

**BREWSTER**  
**BOOK**  
**OF**  
**RECIPES**

MRS. LYON P. WILBUR  
1763 Autumn Avenue  
Memphis, Tenn. 38112

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BOOK  
OF  
RECIPES



BY THE  
Woman's Association  
OF  
Brewster Congregational Church  
and their friends  
DETROIT, MICHIGAN  
SECOND EDITION

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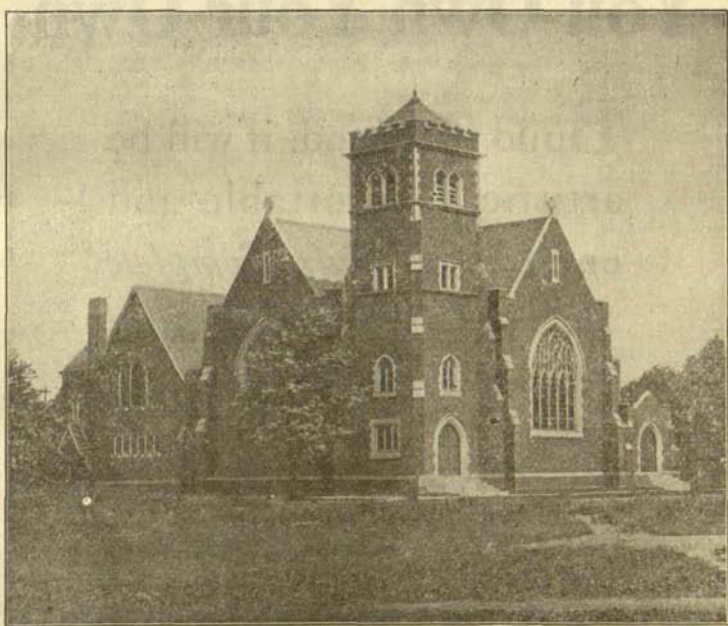
*Some women are loved  
Because of good looks,  
But everyone loves  
The woman who cooks.*

*Now, the secret of being  
An excellent cook  
Lies in the possession  
Of a reliable book.*

*The recipes which  
Are here offered you,  
We are happy to state  
Are all tried and true.*

*And, if you will follow  
With care and precision,  
We're sure naught but praise  
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—Myrta K. Chandler.



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## First Course Dishes

*Of all that in the waters dwell,  
Give me an oyster on the shell.*

—M. K. C.

### OYSTERS ON HALF SHELL.

For each person take 6 opened and loosened oysters. Serve in shell on cracked ice, small ends to center of dish. Mix 6 teaspoons vinegar, 1 tablespoon catsup,  $\frac{1}{4}$  teaspoon salt, 6 teaspoons grated horseradish and season with cayenne and paprika.

Serve a portion of this sauce in small glass dish, placed in middle of each plate; also  $\frac{1}{2}$  lemon may be placed on side of each; or put lemon in center of each plate and pass sauce.

Mrs. E. L. Buell.

### OYSTER COCKTAIL.

Serve 6 oysters in each glass with  $1\frac{1}{2}$  tablespoon catsup, 1 teaspoon lemon juice, 1 teaspoon Worcestershire sauce and 3 drops tobasco sauce. Horseradish if desired. Serve cold.

Mrs. Arthur Montgomery.

### FRUIT COCKTAIL.

One cup sugar, 2 cups water; boil 5 minutes; cool and add juice of  $\frac{1}{2}$  lemon or 2 tablespoons grape juice. Take 3 oranges, 3 bananas, 1 cup pineapple, 1 cup malaga grapes,  $\frac{1}{2}$  cup maraschino cherries; dice oranges, bananas and pineapple; halve and seed grapes. Mix syrup and fruit. Serve very cold in glasses.

Mrs. G. E. McKean.

Mrs. W. J. Johnson.

### GRAPEFRUIT IN SHELLS.

Cut grapefruit in halves; remove pulp and juice; sweeten to taste; add a few maraschino cherries. Remove white lining from skins; notch edges with scissors and fill with fruit mixture, just before serving. Must be served very cold.

Mrs. A. Montgomery.

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For Dainty Delicious Desserts use KNOX GELATINE.

**MINT SAUCE FOR MELON.**

Two cups water, 1 cup sugar, boil 15 minutes. Chill. Just before serving add  $\frac{1}{2}$  cup chopped mint leaves. Pour over watermelon or cantaloupe, cut in dice. Serve in tall glasses.

Mrs. E. I. Chase.

**CANAPES.**

Canapés are made from white, graham or brown bread, sliced very thin and cut in various shapes. They are dipped in melted butter and may be either toasted or fried.

**ANCHOVY CANAPES.**

Spread circular pieces of bread with Anchovy paste. Chop separately, yolks and whites of hard boiled eggs. Divide canapés in quarters with anchovies split in two lengthwise and fill each quarter with alternatè whites and yolks of egg.

**CAVIARE CANAPES.**

Cut bread in  $\frac{1}{4}$  inch slices, 4 inches long and 2 inches wide. Spread with caviare paste and a few drops of lemon juice and paprika. Garnish with finely chopped red or green peppers.

**CHEESE CANAPES.**

Toast circular pieces of bread, sprinkle with thick layer of grated cheese; season with salt, paprika. Put in oven on dish until cheese melts. Serve at once.

**CANAPES LORENZO.**

Toast slices of bread cut in shape of horseshoe. Take finely chopped crab meat, season with salt, paprika, a few drops of lemon juice, moisten with thick white sauce. Spread on canapés, cover with 2 tablespoons butter into which 1 teaspoon white of egg, well beaten, has been creamed. Sprinkle with grated cheese, brown in oven. Lobster may be used in place of crab meat.

**NUT AND OLIVE CANAPES.**

Cut bread in crescents. Take equal quantities of nuts and olives, finely chopped and enough mayonnaise to spread. Garnish with diamonds of tomatoes.

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**KNOX GELATINE** comes in two packages—**PLAIN** and **ACIDULATED (Lemon Flavor)**.



**SARDINE CANAPES.**

Spread circular pieces of bread with sardines mixed with butter, seasoned with Worcestershire sauce and paprika. Place in center of each a stuffed olive. Garnish with border of finely chopped whites of hard boiled eggs.

**CRAB MEAT COCKTAILS.**

Place one section orange in glass, add crab meat, top with oil dressing. Serve cold. Mrs. E. I. Chase.

**EGG CANAPE.**

Boil 6 eggs 20 minutes, place center slice of each egg in individual molds, into which put the following mixture: yolks of eggs, 1 tablespoon butter,  $\frac{1}{8}$  teaspoon mustard, salt and pepper. Mix to a paste with vinegar, add chopped egg whites,  $\frac{1}{2}$  teaspoon Knox gelatine dissolved, 1 teaspoon chopped parsley, 1 teaspoon chopped chives, mix to a nice paste with salad dressing. Mrs. E. I. Chase.

**DELICIOUS FRUIT CUP.**

3 Grapefruit	1 cup cherries and their syrup
3 oranges	$\frac{3}{4}$ cup sugar

Cut fruit in half and separate from all skin. Then mix altogether and let stand 4 or 5 hours or over night.

Mrs. Geo. E. Goddard.

**SHRIMP CANAPES.**

Round slice of toast spread with salad dressing. Add  $\frac{1}{2}$  inch layer of cottage cheese. Cover with shrimps. Top with salad dressing. Mrs. E. I. Chase.

**CHEESE SOUFFLE.**

Make white sauce of 1 cup milk, 2 tablespoons butter and 3 level tablespoons Henkel's flour. Add yolks 4 eggs,  $\frac{1}{2}$  teaspoon salt, pepper and 1 cup grated cheese, stir well. Let cool, and add whites of 4 eggs beaten stiff, bake in buttered ramekins in hot oven 15 minutes. Serves six.

Mrs. E. I. Chase.

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# Soups

*Let company come in a regular troop,  
We'll put on the kettle and make more soup.*

—M. K. C.

## POTATO SOUP.

5 medium size potatoes      2 onions.  
1 stalk celery

Slice potatoes and onions, cut celery in small pieces, cover with water and boil 30 minutes. Then mash through a sieve and add: 1½ pints milk and just let it come to a boil, then season with salt, pepper and butter size of an egg.

Mrs. Geo. E. Goddard.

## BEAN SOUP.

Soak quart white beans overnight; in morning pour off water; add fresh and simmer until skins slip off easily, throw them in cold water, rub well and skins will rise to top, where they may be removed. Boil beans until perfectly soft, allowing 2 quarts water to 1 quart beans; mash through sieve, add flour and butter rubbed together, also salt and pepper.

## CELERY SOUP.

Two small potatoes, 1 onion, 3 cups cut celery. Cover with 3 pints water and boil ½ hour; add 3 cups milk and boil slowly 15 minutes; strain. Mash potatoes through colander and thicken with 1 heaping tablespoon flour, 1 heaping tablespoon butter, salt and paprika to taste. Serve with chopped parsley on top.

Mrs. Krepts.

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**CORN SOUP.**

Split the grains of 1 dozen ears of corn and scrape from the cob; boil cobs for 10 minutes in sufficient water to cover them and strain. Of this water use 1 quart, adding 1 quart of cream poured in slowly and follow with corn. Cook 15 minutes and season to taste. If milk be used, it should be thickened with a tablespoon of butter and like quantity of flour mixed together. Canned corn may be used, if desired.

**CREAM OF PEA SOUP.**

One can peas; 1 pint water. Cook until peas are tender. Press through sieve. Bring 1 quart of milk to boiling point, add peas and 2 teaspoons flour rubbed with 1 rounding teaspoon butter. Cook well, but do not boil hard.

Mrs. Curtis.

**ONION SOUP.**

Cover 1 quart onions with water and boil until reduced to 1 pint of juice; add 3 cups milk, bring to boil; strain. Thicken, and add butter, salt and paprika to taste.

Mrs. E. I. Chase.

**DELICIOUS OYSTER SOUP.**

One pint oysters, 1½ pints cold water; 1 pint sweet milk, butter, salt and pepper. Put oysters in cold water and boil well for 20 minutes; season and add milk. Let all become hot, but do not boil after adding milk. This will serve 4 persons.

Mrs. Ludlow.

**OYSTER SOUP.**

Pick over and wash 1 quart oysters. Scald 1 pint milk. Strain, boil and skim oyster liquor; when clear add oysters. Cook till oysters are plump and well ruffled; take from fire, add hot milk, salt and pepper. This may be varied by addition of a little chopped celery or onion.

Mrs. J. Devlin.

**PEA SOUP.**

One can peas; 2 quarts water; ½ onion, 4 tablespoons flour, 1½ teaspoons salt, 2 tablespoons butter, pepper to taste. Heat water and peas together and rub through sieve. Add flour mixed with butter to soup; boil 5 minutes, stirring constantly.

Mrs. C. Westcott.

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**FRENCH TOMATO SOUP.**

Take 1 quart of tomatoes, or 3 quarts of raw ones and place in an earthen vessel. Cut into this one small onion, boil 2 hours and strain into 1 quart of beef stock. Before sending to table, thicken with 3 tablespoons corn starch, adding 1 teaspoon celery salt. Serve with croutons.

Mrs. Geo. L. Robinson.

**TOMATO BISQUE.**

One pint milk, thickened with 1 heaping tablespoon flour, 1 heaping tablespoon butter; add salt and paprika to taste. Heat 1 can prepared tomato soup, add pinch soda, 1 cup boiling water. Put all together and serve immediately with chopped parsley on top.

Mrs. E. I. Chase.

**CANNED TOMATO SOUP.**

One peck ripe tomatoes,  $\frac{1}{2}$  dozen onions, 1 dozen whole cloves, 1 head celery, 1 green pepper. Cook all together until tender then strain through sieve. Mix  $\frac{1}{2}$  cup butter;  $\frac{1}{4}$  cup salt;  $\frac{1}{4}$  cup sugar and  $\frac{1}{2}$  cup flour. Add to strained mixture; let boil up and can. When serving add an equal amount of milk with a pinch of soda or equal amount of water.

Mrs. Britt.

**STRAINED VEGETABLE SOUP WITH NOODLES.**

Cover 1 veal and 1 beef bone with water and add 6 good sized onions, 5 good sized carrots, 1 stalk celery, 1 parsnip, 1 small or half a large head cabbage, 1 kernel garlic and salt to taste. Boil slowly about 3 hours. When about done add 1 pint tomatoes and let all boil about 15 minutes. Take from fire and strain. Put back on fire and when it boils add as many noodles as desired and boil 15 minutes.

Mrs. Geo. E. Goddard.

**VEGETABLE SOUP.**

Cover 1 soup bone with water into which put a handful of salt; bring to boil and skim. Add 1 carrot, 1 parsnip, cut fine, 1 handful rolled oats, good pinch dried parsley, 3 or 4 potatoes, 3 or 4 tomatoes, 1 head celery, cut fine; white pepper, 3 large onions put in whole and taken out when soup is served. Boil 3 or 4 hours. A cup of split peas and a cup of rice in place of potatoes may be used, if desired.

Mrs. Geo. E. McKean.

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### TO BE SERVED WITH SOUP.

**Croutons:** Cut stale bread in  $\frac{1}{2}$  inch slices; cut off crusts, butter and cut in  $\frac{1}{2}$  inch cubes and brown in oven.

**Crisp Crackers:** Split crackers and spread with butter, put in pan buttered side up and brown in hot oven. Nice with vegetable and oyster soups.

### QUICK VEGETABLE SOUP.

$2\frac{1}{2}$ pounds round steak in a slice	1 large stalk celery
4 medium size potatoes	$\frac{1}{2}$ head of cabbage
3 onions	4 large carrots
	1 can tomatoes

Chop all vegetables fine and put meat and vegetables together into kettle with 3 quarts of water. Let boil slowly 2 hours, then lift meat out and it is ready to serve.

Mrs. Geo. E. Goddard.

To be served on cream soup—cut black walnut meats fine.

# Fish

*You may fish in any water  
Be it river, sea, or lake;  
But it makes a heap of difference  
How you broil, or fry or bake.*

—M. K. C.

## BAKED FISH.

Sprinkle the fish with salt and fill with stuffing, sew or skewer the edges together. Cut gashes on each side of fish and put strips of fat pork into them; dredge with flour, salt and pepper and place in baking pan. Baste every 10 minutes. Serve with a sauce and garnish with parsley and sliced lemon. Add  $\frac{1}{2}$  cup of salted water in bottom of pan to keep from burning.

### Stuffing.

Two cups of bread crumbs,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon white pepper, cayenne, 1 teaspoon onion juice, 1 teaspoon chopped parsley, 1 teaspoon capers,  $\frac{1}{4}$  cup melted butter.  
Mrs. C. Westcott.

### Sauce.

One cup white sauce, 1 egg, 1 tablespoon chopped parsley, 1 teaspoon lemon juice, 1 hard boiled egg (cut in pieces) White sauce, 1 tablespoon each of butter and flour. Rub together, add salt, pepper, and 1 cup hot milk and stir until thick.  
Mrs. C. C. Curtis.

## BROILED FISH.

Sear the fish first, then turn every 10 seconds. The length of time for cooking depends on the thickness of the fish. Season with butter, salt, pepper and garnish.

Mrs. C. Westcott.

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**Hollandaise Sauce.**

One-half cup butter, yolks of 2 eggs,  $1\frac{1}{2}$  tablespoons lemon juice,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{2}$  cup boiling water, a little cayenne. Cream butter, add the yolks one at a time, beat well and add lemon juice and boiling water, cook in double boiler until thick. Serve with halibut. This will serve eight.

Mrs. C. Westcott.

**Tomato Sauce.**

One cup canned tomatoes,  $\frac{1}{2}$  cup water, 1 clove, 1 allspice berry, 1 peppercorn,  $\frac{1}{2}$  teaspoon mixed herbs, 1 spray of parsley, 1 tablespoon chopped onion, 1 tablespoon butter, 2 tablespoons flour, salt and pepper. Put the tomatoes, water, spices, parsley and herbs into a sauce pan and cook until soft. Fry the onion in the butter until light brown, add the flour, with tomatoes and seasoning, gradually. Cook until it thickens and strain; if too thick add more water. Serve with boiled white fish.

Mrs. C. Westcott.

**FISH TURBOT.**

Boil whitefish 20 minutes. When done, remove bones, pick in pieces and place in layers, alternating fish and dressing, bake in dish or small cups, sprinkle bread crumbs over top, bake brown.

**Dressing.**

Two even tablespoons butter, two rounding tablespoons flour, cream together. Add 1 pint of hot milk, stirring all the time, salt, pepper and a few sprigs of parsley.

Mrs. J. R. Kellie.

**SALMON TURBOT.**

One can of salmon broken fine, one onion cut fine.

**Sauce.**

Two tablespoons of flour, 1 tablespoon butter, 1 pint of milk, a little salt and pepper; when sauce cools, add 2 eggs. Put a layer of sauce in bottom of baker, then salmon and onion, and so on, sprinkle cracker crumbs on top and bake 20 minutes to  $\frac{1}{2}$  hour.

Mrs. W. B. Hazleton.

**SALMON TURBOT.**

One large can salmon, 2 shredded wheat biscuits, rolled fine, put in alternate layers and pour over a sauce made of 1 tablespoon of butter, 1 tablespoon of flour, a little salt and a coffee cup of milk. Bake  $\frac{1}{2}$  hour.

Mrs. J. E. Warren.

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**SALMON LOAF.**

One small can of salmon (not juice), 4 tablespoons melted butter, 4 eggs well beaten,  $\frac{1}{2}$  cup fine bread crumbs, pepper and salt. Add bread crumbs to eggs, then add salmon and seasoning and butter. Put into a buttered pan and steam 1 hour, serve hot.

**Dressing for Loaf.**

One tablespoon flour, 1 tablespoon butter, 1 cup milk, 1 egg, make like a gravy and pour over loaf when ready to serve.  
Mrs. Geo. McKean.

**SALMON LOAF.**

One can of salmon, drain liquor off in cup, pick salmon to pieces, add teaspoon salt (level) and a little pepper, 3 tablespoons butter (after melted), 3 eggs, well beaten, one cup of bread crumbs and  $\frac{1}{2}$  cup of cream or milk. Mix well and bake  $\frac{3}{4}$  of an hour, in a greased pan.

**Dressing.**

Beat 1 tablespoon of flour smooth with water, beat yolk of 1 egg and add to it. Let 1 cup of milk and liquor off of salmon come to a boil and stir in the flour and egg, add 1 tablespoon of butter, salt and pepper; turn salmon loaf out on a platter and pour dressing over it.

Mrs. F. W. Morton.

**JELLIED SALMON.**

Mix together  $\frac{1}{2}$  teaspoon mustard,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons sugar, yolks of 3 eggs, 1 cup rich milk,  $\frac{1}{2}$  cup vinegar. Cook in double boiler until thick. Remove from fire, add  $\frac{2}{3}$  tablespoon granulated gelatine which has soaked in  $\frac{1}{4}$  cup of cold water. Mix thoroughly with 1 can of salmon. Put in mold, set in ice-box to harden.

**Cucumber Sauce.**

Two tablespoons vinegar,  $\frac{1}{4}$  teaspoon of paprika, salt. Mix all together, add to 1 cup of cream, which has been beaten stiff, 1 chopped cucumber.  
Mrs. E. I. Chase.

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**KNOX GELATINE** makes Desserts, Salads, Candies, Puddings, Ices, Etc.

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**SALMON CHOPS.**

One can of salmon, 1 shredded wheat biscuit, 2 tablespoons of white sauce. Pick salmon in pieces, roll shredded wheat biscuit fine, add white sauce, make in pear shaped balls, roll in egg, then in shredded wheat biscuit, put a piece of macaroni in small end and fry.

Mrs. E. I. Chase.

**QUICK DISH.**

Beat up 3 eggs very light, add a small can of salmon. Put in well buttered frying pan with pepper and salt and stir lightly while cooking.

Mrs. J. E. Warren.

**CREAMED CANNED TUNA FISH.**

Heat 3 tablespoons of butter, 1 tablespoon of flour, stir into  $1\frac{1}{2}$  cups of hot milk until smooth. Cook a sweet pepper in water, add water to sauce, also 1 can of mushrooms. Break fish into small pieces, mix in sauce and pour on squares of toast. Cut the green pepper and a pimento into strips and garnish with alternate strips.

Mrs. Wm. A. Snyder.

**SALMON SOUFFLE.**

Pint milk, 2 heaping tablespoons Henkel's flour, 2 heaping tablespoons butter, cook until thick. Add yolks of 3 eggs, cook 3 minutes. Add 1 can salmon and teaspoon of chopped onion, celery and parsley. Cook 2 minutes. Let cool, add beaten whites of 3 eggs. Bake in shallow mold  $\frac{1}{2}$  hour.

Mrs. E. I. Chase.

**BAKED CRAB MEAT.**

Make sauce of 1 heaping tablespoon butter, 1 heaping tablespoon Henkel's flour, salt, pepper and paprika; add  $1\frac{1}{2}$  pints milks, let boil five minutes, after taken from fire add juice of 1 onion. Mix this sauce with 1 lb. can crab meat and cover top with cracker crumbs and bake 30 minutes. One green pepper chopped fine may be added if desired.

Mrs. Geo. E. Goddard,  
Mrs. Harry J. Freed.

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Simply add water and sugar to the KNOX ACIDULATED package.

### CODFISH BALLS.

1 cup salt codfish                      ½ tablespoon butter  
 2 heaping cups potato                Pepper.  
 1 egg

Pick fish in small pieces, dice raw potato, put both to cook in cold water. Cook until potatoes are soft. Drain well and mash thoroughly, add butter and beaten egg. Make in croquettes. dip in flour, fry.

Mrs. E. I. Chase.

### LOBSTER SAUCE FOR FISH.

4 tablespoons butter                    1 pint boiling water  
 2 tablespoons Henkel's flour        Paprika

Bring to a boil and add 2 tablespoons lemon juice and 1 small can diced lobster. Boil again and serve.

Mrs. E. I. Chase.

### LOBSTER CUTLET.

Half cup milk, 3 tablespoons butter and 2 tablespoons flour made into white sauce. Add 1 well beaten egg, salt and paprika and 1 cup bread crumbs. Heat thoroughly, add 1 large can lobster, cut fine. Remove from fire and add 1 tablespoon lemon juice. Cool and shape in cutlets, dip in egg and crumbs, fry in deep fat.

Mrs. E. I. Chase.

# Oysters

## CREAMED OYSTERS.

Make a rich cream sauce with 1 pint milk, 2 tablespoons butter, 2 tablespoons flour, 1 saltspoon salt and a little red pepper. Put the butter in a saucepan over the fire, and when it bubbles, stir in the flour. When the two are smoothly blended, stir in the milk (which has been heated) a little at a time. Cook 2 minutes after thickening, then drop in the oysters and let them cook until the edges curl; then add the salt and pepper and serve hot on toast or salted crackers.

Mrs. W. H. McClenahan.

## FRIED OYSTERS.

Select the largest and best oysters, drain and dry them; dip in beaten egg, roll in cracker crumbs, season with salt and pepper. Fry in butter to which a little lard is added.

Mrs. E. S. Stringer.

## OYSTER PATTIES.

Two cups flour, 4 tablespoons butter, 1 teaspoon baking powder, 1 teaspoon salt. Bake on outside of patty tins. 1 quart oysters, 1 pint milk, 1 tablespoon butter, 1 tablespoon flour. Mix flour and milk together; heat all to boiling point and fill shells.

Mrs. Robert Kerr.

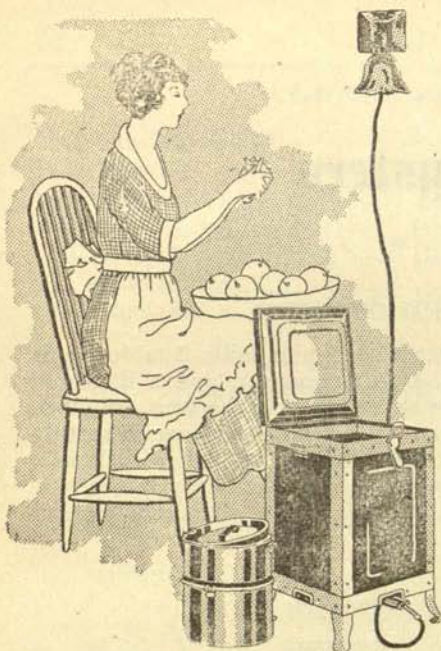
## ESCALLOPED OYSTERS.

One quart standard oysters, 1½ cups cracker crumbs, 1½ cups bread crumbs, ½ cup melted butter, salt and pepper. Mix all together and add 1 pint of milk.

Mrs. Eveard G. Hartwell.

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Small and dainty to be sure;  
But the meat, all brown and savory,  
Gives us strength that will endure.*

—M. K. C.

### BEEF BALLS.

One lb. beef;  $\frac{1}{2}$  lb. pork; 1 onion. Put through food chopper. Add  $\frac{1}{2}$  cup cracker crumbs, 1 egg, season with salt, pepper and pinch of nutmeg. Make into small balls.

Have ready gravy made of 2 tablespoons butter, 1 tablespoon flour, water enough to thicken; drop balls into gravy and cook slowly  $\frac{3}{4}$  hour. Mrs. E. B. Pentz.

### SWISS STEAK.

Have a round steak cut about 1 inch thick. Pound well to break down the fiber. Knead in all the flour it will hold; brown on both sides in melted butter, cover with cold water; season and let simmer very slowly  $2\frac{1}{2}$  hours or until very tender

Mrs. C. F. Shirts, Chicago, Ill.

Mrs. Watson, Northport, Mich.

### SMOTHERED STEAK.

Put a thick layer of sliced carrots and onions in a pan, season with salt, pepper and paprika; put in thick piece of round steak, size of pan, on top, then another layer of carrots and onion, turn a can of tomato juice over all; cover and bake slowly about 2 hours. Mrs. J. E. Warren.

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Simply add water and sugar to the KNOX ACIDULATED package.

## BEEF LOAF.

Two and  $\frac{1}{4}$  lbs. chopped beef;  $\frac{1}{4}$  lb. chopped pork;  $\frac{1}{3}$  loaf bread;  $\frac{1}{2}$  cup milk; 2 eggs; 1 small stalk celery; 1 onion, salt and pepper. Mix well, meat, soaked bread, chopped celery, and onion, milk and eggs well beaten. Form loaf and place in roasting pan, cover with sauce made of 1 pint water, 1 pint tomatoes,  $\frac{1}{2}$  chopped sweet green pepper, salt and paprika. Bake 1 hour, basting often.

Mrs. Harry M. Freed.

## BEEF LOAF.

Two lbs. round steak;  $\frac{1}{2}$  lb. salt pork;  $\frac{1}{3}$  large loaf baker's bread; 1 onion;  $\frac{1}{2}$  small can pimentoes; 2 or 3 eggs; 1 cup milk, salt and pepper. Put meat, onion and pimento through grinder, removing stringy parts. Crumb bread and soak crusts in cold water. Knead all ingredients together. Put in well greased pan and bake about an hour.

Mrs. Henry Jessop.

## BEEFSTEAK PUDDING.

One lb. round steak;  $\frac{1}{2}$  pint water;  $\frac{1}{2}$  lb. suet pastry; 1 tablespoon flour, salt and pepper. Line a deep bowl, well buttered with suet paste, rolled  $\frac{1}{3}$  inch thick. Put the flour with salt and pepper on a plate; cut the meat into strips  $2\frac{1}{2}$  inches long and 1 inch thick; and the fat into very small pieces; roll each piece of meat in the seasoned flour; place a small piece of fat at the end of each piece and roll up. Place these in the bowl and pour over the water. The bowl may be nearly filled.

Wet the edges and cover with round piece of pastry; thoroughly seal the edges, cover with buttered paper and steam  $1\frac{1}{2}$  hours. Turn out and serve.

## Suet Pastry for Above.

Shred and mince  $\frac{1}{4}$  lb. suet, add  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  teaspoon baking powder and  $\frac{1}{4}$  teaspoon salt and enough cold water to make into a paste which must not be too stiff.

Mrs. Henry Hudson.

**KNOX ACIDULATED GELATINE** saves the cost, time and bother of squeezing lemons.



**A TASTY MEAT DISH.**

Partly fry a steak in a deep trying pan. (The cheaper cuts may be used this way.) Slice 1 onion, 1 or 2 tomatoes, 2 or 3 pieces of celery and some green pepper if you desire. Put these on top of steak, season well with salt, pepper and paprika; cover with water and let cook an hour or more. Cover pan. After taking out meat, thicken gravy with a little flour and pour over meat. Mrs. J. E. Warren.

**A CASSEROLE ROAST WITH VEGETABLES.**

Brown a thick piece of meat from the rump (about 4 lbs.) on both sides, in hot fat. Transfer to a casserole. Place around it carrots, turnips and onions, cut into small bits. Add enough water or stock to cover the vegetables. Cover and cook very slowly for 4 hours.

Hazel Fisher Marshick.

**MACARONI AND BEEF.**

1 package macaroni	1 lb. chopped beef
2 cups tomatoes (sweetened)	5 onions chopped fine
	Salt and pepper
½ lb. cheese	

Boil macaroni, fry onions and meat together but do not brown. Add salt, pepper and other ingredients. Bake half hour. Mrs. A. L. Cowan.

**HUNGARIAN GOULASH.**

One tablespoon butter and 1 tablespoon flour, browned. To this add 1 onion, 1 carrot, 1 green pepper (seeds removed) and 4 large tomatoes, chopped fine. Add about 2 lbs. beef, cut in squares; season with salt and pepper. Let this simmer 2 hours, closely covered. When ready to serve have 2 cups of cooked spaghetti to put over it.

Mrs. Chas. J. Conzelman.

**SAVORY STEW WITH KETCHUP.**

Cut 1½ lbs. round steak into pieces 2 inches square and brown on both sides in fat; add 1 pint water, 1 sliced onion, 1 tablespoon ketchup, salt and pepper to taste. Cover closely and cook slowly until meat is tender.

Chili sauce or a few tomatoes sliced and added after meat is partly done may be used instead of ketchup.

Beef liver and bacon may be cooked as above.

Mrs. O. J. Marshick.

**IRISH STEW WITH DUMPLINGS.**

Cut  $1\frac{1}{2}$  lbs. beef or mutton (or both) in cubes. Try out suet in frying pan and saute meat, which has been dredged in flour, until it is well seared. Cover meat with boiling water and boil fast 3 minutes, then lower temperature; boil  $\frac{3}{4}$  or 1 hour. Add carrots, onion and turnips (about 2 cups altogether) and 3 or 4 potatoes, cut small and boil until vegetables are cooked.

**RECIPE FOR DUMPLINGS (Will never fail to be light).**

Two cups Henkel's sifted flour; 4 teaspoons Royal baking powder;  $\frac{1}{2}$  teaspoon salt; 2 teaspoons butter;  $\frac{3}{4}$  cup milk. Sift dry ingredients. Work in butter with tips of fingers or knife, then add milk. More milk may be necessary. Drop from spoon into stew, which must be kept boiling and cook exactly 12 minutes.

Mrs. Wm. Ryan.

**MEAT BALLS IN CABBAGE JACKETS.**

Make raw chopped meat into balls; wrap each ball in a new cabbage leaf, tying with cord. Put in pan and brown carefully in butter; then add  $\frac{1}{2}$  cup boiling water, cover and cook 1 hour on slow fire. Add more water if needed.

Mrs. Van der Noot.

**CORNED BEEF.**

Cover 5 lbs. beef (brisket with bone removed) with water to which add 5 teaspoons sugar, 5 tablespoons salt and salt-peter size of a large pea; let stand 24 hours. Cook 5 hours in this brine.

Mrs. C. F. Shirts, Chicago, Ill.

**CORNED BEEF HASH.**

Chop  $1\frac{1}{2}$  cups potatoes and 1 cup cooked corned beef, fine; add  $\frac{3}{4}$  cup of cream (or milk may be used), salt and pepper to taste. Put in baking dish, with  $\frac{1}{2}$  cup butter on top and bake  $\frac{1}{2}$  hour.

Mrs. Curtis.

**LAMB CROQUETTES.**

Take cold lamb, chop finely and bind together with white sauce, 1 teaspoon grated onion, salt and paprika. Make into balls, roll in flour; fry.

Mrs. E. I. Chase.

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**KNOX GELATINE** makes dainty desserts for dainty people.

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## DELICIOUS VEAL.

Take a veal steak about 1 inch thick, cut in pieces just large enough for one service. If parts seem stringy, fasten together with toothpicks. Dip veal first in beaten egg, then in well seasoned bread crumbs. Have a spider piping hot with  $\frac{1}{4}$  inch fat in bottom. Fry veal quickly on both sides until nice brown; then pour in enough milk to almost cover veal, cover tightly and place in slow oven about 1 hour. The last 15 minutes remove cover so veal will be crisp. Prepared in this way, veal is as tender as spring chicken.

Mrs. E. B. Pentz.

## VEAL OMELET.

Chop finely 3 lbs. veal, add 6 rolled crackers (large), 3 eggs, well beaten, 2 tablespoons cream, 1 tablespoon salt and 1 teaspoon white pepper. Mix all well together; form into 2 loaves; baste with butter and water while baking. Bake  $1\frac{1}{2}$  hours.

Mrs. Mac H. Wallace.

## VEAL LOAF AND SOUR GRAVY.

One lb. chopped beef, 1 lb. chopped veal, 1 cup cracker crumbs, 3 eggs, grated lemon peel. Slice onions, place in pan, lay loaf on top of onions, put strips of bacon on top. Put about 1 inch water in pan, in which put some mixed spices; baste often.

When ready to serve add 1 cup sour cream and juice of 1 lemon and flour to thicken to spicy water, mix well, strain and serve with loaf.

Mrs. J. K. Stock.

## JELLIED VEAL LOAF.

One shank of veal, boiled until meat drops from bone; remove all bone and gristle, chop fine and season. Slice 2 lemons and place around sides and bottom of mold. Fill with the chopped meat and pour over it enough of the strained liquid to cover meat well. Set away in cold place to harden.

Mrs. Arthur Montgomery.

## VEAL CROQUETTES.

Cook  $\frac{1}{2}$  cup flour in  $\frac{1}{3}$  cup butter. Add gradually 1 cup veal stock,  $\frac{1}{2}$  cup milk, stir until smooth and thick. Salt, pepper. Add 1 beaten egg, 2 cups finely chopped and cooked veal. Cook until thoroughly heated. Remove from fire, chill. Dip in egg and crumbs. Let stand 1 hour. Fry in deep fat. Serve with white sauce. One pound serves seven.

Mrs. G. F. Bean.

**JELLIED TONGUE AND VEAL.**

Soak a pickled ox tongue in water for 12 hours, then boil until tender. Remove the skin and cut off all root and tip. Bone a breast of veal and spread it very flat and rub with salt and pepper. Lay the tongue in the center of veal and roll up edges. Wrap this securely in thin muslin and place in an earthen dish with a seasoning of 6 cloves, 1 onion, a stalk of celery, a few sprigs of parsley, more salt and pepper and a cup of hot water. Cover the dish and bake in a moderate oven 3 hours. Take from dish, place between 2 plates with a weight on top. When cold remove the cloth, put the meat in a mold and pour over it the stock which has been strained. Set aside to harden. Slice cold.

Mrs. H. R. Stubensky.

**CURRIED VEAL STEAK WITH RICE.**

Cut 3 lbs. veal in small pieces, free from skin, sprinkle with salt, pepper and flour and fry in butter, slowly, until a nice brown. Put into another pan a piece of butter size of an egg, slice in a small onion and brown, then add large tablespoon flour, 1 teaspoon sugar and salt, heaping teaspoon curry powder. Now add  $\frac{1}{2}$  cup cold water, 1 cup cooked tomatoes and let all come to boiling point; strain, pour over veal and let simmer  $\frac{1}{2}$  hour. Before taking up stir in  $\frac{1}{2}$  cup sweet cream.

Cook 1 lb. rice in 1 quart cold water, 20 minutes. Drain in colander, then let cold water run through. Put in double boiler and steam 2 hours.

To serve, make a deep border of rice on a large platter, putting veal and gravy inside.

Mrs. Wurster.

**PORK TENDERLOIN.**

Pork Tenderloins Frenched. Roll in flour, egg and plenty of corn flakes. Salt and pepper. Put in pan with a little water and bake 45 minutes.

Mrs. E. I. Chase.

**COTTAGE CHEESE SAUSAGE.**

1 cup cottage cheese	$\frac{1}{2}$ teaspoon powdered sage
1 cup bread crumbs	1 teaspoonful salt
$\frac{1}{4}$ cup peanut butter	$\frac{1}{4}$ teaspoonful pepper
$\frac{1}{4}$ cup chopped peanut meats	$\frac{1}{4}$ teaspoonful soda
	1 tablespoon chopped onion

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FOUR PINTS of jelly in each package of KNOX GELATINE.

Mix dry ingredients thoroughly with bread crumbs. Blend the peanut butter and onion with the cheese and mix with bread crumbs. Form into flat cakes, dust with bread crumbs or corn meal and fry a delicate brown in a little fat in a hot frying pan.

