $1\frac{1}{2}$ cups of Thoman's Moss Rose flour.—Mrs. Charles Beaupre.

Cocoanut Cake—One-half cup butter, 1-3 cup sugar, 4 eggs, reserving 2 whites for icing, 3 cups Thoman's Moss Rose flour, 2 scant cups milk, 3 rounding teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons vanilla. Beat a long time and bake in 3 layers. Icing: $1\frac{1}{2}$ cups water, $2\frac{1}{2}$ cups sugar, 1 tablespoon

vinegar. Boil until it hairs. Beat into 2 beaten egg whites and add grated cocoanut.—Bethany Lovell.

Cocoanut Cake— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter beaten to a cream, $\frac{1}{2}$ cup milk, 2 cups Thoman's Moss Rose flour into which 2 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt have been sifted. flavor and add stiffly beaten whites of 5 eggs. Bake in 3 layers. Frosting: Beat 2 egg whites stiff and thicken with XXXX sugar. Spread while the cake is hot, sprinkling each layer and top thickly with grated cocoanut.—Mrs. Wm. Dupont.

Cocoanut Cake—Three tablespoonfuls butter, 1 cup sugar, 1 egg, 1 cup milk, 2 cups sifted Thoman's Moss Rose flour, 3 tablespoonfuls baking powder. Cream the butter and sugar, add the beaten yolk of the egg; then the milk and flour alternately (the baking powder having been previously sifted with the flour); and last, the whipped white of the egg. Bake in 3 jelly tins in a quick oven. Filling: Shredded cocoanut. The juice of 2 oranges. The grated rind of $\frac{1}{4}$ of one. 2 tablespoonfuls of cornstarch. Three tablespoonfuls of sugar. To the orange juice and grated rind add enough water to make $1\frac{1}{2}$ cupfuls of liquid. Bring to a boil, and stir in the cornstarch made smooth in a small quantity of cold water. Add the sugar and cook for 10 minutes, or until done. Spread 1-3 of this mixture onto the first layer of cake; sprinkle with shredded cocoanut; repeat operation with the second and the third layers, and finish with a thick blanket of cocoanut on top of the cake.

Fresh Cocoanut Cake—One-quarter cup butter, $1\frac{1}{2}$ cups sugar, 2 eggs, 1 cup milk, $2\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 teaspoons baking powder, 1 teaspoonful of vanilla, grated meat of 1 fresh cocoanut. Cream the butter and sugar. Add the well beaten yolks of the eggs. Sift the baking powder and flour together. Add the flour and milk alternately, then add the flavoring and beat all together thoroughly. Fold in whites of the eggs, which have been beaten to a stiff froth. Bake in 3 layers in a moderate oven. Icing: Boil 1 cup granulated sugar with 4 tablespoons cold water until the syrup hairs. Have ready the beaten white of 1 egg. Pour the syrup slowly over the egg, stirring constantly. When stiff enough not to run spread on the cake and sprinkle each layer generously with fresh grated cocoanut.—Mrs. J. M. Frost.

Coffee Cake—Required $\frac{3}{4}$ cup of sugar, 1 heaping tablespoonful of butter, 1 egg, $\frac{3}{4}$ cup of sweet milk, 2 cups of Thoman's Moss Rose flour, 2 tablespoonfuls of baking powder, salt, $\frac{1}{2}$ cup of granulated sugar, 1 teaspoonful of cinnamon and cover top with $\frac{1}{2}$ cupful of nut meats. Bake 20 minutes—Mrs. Virgil Boyer.

Cornstarch Cake—Two cups sugar, 1 cup butter, 1 cup milk, 2 cups Thoman's Moss Rose flour, 1 cup cornstarch, 2 teaspoons

baking powder and whites of 7 eggs. Flavor with rose water. Beat together thoroughly, adding the whites of eggs last.—Mrs. G. W. F.

Cream Cake—Break 2 eggs in cup and fill with sweet cream, 1 cup powdered sugar, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 1 teaspoon seasoning, $1\frac{1}{2}$ cups Thoman's Moss Rose flour Beat all together. If cream is slightly turned it can be used.—Mrs. A. F. Gamble.

Crumb Cake—One cup sugar, 1 cup sour milk, large tablespoon butter, 1 level teaspoon soda, 1 heaping teaspoon baking powder, 1 teaspoon cinnamon, 1 teaspoon lemon juice, 2 cups Thoman's Moss Rose flour. Crumbs: One-half cup brown sugar, 1 small piece butter, 1 heaping tablespoon flour, mix until like crumbs and sprinkle over top of cake. This makes two cakes.—Mrs. Caroline F. Green.

Dark Cake—Two egg yolks and 1 egg white, 1 cup of sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, 1 cup of sour milk, 2 cups of Thoman's Moss Rose flour, 2 teaspoonfuls of soda, nutmeg and cinnamon.—Mrs. Charles Beaupre.

Dark Layer Cake—One egg, $\frac{1}{2}$ cup sugar, fill with black molasses, 6 tablespoons melted lard, 1 cup buttermilk, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. Thoman's Moss Rose flour to make ordinary cake batter. Bake in 3 layers, or makes good loaf cake.—Mrs. Carl F. Moll.

Dark Cake without Eggs—Two cups of Thoman's Moss Rose flour, 1 cup of brown sugar, $\frac{1}{2}$ cup raisins, few chopped nut meats, 1 teaspoon ground cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ tablespoon soda, little salt, 1 teaspoon baking powder, mix all the dry ingredients together. 1 cup buttermilk, or sour milk and 4 table-spoons melted shortening, the last thing.—Mrs. Lena Bohnett.

Devil's Cake—One-half cup butter, $1\frac{1}{2}$ cups brown sugar, yolks 2 eggs, 1 cup grated chocolate (melted in 1 cup hot water and cooked), $\frac{1}{2}$ cup sour cream, 1 teaspoon soda, 2 cups sifted Thoman's Moss Rose flour, then beaten whites of 2 eggs, bake very slowly.—Mrs. E. C. Alchin.

Devil's Food—Four squares Baker's chocolate, $\frac{1}{2}$ cup sugar, 1 cup sweet milk, 1 egg yolk. Melt chocolate over hot water, add $\frac{1}{2}$ cup sugar and gradually sweet milk, then add yolk of egg and cook until mixture thickens and set aside to cool. $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup sour milk, $1\frac{1}{8}$ cups Thoman's Moss Rose flour, 1 egg, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon vanilla. Cream butter, add gradually $\frac{1}{2}$ cup sugar, egg well beaten, sour milk, and flour mixed, and sifted with soda. Combine mixtures and add vanilla.—Mary E. Saxton.

Mrs. Mary

Devil's Food—Two eggs, 2 cups of sugar, 2-3 cup of butter, 2-3 cup of sour milk, $\frac{1}{2}$ cup of cocoa dissolved in $\frac{1}{2}$ cup boiling water, 1 teaspoon soda dissolved in the sour milk, 1 teaspoon baking powder, 2 teacups of Thoman's Moss Rose flour, 1 teaspoon vanilla.—Mrs. Cadwell.

Devil's Food—Part 1: One-half cup cocoa, $\frac{1}{2}$ cup milk, yolk of 1 egg, cook until it thickens. Part 2: One cup sugar, $\frac{1}{2}$ cup milk, 1 rounding tablespoon of butter, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 scant teaspoon soda, $\frac{1}{2}$ teaspoon vanilla. Add part 1 to part 2, then add the well beaten white of one egg and bake in loaf or layers.—Mrs. S. P. Kyes.

Devil's Food—Two squares of chocolate, 4 eggs, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of butter, $1\frac{1}{2}$ cups of sugar, 1 heaping teaspoonful of baking powder, $1\frac{3}{4}$ cups Thoman's Moss Rose flour and 1 teaspoonful of vanilla. Dissolve the chocolate in 5 tablespoonfuls of boiling water. Beat butter and sugar to a cream, add yolks, chocolate, milk and flour, whites of eggs, flavoring and baking powder.—Nina Stone.

Devil's Food— $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup shortening, 2 eggs, $\frac{1}{2}$ teaspoon soda dissolved in $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup cocoa dissolved in $\frac{1}{2}$ cup boiling water, 2 level cups Thoman's Moss Rose flour, 2 teaspoons vanilla. Eglike may be used in place of eggs.—Mrs. W. D. Wilson.

Devil's Food—Use 1 cup of sugar, $\frac{1}{4}$ cup of butter, 2 eggs, beaten light, $\frac{1}{2}$ cup of sour milk, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon of baking powder, 2 round tablespoons of cocoa in $\frac{1}{2}$ cup hot coffee, 1 cup of Thoman's Moss Rose flour. Flavor with vanilla. Icing for Cake: Spread cake with marshmallow creme. Then cover with the chocolate icing made as directed below: Take 1 cup of sugar, $\frac{1}{2}$ cup of thin cream and 1 square of chocolate. Cook the sugar, cream and chocolate until it forms a soft ball when dropped in water. When cooked sufficiently let it cool, then add a piece of butter, a little salt and vanilla and then beat and spread on top of marshmallow.—Mrs. William A. Yuill.

One Egg Devil's Food—To the yolk of one egg add $\frac{1}{2}$ cup milk and $\frac{1}{2}$ cup cocoa. Beat well and cook slowly till thick. Remove from stove, add piece of butter the size of an egg, $\frac{1}{2}$ cup milk, 1 cup sugar, 3 teaspoons baking powder, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, make in 2 layers. Use white, beaten stiff to make icing. (This makes an excellent small cake.)—Mrs. J. W. Stack.

Drop Cakes—One cup sugar, 2 heaping tablespoons butter, 1 egg, 1 cup milk, 2 teaspoons vanilla, 2 teaspoons baking powder. Cream butter and sugar, add egg well beaten, vanilla, and then milk; sift Thoman's Moss Rose flour and baking powder together to make thin batter, and bake in muffin tins.—Mrs. Cummings.

Eggless Cake—One cup sugar, 1 cup raisins, 2 teaspoons lard or butter, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup water. Mix above and boil five minutes. When cool add $1\frac{1}{2}$ cups Thoman's Moss Rose flour and 1 teaspoon soda, sifted in flour.—Mrs. V. B. Rawlings.

Favorite Cup Cake—Required 1 cup shortening (part Crisco and butter), 2 cups of sugar, 3 cups of Thoman's Moss Rose flour, 2 teaspoonfuls of baking powder, 4 eggs, 1 cup of sweet milk, 1 teaspoonful of lemon extract. This recipe may be divided as it will make 1 large cake or 2 small ones.—Mrs. S. L. Kilbourne.

Feather Cake—The following recipe never fails. Take 2 eggs, 2 tablespoonfuls of melted butter, 1 cup of sugar, $1\frac{1}{2}$ cup of Thoman's Moss Rose flour, 2 teaspoonfuls of baking powder. Break the eggs in a cup and add butter and fill cup with sweet milk. Stir all together and add pinch of salt and $\frac{1}{2}$ teaspoonful of flavoring. Bake in layer tins or in loaf.—Mrs. S. L. Kilbourne.

Feather Cake—One cup sugar, 2 tablespoons soft butter, 1 egg separated and beaten stiff, $\frac{1}{2}$ cup milk and water mixed, $1\frac{1}{2}$ cups sifted Thoman's Moss Rose flour, 1 teaspoon baking powder, 1 teaspoon vanilla. Beat a long time before adding white.—Bethany Lovell.

Feather Cake—Two cups light brown sugar, 3 tablespoons cocoa, 3 tablespoons melted butter, 1 egg, pinch salt, 1 1-3 cups sweet milk, 1 teaspoon baking powder, 1 teaspoon soda mixed in $2\frac{1}{2}$ cups Thoman's Moss Rose flour. Flavor with vanilla.—Mrs. Bart Strudley.

Foundation Cake—Two eggs, 1 cup sugar, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, $\frac{3}{4}$ cup milk, flavoring, 2 rounding teaspoons baking powder, $\frac{1}{2}$ cup butter, melted after measuring and added last. Put all in a cake bowl and beat until creamy with heavy Dover egg beater. Makes 2 layers.—Mrs. Ralph Rawlings.

Fruit Cake—One-half cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour or sweet milk, 2 eggs, salt, 2 cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon soda, 1 pound raisins, $\frac{1}{2}$ pound currants, $\frac{1}{4}$ pound citron or orange peel, 1 teaspoon cloves, $1\frac{1}{2}$ teaspoons cinnamon. If sweet milk is used put in 1 teaspoon baking powder.—Mrs. Bigelow.

Fruit Cake—One pound brown sugar, $\frac{1}{2}$ pound butter, $\frac{1}{2}$ dozen eggs, 2 pounds raisins, $1\frac{1}{2}$ pounds currants, 1 pound orange and lemon peel mixed, $\frac{1}{2}$ pound blanched almonds, $\frac{1}{2}$ pound Thoman's Moss Rose flour, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon allspice, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon lemon, 1 teaspoon rose water. Steam 3 hours then bake 2 hours in very slow oven.—Mrs. W. R. Towne.

Fruit Cake—One pound of Thoman's Moss Rose flour, 1 pound of sugar, $\frac{3}{4}$ pound of butter, 2 pounds of raisins seeded, 2 pounds of currants, 1 pound of citron, $\frac{1}{4}$ pound of almonds chopped, $\frac{1}{2}$ ounce of mace, 1 cup sour milk, a little rose water, a wine glass of wine, the same of brandy, 10 eggs, 1 teaspoon soda, cinnamon and cloves 1 teaspoonful. Stir butter and sugar to a cream, then add the eggs beaten separately, stir in flour gradually, add wine, brandy and spices. Add the fruit the last thing before baking, sprinkled with flour. Bake two hours in cake pans. This cake will keep 12 years.—Mrs. Merrifield.