Mrs. E. I. Chase.

### BAKED TENDERLOIN OF PORK.

Take 2 strips of tenderloin of pork and wipe clean with a damp cloth. Make a stuffing of stale bread crumbs, highly seasoned with onion, sage, pepper, salt and melted butter. Moisten with milk or melted butter. Place stuffing between the 2 tenderloins, tie all together and bake in a moderate oven until done, basting often with melted butter.

Mrs. J. E. Warren.

### VEAL BIRDS.

Cut veal steak into oblongs 2 inches wide and about 4 inches long. On each oblong lay a small piece of sliced bacon. Soak some white bread in cold water, squeeze dry and add a piece of butter, a little grated onion, salt and pepper. Put a large tablespoonful of this dressing on each oblong of veal and bacon. Roll each up and tie securely with string; fry in butter on both sides until a nice brown, then add enough cold water to almost cover the rolls. Let these simmer 1½ hours (adding cold water as needed); then add ½ pint cream and let simmer 20 minutes; then add ½ can small button mushrooms and simmer 10 minutes longer. Slightly thicken the gravy with cornstarch. Remove strings and serve the rolls on half slice of toast.

Mrs. Helen Chase Straesser.

### BAKED PORK CHOPS.

Take rib pork chops, put in baking pan and slice onions over each chop, season with salt and pepper and dust with flour. Pour over enough water to almost cover; put in a medium hot oven and bake ¾ hour, basting often. This is also good, using dressing between two chops.

Mrs. E. B. Pentz.

### BAKED FRESH HAM.

Take a 10-lb. fresh ham; have all the bone taken out and make a dressing of bread crumbs, little onion, pinch of sage and a little salt. Put in place of bone; cut the rind in dice. Bake in a slow oven 4 hours.

Mrs. F. Emmons.

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**KNOX GELATINE** improves soups and gravies.

**HAM AND VEAL ROAST.**

Two slices of ham and 1 of veal. Put veal between ham and fasten together with skewers. Put a piece of butter on top of ham, pour over  $\frac{1}{2}$  cup water. Bake covered, in slow oven, until tender. Remove cover to brown. Make a brown gravy to pour over meat when serving.

Mrs. Fannie Ward Lester.

**A NICE WAY TO COOK HAM.**

Take a center cut of ham, 1 or  $1\frac{1}{2}$  inches thick; parboil. Drain, cover with fresh water and cook very slowly in a tightly covered spider,  $2\frac{1}{4}$  hours. Remove cover and brown.

Mrs. A. Montgomery.

**BAKED HAM.**

Parboil ham. Make a paste of 1 tablespoon dry mustard, 2 tablespoons brown sugar and enough cider or vinegar to spread well. Cover ham with paste, stick cloves into ham. Brown in oven about  $\frac{1}{2}$  hour. Add boiling water to prevent burning if necessary. Pour the gravy over ham when done.

Mrs. G. F. Bean.

**HAM AND ESCALLOPED POTATOES.**

Put a slice of ham (about 1 inch thick) in the bottom of a basin, cover with a layer of potatoes and a sprinkle of onion cut fine, a little salt and pepper and small pieces of butter. Put in 2 layers of potato; then cover all with milk and bake  $1\frac{1}{4}$  hours in slow oven. Elyn Reed Goddard.

**CASSEROLE OF RICE AND MEAT.**

Two cups cooked meat, 1 teaspoon salt,  $\frac{1}{4}$  teaspoon pepper,  $\frac{1}{4}$  teaspoon onion juice, 1 tablespoon chopped parsley, 1 egg,  $\frac{1}{4}$  cup fine crumbs, 4 cups cooked rice. Season the meat and mix with the crumbs and beaten egg; add enough stock to make it pack easily. Line a well buttered mold or dish with 3 cups of rice, fill with the meat and cover with remainder of rice. Cover tightly and steam 45 minutes. Serve with tomato sauce.

Mrs. C. Westcott.

**A WAY TO USE LEFT OVER MEATS.**

Put scraps of cold meat through chopper (there should be about  $1\frac{1}{2}$  cups); boil  $\frac{1}{2}$  package of macaroni, add this to the meat with 2 cups of tomato sauce seasoned with cayenne, paprika, onion and a little mushroom ketchup. Put in a baking dish, cover with bread crumbs and brown in oven.

Mrs. Thomas.

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**KIDNEYS WITH NOODLES.**

Clean kidney and boil in salt water, changing water several times. When tender, dice and fry in pan of butter, little onion, pinch of caraway seed; add enough flour to make nice gravy.

Boil noodles in soup stock or salt water. When ready to serve, drain noodles, place on hot platter and add the kidney and gravy. Serve hot, with or without toast.

Mrs. Jerome K. Stock.

**CHILI CON CARNE.**

Two lbs. round steak cut in cubes, 2 teaspoons paprika, and fry until dark brown, using suet to fry in. Put in deep pan and add 3 or 4 onions chopped, 5 medium sized potatoes cut in cubes, 1 tablespoon salt, 3 or 4 chili peppers chopped fine (after seeds are removed). Cover with water and let boil thoroughly. When nearly ready to serve add 1 can kidney beans and enough flour to make like thin cream.

Mrs. W. B. Hazelton.

**YORKSHIRE PUDDING.**

Put into a basin,  $1\frac{1}{2}$  cups flour and 1 salt spoon of salt; stir in 1 pint of milk gradually; beat 2 eggs and add to the batter, when quite smooth. Let this stand 2 hours, then add a pinch of baking powder and pour into dripping pan, with some melted drippings. Bake  $\frac{1}{2}$  hour.

Mrs. Wm. H. Whittingham.

**SUET DUMPLINGS.**

Two cups of bread flour, 1 cup suet, 2 rounding teaspoons baking powder, 1 level teaspoon salt, 1 egg and  $\frac{1}{2}$  cup water. Sift flour, baking powder and salt together, then add suet, egg and water. Cook in veal or beef stew for  $\frac{3}{4}$  hour.

Mrs. A. L. Jones.

**CREAMED CHICKEN.**

One chicken, cooked until tender. Cut fine, pour over  $\frac{1}{2}$  cup of broth. Make sauce of 1 pint cream, 1 egg, 3 teaspoons cornstarch. Cook same as custard. Chop 1 thin slice of onion, 3 stalks celery and a little parsley together. Put in a dish a layer of the sauce, chicken, vegetables and thin layer of bread crumbs, until dish is filled. Shake a little salt between each layer and bake  $\frac{1}{2}$  hour. Mrs. E. I. Chase.

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**CREAMED CHICKEN.**

Two level tablespoons flour, 3 level tablespoons butter,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{4}$  saltspoon pepper, 1 cup milk,  $1\frac{1}{2}$  cups of cooked chicken, 2 hard boiled eggs. Melt the butter, add the flour and seasoning and then the milk; stir until it thickens. Add the meat, yolks of eggs chopped fine, and whites cut in larger pieces. Cook 3 minutes and serve.

Mrs. J. D. Wiley.

**FRICASSEE CHICKEN.**

Cut up chicken. Cover with cold water, then cook slowly until tender. When about half done season with salt and pepper. Thicken gravy, serve with hot baking powder biscuit.

Mrs. E. I. Chase.

**CHICKEN PIE.**

Cook chicken same as for fricassee. Then put chicken and gravy in baking pan. Cover with biscuit crust, cutting hole in center for steam to come out. Bake in oven.

Mrs. E. I. Chase.

**ROAST QUAIL OR PARTRIDGE.**

Pluck and dress like chicken, wipe clean and rub inside and out with salt and pepper; stuff with any of the dressings. Spread with butter, roast in hot oven, steady heat, turning often and basting with salted water, butter and pepper. Roast three-quarters of an hour.

Mrs. W. W. Hall, Toledo.

**BROILED QUAIL.**

Split down back, placing on broiler inside down, broil slowly at first, basting with butter often. Serve on pieces of toast with currant jelly.

Mrs. W. W. Hall, Toledo, Ohio.

**ESCALLOPED CHICKEN.**

Cook 1 large chicken until tender. Cut 3 potatoes in squares and boil until tender. When cool, dice chicken, add 1 can peas, without liquor, 2 cans button mushrooms and cooked potatoes.

Make a sauce, using part of chicken grease and butter, 3 tablespoons cornstarch and 1 quart of milk and stir well into mixture. Season and put into a large baking pan and bake  $\frac{3}{4}$  to 1 hour. May be served in patty shells or ramekins. Will serve 16 people nicely.

Mrs. Geo. E. McKean.

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Simply add water and sugar to the **KNOX ACIDULATED** package.

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**MARYLAND CHICKEN.**

Prepare a spring chicken as for frying. Dip each piece in egg and cracker crumbs, lay in a double roaster. Pour  $\frac{1}{2}$  cup boiling water over  $\frac{1}{2}$  cup butter; pour this over each piece of chicken. Bake 1 hour.

Mrs. J. R. Fisher.

**CHICKEN SOUFFLE.**

One pint cooked chicken, finely chopped, 1 pint cream sauce, 4 eggs, 1 tablespoon chopped parsley, salt and pepper. Stir chicken and seasoning into boiling sauce, cook 2 minutes. Add yolks of eggs, well beaten, then set away to cool. When cold, add whites of eggs beaten to a froth; turn into buttered dish, bake  $\frac{1}{2}$  hour. Serve with mushroom sauce. This dish must be served the moment it is baked.

Mrs. C. C. Curtis.

**CHICKEN CHOP SUEY.**

Take breast of chicken, cut up fine; 2 square inches of bamboo shoot; 8 pieces of water chestnuts; 3 celery hearts;  $\frac{1}{2}$  can French mushrooms. Slice all ingredients thin. Have a hot pan braised with peanut oil and add all ingredients, then add salt and chop suey sauce, and simmer 5 minutes.

After taking meat from chicken, use bones to make stock. When other ingredients are nearly done, put in the stock, cover the pan and cook 5 minutes. Just before dish-  
ing up, thicken with a little flour.

Henry Lee.

**CREAMED SWEETBREADS.**

Soak sweetbreads in cold salted water over night. Drain and boil in fresh water until tender, then remove all particles of skin or fat. Cover with white sauce, well seasoned, and serve on toast or in patty shells.

Mrs. Harry M. Freed.

**SWEETBREADS AND MUSHROOMS.**

Cover 1 lb. sweetbreads with water, add 1 small onion finely diced; cook slowly 1 hour, taking care sweetbreads do not burn. When tender, make white sauce (using  $\frac{1}{2}$  milk and  $\frac{1}{2}$  cream); add 1 lb. French button mushrooms and  $\frac{1}{2}$  teaspoon celery salt. Cook slowly until sauce begins to bubble. Serve in pastry ramekins.

Vevia E. Crossley.

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**KNOX GELATINE** is measured ready for use—each package is divided into two envelopes.

## ROAST TURKEY.

Select turkey weighing from 12 to 14 lbs. Thoroughly clean it, removing oil-bag, all glands and pipes in neck and extra leaves of fat. Singe and wipe inside and out with damp cloth. Dredge inside with salt and pepper. Put 2 or 3 spoons of dressing in the craw and the remainder in the body, being careful not to pack it in. Sew up, twist back wings, rub all over with butter, sprinkle with salt and pepper; lay on side in seamless baker; add 2 cups of water and a little salt and bake in a hot oven 15 minutes, after which reduce heat  $\frac{3}{4}$  and bake about 3 hours, opening oven as infrequently as possible, to baste or add water. When done to a rich brown, remove turkey to a platter and keep covered with baker cover until time to serve. Mrs. C. F. Wetzel.

## ROAST GOOSE OR DUCK.

If a wild duck, first parboil for 15 minutes after cleaning. Otherwise proceed as for roasting a chicken. Singe, clean (and remove some of the pieces of fat from a goose). Make a dressing of bread, apples (peeled and cut up in small pieces) and butter. Fill with dressing and lace up, by sticking tooth-picks across and lacing with string, which is easily removed. Roast about 2 hours or  $2\frac{1}{2}$  hours for a large goose. Lower heat after first half hour. Baste and add water as needed. Let the gravy brown. If a goose pour off the fat. Make a giblet gravy. Boil the giblets (heart, liver and gizzard) until tender. Chop fine, use food chopper. When roast is ready, remove and proceed to make gravy. Add a little boiling water, if necessary. Thicken and add the giblets, chopped. Apple sauce, currant jelly or any tart conserve goes nicely with this.

Helen C. Straesser.

## ROAST HAUNCH OF VENISON.

Wipe with damp cloth; rub over with melted butter, then cover top and sides with a thick paste of flour and water  $\frac{1}{2}$  inch thick. Lay a coarse paper over all and put to roast with 1 cup of water in pan. Baste with butter and water.

Twenty minutes before serving, remove paste, dredge with flour and baste with butter until a light brown. Add a pinch of cloves, nutmeg, cayenne and a few blades of mace to gravy.

Mrs. Geo. S. Field.

**KNOX ACIDULATED GELATINE**—no bother—no trouble—no squeezing lemons.

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**MOCK CHICKEN LEGS.**

One pound veal steak cut thick; pound; cut in narrow, eight inch strips. Stick sharp end of meat skewer through one end and wrap around skewer. Dip in egg and roll in crumbs twice. Fry slowly in butter. Mrs. G. F. Bean.

**RABBIT.**

Skin rabbit, cut in pieces. Soak in salted water six hours, changing water once. Parboil in salted water until fork goes in easily, drain, roll in flour, fry in deep butter or substitute. Season with salt and pepper.

Mrs. E. I. Chase.

For fricassee or pie soak and parboil as above and cook same as chicken.

**MOCK PIGEONS.**

Half pound chopped round steak,  $\frac{1}{2}$  pound chopped fresh pork. Mix well, season. Divide in four parts, flatten in strips about  $\frac{1}{2}$  inch thick. Make a dressing of 1 cup bread crumbs, sage, salt, pepper and onion. Add yolk of 1 egg and moisten with water. Spread the dressing on the four pieces of meat, fold over and shape like birds. Use potato to make wings and legs. Put piece of butter on each, bake  $1\frac{1}{2}$  hours, thicken gravy and pour over birds. Mrs. E. I. Chase.

**TONGUE CROQUETTES.**

Chop fine 2 cups boiled macaroni, mix 1 scant cup deviled tongue, 1 cup thick white sauce, salt, pepper, onion juice. Shape, roll in egg and crumbs, fry quickly in deep hot fat. Serve with tomato sauce. Mrs. G. F. Bean.

**JELLIED MEAT.**

One shank each of beef and veal and 1 large pork hock. Boil until meat falls off bones. When cool, cut meat in pieces and season with salt and pepper. Put meat back into the liquor and boil down until meat is extremely tender. Pour into molds and cool. Mrs. R. J. Grier.

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# Stuffings

## DRY STUFFING FOR POULTRY.

Two cups soft bread crumbs,  $\frac{1}{4}$  cup melted butter, 1 tablespoon poultry seasoning, salt and pepper. Mix ingredients in order given.

If a moist stuffing is desired, add sufficient hot water to above to make right consistency.

If onion is liked, a few drops of onion juice may be added, or if stronger flavor is desired, cook 1 tablespoon of chopped onion in butter and add to either stuffings.

## CHESTNUT STUFFING FOR POULTRY.

One pint fine bread crumbs, 1 pint shelled and boiled Spanish chestnuts, chopped very fine, salt, pepper and chopped parsley to season,  $\frac{1}{2}$  cup melted butter.

### Oyster Stuffing.

Substitute 1 pint small, raw oysters, washed and picked over, for chestnuts in foregoing recipe.

### Celery Stuffing.

Substitute finely cut celery for chestnuts.

## POTATO STUFFING.

Two cups hot mashed potatoes,  $\frac{1}{4}$  cup salt pork cut in cubes, 2 tablespoons onions, chopped, 1 teaspoon poultry seasoning, salt, pepper and 1 cup cooked sausage, cut in pieces.

Cook onion and pork until brown, add remaining ingredients.

## PORK SAUSAGE STUFFING.

Two large cups stale bread crumbs,  $\frac{1}{2}$  lb. sausage meat (or meat taken from links), salt, pepper, 1 teaspoon poultry seasoning, 1 egg. Mix thoroughly bread crumbs and sausage, working it with fingers, add seasoning, then egg, slightly beaten.

## STUFFING FOR VEAL.

Three cups stale bread crumbs, 3 onions, chopped fine, 1 teaspoon salt, 2 tablespoons chopped parsley, pepper and  $\frac{1}{2}$  cup melted butter or suet.

## STUFFING FOR PORK.

Three large onions, parboiled and chopped, 2 cups fine bread crumbs, 2 tablespoons powdered sage, 2 tablespoons melted butter or pork fat, salt and pepper to taste.

Selected.

# Meats and their Relishes

- Roast beef, grated horse-radish.
- Roast veal, tomato or mushroom sauce.
- Boiled mutton, caper sauce.
- Roast lamb, mint sauce.
- Boiled bluefish, white cream sauce.
- Fresh salmon, green peas.
- Venison or wild ducks, black currant jelly.
- Broiled fresh mackerel, sauce of stewed gooseberries.
- Roast pork, apple sauce.
- Roast mutton, currant jelly.
- Boiled chicken, bread sauce.
- Roast turkey, cranberry sauce.
- Broiled shad, boiled rice and salad.
- Roast goose, apple sauce.

## TIME TABLE FOR COOKING.

### Roasting.

It takes 15 minutes for the meat to get warmed through, so the time is reckoned after that.

Beef, rare, per pound.....	12 to 15 minutes
Beef, well done, per pound.....	15 to 18 minutes
Lamb, per pound.....	18 minutes
Veal, per pound.....	20 minutes
Pork, per pound.....	30 minutes
Turkey, 10 pound.....	3 hours
Chicken, 4 pound.....	2 hours
Goose, 8 pound.....	2 hours
Duck.....	40 to 60 minutes
Game.....	30 to 40 minutes

### Boiling.

Mutton, per pound.....	15 minutes
Corned beef, per pound.....	30 minutes
Ham, per pound.....	20 minutes
Chicken, per pound.....	15 minutes
Fowl, per pound.....	20 to 30 minutes
Tripe, per pound.....	3 to 5 hours

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Use KNOX GELATINE—the two quart package.



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**Broiling.**

Steak, 1 inch thick.....	8 to 20 minutes
Steak, 1½ inches thick.....	10 to 15 minutes
Mutton chops, French.....	8 minutes
Mutton chops, English.....	10 minutes
Spring Chicken .....	20 minutes
Quail .....	8 to 10 minutes
Grouse .....	15 minutes
Squabs .....	10 to 15 minutes
Shad, Bluefish, Trout.....	15 to 25 minutes
Small Fish .....	5 to 10 minutes

# Meat and Fish Sauces

## WHITE OR CREAM SAUCE.

Put 1 tablespoon each of butter and flour in saucepan over fire. When mixed without browning add  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{4}$  teaspoon white pepper, then gradually 1 cup milk. Stir until smoothly thickened and simmer for 3 minutes.

One-half cup of veal or chicken stock and  $\frac{1}{2}$  cup milk may be used to make above, if desired.

## BROWN SAUCE.

In saucepan brown 1 tablespoon butter until dark, but not burned. Add 1 tablespoon flour, stir and brown again. Add gradually 1 cup good stock (beef is best) or hot water and stir until smooth and thick. Season with salt and pepper to taste; simmer 5 minutes.

## DRAWN BUTTER.

One-third cup butter, 2 tablespoons flour, 1 cup water. Melt  $\frac{1}{2}$  the butter and rub into flour until smooth and add water, pepper and salt. When cooked add rest of butter.

Mrs. J. E. Warren.

To the white and drawn butter sauces add:

**For Cucumber Sauce:**  $\frac{1}{4}$  cup of chopped cucumber pickles. Used for fish or boiled lamb.

**For Egg Sauce:** Two hard boiled eggs, cut in slices. For boiled fish.

**For Caper Sauce:** One-half cup capers. Used for boiled lamb.

**For Parsley Sauce:** As much parsley as you desire, chopped fine.

**For Lemon Sauce:** The juice of 1 lemon.

Mrs. J. E. Warren.

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KNOX GELATINE solves the problem of "What to have for dessert?"

# Meat and Fish Sauces

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## BROWN SAUCE.

In saucepan brown 1 tablespoon butter until dark, but not burned. Add 1 tablespoon flour, stir and brown again. Add gradually 1 cup good stock (beef is best) or hot water and stir until smooth and thick. Season with salt and pepper to taste; simmer 5 minutes.

## DRAWN BUTTER.

One-third cup butter, 2 tablespoons flour, 1 cup water. Melt  $\frac{1}{2}$  the butter and rub into flour until smooth and add water, pepper and salt. When cooked add rest of butter.

Mrs. J. E. Warren.

To the white and drawn butter sauces add:

**For Cucumber Sauce:**  $\frac{1}{4}$  cup of chopped cucumber pickles. Used for fish or boiled lamb.

**For Egg Sauce:** Two hard boiled eggs, cut in slices. For boiled fish.

**For Caper Sauce:** One-half cup capers. Used for boiled lamb.

**For Parsley Sauce:** As much parsley as you desire, chopped fine.

**For Lemon Sauce:** The juice of 1 lemon.

Mrs. J. E. Warren.

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KNOX GELATINE solves the problem of "What to have for dessert?"

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**BREAD SAUCE.**

One quart milk, 1 small loaf baker's bread, 1 good sized onion, butter size of an egg, salt and pepper.

Cut the onion up fine, add to milk and heat in double boiler until scalding hot; add butter, salt and pepper. Cut the crusts from bread and crumb the loaf in the milk until it makes a thick sauce. This sauce is for chicken or turkey.

Mrs. C. P. Savigny.

**MINT SAUCE.**

Eight tablespoons sugar, 6 tablespoons vinegar, 5 tablespoons chopped mint; salt. Mix and let stand 3 or 4 hours, and serve with roast lamb.

Mrs. E. I. Chase.

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# Fritters, Waffles and Pancakes

*Fritters we have—a golden brown,  
And the best pancakes in the town.*

—M. K. C.

## BAKED APPLES.

(To be served with meat.)

Core apples and bake until tender, allowing 2 tablespoons sugar to each apple. When done, fill center with marsh-mallow creme.  
Mrs. Webster Kay.

## BAKED APPLES.

Core apples; allow 2 tablespoons sugar, 1 teaspoon raisins to each apple. Bake until tender.

Another way: Core apples, put sausage in center. Bake slowly.  
Mrs. Frank Lappan.

## APPLE FRITTERS.

One and one-third cups Henkel's flour;  $\frac{2}{3}$  cup milk; 2 teaspoons Royal baking powder; 1 egg;  $\frac{1}{4}$  teaspoon salt; 2 medium sized apples. Mix and sift dry ingredients, stir in milk slowly; then add egg well beaten. Mix well. Pare, core apples and cut into small pieces. Stir well into the batter. Drop by spoonfuls in hot fat. Drain on light brown paper; sprinkle with powdered sugar.  
Olive Scott.

## CORN FRITTERS.

Two cups scraped or canned corn, 2 beaten eggs,  $\frac{1}{2}$  cup Henkel's flour, 1 rounding teaspoon Royal baking powder,  $\frac{1}{2}$  teaspoon salt, pinch of pepper,  $\frac{1}{2}$  cup milk, 1 tablespoon melted butter. Sift dry ingredients thoroughly, rub in butter and add the liquids. Beat well and fry as pancakes.

Mrs. Geo. E. Goddard.

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Ask your grocer for KNOX GELATINE—take no other.

**ORANGE FRITTERS.**

One egg,  $1\frac{1}{3}$  cups Henkel's flour, 1 teaspoon Royal baking powder, 3 tablespoons powdered sugar,  $\frac{1}{4}$  teaspoon salt,  $\frac{2}{3}$  cup milk. Mix and sift dry ingredients, add milk gradually, then egg, well beaten. Cut oranges small, stir in. Fry in hot fat.

Bananas may be used in place of oranges.

**Sauce.**

Two cups sugar, 1 cup water; boil 10 minutes, flavor. Serve over fritters. Mrs. E. I. Chase.

**WAFFLES.**

Two cups Henkel's flour, 2 teaspoons Royal baking powder,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons butter, 3 eggs,  $1\frac{1}{2}$  cups milk. Mix dry ingredients and sift 3 times. Cut in butter. Separate the yolks and whites of eggs and add milk to the yolks. Add this mixture to the dry ingredients and fold in the whites of eggs. If batter is too stiff, thin with milk. Batter should pour. Miss Sparks.

**RAISED WAFFLES.**

One pint milk, 1 teaspoon salt, 1 yeast cake, flour. Stir to a stiff batter. Stand over night. In morning add scant  $\frac{1}{4}$  teaspoon soda, dissolved in 2 tablespoons warm water, 2 tablespoons melted butter, 3 eggs well beaten. If too thick, thin with milk. Mrs. E. I. Chase.

**ADIRONDACK PANCAKES.**

Beat the yolks of 2 eggs until light and creamy; add 2 cups milk,  $\frac{1}{2}$  teaspoon salt, 3 cups Henkel's pastry flour; beat well; add 2 heaping teaspoons Royal baking powder. Continue beating until thoroughly blended, then carefully fold in the stiffly beaten whites of eggs. Bake on a hot griddle.

Mrs. G. Britt.

**POTATO PANCAKES.**

One good sized fresh boiled potato, 1 cup Henkel's flour, 2 teaspoons Royal baking powder,  $\frac{1}{4}$  teaspoon salt, 2 eggs, 1 scant cup milk,  $\frac{1}{2}$  teaspoon melted butter. Put potato on to boil, cut in thin slices. While cooking, beat thoroughly the eggs and salt, then flour sifted with baking powder. Mix well and add milk and melted butter; lastly, add hot potato put through ricer. Beat well. Mrs. Geo. E. Goddard.

Try the KNOX GELATINE recipes found in this book.

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**PINEAPPLE GLACE.**

Drain a can of sliced pineapple. Dip each slice in flour, roll in brown sugar and fry to a rich brown, in butter. Garnish with parsley.

Mrs. M. C. Yerkes.

**BAKED BANANAS WITH SAUCE.**

Bake bananas in skins for about 15 minutes, or until soft; then peel and while hot pour over them this sauce:

To  $\frac{1}{2}$  cup sultana raisins, soaked in 1 cup of water, add  $\frac{1}{2}$  cup granulated sugar and cook in double boiler until raisins are well swelled; then add 1 heaping teaspoon cornstarch dissolved in a little cold water. Just before removing from stove add 2 tablespoons fruit juice. This is to be served with meat course.

Mrs. Frank Kennedy.

**GLACE APPLES.**

Two cups sugar, 1 cup water; boil 15 minutes, skimming when necessary. Quarter firm, red apples and cook few pieces at a time in syrup until transparent.

Mrs. Claude F. Stofflett



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# Vegetables

*Get them fresh as possible,  
First wash them and then pare;  
Season, as we here direct  
And cook with greatest-care.*

—M. K. C.

## SWEET POTATO BALLS.

Two cups cooked mashed sweet potato, 1 egg,  $\frac{1}{2}$  cup blanched almonds (chopped), salt, melted butter and a little cream. Mix potato, almonds, butter and seasoning, shape in balls; dip in egg, roll in cracker crumbs and fry in deep fat.

Mrs. Arthur Montgomery.

## LUNCHEON DISH.

One can kidney beans, 1 lb. cheese, 7 green peppers chopped, 5 or 6 chili peppers, salt. Fry green peppers in a little butter. Put beans in double boiler; add green peppers and seeds of chili peppers; add cheese and let cook until it thickens. Serve on square saltine crackers.

Mrs. Geo. E. McKean.

## BOSTON BAKED BEANS.

One pint dry beans—soak over night in cold water. In morning drain, put in fresh water and parboil until tender enough to split skins when blown on; salt to taste, add pinch of soda, pinch of mustard, 1 onion size of English walnut,  $\frac{1}{4}$  lb. fat pork. After beans are in pot, add 1 teacup brown sugar. Bake in quite hot oven first few hours; then slowly and keep plenty of water in them. When adding water, have it cold.

Mrs. Harry M. Freed.

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DESSERTS can be made in a short time with KNOX GELATINE.

**BOILED CHESTNUTS.**

One lb. large Spanish chestnuts, 1 heaping tablespoon butter,  $\frac{1}{2}$  small onion, chopped fine, 2 tablespoons flour. Pour boiling water over chestnuts to remove skins. Put butter in a spider, add the chopped onion and fry brown; add the flour and enough cold water to make a smooth paste, then add boiling water until gravy thickens; add chestnuts and let boil 45 minutes, covered. Add hot water as the water cooks away. Season and serve hot. Mrs. Cochran, Toledo, O.

**FRIED CABBAGE.**

Shred medium head of cabbage. Put in an iron kettle, alternate layers of cabbage and butter; pepper and salt. Over all put  $\frac{3}{4}$  cup milk and  $\frac{1}{4}$  cup vinegar. Cook 1 hour over very slow fire. Stir frequently. Mrs. J. R. Fisher.

**HOT SLAW.**

Shred  $\frac{1}{2}$  cabbage and cook with pint of boiling water until tender. Drain; add salt, pepper and tablespoon of butter. Cover close and let simmer while making following dressing: Beat 1 egg, to which add scant  $\frac{1}{2}$  cup vinegar and 2 large tablespoons sugar; mix well. Pour over hot cabbage and serve.

French Fried Sweet Potatoes are made the same as other potatoes, except you cut them in quarters or halves, according to the size of the potato.

**CARAMELIZED SWEET POTATOES.**

Arrange in baking dish freshly boiled sweet potatoes, sprinkle with salt and  $\frac{1}{2}$  teaspoonful cinnamon; pour over sauce made of  $\frac{1}{2}$  cup hot water and 1 cup brown sugar boiled ten minutes and add 1 teaspoonful butter. Bake in moderate oven until potatoes are browned.

Mrs. George E. McKean.

**RICE CROQUETTES WITH JELLY.**

$\frac{1}{2}$ cup rice	$\frac{1}{2}$ teaspoonful salt
$\frac{1}{2}$ cup boiling water	Yolks of 2 eggs
1 cup scalded milk	1 teaspoonful butter

Add boiling water to rice, cook until the water is absorbed. Add milk, stir lightly, cook in double boiler until rice is soft. Remove from fire, add egg yolks and butter. Cool, shape in balls, roll in crumbs, dip in egg, roll in crumbs again. Fry in deep fat, put cube of jelly in center of croquettes.

Mrs. G. S. Field.

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**PEA CROQUETTES.**

Make a thick, well seasoned white sauce, enough to bind together 1 can of small sifted peas. When cold (let stand over night if possible) shape into round balls and roll in fine cracker crumbs. Let stand 1 hour, then they can be shaped more perfectly. Roll in egg and bread crumbs (or shredded wheat rolled fine) and fry in smoking hot deep fat. 1 can peas make 7 or 8 croquettes. Mrs. C. A. Britt.

**O'BRIEN POTATOES.**

Three cups potatoes in cubes. Fry in deep fat, drain on brown paper, sprinkle with salt. Cook in frypan 1 slice onion, 1½ tablespoons butter 3 minutes. Remove onion, add to butter 1 pimento chopped. When heated add potatoes. Mrs. G. F. Bean.

**GREEN CORN PUDDING.**

Cut kernels from 4 large ears of corn, add 1 cup milk, 2 eggs, well beaten, 1 tablespoon of sugar; season with salt and pepper; bake ¾ hour. Will serve four.

Mrs. T. H. S. Schooley.

**GREEN CORN OYSTERS.**

One pint grated corn, ½ cup milk, ½ cup Henkel's flour, 2 eggs, 2 tablespoons melted butter, 2 teaspoons Royal baking powder, salt. Mix flour and baking powder; beat eggs; add other ingredients, flour last. Fry same as pan cakes; cakes size of oyster. Mrs. E. I. Chase.

**ESCALLOPED EGG PLANT.**

Peel, boil and mash egg plant, to which add 1 large cup bread crumbs soaked in milk; butter size of an egg; 1 teaspoon chopped parsley; 1 teaspoon grated onion; pepper and salt to taste. Butter a dish well, put in mixture, cover with bread crumbs and bake 20 minutes.

**FRIED EGG PLANT.**

Peel egg plant, cut in slices, sprinkle each slice with salt and let stand 1 hour. Drain. Dip in beaten egg, cracker or bread crumbs and fry golden brown. Mrs. E. I. Chase.

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Use KNOX GELATINE—the two quart package.

**STUFFED GREEN PEPPERS.**

Cut a slice from the stem end of each pepper and carefully remove all seeds and white lining. Parboil with a pinch of soda, rinse and fill with boiled rice mixed with bits of onion and tomato, salt and butter. Bake in a baking dish about  $\frac{1}{2}$  hour.

They may also be stuffed with chopped cold meat mixed with a bread crumb dressing. Mrs. Harry Ellison.

**STUFFED GREEN PEPPERS.**

Six green peppers, 2 cups cooked veal or chicken (chopped), 2 tablespoons butter, 3 tablespoons flour,  $1\frac{1}{2}$  cups cream or milk,  $\frac{1}{2}$  teaspoon salt, 1 cup bread crumbs. Cut the tops from peppers and keep them for lids. Remove seeds. Make a white sauce of the butter, flour, salt, onion juice and cream; add the meat and fill peppers with mixture; cover with buttered crumbs. Place peppers in baking dish, cover bottom of dish with boiling water and bake in a moderate oven  $\frac{1}{2}$  hour. Mrs. C. Westcott.

**POTATOES AU GRATIN.**

Place in a double boiler 1 cup milk. Rub together a rounding tablespoon of butter and same of flour; add these to boiling milk, stir until thick; add  $\frac{1}{2}$  teaspoon salt, little pepper and  $\frac{1}{2}$  cup grated cheese. Pour mixture over 1 pint cold boiled potatoes cut in half inch cubes; over top place  $\frac{1}{3}$  cup bread crumbs, into which 2 tablespoons melted butter has been thoroughly worked. Bake until brown.

Mrs. John D. Wiley.

**BAKED POTATOES.**

Peel potatoes and cut in half, lengthwise. Lay in shallow pan; sprinkle over with salt and pepper and put a generous lump of butter on each piece. Bake until tender.

Mrs. A. Montgomery.

**POTATO CROQUETTES.**

Two cups hot riced potatoes, 2 tablespoons butter, yolk of 1 egg, 1 teaspoon finely chopped parsley, few drops onion juice,  $\frac{1}{4}$  teaspoon celery salt, salt and pepper to taste. Mix ingredients in order given and beat thoroughly. Shape, roll in fine bread or cracker crumbs, then in beaten egg, then in crumbs, and fry in smoking-hot, deep fat until golden brown. Olive J. Scott.

**KNOX GELATINE** makes a transparent, tender, quivering jelly.

**ESCALLOPED POTATOES.**

Peel and cut in thin slices, or potatoes may be latticed. Butter a deep dish and put in layer of potatoes, season with pepper, salt and bits of butter; dredge lightly with flour. Fill dish with these layers; cover with hot milk (or cream) and bake until done. Add onion or green pepper if desired.

Mrs. A. D. Campbell.

**PIGS IN POTATOES.**

Prepare potatoes for baking. With a corer remove the center without breaking through the opposite side. Fill space with strips of bacon and replace part of core. Place in a shallow pan and bake until tender. Serve hot.

Mrs. Charles E. Wisner.

**POTATO PUFF.**

Two large cups cold mashed potatoes, 2 tablespoons melted butter, whipped together. Add 1 cup hot milk, salt, 2 beaten eggs. Put in pan, butter on top, bake light brown and serve hot.

Mrs. Curtis.

**POTATOES FRIED RAW.**

Peel and cut in thin slices and put in cold water; drain and put into frying pan containing a mixture of butter and drippings. Cover and cook 10 minutes, only stirring to prevent burning; uncover and cook 10 minutes longer until lightly browned.

**STUFFED POTATOES.**

Cut a slice from the top of a baked potato; scrape out the inside, mash and season highly with salt, pepper and butter. Beat until creamy; refill the shell and put in the oven and brown lightly.

Mrs. V. Stock.

**RICE, WITH TOAST, FOR BREAKFAST.**

Boil a cup of rice in double boiler; when thoroughly cooked add enough salt to season nicely and  $\frac{1}{2}$  cup of milk or cream. When thoroughly mixed, place on hot platter, sprinkle with sugar and cinnamon and pour over it browned butter. Serve with toast.

Mrs. J. K. Stock.

**FRIED SUMMER SQUASH.**

Cut in rings, pare and remove seeds. Dip rings in beaten egg and bread crumbs and fry 20 to 30 minutes.

Mrs. Claude F. Stofflett.

**RICE CUTLETS WITH CHEESE SAUCE.**

Put into double boiler 1 cup rice and  $\frac{1}{2}$  cup boiling water; cook till water is absorbed, then add  $1\frac{1}{2}$  cups milk, cook until milk is absorbed. Add  $2\frac{1}{2}$  tablespoons chopped pimento, salt and paprika to taste. Cool and form into cutlets, brush over with beaten egg, toss in bread crumbs and fry. Melt 2 tablespoons butter, add 2 tablespoons Henkel's flour,  $1\frac{1}{2}$  cups milk, stir until boiling. Then add 1 cup grated cheese,  $\frac{1}{2}$  teaspoon salt and white pepper.

Mrs. G. F. Bean.

**CHILI RICE.**

Two cups rice,  $\frac{1}{4}$  lb. bacon, cut in small pieces, 1 can tomatoes, 1 green pepper, 1 tablespoon butter, 4 small onions, salt, and cayenne pepper to taste. Cook rice and drain in colander; pour cold water through to blanch. Fry minced onion with bacon. Cut pepper in shreds, taking out seeds. Mix together, pour tomatoes over and stir altogether; cover top with rolled cracker crumbs. Bake 20 minutes so as to brown nicely.

Bessie Dudley.

**FARINA BALLS.**

Cook 4 tablespoons of farina in a double boiler with 1 pint of milk until it is tender. Season with salt and pepper and 1 teaspoonful of onion juice. Add 1 teaspoonful of butter, 1 well beaten egg and 1 tablespoonful of chopped parsley. Turn the mixture out on a buttered dish and let it stand until it is cold; then form into small balls, dip them into egg, roll in crumbs and fry brown in smoking hot fat. Rub flour on hands when forming balls, for the mixture is soft.

Mrs. E. I. Chase.

**RICE AND CABBAGE.**

One cup rice, 2 tablespoons melted butter, 1 small chopped onion, salt, pepper and paprika to taste, 1 cabbage, 1 tablespoon vinegar. Boil rice until tender, drain and mix with melted butter, onion and seasonings. Take the cabbage, detach leaves, wash well and soak in salted water; then pour over them boiling water and let stand until soft. Drain and fill each leaf with a heaping teaspoon of savory rice and roll up. Place these rolls in a saucepan, packing them so they will not move; pour the vinegar over the rolls, add enough water to cover and cook gently for 20 minutes. These may be served with an egg sauce, if desired.

Mrs. A. W. Eldon.

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FOUR PINTS of jelly in each package of KNOX GELATINE.

**SPINACH.**

Pick over carefully and wash in several waters. Put in a large kettle without water. Cook slowly until the juice is drawn out, then boil until tender. Drain and chop fine, season with butter, salt and pepper.

This is much more palatable and healthful than when cooked in water. Mrs. John Devlin.

**SPINACH.**

Two cups boiled spinach; 1 cup bread crumbs; 1 egg; butter, salt and pepper to taste. Mix together thoroughly and steam 1 hour. Mrs. V. Stock.

**SUMMER SQUASH.**

Pare and remove seeds; boil in salted water until tender, drain, mash, season and stir over slow fire. Mix 1 tablespoon butter with  $\frac{1}{2}$  teaspoon flour, and stir into squash.

**BUTTER OR STRING BEANS.**

Break beans into small pieces, freeing from strings, and let stand in cold water for  $\frac{1}{2}$  hour. Cook same in boiling salted water  $\frac{1}{2}$  hour; turn into colander and blanch with cold water. (This should be done an hour before wanted.) Put on fire in just enough boiling water to keep from burning, simmer 15 minutes. Season with salt, pepper and butter to taste. Mrs. G. W. Grant.

**FRIED GREEN TOMATOES.**

Slice tomatoes about  $\frac{1}{2}$  inch thick. Dip in beaten egg, then in cracker or bread crumbs and fry in plenty of hot butter and lard. Mrs. A. Montgomery.

**FRIED RIPE TOMATOES.**

Cut small, firm tomatoes in halves; dip in flour; put cut side down in pan, in which is hot butter and drippings (preferably bacon) and cook until brown.

Mrs. A. D. Campbell.

**STUFFED TOMATOES.**

Cut tops from tomatoes and scoop out centers. Chop together inside of tomatoes, celery, 1 hard boiled egg, rolled cracker crumbs; add salt, pepper, sugar, melted butter and a little salad dressing. Put into tomatoes and bake 20 minutes in a moderate oven. Mrs. E. I. Chase.

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**KNOX GELATINE** is the one dessert for all appetites.



**TOMATOES STUFFED WITH RICE.**

Cut off top and scoop out centers. Boil 2 tablespoons rice in 1 pint water 10 minutes, drain; melt butter, put in 1 small onion minced fine, 1 green pepper, seeded and chopped; fry slowly 5 minutes; add pulp of tomatoes, seasoned with salt and pepper; add rice and mix all ingredients well; fill tomatoes with mixture, replace tops, brush with melted butter and bake 20 minutes or  $\frac{1}{2}$  hour. Mrs. Austin.

**MASHED TURNIPS.**

Pare and dice turnips, boil in unsalted water until tender. Mash, adding salt, pepper and butter to taste. If cut small they will cook in less time and be less odorous.

**FRIED PARSNIPS.**

Peel and cut lengthwise about  $\frac{1}{2}$  inch thick; parboil in slightly salted water. Drain and fry in beef drippings or butter or a mixture of both, until nicely browned.

**ITALIAN SPAGHETTI.**

One lb. veal off end of leg;  $\frac{1}{2}$  package spaghetti; 1 can mushrooms; 1 green pepper; 1 can tomatoes. Cut veal into small pieces and boil until tender, add green pepper cut small and boil 10 minutes. Boil spaghetti in salted water 20 minutes, drain and blanch. Strain tomatoes and add to meat; also mushrooms. Salt to taste, boil up once and serve with grated cheese. Mrs. J. Kermath.

**ITALIAN SPAGHETTI.**

Break  $\frac{1}{2}$  package spaghetti into small pieces, cook in boiling salted water 30 minutes. Throw into cold water and let stand until cooled. Mix alternate layers of spaghetti, grated cheese and prepared tomato soup. Season well, cover top with bread crumbs and butter. Bake 1 hour.

An onion and piece of bacon chopped and fried together improves the dish if onion is liked; or a few mushrooms may be added if desired. Mrs. Wm. A. Snyder.

**NOODLES.**

Break 2 eggs into a dish, sprinkle with salt, add flour; beat until easy to handle on bread board. Commence to knead, adding flour and keep kneading until smooth as chamois. Cut into quarters, roll as thin as paper and hang on edge of table to dry a little. When ready, cut and stack in strips 4" long and 1" wide. Cut with a sharp knife in shavings, squares and oblongs.

**MACARONI AND CHEESE.**

Break  $\frac{1}{4}$  package of macaroni in 3" pieces and put into 3 pints salted water. Boil twenty minutes or until tender; drain in colander and pour cold water through to blanch and keep from sticking. Put in a shallow cooking dish, first layer of grated cheese and then macaroni, until dish is full; cover with a sauce made with  $1\frac{1}{2}$  cups hot milk;  $\frac{1}{2}$  tablespoon butter thickened with 1 tablespoon flour and  $\frac{1}{2}$  teaspoon salt. Mix  $\frac{2}{3}$  cup of fine bread or cracker crumbs with enough melted butter to sprinkle over top. Bake until crumbs are browned.

Miss Huston.

**A FEW WAYS TO USE NOODLES.**

Those cut like shavings or threads and those cut in squares used in soup stock, boiling about 10 minutes before serving.

The oblong noodles, boil in salt water 20 minutes; drain; place on hot platter and sprinkle with cracker crumbs browned in butter.

The oblong and square noodles, boiled in salt water; drained and added to chopped ham; 1 egg and enough milk to cover, baked in oven until brown on top. Serve hot.

Mrs. J. K. Stock.

**FRENCH FRIED ONIONS.**

Slice Spanish onions, dip in flour, then in milk, then in flour again, fry in deep fat.

Mrs. George McKean.

**RICE RAMEKINS.**

Cook  $\frac{1}{2}$  cup rice in boiling salted water 20 minutes. Make white sauce of  $1\frac{1}{2}$  cups milk with  $\frac{1}{2}$  cup grated cheese. Put layer of sauce in ramekin and alternate with layers of rice and more white sauce, sprinkle between layers small pieces chopped hard boiled eggs and pimento. Sprinkle buttered crumbs on top. Bake  $\frac{1}{2}$  hour in pan of water.

Mrs. T. H. S. Schooley.

**POTATO PYRAMID.**

Put 3 cups potatoes through a ricer, add 4 tablespoons chopped boiled onions, 1 beaten egg, 1 teaspoon chopped parsley, 1 tablespoon cream or milk, 4 tablespoons melted butter, salt and pepper to taste. Mix well, place in a pyramid on a buttered tin. Heat in oven but do not brown. Let it get quite hot.

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Give the growing children KNOX GELATINE.

MEMORANDUM FOR THE RECORD  
SUBJECT: [Illegible]

[Illegible text]

[Illegible text]

[Illegible text]

[Illegible text]

[Illegible text]

[Illegible text]

## Egg Sauce.

Melt 4 tablespoons butter, stir in half a cupful of flour and 2 cups milk, bring to boiling point, then season with salt and pepper and cook 5 minutes. Add 2 chopped, hard boiled eggs, reserving one yolk for garnishing. Pour sauce over potato, then grated yolk of egg, chopped parsley and paprika.

Mrs. G. F. Bean.

## MARSHALL POTATOES.

Cut 4 cupfuls raw potatoes in cubes, cover with cold water; let stand 5 minutes, drain, dry on towel; put in frying pan, sprinkle  $1\frac{1}{2}$  teaspoons salt,  $\frac{1}{4}$  teaspoon paprika, then add 4 tablespoons butter. Stir until butter is melted, cover, cook slowly until soft, stir frequently that potatoes do not burn. Put in layer in buttered baking dish with  $\frac{1}{2}$  cup grated cheese between layers. Bake 1 hour.

Mrs. G. F. Bean.

## HONGROISE POTATOES.

Cut 3 cups potatoes in  $\frac{1}{3}$  in. cubes, parboil 3 minutes, drain. Add  $\frac{1}{3}$  cup butter, cook until potatoes are slightly browned. Melt 2 tablespoons butter, add few drops onion juice, 2 tablespoons flour, pour on gradually 1 cup hot milk. Season salt, paprika, add yolk one egg. Pour sauce over potato cubes with chopped parsley.

Mrs. G. F. Bean.

## TIME TABLE FOR COOKING VEGETABLES.

Let water boil before putting vegetables in; continue to boil until done.

Asparagus .....	20 minutes
Beets .....	1 to 2 hours
Cabbage .....	1 to 2 hours
Cauliflower .....	20 minutes
Green Corn .....	10 to 15 minutes
Green Peas .....	20 minutes
Onions .....	35 to 40 minutes
Parsnips .....	20 to 30 minutes
Lima Beans .....	20 to 30 minutes
Spinach .....	20 minutes
String Beans .....	45 to 60 minutes
Turnips .....	40 minutes
Winter Squash .....	20 to 40 minutes

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# ROYAL Salad Dressing

For that dainty Luncheon  
For Afternoon Tea  
For most any Meal

# ROYAL Mayonnaise

ESPECIALLY for Fruit Salads or when a mild dressing is preferred.

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# Salads

*Just a mixture of odds and ends you say?  
Ah! yes,—but they must be mixed the right way.  
Salads should be served crisp and cold;  
Read what follows, and do as you're told.*

—M. K. C.

## BANANA SALAD.

Peel one banana for each person; leave whole or cut in halves lengthwise; roll in salad dressing, place on lettuce; sprinkle with chopped nut meats and garnish with cherries.

Mrs. E. Chase.

## BEEF SALAD.

Dice 6 cooked beets; cover with French Dressing, let stand one hour. Chop whites of 4 hard boiled eggs until fine; press yolks through sieve or ricer. Arrange beets in mounds on lettuce. Garnish base of each mound with alternating rows of white and yolk of eggs. Parsley may be added.

Mrs. E. L. Buell.

## CHEESE SALAD.

Mix cream cheese with walnut meats. Moisten with cream; shape into balls. Chill. Shred head-lettuce; arrange in nests; place five balls in each nest; sprinkle with finely chopped parsley. Pass French Dressing with this salad.

Mrs. E. L. Buell.

## PINEAPPLE CHEESE SALAD.

Place 1 slice Hawaiian pineapple on a lettuce leaf; cover top with grated cheese, and fill center with a Maraschino cherry; add 1 teaspoon of salad dressing.

Mrs. A. Montgomery.

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A KNOX GELATINE Dessert or Salad is attractive and appetizing.

**COTTAGE CHEESE SALAD.**

Put 1 heaping cupful cottage cheese into strainer to drain. Chop 12 stuffed olives,  $\frac{1}{4}$  cup walnut meats, and  $\frac{1}{2}$  green pepper; add to cheese and mix with  $\frac{1}{2}$  cup boiled salad dressing. Fill 2 or 3 large green peppers from which the seeds have been removed. Chill. When ready to serve cut in thick slices and place on lettuce. Small peppers may be used; 1 to a person.

Mrs. Thomas.

**CHERRY AND CHEESE SALAD.**

On each plate place a lettuce leaf, on which put 5 or 6 large dark red California cherries that have been pitted and filled with cream cheese; with these, on side of plate place a ball of cheese and square of marshmallow rolled in nut meats and a spoonful of salad dressing. Serve with salted wafers.

Mrs. McKean.

**CHERRY SALAD.**

Use large white cherries; put 1 blanched almond in each. Serve on lettuce with Mayonnaise, to which whipped cream has been added.

Mrs. E. I. Chase.

**CHICKEN SALAD.**

Mix 2 cups of chicken meat, cut in small pieces with 2 cups celery, cut small. Moisten with French Dressing. Chill. Arrange in salad bowl; cover with Mayonnaise, and garnish with hard-boiled eggs cut in slices.

Mrs. E. L. Buell.

**COMBINATION SALAD.**

Take 1 head celery,  $\frac{1}{2}$  lb. dates (stoned),  $\frac{1}{2}$  lb. nut meats (not almond). Chop all in small pieces; mix and add pulp of 3 grapefruit; arrange on crisp lettuce and garnish with Mayonnaise.

Ivie Kalbfleisch Barker.

**STUFFED CELERY.**

Take Philadelphia cream cheese, or cottage cheese, add  $\frac{1}{2}$  cup chopped nut meats, and a little salad dressing. Stuff stalks of celery.

Mrs. E. I. Chase.

**HOT DUTCH SALAD.**

Use 8 cold boiled potatoes, 1 large onion, 3 slices bacon,  $\frac{1}{3}$  cup vinegar. Slice potato and onion thin, cut bacon in small pieces and fry crisp; add vinegar and pour over potato and onion. Add pepper and salt. Cucumbers, sweet pepper and celery may be added. Garnish with hard-boiled eggs and parsley.

Mrs. Kalbfleisch.

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**EASTER SALAD.**

Boil eggs 10 minutes; drop into cold water; shell; cut while still warm with silver knife, in strips from small end nearly to base; carefully lay back these lily petals on a lettuce leaf; remove yolks and rub them with spoonful of butter and Mayonnaise Dressing; form into cone shaped balls and place on petals. Grate a little of one yolk over the balls. Serve with Mayonnaise Dressing.

Mrs. E. L. Buell.

**EGG SALAD.**

Boil hard  $\frac{1}{2}$  doz. eggs; separate and chop each finely; chop separately 4 medium sized red beet pickles. Shred lettuce and form nests. Mix egg and beet, add salt and pepper. Place in center of nest and on top a spoonful of Mayonnaise. Must be mixed just before serving.

Mrs. John B'shop.

**FRUIT SALAD.**

One cup each of diced pineapple, tart apple, bananas and celery. Moisten with salad dressing; place on lettuce leaf. Top off with whipped cream, candied cherries and nut meats.

Mrs. Wm. A. Snyder.

**GRAPEFRUIT SALAD.**

Peel the fruit; separate the sections; remove inner skin and seeds. If grape fruit is very large, cut sections into halves. Serve very cold on crisp lettuce leaves with French Dressing.

Mrs. Arthur Montgomery.

**MARSHMALLOW SALAD.**

Cut 2 cups marshmallow in quarters; break  $\frac{1}{2}$  cup English walnut meats in small pieces; add to these 1 cup diced pineapple, 1 cup Maraschino cherries, 1 teaspoon lemon juice,  $\frac{1}{2}$  teaspoon paprika, and 1 cup whipped cream. Very fine.

Mrs. A. J. Tivy.

**ORANGE SALAD.**

Slice orange in rounds, on these put powdered sugar and chopped mint. Strawberries cut in rounds may also be added.

Mrs. Chase.

**PEA SALAD.**

Chop finely 1 cucumber, 1 large sour pickle, 1 onion, 1 head celery and 3 hard-boiled eggs; add 1 can peas. Pour salad dressing over all.

Edith Durst.

---

Ask your grocer for KNOX GELATINE—take no other.



**PEAR SALAD.**

Fill halves of canned pears with balls of cottage cheese. Serve with Mayonnaise Dressing. Mrs. Chase.

**PEAR SALAD.**

Lay  $\frac{1}{2}$  canned Bartlett pear on lettuce leaf. Surround pear with white California cherries filled with blanched almonds. Whipped cream on top. Garnish with bits of marshmallow and Maraschino cherries.

Mrs. C. J. Chandler.

**PEPPER SALAD.**

Take Philadelphia cream cheese, add 2 pimentos cut in small pieces; mix. Fill sweet green peppers with this mixture, packing firmly; cut in rounds and serve on lettuce with Mayonnaise Dressing. Mrs. E. Chase.

**POTATO SALAD.**

Cut in small pieces 6 boiled potatoes, 3 hard-boiled eggs, 3 small onions, 6 sweet pickles, 1 cup nut meats and 1 cup celery; salt and pepper to taste. Mix all with salad dressing. Mrs. C. F. Shirts, Chicago, Ill.

**POTATO SALAD.**

Cut in small pieces 5 boiled potatoes, 1 cucumber, 1 pimento and a few radishes. Use Royal Salad Dressing.

**PORCUPINE SALAD.**

Use either canned or fresh pears, cut in halves; soak for 2 or 3 hours in French Dressing made of 5 tablespoons olive oil and 1 of vinegar. Cut some blanched almonds in strips while soft, and let dry. Place pears on lettuce, rounding side up and stick almond strips into them for quills; use cloves for eyes, parsley stems for tails and a piece of pimento or cherry for mouths. Put a spoonful of Mayonnaise on one side. Mrs. D. D. Williams.

**PRUNE SALAD.**

Boil large prunes in sweetened water to which has been added a little lemon juice and a pinch of salt. Remove stones and fill with cream cheese or nuts, or both combined. Serve four or five to each person on lettuce with salad dressing. Mrs. John Hall.

---

**RICE SALAD.**

With cooked rice mix canned peas, tiny pieces of cooked carrots, beets or pimento. Press in small cups. When ready to serve, turn out on lettuce leaves and add salad dressing.

Mrs. C. J. Chandler.

**RING SALAD.**

Take 1 large onion, 1 large tomato, 1 green pepper, lettuce; slice onion, pull apart to make rings; skin tomato, cool and cut in rings; put peppers in hot fat to remove skins; cut in rings, remove centers. Cut lettuce in long strings; pull through rings, three of each kind. Use cheese salad dressing.

Mrs. McKean.

**SHRIMP SALAD.**

Cut cucumbers lengthwise, take out seeds and part of meat. Fill with shrimp, cut small. Serve on lettuce leaf with mayonnaise.

Mrs. George E. Potter.

**TOMATO SALAD.**

Take medium sized tomatoes, remove skins and seeds. Fill tomatoes with mixture of Philadelphia cream cheese, moisten with cream or salad dressing, to which has been added chopped nuts and a little pimento. Chill and serve on lettuce leaf with mayonnaise.

Mrs. George E. Potter.

**TOMATO NUT SALAD.**

Pour boiling water over tomatoes of even size; peel, put on ice until cold. Cut off stem ends and scoop out centers. Chop English walnuts, not too fine; mix with a very little Mayonnaise Dressing. Fill tomatoes; sprinkle with salt and paprika. Put salad dressing on top. Serve on lettuce.

Mrs. H. C. Leech.

**WALDORF SALAD.**

Take 1 cup chopped celery; soak in ice water. Dice 4 medium sized apples; lay in ice water for a while. Drain and mix celery and apples, and add  $\frac{1}{2}$  cup English walnuts. Cover with Mayonnaise Dressing and serve on crisp lettuce.

Daisy Buell.

## GRAPEFRUIT SALAD

2 tablespoons Knox gelatine  $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup boiling water  $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup lemon juice 3 cups grapefruit pulp

Mix lemon juice, salt, boiling water and sugar and add gelatine, which has been softened in a little cold water. Stir until dissolved. Cool and add grapefruit pulp (small pieces) and turn into individual molds. Serve with mayonnaise, which is half whipped cream. Mrs. C. A. Britt.

## LOBSTER OR SHRIMP SALAD.

Cut lobster, allowing  $\frac{2}{3}$  lobster to  $\frac{1}{3}$  celery. Mix with any salad dressing. Serve on lettuce leaves.

Mrs. E. I. Chase.

## ICE CREAM SALAD.

1 envelope Knox gelatine 1 teaspoon salt  
 2 tablespoons cold water 1 cup cream, whipped  
 1 tablespoon butter  $\frac{2}{3}$  cup milk  
 3 tablespoons sugar  $\frac{1}{3}$  cup vinegar  
 yolks 2 eggs 2 tablespoons pineapple juice  
 $\frac{1}{3}$  teaspoon paprika 1 cup sliced fruit

Soak gelatine in cold water five minutes, melt butter, add egg yolks well beaten, sugar, salt and paprika. Remove from fire, add gradually milk, vinegar and pineapple juice. Cook in double boiler, stirring constantly until mixture thickens, add soaked gelatine, remove from fire, beat two minutes. Cool, stirring occasionally, when beginning to set add sliced fruit, using cherries, pineapples, oranges strained; add cream whipped stiff. Mrs. T. H. S. Schooley.

## LONDON SALAD.

Cream 1 cup mild cheese (grated) and 1 Philadelphia cream cheese with enough milk to soften. Add  $\frac{1}{2}$  pint cream, whipped stiff,  $\frac{3}{4}$  tablespoon plain Knox gelatine. Soak in  $\frac{3}{4}$  tablespoon cold water and dissolve in  $\frac{3}{4}$  tablespoon hot water. Beat into mixture and add  $1\frac{1}{2}$  pimentos cut fine. Put into melon mold to harden. When cold remove from mold. Dissolve package of raspberry jello and put into same mold. When nearly congealed put the cheese filling in center and let harden. Mrs. E. I. Chase.

Try the KNOX GELATINE recipes found in this book.

## SALAD.

Place lettuce leaves on plate and on that put strips of French endive, then place sections of grapefruit on this and on top of all and around edge put thin slices of kumquats not peeled. Pour French dressing over all.

Mrs. Geo. E. McKean.

## PERFECTION SALAD.

- |                                    |                                    |
|------------------------------------|------------------------------------|
| 1 envelope Knox Sparkling Gelatine | 1 teaspoonful salt                 |
| $\frac{1}{2}$ cup cold water       | 1 cup cabbage, finely shredded     |
| $\frac{1}{2}$ cup mild vinegar     | 2 cups celery, cut in small pieces |
| 2 tablespoons lemon juice          | 2 pimientos, cut in small pieces   |
| 2 cups boiling water               |                                    |
| $\frac{1}{2}$ cup sugar            |                                    |

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain, and when mixture begins to stiffen, add remaining ingredients. Turn into mold, first dipped in cold water, and chill. Remove to bed of lettuce or endive. Garnish with mayonnaise dressing, or cut in cubes, and serve in cases made of red or green peppers, or turn into molds lined with canned pimientos.

A delicious accompaniment to cold sliced chicken or veal.

## LUNCHEON SALAD.

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| 1 envelope Knox Sparkling Gelatine | $\frac{1}{2}$ cup sugar           |
| 1 cup cold water                   | 3 tart apples.                    |
| $1\frac{1}{2}$ cups boiling water  | 1 cup celery, cut in small pieces |
| $\frac{1}{2}$ cup lemon juice      | $\frac{1}{2}$ cup pecan nut meats |

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mold, first dipped in cold water, and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

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**KNOX GELATINE** makes Desserts, Salads, Candies, Puddings, Ices, Etc.

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## Salad Dressings

Success in making a Mayonnaise Dressing generally depends upon all the ingredients being of the same temperature.

### MAYONNAISE DRESSING FOR BLUE MONDAY SALAD.

"Cut up some lively capers, add to them a sauce made of the milk of human kindness, thicken with peace oil, and spiced to taste. When using this Mayonnaise Dressing, always serve some fresh peals of laughter with the salad. If you find it impossible to obtain the fresh peals, use some that you have sundried for emergencies." Carol M. Holt.

### ALMOND DRESSING FOR FRUIT.

¼ lb. almonds (ground fine)	1½ cups boiling water
½ cup sugar	1 tablespoon butter
3 tablespoons cream	Juice of ½ orange

Pour water on almonds; cook 10 minutes; remove. Add sugar, butter and orange juice. Cook 3 minutes, stirring all the time; remove and add cream. When cold add half cup whipped cream. Mrs. G. E. McKean.

### ROQUEFORT CHEESE DRESSING.

⅔ cup olive oil	¼ lb. Roquefort cheese
⅛ teaspoon salt	¼ teaspoon paprika
⅓ cup vinegar sauce	½ teaspoon Worcestershire

Blend together the cheese and oil; add seasonings and vinegar. Stir until creamy. For romaine, endive, or lettuce salad. Mrs. E. I. Chase.

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KNOX GELATINE comes in two packages—PLAIN and ACIDULATED (Lemon Flavor).

**CHEESE DRESSING FOR GREEN VEGETABLES.**

Yolks of 3 eggs	$\frac{1}{2}$ cup grated cheese
1 teaspoon pepper	1 teaspoon salt
1 tablespoon sugar	1 teaspoon mustard
1 cup milk	1 tablespoon Henkel's flour
$\frac{1}{2}$ cup vinegar	

Beat eggs; add dry ingredients, then milk. Cook until thick. Remove from fire; add vinegar (boiling) slowly, then add cheese.

L. E. M.

**QUICK MAYONNAISE DRESSING.**

Yolk of 1 egg	2 tablespoons vinegar or
2 tablespoons water	lemon juice
1 cup olive oil	$\frac{1}{8}$ teaspoon paprika
$\frac{1}{2}$ teaspoon salt	$\frac{1}{8}$ teaspoon mustard

Beat egg yolk; add paprika, mustard and salt. Slowly add vinegar or lemon juice. Beat and add oil slowly. Then add water boiling hot.

Mrs. C. Westcott.

**DELICIOUS MAYONNAISE.**

Yolks of 4 eggs	5 tablespoons vinegar
1 white of egg	Whipping cream

Heat vinegar; pour over beaten eggs. Put in double boiler. Cook until thick. Thin with whipped cream and season with paprika.

Mrs. Wurster.

**FRENCH DRESSING.**

3 tablespoons olive oil	lemon juice
1 tablespoon vinegar or	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ teaspoon paprika	

Add together the oil, salt and paprika; then add the vinegar or lemon juice slowly, beating all the time with a silver fork.

Very good with grape fruit salad.

Mrs. A. Montgomery.

A kernel of garlic left for a minute in French Dressing improves the flavor.

Mrs. Freed.

**SALAD DRESSING.**

1 rounding tablespoon	1 cup milk
Henkel's flour	1 teaspoon salt
1 rounding tablespoon sugar	1 teaspoon butter
1 level teaspoon mustard	1 egg
$\frac{2}{3}$ cup vinegar	

Mix all (excepting vinegar) together and cook until thick. Remove from fire and add the cold vinegar.

Mrs. Newhall.

## SALAD DRESSING.

- |                     |                    |
|---------------------|--------------------|
| 2 eggs              | 1/4 teaspoon salt  |
| 1/2 cup butter      | 1 teaspoon mustard |
| 2 tablespoons sugar | 1/2 cup vinegar    |

Beat eggs thoroughly; add the other ingredients and cook until it creams. A. P. Durst.

## SALAD DRESSING.

- |                           |                           |
|---------------------------|---------------------------|
| 4 eggs                    | 1 cup vinegar             |
| 3 tablespoons brown sugar | 1 tablespoon salt         |
| 1 tablespoon mustard      | 2 tablespoons corn starch |
| 1 cup hot water           | Butter size of an egg     |
| 1/8 teaspoonful cayenne   | 1 teaspoon tumeric        |

Mix dry ingredients together; add the well beaten eggs. Bring vinegar and water to a boil; add mixture and cook until thick, stirring well. Remove from fire and stir in butter. Makes about 1 quart. Mrs. A. C. Stellwagen.

## THOUSAND ISLAND SALAD DRESSING.

- |                         |                      |
|-------------------------|----------------------|
| 2 eggs                  | 1/2 teaspoon mustard |
| 1 cup olive oil         | 1/2 teaspoon salt    |
| 2 teaspoons lemon juice | Dash of paprika      |

Add lemon juice to beaten yolks, then mustard, salt and paprika; mix well. Add oil very slowly, beating constantly. Lastly add beaten whites. To this foundation add 1 hard-boiled egg, cut fine, some green pepper and pimento to taste, and a teaspoon catsup.

Nice for salads or for hot salmon loaf; using a little cucumber and onion instead of pimento. Mrs. R. Chope.

## THOUSAND ISLAND SALAD DRESSING.

- |   |                       |
|---|-----------------------|
| 4 tablespoons Mayonnaise                          | cream                 |
| 4 tablespoons whipped                             | Juice of half a lemon |
| Add hard boiled egg and 1/2 pimento chopped fine. |                       |

Mrs. A. Montgomery.

## TARTARE SAUSE.

- |                             |                        |
|-----------------------------|------------------------|
| 1 cup Mayonnaise Dressing   | 1/2 tablespoon parsley |
| 1 tablespoon chopped pickle | 4 olives               |
| 1/2 tablespoon capers       |                        |

Chop olives, capers and parsley; mix all with dressing and beat well. Mrs. C. Westcott.

Simply add water and sugar to the KNOX ACIDULATED package.



## QUICK MAYONNAISE.

Beat 1 egg with  $\frac{1}{4}$  teaspoon mustard,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{4}$  teaspoon paprika, vinegar enough to mix. Add one cup of olive oil ( $\frac{1}{3}$  at a time) beat each  $\frac{1}{3}$  in well before adding more. If preferred thicker add more oil. Add three teaspoonfuls chilli sauce just before serving. Mrs. S. Simmons.

## MAYONNAISE.

6 teaspoons sugar	1 teaspoon salt
2 teaspoons Henkel's flour	2 eggs (well beaten)
1 teaspoon mustard (scant)	1 cup vinegar, diluted

Mix dry ingredients, add vinegar and cook over fire, stirring constantly. Pour slowly into eggs. Now cook in double boiler until thick, stirring frequently. Remove from fire and add 1 tablespoon butter and 2 teaspoons olive oil, stir until thoroughly mixed. Thin to proper consistency with cream before serving.

## FOR THOUSAND ISLAND DRESSING.

Chop 1 green pepper, 1 pimento, 1 hard boiled egg. Add 2 tablespoon catsup; whipped cream if desired.

Mrs. Claude F. Stofflett.

## SALAD CREAM.

4 tablespoons butter	1 teaspoon dry mustard
1 tablespoon Henkel's flour	$\frac{1}{2}$ cup vinegar
1 tablespoon sugar	1 cup milk
1 teaspoon salt	3 eggs
Dash of cayenne pepper	

Let butter get hot, add flour, stirring until smooth. Add milk, stir and let come to a boil in double boiler. Have ready well beaten eggs, sugar, salt, mustard and pepper. Add vinegar and beat again. Pour this mixture slowly into the boiling milk, continue stirring until it is well thickened. Remove from fire and beat for 5 minutes. Thin with cream if too thick for serving.

Mrs. Louise Gregory.

**KNOX GELATINE** comes in two packages—**PLAIN** and **ACIDULATED** (Lemon Flavor).

# Desserts

*I do not hesitate to assert  
That I wish dinner began with dessert.  
Some folks, of course, will say, oh fie!  
But I would like to begin with pie.*

—M. K. C.

## PASTRY.

### PLAIN PASTRY.

1¼ cups Henkel's pastry powder (if used)  
flour ¼ teaspoon salt  
1 teaspoon Royal baking ½ cup shortening (scant)  
Ice water

This amount is enough to cover 2 ordinary pie plates.  
Mrs. C. E. Westcott.

### • AMBER PIE. (Very rich and good).

1½ cups sugar ½ teaspoon cloves  
1½ cups sour milk 2 tablespoons butter  
1 cup raisins 1 tablespoon flour  
1 teaspoon cinnamon 2 tablespoons vinegar  
4 eggs

Cook above ingredients (except whites of eggs which are used for meringue) and bake same as lemon pie. This makes 1 large or 2 small ones. Mrs. Palmer Richards.

## BUTTER SCOTCH PIE.

### Part 1.

Butter, size of walnut 1 cup dark brown sugar  
4 tablespoons milk

Boil above ingredients 5 minutes.

### Part 2.

2 eggs 2 tablespoons flour  
1 cup milk

Mix flour smooth with cold water. Add yolks of eggs and milk. Pour in part 1 and cook in double boiler until thickened. When cooked pour into pie crust. Cover with meringue of whites of eggs and 2 tablespoons sugar and brown slightly in quick oven. Mrs. W. E. Cowen.

---

DESSERTS can be made in a short time with KNOX GELATINE.

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## ORANGE PIE.

1 cup orange juice	2 tablespoons Henkel's flour
3 egg yolks	1 cup sugar
Grated rind one orange	

Beat yolks until creamy, add sugar, flour, orange juice and grated rind. Mix well. Line medium pie plate with pastry. Pour in orange filling and bake in moderate oven until consistency of custard and pastry is well browned. Beat whites of eggs with 7 tablespoons of sugar until very stiff. Spread on top of pie and return to oven until slightly browned.

Mrs. D. W. Shain.

## NEVER FAIL PUMPKIN PIE.

2 cups pumpkin	1 egg
1 cup milk	$\frac{1}{2}$ teaspoon ginger
2 tablespoons molasses	1 teaspoon cinnamon
7 heaping teaspoons sugar	A little nutmeg
1 tablespoon Henkel's flour	A pinch salt
Bake in slow oven.	

Mrs. Geo. E. Goddard.

## SHORT CAKE.

2 cups Henkel's flour	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup butter	2 teaspoons sugar
$\frac{1}{2}$ cup milk	3 level teaspoons Royal
1 egg beaten into the milk	baking powder

Mrs. S. Simmons.

## EGG PIE CRUST.

2 level teaspoons Royal	$\frac{1}{4}$ cupful butter
baking powder	$\frac{1}{4}$ cupful lard
3 level cupfuls Henkel's	3 level tablespoons sugar
flour	1 egg
1 level teaspoon salt	$\frac{1}{2}$ cupful water

Sift flour, baking powder and salt. Cut in shortening with a knife, add sugar, egg well beaten and water. Handle as little as possible. Sufficient for two large covered pies.

Mrs. Claude F. Stofflett.

---

**KNOX ACIDULATED GELATINE** saves the cost, time and bother of squeezing lemons.

## CRUST FOR MEAT PIE.

- |                             |                         |
|-----------------------------|-------------------------|
| 1 egg                       | $\frac{3}{4}$ cup milk  |
| 1 cup flour                 | 2 level teaspoons Royal |
| $\frac{1}{2}$ teaspoon salt | baking powder.          |
- Mrs. S. Simmons.

## BOSTON CREAM PIE.

- |                             |                         |
|-----------------------------|-------------------------|
| 1 egg                       | (in flour)              |
| 1 cup Henkel's Velvet flour | $\frac{1}{2}$ cup milk  |
| 1 teaspoon baking powder    | $\frac{1}{2}$ cup sugar |
- Bake in quick oven—when cool split.

## Cream Filling.

- |                         |                         |
|-------------------------|-------------------------|
| 1 cup milk (boiling)    | Butter size of walnut   |
| 1 egg                   | $\frac{1}{2}$ cup sugar |
| $\frac{1}{4}$ cup flour |                         |
- Mix flour and sugar, add well beaten egg, stir into boiling milk and add butter. Put filling between cake.
- Mrs. Fred G. Emmons.

## SOUR CREAM PIE.

- |                             |          |
|-----------------------------|----------|
| 1 cup sour cream            | flour    |
| 1 cup chopped raisins       | Salt     |
| 1 cup sugar                 | Cinnamon |
| 1 egg                       | Cloves   |
| 1 heaping teaspoon Henkel's | Nutmeg   |

Make upper and lower crust. Bake slowly. Top crust will puff up while baking, when it goes down the filling is cooked.

Mrs. C. J. Chandler.

## CHERRY PIE.

- |                         |                              |
|-------------------------|------------------------------|
| 2 eggs                  | 1 tablespoon butter          |
| 1 cup cherries (pitted) | (melted)                     |
| 1 cup sugar             | 2 tablespoons Henkel's flour |
| 2 tablespoons sugar     | 3 tablespoons water          |

Beat yolks of 2 eggs, add sugar, butter, flour, and water. Mix and fill lower crust for open pie. Beat the whites with 2 tablespoons sugar. Spread on top and return to oven to brown slightly.

Florence Durst.

A KNOX GELATINE Dessert or Salad is attractive and appetizing.