Bridegroom's Fruit Cake—Three packages raisins, 3 packages currants, 1 package figs, 1 package dates, 1 pound lemon peel, 1 pound orange peel, 1 pound citron, $\frac{3}{4}$ pound almond meats, 1 pound butter, $1\frac{1}{4}$ pounds sugar, 1 pound Thoman's Moss Rose flour, 12 eggs, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup brandy, 2 teaspoons each cinnamon, nutmeg, allspice and 1 of cloves. Blanch almonds and cut in strips, also figs, dates, citron and peeling. Do not grind. Mix flour and all spices together with fruit. Add beaten eggs and mix well with hands. Add to butter and sugar which have been creamed. Add all except brandy which is to be poured over cake when cold. Butter pans well, line with 3 layers of oil paper. Bake slowly 3 hours. Wrap in oil paper, keeps indefinitely.

Eggless, Milkless, Butterless Fruit Cake—One cup brown sugar, $1\frac{1}{4}$ cups water, 1 cup seeded raisins, 2 ounces citron, cut fine, 1-3 cup shortening, $\frac{1}{2}$ teaspoon salt, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 cup corn or Thoman's Moss Rose flour, 1 cup rye or barley flour, 5 teaspoons baking powder. Boil sugar, water, fruit, shortening, salt and spices together in saucepan 3 minutes. When cool, add flour and baking powder which have been sifted together. Mix well; bake in loaf pan in moderate oven about 45 minutes.

Old Fashioned Fruit Cake—Use $1\frac{1}{2}$ cups of sugar, 2 eggs, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of sour milk, 1 cup of strong coffee, 1 teaspoon of soda, 1 cup of butter. Have butter softened and add at the last before adding about 4 cups of Thoman's Moss Rose flour, 1 teaspoon of cinnamon, 1 teaspoon of nutmeg, 1 teaspoon of cloves. Also add raisins, citron and orange peel. Bake 1 hour.—Mrs. William A. Yuill.

Pontiac Fruit Cake—One cup sugar, $\frac{1}{4}$ cup butter, 1 cup buttermilk, 2 cups Thoman's Moss Rose flour, 1 cup raisins, 1 cup currants, 1 tablespoon molasses, 1 teaspoon soda, spices to taste.

White Fruit Cake—One cupful butter, 3 level cupfuls sugar, 8 eggs, separated, 1 cupful milk, 2 level teaspoonfuls baking powder, $3\frac{1}{2}$ level cupfuls Thoman's Moss Rose flour, $\frac{1}{4}$ level teaspoonful grated nutmeg, 1 level teaspoonful powdered mace, $\frac{1}{4}$ level teaspoonful salt, 2 cocoanuts, grated, 6 level cupfuls ($1\frac{1}{2}$ lbs.) shredded candied citron peel. Cream butter and sugar thor-

oughly together, add beaten yolks of eggs, milk, flour sifted with baking powder, spices and salt, whites of eggs stiffly beaten, cocoanuts and peel. Mix carefully and turn into a greased and floured cake tin and bake in a moderate oven for $1\frac{1}{4}$ hours.

Maryland White Fruit Cake—One pound butter, 2 pounds sugar, $\frac{1}{4}$ pound citron, sliced thin, $\frac{1}{4}$ pound candied pineapple, $\frac{1}{2}$ pound conserved cherries, 2 pounds white raisins, 1 pound pecan meats, 1 pound walnut meats, 4 cups Thoman's Moss Rose flour, 12 eggs, 1 heaping teaspoon baking powder. Bake in a very slow oven 4 hours. When cool pour a glass of whiskey over the cake. A little nutmeg may be used if desired.—Mrs. Ethel Hartman.

Gingerbread—One-third cup oleomargarine, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, 2 ounces chocolate (melted), 1 cup sour milk, 2 cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon of salt, 1 tablespoon of ginger, 1 teaspoon of cinnamon, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon soda, 1 teaspoon baking powder. Cream the oleo, beat in the sugar, molasses, chocolate, and sour milk. Add other ingredients sifted together. Bake in shallow buttered pan.—Mrs. L. B. Fowler.

Gingerbread—One cup sugar, 2-3 cup butter, beaten together, 1 cup molasses, 1 teaspoon soda, 3 eggs, 1 cup sweet milk, $3\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 teaspoon ginger, 1 teaspoon nutmeg, 1 teaspoon cinnamon, bake slowly. Icing: 1 egg white well beaten, boil 1 cup sugar and $\frac{3}{4}$ cup of water until it forms a soft ball, turn on beaten white and beat until thick enough to spread.—Mrs. M. J. Mason.

Gingerbread—Two eggs beaten light, 2 cups New Orleans molasses, $\frac{3}{4}$ cup shortening, 1 heaping teaspoon ginger, 1 heaping teaspoon cinnamon, $\frac{1}{2}$ level teaspoon nutmeg. Beat well. Add 1 teaspoon soda dissolved in $\frac{1}{2}$ cup hot water, 3 cups sifted Thoman's Moss Rose flour. Beat well. Bake slowly. Makes 2 cakes.

Perfect Gingerbread—Take 1 cup brown sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour cream, 1 level teaspoon soda, 1 level teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon nutmeg, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 eggs, a little salt. Cream butter and sugar. Add molasses and milk with the soda dissolved in them; then flour and spices and last the well beaten eggs. Put in a greased and floured pan in a cold oven and bake very slowly about an hour.—Mrs. M. J. Buck.

Reliable Gingerbread—Take $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of shortening, 2 eggs, 2 cups of Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoonful of ginger, $\frac{1}{2}$ teaspoonful of soda and a pinch of salt.—Mrs. S. L. Kilbourne.

Sour Milk Gingerbread—One-half cup molasses, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ teaspoonful salt, 1 tablespoonful ginger, $\frac{1}{2}$ cup sugar, 1 tablespoonful butter—softened, 1 cup sour milk, $2\frac{1}{4}$ cups Thoman's Moss Rose flour with another $\frac{1}{2}$ teaspoonful soda mixed in it. Omit the butter when sour cream is used. Bake in muffin pans.—Mary E. Buck.

Golden Cake—Four even tablespoons butter beaten to a cream with 1 cup sugar, add 2 beaten eggs, and rind of a medium sized orange grated, also some orange juice or teaspoon of flavoring, $\frac{1}{2}$ cup sweet milk, salt. About 2 cups of Thoman's Moss Rose flour and 2 teaspoons baking powder. Bake in 2 layers with a cup XXXX sugar blended with the juice and pulp of the orange for filling and frosting, or bake in square tin. Orange and coconut combine well for top.—Mrs. D. W. Kelley.

Golden Raisin Cake—One-half cup fat, 1 cup sugar, 2 egg yolks and 1 whole egg, 2 cups Thoman's Moss Rose flour, 3 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{3}{4}$ cup water, 1 cup raisins, $\frac{1}{4}$ teaspoon vanilla. Cream the fat, add sugar gradually, and the eggs well beaten. Alternate the adding of the water and dry ingredients sifted together. Add the raisins and beat the mixture thoroughly. Pour into a well-greased cake pan and bake 45 minutes. Cover with boiled frosting made with the 2 egg whites and add 1 cup of chopped walnuts.

Hard Times Cake—One egg, 1 cup sugar, butter size of walnut, 1 cup milk, $\frac{1}{2}$ teaspoon vanilla and nutmeg, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 teaspoons baking powder. Good for either loaf or layer.—Mrs. Agnes Van Vleet.

Helen's Cake—One heaping tablespoon butter, 1 cup of sugar, 2 eggs, 1 heaping cup of Thoman's Moss Rose flour, 2 teaspoons baking powder, 2-3 cup sweet milk, 1 teaspoon vanilla.—Mrs. Cadwell.

Hermit Cake—Two cups of sugar, 1 cup of lard and butter, $1\frac{1}{2}$ cups of sour milk, 1 cup of raisins, chopped fine, 2 eggs, 1 teaspoon each of cinnamon, soda, cloves, allspice and 3 cups of Thoman's Moss Rose flour.—Mrs. W. F. Baker.

Hickory Nut Cake—One-third cup butter, 1 cup sugar, $\frac{3}{4}$ cup milk, 2 cups Thoman's Moss Rose flour, 1 cup nut meats, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons flavoring, 4 egg whites. Cream butter and sugar, add milk, add flavor, then sifted dry ingredients, beat well, add stiffly beaten eggs. Add chopped nuts, bake in greased and floured tins over a slow fire and fill with boiled icing.—Elizabeth Durand.

Hickory Nut Cake—Eight egg whites or 4 whole eggs, 2 cups sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cups sweet milk, 3 cups Thoman's Moss Rose flour, 2 teaspoons baking powder, 1 tablespoon flour stirred in 1 cup chopped nut meats.—Alice Wagner.

Huckleberry Cake—One cup granulated sugar, $\frac{1}{2}$ cup butter, 1 cup huckleberries, 1 egg, 1 level teaspoon soda dissolved in 1 tablespoon sour milk, 2 cups Thoman's Moss Rose flour, 1 teaspoon each cinnamon and cloves.—Mrs. Agnes Van Vleet.

Layer Cake—One-third cup butter, 1 cup sugar creamed together, 3 eggs beaten and added, $1\frac{1}{2}$ teaspoons vanilla, $1\frac{1}{2}$ cups milk, 3 cups Thoman's Moss Rose flour, 3 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt sifted together twice. Beat well, bake in tins which have been greased and floured. Have a slow oven. Icing: Three cups granulated sugar, 1 cup water, 1 tablespoon vinegar. Boil until it forms a soft ball in water, add 1 tablespoon butter, $1\frac{1}{2}$ teaspoons vanilla and beat well.—Bethany Lovell.

Layer Cake—One scant cup sugar, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 teaspoons baking powder, 1 pinch salt. Sift together, add 2 eggs in a cup filled with cold water, 5 tablespoons of melted butter, vanilla.—Mrs. Bart Strudley.

Cheap Layer Cake—One cup of sugar, 1 egg, creamed together; then 3 tablespoons of melted butter; $\frac{1}{2}$ cup of milk; then fill the cup with water; 2 cups of Thoman's Moss Rose flour; 2 teaspoons of baking powder; season with vanilla. This makes 2 layers. Excellent.—Elizabeth Durand.

Molasses Cake—One-half cup molasses, $\frac{1}{2}$ cup sugar, 1 egg, butter size of an egg, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 1 cup raisins, spice to taste, Thoman's Moss Rose flour to make rather stiff batter.—Mrs. Burton Dillingham.

Molasses Raisin Cake—Two-thirds box raisins, 2 cups water, 1 cup molasses, 2 rounding tablespoons lard, 1 teaspoon salt. Let boil 5 minutes. When cool add 1 teaspoon cinnamon, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon ginger, 3 cups Thoman's Moss Rose flour measured before sifting, 1 teaspoon baking powder.—Mrs. Chase.

Grandmother's Molasses Cake—One cup molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup lard, 1 egg, 3 cups Thoman's Moss Rose flour (sifted), 2 teaspoons ginger (level), 2 teaspoons soda, 1 cup boiling water (last). Frost in 2 layers.—Mrs. Moody.

Molasses Layer Cake—One cup of sugar, small $\frac{1}{2}$ cup of shortening, yolks of 2 eggs or 1 whole egg, 4 tablespoonfuls of molasses, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves. Pour over this 1 cup of boiling water with 1 teaspoonful of soda in it. Add $\frac{1}{2}$ teaspoonful of salt and 2 cups of Thoman's Moss Rose flour. Filling for cake: Boil 1 cup of raisins in a little water until soft. Put through food chopper. Add sugar to make the right consistency to spread. Flavor with 1 teaspoonful of vanilla.—Mrs. H. W. Brouse.

Nut Cake—Two cups sugar, 1 cup milk, 2-3 cup butter, 3 cups Thoman's Moss Rose flour, 3 eggs, 2 teaspoons baking powder, 1 cup nut meats cut fine.—Elizabeth Duncan.

One Egg Cake—Take 1 cup sugar, 4 tablespoons melted butter, 1 egg, $\frac{3}{4}$ cup milk, scant 2 cups Thoman's Moss Rose flour, 2 teaspoons baking powder, flavor. Frosting: One cup maple syrup boiled down until forms a ball when dropped in cold water, pour hot on the beaten white of one egg, beat until cold.—Mrs. Roderick I. Speer.

One Egg Cake—This recipe can be used to make either a layer or loaf cake. Take 1 egg, 1 cup of sugar, butter the size of an egg (melted), $\frac{1}{2}$ cup of cold water, 1 heaping teaspoon of baking powder and 1 1-3 cups of Thoman's Moss Rose flour. Whip thoroughly. Season to taste. This cake is excellent with the following icing: Take 1 tablespoon of cocoa and mix with one cup of sugar. Use powdered sugar, cocoa and a little cold milk and season with vanilla.—Mrs. W. W. Potter.

One Egg Cake—Required 1 cup of sugar, 2 tablespoonfuls of butter, 1 cup of milk, 1 egg, 2 teaspoons of baking powder, Thoman's Moss Rose flour to make a good batter. Flavor with vanilla. If dark cake is desired add 2 squares of chocolate. This is a cheap cake.—Harriett M. Kerns.

One Egg Cake—One egg, 1 cup sugar, 1 cup milk, 2 cups Thoman's Moss Rose flour, 5 tablespoons melted butter, 2 teaspoons baking powder. Separate white from yolk. Cream butter and sugar together. Sift flour twice, add baking powder and sift again. Add yolk to butter and sugar, then milk and flour. Beat well, adding beaten white last. Flavoring. Good for loaf or layer.

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Pork Cake—One pound fat pork chopped fine, $\frac{1}{2}$ pint hot coffee, 1 pound raisins, 1 pound currants, 1 ounce citron peel, 1 ounce lemon peel, 1 ounce orange peel, 2 cups brown sugar, 1 teaspoon vanilla, 1 lemon, 1 teaspoon each cinnamon, cloves and nutmeg, 1 teaspoon soda, Thoman's Moss Rose flour enough to make an ordinary batter. This is enough for two good sized cakes.—Pontiac Cook Book.