## CHOCOLATE PIE.

- |                        |                          |
|------------------------|--------------------------|
| ¼ cup grated chocolate | 2 eggs                   |
| 1 cup boiling water    | 2 tablespoons sugar      |
| 1 tablespoon butter    | 2 tablespoons cornstarch |
| Salt                   | 1 teaspoon vanilla       |

Mix cornstarch in tablespoon cold water, and cook in boiling water until thick. Add sugar and chocolate and cook 3 minutes, stirring constantly. Then add butter and yolks of eggs, well beaten, and salt. Cook 1 minute, add vanilla and pour into the baked crust. Cover with whites of eggs beaten stiff, and sweetened with 2 tablespoons sugar.

Mrs. William Ryan.

## CHOCOLATE PIE.

- |                             |                                  |
|-----------------------------|----------------------------------|
| 2½ cups milk                | Salt                             |
| 2 squares Baker's chocolate | 3 heaping tablespoons cornstarch |
| ¾ cup sugar                 |                                  |
- Make in double boiler. Pour in cooked crust. Put whipped cream on top.

Mrs. E. I. Chase.

## CUSTARD PIE

- |                       |             |
|-----------------------|-------------|
| 2 eggs                | ½ cup sugar |
| 1 teaspoon cornstarch | Salt        |
| 1 pint milk           | Nutmeg      |
- Beat eggs, sugar, cornstarch and salt together till light and foamy. Boil milk, take from fire and stir into the above mixture. Pour into crust, grate nutmeg over top and bake till custard is set.

Mrs. Cowan.

## LEMON PIE.

- |                     |                     |
|---------------------|---------------------|
| 1 lemon             | ⅔ cup sugar         |
| 2 tablespoons flour | Little butter       |
| 2 eggs              | 1 cup boiling water |

Mix sugar, flour and butter together. Pour on boiling water, add the yolks of the eggs and the lemon, and boil about 2 minutes. Bake the crust, add the filling and beat the whites, and put on top. Place in a slow oven and brown.

Mrs. J. E. Warren.

## PIEPLANT PIE.

- |                        |                       |
|------------------------|-----------------------|
| 1 cup chopped pieplant | Butter size of walnut |
| 1 cup sugar            | 2 eggs, less 2 whites |
| 2 tablespoons flour    |                       |

Bake in 1 crust. Use the 2 whites for the top.

Mrs. C. E. Mutschel.

## LEMON CREAM PIE.

- |                                      |                            |
|--------------------------------------|----------------------------|
| 4 eggs                               | 1½ cups boiling water      |
| 1 cup sugar                          | Grated rind and juice of 2 |
| 2 heaping tablespoons Henkel's flour | lemons                     |

Beat yolks and whites of eggs separately. To the yolks add sugar, flour, lemon juice and rind, and lastly boiling water. Cook in double boiler and when it begins to thicken add ½ beaten whites. Stir thoroughly until thick enough. Use rest of the whites for meringue on top. After custard is cool fill a baked pie shell. Put meringue on top and bake until light brown.

Mrs. G. E. Goddard.

## LEMON PIE.

- |             |                         |
|-------------|-------------------------|
| 2 eggs      | 1 tablespoon cornstarch |
| 1 cup sugar | Juice of 1 lemon        |
| 1 cup water |                         |

Heat the water, sugar and juice to boiling. Then thicken with yolks and flour and just enough water to mix smooth. Beat white s stiff and add 2 tablespoons sugar. Spread on top and brown slightly.

Mrs. Durbin Newton.

## LEMON PIE.

- |                         |                   |
|-------------------------|-------------------|
| ¾ cup sugar             | 1 lemon           |
| 1 tablespoon cornstarch | 1¼ cups hot water |
| 3 eggs                  |                   |

Cook sugar, cornstarch, yolks of 3 eggs, white of 1, in water until thick; then add juice and grated rind of lemon. Pour into baked crust. Spread meringue on top and brown slightly.

Mrs. W. B. Hazelton.

## SHORT CAKE.

- |                                 |                 |
|---------------------------------|-----------------|
| 2 cups Henkel's flour           | ½ teaspoon salt |
| 4 teaspoons Royal baking powder | 1 egg           |
| ½ cup milk                      | ⅓ cup butter    |

Mix flour, baking powder and butter together. Add egg, salt and milk. Put ½ in a cake tin, spread with butter, and roll the other half and put on top of this. Bake in a hot oven about 30 minutes.

Mrs. V. Stock.

The KNOX ACIDULATED package contains flavoring and coloring.

## MINCE MEAT.

2 lbs. cooked beef	$\frac{1}{2}$ lb. chopped suet
2 lbs. sugar	1 cup molasses
2 lbs. raisins	$\frac{1}{2}$ lb. lemon peel
2 lbs. currants	$\frac{1}{2}$ lb. orange peel
1 tablespoon salt	$\frac{1}{2}$ tablespoon cloves
1 tablespoon mace	$\frac{1}{2}$ tablespoon allspice
1 tablespoon cinamon	Apples

Chop and measure twice as much apples as meat. Use stock and cider to mix quite moist. Cook down thoroughly.

Mrs. E. I. Chase.

## MINCE MEAT.

2 lbs. meat	Sugar
1 lb. suet	2 teaspoons mace
5 lbs. apples	2 teaspoons cloves
2 lbs. raisins	1 teaspoon allspice
$\frac{3}{4}$ lbs. citron	1 teaspoon salt
2 teaspoons cinnamon	$\frac{1}{2}$ pint fruit juice
1 teaspoon nutmeg	1 pint cider, or more if desired

Mrs. C. P. Warren.

## RAISIN PIE FILLING.

1 cup Sun Maid raisins	1 tablespoon sugar
$1\frac{1}{2}$ cups water	1 level teaspoon salt
1 tablespoon corn starch	

Bring raisins and water slowly to a boil, add sugar, salt and cornstarch, mixed with a little cold water, boil 3 minutes.

Mrs. F. E. Lappan.

## RAISIN PIE FILLING.

Cover  $\frac{3}{4}$  lb. raisins with cold water. Boil until tender, add juice of 1 lemon, 3 tablespoons sugar, 1 beaten egg. Thicken with 1 rounding tablespoon Henkel's flour mixed in  $\frac{1}{4}$  cup water. Cook five minutes.

Mrs. Josephine Blenman.

## PINEAPPLE PIE.

Three-quarters cup grated pineapple,  $\frac{3}{4}$  cup sugar, heat together until sugar is melted. Put in double boiler two beaten eggs,  $1\frac{1}{2}$  cups milk. When hot add pineapple, sugar and 1 tablespoon cornstarch wet in milk, pinch salt. Pour in previously baked crust, whipped cream on top.

Mrs. W. H. McClenahan.



## PINEAPPLE PIE.

One small can shredded pineapple in double boiler,  $\frac{1}{2}$  cup sugar, 1 tablespoon flour, 1 tablespoon corn starch, yolks of 2 eggs. Cook all in boiler until smooth, then add  $\frac{1}{2}$  tablespoon salt and a little lemon juice. Use whites of eggs for meringue. brown in oven.

Mrs. Harry Freed.

## BREAD PUDDING—LEMON SAUCE.

1 pint milk  
2 eggs  
 $\frac{1}{2}$  lb. nut meats (or more).

salt  
1 cup sugar

Use required amount of bread to soak up 1 pint of milk.

## Sauce.

1 cup sugar  
Butter size of walnut

$\frac{1}{2}$  to  $\frac{2}{3}$  cups water  
Juice of 1 lemon

Mrs. C. E. Mutschell.

## COTTAGE PUDDING.

1 cup sugar  
 $\frac{1}{2}$  cup milk  
1 $\frac{1}{2}$  cups Henkel's flour  
1 teaspoon vanilla  
Mix as for cake.

1 egg  
2 teaspoons Royal baking powder  
Butter size of an egg

## Sauce.

1 cup sugar  
 $\frac{1}{2}$  cup butter (scant)  
Yolk of 1 egg

2 tablespoons Henkel's flour  
 $1\frac{3}{4}$  cups boiling water  
1 teaspoon vanilla

Melt butter and sugar in double boiler. Stir in flour and add boiling water. Beat in yolk of egg and stir constantly for 10 minutes; add vanilla.

Mrs. George E. Goddard.

## CHERRY PUFFS.

1 cup Henkel's flour  
5 teaspoons Royal baking powder  
All measures level. Steam in buttered cups 40 minutes.

1 tablespoon butter  
 $\frac{1}{2}$  cup sweet milk  
1 cup drained cherries

## Sauce.

$\frac{1}{4}$  cup butter  
 $\frac{1}{2}$  cup powdered sugar  
Beat very light.

2 tablespoons sweet cream  
Vanilla

Mrs. C. C. Curtis.

KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.



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**ASK YOUR GROCER**

## INDIAN PUDDING.

- |                      |                     |
|----------------------|---------------------|
| 1 quart scalded milk | 1 tablespoon ginger |
| ½ cup corn meal      | ½ cup molasses      |
| 1 teaspoon salt      | ½ cup chopped suet  |

Pour milk slowly on meal, stirring constantly; add molasses, salt and ginger. Cook in double boiler 20 minutes. When cool add suet beaten well into ingredients. Pour into buttered pudding dish and bake 2 hours in slow oven. Serve with cream.

Mrs. Geo. E. Goddard.

## KISS PUDDING.

- |             |                           |
|-------------|---------------------------|
| 3 eggs      | 1 pint milk               |
| 1 cup sugar | 1½ tablespoons cornstarch |

Have milk boiling; add ½ cup sugar, yolks of eggs, well beaten, and cornstarch. Stir until thick, pour into pudding dish.

Use whites of eggs and ½ cup sugar for meringue, brown slightly in quick oven. Very nice eaten with or without cream.

Clara Wright.

## LEMON PUDDING.

- |                       |                          |
|-----------------------|--------------------------|
| 1 cup sugar           | 2 tablespoons cornstarch |
| Juice of 1 lemon      | Whites of 3 eggs         |
| 2½ cups boiling water |                          |

Stir sugar, lemon juice and cornstarch together. Add water and cook until clear. When cool add the beaten whites of eggs. Pour into moulds and serve with custard sauce.

## Sauce.

Beat the yolks of 3 eggs and 1 cup of sugar; add 1 pint of warm milk and cook until it begins to thicken, stirring constantly.

Mrs. W. Mitchell.

## MACARON PUDDING.

- |                      |                                |
|----------------------|--------------------------------|
| 4 eggs               | 1 teaspoon Royal baking powder |
| 1 cup sugar          |                                |
| 1 cup cracker crumbs | ½ cup grated chocolate         |
| Flavoring            | ½ cup milk                     |

Separate eggs, add yolks to sugar, cracker crumbs, baking powder, chocolate milk and flavoring. Add the stiffly beaten whites of eggs last. Bake in a dish set in pan of water.

**KNOX GELATINE** improves soups and gravies.

## Sauce.

- |                             |                       |
|-----------------------------|-----------------------|
| 2 squares grated chocolate  | 1 tablespoon butter   |
| 1 cup sugar                 | 1½ cups boiling water |
| 1 tablespoon Henkel's flour | Pinch of salt         |

Mix sugar and flour, add boiling water and cook. When it begins to boil, add butter and chocolate. Cook until creamy.

Mrs. Geo. McKean.

## MARSHMALLOW PUDDING.

- |                          |                                |
|--------------------------|--------------------------------|
| 1 quart milk             | Whites of 2 eggs               |
| 2 tablespoons cornstarch | ½ teaspoon butter.             |
| ¾ cup sugar              | ½ cup milk                     |
| Pinch of salt            | 4 tablespoons melted chocolate |

Boil 1 quart of milk, add cornstarch dissolved in ½ cup of cold milk, salt, sugar and butter. Stir rapidly and cook until thick (2 minutes). Remove from fire and divide into 2 parts. Into 1 part stir lightly, well beaten whites of eggs, and into the other half stir the chocolate. Put in a mold, spoonful of white and chocolate alternately and serve cold with whipped cream. Flavor with vanilla.

Mrs. R. L. Stoddard.

## ORANGE PUDDING.

- |                          |                  |
|--------------------------|------------------|
| 4 oranges                | 3 eggs           |
| 1½ cups sugar            | 1 pint milk      |
| ½ cup powdered sugar     | Juice of 1 lemon |
| 2 tablespoons cornstarch | Salt             |

Pour over sliced oranges 1 cup of sugar and juice of lemon. Beat yolks of eggs with ½ cup sugar. Add cornstarch and salt and pour over this, milk (boiling). Let thicken, stir and cool. Then mix thoroughly with oranges. Beat the whites with powdered sugar. Pour over top and brown slightly. Serve cold.

Mrs. A. H. Hazleton.

## QUEEN OF PUDDINGS.

- |                           |                         |
|---------------------------|-------------------------|
| 2 cups bread crumbs       | 1 quart milk            |
| 1 cup sugar               | Yolks of 4 eggs, beaten |
| Juice and rind of 1 lemon | Butter size of an egg   |
| Currant jelly             |                         |

Cream the butter and sugar; add the beaten yolks, then bread crumbs, milk and rind of lemon. Bake this like a custard, then spread jelly over top and add the meringue made of the beaten whites and 2 tablespoons sugar and the lemon juice. Brown in oven.

Mrs. E. Moore.

## PEACH PUDDING.

- |                                |                               |
|--------------------------------|-------------------------------|
| 2 cups Henkel's sifted flour   | 2 tablespoons sugar           |
| 1 teaspoon Royal baking powder | 2 tablespoons butter (melted) |
| $\frac{1}{2}$ teaspoon salt    | 1 egg                         |
| Peaches                        | $\frac{3}{4}$ cup sweet milk  |

Put flour, baking powder, salt and sugar together and sift; rub in the melted butter; beat egg in cup and then fill up with milk and stir into the flour mixture. Pour into a shallow pan. Pare the peaches, halve and lay on batter, filling halves with sugar. Bake. If canned fruit is used, drain it well.

## Sauce.

- 1 cup sugar, 2 tablespoons butter. Cream together.  
 Mrs. Chas. Ludlow.  
 Mrs. John Bishop.

## RICE PUDDING.

- |                                   |              |
|-----------------------------------|--------------|
| 1 cup rice                        | 3 cups water |
| $\frac{1}{2}$ pint whipping cream | Maple sugar  |

Cook rice in a double boiler with water. When done spread out on large platter to cool. When cool add the cream whipped and grate maple sugar over the top.

Mrs. G. E. McKean.

## RICE PUDDING.

- |                        |                           |
|------------------------|---------------------------|
| $\frac{1}{2}$ cup rice | $\frac{2}{3}$ cup sugar   |
| 1 quart rich milk      | $\frac{2}{3}$ cup raisins |
| 1 teaspoon butter      |                           |

Bake slowly 2 hours. When about half done add the raisins and butter. Stir occasionally.

Mrs. Fred Coulson.

## NEW ENGLAND RICE PUDDING.

- |                             |                           |
|-----------------------------|---------------------------|
| $\frac{1}{2}$ cup rice      | $\frac{1}{2}$ cup sugar   |
| 2 quarts milk               | $\frac{1}{2}$ cup raisins |
| $\frac{1}{4}$ teaspoon salt | Nutmeg                    |

Sprinkle nutmeg on top and bake 2 hours.

Mrs. Riggs.

Use KNOX GELATINE if you would be sure of results.

**SAGO PUDDING.**

- |                         |                    |
|-------------------------|--------------------|
| $\frac{1}{2}$ cup sago  | 1 pint milk        |
| $\frac{1}{2}$ cup sugar | Pinch salt         |
| 2 eggs                  | Butter and raisins |

Cook milk and sago in double boiler until thick; add eggs, small lump butter and raisins and bake.

**Hard Sauce.**

- |                    |                            |
|--------------------|----------------------------|
| 1 cup brown sugar  | 1 tablespoon boiling water |
| 1 tablespoon flour | Butter                     |

Cream sugar, flour and butter and add boiling water.

Mrs. J. D. Wiley.

**TAPIOCA PUDDING.**

- |                                  |                    |
|----------------------------------|--------------------|
| $\frac{1}{2}$ cup Minute Tapioca | 2 cups brown sugar |
| 2 cups cold water                | Pinch of salt      |

Soak tapioca in the water  $\frac{1}{2}$  hour; then add sugar and salt. Bake or boil slowly until it becomes thick. Serve warm with cream.

Mrs. Geo. E. McKean.

**SNOW PUDDING.**

- |                                     |                  |
|-------------------------------------|------------------|
| 1 pint boiling water                | Whites of 3 eggs |
| 3 tablespoons cornstarch<br>(level) | Juice of 1 lemon |

To boiling water add cornstarch and cook until clear. Have the whites of eggs beaten stiff and sweetened a little; stir into cornstarch; then add a pinch of salt and lemon juice.

**Sauce.**

- |                               |             |
|-------------------------------|-------------|
| Yolks of 3 eggs well beaten   | 1 pint milk |
| Scant $\frac{1}{2}$ cup sugar |             |

Boil until it thickens. When cool flavor to taste.

Mrs. C. Pelton.

**MOLASSES PUDDING.**

- |                              |                       |
|------------------------------|-----------------------|
| 1 egg                        | 2 cups Henkel's flour |
| 1 cup molasses               | 1 teaspoon soda       |
| $\frac{1}{2}$ cup cold water | Steam 1 hour          |

**Sauce.**

Two eggs beaten, add  $1\frac{1}{2}$  cups sugar and beat well,  $\frac{3}{4}$  cup melted butter.

Mrs. M. L. Fancher.

---

**CHOCOLATE TRIFLE.**

- |                                |                              |
|--------------------------------|------------------------------|
| 3 sq. Baker's Bitter Chocolate | 1½ tablespoons Knox gelatine |
| ¾ cup powdered sugar           | ¼ cup cold water             |
| ¼ cup boiling water            | ½ cup scalded milk           |
| 1 teaspoon vanilla             | 3 cups cream, whipped        |

Melt chocolate, add sugar and milk; cook until smooth. Soak gelatine in cold water, dissolve in boiling water, add chocolate mixture. Chill partially; add vanilla and whipped cream. Mold, chill and serve. Garnish with whipped cream and cherries.

Mrs. Webster Kay.

**TAPIOCA PUDDING.**

Three tablespoons tapioca, cook in 1½ cups hot water, sweeten to taste, salt, 1½ cups sliced peaches, bake 20 minutes. Cover with marshmallows, put back in oven, watch closely.

Mrs. E. I. Chase.

**KISS PUDDING.**

- |                       |                    |
|-----------------------|--------------------|
| 1 pint whipping cream | ½ lb. marshmallows |
| 1 can pineapple       | 8 meringue kisses  |

Whip cream stiff and add 2 tablespoons powdered sugar and ½ teaspoon vanilla. Cut pineapple in small pieces. Cut marshmallows and break kisses into small pieces, then mix altogether and let stand on ice 3 hours. When serving put cherry on top.

Mrs. Geo. E. Goddard.

**SNOW PUDDING.**

- |                     |                   |
|---------------------|-------------------|
| ¼ box gelatine      | 1 cup sugar       |
| ¼ cup cold water    | ¼ cup lemon juice |
| 1 cup boiling water | Whites of 3 eggs  |

Soak the gelatine in the cold water 15 minutes, or until soft. Then dissolve it in the boiling water, add sugar and lemon juice. Stir until the sugar is dissolved. Strain into a large bowl and set in ice water to cool; stir occasionally. Beat the whites of the eggs to a stiff froth and when gelatine begins to thicken add the beaten whites and beat all together until very light. When nearly stiff enough to drop, pour into a mold, or beat until stiff enough to hold its shape and pile lightly in a tall glass dish. Serve sauce either from pitcher or pour over the mold.

---

**KNOX GELATINE** comes in two packages—**PLAIN** and **ACIDULATED** (Lemon Flavor).

## Sauce.

- |                 |                                |
|-----------------|--------------------------------|
| Yolks of 3 eggs | 3 tablespoons sugar            |
| 1 pint hot milk | $\frac{1}{2}$ teaspoon vanilla |
| Pinch of salt   |                                |

Bessie Holt.

## SNOW PUDDING.

- |                          |                                       |
|--------------------------|---------------------------------------|
| 2 tablespoons cornstarch | $\frac{1}{2}$ cup sugar               |
| 4 tablespoons water      | Whites of 2 eggs                      |
| 1 cup boiling water      | Juice and rind of $\frac{1}{2}$ lemon |
- Moisten cornstarch with water. Add boiling water and sugar and stir while it boils. Pour slowly on the well beaten whites and flavor with lemon. Pour into mold and set aside to cool.

## Custard.

- |                       |                         |
|-----------------------|-------------------------|
| 1 cup milk            | Yolks of 2 eggs         |
| 1 teaspoon cornstarch | $\frac{1}{2}$ cup sugar |
- Flavor with lemon juice and serve very cold. This will serve 4 people.

Mrs. Harry L. Scott.

## BROWN BETTY.

Peel apples, core and slice. Butter a baking dish; put layer of fine bread crumbs in bottom; fill dish with alternate layers of apples and crumbs. Sprinkle with sugar, cinnamon and butter. Put crumbs on top, butter and bake. Serve with hard sauce or cream. Lemon juice may be added.

Mrs. C. C. Curtis.

## CHOCOLATE PLUM PUDDING.

- |   |  |
|---|--|
| 1 envelope Knox Sparkling               | sired                                    |
| Gelatine                                | $\frac{1}{4}$ cup sliced citron or nuts, |
| $\frac{3}{4}$ cup cold water            | as preferred                             |
| 1 cup sugar                             | $\frac{1}{2}$ cup currants               |
| $\frac{1}{2}$ teaspoon vanilla          | $1\frac{1}{2}$ squares chocolate         |
| 1 cup seeded raisins                    | 1 pint milk                              |
| $\frac{1}{2}$ cup dates or figs, if de- | Pinch salt                               |

Soak gelatine in cold water five minutes. Put milk in double boiler, add melted chocolate, and when scalding point is reached add sugar, salt and soaked gelatine. Remove from fire and when mixture begins to thicken add vanilla, fruit and nut meats. Turn into mold, first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened, and flavored with vanilla.

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KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.



**CARAMEL PUDDING.**

- |                    |                          |
|--------------------|--------------------------|
| 2 cups brown sugar | 2 tablespoons cornstarch |
| 1 quart sweet milk | (heaping)                |
| 2 eggs             |                          |

Melt sugar, being careful not to burn; add milk heated; then eggs and the cornstarch, dissolved in a little cold milk. Flavor with vanilla; add some broken nut meats and cook in double boiler. Place in mold or cups and serve cold with whipped cream.

Mrs. W. F. Fuson.

**CARAMEL PUDDING.**

- |                     |                          |
|---------------------|--------------------------|
| 1 cup sugar (scant) | Pinch of salt            |
| 1 pint hot milk     | 3 tablespoons cornstarch |
| (level)             | 1 teaspoon butter        |

Melt sugar in frying pan until brown, stirring constantly, so as not to burn. When all melted turn in hot milk. Cook slowly until caramel is dissolved. Wet cornstarch in a little cold milk, add to above mixture. Cook until thick; turn in molds and serve cold with cream.

Mrs. C. F. Shirts, Chicago.

**CARROT PUDDING.**

- |                     |                            |
|---------------------|----------------------------|
| 1 cup grated carrot | 1 teaspoon salt            |
| 1 cup grated potato | 1½ cups flour              |
| 1 cup chopped suet  | 2 teaspoons baking powder  |
| 1 cup sugar         | Cinnamon, allspice, nutmeg |
| 1 cup raisins       | Steam 3 hours.             |
| 1 cup currants      |                            |

**Sauce.**

- |              |                     |
|--------------|---------------------|
| 1 cup sugar  | 2 eggs              |
| ½ cup butter | 1 cup boiling water |
| Nutmeg       |                     |

Also good served with whipped cream.

Mrs. Harvey Sutton.

**CARROT PUDDING.**

- |                        |                            |
|------------------------|----------------------------|
| 1½ cups Henkel's flour | (raw)                      |
| 1 cup dark sugar       | 1 cup carrots grated (raw) |
| 1 cup suet             | ½ cup sweet milk           |
| 1 cup currants         | 1 teaspoon soda            |
| 2 cups raisins         | Spice to taste             |
| 1 cup potatoes grated  |                            |

Citron, orange and lemon peel may be added if desired. Steam 3 hours. Serve with any kind of good sauce.

Mrs. H. C. Leech.

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**CHOCOLATE BREAD PUDDING.**

- |                         |                                |
|-------------------------|--------------------------------|
| 1 pint milk             | 2 eggs                         |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup bread crumbs |
| 1 teaspoon vanilla      | 3 tablespoons chocolate or     |
| Salt                    | cocoa (rounded)                |

Soak the bread in milk a few minutes; add sugar, vanilla, salt, chocolate and beaten yolks of eggs. Bake in a moderate oven one-half hour. Beat whites of eggs, add 2 tablespoons sugar and 1 teaspoon lemon extract. Spread over pudding and brown in quick oven. Serve either hot or cold.

Mrs. Chas. Ludlow.

**CHOCOLATE PUDDING.**

- |                     |                                      |
|---------------------|--------------------------------------|
| 1 quart milk        | 4 tablespoons cornstarch             |
| 3 tablespoons sugar | $2\frac{1}{2}$ tablespoons chocolate |

Scald milk in double boiler. Dissolve the cornstarch in a little scalded milk and before it thickens add the chocolate. Pour into individual cups and serve with cream.

Grace Corey.

**CHOCOLATE RICE.**

- |                |                     |
|----------------|---------------------|
| 1 cup rice     | 3 tablespoons cocoa |
| 2 quarts water | Salt                |

Wash rice and put into boiling water. Add cocoa and salt. Let boil hard at first and then more slowly. Cook about 20 minutes.

Mrs. W. F. Munroe.

**DATE TAUTE.**

- |                          |                                     |
|--------------------------|-------------------------------------|
| 1 cup sugar              | 1 cup milk                          |
| 2 eggs                   | $\frac{1}{2}$ cup Henkel's flour    |
| 1 cup nuts               | $\frac{1}{2}$ teaspoon Royal baking |
| 1 cup dates              | powder                              |
| $\frac{1}{2}$ cup butter |                                     |

Chop nuts and dates before adding to other ingredients. Pour about 1 inch in thickness in pudding dish and bake very slowly from 45 to 60 minutes; cut in squares and serve with whipped cream.

Mrs. G. W. Boden.

Mrs. Harry M. Freed.

**DATE PUDDING.**

- |                              |                         |
|------------------------------|-------------------------|
| 1 cup nuts                   | 1 teaspoon Royal baking |
| 1 cup dates                  | powder                  |
| $\frac{1}{2}$ cup sugar      | 2 eggs                  |
| 2 tablespoons Henkel's flour |                         |

Bake one-half hour or steam one hour. Serve with whipped cream.

Mrs. Mac H. Wallace.

## FIG PUDDING.

1 lb. figs	1 cup bread crumbs
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon Royal baking powder
$\frac{1}{2}$ cup butter	4 large teaspoons Henkel's flour
2 eggs	
Pinch of salt	
1 cup milk	

Cream sugar and butter; add eggs beaten separately, milk, bread crumbs, salt, flour and baking powder. Scald and chop figs fine. Let stand in water a few minutes and add to batter.

## Hard Sauce.

1 cup powdered sugar	Butter size of egg
4 teaspoons cream	Flavoring

Cream sugar and butter and when ready to serve add cream and flavoring.

Mrs. H. Haggerty.

## FIG PUDDING.

2 eggs	powder
1 cup sugar	1 cup English walnuts
3 tablespoons Henkel's flour	1 cup chopped figs
1 teaspoon Royal baking	

Beat eggs and sugar lightly, add flour, baking powder, figs and walnut meats broken in pieces; stir well. Bake in slow oven 25 minutes; stand dish in pan of hot water. Serve hot or cold with whipped cream.

Mrs. McKean.

## FRUIT PUDDING.

4 tablespoons tapioca (Min- $\frac{3}{4}$ cup sugar ute)	10 figs
1 pint boiling water	$\frac{1}{2}$ cup raisins
1 cup dates	1 teaspoon vanilla

Boil tapioca in double boiler until clear, stirring frequently. Add figs, dates, raisins, sugar and vanilla. Cook 1 hour. Serve cold with whipped cream.

Mrs. Frank Bouton.

---

KNOX GELATINE is clear and sparkling.

**STEAMED FRUIT PUDDING.**

- |                                 |                              |
|---------------------------------|------------------------------|
| 1½ cups Henkel's flour          | 1 teaspoon butter (heaping)  |
| 2 teaspoons Royal baking powder | 1 cup fresh fruit or berries |
| Salt                            | Milk to make batter          |

Steam 45 minutes.

Mrs. Newhall.

**GRAHAM PUDDING.**

- |                |                      |
|----------------|----------------------|
| ½ cup molasses | 1½ cups graham flour |
| ¼ cup butter   | ½ teaspoon soda      |
| ½ cup milk     | 1 teaspoon salt      |
| 1 egg          | 1 cup raisins        |

Melt butter; add molasses, milk, beaten egg; put soda and salt into flour. Mix a little of the flour with raisins and add them last. Steam in cups 1 hour. Serve with a sauce.

Mrs. Robeson.

**Sauce.**

- |                             |                           |
|-----------------------------|---------------------------|
| 1 cup sugar                 | ½ pint boiling water      |
| 3 tablespoons butter        | Juice and rind of 1 lemon |
| 1 tablespoon Henkel's flour |                           |

Boil 3 or 4 minutes.

Mrs. C. C. Curtis.

**MAPLE SPONGE.**

- |                                    |                         |
|------------------------------------|-------------------------|
| 1 envelope Knox Sparkling Gelatine | sugar                   |
| 1½ cups cold water                 | ½ cup hot water         |
| 2 cups brown or maple              | Whites of 2 eggs        |
|                                    | 1 cup chopped nut meats |

Soak gelatine in cold water five minutes. Put sugar and hot water in saucepan, bring to boiling point and let boil ten minutes. Pour syrup gradually on soaked gelatine. Cool, and when nearly set, add whites of eggs beaten until stiff, and nut meats. Turn into mold, first dipped in cold water, and chill. Serve with custard made of yolks of eggs, sugar, a few grains of salt, milk, and flavoring.

**STEAMED PUDDING.**

- |  |                     |                    |
|--|---------------------|--------------------|
| 1 cup bread, dried cake or cooky crumbs (packed) | down)               | 1 cup chopped suet |
| 1 cup molasses                                   | 1 egg               |                    |
| 1 teaspoon soda                                  | 1 cup raisins       |                    |
| ½ cup sugar, if cake or cooky crumbs are used    | 1 cup milk          |                    |
| 1 cup sugar if bread crumbs are used             | 1 teaspoon cinnamon |                    |
|  | 1 teaspoon salt     |                    |
|  | Steam 3½ hours.     |                    |

## Sauce.

1 cup sugar	Grated rind of 1 lemon
Butter size of an egg	White of 1 egg

Cream butter and sugar, add lemon and whip in white of egg. Mrs. Dunbar.

## SUET PUDDING.

1 cup milk	(chopped)
1 cup molasses	Salt
1 cup suet	2 teaspoons soda
1 cup seeded raisins	3 cups Henkel's flour

Chop suet fine, add molasses, soda, milk, raisins, salt and flour. Steam 3 hours. Serve with a hot sauce.

## Sauce.

2 cups pulverized sugar	Butter size of an egg
1 egg	1 gill milk

Work sugar and butter together, add egg and work until creamy; add milk. Set on low fire and simmer until thick. Mrs. E. Moore.

## JERUSALEM PUDDING.

1 cup rice, salted	½ walnut meats
½ cup dates	1 cup sugar
½ cup figs	½ box Knox plain gelatine

Cook rice very well done, dissolve gelatine in one cup hot water, add to rice while warm. Add figs, nuts, dates cut in small pieces; also ½ pt. of cream whipped. Serve with whipped cream and cherry. Can be made a day or two before serving if kept cool.

Mrs. S. Simmons.

## FIG PUDDING.

1 cup finely chopped figs	1 teaspoon cinnamon
1 scant cup sugar	¼ teaspoon cloves
1 scant cup suet	1 teaspoon Royal baking powder
2 large cups bread crumbs	2 eggs (beaten)
1 cup milk	
1 teaspoon salt	

Mix in order given and steam 3 hours.

Mrs. S. Simmons.

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Where recipes call for Gelatine use KNOX GELATINE.

**NORWEGIAN PRUNE PUDDING.**

One-quarter lb. prunes, soak 1 hour in 1 cup cold water. Boil in same water until soft. Remove pits, put back in same water. Add  $\frac{1}{2}$  cup sugar,  $\frac{2}{3}$  cup boiling water, simmer ten minutes; 1 tablespoon cornstarch, mix with cold water, add to prune mixture, cook 5 minutes. Add  $\frac{1}{2}$  tablespoon lemon juice. Then 1 egg white, beaten stiff,  $\frac{1}{4}$  cup walnut meats chopped.

Mrs. E. I. Chase.

**CHERRY DELIGHT.**

Put 1 heaping tablespoon Knox gelatine, dissolved, in a little boiling water; 1 cup milk; 1 cup sugar in saucepan, stir until dissolved. Whip 2 cups cream, add cooled gelatine mixture gradually and diced candied cherries, pineapple, chopped and toasted almonds, 1 teaspoon vanilla. Mold.

Mrs. G. F. Bean.

**CHOCOLATE ICE-BOX CAKE.**

30 Lady fingers	$\frac{1}{2}$ lb. sweet chocolate
$\frac{1}{2}$ pt. cream, whipped	$2\frac{1}{2}$ tablespoons water
4 eggs (separated)	3 tablespoons sugar

Line the sides and bottom of small form with lady fingers. For filling, melt chocolate in double boiler, add sugar and water with the yolks of eggs well beaten. Cook slowly until thick and smooth, stirring constantly. When cool add the stiffly beaten whites of eggs. Cover lady fingers with a layer of this filling, on top of this another layer of lady fingers, again some of the filling, with lady fingers on top. Place in ice-box 12 hours or more and when ready to serve remove to cake platter, cover with whipped cream, adding  $\frac{1}{4}$  cup powdered sugar and  $\frac{1}{2}$  teaspoon vanilla. Decorate with pistachio nuts or cut candied cherries.

Mrs. E. I. Chase.

**SUET PUDDING.**

3 cups Henkel's flour	1 teaspoon cinnamon
1 cup sugar	1 teaspoon cloves
1 cup raisins	1 teaspoon soda
1 cup currants	Nutmeg and lemon peel to
1 cup suet (chopped fine)	taste

Mix with buttermilk; steam about 3 hours.

Mrs. James Bunting.

**KNOX GELATINE** is GUARANTEED to please or money back.

## SODA PUDDING.

- |                              |                           |
|------------------------------|---------------------------|
| 6 tablespoons Henkel's flour | 6 tablespoons brown sugar |
| 6 tablespoons currants       | 1 teaspoon soda           |
| 6 tablespoons suet           |                           |

Mix stiff with milk and steam in a buttered basin 3 hours.  
Miss K. Mitchell.

## CHRISTMAS PLUM PUDDING.

- |                      |                     |
|----------------------|---------------------|
| 1½ cup brown sugar   | 1 cup currants      |
| 1 cup suet           | Orange peel         |
| 3 eggs well beaten   | Nuts                |
| ½ cup milk           | ½ teaspoon allspice |
| 1 cup bread crumbs   | ½ teaspoon cloves   |
| ½ cup Henkel's flour | ½ teaspoon nutmeg   |
| 1 cup raisins        | ½ teaspoon cinnamon |

Mix ingredients in the order given and steam three hours.

## Pudding Sauce.

- |                         |                     |
|-------------------------|---------------------|
| ½ cup sugar             | 1 cup whipped cream |
| 2 egg yolks beaten well |                     |

Mrs. E. I. Chase.

## ALMOND CHARLOTTE.

Blanch and chop 1 cup almonds, melt 3 tablespoons sugar in frying pan, add almonds, stir until well browned; cool and pound fine. Put pounded almonds into double boiler with 1½ cups milk, heat slowly. Beat yolks of 3 eggs and 3 tablespoons confectioner's sugar together; add some of the hot milk, mix and turn into boiler, stirring constantly. Add 1½ tablespoon Knox gelatine dissolved in half cup boiling water. Remove from fire, strain, cool, add 1 teaspoon almond extract and 2 cups whipped cream. Mold and decorate with wafers.

Mrs. G. F. Bean.

## APPLE CHARLOTTE.

- |                             |                            |
|-----------------------------|----------------------------|
| 1 tablespoon Knox gelatine  | 3 tablespoons cold water   |
| ¾ cup honey                 | ½ cup strained apple sauce |
| 3 tablespoons boiling water | 1 cup whipped cream        |
| 1 tablespoon lemon juice    |                            |

Soak gelatine in cold water, dissolve in boiling water, add honey, lemon juice and apple sauce. Cool, when it begins to harden around edges beat with beater, adding gradually whipped cream. When stiff enough to drop, pour into mould and chill. The whites of 2 eggs beaten stiff may be used instead of cream and the charlotte served with soft custard.

Dorothy E. Chandler.