Pork Cake—One pound pork fat chopped fine, add 2 cups boiling water to dissolve, let cool. Add 2 cups sugar, 2 pounds chopped raisins, 1 pound currants, $\frac{1}{2}$ pound citron cut fine, 1 tablespoon each of cloves, allspice, cinnamon, mace and nutmeg, 4 cups sifted Thoman's Moss Rose flour, 2 teaspoons soda. This makes a large cake. Bake very slowly 4 hours.—Mrs. McQuigg.

Pound Cake—One pound of butter, 1 pound sugar, 1 pound Thoman's Moss Rose flour, 8 egg whites and yolks beaten separately, 1 tablespoon of vanilla, cream butter and sugar light and creamy, add the beaten yolks, then the stiffly beaten whites, then the flour. A pound cake should be beaten 20 minutes. Bake 1 hour in a slow oven in a deep pan that has been buttered and lined with paper.—Nellie Zimmerman.

Prince of Wales Cake—One cup brown sugar, 1 tablespoon butter, 2 eggs, 2 tablespoons molasses, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon cinnamon, 1 cup raisins. Before starting cake put raisins on with a cup of water and boil, then add them to cake the last thing.—Mrs. W. J. Goodspeed.

Prune Cake—One cup of sugar, $\frac{1}{2}$ cup of butter, 3 eggs—the whites of one reserved for frosting, $\frac{3}{4}$ cup of sour milk, $1\frac{1}{2}$ cups of Thoman's Moss Rose flour, 1 teaspoon of soda, 1 teaspoon of baking powder, 1 cup of steamed prunes and a little nutmeg and salt.—Mrs. Virgil Boyer.

Prune Cake—One-third cup shortening, 1 1-3 cups brown sugar or 1 cup corn syrup, $\frac{1}{2}$ cup milk, 1 cup rye flour, $\frac{3}{4}$ cup Thoman's Moss Rose flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ pound prunes (washed, stoned and cut into pieces)) Cream shortening, add sugar or syrup, and milk. Mix well and add the flour which has been sifted with the spices and baking powder. Add the prunes and mix well. Bake in greased loaf pan in hot oven 30 to 35 minutes.

Queen cake—Two eggs, 1 cup of brown sugar, $\frac{1}{2}$ cup butter, 2-3 cup of sour cream, 1 teaspoonful of soda, 1 teaspoonful of baking powder, 1 teaspoonful of spice, 1 cup of chopped raisins, 1 cup of currants and $1\frac{1}{2}$ cups of Thoman's Moss Rose flour.—Mrs. Charles Beaupre.

Red Cross Cake—Put 3 tablespoons melted butter in cup, break in 2 eggs and fill with water, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 teaspoons baking powder, 1 cup Red Label Karo. Flavor and stir 5 minutes.

Saginaw Layer Cake—One cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, 1 cup sour milk in which 1 teaspoon soda is dissolved, 4 eggs, reserving whites of 2 for frosting, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 cups Thoman's Moss Rose flour. Makes 3 layers. Make a boiled icing using other 2 whites and into the part to be used between the layers put $1\frac{1}{2}$ cups finely chopped raisins.—Mrs. H. R. Loranger.

Silver Loaf Cake— $2\frac{3}{4}$ cups sifted Thoman's Moss Rose flour, $1\frac{1}{4}$ cups granulated sugar, 2-3 cup water, $\frac{1}{2}$ cup butter, 7 egg whites, 3 level teaspoons baking powder, 1 level teaspoon flavoring, $\frac{1}{2}$ teaspoon salt. Cream butter and sugar, add whites of eggs and beat until light then add other ingredients and stir until smooth and light. Put into loaf cake pan, place in cold oven and bake at a moderate temperature about an hour. Never fails.—S. P. Snyder.

Sour Cream Cake—One cup of sugar, 1 egg, 3 tablespoonfuls of cocoa, salt, 1 cup of sour cream, 1 level spoonful of soda and $1\frac{1}{2}$ cups of Thoman's Moss Rose flour. Flavor with vanilla.—Mrs. E. C. Ford.

Sour Cream Cake—One-half cup sour cream, $\frac{1}{2}$ teaspoon soda, 2 eggs well beaten, 1 cup sugar, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, bit of salt, flavoring. **Sour Cream Frosting:** One cup sour cream, 1 cup nut meats, 1 cup sugar, boil until thick.—Mrs. A. F. Gamble.

Sour Cream Cake—One cup sour cream, 1 cup sugar, $2\frac{1}{2}$ cups Thoman's Moss Rose flour, $\frac{1}{4}$ cup butter, 2 eggs, $\frac{1}{4}$ teaspoon salt, 1 scant teaspoon soda. Flavoring. Spices may be used, or nuts and raisins for white fruit cake.—Mrs. H. Walker.

Sour Cream Tea Cakes—One cup sugar, 2 eggs, place yolks in a cup, whites in a bowl, fill cup with sour cream. Add 1 teaspoon soda and beat until it froths. Add to the sugar $1\frac{1}{2}$ scant cups Thoman's Moss Rose flour, 2 tablespoons cornstarch with 1 teaspoon baking powder sifted in. Fold in beaten whites and flavor. Bake in little gem tins.—Phoebe Childs.

Spice Cake—Take $\frac{1}{4}$ cup of butter, 1 cup of powdered sugar, $\frac{1}{2}$ a teaspoon of cinnamon, $\frac{1}{2}$ a teaspoon of cloves, 1 teaspoon of grated chocolate, $\frac{1}{2}$ teaspoon of nutmeg, 1 teaspoon of salt, 1 teaspoon of soda, 1 cup of thick, sour milk, 1 cup of seeded raisins and 2 1-3 cups of Thoman's Moss Rose flour. Bake slowly in a long tin.—Edith M. Stone.

Spice Cake—Two-thirds cup of sugar, $\frac{1}{2}$ cup of lard, $1\frac{1}{2}$ cups of Thoman's Moss Rose flour, 1 egg, 2-3 cup of sour milk, 1 teaspoonful of soda, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves and 1 cup of raisins.—Mrs. Harry C. Burger.

Spice Cake—One cup brown sugar, $\frac{1}{2}$ cup buttermilk or sour milk, $\frac{1}{4}$ cup butter, $1\frac{1}{4}$ cups Thoman's Moss Rose flour, 2 eggs, saving 1 white for icing, 1 teaspoon each of soda, cloves, cinnamon and nutmeg.—Mrs. D. McFarlane.

Spice Cake—Two eggs, 3 cups Thoman's Moss Rose flour, 2 cups brown sugar, 1 cup butter, 1 cup sour milk, 1 cup chopped raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg.—Mrs. O. L. Stone.

Spice Cake—One cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, yolks of 2 eggs, $\frac{1}{2}$ teaspoonful cloves, 1 cup seeded raisins, $2\frac{1}{4}$ cups Thoman's Moss Rose flour, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful cinnamon, bake in layers.—Mrs. C. E. Groves.

Spice Cup Cake—One cup of dark brown sugar, 2 tablespoonfuls of lard or butter, 1 egg, $\frac{1}{2}$ teaspoonful each of cinnamon, cloves and nutmeg, $\frac{3}{4}$ cup of sour milk, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful of baking powder, $1\frac{1}{2}$ cups of Thoman's Moss Rose flour, $\frac{1}{2}$ cup of raisins, $\frac{1}{2}$ cup of nut meats and salt. This will make $1\frac{1}{2}$ dozen cakes.—Mrs. Virgil Boyer.

Sponge Cake—Required 4 eggs, 1 cup sugar and 1 cup of Thoman's Moss Rose flour. Beat whites of eggs very dry, then fold in sugar $\frac{1}{4}$ cup at a time. Add well-beaten yolks. Bake $\frac{3}{4}$ of an hour in a slow oven.—Mrs. Harry C. Burger.

Sponge Cake—Sift together 6 times 1 cup of Thoman's Moss Rose flour and 1 teaspoonful of baking powder. Beat thoroughly 4 egg yolks. Take 1 teaspoonful of lemon and 1 cup of sifted sugar and beat thoroughly with egg yolks, add $\frac{1}{2}$ cup of cold water and flour and beat. Beat whites until dry and fold into cake at last. Have the oven briskly hot at first.—Mrs. M. R. Carrier.

Sponge Cake—Seven large or 8 small eggs, $1\frac{1}{4}$ cups of sugar, 1 scant cup of Thoman's Moss Rose flour, lemon extract, salt and cream of tartar. The ingredients are combined as follows: Separate the whites from the yolks of the eggs and put the whites in a bowl with a pinch of salt. Beat until broken and then add $\frac{1}{2}$ teaspoonful of cream of tartar and beat until stiff and dry. Beat the yolks until of a pale lemon color, then add whites and 1 tablespoonful of lemon extract. Cut flour in carefully. Bake in a moderate oven 30 to 40 minutes.—Mrs. L. D. Whitney.

Hot Milk Sponge Cake—To 2 well-beaten eggs add 1 level cup sugar, 1 level cup Thoman's Moss Rose flour, $\frac{1}{2}$ level teaspoon salt, 1 level teaspoon baking powder, vanilla or other flavoring, $\frac{1}{2}$ cup hot milk, 1 level teaspoon butter. Beat eggs, add the sugar and beat again. Add flour sifted with salt and baking powder. Flavor to taste. Finally beat in the heated milk and butter. The batter will seem thin, but it is all right. Bake in a moderate oven. The success of this cake is in the beating.—Mrs. Gaylord.

Sunshine Cake—Whites of 7 eggs, 1 cup sugar scant, 1 cup Thoman's Moss Rose flour, $\frac{1}{4}$ teaspoon cream tartar, flavor with vanilla. Beat eggs stiff and add sugar, beaten in. Fold in 5 yolks of eggs, lastly flour.—Mrs. Edith MacFarlane.

Sunshine Cake—Whites of 7 eggs, yolks of 5, 1 cup Thoman's Moss Rose flour, $1\frac{1}{4}$ cups granulated sugar, scant 1-3 teaspoon cream of tartar, pinch of salt added to the whites of eggs before beating. Flavor to taste. Sift, measure and set aside flour and sugar; separate the eggs, putting the whites in the mixing bowl and the yolks in a small bowl; beat yolks to a very stiff froth, whites to a foam; add cream of tartar and whip until very stiff, add sugar to the whites and beat in. Then the yolks and beat in, then flavor and beat in, then flour and fold lightly through; put in ungreased tin and bake in moderate oven the same as angel food.—Mrs. H. B. Martin.

Sunshine Cake—One cup sugar, sift five times, 2-3 cup Thoman's Moss Rose flour, sifted five times, 2-3 teaspoon cream tartar, 7 eggs, whites and yolks beaten separately, pinch of salt in whites, add sugar to eggs then flour. Flavor. Bake 1 hour in angel food cake tin.—Mrs. F. E. Miller.

Sunshine Cake—One-fourth cup butter, 2 cups sugar, 3 cups Thoman's Moss Rose flour, 2 heaping teaspoons baking powder, 1 cup water, 2 teaspoons almond extract, 3 eggs beaten separately. Cream butter and sugar, add beaten yolks. Pour over water and flour, beat hard and add beaten whites last. Bake in slow oven about 1 hour. Bakes well in fireless cooker.—Toledo Cook Book.

Sunshine Cake—Take 7 eggs. Separate the whites from the yolks and beat separately. Into the whites beat 2-3 teaspoon of cream of tartar. Use 1 cup of sugar and $\frac{3}{4}$ cup of Thoman's Moss Rose flour folded in very gently. Flavor and bake 1 hour in a very slow oven.—Mrs. William A. Yuill.

U. of M. Cake—One cup sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 2 eggs, 2 teaspoons baking powder, 2 cups flour, using cornstarch, Thoman's Moss Rose flour and corn flour, 1-3 of each. Bake in square tin.

Walnut Cake—One cup Thoman's Moss Rose flour, 1 teaspoon baking powder, 1 tablespoon cinnamon, sifted over $\frac{2}{3}$ cup nut meats, 2 eggs beaten separate and add pinch of salt to whites and beat dry. Add $\frac{1}{2}$ cup milk to yolks and beat. Cream $\frac{1}{2}$ cup butter and 1 cup sugar, add yolks a little at a time. Add flour and nut meats a little at a time. Add whites last. Bake 30 minutes. Filling: Two cups brown sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter, boil until it forms a ball, cool, add 1 teaspoon vanilla and beat 20 minutes.—Mrs. M. J. Mason.

Walnut Cake—Cream $\frac{1}{4}$ of a pound of butter with $\frac{1}{2}$ pound of powdered sugar, add the whites of 6 unbeaten eggs 1 at a time, $\frac{1}{4}$ of a cup of milk and $1\frac{3}{4}$ cups of Thoman's Moss Rose flour. Beat until the batter is smooth, add 1 cup of chopped English walnuts and 1 teaspoon of baking powder. Mix well, turn into a greased tin and bake 1 hour in a moderate oven.

White Cake— $1\frac{1}{2}$ cups of sugar creamed with $\frac{1}{2}$ cup of butter. Then 1 cup of water and $2\frac{2}{3}$ cups of Swansdown flour or 2 $1\frac{1}{3}$ cups Thoman's Moss Rose flour sifted 3 times with $1\frac{1}{3}$ cup cornstarch. Add $\frac{1}{2}$ cup water to the sugar and butter and 1 cup of flour and beat thoroughly. Next add remainder of water and 1 cup of flour and beat again. Add 2 level teaspoons of baking powder to the remaining $2\frac{1}{3}$ cup of flour and add to cake. Flavor with 1 teaspoonful of vanilla. Sift flour 4 times. Bake in rather slow oven.—Mrs. M. R. Carrier.