---

**BAVARIAN CREAM.**

½ pint whipping cream	½ pint milk
¼ cup sugar	Yolks of 2 eggs
¼ teaspoon salt	¼ box Knox gelatine

Soak gelatine in ¼ cup cold water 20 minutes. Scald milk, turn slowly on beaten yolks mixed with sugar and salt. Then return to fire in double boiler. When hot add soaked gelatine. Cool and add ½ pint whipped cream. Serve with whipped cream.

Mrs. Harry M. Freed.

**CUSTARD.**

1 pint milk	2 eggs
2 tablespoons sugar	Nutmeg
Pinch of salt	

Beat whites, but not too stiff. Add yolks and beat a little more. Add milk and nutmeg. Put in custard cups. Grate nutmeg on top and set in pan of hot water. Do not have oven too hot. To try, put a silver knife in the center; if it comes out clean custard is set.

Mrs. Arthur Montgomery.

**NUT FRAPPE.**

½ envelope Knox Sparkling Gelatine	strawberries
¼ cup cold water	1 cup cream
½ cup sugar	¾ cup milk
1 cup cooked pineapple and	White of one egg
	1 cup chopped nuts

Soak gelatine in the cold water five minutes and dissolve over hot water. Add dissolved gelatine to cream, milk and sugar and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces, also the chopped nuts. Serve ice cold in sherbert glasses.

**MACAROON CUSTARD.**

2 cups milk	3 eggs
4 tablespoons sugar	¼ lb. almond macaroons
1 tablespoon cornstarch	

Make a custard of milk, sugar, yolks of eggs and cornstarch dissolved in a little cold milk. Put macaroons in dish and pour the hot custard over them. To the whites of eggs beaten very stiff add 2 tablespoons sugar; put on top of custard and brown. Set in a cool place for 4 or 5 hours. Serve with whipped cream.

Marion F. Holt.

---

**KNOX GELATINE** makes a transparent, tender, quivering jelly.

**A DAINTY DESSERT.**

Cup cakes	Whipped cream
Apricots	Nut meats
Sugar	

Bake small cakes; scoop out centers (making "nests"); fill with sweetened whipped cream and cooked (or canned) apricots, which have been put through a sieve and mixed with the cream. Put nut meats on top.

Mrs. C. J. Chandler.

**EASY DESSERT.**

$\frac{1}{2}$ lb. macaroons	1 cup dates
1 cup figs	

Break macaroons in small pieces; cut figs and dates fine. Mix and serve with whipped cream.

Christina Stringer.

**GINGERBREAD.**

1 cup molasses (Ginger- bread Man Brand)	1 egg
1 cup sour milk or cream	2 teaspoons ginger
2 cups Henkel's flour	1 teaspoon soda (even)
	Pinch of salt

Mix and sift dry ingredients; add remaining ingredients; beat well; pour into buttered pan and bake 20 minutes. Serve hot with whipped cream.

Christina Stringer.

**HEAVENLY HASH.**

1 pint whipping cream	$\frac{1}{2}$ cup nuts
1 lb. marshmallows	1 tablespoon sugar
$\frac{1}{2}$ cup Maraschino cherries	$\frac{1}{2}$ cup pineapple

Beat cream very stiff; cut marshmallows in quarters with shears; break nuts in small pieces. Have cherries and pineapple dry and add just before serving. This should be very cold and served in glasses.

Mrs. Arthur Montgomery.

**LEMON SOUFFLE.**

Whites of 4 eggs	1 tablespoon sugar
Yolks of 3 eggs	1 lemon

Beat whites of eggs stiff and set aside. Beat yolks, add sugar, juice of lemon and some of the rind; then add the whites gradually, beating all the while. Bake in buttered dish 10 or 15 minutes or until a golden brown. Sprinkle powdered sugar on top and serve at once.

Mrs. Van der Noot.

TENTS

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## LEMON CREAM.

- |                         |                       |
|-------------------------|-----------------------|
| 1 cup sugar             | 1½ cups boiling water |
| 1 lemon                 | 3 eggs                |
| 1 tablespoon cornstarch | Pinch of salt         |

Stir cornstarch into sugar thoroughly. Grate rind of lemon and add juices. Add yolks of eggs and beat well. Then add boiling water and cook until smooth. Then blend with beaten whites. Cool and serve in sherbet cups with a tablespoon of whipped cream.

Mrs. Charles Rudd.

## MARSHMALLOW DESSERT.

- |                       |                        |
|-----------------------|------------------------|
| ½ lb. marshmallows    | 3 tablespoons sugar    |
| ½ lb. walnuts         | ½ cup candied cherries |
| ½ pint whipping cream | Flavor to taste        |

Whip cream very stiff; cut marshmallows and cherries in small pieces; add other ingredients; mix. Put into six glasses; sprinkle walnut meats and a few cherries on top. The sugar may be omitted.

Ivie K. Barker.

## MOLDED SNOW.

- |                       |                     |
|-----------------------|---------------------|
| ½ cup rice            | ½ cup sugar         |
| 1 pint milk           | ¼ box Knox gelatine |
| ¼ pint whipping cream | Vanilla             |

Boil rice in water for a short time; drain off water and add milk, and boil until soft. Add sugar, gelatine and vanilla to taste. Set in cold water until cool. Then add whipped cream. Set away in mold to cool or until following day.

## Sauce.

- |                            |                       |
|----------------------------|-----------------------|
| 1 square Baker's chocolate | 1 teaspoon cornstarch |
| 1 cup milk                 | ¼ cup of sugar        |

When cold add beaten white of 1 egg.

Mrs. Jas. Black, Chicago, Ill

## ORANGE-BANANA CREAM.

- |                       |                          |
|-----------------------|--------------------------|
| Orange jelly          | ¼ cup sugar              |
| 2 bananas             | 1 tablespoon lemon juice |
| ¼ pint whipping cream |                          |

Fill sherbet glasses half full of orange jelly. Mash bananas with sugar and lemon juice. Beat with an egg beater until smooth and light; then fold in whipped cream. Fill glasses with the banana cream over the orange jelly and serve very cold.

Jello or any orange jelly may be used.

Mrs. Jas. Black, Chicago, Ill.

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A KNOX GELATINE Dessert or Salad is attractive and appetizing.

**PEACH WHIP.**

Put 2 cups fresh or canned peaches through a sieve and sweeten; beat whites of 3 eggs until stiff; add gradually the fruit pulp; turn into buttered mold; set in pan of hot water (or in slow oven) to bake until firm. When cool cover top with whipped cream and garnish with cherries. May be made of any fruit pulp.

Ivie K. Barker.

**PINEAPPLE WHIP.**

1 can pineapple  $\frac{1}{4}$  lb. English walnuts  
1 lb. marshmallows 1 pint cream

Cut the pineapple, marshmallows and walnuts fine. Add cream, whipped, when ready to serve. Very nice without nuts.

Mrs. Henry Bunn.

**PRUNE WHIP.**

1 lb. prunes  $\frac{3}{4}$  cup sugar  
Whites of 4 eggs

Boil prunes until soft. When cool remove pits and chop fine. Add the beaten whites of eggs and sugar. Beat well and bake 20 minutes. Serve cold with sweetened whipped cream, flavored with vanilla.

Mrs. Byron H. Edwards.

**PRUNE WHIP.**

1 cup prunes (cut up) Lemon juice  
 $\frac{1}{2}$  cup sugar Whites of 5 eggs beaten  
 $\frac{1}{4}$  cup chopped nuts stiff

Stand dish in pan of water and bake 20 minutes in moderate oven.

Mrs. C. Westcott.

**KISS TORTE.**

6 egg whites 1 teaspoon vanilla  
2 cups granulated sugar 1 teaspoon vinegar

Beat the whites very stiff, add sugar little at a time and beat, add the vanilla and vinegar. Bake in well buttered patie tins 50 minutes in slow oven until dry. When done they leave pan readily.

Mrs. E. I. Chase.

**SAUCE FOR STEAMED APPLES.**

1 cup granulated sugar Yolks 3 eggs beaten well

Cook in double boiler; when well heated add whites beaten very stiff. Cook, cool, add 3 tablespoons vanilla.

Mrs. E. I. Chase.

**COLD SAUCE FOR ANY PLAIN STEAM PUDDING.**

Cream together 1 tablespoon butter

1 cup granulated sugar

Add 1 cup strawberries or 1 cup fresh sliced peaches

Mrs. E. I. Chase.

**PINEAPPLE SPONGE.**

(Six to eight persons)

2¾ table spoons Knox cream  
 Gelatine Juice 1 lemon  
 1 can sliced pineapple ¼ cup sugar  
 ½ pint (1 cup) whipped A few preserved cherries

Chop finely about ⅓ of the sliced pineapple. Put the gelatine into a saucepan with the pineapple juice made up with water to ¾ of a pint, add sugar and lemon juice, dissolve gently over the fire. Strain and when cool mix in the whipped cream. Pour into a wet ring mold. When firm, turn out onto some slices of pineapple, fill up the center with chopped pineapple; decorate with whipped and sweetened cream and preserved cherries.

Mrs. E. I. Chase.

**Frozen Desserts****MAPLE MOUSSE.**

1 cup maple syrup Yolks of 4 eggs  
 1 pint cream

Boil syrup and yolks of eggs in double boiler 15 minutes. When cool add cream whipped stiff and freeze.

Mrs. Eveard Hartwell.

**LEMON ICE.**

1 pint lemon juice 1 quart sugar  
 Rind of 3 lemons 1 quart water  
 Whites of 4 eggs

Put rinds of lemon in water and let stand until highly flavored. Add lemon juice and sugar. When partly frozen add the whites of eggs beaten to a stiff froth. This recipe makes about 2 quarts.

Lillian M. Hall, Toledo.

**PINEAPPLE ICE.**

3 cups pineapple 2 cups sugar  
 Juice of 1 lemon 2 cups water

Stir sugar and water until sugar is dissolved; add pineapple finely shredded, lemon juice, and freeze. Makes one quart.

Mrs. Harry Ellison.

**PINEAPPLE SHERBERT.**

2 cups pineapple 2 cups sugar  
 Juice of 1 lemon 1 cup water  
 Whites of 2 eggs

Stir sugar and water until sugar is dissolved; add pineapple finely shredded and lemon juice and partly freeze. Add eggs well beaten and finish freezing.

Marion F. Holt.

**RED RASPBERRY SHERBET.**

1 quart berries  
 1½ cups sugar  
 White of 1 egg

½ pint water (fully)  
 Juice of 1 lemon

Crush raspberries and put through sieve; add sugar and stir well. Then add a large half pint of water. Freeze until partly set. Then add white of egg beaten to a stiff froth, juice of lemon and finish freezing.

Mrs. Harry Ellison.

**ANGEL PARFAIT.**

½ cup sugar  
 ½ cup water

½ pint whipping cream  
 Whites of 2 eggs

Boil sugar and water until it threads. Beat whites of eggs stiff and add the syrup. Whip the cream stiff and fold into the syrup and eggs; add vanilla and pack in salt and ice. Let stand four hours. Put fruit and nuts in if desired.

Mrs. Geo. McKean

**GINGER PARFAIT.**

1 cup sugar  
 1 pint heavy cream  
 1 cup water  
 1 cup preserved ginger

(cut in small pieces)

Whites of 3 eggs

1 tablespoon lemon juice

2 tablespoons ginger syrup

Boil sugar and water until it threads; add it slowly to the stiffly beaten whites; then the lemon juice and ginger-syrup. Pour into a mold that it will fill and pack in equal parts of ice and salt. Let stand 3 or 4 hours.

K. L. Savigny.

**MAPLE PARFAIT.**

1½ to 2 cups of maple  
 syrup

4 eggs

1 pint whipping cream

Bring the syrup to boiling point; add it slowly to the beaten yolks, stir until it thickens; cool. Have cream ready; fold it into the syrup and egg mixture. Beat whites of eggs stiff and fold them in also. Put into a mold and let it stand in ice and salt 4 hours.

Mrs. Geo. McKean.

**MAPLE MOUSSE.**

1 cup maple syrup  
 1 pint whipping cream

Yolks of 5 eggs

Boil syrup; beat yolks until light; stir into syrup. Cook thoroughly in double boiler. When cold beat in whipped cream. Put in mold and pack in ice five hours.

Mrs. H. L. Comin.

Try the KNOX GELATINE recipes found in this book.

**CHERRY SHERBET.**

$\frac{1}{2}$  pint pitted cherries      1 cup sugar  
 1 tablespoon Knox gelatine      Juice of 1 lemon  
 Whites of 2 eggs      1 pint water  
 Dissolve sugar in water; add the gelatine after dissolving  
 in  $\frac{1}{2}$  cup water; add the cherries and half freeze. Stir in  
 beaten whites of eggs and finish freezing.

Ruth Sommer.

**PLAIN ICE CREAM.**

3 eggs      2 cups sugar  
 1 quart milk      3 tablespoons flour  
 1 quart cream      1 tablespoon vanilla  
 Add the cream last.      Mrs. Eveard G. Hartwell.

**ICE CREAM.**

1 pint milk      2 or 3 eggs  
 2 tablespoons flour      1 pint cream  
 Salt      Vanilla  
 $1\frac{1}{2}$  cups sugar

Boil milk; add 1 cup sugar, flour, eggs, and salt. Cook until thick, then cool. Better to make this the day before using. Before freezing add 1 pint cream,  $\frac{1}{2}$  cup sugar and vanilla. Selected.

**MACAROON ICE CREAM.**

$\frac{1}{2}$  pint cream      1 cup macaroon crumbs  
 1 cup sugar      1 teaspoon bitter almond  
 2 eggs      extract  
 $\frac{1}{2}$  pint milk

Beat eggs, sugar and cream together; add crumbs, milk, flavoring and freeze. Makes 1 quart. M. F. H.

**PEACH CREAM.**

4 large peaches      1 cup sugar  
 $\frac{1}{2}$  pint cream      Whites of 2 eggs  
 Mash peaches well and mix with sugar and let stand  
 in refrigerator two hours or more if possible. Then put  
 into freezer and freeze about 3 minutes; then add cream and  
 the well beaten whites of eggs and finish freezing. Makes  
 1 quart. Selected.

**COFFEE ICE CREAM.**

$\frac{1}{2}$  pint cream       $\frac{1}{2}$  pint strong coffee  
 $\frac{1}{4}$  pint milk      1 cup sugar  
 2 eggs

Beat eggs, sugar and cream together; add milk and coffee and freeze. Selected.



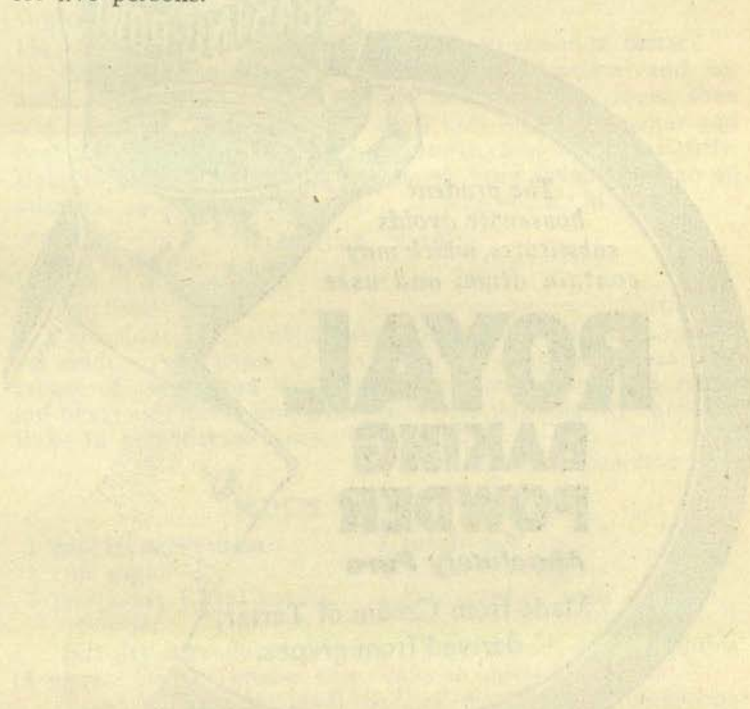


## FRUIT SHERBET

(Economical)

½ envelope Knox Sparkling 1 orange  
Gelatine (scant measure) 3 cups rich milk  
1½ cups sugar 1 lemon

Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of milk for 5 minutes, and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add the fruit juice and sugar, and fruit of any kind if desired. This makes a large allowance for five persons.



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POWDER**

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*Made from Cream of Tartar,  
derived from grapes.*

# Cakes

*Light as a feather,  
Dainty and sweet;  
'Tis beating and sifting  
Makes cake good to eat.*

—M. K. C.

## ANGEL FOOD.

Whites of 8 eggs (9 if small) 1 cup flour  
1¼ cups sugar ½ teaspoon cream of tartar  
Sift sugar and flour 4 or 5 times, measure and set  
aside. Add pinch of salt to eggs and whip to a foam, then  
add cream of tartar and whip until very stiff; add sugar and  
beat in, then flavor and beat in; lastly, fold flour in lightly.  
Bake in a tube pan which has never been greased, 20 to 40  
minutes, in moderate oven. Mrs. G. E. McKean.

## ANGEL CAKE.

Whites of 8 large eggs 1 cup sugar  
1 cup flour ½ teaspoon cream of tartar  
Sift flour before measuring and then sift 3 times again:  
set aside. Add pinch of salt to eggs, whip to a foam, add  
cream of tartar and whip until very stiff, then add sugar  
and beat; add flavor and beat; then fold flour lightly through.  
Bake in a moderate oven.

Mrs. Herman Sommer.

## MOCK ANGEL FOOD.

1 cup Henkel's flour 1 pinch salt  
1 cup sugar Whites of 2 eggs  
3 teaspoons Royal baking powder 1 cup scalding milk

Sift dry ingredients 5 times. Fold in stiff, beaten whites  
of eggs. Do not grease tins; bake in moderate oven.

Frost with 1 cup confectioners' sugar and 2 teaspoons  
of cream or 2 of orange or grape juice.

Miss L. S. Hunt.  
Mrs. C. C. Curtis.

---

KNOX GELATINE solves the problem of "What to have for  
dessert?"

## TWO EGG ANGEL FOOD.

Whites of 2 eggs	3 teaspoons Royal baking powder
1 cup sugar	1 pinch salt
1 cup Henkel's flour	
1 cup scalding milk	

Set the cup of milk in a pan of hot water and bring to boiling point. Sift dry ingredients 6 times, pour in hot milk and beat and stir briskly. Lastly, add the beaten egg whites, folding in lightly. Do not flavor batter, nor grease tins. Moderate oven.

Mrs. Harry L. Scott.

## CHOCOLATE CAKE.

2 cups brown sugar	flour
1 level cup grated chocolate	$\frac{1}{2}$ level teaspoon salt
1 cup milk	1 level teaspoon Royal baking powder
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ level teaspoon soda
Yolks of 3 eggs	
2 level cups sifted Henkel's	

Cook 1 cup sugar, the chocolate and  $\frac{1}{2}$  cup milk until smooth and dissolved. Set aside to cool. Cream 1 cup sugar with butter, add eggs, well beaten, and  $\frac{1}{2}$  cup milk. Beat in the flour sifted with salt, baking powder and soda. Finally, beat in the cold, cooked chocolate. Bake in 2 or 3 layers.

Mrs. John Dudley.

## CHOCOLATE CAKE.

$1\frac{1}{2}$ cups sugar	2 squares Baker's chocolate dissolved in $\frac{1}{2}$ cup boiling water
$\frac{1}{2}$ cup butter	
$\frac{1}{2}$ cup sour milk (buttermilk preferred)	$\frac{1}{2}$ teaspoon Royal baking powder
2 cups Henkel's flour	
2 eggs (beaten)	

Lastly, add 1 scant teaspoon soda dissolved in warm water. Frosting: whipped cream stirred stiff with powdered sugar and flavored.

Mrs. Frank Kennedy.

## FIVE MINUTE BLACK CHOCOLATE CAKE.

1 egg	1 tablespoon butter
1 cup milk	1 cup sugar
3 tablespoons cocoa	$1\frac{1}{2}$ cups Henkel's flour
1 teaspoon soda	

Cook egg, cocoa and  $\frac{1}{2}$  milk until creamy, then add butter; when melted add rest of milk, sugar and flour.

Mrs. T. H. Schooley.

KNOX GELATINE is GUARANTEED to please or money back.

## MEMORANDA

1. The first of these is the fact that the...  
2. The second is the fact that the...  
3. The third is the fact that the...  
4. The fourth is the fact that the...  
5. The fifth is the fact that the...  
6. The sixth is the fact that the...  
7. The seventh is the fact that the...  
8. The eighth is the fact that the...  
9. The ninth is the fact that the...  
10. The tenth is the fact that the...

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7. The seventh is the fact that the...  
8. The eighth is the fact that the...  
9. The ninth is the fact that the...  
10. The tenth is the fact that the...

## CHOCOLATE CAKE.

5 level tablespoons butter	flour
1¼ cups sugar	1 teaspoon vanilla
3½ sq. Baker's chocolate	¾ cup milk
3 eggs	3½ level teaspoons Royal
1½ cups Henkel's pastry	baking powder

Cream butter, add sugar and melted chocolate, then the unbeaten eggs and vanilla and beat together until very smooth. Sift baking powder with ½ cup flour and use first; then alternate the milk and remaining flour and make mixture stiff enough to drop from the spoon. Beat until very smooth and bake in loaf in a moderate oven.

Mrs. A. A. Higginson.

## CHOCOLATE CAKE.

1½ cups powdered sugar	⅔ cup milk
½ cup butter	2 heaping teaspoons Royal
2 cups Henkel's flour	baking powder
3 eggs	

Heat the following and add to the other part: 1½ squares bitter chocolate, 3 tablespoons water, 3 tablespoons powdered sugar, 1 teaspoon vanilla.

Mrs. W. W. Hall, Toledo, O.

## BLACK CHOCOLATE CAKE.

½ cup boiling water	½ cup sour cream
½ cup grated chocolate (or cocoa)	2 cups Henkel's flour
2 cups brown sugar	1 teaspoon soda
½ cup butter	1 teaspoon Royal baking powder
2 eggs	½ teaspoon vanilla

Put chocolate in the boiling water, cook and stir until it begins to thicken; then add other ingredients.

Mildred E. Williams.

## ONE EGG COCOA CAKE.

Yolk of 1 egg, beaten	flour
½ cup milk	½ cup milk
1 tablespoon cocoa or ¼ cake chocolate	¼ teaspoon soda
1 cup sugar	1 teaspoon Royal baking powder
1 tablespoon butter	Vanilla
1½ cups sifted Henkel's	

Mix well first 3 ingredients, cook up, then cool. Add to this the rest of ingredients. Use white of egg for frosting.

Mrs. H. Sommer.

## CHOCOLATE CAKE.

- |                           |                       |
|---------------------------|-----------------------|
| 2 cups light brown sugar  | chocolate             |
| ½ cup butter              | 1 teaspoon soda       |
| 2 eggs                    | ½ cup boiling water   |
| ½ cup sour milk           | 1 teaspoon vanilla    |
| ⅓ cup grated, unsweetened | 2 cups Henkel's flour |
- Pour boiling water over the chocolate.

Luella Durst.

## CHOCOLATE CREAM CAKE.

- |                          |                       |
|--------------------------|-----------------------|
| Whites of 6 eggs         | powder                |
| ¾ cup butter             | 2 cups sugar          |
| ½ cup cornstarch         | 1 cup milk            |
| 3 teaspoons Royal baking | 2 cups Henkel's flour |
- Bake in 2 shallow tins and put together with the following caramel:
- |                   |                             |
|-------------------|-----------------------------|
| ½ lb. sugar       | 2 squares Baker's chocolate |
| 1 teaspoon butter | 1 teaspoon vanilla          |
|                   | ½ cup water or milk         |
- Stir, setting dish in boiling water until stiff enough to spread. Set cake in oven to dry.

Ruth Dudley.

## MARBLE CHOCOLATE CAKE.

- |                       |                          |
|-----------------------|--------------------------|
| 2 eggs                | 2 teaspoons Royal baking |
| 1 cup sugar           | powder                   |
| 2 cups Henkel's flour | ½ cup milk               |
| ½ cup butter          |                          |

Cream butter and sugar, add beaten eggs and milk. Sift flour and baking powder twice, add to mixture, beat well, flavor with lemon. For the dark part, reserve a generous cup of batter, add 1 tablespoon of cocoa melted in 1 teaspoon hot water. Mix well, flavor with a dust of cinnamon and vanilla. Drop the dark mixture into the cake batter which has been placed in tin; press dark batter down into light, to make it mottled.

Rhobie Niles.

## CHOCOLATE LAYER CAKE.

- |                             |                          |
|-----------------------------|--------------------------|
| 2 eggs                      | 2 teaspoons Royal baking |
| 1 cup sugar                 | powder                   |
| 10 teaspoons melted butter  | 1 teaspoon vanilla       |
| 2 squares Baker's chocolate | 1 cup walnut meats       |
| 2 scant cups Henkel's flour |                          |

Beat eggs in a teacup and fill with milk. Mix sugar with melted butter, add eggs, milk and other ingredients. Put layers together with boiled frosting.

Mrs. J. E. Warren.



## CHOCOLATE LOAF CAKE.

$\frac{1}{2}$ cup butter	4 eggs
$1\frac{1}{2}$ cups sugar	$\frac{1}{4}$ teaspoon salt
2 cups Henkel's Velvet flour	$\frac{1}{2}$ cup milk
2 teaspoons Royal baking powder	4 ounces chocolate
	1 teaspoon vanilla

Cream butter and sugar, add egg yolks, vanilla and chocolate (which has been dissolved in 5 tablespoons boiling water). Alternate milk and flour and beat hard. Then add whipped whites of eggs, turn into buttered shallow square pan and bake in moderate oven. Line pan with paper.

Mrs. Geo. E. Goddard.

## CHOCOLATE NOUGAT.

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon soda
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ cup sweet milk
3 eggs	1 teaspoon cream tartar
$\frac{1}{4}$ lb. Baker's chocolate	5 tablespoons sugar
$1\frac{1}{2}$ cups unsifted Henkel's flour	3 tablespoons boiling water

Stir chocolate and water over fire until smooth; add this to butter and sugar; then add eggs; then milk and flour alternately. Mix well. Bake in 4 layers in slow oven. Do not open oven door too soon. Put together with boiled frosting made with whites of 2 eggs;  $\frac{1}{2}$  pound shelled almonds and 1 teaspoon vanilla.

Mrs. A. C. Stellwagen.

## CHOCOLATE NOUGAT.

1 level teaspoon butter	$\frac{1}{4}$ teaspoon salt
1 cup sugar	1 cup sifted Henkel's flour
Yolk of 1 egg	1 teaspoon Royal baking powder
2 squares Baker's chocolate	
$\frac{3}{4}$ cup milk	

Mix butter and sugar, add melted chocolate and other ingredients and lastly fold in beaten white of egg. Bake in slow oven.

Mrs. George E. Potter.

## DEVIL'S FOOD.

Yolk of 4 eggs	1 large cup sugar
1 cup chopped raisins	1 cup thick sour milk
1 teaspoon soda	Some citron, cloves, nutmeg.
$1\frac{1}{2}$ cups Henkel's flour	

Bake in 3 layers and put together with soft frosting made with whites of eggs.

Mrs. H. Hagerty

## DEVIL'S FOOD.

- 2 cups light brown sugar      1 cup unsifted Henkel's  
 ½ cup butter                      flour  
 3 eggs (save 1 white for      1 teaspoon vanilla.  
   frosting)                      ½ cup butter  
 ½ cup milk

Some citron, cloves, nutmeg, cinnamon.

Cream butter and sugar, add other ingredients in order given. Heat ½ cup milk with 2 squares Baker's chocolate, cook to a paste; add to cake, with 1 rounding teaspoon soda sifted with 1½ cups flour.

Frosting: ¾ cup sugar, ½ scant cup water. Boil until it threads, beat in white of egg, ½ cup confectioners sugar, 1 teaspoon vanilla. Beat well. Mrs. E. I. Chase.

## SPONGE CAKE.

- 4 eggs                                      2 teaspoons Royal baking  
 2 cups sugar                              powder  
 2 cups Henkel's flour              1 pinch salt  
 1 cup boiling water

Beat eggs about ½ hour; add sugar gradually, beating light; next add flour, baking powder and salt. Last add boiling water, folding in carefully until smooth. Flavor with vanilla. Bake about 45 minutes in slow oven.

Mrs. Wurster.

## NEVER FAIL SPONGE CAKE.

- 1 cup sugar                              3 tablespoons hot water  
 1 cup Henkel's velvet flour      5 eggs  
 1 teaspoon Royal baking          1 pinch salt  
   powder                              1 teaspoon vanilla or lemon

Beat sugar and egg yolks 15 minutes, add hot water; sift flour and baking powder several times, add them and put in flavoring. Lastly add whites of eggs beaten stiffly. Bake in angel food pan 35 minutes.

Mrs. Geo. E. Goddard.

## SIMPLE SPONGE CAKE.

- 1 cup sugar                              2 level teaspoons Royal  
 3 eggs                                      baking powder  
 Flavoring                              ½ cup cold water  
 1½ cups Henkel's pastry flour

Cream sugar and yolks of eggs; add water and other ingredients. Lastly fold in beaten whites of eggs. Bake in slow oven 45 minutes. Mrs. Claude F. Sofflett.

KNOX GELATINE is GUARANTEED to please or money back.

## SPONGE CAKE.

- |                             |                             |
|-----------------------------|-----------------------------|
| $\frac{2}{3}$ cup sugar     | powder                      |
| 2 eggs                      | $\frac{1}{2}$ cup hot water |
| 1 cup sifted Henkel's flour | 1 pinch salt                |
| 1 teaspoon Royal baking     |                             |

Beat eggs well; add sugar slowly,  $\frac{1}{4}$  at a time. Add water and flour alternately.

Mrs. C. F. Shirts, Chicago, Ill.

## SPONGE CAKE.

- |                                 |                          |
|---------------------------------|--------------------------|
| 3 eggs                          | 2 cups Henkel's flour    |
| 2 cups sugar                    | 2 teaspoons Royal baking |
| $\frac{2}{3}$ cup boiling water | powder                   |
- Beat sugar and eggs, add flour and baking powder and lastly water. Bake 30 minutes. Mrs. C. J. Conzelman.

## SPONGE CAKE.

- |                           |                                     |
|---------------------------|-------------------------------------|
| 6 eggs                    | $1\frac{1}{2}$ cups Henkel's flour  |
| $1\frac{1}{2}$ cups sugar | 1 pinch salt                        |
| 3 tablespoons cold water  | $\frac{1}{2}$ teaspoon cream tartar |
| Vanilla                   |                                     |

Beat egg whites and yolks separately. Sift flour and sugar each 6 times, add sugar gradually to whites of egg to which is beaten salt and cream tartar. Add vanilla and lastly fold in flour. Bake in very slow oven 50 minutes.

Mrs. S. Guilloz.

## SPONGE LAYER CAKE.

- |                                    |                             |
|------------------------------------|-----------------------------|
| $1\frac{1}{2}$ cups Henkel's flour | powder                      |
| 2 eggs                             | 1 tablespoon butter         |
| 1 cup sugar                        | 1 pinch salt                |
| 1 cup milk                         | 1 teaspoon lemon or vanilla |
| 2 teaspoons Royal baking           |                             |

Cream sugar and butter, add well beaten yolks of eggs, then milk and flavoring. Sift flour and baking powder 4 times and mix and beat well. Fold in well beaten egg whites.

Moderate oven

Miss Gillis.

Mrs. Charles Rudd.

## FILLING.

- |                           |                                    |
|---------------------------|------------------------------------|
| 1 scant cup sugar         | $\frac{1}{2}$ cup chopped cherries |
| 2 tablespoons water       | $\frac{1}{2}$ cup chopped walnuts  |
| 2 tablespoons maple syrup | 2 whites of eggs                   |

Boil sugar, syrup and water until it crystals when dropped in cold water; pour slowly on to the beaten whites and beat until creamy; add nuts and well drained cherries. Spread on top and between layers.

Miss Gillis.

# WOMEN WILL VOTE

for what is **PURE**



and

**GOOD—**

*The  
that*

*flour  
always*

*wins their confidence is*

# HENKEL'S

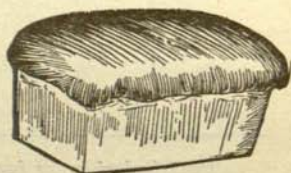
BEST

**"BREAD FLOUR"**

FOR BREAD

**"VELVET BRAND"**

FOR PASTRY



*"It DOES Make a Difference What Flour You Use"*

## SUNSHINE CAKE.

Whites of 7 eggs	1 cup Henkel's flour
5 egg yolks	1 pinch salt
1 $\frac{1}{4}$ cups sugar	$\frac{1}{3}$ teaspoon cream of tartar
Flavoring	

Sift sugar and flour 5 times, measure and set aside. Separate eggs, beat yolks to stiff froth, whip whites to a foam; add cream of tartar and whip stiff. Add sugar to whites, then beat; next add yolks and beat, then flour and flavoring and fold lightly through. Moderate oven 40 to 50 minutes in tube tin which has never been greased.

Mrs. G. E. McKean.

## SUNSHINE SPONGE CAKE.

Whites of 7 eggs	1 scant cup Henkel's flour
Yolks of 5 eggs	$\frac{1}{4}$ teaspoon cream of tartar
1 cup sugar	1 teaspoon orange extract

Measure flour after sifting 5 times. Beat yolks until thick, set aside. Add a pinch of salt and the cream tartar to whites of eggs and beat until stiff; add sugar. Beat thoroughly, then add flavoring and beaten yolks. Beat again lightly and carefully; stir in the flour. Bake in tube pan, in moderate oven, 40 to 50 minutes. Mrs. Bachmann.

## SUNSHINE CAKE.

5 large eggs	1 cup sifted Henkel's flour
1 cup sugar	$\frac{1}{3}$ teaspoon cream of tartar

Sift flour again 3 or 4 times and set aside. Separate eggs, putting whites in mixing bowl; beat yolks to a very stiff froth; add pinch of salt to whites and whip to a foam, then add cream of tartar and whip until very stiff. Add sugar to the whites and beat in; then add yolks and beat and add flavoring. Add flour and fold lightly through. Put in a slow oven and bake about 40 minutes or more.

Mrs. Herman Sommer.

*A little spice to make it nice.*

—M. K. C.

---

Pink Coloring for fancy desserts in each package of KNOX GELATINE.

## SPICE CAKE.

$\frac{2}{3}$ cup melted butter	1 tablespoon mixed spices
$\frac{2}{3}$ cup sugar	1 egg
$\frac{2}{3}$ cup molasses	$2\frac{1}{2}$ heaping cups Henkel's flour
1 cup milk	2 teaspoons Royal baking powder
1 tablespoon lemon juice	
1 cup raisins (dredged in flour)	

Mix butter, sugar, molasses, milk and spices, then add well beaten egg; then flour, baking powder, raisins and lastly lemon juice. Moderate oven. Mrs. Geo. E. Potter.

## SPICE CAKE.

$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ cups Henkel's flour
1 cup sugar	1 teaspoon vanilla
$\frac{1}{2}$ cup sour milk	$\frac{1}{4}$ teaspoon cloves
$\frac{1}{2}$ teaspoon soda	1 teaspoon cinnamon
1 tablespoon molasses	$\frac{1}{4}$ teaspoon salt
2 eggs beaten separately	1 cup raisins

Cream butter and sugar, add beaten yolks, sour milk, molasses, and sifted dry ingredients, raisins and vanilla. Lastly, fold in beaten whites. Moderate oven, about  $\frac{3}{4}$  hour.

Mrs. P. Durst.

## SPICE CAKE.

2 cups sugar	1 teaspoon soda
1 cup butter	3 cups Henkel's flour
3 eggs	$2\frac{1}{2}$ teaspoons cinnamon
1 cup sour milk	$1\frac{1}{2}$ teaspoons cloves

Blend sugar with butter, add yolks and the soda dissolved in sour milk; then add flour and spices. Mix well and add beaten whites. Bake in layers.

Mrs. W. W. Hall, Toledo, O.

## SOUR CREAM SPICE CAKE.

1 cup butter	4 eggs (whites added last)
2 cups sugar	3 cups Henkel's flour
1 cup sour cream (or milk)	1 teaspoon soda
1 teaspoon Royal baking powder	Cinnamon, cloves, raisins or nuts

If too stiff add luke warm water until batter bubbles and breaks. Carol M. Holt.

## SPICE CAKE.

- |                     |                                 |
|---------------------|---------------------------------|
| 1 cup sugar         | 2 cups Henkel's flour           |
| 1 tablespoon butter | 2 teaspoons Royal baking powder |
| 1 cup milk          | 1 teaspoon cinnamon             |
| 2 eggs              | 1 teaspoon cloves               |
| 1 teaspoon nutmeg   |                                 |
- Make any white frosting, add 3 drops oil of cloves.  
Mrs. E. I. Chase.

## SCRIPTURE CAKE.

- |                                      |  |
|--------------------------------------|--|
| ½ cup of Judges V, 25 (last clause)  | 3 cups of I Samuel XXX, 12               |
| 1 cup Judges IV, 19 (last clause)    | 1 pound of Numbers XVII, 8               |
| A pinch of Leviticus II, 13          | 2 cups Jeremiah VI, 20                   |
| A large spoonful of I Samuel XIV, 25 | 6 — of — Isajah X, 14                    |
| Season to taste with I Kings X, 2    | 3½ cups of I Kings IV, 22                |
|                                      | 2 teaspoons of I Corinthians V, 6 (soda) |
|                                      | 1 cup Nahum III, 12                      |

If to this you add 2 cups of dates, 1 cup of currants and ½ pound of citron, your cake will be like the land mentioned in Numbers XIV, 7.

Following King Solomon's advice for bringing up children, Proverbs XXIII, 13.

Mrs. F. B. Williams.  
An old "Brewster" recipe.

## FRUIT CAKE.

- |                      |                         |
|----------------------|-------------------------|
| 1 dozen eggs         | 1 lb. sugar             |
| 2 lbs. raisins       | 1 tablespoon allspice   |
| 2 lbs. currants      | 1 tablespoon cinnamon   |
| 1 lb. citron         | 1 tablespoon cloves     |
| 1 lb. almonds        | 1 tablespoon mace       |
| 1 lb. Henkel's flour | 1 nutmeg                |
| 1 lb. butter         | 2 tumblers fruit juices |

Cream, butter and sugar, add yolks of eggs and beat very light; add beaten whites, then flour, spices and fruit juices. Lastly add fruit thoroughly floured. Bake very slowly 4 hours.

Mrs. George E. Potter.

## FRUIT CAKE.

- |                       |                           |
|-----------------------|---------------------------|
| 1 cup brown sugar     | 1 teaspoon soda           |
| ½ cup lard and butter | 1 teaspoon cinnamon       |
| 2 eggs                | 1 teaspoon nutmeg         |
| 1 cup sour milk       | ½ lb. seeded raisins      |
| Flavoring             | Henkel's Flour to thicken |
- Mrs. Reed.

## PLAIN FRUIT CAKE.

- |                               |   |
|-------------------------------|---|
| ½ cup butter                  | 1 teaspoon Royal baking powder in flour |
| 2 scant cups sugar            | 1 teaspoon soda, in milk                |
| 3 eggs                        | 1 lb. raisins                           |
| ¾ cup rich milk               | ½ lb. currants                          |
| 4 cups Henkel's flour         | 1 cup chopped English walnuts           |
| Citron, lemon peel and spices |   |
| Bake in moderate oven.        | Mrs. Durbin Newton.                     |

## SCOTCH FRUIT CAKE.

- |   |                                |
|---|--------------------------------|
| 1 lb. sugar                               | 1 lemon, juice and grated rind |
| ¾ lb. butter                              | 1 teaspoon Royal baking powder |
| 1 lb. Henkel's flour                      |                                |
| 1 lb. seeded raisins                      |                                |
| 8 eggs                                    |                                |
| Beat whites and yolks of eggs separately. |                                |
|   | Mrs. Samuel S. Bradt.          |

## EGGLESS FRUIT CAKE.

- |   |                     |
|---|---------------------|
| 1 cup sugar   | 1 cup raisins       |
| ½ cup shortening  | 1 teaspoon nutmeg   |
| 1 cup sour milk   | 1 teaspoon cinnamon |
| 1 teaspoon soda   | 1 teaspoon cloves   |
| 2 cups Henkel's flour                                   |                     |
| Very nice made in 2 layers, put together with frosting. |                     |
|   | Mrs. H. Z. Parry.   |

## NO FLOUR CAKE

- |   |                                  |
|---|----------------------------------|
| ½ lb. almonds   | ½ lb. confectioner's sugar       |
| 1 teaspoon cinnamon   | Grated rind 1 lemon              |
| 8 eggs  | Salt                             |
| Put almonds through chopper twice, but do not blanch them. Separate eggs and fold in stiffly beaten whites. Bake in angel food tin 1 hour in slow oven. |                                  |
| Icing made of juice of lemon and confectioners sugar.   |                                  |
|   | Mrs. McChristian, Pontiac, Mich. |

## DATE LOAF.

- |  |                           |
|--|---------------------------|
| 1 lb. dates                              | ½ teaspoon salt           |
| ½ lb. English walnuts                    | 1 cup sugar               |
| 1 cup and 2 teaspoons Henkel's flour     | 4 eggs, beaten separately |
| 2 rounding teaspoons Royal baking powder | Vanilla                   |
|  | Bake 1 hour in slow oven  |
|  | Mrs. Jerome K. Stock.     |



## POUND CAKE.

1 heaping cup sugar	$\frac{1}{2}$ pint Henkel's flour
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon cream of tartar
4 eggs	$\frac{1}{4}$ teaspoon soda

Cream, butter and sugar, add yolks of eggs, beaten, little flour in which has been sifted cream of tartar. Add soda dissolved in spoonful of hot milk, whites of eggs, well beaten, and balance of flour.

Mrs. Harry M. Freed.

## SPANISH BUN.

4 eggs (take out 3 whites for frosting)	3 cups Henkel's flour
2 cups sugar	3 teaspoons Royal baking powder
$\frac{2}{3}$ cup butter	1 teaspoon cinnamon
1 cup sweet milk	1 teaspoon cloves
1 teaspoon allspice	

Should fall a little in baking to be good.

Mrs. H. Hagerty.

## CHOCOLATE ROLL.

Yolks 5 eggs beaten, add	2 tablespoons cocoa
1 cup powdered sugar	1 teaspoon vanilla
1 tablespoon Henkel's flour	Whites of eggs

Bake in shallow pan 20 minutes.

Mrs. E. I. Chase.

## NUT CAKES.

Four eggs and 2 cups brown sugar, beaten together, 1 cup Henkel's flour, 1 teaspoon Royal baking powder, 1 cup pecans and little salt. No milk nor butter. Drop with teaspoon on buttered pan.

Mrs. C. A. Bachmann.

## LADY CARVER CAKE.

One cup sugar,  $\frac{1}{2}$  cup butter, 2 cups Henkel's flour. Mix as for pie crust. Set aside  $\frac{1}{2}$  cup of this mixture. To the other part add 1 beaten egg, 1 cup sour milk, 1 teaspoon baking soda, 1 cup raisins, 1 teaspoon allspice, 1 teaspoon cinnamon and  $\frac{1}{4}$  teaspoon nutmeg. Put in square tin and over the top spread the half cup of original mixture. When baked this takes place of a frosting.

Miss Hazel Donald.

## NUT CAKES.

Three eggs,  $1\frac{1}{2}$  cups sugar, 1 scant cup butter, 3 cups Henkel's flour, 1 teaspoon soda dissolved in 2 teaspoons hot water,  $\frac{1}{2}$  lb. shelled walnuts, 1 lb. dates or raisins, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon allspice,  $\frac{1}{2}$  teaspoon cloves, little nutmeg, 1 teaspoon vanilla, 1 teaspoon lemon. Mix in order given, drop on tins and bake in moderate oven.

Mrs. S. Simmons.

## COCOA TEA CAKES.

3 tablespoons shortening	3 teaspoons Royal baking powder
$\frac{1}{2}$ cup sugar	$\frac{1}{3}$ cup cocoa
$\frac{3}{4}$ cup Karo Corn syrup	$\frac{1}{8}$ teaspoon salt
1 egg (beaten well)	Flavor with vanilla
$1\frac{1}{2}$ cup barley, oat or wheat flour	

Cream shortening and sugar, add egg, milk and syrup with sifted dry ingredients. Bake in greased muffin tins 20 minutes in hot oven.

Dorothy E. Chandler.

*Those are all very well for rich folks, I ween,  
But how about cakes for a purse that is lean?*

—M. K. C.

## BUTTERLESS, EGGLESS, MILKLESS CAKE.

1 cup brown sugar	$\frac{1}{4}$ nutmeg (grated)
1 cup water	2 teaspoons cinnamon
2 cups seeded raisins	1 teaspoon cloves
$\frac{1}{3}$ cup lard	1 pinch salt

Boil all together 3 minutes; when cold add 1 teaspoon soda dissolved in a little water;  $1\frac{3}{4}$  cups Henkel's flour in which  $\frac{1}{2}$  teaspoon baking powder has been sifted. Bake in loaf, moderate oven, 30 minutes.

Mrs. Hill.

## DARK CAKE.

2 eggs	1 cup molasses
$1\frac{1}{2}$ cups brown sugar	1 teaspoon soda
1 tablespoon butter	$2\frac{1}{2}$ cups Henkel's flour
$1\frac{1}{2}$ cups sour cream	1 teaspoon Royal baking powder
$1\frac{1}{2}$ teaspoons cinnamon	$\frac{1}{2}$ teaspoon cloves
1 pound seedless raisins	

Beat eggs, add sugar and butter and beat thoroughly; next add cream, molasses and soda (dissolved in hot water). Sift baking powder with flour. Bake slowly in small dripping pan.

Mrs. Morton.

**DARK CAKE.**

- |                               |                              |
|-------------------------------|------------------------------|
| 1 egg                         | $\frac{3}{4}$ cup cold water |
| $\frac{1}{2}$ cup brown sugar | 2 cups Henkel's flour        |
| $\frac{1}{2}$ cup molasses    | 1 small teaspoon soda        |
| 1 tablespoon butter           |                              |

Dissolve soda in warm water and add last.

**Filing and Icing.**

- |                        |          |
|------------------------|----------|
| 1 white of egg, beaten | of spoon |
|------------------------|----------|

Cream of tartar to cover end 1 cup sugar.

Moisten sugar with water and boil until it forms soft ball, pour slowly on beaten egg; add  $\frac{1}{2}$  cup shopped raisins, beat all together until cool and thick enough

Mrs. W. E. Cowan.

**CORK CAKE.**

- |                                    |                     |
|------------------------------------|---------------------|
| $1\frac{1}{2}$ cups brown sugar    | 1 teaspoon soda     |
| 1 cup butter                       | 1 cup raisins       |
| 1 cup sour milk                    | 1 teaspoon allspice |
| 3 eggs                             | 1 teaspoon cloves   |
| $2\frac{1}{2}$ cups Henkel's flour | 1 teaspoon cinnamon |

Mrs. Dunbar.

**POTATO CAKE.**

- |                                       |                                |
|---------------------------------------|--------------------------------|
| 4 eggs                                | powder                         |
| 1 cup sugar                           | $\frac{1}{2}$ cup potato flour |
| $1\frac{1}{2}$ teaspoons Royal baking |                                |

Beat sugar and yolks of eggs; add flour and baking powder, salt, vanilla and lemon; lastly whites of eggs.

Mrs. C. Westcott

Mrs. Durbin Newton.

**EGGLESS LOAF CAKE.**

- |                                    |  |
|------------------------------------|--|
| 1 scant cup sugar                  | 2 cups Henkel's flour                  |
| $\frac{1}{2}$ teaspoon salt        | $\frac{1}{2}$ cup raisins              |
| $\frac{1}{2}$ scant cup shortening | $\frac{1}{2}$ teaspoon cinnamon        |
| 1 teaspoon soda                    | 1 cup sour milk                        |
| 1 teaspoon vanilla                 | $\frac{1}{4}$ cup chopped walnut meats |

Dissolve soda in a little sweet milk, then whip it into a cup of sour milk. Bake  $\frac{3}{4}$  hour in slow oven.

Mrs. Herman Jacobi.

**APPLE SAUCE CAKE.**

- |                       |                       |
|-----------------------|-----------------------|
| Butter size of walnut | 1 cup apple sauce     |
| 1 cup brown sugar     | 2 cups Henkel's flour |
| 1 egg                 | 1 teaspoon soda       |
| Spices to taste       |                       |

Mrs. A. Mitchell.

# WM. MOELLER

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## APPLE SAUCE CAKE.

2½ cups apple sauce	1 tablespoon nutmeg
1 cup butter or lard	1 tablespoon cloves
2 cups brown sugar	1 tablespoon lemon extract
2 cups chopped raisins	1 tablespoon Royal baking powder
4 cups Henkel's flour	1 egg
1 tablespoon molasses	Citron, lemon, orange peel if desired
4 teaspoons soda	Mrs. H. C. LaFlamboy.
1 tablespoon cinnamon	

## APPLE SAUCE CAKE.

1 cup sugar	powder
1 tablespoon butter	2 cups Henkel's flour
1 cup apple sauce	1 cup raisins
½ teaspoon soda	1 teaspoon cinnamon
1 teaspoon Royal baking powder	1 teaspoon cloves

Stir sauce and soda thoroughly. Put baking powder in flour. Bake slowly about ½ hour. Mrs. J. K. Stock.

## APPLE SAUCE CAKE.

1 cup brown sugar	1 cup raisins
1 cup molasses	2½ cups sifted Henkel's flour
½ cup shortening	2 teaspoons soda
1 egg	2 teaspoons hot water
1 cup apple sauce	1 teaspoon cinnamon
1 pinch salt	
A little nutmeg	Mrs. Dean
Put soda in hot water.	Mrs. James Bunting

## COCOANUT CAKE.

1 cup sugar	¼ cup cocoanut milk
Butter size of egg	1¾ cups Henkel's flour
3 yolks of eggs	3 even teaspoons Royal baking powder
¼ cup milk	

Cream, sugar and butter, add yolks of eggs, then milk and flour alternately. Fold in beaten whites of 2 eggs. Vanilla.

FROSTING: Boil 1 cup sugar and ¼ cup water until it strings; add to well-beaten white of 1 egg. Grate fresh cocoanut and cover cake. Mrs. A. L. Jones.

**KNOX ACIDULATED GELATINE** saves the cost, time and bother of squeezing lemons.

*If you haven't found what you wanted,  
Among the cakes printed before,  
We submit, for your careful perusal,  
Some very unusual ones,—more.*

—M. K. C.

### EASTER LILY CAKE.

1 cup milk	powder
1 cup Henkel's flour	1 pinch salt
1 cup sugar	Whites of 2 eggs.
3 teaspoons Royal baking	

Heat milk to boiling point in double boiler. Put flour in cake bowl and add sugar, baking powder, salt,—sift together 4 times. Pour hot milk into dry ingredients and stir smooth. Fold in beaten whites of eggs.

ICING: 1 cup powdered sugar, 1 tablespoon butter, 1 tablespoon cocoa, 1 tablespoon flour. Mix with cold coffee, add vanilla.  
Mrs. W. J. Blakely.

### QUAKER CAKE.

½ cup butter	½ cup chopped walnut
1 cup sugar	meats
1 cup sour milk	½ teaspoon cloves
1 teaspoon soda	1 teaspoon cinnamon
2 eggs	1 teaspoon allspice
1 cup chopped raisins	2 cups Henkel's flour
	Mrs. A. W. Brewster.

### STRAWBERRY CAKE.

1 cup sugar	1 tablespoon sour milk
½ cup butter (scant)	2 eggs
1 cup canned strawberries	1½ cups Henkel's flour
1 teaspoon soda	

Put soda in sour milk; bake in layers; put together with caramel frosting.  
Mrs. F. N. Varney.

### TILDEN CAKE.

1 cup butter	4 eggs
2 cups sugar	2 teaspoons Royal baking
1 cup milk	powder
3 cups Henkel's flour	2 teaspoons lemon extract
½ cup cornstarch	
	Mrs. Geo. McMahon.

---

KNOX GELATINE is economical—FOUR PINTS in each package.

**LAYER CAKE.**

- |                    |                             |
|--------------------|-----------------------------|
| 1 egg              | Butter size of egg          |
| 1 cup sugar        | 1½ cups Henkel's flour,     |
| ½ teaspoon vanilla | unsifted                    |
| 1 pinch salt       | 1 small teaspoon Royal bak- |
| ½ cup cold water   | ing powder                  |

Put all together and stir 5 minutes or more.

Mrs. Norman.

**THREE LAYER CAKE.**

- |                       |                          |
|-----------------------|--------------------------|
| 2 cups powdered sugar | 3 cups Henkel's flour    |
| ½ cup butter          | 2 teaspoons Royal baking |
| 3 eggs                | powder                   |
| 1 cup milk            |                          |

Mrs. J. E. Warren.

**DELICIOUS LAYER CAKE.**

- |                         |                          |
|-------------------------|--------------------------|
| ½ cup butter            | flour                    |
| 1½ cups sugar           | 2 teaspoons Royal baking |
| 3 eggs                  | powder                   |
| 1 scant cup milk        | 1 teaspoon vanilla       |
| 2½ cups Henkel's Velvet |                          |

Mix dry ingredients; cream butter and sugar; add beaten eggs and vanilla; then alternately milk and flour. Beat well; bake in quick oven in 3 layers.

Mrs. Geo. E. Goddard.

**HERMIT CAKE.**

- |                        |                     |
|------------------------|---------------------|
| 1 cup brown sugar      | 2 eggs              |
| ½ cup butter           | 2 teaspoons vanilla |
| 2½ cups Henkel's flour | 1 lb. dates         |
| 2 teaspoons lemon      | 1 lb. walnut meats  |
| 1 teaspoon soda        | 5c worth mixed peel |

Dissolve soda in a little hot water.

Mrs. A. W. Brewster.

**TWO EGG CAKE.**

- |                          |                      |
|--------------------------|----------------------|
| 2 cups Henkel's flour    | 5 tablespoons butter |
| 1 cup sugar              | 2 eggs               |
| 2 teaspoons Royal baking | Salt                 |
| powder                   |                      |

Sift dry ingredients together; break eggs in a cup and fill with water.

Mrs. J. J. Claus.

For Dainty Delicious Desserts use KNOX GELATINE.

## COMPOSITION CAKE.

1 cup butter	1½ cups raisins
2½ cups sugar	1½ cups currants
4 eggs	1 small teaspoon cinnamon
1 teaspoon Royal baking powder	1 cup milk
1 quart Henkel's flour	1 small teaspoon nutmeg

Miss A. Mitchell.

## ORANGE CAKE.

3 eggs	powder
1 pinch salt	4 tablespoons milk
1 cup sugar	1½ cups Henkel's flour
1 teaspoon Royal baking powder	

## Filling.

Grate 1 whole orange; add yolk of 1 egg, 1 teaspoon cornstarch, scant 1½ cups sugar, 1 cup boiling water. Cook slowly. When cool, spread between layers. Put boiled frosting in top of cake and place sections of orange around edge while frosting is soft. Takes 3 oranges.

Mrs. F. N. Varney.

## ORANGE CAKE.

1 cup sifted Henkel's flour	½ orange, juice and grated rind
1 cup sugar	1 level teaspoon Royal baking powder
4 eggs	
4 tablespoons cold water	

To the beaten yolks add sugar, next orange juice and rind, then water. Sift flour 4 times, add baking powder. Fold in beaten whites. Moderate oven 45 minutes in tube tin.

Mrs. E. S. Stringer.

## FRENCH CREAM CAKE.

3 eggs	1½ cups Henkel's flour
1 cup sugar	1 teaspoon Royal baking powder
2 tablespoons cold water	

Beat eggs and sugar together; add water; then flour and baking powder. Bake in 2 tins and split while hot.

## Cream Filling.

1 pint fresh milk	2 tablespoons cornstarch
½ cup sugar	1 egg

Heat milk in double boiler; mix sugar and cornstarch with little of cold milk; pour into hot milk and cook until thick. Add 1 egg, well beaten, and piece of butter size of egg. Do not let boil after egg and butter are added as it may curdle. Flavor to taste.

Mrs. Lester.



## CREAM CAKE.

1 cup butter	4 eggs
2 cups sugar	1 teaspoon soda
3 cups Henkel's flour	1 cup cream or sour milk

Dissolve soda in vinegar. Bake in shallow tin and cut in squares, Helen Blashill.

## LORD BALTIMORE CAKE.

½ cup butter, creamed	3 teaspoons Royal baking powder
1 cup sugar	½ cup milk
Yolks of 8 eggs	2 teaspoons vanilla
1¾ cups Henkel's bread flour	

Add sugar to creamed butter gradually while beating. Beat eggs thick. Put baking powder in flour and add alternately with milk. Beat 2 minutes. Bake in 3 seven inch square tins. Moderate oven.

## Filling.

To a boiled icing add: ½ cup powdered macaroons, ¼ cup blanched and chopped almonds, ¼ cup chopped pecans, 12 candied cherries, cut; 2 teaspoons lemon juice, 1½ teaspoons vanilla, 1 teaspoon orange extract. Cover top and sides with plain boiled icing and garnish with candied cherries. Mrs. M. C. Yerkes.

## LADY BALTIMORE CAKE.

1 cup butter	Whites of 6 eggs
2 cups sugar	2 teaspoons Royal baking powder
3½ cups Henkel's flour	1 teaspoon rose water
1 cup milk	

Cream butter, add sugar, sift flour and baking powder and add alternately with milk. Flavor and last fold in well beaten whites of eggs.

## Filling.

3 cups sugar	1 cup raisins, cut
1 cup boiling water	1 cup pecans, cut
Whites of 3 eggs	5 figs cut in strips

Boil sugar and water to soft ball stage and pour over well beaten whites. Add other ingredients.

Mrs. M. C. Yerkes.

## LADY BALTIMORE CAKE.

Same as above, except use water instead of milk.

## Icing.

2 cups sugar	$\frac{1}{4}$ lb. figs
Whites of 3 eggs	$\frac{1}{4}$ lb. nut meats
$\frac{1}{2}$ lb. raisins	

Add enough water to sugar to boil to syrup; pour very slowly into beaten whites; then add other ingredients which have been chopped together. Mrs. Palmer Richards.

## SILVER CAKE.

$\frac{3}{4}$ cup butter	2 cups Henkel's flour
2 cups sugar	$1\frac{1}{2}$ teaspoons Royal baking powder
1 cup milk	Whites of 7 eggs
1 cup cornstarch	

Cream butter and sugar; add cornstarch, flour and baking powder mixed together, alternately with the milk. Add whites of eggs, flavor with vanilla.

Mrs. Geo. E. Potter.

## MADEIRA CAKE.

1 cup butter	powder
1 cup sugar	$2\frac{1}{4}$ cups Henkel's flour
2 eggs	$\frac{1}{2}$ lb. currants, floured
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ lb. citron and lemon peel
A few candied cherries	Lemon flavoring
2 teaspoons Royal baking	

Cream butter and sugar, add beaten eggs, milk, flour and baking powder and other ingredients. Slow oven, 45 minutes.

Mrs. James Kermath.

*Be quick, be quick! there's no time to waste;  
I must have a cake, and have it in haste.*

—M. K. C.

## LIGHTNING CAKE.

1 cup sugar	1 heaping teaspoon Royal baking powder
$1\frac{1}{2}$ scant cups Henkel's flour	$\frac{1}{3}$ cup butter
2 eggs	

Heat butter slowly, into this, when cool, put the eggs and fill cup with milk. Put sugar, flour and baking powder in dish and add contents of cup; stir about 5 minutes. Flavor to taste.

Mrs. Bennett,

Mrs. Fann'e Ward Lester.

## Filling for Layers.

- 1 cup powdered sugar      1 tablespoon butter  
 1 teaspoon vanilla      3 teaspoons cocoa  
 2 tablespoons strong coffee

Cream together sugar, butter and cocoa; add coffee and vanilla.

Mrs. Chas. Pelton.

## QUICK CAKE.

- 1 1/3 cups brown sugar      pieces  
 1/3 cup soft butter      3/4 cup milk  
 2 eggs      2 teaspoons Royal baking  
 1 teaspoon each cinnamon,      powder  
     allspice and nutmeg      1 1/3 cups Henkel's flour

1/4 lb. dates cut in small

Put all in bowl, mix with 1 stirring. Bake in 2 layers.

Mrs. G. E. McKean.

## WHITE CAKE.

- 1/2 cup butter      1 pint Henkel's flour  
 1/2 pint water      2 teaspoons Royal baking  
 Whites of five eggs      powder  
 1 1/2 cups sugar

Measure and mix baking powder and flour and sift. Cream butter and sugar, add water and flour alternately, flavor with lemon and vanilla. Beat thoroughly for at least 5 minutes; then fold in the well beaten whites of eggs. Bake in 3 layers or in a loaf.

Mrs. John Bishop.

## WHITE MOUNTAIN CAKE.

- 4 eggs      1 1/2 teaspoons Royal baking  
 2 cups sugar      powder  
 3/4 cup water      Flavor  
 2 1/2 cups Henkel's flour

Beat eggs and sugar well, add cold water, then flour and baking powder together. Bake in layers.

Mrs. Emily Moore.

## WHITE CAKE.

- 1 1/2 cups Henkel's flour      1 large teaspoon Royal  
 1 cup sugar      baking powder  
 1 teaspoon vanilla      Whites of 2 eggs

Mix flour, sugar, vanilla and baking powder. Put whites of eggs in cup and fill cup so it is 1/2 full of butter and the remaining 1/2 cup with milk. Stir all together for 5 minutes. Bake in deep round dish. White frosting.

Mrs. Reed.

## PRINCE ALBERT CAKE.

- |                              |                    |
|------------------------------|--------------------|
| ½ cup butter                 | ¼ teaspoon cloves  |
| 1 cup sugar                  | 1 teaspoon vanilla |
| ¾ cup sour milk              | 1 cup raisins      |
| 1 heaping cup Henkel's flour | ¾ teaspoon soda    |
| 1 teaspoon cinnamon          | 2 eggs             |

Cream butter and sugar; break eggs in without beating; stir well, then put in spices, stirring all the time; then sour milk. Raisins last, same must be cooked a short time before putting in. Put soda in flour. Makes 2 layers.

Mrs. C. M. Atkinson.

## PRINCE OF WALES CAKE

- |                        |                 |
|------------------------|-----------------|
| 1 cup sugar            | 1 cup sour milk |
| ½ cup lard and butter  | ½ teaspoon soda |
| 1 small teaspoon salt  | 1 cup raisins   |
| ½ teaspoon cloves      | 1 cup nut meats |
| 1 teaspoon cinnamon    | 2 eggs          |
| 2 tablespoons molasses |                 |

FROSTING: 1 cup confectioner's sugar, enough butter to mix in. Raisins and nut meats chopped and put with sugar.

Mrs. Robert Kerr.

## HICKORY NUT CAKE.

- |                       |                                  |
|-----------------------|----------------------------------|
| 1½ cups sugar         | Whites of 4 eggs                 |
| ½ cup butter          | 1½ teaspoons Royal baking powder |
| ¾ cup milk            | 1 cup nut meats                  |
| 2 cups Henkel's flour |                                  |

Mrs. Samuel Bradt.

## CUP CAKES.

- |                       |                                 |
|-----------------------|---------------------------------|
| 2 eggs                | Henkel's flour                  |
| 1 cup sugar           | Butter size of egg              |
| ¾ cup milk            | 2 teaspoons Royal baking powder |
| ½ teaspoon salt       | Flavoring                       |
| 2 level cups unsifted |                                 |

Beat whites and yolks separately; add sugar and butter to yolks and beat until creamy; add salt, milk and flavoring.

Sift flour and baking powder together 3 times; add flour and whites of eggs alternately, folding in lightly. Drop tablespoonfuls into well buttered gem tins and bake in hot oven.

Mrs. E. L. Buell.

---

KNOX GELATINE makes a transparent, tender, quivering jelly.

## SPICE CUP CAKES.

2 eggs	1 teaspoon allspice
1 cup sugar	1 teaspoon soda, in coffee
1 cup boiling coffee	1 cup molasses
3 cups Henkel's flour	1 cup butter and lard
1 teaspoon Royal baking powder	1 teaspoon cloves
	1 teaspoon cinnamon

Mrs. Fred Coulson.

## CHOCOLATE CUP CAKES.

1 cup Henkel's Velvet flour	Milk
1 cup sugar	1 square chocolate
1 heaping teaspoon Royal baking powder	$\frac{1}{4}$ cup butter
	$\frac{1}{2}$ teaspoon vanilla
2 eggs	

Sift dry ingredients together. Beat eggs, put in a cup and fill with milk; add to dry ingredients. Melt chocolate and butter and add to above. Mrs. J. D. Wiley.

## PORK CAKE.

1 lb. chopped salt pork	1 cup boiling coffee
1 lb. brown sugar	8 cups Henkel's flour
1 lb. raisins	1 teaspoon soda
1 lb. currants	1 teaspoon each cloves, cinnamon, allspice
$\frac{1}{2}$ lb. citron	
2 cups molasses	

Makes two large cakes. Mrs. M. A. Cowles.

## LOAF CAKE.

1 cup sugar	2 scant cups Henkel's flour
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup chopped nut meats
3 eggs beaten separately	1 orange rind grated
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ cup chopped raisins

Mrs. C. A. Bachmann.

## SCRIPTURE CAKE.

$4\frac{1}{2}$ cups Henkel's flour	1 cup blanched almonds
6 eggs (beaten)	2 tablespoons strained honey
$1\frac{1}{2}$ cups butter	
$\frac{1}{2}$ cup milk	2 teaspoons Royal baking powder
2 cups sugar	
2 cups raisins	Season with mace or nutmeg
2 cups figs (cut fine)	

Beat sugar and butter, add eggs, honey, milk, sifted flour and baking powder. Add fruit last. Rub raisins and figs with flour before mixing with cake. Bake slowly 1 hour.

Mrs. John Carnegie Wills,  
Mrs. William A. Snyder.

---

**CHOCOLATE CAKE.**

½ cup butter	½ cup milk
1⅓ cup sugar	2 cups Henkel's flour
3 eggs	2 teaspoonfuls Royal baking powder
2 squares Baker's chocolate	Flavor with vanilla
3 tablespoons boiling milk	

Cream butter and sugar. Beat in yolks of eggs, add chocolate melted in boiling milk. Now add milk and flour alternately. Add beaten egg whites.

Dorothy E. Chandler.

**MOCHA CAKE.**

5 egg yolks (beaten well)	2 teaspoons Royal baking powder
1 cup sugar	
1½ cups Henkel's flour	2 teaspoons mocha extract

Mix in order given, fold in beaten whites of eggs. For filling use sweetened whipped cream with 2 teaspoons mocha.

Mrs. John Kalbfleish.

### HINTS ON CAKE MAKING.

Do not have your oven too hot when you put your cake in.

Keep the fire low until the cake raises, then increase the heat and bake.

If the cake comes up high in the center, it is because the oven was too hot at first.

It does not hurt to stir the batter both ways.

If a cake is coarse grained it is usually caused by the lack of creaming butter and sugar sufficiently. This is very important.

When the butter is hard, if you warm part of the sugar before adding to the butter, it will be much easier creamed. Add your sugar slowly, do not put it all in at once. When it creams too slowly a tablespoon of warm water helps it very much.

In making a loaf cake it is better to put the whites of eggs in before the flour; in a layer cake, after.

Any cake with shortening in it can be beaten after the flour and baking powder are added.

In a sponge cake, after the flour is in, the less you stir it, the better.

Many fail in making angel cake because they are not careful enough when the flour is added. It should be folded in. Stirring or beating after it is added breaks the air bubbles; thins the batter and makes the cake tough and heavy. The flour should be sifted 5 times before measuring. Use pastry flour.

When beating the whites of eggs with a fork, much better results will be obtained if an oval dish is used instead of a round one.

### WEIGHTS AND MEASURES.

4 saltspoons .....	equal	1 teaspoon
3 teaspoons .....	"	1 tablespoon
4 teaspoons dry material.....	"	$\frac{1}{4}$ cup
1 level tablespoon .....	"	$\frac{1}{2}$ ounce
2 gills .....	"	1 cup
2 cups .....	"	1 pint
4 cups flour .....	"	1 quart or 1 pound
2 cups solid butter .....	"	1 pound
2 cups granulated sugar .....	"	1 pound
2½ cups powdered sugar .....	"	1 pound
10 average sized eggs.....	"	1 pound
Butter the size of an egg means 2 tablespoons or 2 ounces.		
A tablespoon of melted butter is measured <b>after</b> melting.		
A tablespoon of butter, melted, is measured <b>before</b> melting.		

# Fillings and Frostings

*No matter what the rest is costing,  
Who doesn't eat cake for the frosting?*

—M. K. C.

## SOUR CREAM FROSTING.

1 cup sugar 1 cup sour cream

1 cup chopped nuts

Cook until it threads; beat until a little cool and spread quickly.

Mrs. M. B. Moon.

## SOUR CREAM FROSTING.

1 cup sugar  $\frac{1}{2}$  cup chopped nut meats

$\frac{1}{2}$  cup sour cream Lump of butter

Boil until thick enough to spread.

Mrs. E. B. Pentz.

## COCOA FROSTING.

1 cup 4X sugar 2 level tablespoons butter

2 tablespoons cocoa 3 tablespoons hot coffee

Flavoring.

Stir well. This frosting will not harden.

Mrs. C. E. Mutschel.

## COCOA ICING.

1 tablespoon butter (melted) 2 cups powdered sugar

2 tablespoons Baker's cocoa 3 tablespoons hot coffee

Vanilla

Mix melted butter, cocoa and hot coffee, add sugar and vanilla. Add more coffee if needed to spread well.

Mrs. G. McKean.

## DELICIOUS CHOCOLATE FROSTING.

$\frac{1}{2}$  cake chocolate (unsweet-  $\frac{1}{2}$  pint sour whipping  
ened) cream

1 large cup sugar

Cook on a very slow fire for five minutes, then beat till cool enough to spread. If desired, now add 1 cup chopped pineapple which is absolutely free from juice.

Mrs. Harvey Stofflett,

Ann Arbor, Mich.

## CREAM AND MARSHMALLOW FILLING.

One-half pint cream, whipped stiff; 1 cup marshmallows, cut rather small;  $\frac{1}{2}$  cup chopped walnut meats.

Spread thickly between and on top of 2 layer cake.

Mrs. Thomas.



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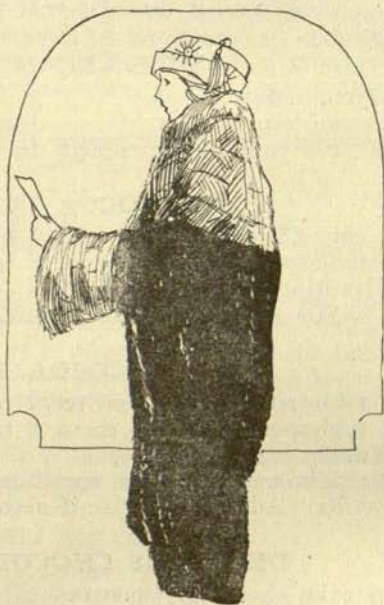
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**BUTTER ICING.**

- 6 tablespoons powdered sugar  
1 tablespoon butter
- 1 tablespoon milk or boiling water

Mix above together, flavor with vanilla. May be varied with chopped nut meats, raisins or cocoa.

Mrs. A. W. Brewster.

**CREAM ICING.**

- 2 cups sugar  
 $\frac{2}{3}$  cup milk
- 1 cup chopped nuts  
Vanilla

Boil sugar and milk slowly, 4 minutes. Remove from fire, add nuts and beat until creamy.

Mrs. J. E. Warren.

**LEMON JELLY FOR FILLING.**

- 1 cup sugar  
Juice and grated rind 1 lemon
- Small lump of butter  
1 egg

Heat butter, sugar and lemon, add beaten egg. Boil 3 minutes.

Mrs. J. E. Warren.

**MOCHA FROSTING.**

- $\frac{1}{2}$  cup butter  
2 cups powdered sugar  
2 tablespoons cold coffee
- 2 teaspoons cocoa  
1 teaspoon vanilla

Mix after melting butter and spread.

Mrs. M. Yerkes.

**QUICK ICING.**

- 1 tablespoon butter  
3 tablespoons orange juice
- 1 teaspoon lemon juice

Add powdered sugar until right consistency.

Mrs. M. Yerkes.

**CARAMEL FOR FLAVORING.**

Put any amount of sugar desired in a saucepan; stir over fire until sugar dissolves and turns brown. Now add hot water equal in quantity to the sugar; this hardens the sugar, but let the mixture simmer about 15 minutes and the sugar dissolve again and a clear syrup is formed. If the syrup be desired thick for flavoring a mousse or seasoning sauces, it may be allowed to simmer  $\frac{1}{2}$  an hour or more. Be careful that the hot mixture does not spatter on hands when water is added.

Mrs. C. J. Chandler.

## Cookies, Fried Cakes, Ginger Bread and Marguerites

*We may try as hard as ever we can,  
We'll never forget the ginger bread man;  
Of cookies and hermits we'll sing in our lays,  
How happy they made us in childhood days.*

—M. K. C.

### SUGAR COOKIES.

- |                    |                                |
|--------------------|--------------------------------|
| 1 cup sugar        | 1 teaspoon vinegar             |
| 2 eggs             | 1 teaspoon Royal baking powder |
| 5 tablespoons milk | 1 pinch salt                   |
| 1 cup butter       |                                |
| ½ teaspoon soda    |                                |

Mix in Henkel's flour enough to drop from spoon.

Mrs. H. C. Leech.

### SUGAR COOKIES.

- |               |                       |
|---------------|-----------------------|
| 2 eggs        | 4 cups Henkel's flour |
| 1½ cups sugar | 1 small teaspoon soda |
| 1 cup butter  | Nutmeg                |

Mrs. Samuel S. Bradt.