White Cake—Take $1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ cup butter creamed, 1 cup sweet milk, 2 cups Thoman's Moss Rose flour, 1 rounding tablespoon cornstarch, 1 heaping teaspoon baking powder, 4 egg whites beaten stiff, flavoring. Sift flour, corn starch and baking powder together. Add eggs last.—Elizabeth Durand.

White Cake—Take $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup milk, $2\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 heaping teaspoons baking powder, a little salt, 1 teaspoon vanilla, 6 egg whites beaten stiff and added last.—Bethany Lovell.

White Cake—Cream $\frac{1}{4}$ cup butter and 1 cup sugar together, add whites of 2 eggs and beat well. Add $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon almond or lemon extract, and $1\frac{1}{2}$ level cups Thoman's Moss Rose flour and 2 level teaspoons baking powder sifted 3 times. Beat for 5 minutes, turn into buttered and floured tin and bake for 35 minutes. Icing: One cup brown sugar, $\frac{1}{2}$ cup milk, boil until it forms a soft ball, add 1 tablespoon butter and beat until thick enough to spread on cake.—Mrs. M. J. Mason.

White Cake— $1\frac{1}{2}$ cups Thoman's Moss Rose flour, $1\frac{1}{2}$ teaspoons baking powder, $2\frac{1}{3}$ cup sugar. Sift all together 3 times. Whites 2 eggs in a cup then use enough butter to half fill the cup and finish filling with milk. Beat 5 minutes and flavor.—Mrs. D. McFarlane.

White Cake—One-half cup butter, 2 cups sugar, 1 cup milk, 3 cups Thoman's Moss Rose flour, whites of 4 eggs, 2 teaspoons baking powder, 1 teaspoon vanilla.—Mrs. O. L. Stone.

White Cake—One-fourth cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 1 2-3 cups Thoman's Moss Rose flour, $2\frac{1}{2}$ teaspoons baking powder, whites 2 eggs, $\frac{1}{2}$ teaspoon vanilla.—Mrs. Edgar Thorpe.

White Layer Cake—One cup white sugar, 1-3 cup butter well creamed, $\frac{1}{2}$ cup milk well stirred into butter and sugar, $1\frac{3}{4}$ cups Thoman's Moss Rose flour sifted with scant teaspoonful baking powder, add $\frac{1}{2}$ the flour and then the beaten whites of 3 eggs, and the rest of the flour, flavor.—Mrs. W. F. Barker.

White Layer Cake—One cup sugar, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup milk, $2\frac{1}{2}$ cups Thoman's Moss Rose flour, $2\frac{1}{2}$ teaspoons of baking powder, whites of 4 eggs. Pour boiling water into a mixing bowl, heat thoroughly, pour out and wipe dry; put in sugar and butter and stir with a wooden spoon 10 minutes, add milk and a teaspoon of vanilla, and the whites of the eggs beaten stiffly. Sift the flour twice, then add the baking powder. Bake in 2 square well greased baking tins. For the filling heat gradually 2 cups of sugar, 1 cup of water boiled without stirring until formed into a syrup. Pour into the stiffly beaten whites of 3 eggs; beat until heavy enough to spread. Flavor with vanilla, put $\frac{1}{2}$ cup of raisins, $\frac{1}{2}$ cup of walnut meats, $\frac{1}{2}$ cup blanched almond meats, $\frac{1}{2}$ cup candied cherries through the food chopper. Mix well and pour the filling through them and spread in the cake. This cake is delicious with any filling.—Nellie Zimmerman.

White Loaf Cake—Two cups of sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $2\frac{1}{2}$ cups Thoman's Moss Rose flour, 2 teaspoons of baking powder, whites of 4 eggs, beaten stiff, and add last 1 teaspoon lemon extract. Bake slowly.—Mrs. Cadwell.

White Loaf Cake—Sift 2 cups of sugar 4 times. To this add 1-2 cup of butter, 1 cup of milk and 3 cups of Thoman's Moss Rose flour taken from quantity which has been sifted 4 times. Add whites of 4 eggs beaten stiff. Use 2 teaspoonfuls of baking powder. Flavor. Icing for White Loaf Cake: Take 2 cups of sugar, 10 tablespoonfuls of water, whites of 2 eggs beaten stiff, $\frac{1}{4}$ teaspoonful of cream of tartar. Boil sugar and water until it threads, then add cream of tartar, pour over beaten egg whites and beat until cold.—Mrs. Harry C. Burger.

White Loaf Cake—Cream together $\frac{1}{2}$ cup of butter and 1 cup of sugar. Add $\frac{1}{2}$ cup of sweet milk, $1\frac{3}{4}$ cups of Thoman's Moss Rose flour, $2\frac{1}{2}$ teaspoonfuls of baking powder, 1-3 teaspoonful of lemon and 2-3 teaspoonful of vanilla extracts. Stir all together and then add the beaten whites of 3 eggs. Frost as desired.—Mrs. A. J. Beck.

Never Fail White Cake— $1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{2}$ cupful of butter, creamed together; one cupful of sweet milk, added alternately with 2 cupfuls of Thoman's Moss Rose flour sifted twice with 2 teaspoonfuls of baking powder, 1 teaspoonful of vanilla or rose extract, lastly the stiffly beaten whites of 4 eggs. Bake in a moderate oven. Use any filling or frosting desired.

Southerland White Cake—Take $1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, $2\frac{1}{2}$ cups of sifted Swansdown cake flour, or $2\frac{1}{4}$ cups Thoman's Moss Rose flour sifted with $\frac{1}{4}$ cup cornstarch, 2 teaspoons baking powder, add milk and flour gradually, whites of three eggs, beaten stiff, added last; bake in 2 layers, flavor with vanilla. White Frosting: 2 cups granulated sugar, 1 cup boiling water and about 10c of marshmallows, whites of 3 eggs beaten stiff; cook sugar and water until it hairs or a little forms a soft ball when dropped in cold water. Add slowly to beaten eggs then add marshmallows and flavor.—Mrs. C. J. Rouser.

Almond Cream Filling—One cup thick cream, 1 cup pulverized sugar, 1 pound almonds blanched and chopped. Whip the cream and flavor. Then stir in sugar and almonds and spread between layers of cake when cold. Should be eaten the same day it is made.—Mrs. W. K. Prudden.

Boiled Frosting—Take $\frac{1}{4}$ cup water, $\frac{1}{2}$ cup sugar, pinch of cream of tartar, cook until it thickens. Beat white of 1 egg, add 1 tablespoonful of powdered sugar. Add the boiled sugar when cooked, to egg, beat from 3 to 5 minutes. Double this amount to frost sides.—Eveline A. Hawkes.

Boiled Frosting—Four tablespoons water, 1 cup granulated sugar, white of 1 egg, flavoring. Boil sugar and water until soft ball forms in cold water. Beat egg white until stiff, add the boiled mixture stirring constantly, then add flavoring and beat until slightly cold.—Mrs. Edward T. Paul.

Miss Mary
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Chocolate Fudge Frosting—Take $1\frac{1}{2}$ tablespoons butter, 1-3 cup unsweetened cocoa, $1\frac{1}{4}$ cups confectioner's sugar, a few grains salt, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoon vanilla. Melt butter, add cocoa, sugar, salt and milk. Heat to boiling point and boil about 8 minutes. Remove from fire and beat until creamy, add vanilla.—Mary E. Saxton.

Coffee Icing—Boil together 3 cupfuls of brown sugar, 1 cupful of strong drip coffee and 3 tablespoonfuls of cream until the syrup will spin a heavy thread. Add $\frac{1}{2}$ of a teaspoonful of vanilla and beat slowly until quite thick, then spread at once over cake.

Delicious Icing—Make an ordinary boiled icing, made by taking the white of 1 egg, 1 cup of sugar. Put the sugar with a little water. Let it boil until it hairs. Then add the white of egg beaten stiff. Stir in quarter cake of Baker's chocolate melted. Then add a dressing made as follows: Three-quarters cup sugar, 1 tablespoon flour, 1 egg, juice and grated rind of 1 orange. Place in basin of hot water. Stir until it thickens. When both are mixed together add 1 large cup of nut meats of any kind desired. Make orange dressing first as the other sets quickly.—Elizabeth Durand.

Icing for Cake or Jell-O—Grate 1 large apple, add 1 cup pulverized sugar, white of 1 egg. Beat together until thick. This is nice when bananas are used instead of apples.—Mrs. Harry C. Burger.

Marshmallow Frosting—Dissolve 1 cup of sugar in $\frac{1}{4}$ cup of boiling water; with the tips of the fingers wet repeatedly in cold water, wash down the inside of the saucepan and let boil until when tested in cold water the syrup forms a soft ball. Pour the syrup in a fine stream on the white of one egg beaten very light, beating constantly, meanwhile. Add 12 marshmallows and beat with a spoon until melted, then beat again with an egg beater until very light, adding $\frac{1}{2}$ teaspoonful of vanilla, meanwhile. Decorate with bits of cherry and green citron, to simulate flowers.—Pearl Walker.

Marshmallow Frosting—Two cups granulated sugar and 1 cup water. Boil until it threads. Add 14 marshmallows, cut into small pieces. Cook until dissolved, then pour over the whites of 2 eggs. Chopped pecans or walnuts may be added.—Mrs. H. Walker.

Mock Cream Filling—Two cups boiling milk, 1 cup sugar, 2 tablespoons cornstarch, 2 eggs, beaten, small piece butter, vanilla. When cool spread between layers.—Mrs. McQuigg.

Orange Filling—One-half cup sugar, $2\frac{1}{2}$ tablespoons Thoman's Moss Rose flour, mixed; grated rind of 1 orange, juice of 1 orange, $\frac{1}{2}$ teaspoon lemon juice, 1 tablespoon butter. Cook 10 minutes in double boiler. Add 1 beaten egg. Cool before spreading.—Elizabeth Durand.

Quick Icing—One-fourth pound chocolate creams melted in double boiler with 1 tablespoon boiling water added.

Sea Foam Frosting— $1\frac{1}{2}$ cups brown sugar, $\frac{1}{4}$ cup water, boil until it threads, then pour this over the beaten white of 1 egg. Stir constantly until thick enough to spread on cake. Flavor with vanilla.—Mrs. Geo. A. Jackson.

Sour Cream Filling—One cupful of sour cream, 1 cupful of chopped nuts. Sweeten and chill the cream. Whip the cream and when stiff add the chopped nuts. If the filling does not stiffen add 1 teaspoonful of melted gelatine and set it aside to cool.

Sour Cream Icing—One cup of sour cream, 1 cup of sugar and 1 cup of chopped nut meats. Boil sugar and cream until it hardens in water. Then remove from fire, add nuts and beat until cold.—Mrs. Harry C. Burger.

White Frosting—White of 1 egg beaten, $\frac{7}{8}$ cup granulated sugar, 3 tablespoons cold water; place all in double boiler over boiling water and beat with Dover beater for 7 minutes.—Mrs. Fred Blanding.

Yellow Icing—Beaten yolk of 1 egg, juice of 1 orange and stir thick with pulverized sugar. A little of the grated rind may be added.

AFTERNOON TEA CAKES, COOKIES AND DOUGHNUTS

Bangor Bromines—One cup sugar, $\frac{1}{2}$ cup butter (scant), 2 eggs beaten, $\frac{1}{2}$ cup Thoman's Moss Rose flour, 2 squares bitter chocolate, $\frac{1}{2}$ cup nut meats, chopped, spread thin, bake about 15 minutes. Cut in squares before taking from the pan.—Mrs. Edgar Thorpe.

Belgrader Bread—Two teacups confectioner's sugar, stirred with five eggs until very light and foamy. Add 1 pound of almonds blanched and chopped fine, and 1-3 pound chopped citron, $\frac{1}{4}$ teacup of candied orange or lemon peel chopped fine. One tea-

spoonful cinnamon, 1 teaspoon cloves. Use about 1 quart of Thoman's Moss Rose flour, enough to roll out like cookies, $\frac{1}{4}$ inch thick. Leave on the board about 15 minutes after cutting, then bake in a moderate oven.—Mrs. Clara Mack.

Cookies—Two cups brown sugar, 1 cup shortening, 2-3 cup sour milk, 2 eggs, 1 teaspoon soda, $\frac{1}{2}$ teaspoon lemon, a little nutmeg, $\frac{1}{2}$ teaspoon salt. Mix soft roll, add fruit if you like.—Mrs. C. B. Leonard.

Cookies—One cup of sugar, 1 cup of butter, 2 eggs, 2 tablespoons of sweet milk, $\frac{1}{2}$ teaspoon of soda dissolved in the milk, 1 tablespoon of lemon extract. Roll thin. Bake in well greased tins in a hot oven. Nice with jelly placed between them.—Mrs. John Whitely.

Brown Sugar Cookies—Two cups brown sugar, 2-3 scant cup lard, 4 tablespoons cold water, 2 eggs, 1 teaspoon soda, 1 teaspoon baking powder, nutmeg and salt.—Mrs. R. A. Crothers.

Chocolate Cookies—One cup brown sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup milk, 1 egg, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, $\frac{1}{2}$ teaspoon soda, 2 squares chocolate, 1 cup nut meats, salt, vanilla. Mix and drop on large tins. Icing: One-half of whole egg, 5 tablespoons cream, $1\frac{1}{2}$ cups powdered sugar, stir all together and add 1 square melted chocolate.—Mrs. Dewart.

Christmas Cookies—One pint of strained honey, 1 pint of New Orleans molasses, 1 pound of dark brown sugar, 1 pint of butter, melted, 1 pound of raisins, 1 pound of currants, 1 pound of almonds, blanched and chopped, 1 pound of mixed nuts (pecan, hickory and hazel), $\frac{1}{4}$ pound of orange peel, $\frac{1}{4}$ pound of lemon peel, $\frac{1}{2}$ pound of citron, 1 cup of sour cream, 1 cup of sour milk, 3 teaspoons of cinnamon, 1 teaspoon of cloves, 1 teaspoon of nutmeg, 1 teaspoon of allspice and 1 heaping tablespoon of soda. Use Thoman's Moss Rose flour sufficient to make a stiff dough. Heat molasses. When partially cool add soda, then the honey, butter, cream and milk. Let stand over night. Before baking use knife to cut into squares. Ice the backs with plain boiled icing.—Mrs. William A. Yuill.

Drop Cookies—One cup sugar, $\frac{1}{2}$ cup shortening, 1 egg, 1 cup sour milk, 2 cups Thoman's Moss Rose flour, 1 teaspoon soda, 1 teaspoon baking powder, nutmeg. Cream sugar and shortening, beat egg, then add flour and milk alternately with baking powder in flour, and soda in milk.—Mrs. Fred Lawrence.

Chocolate Cookies—One-half cup butter, 1 cup sugar, 1 egg, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup nuts, 2 ounces Baker's Chocolate, 2 cups Thoman's Moss Rose flour, 2 teaspoons baking powder, $\frac{1}{4}$ cup milk. Drop from teaspoon into greased tin and bake quickly.—Mrs. May Thompson Webb.

Cocoanut Cookies—Cream together $\frac{1}{2}$ cup of butter and 1 cup of sugar. Add 1 cup of shredded cocoanut and 1 well beaten egg, then add $\frac{1}{2}$ teaspoon of soda sifted in about 2 cups of Thoman's Moss Rose flour. Use less flour if dough is allowed to cool on ice. Pat out little cakes, press a piece of candied cherry or other decoration in center, bake on buttered pans rather quickly.

Cream Puffs—One-half cup shortening, 1 cup boiling water, 4 eggs, 1 cup Thoman's Moss Rose flour. Add shortening to boiling water. Bring again to boiling point and add flour all at once. Remove from fire as soon as mixed. Cool and add unbeaten eggs 1 at a time. Drop in buttered muffin tins and bake in moderate oven 50 minutes. When baked cut a dash in side of puff and insert filling. Filling: Take $\frac{7}{8}$ cup sugar, 1-3 cup flour, 1 teaspoon salt, 2 eggs, 1 cup scalded milk, 1 teaspoon vanilla.—Mrs. W. D. Wilson.

Cream Puffs—One cup hot water, $\frac{1}{2}$ cup butter boiled together. While boiling stir in 1 cup Thoman's Moss Rose flour to a smooth paste. When cold add 3 eggs, 1 at a time, not beaten, and stir 5 minutes. Drop from tablespoon on buttered tins. Do not let them touch each other. Bake 25 minutes. Do not open oven more than necessary. Filling: One cup milk, $\frac{1}{2}$ cup sugar, 1 egg, 2 tablespoons cornstarch, vanilla. Cook until thick. When cool fill puffs by opening 1 side.—Mrs. O. B. Fuller.

Date Cookies—One cup sugar, 1 cup shortening, 1 teaspoon cinnamon, 1 egg, 4 tablespoons sweet milk, 1 scant teaspoon soda in milk, $2\frac{1}{4}$ cups Thoman's Moss Rose flour, 2 cups oat meal. Cream sugar with shortening, add egg well beaten, milk and soda, flour, oat meal and cinnamon. Roll to thickness of $\frac{1}{4}$ inch. Place date filling in center of 1 cookie, place second cookie on top and press edges down as if for a pie. Bake in moderate oven. Filling: One pound dates, 1 cup sugar, 1 cup water. Boil to thick paste.—Mrs. J. W. Stack.

Date Cookies—Two cups sugar, 2 cups Thoman's Moss Rose flour, 2 teaspoons baking powder; 1 teaspoon vanilla, 1 teaspoon cinnamon, 4 eggs, $\frac{1}{2}$ pound pecan nuts, 1 pound dates cut up. Bake as drop cookies.—Mrs. Edgar Thorpe.

Date Bars—Three eggs, 1 cup sugar, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 pound dates cut in small pieces, 1 cup chopped nut meats. Bake in dripping pan, and cut in strips and roll in powdered sugar. If batter seems too dry add 1 tablespoon water.—Mrs. Caroline F. Green.

Date Sticks—Two eggs well beaten, $\frac{3}{4}$ cup sugar, 3 medium tablespoons Thoman's Moss Rose flour, 1 scant teaspoon baking powder, $\frac{1}{4}$ scant teaspoon salt, 1 cup chopped dates, 1 cup chopped

walnut meats. Bake in greased dripping pan in moderate oven. Turn out on sugared board and cut into sticks 1x2½ inches. Delicious with afternoon tea.

Doughnuts—One cup of hot mashed potatoes, 1½ cups of granulated sugar, butter the size of an egg, 2 eggs well beaten, 1 cup of sweet milk, 2 teaspoonfuls of baking powder, 1 teaspoon of salt and pinch of soda, 3 cups or more of Thoman's Moss Rose flour sifted 4 times. Flavor with vanilla.—Mrs. G. F. Bauch.

Doughnuts—One-half cup sugar, 1 egg, 3 teaspoons melted lard, pinch salt, little ground nutmeg, 1 cup buttermilk, ½ teaspoon soda, 1 teaspoon baking powder, enough Thoman's Moss Rose flour to mix soft batter. Don't handle any more than can be helped.—Mrs. Lena Bohnett.

Doughnuts—One cup pulverized sugar, 1 cup sweet milk, 2 eggs, nutmeg, salt. Beat with egg beater. 3½ cups Thoman's Moss Rose flour, 3 teaspoons baking powder, ½ cup flour to roll out. When about ½ flour is in add ½ teaspoon melted butter. Fry in deep fat. Fry about 5 at a time.—Mrs. C. P. Black.

Doughnuts—One cup sugar, 6 tablespoons melted butter, 2 eggs, 1 teaspoon cream tartar, 1 teaspoon soda, a little nutmeg and salt, mix rather soft. Fry in hot lard.—Mrs. R. A. Crothers.

Doughnuts—Ten tablespoonfuls of granulated sugar, 2 eggs beaten very light, 5 tablespoonfuls of melted butter, 17 tablespoonfuls of milk, add nutmeg. Sift 1 quart of Thoman's Moss Rose flour 3 times together with 3 heaping teaspoonfuls of baking powder.—Mrs. Charles Shubel.

Puff Ball Doughnuts—Three eggs, 1 cupful of sugar, 1 pint of sweet milk, a little salt and nutmeg, and Thoman's Moss Rose flour sufficient to stiffen so that a spoon will stand upright in the mixture. Add 2 heaping teaspoonfuls of baking powder to the flour and beat until very light. Drop by dessertspoonful into boiling lard. These will not absorb a bit of the fat and are not at all rich.—Mrs. A. J. Beck.

Filled Cookies—1½ cups of white sugar, 1 cup of lard, ½ cup of sour milk, 2 eggs, 1 teaspoonful of soda, 1 teaspoonful of baking powder, nutmeg and salt to taste and Thoman's Moss Rose flour sufficient to stiffen to roll. Mix all together, roll thin, bake in hot oven and stick together while warm with raspberry jam.—Mrs. T. R. Snell.

Fruit Cookies—One cup of melted butter, 2 cups sugar, ½ cup sour milk, 3 eggs, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon cloves, nuts and raisins. Bake in moderate oven.—Mrs. Cecilia Davis.

Fudge Cakes—One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 2 squares chocolate, $\frac{3}{4}$ cup Thoman's Moss Rose flour, $\frac{3}{4}$ teaspoon baking powder, 1 teaspoon vanilla, 1 cup of nuts. Melt chocolate and butter, add eggs and sugar beaten, flour, flavoring and nuts. Bake in slow oven and cut into squares.

Ginger Cookies—Two cups of granulated sugar, $1\frac{1}{2}$ cups of lard, 1 cup of Red Hen molasses, 4 level teaspoons soda. Stir soda in molasses and whip up before putting in $\frac{1}{2}$ cup cold water, 2 eggs, 2 teaspoons of ginger, 2 teaspoons of salt and 2 teaspoons of cinnamon. Use sufficient Thoman's Moss Rose flour to knead quite stiff—Mrs. W. W. Potter.

Ginger Cookies—Three eggs, 1 cup of sugar, 1 cup of molasses, 1 cup of shortening, 1 tablespoon of soda, 1 tablespoon of ginger, 1 tablespoon of vinegar. Add a little salt and flour sufficient to make a rather firm dough.—Mrs. William A Yuill.

Hermits—Two eggs, $1\frac{1}{2}$ cups of brown sugar, scant $1\frac{1}{2}$ cups of lard and butter mixed. To this add 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves, 1 teaspoonful of vanilla, 1 teaspoonful of soda, 2-3 cup of sour milk, $1\frac{1}{2}$ cups of Thoman's Moss Rose flour, 1 cup of chopped raisins, 1 cup of chopped nut meats. Drop on buttered pans and bake.—Mrs. Harry C. Burger.

Hermits—One cup of sugar, 2-3 cup butter, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 2 teaspoons baking powder, 2 cups of oat meal, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon allspice, 1 cup of chopped raisins, 1 cup of chopped nuts, 2 eggs, $2\frac{1}{2}$ cups of Thoman's Moss Rose flour.—Mrs. Cadwell.

Hermits— $1\frac{1}{2}$ cups brown sugar, 1 cup butter, 3 eggs well beaten, 3 tablespoons hot water, 1 teaspoon soda, 1 teaspoon cinnamon, and a pinch of salt in $2\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 pound English walnuts and 1 cup seeded raisins cut a little. Drop mixture from a spoon, about the size of a walnut, and bake in a moderate oven.—Mrs. James Harris.

Hermits—Two cups brown sugar, 1 cup butter (or shortening), $1\frac{1}{2}$ cups raisins, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 eggs, 4 cups Thoman's Moss Rose flour.—Mrs. F. E. Miller.

Hermits—One cup granulated sugar, 2-3 cup butter, $1\frac{1}{2}$ cups Thoman's Moss Rose flour, $\frac{1}{2}$ cup chopped citron, $\frac{1}{4}$ cup chopped walnut meats, 1 pound chopped stoned dates, 2 eggs, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon cinnamon. Sift cinnamon, cloves and soda in flour. Add $\frac{1}{2}$ cup hot water. Drop on buttered pan.—Mrs. F. W. Sabin.

Hermits—One cup of butter, 2 cups of brown sugar, 3 eggs, beaten separately, $\frac{1}{2}$ teaspoon of salt, 1 teaspoon of soda dissolved in 2 tablespoons of boiling water, 1 teaspoon of cinnamon, 1 cup of raisins, chopped, 1 cup of nuts and Thoman's Moss Rose flour sufficient to make stiff. Drop from spoon.—Edith M. Stone.

Rolled Oat Hermits—One cup sugar, 2-3 cup shortening, 2 eggs, 1 tablespoon molasses, 1-3 cup sour milk, 1 teaspoon soda, salt, cinnamon, allspice, 2 cups rolled oats, 2 cups Thoman's Moss Rose flour, raisins, nuts.—Mrs. M. L. Moody.

Hickory Nut Jumbles—Cream a cup of sugar and 1-3 of a cup of butter. Stir in an egg, four tablespoonfuls of milk and a cup of chopped hickory nuts. Sift a teaspoonful of baking powder with Thoman's Moss Rose flour enough to make a dough that can be rolled out. Mix all well together, cut into cookies and bake.

* **Hickory Nut Squares**—Beat 1 egg with 1 cup of brown sugar and a pinch each of salt and soda; add 1 cup of hickory or other nut meats chopped fine. Bake for about 20 minutes in a moderate oven; when cold cut into squares. Butternut meats make these even more delicious than hickory nuts. These dainties are very quick and simple to prepare.

Hickory Nut Wafers—One-quarter cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup flour, 1 egg, 1 cup finely chopped nut meats. Drop in small spoonfuls on buttered tins and bake like macaroons. Delicious for afternoon tea.—Mrs. F. W. Nichols.

Lemon Cookies—Two cups sugar, 1 cup butter, 2 eggs, 1 even teaspoon soda, 1 teaspoon salt, grated rind and juice of 1 lemon, a little nutmeg. Cream butter and sugar. Stir in well beaten eggs. Add the grated rind and juice of the lemon and soda dry. Then add the salt, and nutmeg and beat well. Use just enough Thoman's Moss Rose flour to prevent sticking to board. Roll very thin and bake in hot oven.—Mrs. J. M. Frost.

Maple Sugar Cookies—Cream $\frac{1}{2}$ cup of butter with $\frac{1}{2}$ cup of shaved maple sugar and $\frac{1}{2}$ cup of granulated sugar. Add 1 well beaten egg, 1 tablespoon of water with it, and 1 teaspoon of baking powder sifted in about $1\frac{3}{4}$ cups of Thoman's Moss Rose flour—sufficient to roll out, but batter must not be too stiff. Bake rather quickly.

Marguerites— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup water, whites 2 eggs, $\frac{1}{4}$ teaspoon vanilla, $\frac{1}{2}$ cup English walnut meats, cherries cut fine. Wafers. Boil sugar and water until syrup will thread. Remove from stove until boiling stops. Pour onto egg whites beaten stiff. Then add cherries and nut meats. Spread on wafers and bake until delicately brown.—Pearl Walker.

Molasses Cookies—One cup molasses, 1 cup sugar, 1 cup lard, 2 eggs, 1 tablespoon soda in hot water (2 tablespoons), 1 teaspoon salt, stir stiff with Thoman's Moss Rose flour.—Mrs. Dewart.

Molasses Cookies—One cup brown sugar, 1 cup shortening, 1 cup molasses, $\frac{1}{2}$ cup boiling water, 1 teaspoon salt, 1 teaspoon ginger, 2 teaspoons soda dissolved in 2 tablespoons hot water. Mrs. John Frye.

Molasses Cookies—One cup brown sugar, 1 cup shortening, 1 cup boiling water, 1 cup molasses, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda, a pinch of ginger, a little salt. Mix day before using as they will not need so much Thoman's Moss Rose flour. Mix soft and drop from a teaspoon. When cool frost with frosting made by creaming a small lump of butter and adding XXXX sugar. Thin with cream until of right consistency to spread.—Mrs. Floyd Sutton.