### SUGAR COOKIES.

- |                    |                        |
|--------------------|------------------------|
| 2 eggs             | Pinch of salt          |
| 2 cups sugar       | 1 cup lard             |
| 1 cup sour milk    | Ground spices to taste |
| ½ teaspoonful soda | Henkel's flour to roll |
- Mix soft, bake brown and sprinkle sugar on top.

Mrs. Cooper.

### COOKIES.

- |                    |                              |
|--------------------|------------------------------|
| 2 eggs             | 1 teaspoon baking soda       |
| 2 cups butter      | Small cup sour milk or cream |
| 2 cups brown sugar |                              |
| Vanilla            |                              |

Add enough Henkel's flour to handle (thin).

Mrs. Stephens.

---

KNOX GELATINE solves the problem of "What to have for dessert?"

## EGG COOKIES.

- |                       |                          |
|-----------------------|--------------------------|
| 2 cups brown sugar    | 1 heaping teaspoon Royal |
| 1 cup butter          | baking powder            |
| 4 eggs                | Nutmeg or vanilla flavor |
| 2 tablespoons of milk | Henkel's flour enough to |
| 1 even teaspoon soda  | roll thick               |

Mrs. Helena Blashill.

## WHITE COOKIES.

- |                          |                             |
|--------------------------|-----------------------------|
| 1 cup granulated sugar   | $\frac{2}{3}$ cup sour milk |
| 2 yolks of eggs          | $\frac{1}{2}$ teaspoon soda |
| $\frac{2}{3}$ cup butter | About 3 cups Henkel's flour |
| 1 teaspoon Royal baking  | Flavor                      |
| powder                   |                             |

Cream sugar and butter; add yolks of eggs; stir well; dissolve soda in sour milk and add; then add flour with baking powder. Roll out medium thick, sprinkle with sugar and bake.

Mrs. McKean.

## COOKIES.

- |                           |                         |
|---------------------------|-------------------------|
| 1 cup white sugar         | 1 cup sour cream        |
| 1 cup brown sugar         | 3 or 4 eggs             |
| 1 cup shortening (butter  | 1 teaspoon Royal baking |
| preferred)                | powder                  |
| 1 teaspoon soda dissolved | 1 teaspoon salt         |
| in cream                  |                         |

Enough Henkel's flour to roll soft.

Mrs. H. J. Sutton.

## SUGAR COOKIES.

- |                          |                          |
|--------------------------|--------------------------|
| 1 cup sugar              | $\frac{1}{2}$ cup butter |
| 2 eggs                   | 4 tablespoons milk       |
| 2 teaspoons Royal bak'ng | Grated orange peel       |
| powder                   |                          |

Henkel's flour enough to roll nicely. Chopped nuts or seeds may be added and flavoring, as desired.

Mrs. Mae Thomson.

## WHITE COOKIES.

- |                         |                          |
|-------------------------|--------------------------|
| Cream 3 cups sugar with | 1 teaspoon vanilla       |
| 1 lb. butter            | 5 teaspoons Royal baking |
| 4 eggs                  | powder                   |
| 1 coffee cup milk       | Henkel's flour enough to |
| 1 nutmeg                | make real soft dough     |

Mrs. S. Guilloz.

---

KNOX GELATINE is the one dessert for all appetites.

## CARAWAY COOKIES.

$\frac{1}{2}$ cup butter	} <i>Cream</i> <i>together</i>	1 quart Henkel's flour
$\frac{1}{2}$ cup lard		Pinch of salt
2 eggs		2 teaspoons Royal baking powder
1 cup sugar		Sift together
$\frac{1}{4}$ cup water		
2 teaspoons caraway seed		
1 small teaspoon soda dissolved in water		
Bake in moderate oven.		Mrs. W. E. Cowen.

## FILLED COOKIES.

1 cup sugar	$2\frac{1}{2}$ cups Henkel's flour
$\frac{1}{2}$ cup butter and lard (mixed)	2 teaspoons cream tartar
1 egg	1 teaspoon soda
$\frac{1}{2}$ cup sweet milk	1 teaspoon vanilla
Pat thin. Put the cookies in pan, then a teaspoon of the following filling on each. Place another cookie on top.	

## Filling.

1 cup chopped raisins	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup sugar	1 teaspoon Henkel's flour
Cook until thick.	Mrs. Mae Thomson.

## HERMITS.

$1\frac{1}{2}$ cups sugar	1 cup nuts
1 scant cup butter	1 cup raisins
$\frac{1}{2}$ cup milk	1 teaspoon Royal baking powder
2 eggs	$\frac{1}{2}$ teaspoon soda
1 teaspoon all kinds of spice	
Mix in order. Make stiff enough to drop. Bake in a moderate oven.	Mrs. Keightley.

## HERMITS.

2 cups brown sugar	$\frac{1}{2}$ teaspoon cloves
$\frac{7}{8}$ cup half each butter and lard	1 teaspoon vanilla
2 eggs	1 teaspoon soda
5 tablespoons sour milk	1 cup chopped raisins
$\frac{2}{3}$ teaspoon cinnamon	$\frac{1}{2}$ cup chopped walnuts
Add enough Henkel's flour to drop from spoon and not to spread too much when baked.	Mrs. B. A. Scott.

---

DESSERTS can be made in a short time with KNOX GELATINE.

## ORANGE COOKIES—CRISP.

- |                          |                                 |
|--------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup orange juice  |
| 1 cup sugar              | 3 cups Henkel's flour           |
| 1 orange rind grated     | 2 teaspoons Royal baking powder |
| 1 egg (beaten light)     |                                 |

Mix in order given, more flour may be required to roll. For crisp cookie use only  $\frac{1}{4}$  cup orange juice.

Mrs. R. J. Grier.

## RAISIN GINGER COOKIES.

- |                       |                               |
|-----------------------|-------------------------------|
| 1 cup butter          | 1 tablespoon ginger (level)   |
| 1 cup sugar           | 1 tablespoon cinnamon (level) |
| 1 scant cup molasses  |                               |
| 1 cup chopped raisins |                               |

Put all on the stove and warm, then add 1 beaten egg. 1 teaspoon soda dissolved in 2 tablespoons sour milk or water. Pinch salt, 1 teaspoon Royal baking powder, 4 cups Henkel's flour. Roll thin, bake in quick oven.

Mrs. R. J. Grier.

## SUGAR COOKIES.

- |  |                                   |
|--|-----------------------------------|
| 1 large cup light brown sugar                                | water                             |
| $\frac{2}{3}$ cup shortening (lard and butter)               | 1 teaspoon Royal baking powder    |
| 1 egg  | Pinch salt                        |
| $\frac{1}{2}$ teaspoon soda dissolved in 3 large tablespoons | Flavoring                         |
|  | Henkel's flour to roll out medium |

Put raisin in center of each cookie and sprinkle with sugar before baking.

Mrs. Webster Kay.

## CONDES.

- Whites 2 eggs beaten stiff  $\frac{3}{4}$  cup confectioners sugar  
 1 cup blanched almonds (chopped)  
 Spread on pie crust

Mrs. G. F. Bean.

## NUT CRISPS.

- |                                 |                                 |
|---------------------------------|---------------------------------|
| $2\frac{1}{2}$ cups rolled oats | 2 teaspoons Royal baking powder |
| 1 cup sugar                     | 1 teaspoon vanilla              |
| 1 large tablespoon butter       |                                 |
| $\frac{1}{2}$ teaspoon salt     |                                 |

Let stand one hour before baking, then drop from teaspoon. Give plenty of room to spread.

Mrs. Charles Rudd.

## FRUIT COOKIES.

- |                        |                           |
|------------------------|---------------------------|
| 2 cups brown sugar     | 5 large tablespoons water |
| 2 eggs                 | ½ lb. raisins (chopped)   |
| 1 scant cup shortening | Spices of all kinds       |
| 2 teaspoons soda       | Flour to thicken          |

Mrs. R. E. Tripp.

## FRUIT COOKIES.

- |                        |                           |
|------------------------|---------------------------|
| 1½ cups sugar          | 1 cup raisins, seeded     |
| 1 cup butter           | (chopped)                 |
| Work to a cream        | 1 cup currants            |
| ½ cup molasses         | 1 teaspoon allspice       |
| 3 eggs well beaten     | 1 teaspoon soda dissolved |
| Henkel's flour to roll | in a little cold water    |

Mrs. E. B. Pentz.

## FRUIT JUMBLES.

- |                       |                           |
|-----------------------|---------------------------|
| 3 eggs                | walnuts                   |
| 1 cup brown sugar     | ½ cup milk                |
| 1 cup butter          | 1 teaspoon soda dissolved |
| 1 teaspoon vanilla    | in hot water              |
| 1 lb. dates and ¼ lb. |                           |

Henkel's flour to make stiff enough to drop from tea-  
spoon.

Mrs. A. W. Brewster.

## NUT COOKIES.

- |                        |                             |
|------------------------|-----------------------------|
| 1 cup Crisco           | 1 teaspoon cinnamon         |
| 2 cups sugar           | 4 tablespoons sour milk, in |
| 2 eggs                 | which dissolve              |
| 2½ cups rolled oats    | 1 teaspoon soda             |
| 2½ cups Henkel's flour |                             |

Mix well, and let stand over night In the morning  
roll out and bake. Mrs. Watson.

## WALNUT WAFERS.

- |                        |                         |
|------------------------|-------------------------|
| 1 cup walnut meats     | 2 eggs                  |
| (slightly broken, not  | Henkel's flour          |
| chopped)               | Salt                    |
| ½ pint brown sugar     | 1 teaspoon Royal baking |
| 3 rounding tablespoons | powder                  |

Mix sugar, eggs and salt together, then add flour and  
baking powder, adding meats last. Spread in buttered drip-  
ping pan as thin as possible. Bake quickly, light brown;  
when done and while hot, cut in squares. Do not use any  
paper in the tin.

Mrs. Ira Jerome.

## COCOANUT DROPS.

Whites of 3 eggs	1 tablespoon cornstarch
1 cup powdered sugar	1 teaspoon vanilla
3 cups cocoanut	Pinch of salt

Beat the whites of eggs well, add sugar, stir this over the steam of kettle until it sticks to sides of platter. Then add the rest; drop on buttered tin and bake in quick oven just a light brown.  
Mrs. C. Pelton.

## DATE STRIPS.

3 eggs well beaten	2 level teaspoons Royal
1 large cup sugar	baking powder
Salt	1 large cup Henkel's flour
1 cup walnut meats	1 cup dates, cut very
chopped fine	fine
1 teaspoon vanilla	

Bake in dripping pan. Cut in strips 4 x 1 inches. Roll in powdered sugar.  
Arline Chase.

## DATE COOKIES.

2 cups brown sugar	1 teaspoon soda, dissolved in
1 cup each butter and lard	1 cup sour cream or butter-
4 cups Henkel's flour	milk
4 cups rolled oats	

## Filling.

1 lb. dates	½ cup brown sugar
1 cup water	

Boil together until jellied for filling.

Roll cookies rather thin and spread dates on half of what is rolled, doubling other half over to make a filling of dates in center. Cut in any shape with a sharp knife. This makes a large batch.  
Mrs. A. W. Brewster.

## DATE COOKIES.

1 cup sugar	2 cups Henkel's flour
1 cup butter	2 cups rolled oats, oatmeal
½ cup sour milk	or Graham
1 teaspoon soda	

## Filling for Cookies.

1 lb. dates	1 cup hot water
1 cup sugar	

Boil eight minutes. When cold spread between cookies.  
Mrs. Nettie Davis.



## DROP COOKIES.

- |                           |                          |
|---------------------------|--------------------------|
| $\frac{2}{3}$ cup sugar   | 1 teaspoon soda          |
| 1 cup sour or buttermilk  | Little nutmeg and cin-   |
| 1 egg                     | namon                    |
| $\frac{1}{2}$ cup lard    | Cup chopped walnut meats |
| $\frac{1}{2}$ cup raisins |                          |

Henkel's flour enough to drop on tin.

Mrs. Chas. W. Sweet.

## SOUR CREAM DROP COOKIES.

- |                                      |                          |
|--------------------------------------|--------------------------|
| $1\frac{1}{2}$ cups brown sugar      | 2 cups Henkel's flour    |
| $\frac{1}{2}$ cup butter             | 1 teaspoon vanilla       |
| $\frac{1}{2}$ cup (scant) sour cream | 1 cup (scant) broken nut |
| 1 teaspoon soda                      | meats                    |
| 2 eggs                               |                          |

Drop teaspoonful on buttered pan, giving room to spread.

Mrs. C. F. Shirts.

## OATMEAL COOKIES.

- |                            |                          |
|----------------------------|--------------------------|
| $1\frac{1}{2}$ cups butter | 2 cups Henkel's flour    |
| $\frac{1}{2}$ cup milk     | 2 teaspoons Royal baking |
| 2 cups oatmeal             | powder                   |
| 1 cup sugar                |                          |

## Filling.

- |                          |                         |
|--------------------------|-------------------------|
| 1 lb. dates chopped fine | $\frac{3}{4}$ cup sugar |
| $\frac{1}{2}$ cup water  |                         |

Boil filling until smooth. These cookies are cut with small cutter and put together with filling, when cold.

Mrs. M. B. Moon.

## ROCK COOKIES

- |                              |  |
|------------------------------|--|
| $1\frac{1}{2}$ cups of sugar | $\frac{1}{2}$ lb. English walnut meats |
| $\frac{1}{2}$ cup butter     | 1 teaspoon cinnamon                    |
| 3 cups Henkel's flour        | $\frac{1}{2}$ teaspoon allspice        |
| (scant)                      | 1 teaspoon soda dissolved              |
| 3 eggs                       | in 1 tablespoon hot water              |
| 1 lb. dates or raisins       |  |

Cut dates the size of raisins, have nuts in large pieces. Drop on buttered tins and bake in slow oven.

Mrs. A. L. Jones.

KNOX GELATINE improves soups and gravies.

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## HERMITS.

- |  |                       |
|--|-----------------------|
| 2 cups sugar                                 | 1 cup butter          |
| 3 eggs                                       | 4 cups Henkel's flour |
| 1 cup raisins                                | 1 teaspoon cloves     |
| 1 teaspoon soda                              | 1 teaspoon cinnamon   |
| 3 tablespoons milk                           | Nuts, if desired.     |
| Soda dissolved in the milk. Drop from spoon. |                       |
| Mrs. E. I. Chase.                            |                       |

## GINGER COOKIES.

- |                         |                            |
|-------------------------|----------------------------|
| 1 cup molasses          | 1 of cinnamon              |
| ½ cup sugar             | 2 teaspoons soda dissolved |
| ½ cup lard or drippings | in ½ cup water             |
| 2 teaspoons ginger or   | 1 teaspoon salt            |
| 1 teaspoon ginger and   |                            |

Put sugar, salt and spices in mixing bowl, stir together. Add molasses and shortening and lastly the soda and water. Mix in Henkel's flour enough to knead quite stiff. Roll thin and bake in moderate oven.

Mrs. F. P. Hunt.

## MOLASSES COOKIES.

- |  |                         |
|--|-------------------------|
| 1 cup molasses   | 2 teaspoons ginger      |
| 1 cup sugar  | 2 teaspoons soda in     |
| 1 cup lard   | 1 cup hot water         |
| 2 eggs well beaten                                     | 1 teaspoon Royal baking |
| 1 large teaspoon salt                                  | powder in the flour     |
| Use sufficient Henkel's flour to stiffen and roll out. |                         |

Mrs. Corey.

## MOLASSES COOKIES.

- |                           |                       |
|---------------------------|-----------------------|
| 1 cup brown sugar         | 1 cup sour milk       |
| 1 cup molasses            | 1 large teaspoon soda |
| 1 cup lard (good measure) | 1 teaspoon ginger     |
| 1 egg—salt                |                       |

Henkel's flour to roll. Cut in long strips; lay in pan; crease with knife.

Mrs. E. I. Chase.

## SPICE DROP CAKES.

- |                            |                       |
|----------------------------|-----------------------|
| 1 cup (scant) sugar        | measure)              |
| Butter size of egg         | Pinch each of nutmeg, |
| ½ cup sour milk            | cloves and cinnamon   |
| 1 cup Henkel's flour—heap- | ½ cup nuts, broken    |
| ing after sifted           | 1 egg                 |

½ teaspoon soda (good  
Bake in muffin pan.

Mrs. C. F. Shirts.

---

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## CHOCOLATE SNAPS.

- |                    |                        |
|--------------------|------------------------|
| 2 cups brown sugar | 1 teaspoon soda        |
| 1 cup shortening   | 1 cup grated chocolate |
| 2 eggs             | 1 teaspoon vanilla     |

Cream, sugar and butter. Add eggs beaten light. Next add chocolate, flavoring and lastly, soda; dissolve in 2 teaspoons hot water. Add Henkel's flour to roll stiff and roll very thin.

Mrs. Billmeyer.

## DROP SPICE CAKE.

- |                     |                             |
|---------------------|-----------------------------|
| 1½ cups brown sugar | ½ teaspoon lemon or vanilla |
| ½ cup butter        | 1 teaspoon soda             |
| 1 egg               | 2¼ cups Henkel's flour      |
| ¾ cup sour milk     |                             |
- Nutmeg, cinnamon and cloves.

Mrs. Billmeyer.

## SPECULACI: CHRISTMAS COOKIES.

- |              |                    |
|--------------|--------------------|
| 1 cup butter | 3 eggs             |
| 2 cups sugar | 1 teaspoon vanilla |

Cream, butter and sugar; beat eggs thoroughly. Stir in enough sifted Henkel's flour to make soft dough; roll very thin; cut into shapes and bake in medium oven. For the little ones use animal and bird cookie cutters.

Mrs. Helen Chase Straesser.

## MARGUERITES.

- |                            |                    |
|----------------------------|--------------------|
| Whites of 2 eggs           | 1 cup of nut meats |
| 2 cups of pulverized sugar |                    |

Beat together and spread on reception flakes and bake.

Mrs. Warren.

## FRIED CAKES.

- |                               |  |
|-------------------------------|--|
| 1 cup sugar                   | Little salt and nutmeg                 |
| 2 eggs                        | ½ teaspoon soda                        |
| 2 teaspoons melted shortening | 1 heaping teaspoon Royal baking powder |
| 1 cup sour milk               |  |

Beat the eggs thoroughly, add other ingredients with sifted Henkel's flour, enough to roll soft. Fry in deep fat. Avoid turning but once.

Mrs. C. A. Britt.

## MACAROONS.

Whites of 3 eggs beaten stiffly, pinch salt, 1 cup cocoanut, 1 scant cup granulated sugar, 2 cups Post Toasties. Mix dry ingredients, add eggs and heaping teaspoon almond extract. Drop and bake in slow oven.

Mrs. Claude F. Stofflett.

## MARGUERITES.

- |                            |                                  |
|----------------------------|----------------------------------|
| 1 cup granulated sugar     | 2 tablespoons of shredded        |
| $\frac{1}{2}$ cup of water | cocoanut                         |
| 5 marshmallows             | $\frac{1}{4}$ teaspoon of butter |
| Whites of 2 eggs           | 1 cup walnut meats               |

Boil sugar and water until syrup threads. Remove to the back of stove and add marshmallows cut in small pieces, then pour slowly on to the beaten eggs and add cocoanut, nuts and vanilla. Spread on saltines and bake until brown.

Mrs. V. Stock.

## SCOTCH SHORT BREAD.

- |  |                                      |
|--|--------------------------------------|
| 4 level cups Henkel's                  | dered and $\frac{1}{2}$ light brown) |
| flour                                  | $\frac{3}{4}$ lb. butter             |
| 1 level cup sugar ( $\frac{1}{2}$ pow- | 1 egg (beaten)                       |

Mix flour and sugar together, then butter, wet with egg, knead together. Roll about  $\frac{1}{2}$  inch thick, cut in squares. Bake in rather hot oven.

Mrs. Hopkins.

## GINGER BREAD.

- |                                    |                     |
|------------------------------------|---------------------|
| $\frac{1}{2}$ cup sugar            | 1 egg               |
| $\frac{1}{4}$ cup butter           | 1 teaspoon ginger   |
| $\frac{1}{2}$ cup molasses         | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup sour milk        | 1 teaspoon soda     |
| $1\frac{1}{2}$ cups Henkel's flour |                     |

Mrs. E. B. Pentz.

## QUICK GINGER CAKE.

Break one egg in a teacup; put 4 tablespoons melted butter in cup and fill with molasses; pour into mixing bowl, fill teacup half full hot water,  $\frac{1}{2}$  teaspoon soda, pinch salt; season with cinnamon and use flour to consistency of pancake.

Mrs. A. R. Kinney.

## SOFT GINGER BREAD.

- |                                    |                        |
|------------------------------------|------------------------|
| $\frac{1}{2}$ cup sugar            | 1 cup molasses         |
| $\frac{1}{2}$ cup butter           | 1 teaspoon cloves      |
| $2\frac{1}{2}$ cups Henkel's flour | 1 teaspoon ginger      |
| 1 cup hot water                    | 1 teaspoon cinnamon    |
| 2 eggs                             | 2 level teaspoons soda |

Dissolve soda in hot water; sift flour; add eggs the last thing. Bake in slow oven 40 minutes.

Mrs. W. H. McClenahen.

See that the name K-N-O-X is on each package of gelatine you buy.

SOFT GINGER BREAD.

1 cup molasses	2 teaspoons soda
½ cup sugar	2½ cups Henkel's flour
½ cup lard	½ teaspoon cinnamon
2 eggs, well beaten	½ teaspoon cloves
Add 1 cup boiling water	1 teaspoon ginger
Bake slowly.	Mrs. A. Kehoe.

CHEAP GINGER BREAD.

1 cup molasses	1 teaspoon ginger
1 tablespoon lard	1 teaspoon soda
Add ½ cup boiling water	Salt
to lard	1 pint Henkel's flour
Bake in shallow pan.	Mrs. E. I. Chase.

MUSKOKA GINGER BREAD.

½ cup brown sugar	2 level teaspoons soda in
1 cup molasses	1 cup boiling water
½ cup butter	2½ cups Henkel's flour
1 teaspoon cinnamon,	1 teaspoon Royal
ginger and cloves	baking powder
Add 2 well beaten eggs just before baking.	Mrs. Cottingham.

FRIED CAKES.

1 cup sugar	A little grated nutmeg
1 cup milk	Pinch salt
3 eggs	2 heaping teaspoons Royal
2 scant tablespoonsful	baking powder
melted butter	
Henkel's flour enough to stiffen.	Have dough as soft
as possible to handle.	Mrs. W. F. Fuson.

FRIED CAKES.

1 cup sour milk	1 cup sugar
1 teaspoon soda	2 eggs
3 tablespoons melted lard	
Add enough flour to make a soft dough.	Fry in deep
fat.	Mrs. M. A. Cowles.

FRIED CAKES.

1 cup sugar	3 teaspoons Royal baking
2 eggs	powder
1 cup milk	4 tablespoons melted butter
Nutmeg	
Henkel's flour enough to	mix soft. Roll and fry in hot
lard.	Mrs. Arthur Montgomery.
	Mrs. M. Keightley.

## SOUR MILK FRIED CAKES.

- |                              |                                |
|------------------------------|--------------------------------|
| 2 cups sugar                 | 1 level teaspoon soda          |
| 2 cups sour milk             | 1 teaspoon Royal baking powder |
| 2 eggs                       |                                |
| 3 tablespoons of melted lard |                                |

Salt and seasoning to taste. Henkel's flour necessary to make a soft dough; roll out, cut and fry in deep fat.  
Mrs. Rose Beveridge.

## POTATO DOUGHNUTS.

- |                      |                                |
|----------------------|--------------------------------|
| 2 potatoes           | 1 teaspoon soda                |
| 1 cup sugar          | 1 teaspoon Royal baking powder |
| 2 eggs               | Salt                           |
| 2 tablespoons butter |                                |
| 1 cup sour milk      |                                |

Boil and mash the potatoes; add sugar and eggs beaten separately. Melt butter and dissolve the soda in the sour milk. Add baking powder and flour to mix soft. These will not soak grease.  
Mrs. W. W. Hall.

## FRIED CAKES.

- |                            |   |
|----------------------------|---|
| 4 potatoes, size of an egg | $\frac{1}{2}$ cup sweet milk            |
| Butter size of an egg      | Nutmeg to taste                         |
| 1 salt spoon of salt       | 2 heaping teaspoons Royal baking powder |
| 2 eggs                     | 3 cups Henkel's flour                   |
| 1 cup sugar                |   |

Boil potatoes; mash and stir in the butter and salt. When cool stir in eggs, sugar, milk and nutmeg. Add flour and baking powder sifted together. Roll to the thickness of half an inch, cut and fry in hot lard.

Mrs. Cowan.

## POTATO FRIED CAKES.

- |                           |                                 |
|---------------------------|---------------------------------|
| 2 potatoes                | 4 teaspoons Royal baking powder |
| Butter size of walnut     | Nutmeg to taste                 |
| 2 eggs                    | 1 teaspoon salt                 |
| 1 cup of granulated sugar |                                 |
| 1 cup sweet milk          |                                 |

Boil and mash potatoes to make one cup. Henkel's flour to make stiff enough to roll rather soft. Beat eggs, butter and sugar together. Add baking powder to flour, stir in milk. Put all together and add salt and nutmeg. Fry in deep hot lard.  
Mrs. Ludlow.

Use KNOX GELATINE if you would be sure of results.

## RAISED DOUGHNUTS.

3 cups milk	2 eggs
1 cup sugar	1 yeast cake
½ cup lard	1 nutmeg—salt

Henkel's flour to make stiff batter. Raise over night. In morning add flour enough to roll. Let rise 30 minutes. Cut in oblong shape. Fry in hot lard.

Mrs. E. I. Chase.

## GINGER BREAD.

Put 2 tablespoons sugar into large cup and fill with molasses. Add ¼ cup butter, softened; 1 egg, 1 rounding teaspoon ginger, pinch salt, and stir well. 1 teaspoon soda added to ½ cup sour milk, stir and add to first mixture. Add 2 cups Henkel's sifted flour, beat all together. Bake half hour, covering when nearly done to prevent burning. Use less butter if sour cream is used.

Mrs. Louise Gregory.



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# Bread

*The snowy loaf, the staff of life,  
Justly proud is the good housewife,  
Who bakes it well, and is always able  
To serve her own bread on the family table.*

—M. K. C.

## BREAD.

One cake compressed yeast, 3 potatoes boiled, 1 quart lukewarm water. Soak yeast cake in 1 cup of lukewarm water, add to this 1 tablespoon of lard, sugar and salt, then add enough Henkel's bread flour to make a stiff dough. Let rise over night, in morning make in loaves. Bake 1 hour for large loaf,  $\frac{3}{4}$  hour for small loaves.

Mrs. Fred G. Emmons.

## QUICK BREAD.

Crumble 2 yeast cakes into 1 cup milk and 3 cups warm water, add 1 tablespoon lard,  $1\frac{1}{2}$  tablespoons sugar and 1 teaspoon salt. Let stand until cool, then add 1 quart Henkel's bread flour and let rise 45 minutes. Then stir down and add another quart flour, let rise 1 hour and mold into two loaves and pan of biscuit. Let rise, bake 1 hour.

Mrs. Geo. E. Goddard.

## NUT BREAD.

Into a dish put 3 cups Henkel's flour, 1 teaspoon salt,  $\frac{3}{4}$  cup sugar, 4 even teaspoons Royal baking powder. In another dish beat 1 egg with  $1\frac{1}{2}$  cups milk, add this to dry ingredients, add 1 cup chopped nut meats. Stir well, put into pan and let stand 20 minutes. Bake slowly from 45 minutes to one hour.

Mrs. McKean.

## NUT BREAD.

Three cups Henkel's flour, 3 teaspoons Royal baking powder,  $1\frac{1}{2}$  cups sweet milk,  $\frac{1}{4}$  pound sliced walnut meats,  $\frac{1}{2}$  cup sugar. Let stand 20 minutes, bake.

Mrs. W. F. Fuson.

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**KNOX ACIDULATED GELATINE** saves the cost, time and bother of squeezing lemons.

## NUT BREAD.

Four cups Henkel's flour, 5 teaspoons Royal baking powder, 1 teaspoon salt. Sift 3 times, add 1 cup granulated sugar and sift again. In a large pan or bowl have 1 egg beaten light, add 2 cups milk and beat again. Add flour gradually and beat well. Then add 1 large cup chopped nuts, let rise 10 minutes, then bake 45 minutes in a slow oven.

Marion F. Holt.

## COFFEE CAKE.

$\frac{3}{4}$ cup sugar	2 teaspoons Royal baking powder
Large tablespoon butter	
1 egg	2 cups Henkel's flour sifted
$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ cup sweet milk

Sprinkle with sugar, cinnamon and sugar, bake 20 minutes.

Mrs. S. Simmons.

## BRADLEY MUFFINS.

Mix and sift  $1\frac{1}{4}$  cups entire wheat flour,  $\frac{3}{4}$  cup white corn meal, 3 tablespoons sugar, 1 teaspoon soda, 2 teaspoon cream of tartar, salt. Add  $\frac{1}{4}$  cup sour milk, 1 cup sweet milk. Beat thoroughly and turn into buttered muffin tins. Bake 20 minutes in hot oven.

Mrs. G. F. Bean.

## GRAHAM BREAD.

2 eggs	2 teaspoons soda
1 cup brown or white sugar	$1\frac{1}{2}$ cups Henkel's white flour
$\frac{1}{2}$ cup molasses	$2\frac{1}{2}$ cups Graham flour
2 teaspoons salt	$\frac{1}{2}$ package raisins
2 cups sour milk	

Nut meats if wished.

Mrs. Ida Ludlow.

## OATMEAL NUT BREAD.

Two cups of rolled oats. Pour over this 1 quart boiling water, add 1 tablespoon butter, 1 tablespoon lard. Let stand till lukewarm, then add 1 teaspoon salt, 1 compressed yeast cake dissolved in lukewarm water.  $\frac{1}{2}$  cup New Orleans molasses,  $\frac{1}{2}$  cup sugar,  $2\frac{1}{2}$  quarts sifted Henkel's flour. Let stand over night, in morning fold in 1 heaping cup English walnut meats, put in bread tins, let rise till light. Bake 1 hour in moderate oven.

Mrs. J. N. Burkhardt.

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**HICKORY NUT BREAD.**

Four cups graham flour, sifted, 4 teaspoons Royal baking powder,  $\frac{1}{2}$  cup granulated sugar, 2 eggs, 1 teaspoon salt, 2 cups sweet milk, 1 cup hickory nut meats. Fill small round tins  $\frac{3}{4}$  full, let rise  $\frac{1}{2}$  hour. Bake till well done.

Mrs. Bachmann.

**GRAHAM NUT BREAD.**

One cup Henkel's white flour, 3 cups graham flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{3}{4}$  cup brown sugar, a little molasses, 1 egg, 1 pint sour milk, 1 level teaspoon soda, 1 cup walnut meats. Bake 1 hour in slow oven.

Mrs. C. W. Sweet.

**WHOLE WHEAT NUT BREAD.**

Four cups whole wheat flour, 2 cups milk, 1 cup English walnut meats,  $\frac{1}{3}$  cup sugar, 1 egg, 4 teaspoons Royal baking powder, salt to taste. Let stand  $\frac{1}{2}$  hour, bake 1 hour.

Mrs. B. H. Edwards.

**WHOLE WHEAT BREAD.**

Four cups whole wheat flour, 4 rounding teaspoons Royal baking powder,  $1\frac{1}{2}$  cups light brown sugar, 2 eggs, 2 cups sweet milk, 1 teaspoon salt, 1 cup chopped nuts,  $1\frac{1}{2}$  cups chopped raisins. Let rise  $\frac{1}{2}$  hour before baking. Bake slowly 1 hour.

Mrs. C. E. Mutschel.

**PEANUT BREAD.**

Four level cups Henkel's flour, 4 level teaspoons Royal baking powder,  $\frac{1}{2}$  cup sugar,  $1\frac{3}{4}$  cups sweet milk, 1 beaten egg, 1 teaspoon salt, 1 cup chopped peanuts. Set in warm place 20 minutes, bake 1 hour in moderate oven. To be eaten without butter.

Mrs. W. F. Monroe.

**NUT BREAD.**

Four cups Henkel's flour, 4 teaspoons Royal baking powder, 1 teaspoon salt, 1 cup sugar. Sift together and add 1 cup nut meats, 1 beaten egg and 1 cup milk. Mix and turn in tins. Let rise 20 minutes, bake half hour.

Mrs. Norma Scott.

Mrs. W. C. Lawrence.

**NUT BREAD.**

One egg,  $\frac{1}{2}$  cup sugar (scant),  $\frac{1}{2}$  teaspoon salt, 1 cup milk, 1 cup whole wheat flour, 1 cup Henkel's white flour, 2 teaspoons Royal baking powder,  $\frac{1}{2}$  cup nut meats. Mix and let stand 15 minutes in a warm place. Bake slowly about 1 hour.  
Mrs. Louise Gregory.

**BROWN BREAD.**

Two cups graham flour, sifted, 2 cups Henkel's white flour, 1 scant tablespoon soda,  $\frac{1}{2}$  teaspoon salt. Sift all together, add  $\frac{1}{2}$  cup syrup or molasses, 2 cups thick sour milk. Bake 1 hour in slow oven. This makes delicious bread for sandwiches with raisins, nut or cheese filling. Fruit or nuts can be added to bread.  
Mrs. C. C. Curtis.

**STEAMED BROWN BREAD.**

Four cups graham flour, 1 cup corn meal, 3 cups sweet milk,  $\frac{2}{3}$  cup molasses, 1 teaspoon soda. Stir soda in molasses, steam 2 hours.  
Mrs. H. Jessop.

**BROWN BREAD.**

Two cups sour milk, 2 cups graham flour, 2 cups Henkel's white flour,  $\frac{1}{2}$  cup molasses, 1 teaspoon salt, 1 teaspoon soda,  $\frac{1}{4}$  cup raisins. Bake 1 hour slowly in greased coffee cans with covers on.  
Mrs. Coulson.

**SOUR MILK BROWN BREAD.**

Two cups Henkel's white flour, 2 cups graham flour,  $\frac{1}{2}$  teaspoon salt, 1 level tablespoon soda. Mix thoroughly with dry ingredients. Add scant  $\frac{1}{2}$  cup molasses, 1 pint sour milk. Bake in slow oven about 1 hour.  
Mrs. E. I. Chase.

**BROWN BREAD.**

Two cups milk or water, 1 cup molasses, 4 cups graham flour, sifted, or  $3\frac{1}{4}$  cups graham flour and  $\frac{3}{4}$  cup Henkel's white flour,  $2\frac{1}{2}$  rounded teaspoons Royal baking powder in flour, 1 teaspoon soda in milk, pinch of salt. Bake 1 hour.  
Mrs. W. C. Lawrence.

**GRAHAM BREAD.**

Two cups sour milk, 1 teaspoon soda, pinch salt,  $\frac{1}{2}$  cup molasses, 4 cups graham flour.  
Mrs. H. L. Comin.

Where recipes call for Gelatine use KNOX GELATINE.

**COFFEE CAKE.**

Two cups brown sugar, 1 cup molasses,  $\frac{3}{4}$  cup butter, 2 or 3 eggs, 1 cup cold coffee, 1 teaspoon soda, 5 cups Henkel's flour, 1 cup dried currants, 1 cup raisins, 1 teaspoon cinnamon, 1 teaspoon allspice. Mrs. C. P. Warren.

**SCONES.**

Three eggs, reserve yolk of 1,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup butter, 4 cups Henkel's flour, 3 teaspoons Royal baking powder, a little salt. Mix as lightly as possible, roll and spread on yolk of egg, cut triangular shape with a sharp knife and bake. Mrs. A. W. Brewster.

**BUNS.**

Dissolve 1 yeast cake and 1 tablespoon sugar in 1 cup luke warm milk, add 3 cups Henkel's flour and 2 tablespoons melted butter,  $\frac{1}{2}$  teaspoon salt. Knead lightly, keeping soft dough, cover and set aside in warm place to rise about  $1\frac{1}{2}$  hours. Mold into small round buns, place in well greased pans about 1 inch apart. Let rise till light, bake about 20 minutes. Mrs. C. J. Counzelman.

**BUNS.**

Dissolve 1 cake of yeast and 1 tablespoon of sugar in 1 cup milk, scalded and cooled. Add  $1\frac{1}{2}$  cups Henkel's flour to make sponge, beat till smooth, cover and let rise till light. Add  $\frac{1}{4}$  cup butter, 1-3 cup sugar creamed, 1 egg well beaten,  $\frac{1}{4}$  teaspoon salt,  $\frac{1}{4}$  cup raisins floured, and flour enough to make soft dough. Turn on board, knead lightly and let rise again until double in bulk. Shape into buns, place in well greased pans about 2 inches apart. Let rise till light. Glaze with egg diluted with water, bake 20 minutes. Just before removing from oven, brush with sugar moistened with water. While hot, cover slightly with plain frosting.