Molasses Drop Cookies— $1\frac{1}{2}$ cups brown sugar, 1 cup New Orleans molasses, 1 cup lard and butter, 1 cup sour milk, 2 eggs, 2 level teaspoons soda, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ teaspoons ginger. Put soda in molasses. Cream sugar, lard and eggs. Add Thoman's Moss Rose flour till thick and drop on tins. Put a little sugar on center tops.—Mrs. W. H. Van Atta.

Nut Cookies— $1\frac{1}{2}$ cups butter, 4 cups Thoman's Moss Rose flour, measure before sifting, $1\frac{1}{2}$ cups sugar, 4 eggs. Scant teaspoon soda, $\frac{1}{2}$ pound English walnuts, 1 cup chopped hickory nuts. Rub butter and flour smooth then add sugar and eggs. Flavor to taste.—Mrs. F. W. Nichols.

Nut Sticks—Two cups sugar, 2 cups Thoman's Moss Rose flour, 2 teaspoons baking powder, 2 cups dates (or 1 of cherries), 2 cups nuts, pinch salt, bake slowly in dripper, cut in sticks—roll in powdered sugar.—Mrs. F. E. Miller.

Nut Wafers—Two eggs, $\frac{1}{4}$ teaspoon salt, 1-3 teaspoon baking powder, 1 cup light brown sugar, 2-3 cup Thoman's Moss Rose flour, 1 cup chopped walnuts, bake in slow oven. One teaspoon of mixture is enough for a wafer as it will run a little.—Mrs. M. L. Moody.

Oatmeal Cookies—One cup of Crisco, 1 cup of sugar, 3 cups of oatmeal, ground, 1 egg, salt, 3 tablespoons of sweet milk, 1 teaspoon of soda in 3 teaspoons of hot water, 2 cups of Thoman's Moss Rose flour, vanilla.—Mrs. E. C. Ford.

Oatmeal Cookies—One cup sugar, 1 cup shortening, 2 cups Thoman's Moss Rose flour, 2 cups oatmeal, 1 cup raisins, 1 cup sour milk, 1 teaspoon soda, cinnamon, 1 teaspoon salt.—Mrs. Bart Strudley.

Oatmeal Cookies—One cupful of sugar, $\frac{3}{4}$ cupful of Crisco (creamed), 2 eggs well beaten, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of salt, 1 scant cupful of Thoman's Moss Rose flour, with $\frac{3}{4}$ teaspoonful of soda sifted with it, 2 cups of uncooked oatmeal and 1 cupful of seedless raisins. Drop by teaspoonfuls on buttered pans and cook in quick oven.—Mrs. Glen Stimson.

Oatmeal Cookies—Two cups sifted Thoman's Moss Rose flour, 2 cups Quaker oats, 2 eggs, 1 cup brown sugar, 1 cup butter and lard mixed, 1 teaspoon salt, 1 teaspoon cinnamon and cloves and nutmeg mixed, 1 cup raisins, 1 cup nut meats, 1 teaspoon soda mixed in flour.—Mrs. W. R. Towne.

Oatmeal Drop Cookies—One cup brown sugar, 1 cup butter and lard mixed, 2 eggs, 2 cups oatmeal, 2 cups Thoman's Moss Rose flour, 2 tablespoons milk, 1 teaspoon each of cinnamon, soda and baking powder, fruit.—Mrs. W. F. Barker.

Oatmeal Macaroons— $2\frac{1}{2}$ cups oatmeal, 1 cup sugar, 1 tablespoon melted butter, 1 teaspoon salt, 1 teaspoon almond extract, 2 eggs, 2 teaspoons baking powder. Mix thoroughly, bake on greased pan. Drop from spoon, give plenty of room.—Mrs. Fred Lawrence.

Oatmeal Wafers—One cup of sugar, 1 large tablespoon of butter, 3 eggs, $2\frac{1}{2}$ cups of rolled oats, 1 teaspoon of baking powder, 1 teaspoon of vanilla. Whip eggs and stir into sugar and butter. Mix baking powder with the oatmeal and add slowly to mixture. Add vanilla. Drop in small teaspoonfuls on well greased pan and bake in a quick oven from 5 to 7 minutes.—Hester Haze.

Raisin Cookies—One cup of sugar, 1 cup of lard, 1 egg, 3 tablespoons of baking powder, 1 teaspoon of vanilla, $\frac{1}{2}$ cup of sweet milk, $\frac{1}{4}$ teaspoon of salt and sufficient Thoman's Moss Rose flour to roll out. Filling for the above requires $\frac{1}{2}$ cup of sugar, 1 cup of chopped raisins, 1 teaspoon of flour, 1 cup of water and salt. Boil until thick. Spread between cookies and bake.—Mrs. Rising.

Rocks— $1\frac{1}{2}$ cups brown sugar, 1 scant cup butter, $2\frac{1}{2}$ cups Thoman's Moss Rose flour, 3 well beaten eggs, 1 small teaspoon soda, 1 cup seeded raisins, chopped, 1 cup walnuts, salted and chopped. Drop in very small teaspoonfuls on buttered tins. Bake in moderate oven.—Mrs. Alfred Ronk.

Rocks— $1\frac{1}{2}$ cups brown sugar, 1 cup (scant) shortening, 3 eggs, 1 cup dates, 3 cups Thoman's Moss Rose flour, spices (no ginger) 1 teaspoon of each, $\frac{1}{2}$ teaspoon soda, 1 cup nut meats. Melt butter, add sugar. Beat eggs and add to first mixture. Add flour, spices and soda dissolved in warm water. Add nuts and dates. Bake in moderate oven.—Mrs. J. W. Stack.

Rose Leaves Cookies—One cup sugar, 6 tablespoons of butter, 2 eggs, 2 tablespoons sweet milk, $\frac{1}{2}$ teaspoon of soda stirred into the milk, a little salt, 2 cups of Thoman's Moss Rose flour, 1 tablespoon of rose extract. Roll very thin using sugar instead of flour to dust the rolling pin; cut with fancy cutter and place in well greased tins. Bake in a hot oven.—Nellie Zimmerman.

Scottish Fancies—One egg, $\frac{1}{2}$ cup sugar, 2-3 tablespoon melted butter, 1 cup rolled oats, 1-3 teaspoon salt, $\frac{1}{4}$ teaspoon vanilla. Beat egg light. Add gradually sugar and then stir in remaining ingredients. Drop mixture by teaspoonfuls on a thoroughly greased inverted pan 1 inch apart. Spread into circular shape with a case knife first dipped in cold water. Bake in a moderate oven until delicately browned.—Pearl Walker.

Sour Cream Cookies—Two eggs, $1\frac{1}{2}$ cups of sugar (brown or white), $\frac{1}{2}$ teaspoonful of salt, lard size of three eggs, 1 cup of sour cream, 1 heaping teaspoonful of soda, 1 teaspoonful of baking powder mixed in Thoman's Moss Rose flour. Add flour to make stiff and drop from a spoon. Flavoring is 1 teaspoonful of lemon and $\frac{1}{2}$ teaspoonful of vanilla.—Mrs. H. W. Brouse.

Sour Cream Cookies—One egg, 1 cup sugar, 1 cup thick sour cream, 1 teaspoon soda, Thoman's Moss Rose flour to make soft batter. Grate in orange peel just before baking. Drop from spoon.—Mrs. Anna Jeffers.

Sour Cream Cookies—Two cups granulated sugar, 1 cup melted butter, 1 cup sour cream, 2 eggs beaten, 1 teaspoon soda, 1 teaspoon baking powder, a little nutmeg, 5 cups sifted Thoman's Moss Rose flour. Stir up with a spoon and set on ice $\frac{1}{2}$ hour or longer. Roll and bake in hot oven without working in any more flour than absolutely necessary.—Mrs. Geo. Sheets.

Sugar Cookies—One cup sugar, 1 cup shortening, $\frac{1}{2}$ cup sweet milk, $3\frac{1}{2}$ cups Thoman's Moss Rose flour, 1 egg, 1 teaspoon vanilla, 3 teaspoons baking powder. Filling: 1 cup raisins, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, 1 teaspoon flour. Let boil until thickens and then put between 2 cookies and bake.—Mrs. O. L. Stone.

Tea Cookies—One-quarter cup of butter, $\frac{1}{2}$ cup of sugar, 2 tablespoonfuls of milk, 1 egg beaten light, $\frac{1}{4}$ teaspoonful of salt, 1 cup of sifted Thoman's Moss Rose flour, 2 teaspoonfuls of baking powder, $\frac{3}{4}$ cup of chopped nut meats, 1 small teaspoonful of vanilla. Drop by teaspoon onto buttered tin. Bake 15 minutes. Makes 30 cookies.—Mrs. Charles Shubel.

Veras—Three eggs beaten light, 1 cup sugar, 1 cup walnuts, 1 cup dates, 2 teaspoonfuls vanilla, 1 teaspoonful baking powder,

pinch of salt, $1\frac{1}{2}$ cups Thoman's Moss Rose flour (sifted), no moistening. Watch very carefully or it will burn. When cold cut in squares and roll in powdered sugar. Bake in slow oven.

White Cookies—One egg, 1 cup sugar, 1 cup lard, 8 tablespoons sweet milk a little more if wanted, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, 1 teaspoon extract—lemon, vanilla or nutmeg. Thoman's Moss Rose flour to roll.—Mrs. Flora Rose Leshner.

White Cookies—Two cups of sugar, 2 eggs and 1 rounding cup of lard. Cream these ingredients together. Add 1 cup of sour milk with 1 teaspoon of soda. Add enough Thoman's Moss Rose flour sifted with 2 teaspoons of baking powder to make a good stiff loaf. Add salt and seasoning to taste. Roll thin and bake.—Mrs. C. W. Strobel.

White Drop Cookies— $1\frac{1}{2}$ cups of sugar, 1 cup of butter, 2 cups of Thoman's Moss Rose flour, 1 cup of chopped raisins and 1 cup of chopped nut meats. Also 3 eggs, 3 tablespoonfuls of boiling water and 1 teaspoonful of soda. Bake quickly.—Mrs. Harry C. Burger.

White Drop Cookies—One scant cup sugar, 2 eggs, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sour milk, 2 scant cups Thoman's Moss Rose flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, raisins. Mrs. Bart Strudley.

"Yummy" Bran Cookies—Beat 1 egg, add $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup brown sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ cup Thoman's Moss Rose flour with 2 teaspoons baking powder, $1\frac{3}{4}$ cups bran, 1 cup chopped raisins. Drop on greased tins. Bake in moderate oven.

CHAFING DISH RECIPES

Asparagus a la Newburg—Heat in the chafing dish with a tablespoon of melted butter, a cup of parboiled asparagus tips, adding a saltspoon of salt and a pinch of black pepper; then pour in a wineglass of Madeira, if liked, and cook over the hot water pan for about 3 minutes; meanwhile beat until light the yolks of 3 eggs, to which add $\frac{1}{2}$ pint of double cream, and very gradually add this to the asparagus, stirring constantly; cook only for a moment or two or until the Newburg is well thickened and serve on triangles of toasted wheat bread.—Good Housekeeping.

Chuppie—Melt 2 tablespoonfuls of butter in the dish and slice in 2 small onions. Let fry a few moments, then add 1 quart of milk and 3 potatoes (diced) and cook until thoroughly done, taking care that the milk does not burn. Add one whole Neuchatel cheese, and 1 can of shrimps, and mix thoroughly. Season with salt and pepper to taste and serve on toast.

English Monkey—Two cups bread crumbs soaked in 2 cups milk, $1\frac{1}{2}$ cups cheese cut small, 2 tablespoons butter, 2 beaten eggs. Put all together over fire stirring and smoothing cheese and bread. Add salt, little cayenne and 1 good teaspoon prepared mustard; may be thinned with more milk, or made with more cheese. Serve hot over salted crackers or toast.—Mrs. D. W. Kelley.

Celeried Oysters—One dozen large oysters, 1 wine glass of sherry, 1 tablespoon of minced celery, 1 teaspoon of butter. Salt and pepper to taste. Put the butter into the chafing dish and when melted add oysters and celery and season. Cook 3 minutes, then add sherry and cook 2 minutes. Serve on toast.—Mrs. Allan Cowperthwait.

Keebobbed Oysters—Twenty-five large oysters, 3 or 4 stalks celery, cut fine, 2 tablespoons chopped parsley. Dip oysters in beaten egg and bread crumbs and lay in baking dish or chafing dish. Sprinkle celery and parsley with salt and pepper and bits of butter. Repeat in layers. Sprinkle bread crumbs over top, 1 tablespoon water. Bake 20 minutes.—Mrs. M. L. Moody.

Rinktum Ditty—Melt 2 tablespoons butter in chafing dish, add 2 cups cheese cut fine. When melted add 1 cup tomato, $\frac{1}{4}$ teaspoon soda, paprika, Worcestershire sauce, salt and pepper to taste. Then add one egg beaten and serve hot on crackers.

Shrimp Wiggle—One can shrimps, 1 pint of cream, 1 can French peas, 2 tablespoonfuls of Thoman's Moss Rose flour mixed with a little water, 1 tablespoonful of butter. Put the cream into chafing dish. Just before it boils add the flour and water, stirring constantly to make it smooth. Add the shrimps and peas. Cook 15 minutes and just before serving add butter, salt and a dash of cayenne pepper. Serve hot on toasted crackers.

Creamed Sweetbreads—For 1 pair of sweetbreads use 1 cupful of cream, 1 tablespoonful each of butter, Thoman's Moss Rose flour, and minced parsley, 1 saltspoonful of salt and one of paprika and a few drops of onion extract. When the sweetbreads are brought from the market put them in cold water. Drain, free from fat, cover with boiling salted water and simmer 20 minutes. Drain, cover with cold water and drain again. Remove all the skin and membranes and break into pieces. When ready to cook, melt the butter without browning, add the flour and stir until it is

thoroughly cooked. Add the cream and the sweetbreads. Put the blazer over the hot water pan and cook, stirring gently until the sauce has thickened. Add the parsley, season and serve.

Lobster Newberg—Blend an egg size piece butter, $1\frac{1}{2}$ table-spoonfuls Thoman's Moss Rose flour, do not brown, 1 cup cream added gradually. Add 2 well beaten yolks, then diced lobster, a little salt, paprika, and last, 2 tablespoons sherry. Serve on hot toast.—Bethany Lovell.

Welsh Rarebit—Two cups ^{natural} diced cheese mixed with 2 rounding tablespoons Thoman's Moss Rose flour and 1 level teaspoon dry mustard. Add to 1 pint hot milk in double boiler. Season with salt and paprika. Serve on toast or crackers. Never strings.—Mrs. M. J. Buck.

PICKLES, PRESERVES AND RELISHES

Chunk Pickles, Sweet—This recipe is for 9 pounds cucumbers weighed before soaking or cooking. Select cucumbers about 1 inch in diameter and soak 3 days in brine strong enough to float an egg. Then cut in chunks about $\frac{1}{2}$ inch in thickness, cover with half vinegar and half water. Simmer on stove 2 hours. In this vinegar have 12 grape leaves and 1 ounce alum. Remove from vinegar and to 9 pounds cucumbers use 3 pounds brown sugar, 1 ounce whole allspice, 2 ounces cassia buds. Cover with mild vinegar and cook slowly 1 hour. Then for 3 mornings drain off vinegar, heat it to boiling point and pour over pickles. The third morning put in fruit cans and seal.—Mrs. J. M. Voorhees.

Cucumber Pickles—In a stone jar mix 1 gallon of vinegar, 1 teacup of salt, 1 teacup of sugar, 1 teacup of horseradish, 2 table-spoons of mustard. Place whole, perfect cucumbers in another crock, cover with boiling water. When cold, thoroughly and carefully wipe, so as not to break the skin, and pack in Mason cans. Fill the cans with the prepared vinegar and seal tight.—Mrs. Bissell.

Cucumber Pickles—Peel and slice 6 medium sized cucumbers, add 2 slices onions, sprinkle with salt and let stand 30 minutes, drain and drop into boiling vinegar just long enough to heat through, then can.—Mrs. Wm. W. Brown.

Cucumber Pickles—One gallon cold vinegar, 1 cup sugar, 1 cup salt, $\frac{1}{2}$ cup mustard. Wash cukes and pack jars. Cover with ingredients mixed and seal tight.—Mrs. C. A. Cummings.

Cucumber Pickles—To each quart of sliced but not peeled cucumbers add 1 green pepper, 1 onion chopped fine, 1 cup of brown sugar, 1 teaspoonful of white mustard seed, 1 teaspoonful of tumeric powder, 1 teaspoonful of grated horseradish, and a little curry powder. Cover all with a cold vinegar and boil 15 minutes. Mix tumeric and curry powder with a little vinegar before adding to the rest. For 2 quarts of cucumbers, after being sliced, use 1 cup of salt for brine. Let stand 3 hours and drain.—Mrs. O. L. Stone.

Cucumber Pickles—Put $\frac{1}{2}$ cup of salt over 2 quarts of cucumbers and pour boiling hot water over all and let stand over night. When the pan is put to stand for the night first cover with horseradish leaves. In the morning drain and put in a kettle. Cover with vinegar and add mixed spices and $\frac{1}{2}$ cup of brown sugar. Heat to the boiling point and add a pinch of alum for its preservative effect. Add a few dill seed if liked. Can while hot. Pickles after this recipe are excellent.—Mrs. C. W. Strobel.

Cucumber Pickles—Two ounces curry powder, 2 ounces salt, 2 ounces ground mustard, $\frac{1}{2}$ teaspoon cayenne pepper, small lump alum, 2 quarts vinegar. Mix dry ingredients and add vinegar. Wash cucumbers, place in jar. Cover with mixture and stir occasionally. Do not cook.

Sliced Cucumber Pickles—One quart cucumbers sliced thin, 1 chopped green pepper, 1 chopped onion. Let stand in brine three hours, about 1-3 cup of salt to water enough to cover. After draining, add 1 cup brown sugar, $\frac{1}{2}$ teaspoon tumeric to vinegar enough to cover. Cook 10 to 15 minutes, at least boil five minutes. Place in jars, adding between layers $\frac{1}{2}$ teaspoon white mustard seeds, $\frac{1}{2}$ teaspoon black mustard seeds, $\frac{1}{2}$ teaspoon celery seed, $\frac{1}{2}$ teaspoon horseradish.—Mrs. Gaylord.

Sweet Cucumber Pickles—Dissolve in a gallon of vinegar 1 scant cup of salt, 1 scant cup of mustard and 1 level tablespoon of saccharine powder. Into the prepared vinegar put as many washed and dried cucumbers as the liquid will cover. They may be put in a few at a time. Let stand 6 weeks before using. Cover with paper and cloth tied tightly.—Mrs. W. W. Potter.

Sweet Cucumber Pickles—One gallon medium sized cucumbers (sliced, not peeled), 1 large onion, 1 green pepper chopped, 1 tablespoon salt, mix through pickle, let stand in brine 3 hours. 1 cup brown sugar, 1 tablespoon chopped horseradish, $\frac{1}{4}$ teaspoon tumeric, a few whole cloves, some white mustard seed, enough vinegar to cover and let heat but not boil.—Alice Wagner.

Dill Pickles—Select medium sized cucumbers wash and cover with cold water. Next day wipe dry and pack closely in 2-quart jars using plenty of fresh dill between the layers. To each jar

add 2 small red peppers, 2 bay leaves, 2 rounds of horseradish root. To 6 quarts of water add 1 pound rock salt and level teaspoon powdered alum. Heat to boiling, add 1 quart vinegar. Pour at once over the pickles and seal while hot.

Marne Pickles—Soak 100 large cucumbers 1 week in brine that will hold up an egg, using a weight to keep them under. Wash and cover with boiling water and soak 2 days. Wash and cut in inch pieces, cover with horse radish leaves adding alum size of a walnut. Cover again with fresh boiling water and let stand all night. Drain and put in cans. Syrup: 3 quarts vinegar, 8 pounds brown sugar, 5c celery seed, 5c stick cinnamon. Boil up for three mornings, pour over pickles and seal.

Oil Pickles—Wash and slice without peeling 100 cucumbers. 1 pint onions sliced. Arrange in alternate layers with sprinkling of salt between. Let stand 3 hours. Pour off brine and add 1 pint olive oil, 3 ounces white mustard seed, 3 ounces whole white pepper seed, 1 ounce celery seed. Mix all thoroughly, cover with cold vinegar and can.

Pickled Peaches—Seven pounds peaches, peeled or rubbed smooth, 1 quart vinegar, 3 pounds sugar. Put cinnamon and cloves in the vinegar and let the peaches boil in it until tender, then put in jars and pour the vinegar over them.—Mrs. W. K. Prudden.

Sweet Pineapple Pickle—Slice and pare ripe pines, place layer in jar, and cover lightly with powdered cinnamon and mace, and a few whole cloves. Place another layer of pineapple and spices until all is used. Make a syrup of 3 pounds sugar, 1 quart vinegar. Pour over pineapple boiling hot. Next day drain, heat and pour back. Do this for three days; the last time add 2 pounds sugar and boil down the syrup a little. Delicious.—Mrs. Guy Wilson.

Watermelon Pickle—Peel off dark green outside and also soft, pink inside. Cut rind in $\frac{1}{2}$ -inch strips 3 inches long. Boil in water containing a piece of alum the size of a hickory nut until the rind can be pierced with a fork. Next let water run on until very cold and then let stand several hours. Make a syrup of 1 quart of vinegar, 1 quart of sugar, whole cinnamon, few cloves and 1 nutmeg cut in pieces. While the syrup is hot put in the rind and boil until the syrup is thick.—Mrs. L. D. Whitney.

Watermelon Pickles—Use the green rind from a large watermelon after cutting all the pink pulp away. Cut the rind in small pieces and soak over night in 1 gallon of water in which is dissolved 3 tablespoonfuls of salt. Next day drain well and cover with clear water and boil until tender, about 2 hours. Next drain well and add a dollar's worth of Marschino cherries, juice and all.

Then cook 40 minutes in syrup that has been previously made. Syrup for Pickle: Required 2 quarts of cider vinegar, 7 pounds of granulated sugar, 4 tablespoonfuls of whole cloves, 4 tablespoonfuls of stick cinnamon, 1 tablespoonful of whole white peppercorns. Boil 20 minutes. Leave cloves with the pickles but put other spices in a clean bag while boiling syrup.—Mrs. C. M. Watson.

Cherry Conserve—Two quarts currants, 2 quarts cherries, 2 pounds raisins, 2 pounds sugar, 2 oranges. Stem the currants and wash. Pit cherries, cut up raisins. Use juice and yellow rind of oranges. Put all together and let stand over night. Cook down and put in jelly jars.—Mrs. S. L. Kilbourne.

Cherry Conserve—Add 2 quarts of fresh cherries to the juice and thin yellow rind of 4 oranges and 4 pounds of sugar. Cook until tender, and just before removing from the fire add $\frac{1}{2}$ pound English walnut meats. Canned cherries may be used, using a quart.

Spiced Cherries—Six pounds cherries, 3 pounds sugar, 1 pint vinegar, 2 tablespoons ground cinnamon, 1 tablespoon cloves. Boil until thick.—Mrs. Gaylord.

Fruit Conserve—Five pounds of fruit, 5 pounds of sugar, 1 pound of raisins, juice of 3 oranges, rind of $\frac{1}{2}$ an orange, $\frac{1}{2}$ pound of nut meats. Add nut meats 20 minutes before removing from the fire.—Mrs. E. C. Ford.

Marmalade—Six oranges, 6 lemons, 18 pears, 18 peaches, 18 apples. Put the oranges and lemons through a food chopper and cook while preparing the rest. Add sugar, cup for cup, and cook until thick.—Mrs. Geo. A. Jackson.

Marmalade—Three oranges, 2 lemons, 1 grape fruit. Put through chopper, skin and all, and let stand all night in 2 times as much water. In morning cook $\frac{1}{2}$ hour and let stand till next morning. Add equal quantity of sugar and cook until it jellies. Put grape fruit seeds in bag and boil the second day.—Mrs. R. I. Speer.

Orange Marmalade—Six oranges and 3 lemons. To each pound of fruit add $1\frac{1}{2}$ pounds of water. Boil $\frac{3}{4}$ of an hour. Let stand 24 hours. To each pound of the above add 1 pound of sugar and boil 30 minutes. When cool put in glasses.—Mrs. G. F. Bauch.

Orange Marmalade—Five good sized oranges, 2 lemons, sliced very thin, rind and all; or else peeled, the white lining to the skin removed, and all put through the meat grinder. Add 3 quarts

*Roll-faces
marmalade*

water, and boil briskly $\frac{1}{2}$ hour. Then add 3 quarts sugar and boil $\frac{3}{4}$ hour. When cool it will be of jelly like consistency, and delicious.—Mrs. Robson.

Orange Marmalade—Six oranges and 2 lemons sliced thin. To 1 quart of fruit add $1\frac{1}{2}$ quarts of water. Let this stand over night. Next morning boil 10 minutes then add even amount of sugar. Let stand over night. Next morning boil 2 hours or till thick.—Mrs. W. H. Van Atta.

Orange and Peach Marmalade—Slice 6 oranges very thin, leaving the skin on the oranges. Cover with water and cook until tender. Let stand over night. Peel and cut into small pieces $\frac{1}{2}$ peck of peaches, large measure. Add the oranges to the peaches and as much sugar as you have fruit. Cook together until clear and thick, about 2 hours. Put in jelly glasses and seal.—Mrs. J. M. Frost.

Picca-lilli—Chop fine 1 peck of green tomatoes; 1 large or 2 small cabbages, 12 onions, 12 large red sweet peppers. Mix thoroughly with 1 large cup of horseradish, 1 large cup of sugar and 2 tablespoons of salt. Place in stone jars and cover well with cold vinegar.—Mrs. Bissell.

Quince Honey—One cup grated quince, rind and all. 1 cup water and cook awhile, then add 1 cup sugar and cook until it is very thick, like marmalade. Put in jelly glasses. Makes delicious sandwiches.—Ethelyn Twiss.

Rhubarb and Orange Conserve—To 1 quart of cut rhubarb, leaving the tender pink skin on, add enough sugar to sweeten or about $2\frac{1}{2}$ cups to this mixture, boil without water 10 minutes. Then add 2 oranges with skin on sliced very fine and boil 10 minutes more. Put in glasses, cover with parafin.—Mrs. Wm. W. Brown.

Strawberry Jam—Crush the berries and put in preserving kettle. When bubbling all over, add the sugar, using 2 cups of sugar to 3 cups of berries. Let boil 10 minutes and seal. This is fine to serve with ice cream as it has the real strawberry flavor.—Mrs. J. M. Frost.

Strawberry and Pineapple Preserve—One box strawberries, 1 pineapple, cut fine, add 2 pounds of sugar and let stand over night. In the morning boil for 20 minutes. Put into jars and seal.—Mrs. L. B. Fowler.

Tomato Marmalade—One pound sugar, 1 pound tomatoes. Let stand over night, boil juice until thick, add 2 ounces ginger, 2 lemons chopped.—Mrs. Roderick I. Speer.

Relish—Three cups of cabbage, 2 cups of beets, 2 cups of sugar, 1 cup of vinegar, $\frac{1}{2}$ cup of horseradish and 1 tablespoon of salt.—Mrs. Charles Beaupre.

Relish—One peck ripe tomatoes, chop fine and drain, 6 medium size onions, 2 red peppers, 1 green pepper, 2 cups chopped celery (chop celery last), 1 quart best cider vinegar, 2 ounces whole white mustard seed, 1 ounce ground cinnamon, 2 pounds light brown sugar. Chop all fine and mix. Do not cook. It will keep in an open jar all winter.—Mrs. Robson.

*Robson's
Mother*

Beet Relish—One-half peck beets cooked until tender, 1 small cabbage, 2 cups horseradish. Put all through coarse grinder and add 2 cups sugar, $\frac{1}{2}$ cup salt. Cover all with good vinegar and cook a few minutes. Can hot, put in small cans as it works quickly after being opened.

Corn Relish—Ten cups corn, 10 cups cabbage, 5 green peppers, 6 onions, $\frac{1}{4}$ cup salt, 3 cups sugar, $\frac{1}{2}$ gallon vinegar, 2 tablespoons mustard seed, 2 tablespoons celery seed. Cook 10 minutes and can.—Mrs. Cecilia Davis.

Cucumber Relish—Twelve cucumbers, 6 onions, 4 large red peppers, $\frac{3}{4}$ cup salt, 1 pint vinegar, $\frac{3}{4}$ cup olive oil. Peel cucumbers, $\frac{1}{4}$ lengthwise and scoop out seeds. Run through meat grinder with onion and pepper. Add salt and let stand 3 hours. Squeeze tight in cheese cloth till all liquid is removed. Add vinegar and olive oil. Can. Mrs. J. W. Stack.

Bordeau Sauce—Cabbage, 1 large head, green tomatoes 24, red peppers (sweet) 6, onions (large) 10, vinegar 2 quarts, salt $\frac{1}{4}$ cup, sugar $2\frac{1}{2}$ cups, mustard seed 2 ounces, $\frac{1}{2}$ ounce celery seed, tumeric powder $\frac{1}{2}$ ounce. Run through chopping machine, tomatoes, peppers, cabbage, onions, boil all together $\frac{3}{4}$ hour, seal while hot.—Mrs. J. M. Frost.

Chili Sauce—Thirty large ripe tomatoes, 10 large onions, 6 red peppers, 5 tablespoons of salt, 15 tablespoons of brown sugar, 5 cups of vinegar.—Mrs. E. C. Ford.

Governor's Sauce—Slice thin $\frac{1}{2}$ peck of green tomatoes, sprinkle with salt and let stand over night. In the morning drain and add 6 medium sized onions sliced, then 1 pound of brown sugar, 1 teaspoonful of pepper, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves, $\frac{1}{2}$ teaspoonful of allspice. Cover with vinegar and cook slowly until tender.—Mrs. S. L. Kilbourne.

Tomato Sauce—One pint canned tomatoes, let boil and add 1 teaspoon salt, 1 tablespoon of sugar and 1 tablespoon of Thoman's Moss Rose flour blended with 1 tablespoon of butter. Stir until it thickens.—Mrs. W. K. Prudden.

Indian Chutney—One quart of green gooseberries, 1 quart of vinegar, 2 ounces of mustard seed, 8 ounces of seeded raisins, 8 ounces of brown sugar, 2 ounces of ground ginger, 1 teaspoonful of cayenne pepper and 4 large onions. Chop the onions, raisins and gooseberries and add to vinegar and let cook $\frac{1}{2}$ hour. Then add all other ingredients and cook until thick. Salt to taste.—Mrs. T. R. Snell.

Blue Label Ketchup—Ripe tomatoes, 4 quarts, measured after cutting. Put in kettle and add 2 tablespoons of salt, 2 cups vinegar, 2 cups of sugar, 1 tablespoon of whole allspice, 1 tablespoon of broken stick cinnamon, $\frac{1}{2}$ teaspoon of ground red pepper, 1 teaspoon of strong English mustard, 1 teaspoon of cochineal. Tie all spices in a cheese cloth bag, boil together slowly 1 hour, strain through a fine strainer, return to stove, thicken with corn-starch to suit taste, boil 5 minutes more, bottle while hot.—Mrs. James Roden.

Pepper Hash—Twelve sweet peppers, 12 red peppers, 15 onions, put through grinder. Cover with boiling water, let stand 10 minutes. Then drain and add $1\frac{1}{2}$ cups sugar, 2 tablespoons salt, $1\frac{1}{2}$ pints vinegar, and cook $\frac{1}{2}$ hour.—Mrs. F. E. Miller.

Sauer Kraut—Shred the cabbage and put in a large mixing pan, season with salt enough to taste salty but be careful not to use too much. Stir thoroughly, fill the crock 1-3 full and pound it down solid. This is one of the secrets of success. Repeat the process until the crock is full. Then lay cabbage leaves on top and cover with a plate bearing a weight. Keep in a moderate temperature until it ferments and the juice that is made runs over the crock. Keep this up a week or ten days. Then put in the cellar. When wanted to cook, lift the plate and cabbage leaves, being careful to replace them and occasionally wash the plate. Always keep the weight on so as to prevent the contents of the

crock becoming dry. Cook about an hour and a half with salt pork or frankfurters if stewed, or fry with a little bacon fat or butter. The sauer kraut can be boiled up and canned without the fat as soon as it is thoroughly made. It will be nice and sweet and always ready in this way.—Mrs. C. W. Strobel.

CANDIES

Butter Scotch—Nine tablespoons maple syrup, 9 tablespoons brown sugar, 6 tablespoons water, 3 tablespoons butter. Boil until it forms a rather hard ball when dropped into cold water. Pour into well buttered pans and cut into squares.

Crackerjack—One cup of molasses, 2 cups of sugar, 1 tablespoonful of butter, 2 tablespoonfuls of vinegar. Boil until when a little of the solution is dropped in cold water it will crack. Then take from fire and add $\frac{1}{2}$ teaspoonful of soda. Beat briskly and pour over a pan of popped corn and peanuts.—Mrs. Bigelow.

Cream Candy—Two cups of granulated sugar, 2-3 cup of water, $\frac{1}{2}$ teaspoon of cream of tartar. Let boil until it cracks in cold water. Beat very thoroughly.—Mrs. W. W. Potter.

Cream Candy—One pound granulated sugar, 1 cup milk, boil together 10 or 15 minutes, stirring all the time, then put a teaspoon in a saucer and stir until cool. If it soon becomes creamy it is done, if not boil a little longer. Remove from fire and flavor with anything you wish. It is delicious flavored with almond and a pound of blanched and chopped almonds stirred in. It should be stirred until white and thick and when nearly cold rolled into balls. Makes excellent chocolate creams.—Mrs. W. K. Prudden.

Date Creams—Pit dates and fill with a cream made of confectioners sugar and cold milk. Press together and roll in granulated sugar. Walnut meats may be added to filling.—Mrs. W. W. Potter.

Divinity Candy—Boil 3 cups of brown sugar, $\frac{1}{2}$ cup of corn syrup and 2-3 cup of water until it hairs. Have ready the whites of 2 eggs, beaten very dry and into this pour very gradually the hot syrup, beating continually. When the mixture begins to harden beat in 1 cup of nut meats and either pour or drop by spoonfuls on greased plates.—Mrs. L. D. Whitney.

Fudge—Three cups sugar, 3 rounding tablespoons cocoa or $\frac{1}{2}$ teaspoon almond or vanilla, $\frac{3}{4}$ cup milk, 3 squares chocolate, 3 level tablespoons butter, 1 cup chopped nut meats. Boil all ingredients except butter and nuts until mixture forms a very soft ball. Add butter and flavoring, allow to cool and beat until creamy. Just before spreading in dish add chopped nuts. It is hard to make good fudge or fondant when the air is full of moisture, as the right consistency depends upon proper evaporation of moisture.—Mrs. Glenn O. Lewis.

Chocolate Fudge—One ounce Baker's chocolate, 1 cup light brown sugar, 2 cups granulated sugar, 1 cup milk, 1 teaspoon butter. Melt chocolate in pan, add sugar and mix thoroughly, add milk and butter and cook until soft ball forms in cold water. Beat well until it starts to sugar, pour in buttered pan.

Laxative Candy—One-half pound prunes, $\frac{1}{2}$ pound figs, $\frac{1}{2}$ pint molasses, $\frac{1}{4}$ pound pulverized senna. Warm the molasses, stir in the senna, then add the chopped prunes and figs; mix thoroughly. Dose—A piece the size of a small hickory nut; vary larger or smaller according to need.

Molasses Candy—Two cups molasses, 1 cup granulated sugar, 1 tablespoon vinegar, 1 teaspoon butter, 1 teaspoon vanilla, boil 10 minutes or until it makes a hard ball when dropped in cold water. Remove from fire and beat in 1 scant teaspoon soda. Pour on buttered tins and when cool enough to handle, pull and cut into small pieces. Nut meats may be added with the soda if desired.—Mrs. M. J. Buck.

Nut Caramels—Put $\frac{1}{4}$ pound of grated unsweetened chocolate into a pan with 4 ounces of butter, 1 pound of brown sugar, $\frac{1}{2}$ cupful of molasses, $\frac{1}{2}$ cupful of cream and $\frac{1}{2}$ teaspoonful of vanilla. Cook until brittle when dropped into cold water, then add a pound of chopped nutmeats, either of one kind or mixed.

MISCELLANEOUS

Simple Way to Can Corn—Twelve cups corn cut from cob, 2 cups water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup salt. Cook 25 minutes and seal. When ready to use, add cold water, let come to a boil, drain and add milk or cream.—Mrs. James Roden.

Coffee—Six heaping tablespoons coffee, $\frac{1}{2}$ cup cold water, add an egg shell then 1 quart boiling water. Boil on coffee simmerer 10 minutes. Let stand 2 or 3 minutes before serving.—Mrs. M. J. Buck.

Carpet Cleaner.—Take 1 pound borax, 6 bars ivory soap, 2 teaspoons Fuller's earth. Dissolve in 2 gallons rain water brought to boiling point. Put all into 7 gallons of water. When cold add 2 ounces of chloroform. Stir thoroughly. Let stand 24 hours before using. Use hot with brush. Clean a small space at a time and rinse with clean hot water, wipe dry. Can be used on furniture and wood work.—Mrs. Fred Lawrence.

Dressing for Cold Slaw—Melt an egg-size piece of butter in 8 tablespoons milk. Beat an egg and add. Mix with the cabbage, adding vinegar, salt and mustard to taste.—Mrs. A. C. Stebbins.

Grape Juice—To 1 cup of washed and stemmed grapes, add 1 cup sugar. Put in quart can and fill with boiling water, seal same as canned fruit.—Mrs. S. P. Kyes.

Excellent Sauce for One Can of Beets—Two tablespoons of butter, 2 tablespoons Thoman's Moss Rose flour creamed, $\frac{1}{2}$ cup liquid from beets, 2 tablespoons cream, 2 teaspoons sugar, cook on stove. When somewhat hot add 2 tablespoons vinegar, some salt and pepper. Pour over beets which have been heating.—Mrs. D. W. Kelley.

Mince Meat—Three bowls meat, 5 bowls apple, 1 bowl molasses, 1 bowl vinegar, 1 bowl cider, 1 bowl butter or substitute, 2 bowls raisins, 5 bowls sugar, 2 tablespoons each cinnamon and nutmeg, 1 tablespoon black pepper, 1 tablespoon salt, 3 lemons. Mix all ingredients except meat and boil until raisins are tender, then add meat and juice and grated rind of lemons. Heat through thoroughly and can.—Estelle Wilcox Dousman.

Mince Meat—Two cups chopped cooked beef, 4 cups chopped apples, 1 cup boiled cider, 1 cup molasses. Put 1 cup butter in pint measure and fill with boiling water. Add 1 pound raisins and sugar to taste, also nutmeg, cloves and cinnamon.

Mince Meat—Two pounds currants, 2 pounds raisins, 3 pounds light brown sugar, 1 pound raw beef chopped fine, $\frac{1}{4}$ pound candied lemon peel, $\frac{1}{4}$ pound candied orange peel, $\frac{1}{4}$ pound citron, $\frac{3}{4}$ pound suet, $\frac{1}{2}$ peck juicy apples, 1 tablespoon nutmeg, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon allspice, 1 tablespoon ginger, 1 tablespoon salt, 1 teaspoon black pepper, 3 oranges, juice and yellow rind, 3 lemons juice and yellow rind. Chop, put all together and simmer 2 hours. Do not boil.—Mrs. M. J. Buck.

Mint Jell-O—Dissolve 1 package of lemon Jell-O in 1 pint of boiling water. Just as it begins to set, stir carefully into it a heaping tablespoonful of fresh mint leaves picked into tiny bits. This is an especially simple and delicious dish, and is very pretty on the table.

Mint Jelly—Boil together 1 cupful of clean mint leaves, 1 cupful of sugar, and 1 cupful of vinegar 5 minutes. Strain and pour the mixture over 1 tablespoonful of granulated gelatin which has been soaked in a little cold water. Add $\frac{1}{4}$ of a teaspoon each of salt and paprika. Color with green vegetable coloring. Pour in jelly glasses or in a small square pan and cut in cubes when it has hardened. This makes a nice garnish and relish to serve with lamb or mutton.

Soap—One-half pound borax, 6 pounds sal soda, 3 pounds stone lime, 7 pounds clear grease, 6 gallons soft water. Put soda and lime in a boiler; let boil up thoroughly once, then turn into a tub and let stand over night. Dissolve soda in water by boiling then add lime. Let settle then pour off only clear liquid. Slightly warm grease, add liquid and boil till like strained honey. Add borax dissolved in a little water just as you take up the soap. Glycerine may be added and perfume.

Useful Hints—Rinse anything milky in cold water first. A teaspoon of vinegar in water for cooking beef or fowl makes it more tender. Clean kettles in which food has burned on, with coarse sandpaper.—Mrs. Wm. W. Brown.

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