Mrs. Harry Ellison.

**HOT CROSS BUNS.**

Mix 1 cup sugar with  $\frac{1}{2}$  cup lard, add 1 cup milk, 1 cup lukewarm water with 1 yeast cake dissolved in it, an enough Henkel's flour to make a soft batter. Let rise over night. In morning, add another cup sugar, salt,  $\frac{1}{2}$  teaspoon ground cinnamon and allspice, 1 cup currants and flour enough to knead, as for bread. Let rise again (about 5 hours), make into flat biscuit about 1 inch thick. Put in dripping pans and let rise again. Bake. Mrs. E. I. Chase.

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Use KNOX GELATINE if you would be sure of results.

**SNICKERDOODLE.**

One half cup butter and lard mixed,  $\frac{1}{2}$  cup sugar, 1 egg, 1 cup water or milk,  $2\frac{1}{2}$  cups Henkel's flour, 2 teaspoons Royal baking powder, 1 cup raisins dredged with a little of the flour. Stir till mixed. Will be very stiff, but spread it out in a shallow bread pan, sprinkle thickly over the top sugar, cinnamon and nuts. Bake about 20 minutes in oven about right for bread.

Mrs. Schooley.

**COFFEE CAKES.**

Warm 3 cups milk. add 2 tablespoons each of lard and butter. When melted, cool and add Henkel's flour enough to make soft sponge. Add 1 yeast cake (Fleishman's) soaked in  $\frac{1}{2}$  cup water, beat thoroughly and let rise. Beat down, add 2 eggs, 5 tablespoons sugar, 1 teaspoon salt, 1 teaspoon cinnamon, 1 cup raisins. Add flour so as to be able to spread with spoon in shallow, well greased tins. Strew sugar, cinnamon and lumps of butter over top, let rise and bake.

Mrs. B. A. Scott.

**ROLLS.**

Take 2 tablespoons sugar, 2 teaspoons salt, 2 quarts Henkel's flour, add 2 tablespoons lard, mix well, add 1 yeast cake dissolved in 1 cup luke warm water. Add enough luke warm water to knead well and more flour to handle easily. Let rise over night. In morning make into rolls and let rise from 2 to 3 hours. Bake 20 minutes in moderate oven.

Mrs. Chase.

**PUFFS.**

One egg, 1 cup milk, beat well. Add salt, heaping cup Henkel's flour, bake in gem pans.

Mrs. Chase.

**GRAHAM GEMS.**

Three cups graham flour, cup Henkel's white flour,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon soda, sour milk to make them quite stiff.

Mrs. C. W. Sweet.

**GRAHAM GEMS.**

One egg, salt,  $1\frac{3}{4}$  cups milk, 2 cups graham flour, 2 teaspoons Royal baking powder.

Mrs. Chase.

**JOHNNY CAKE.**

Beat 2 eggs, add  $\frac{1}{2}$  cup sugar, 1 tablespoon butter, beat thoroughly. Add  $\frac{1}{2}$  teaspoon salt, 1 cup milk, stir in 1 cup cornmeal, 2 heaping teaspoons Royal baking powder and enough white flour to drop from spoon. Bake in shallow pan  $\frac{1}{2}$  hour in medium oven.

Mrs. F. C. Hart, Jr.

**JOHNNY CAKE.**

One egg, 1 cup sugar, butter twice size of an egg, salt, 2 cups sour milk, 2 level teaspoons soda,  $1\frac{3}{4}$  cups cornmeal,  $1\frac{1}{4}$  cups Henkel's flour. Mrs. Durbin Newton.

**JOHNNY CAKE.**

One cup yellow meal, 1 cup Henkel's flour, 1 teaspoon Royal baking powder,  $\frac{1}{4}$  cup sugar, salt, 1 tablespoon melted butter, 1 egg beaten with 1 cup milk, add to dry ingredients. If sour milk is used, substitute  $\frac{1}{2}$  teaspoon soda for baking powder. Can be baked in gem pans or in 1 loaf.

Mrs. Chase

Mrs. C. C. Stewart.

**JOHNNY CAKE.**

Two eggs,  $\frac{2}{3}$  cup melted butter and lard,  $\frac{1}{2}$  cup sugar, 2 cups sour milk,  $1\frac{1}{2}$  cups corn meal, 2 cups Henkel's flour, 2 teaspoons soda,  $\frac{1}{2}$  teaspoon Royal baking powder. Soda to be put in sour milk. Mrs. Billmeyer, Norwalk, Ohio.

**CORN MEAL GEMS.**

One cup Henkel's flour, 1 cup corn meal, 2 heaping teaspoons Royal baking powder, 1 teaspoon salt,  $\frac{1}{2}$  cup sugar, butter size of an egg, 2 eggs well beaten, 1 cup sweet milk. Bake in gem pans for 25 minutes in quick oven.

Mrs. Bachmann.

**JOHNNY CAKE.**

One cup sour milk, 1 cup sweet milk, 1 teaspoon soda dissolved in sweet milk, 2 eggs,  $\frac{1}{2}$  cup sugar, a little salt,  $1\frac{1}{2}$  cups meal,  $\frac{1}{2}$  cup Henkel's flour, 2 tablespoons melted butter. Put spider on stove with butter size of walnut, when hot pour in batter. Put in oven, when set add  $\frac{1}{2}$  cup sweet milk.

Mrs. W. F. Monroe.

**RICE MUFFINS.**

Two tablespoons sugar, 1 tablespoon melted butter, salt, 1 cup milk,  $\frac{3}{4}$  cup boiled rice,  $2\frac{1}{4}$  cups Henkel's flour,  $5\frac{1}{2}$  level teaspoons Royal baking powder in flour.

Mrs. M. B. Moon.

**BREAKFAST MUFFINS.**

Two tablespoons sugar, 1 cup milk, 2 eggs beaten, 2 tablespoons butter (scant), 2 cups Henkel's flour, 2 teaspoons Royal baking powder. Heat and grease pans before putting in batter.

Mrs. Hill.

The KNOX ACIDULATED package contains flavoring and coloring.



**HUCKLEBERRY MUFFINS.**

Cream  $\frac{1}{4}$  cup butter and 2 tablespoons sugar, add yolks of 2 eggs, pinch of salt and alternately 2 cups Henkel's flour sifted with 2 teaspoons Royal baking powder and 1 cup milk. Then add whites of eggs beaten stiff, lastly 1 cup huckleberries sprinkled with flour. Bake 30 minutes.

Mrs. Geo. E. Goddard.

**HUCKLEBERRY MUFFINS.**

Cream  $\frac{3}{4}$  cup sugar and 1 tablespoon melted butter, add 2 eggs,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  teaspoon salt, 2 cups Henkel's flour, 2 teaspoons Royal baking powder, 1 cup huckleberries. Beat till very light and bake in gem pans in oven not very hot.

Mrs. Walser, Chicago.

**DATE MUFFINS.**

Cream  $\frac{1}{3}$  cup butter and  $\frac{1}{4}$  cup sugar, add 1 egg,  $\frac{3}{4}$  cup milk, 2 cups Henkel's flour with 3 level teaspoons Royal baking powder and  $\frac{1}{2}$  teaspoon salt. Add  $\frac{1}{2}$  pound dates seeded and chopped, bake in muffin tins.

Miss Florence Litchfield,  
Mrs. McKean.

**YANKEE PUFFS. (Muffins).**

One and one-half cups Henkel's flour;  $\frac{1}{4}$  teaspoon salt, 1 scant teaspoon Royal baking powder, 1 tablespoon sugar, 1 tablespoon butter, 2 eggs,  $1\frac{1}{2}$  cups milk,  $\frac{1}{2}$  teaspoon vanilla. Cream butter and sugar, add egg yolks and vanilla. Mix flour, salt and baking powder and alternate with milk; lastly beat whites of eggs stiff and add. Bake in muffin pans in hot oven.

Mrs. Geo. E. Goddard.

**MUFFINS.**

Scant  $\frac{1}{2}$  cup sugar, 1 tablespoon butter,  $\frac{2}{3}$  cup milk,  $\frac{1}{2}$  teaspoon salt, 1 egg, 2 cups flour, 2 teaspoons Royal baking powder. Cream butter and add ingredients as for cake.

Mrs. Schooley,  
Mrs. C. C. Curtis.

**ONE EGG MUFFINS.**

Two and one-half cups Henkel's flour,  $3\frac{1}{2}$  teaspoons Royal baking powder,  $\frac{1}{2}$  teaspoon salt, 4 tablespoons sugar, 1 cup milk, 2 tablespoons melted butter, 1 egg, mix and sift dry ingredients, add milk, beaten egg and melted butter. Bake in hot, greased tins 25 minutes.

Florence Parry,  
Mrs. Robeson.

KNOX GELATINE makes dainty desserts for dainty people.

## SALLY LUNN.

Three tablespoons butter, 2 tablespoons sugar, 2 eggs, 1 cup milk, salt,  $2\frac{1}{2}$  cups Henkel's flour, 3 teaspoons Royal baking powder. Bake in oblong cake tins. Mrs. McKean.

## POP OVERS.

Beat 2 eggs thoroughly with  $\frac{1}{4}$  teaspoon salt, add 1 cup Henkel's flour,  $\frac{7}{8}$  cup milk,  $\frac{1}{2}$  teaspoon melted butter and beat all with egg beater. Turn into hot buttered tins and bake in hot oven 30 or 35 minutes. Mrs. G. E. Goddard.

## BAKING POWDER BISCUIT.

Sift together 1 pint flour, 4 level teaspoons Royal baking powder and 1 teaspoon salt. Work in 3 tablespoons butter, add gradually  $\frac{3}{4}$  cup milk or water. Mix into soft dough, roll out  $\frac{1}{2}$  inch thick and cut into rounds. Bake 15 minutes in hot oven. Mrs. Robeson.

## RICE MUFFINS.

1 cup cooked rice	2 teaspoons Royal baking powder
1 tablespoon melted butter	
1 egg well beaten	$\frac{3}{4}$ cup milk stirred in gradually
$\frac{1}{2}$ teaspoon salt	
1 cup Henkel's flour	

Beat well and have the mixture like cake batter, bake about 20 minutes.

Mrs. C. A. Bachmann.

## BRAN MUFFINS.

2 cups Kellogg's Bran	$\frac{1}{2}$ cup milk
2 eggs	4 teaspoons Royal baking powder
$1\frac{1}{2}$ cups Henkel's white flour	
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup light brown sugar

Cream butter, sugar and eggs. Sift flour with baking powder and mix with bran. Add milk and flour to egg mixture and when beaten smooth place in oiled muffin tins. Bake in quick oven. This makes 16 muffins. Mrs. Webster Kay.

## BARLEY MUFFINS.

One cup barley meal,  $\frac{1}{2}$  cup Henkel's white flour,  $\frac{3}{4}$  cup sour milk, large tablespoon butter or olive oil,  $\frac{1}{2}$  teaspoon soda, 2 tablespoons molasses or sugar, raisins and salt. Put in hot tins in hot oven. Mrs. Louise Gregory.

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# Eggs

*And now your attention, please, I beg,  
On ways for cooking the perfect food;  
You may not know, but that's an egg,  
It contains only elements for your good.*

—M. K. C.

## BAKED OMELET.

Melt 1 level tablespoon of butter; stir in 1 level tablespoon flour; pour in  $\frac{1}{2}$  cup milk, add pinch of salt and cook until thick. While this is cooking, beat yolks and whites of 5 eggs separately. Beat yolks thoroughly into the white sauce, fold in whites lightly; put in greased pan and bake in moderate oven.

Mrs. A. L. Cowan.

## EGGS FOR BREAKFAST.

Butter 6 small cups, dust them with bread crumbs. Put in each cup 1 raw egg, sprinkle with salt. Set cups in a pan of hot water until the whites are firm. Have ready, round pieces of buttered toast laid on hot dish. Put 1 egg on each piece.

Mrs. Ira Jerome.

## CREAMED EGGS WITH CHEESE.

Butter well the number of cups required and put 2 tablespoons of rich cream sauce in each cup; break into this a raw egg, add a dash of salt and pepper. Over this put a layer of grated cheese. Repeat with cream sauce and cheese and over all put a layer of bread crumbs. Place cups in a pan of boiling water and bake 10 minutes. Serve in cups.

Mrs. C. A. Britt.

## CURRIED EGGS.

Take hard boiled eggs and slice them. Fry 1 tablespoon of chopped onions in a tablespoon of butter; add 1 tablespoon Henkel's flour, 1 teaspoon curry powder and 1 cup milk. Season with salt and paprika. Add a small piece of butter. Pour mixture over sliced eggs; cover with a layer of bread crumbs; brown in oven and serve hot.

Mrs. Carl.

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**EGGS GOLDENROD.**

Boil the required number of eggs for 10 minutes. Chop the whites and mix with cream sauce. Pour over slices of buttered toast. Put the yolks through a potato ricer and scatter lightly over top.  
Mrs. C. A. Britt.

**SPANISH OMELET.**

Yolks of 2 eggs, 2 tablespoons water, 2 teaspoons Henkel's flour; season with salt and pepper. Fold the beaten whites in the above and turn into a warm, buttered pan. Cook, covered, over a moderate fire. When bottom is lightly browned, pour sauce on top and turn. Place on platter, pouring remainder of sauce around it.

**Sauce.**

One tablespoon butter, 2 teaspoons Henkel's flour, 1 cup of tomatoes, 2 tablespoons chopped pimientos. A cup of green peas makes it very attractive looking, though not necessary.  
Mrs. Henry F. Brown.

**SCRAMBLED EGGS WITH MEAT.**

Scramble 4 or 5 eggs. Have ready slices of hot buttered toast, spread thickly with ground chicken, ham or tongue. Heap the eggs upon this in mounds. Place on hot dish and garnish with pickled beets.  
Mrs. John Bishop.

**STUFFED EGGS WITH CHEESE.**

Four hard boiled eggs. Remove yolks, mash and add 2 tablespoons grated cheese, 1 teaspoon vinegar,  $\frac{1}{4}$  teaspoon mustard, salt and a little cayenne. Add sufficient melted butter to make soft enough to shape and put back into whites.  
Mrs. C. A. Britt.

**EGGS STUFFED WITH DEVEILED HAM.**

Eight hard boiled eggs, cut lengthwise; remove yolks; fill whites with following: 1 cup chopped ham, 1 teaspoon prepared mustard,  $\frac{1}{3}$  cup bread crumbs,  $\frac{1}{3}$  cup milk, 1 egg and paprika. Bring crumbs and milk to boil; add other ingredients.

Make sauce with 1 cup milk, 1 tablespoon butter, 1 tablespoon Henkel's flour,  $\frac{1}{2}$  teaspoon salt. Cook in double boiler until thick; pour over eggs and sprinkle with yolks which have been put through ricer or grated.  
Arline Chase.

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The KNOX ACIDULATED package contains flavoring and coloring.

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**EGG TIMBALES WITH TOMATO SAUCE.**

1 tablespoon butter	1 tablespoon chopped pars- ley
1 tablespoon Henkel's flour	
$\frac{2}{3}$ cup milk	$\frac{1}{2}$ teaspoon salt
3 eggs	$\frac{1}{8}$ teaspoon pepper

Mix butter, flour and milk, add yolks of eggs beaten well, then seasoning and last fold in stiffly beaten whites. Turn into buttered molds set in pan with hot water and bake. For sauce use  $\frac{1}{2}$  can tomatoes cooked one-half hour, with thyme, celery, bay leaf and onion. Salt and pepper to taste. Add a little soda and thicken with flour to which water or milk is added. Serve Timbales immediately after taking from oven.

Mrs. C. A. Bachmann.

**EGGS a la STATLER.**

Cook slices of bacon in oven, pour off fat, add 1 tablespoon butter, egg for each person, fill in between eggs with seasoned tomatoes. Sprinkle top with chopped green peppers and cheese and return to oven until eggs are set.

Mrs. G. F. Bean.

**EGG PATTIES.**

Put strip of bacon around edge of patty pan, drop egg in each pan and put in oven until egg is set.

Mrs. E. I. Chase.

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## Cheese Dishes

*And now, methinks, that it would please  
If our repast should end with cheese.*

—M. K. C.

### CHEESE FONDUE.

One cup scalded milk, 1 cup soft, stale bread crumbs, 1 tablespoon butter,  $\frac{1}{2}$  teaspoon salt, 1 cup grated cheese, a dash of cayenne, 3 eggs. Mix milk, bread crumbs, butter, salt, cayenne and cheese together, then add yolks of eggs beaten until lemon colored. Cut and fold in the whites, beaten until stiff. Pour into a buttered baking dish and bake 20 minutes in a moderate oven. Serve at once.

Olive J. Scott.

### CHEESE RELISH.

Ten cent package of cream cheese,  $\frac{1}{4}$  lb. Roquefort cheese, 2 sweet green peppers, 1 small Bermuda onion,  $\frac{1}{2}$  stalk celery and 1 tablespoon butter. Cream the cheese and butter to a smooth paste; add the finely chopped onion, peppers and celery. Season with salt and paprika. Serve with hot, toasted crackers.

Mrs. Irving C. Wright.

### CHEESE AND RICE.

Cover bottom of buttered pudding dish with boiled or steamed rice; dot over with butter, sprinkle with thin shavings of cheese; season with salt and pepper. Repeat in layers until rice and cheese are used; add milk to  $\frac{1}{2}$  depth of contents of dish. Cover with buttered cracker crumbs and bake 20 minutes.

Mrs. R. L. Stoddard.

### CHEESE SOUFFLE.

One cup scalded milk, 1 cup soft, stale bread,  $\frac{1}{4}$  lb. mild cheese cut in pieces, 1 large tablespoon butter,  $\frac{1}{2}$  teaspoon salt, 3 eggs, cayenne pepper,  $\frac{1}{4}$  teaspoon mustard.

Mix first 5 ingredients, add yolks of eggs, beaten stiff; fold in the stiffly beaten whites of eggs; add pepper and mustard. Pour into buttered baking dish and bake 20 minutes in moderate oven.

Mrs. Geo. E. McKean.

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FOUR PINTS of jelly in each package of KNOX GELATINE.



**COTTAGE CHEESE.**

Put 1 lb. cottage cheese in cheese cloth bag and run cold water through to thoroughly wash out sour milk. Squeeze dry and put in dish and add 2 or 3 soft boiled or poached eggs.

If hard boiled eggs are used, put through a grinder and add cream, butter and salt. Chopped green peppers or pimientos added make a good variation. Mrs. Bassatt.

**CHEESE AND NUTS.**

Grate 1 lb. cheese; add enough cream to make it soft; stir in  $\frac{1}{2}$  lb. English walnuts that have been slightly broken. Pack in Nabisco wafer tin; when cold cut in thin slices. This is very nice served with salad. Mrs. Ira Jerome.

**CHEESE—ENGLISH MONKEY.**

Two cups hot milk. Add 1 cup grated cheese and let it melt. Then add 1 cup bread crumbs, salt, butter and a dash of paprika. Serve hot on slices of hot, buttered toast.

Mrs. Harry Ellison.

**CHEESE STICKS.**

One cup grated cheese,  $\frac{1}{2}$  cup butter, 1 cup Henkel's flour, salt, and dash of cayenne. Mix with cold water, roll and bake in strips.

Mrs. Carl.

**CHEESE SURPRISE.**

Cut 2 slices of bread a little thinner than for the table. Cut ordinary cream cheese little thinner than bread and put between slices like sandwiches. Put butter in frying pan and when hot put in the sandwich and fry slowly until a light brown on each side. Serve hot. Mrs. Henry Brown.

**DEVILED CHEESE.**

One-fourth lb. grated cheese,  $\frac{1}{3}$  cup milk, 1 teaspoon mustard,  $\frac{1}{4}$  teaspoon cayenne, 1 egg. Melt cheese and milk in double boiler; when smooth add beaten egg and mustard and cayenne rubbed to a paste in a little milk. Cook until thick. May be served hot on toast or as a sandwich spread.

Mrs. Nettie Davis.

**ESCALLOPED CHEESE.**

One egg, 1 pint milk, 1 teacup cheese,  $\frac{1}{2}$  dozen slices of buttered bread, 1 saltspoon salt. Butter a baking dish; place a layer of well buttered slices of bread on bottom; cover this with a layer of cheese, cut in thin slices, and alternate with layers of bread and cheese, until dish is nearly filled. Cover with milk into which has been stirred a well beaten egg. Sprinkle the top with grated cheese; cover closely and bake about 20 minutes in a quick oven.

Mrs. M. Mulford.

# Pickles, Catsup and Relishes

*Pickles, catsup, and chili sauce!*  
*Get to work—don't be cross;*  
*Make them sweet or make them sour,*  
*But don't delay another hour.*

—M. K. C.

## CHILI SAUCE.

One peck tomatoes, peeled and chopped fine, 1 large red pepper, chopped fine, 4 cups cider vinegar, 6 onions, chopped fine, 2 heaping cups brown sugar, 4 level tablespoons salt, 1 tablespoon each of cloves and allspice, 2 tablespoons each cinnamon and ginger, 1 tablespoon mustard, 2 nutmegs, grated. Boil for an hour, or until thick enough to bottle.

Mrs. J. K. Stock.

## CHILI SAUCE.

One-half bushel tomatoes, 4 small red peppers, 2 quarts sour apples, 2 quarts onions, 4 cups vinegar, 4 cups brown sugar, small  $\frac{1}{2}$  teacup salt, 4 whole nutmegs, grated, 2 tablespoons each cloves, allspice, cinnamon and ginger. Boil very slowly 3 hours.

Mrs. A. L. Jones.

## CHILI SAUCE.

Take 18 large, ripe tomatoes, 1 large onion, 3 red peppers, chopped fine, 4 tablespoons salt, 8 tablespoons sugar, 4 cups vinegar, 3 teaspoons each of ground ginger and allspice, whole cinnamon and cloves tied up in cheese cloth bag; mix well and boil 1 hour.

Mrs. A. Kehoe.

## CHILI SAUCE.

One-half bushel tomatoes, 2 green and 2 red peppers, 2 quarts onions, 2 quarts apples, 1 quart vinegar, 2 lbs. brown sugar, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon black pepper, 1 handful salt. Boil until thick.

Miss Ida J. Kneeland.

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KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons.

**TOMATO SAUCE.**

Seven lbs. tomatoes after skins are taken off; boil  $\frac{1}{2}$  hour; then add 3 pints vinegar, 2 lbs. sugar, 3 green peppers, chopped fine, 2 teaspoons cinnamon, 1 teaspoon cloves. Boil all together until quite dark. Mrs. L. S. Hunt.

**TOMATO CATSUP.**

To 1 gallon of juice, take 2 tablespoons of salt, 1 teaspoon of black pepper,  $\frac{1}{4}$  teaspoon of cayenne pepper,  $1\frac{1}{4}$  tablespoons of ginger, 1 tablespoon of mustard, 8 drops of oil of cinnamon, 8 drops of oil of allspice, 8 drops of oil of cloves, 1 pint of vinegar,  $\frac{1}{2}$  lb. brown sugar. 1 red pepper and 1 large onion, boiled with tomatoes before straining, improves it. Rub through a sieve and add spices; wet the ginger, pepper and mustard before mixing, to avoid lumps. (One peck of tomatoes makes 1 gallon of juice). Using the oil of spices preserves the natural color of the tomatoes. More or less oils can be used, according to the taste.

Mrs. J. E. Warren.

**TOMATO CATSUP.**

One-half bushel tomatoes, 1 pint vinegar, 1 cup brown sugar,  $\frac{1}{4}$  lb. mixed spices, salt to taste. Wash and slice tomatoes; boil until soft; strain through colander and add vinegar, sugar and spices (if package spices are used remove the leaf and bean). Add a few red peppers (small), if desired. Boil 4 hours, being careful not to burn. Add salt, strain through colander and bottle. If the spices are tied in muslin, the second straining is not necessary. Mrs. F. C. Hart.

**SLICED PICKLES.**

One dozen large cucumbers, 2 quarts onions, 1 quart vinegar, 1 cup sugar, 1 cup salt,  $\frac{1}{4}$  teaspoon each of curry powder, cayenne and tumeric. Peel and slice cucumbers and onions, cover with salt and let stand over night. Then rinse well. Scald vinegar and spices together; then drop in cucumbers and onions. Let them boil up once. Bottle.

Mrs. Chas. Pelton.

**SLICED CUCUMBER PICKLE.**

Six quarts sliced cucumbers, 3 quarts little onions. For 3 successive mornings, pour scalding brine over pickles. Boil 3 quarts vinegar (cider), 4 lbs. brown sugar,  $\frac{1}{2}$  oz. celery seed,  $\frac{1}{2}$  cup shredded peppers,  $\frac{1}{4}$  cup allspice (whole),  $\frac{1}{2}$  cup mustard seed, 1 tablespoon of tumeric, 2 heaping tablespoons mustard. Stir all in vinegar and pour hot over pickles. Mrs. A. R. Kinney.

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**CUCUMBER PICKLES.**

To each gallon jar of small cucumbers, add 2 cups of salt, then fill up with boiling water and let stand 24 hours. Drain in colander. Take 2 quarts vinegar, add 2 cups sugar, 1 red pepper, cut fine, 1 teaspoon each of ground cloves and cinnamon, tied in a piece of cheesecloth; let come to a boil; then add cucumbers and let come to a boil again. Pack in sealers and fill up with vinegar they were boiled in.

Mrs. Carrie I. Wright.

**DILL PICKLES.**

Ten dozen cucumbers; pour boiling water over them and let stand all night. 1 gallon soft water, 1 pint salt, 2 quarts cider vinegar, a large handful of dill seeds. Pour over the pickles; cover with cloth; let stand in a cool place 10 days. Wash cloth on top of crock every day. If not enough vinegar to cover the amount of pickles, make more, using the same proportions.

Mrs. C. E. Mutschel.

**GREEN TOMATO SOY.**

Two gallons green tomatoes, sliced, without peeling; slice also 12 good sized onions; 2 quarts of vinegar, 1 quart sugar, 2 tablespoons each of salt, ground mustard and black pepper, 1 tablespoon of cloves and allspice. Mix all together and cook until tender, stirring often, lest they should scorch; put up in small glass jars. A good sauce for all kinds of meat or fish.

Mrs. Carrie I. Wright.

**CHOPPED PICKLES.**

One peck green tomatoes, 1 quart green peppers, 5 onions, chopped fine; sprinkle with 1 cup fine salt; let stand over night. Drain well; add 2 quarts vinegar, 1 quart sugar, 1 cup white mustard seeds, 2 tablespoons celery seed, 2 tablespoons whole cloves. After it is heated through let simmer 3 or 4 hours.

Mrs. E. I. Chase.

**GREEN TOMATO PICKLES.**

One peck green tomatoes, 2 quarts onions,  $\frac{3}{4}$  cup salt. Let the above stand over night; in morning drain; then add 1 quart vinegar, 2 quarts water. Boil slowly 20 minutes; drain again; then add 2 quarts vinegar, 3 cups sugar, 1 teaspoon cloves, 2 teaspoons cinnamon, 2 teaspoons of ginger, 2 teaspoons mustard, 6 large peppers. Boil 1 hour.

Mrs. Theodore Davenport.

**FRENCH PICKLES.**

Chop fine 1 peck green tomatoes, 6 onions, 4 green peppers. Sprinkle with 1 cup salt and let stand over night. Drain well, then boil 15 minutes in 1 pint vinegar and 2 pints water. Drain and then boil 20 minutes with 2 quarts vinegar, 2 lbs. sugar,  $\frac{1}{2}$  lb. white mustard seed, 1 tablespoon each of cinnamon, black pepper and celery seed, 2 teaspoons cloves. Makes about 7 quarts.

Helen M. Hyde.

**PICCALILLI.**

One peck green tomatoes, 4 onions, 4 green peppers (seeded), 2 cups sugar, 1 tablespoon each allspice, cloves and cinnamon. Slice tomatoes, sprinkle over them 1 cup salt and let stand over night; then drain and add above ingredients with enough vinegar to cover. Cook slowly  $\frac{1}{2}$  hour after they start to boil. Put up in jars or crocks.

Mrs. Geo E. Goddard.

**PEPPER RELISH.**

Twelve each of red and green peppers, 12 onions, medium size. Put through food chopper. (If hot peppers are used take out seeds.) Pour boiling water over all; let stand 12 minutes. Drain thoroughly; add 1 cup sugar, 3 cups vinegar, 3 tablespoons salt. Boil 15 minutes; seal hot.

Mrs. Arthur Montgomery,

Mrs. H. Hagerty.

**PEPPER HASH.**

Chop fine 12 green peppers; 12 red peppers; cover with vinegar and cook 10 or 15 minutes; then drain off vinegar; add 15 onions, chopped fine, 3 teaspoons salt, 2 cups sugar, 1 quart vinegar; cook up well and seal while hot.

Mrs. Fletcher.

**BEET AND CABBAGE RELISH.**

One quart chopped cabbage, 1 quart boiled beets, chopped fine, 2 cups sugar, 1 teaspoon black pepper, 1 teacup grated horse radish. Mix all together; cover with cold vinegar and bottle.

Mrs. J. K. Stock.

**RIPE CUCUMBER RELISH.**

Twelve large, ripe cucumbers (leave out seeds), 8 large red peppers (take out seeds), 10 large onions, 3 pints vinegar, 5 cups sugar, 6 tablespoons white mustard seeds, 4 tablespoons celery seeds. Peel cucumbers and slice; make a brine and let them lay over night; drain well. Chop onions and peppers together and cucumbers separately so to drain the water that forms from chopping. Place all in a kettle with the vinegar and boil about 30 minutes, or until transparent.

Mrs. J. E. Warren.

**CUCUMBER PICKLE.**

In the bottom of a crock put a layer of sliced sour pickle, then a layer of brown sugar and mixed spices and so on until crock is filled, cover with vinegar and water, half and half. Cover and let stand over night.

Mrs. Sprague Jones.

**PLAIN PICKLES.**

Three gallons small cucumbers and silver onions, 4 green peppers, 1 red pepper. Some slices of horse radish root. Put cucumbers in brine 48 hours; let drain and dry. 1 gallon vinegar, alum size of hickory nut, 4 lbs. brown sugar (or more),  $\frac{1}{8}$  lb. whole allspice,  $\frac{1}{8}$  lb. whole cloves and a stick of cinnamon. Cook and strain. Pour boiling hot over pickles. Keeps better in crocks.

Mrs. W. H McClenahan.

**DILL CUCUMBER PICKLES.**

Pack small cucumbers and a few sprigs of dill into a quart jar. To each quart add 1 tablespoon salt, 2 tablespoons sugar, 1 tablespoon mustard. Cover with vinegar (not too strong), and seal. All cold.

Mrs. R. J. Grier.

**MUSTARD PICKLES.**

Slice, sprinkle with salt and let stand 3 hours 1 dozen medium-sized cucumbers and about the same amount of onions. Drain and boil in about 1 quart weak vinegar until nearly tender. Then for each quart of vinegar that it takes to cover them add the following dressing: 2 cups brown sugar,  $\frac{3}{4}$  tablespoon tumeric,  $\frac{3}{4}$  tablespoon mustard, 2 tablespoons flour and add to above and boil until thick. One small hot red pepper can be used and less mustard.

Mrs. R. J. Grier.

**SLICED OLIVE OIL PICKLES.**

Place sliced cucumbers, sweet red peppers, whole silver onions in strong brine over night. In morning drain, let come to a boil in weak vinegar with alum size of a walnut. Drain. Put in quart jars, add 1 tablespoon olive oil, 1 teaspoon white mustard seed, 1 teaspoon celery seed to each jar. For each quart heat 1 cup sugar in 1 cup cider vinegar. Pour over pickles and seal.

Mrs. Webster Kay.

**SLICED PICKLES.**

Twelve large cucumbers, 4 onions, 2 cups vinegar, 1 cup sugar, 1 tablespoon mustard, 1 tablespoon tumeric, 1 teaspoon pepper. Peel and slice cucumbers and onions, sprinkle with salt and let stand over night. Scald vinegar, sugar and spices together; add cucumbers and onions, let them boil up once. Seal.

Mrs. Cowan.

**SWEET MUSTARD PICKLES.**

One peck green tomatoes, 1 peck onions. Slice alternately in layers, green tomatoes and onions. Salt each layer and let stand over night. Drain off brine and use  $\frac{1}{2}$  vinegar and water enough to cover; cook until tender. Drain off and make syrup of  $\frac{1}{2}$  gallon cider vinegar, 8 cups brown sugar, 1 cup mustard, 8 teaspoons tumeric. Mix these separately with vinegar until quite thin: 1 teaspoon each ground cinnamon, cloves and allspice tied in a bag and  $\frac{1}{2}$  teaspoon each of the same spices, whole, put in loose, and 1 chopped red pepper (seeds removed). Let all come to a boil; put in pickles and boil again.

Mrs. Harry M. Freed.

**TOMATO MUSTARD.**

One peck ripe tomatoes; wash and cut up with 2 red peppers; put in kettle and boil until soft enough to put through colander. Then put through strainer into kettle and add  $\frac{1}{4}$  lb. salt, 1 lb. brown sugar, 2 onions,  $\frac{1}{2}$  oz. allspice, 1 oz. ginger, cloves and mace (spices whole and tied in thin cloth). Boil 1 hour; remove onion and spices; add  $\frac{1}{2}$  lb. mustard mixed in 1 quart cold vinegar. Boil a few minutes and bottle—keeps perfectly without sealing.

Mrs. H. C. Leach.

**TOMATO RELISH.**

One peck ripe tomatoes; chop and drain over night; 3 large onions, 2 peppers, 3 head celery, chopped fine,  $\frac{3}{4}$  cup salt, 2 lbs. brown sugar, 2 oz. white mustard seed, 1 oz. ground cinnamon, 3 pints vinegar. Mix but do not cook.

Mrs. A. A. Higginson.

**PICKLED PEACHES.**

For 7 lbs. peaches after they are pared, 1 pint vinegar, 4 lbs. sugar, 1 teaspoon cloves, 2 teaspoons each of allspice and cinnamon,  $\frac{1}{2}$  teaspoon ginger,  $\frac{1}{2}$  teaspoon mace. Above spices ground, put in bag. Let sugar, vinegar and spices come to a boil, then add peaches. Cook thoroughly, but not too soft. Put in glass jars and pour syrup over. Seal hot. Peaches can be done the same way.

Mrs. Arthur Montgomery.

**SPICED PICKLES.**

Ten large sour pickles; wash and slice in convenient size for table and drain. Make syrup of 1 cup sugar, 1 cup vinegar,  $\frac{1}{2}$  teaspoon each cinnamon, allspice and cloves, in bag. Pour over pickles hot and let stand several days before using.

Mrs. C. C. Curtis.

See that the name K-N-O-X is on each package of gelatine you buy.

**CORN RELISH.**

Eighteen ears corn, 1 large bunch celery, 1 small cabbage, 4 large onions, 2 green peppers, 2 red peppers, 4 cups sugar, 1 cup salt, 2 quarts vinegar, 4 tablespoons mustard. Cut corn from cob, cut celery, chop onions, cabbage and peppers quite fine; put all together in kettle; after they come to a boil; boil steadily for 30 minutes; put in cans and seal hot.

Mrs. Chase.

**CORN RELISH.**

Eighteen large ears corn, 3 red peppers, 4 large onions, 1 cabbage,  $\frac{1}{4}$  lb. mustard, dry, 4 cups sugar, 2 quarts vinegar,  $\frac{1}{2}$  cup salt. Chop fine; boil 1 hour; put in mustard shortly before taking from fire.

Mrs. H. C. LaFlamboy.

**CUCUMBER SAUCE.**

One dozen good sized cucumbers, sliced thin as for table; sprinkle with salt and let stand 3 hours; drain and add 1 quart vinegar, 1 teacup olive oil,  $\frac{1}{4}$  teacup black mustard seed,  $\frac{1}{4}$  cup white mustard seed, 1 teaspoon celery seed and onion enough to give a slight or strong flavor, as one prefers. Put up in glass jars. This will keep all winter and is especially nice with fish.

Mrs. Mark L. Palmerlee.

**CANNED BEETS.**

One gallon cider vinegar, 2 quarts water, 3 quarts sugar, 5 tablespoons white mustard seed,  $\frac{1}{2}$  pint salt. Boil 1 hour. This amount will cover 15 quarts. Put cooked beets in jars and cover with liquid. Seal.

Mrs. W. T. Fisk.

**COLD VINEGAR PICKLES.**

Stir 1 cup sugar, 1 cup salt, 1 cup horseradish root (medium sized pieces) and  $\frac{1}{2}$  cup Coleman's mustard into 1 gallon cold vinegar. Pour this mixture over pickles. Unnecessary to seal.

Mrs. Wm. A. Snyder.

**MUSTARD PICKLES.**

Six quarts small cucumbers and silver onions, 6 large green peppers, 4 red peppers, 1 cauliflower. Put cucumbers in brine 48 hours. Onions and cauliflower 24 hours. Scald (not boil) all in brine and let drain. 3 quarts cider vinegar, 9 tablespoons Coleman's mustard,  $1\frac{1}{2}$  tablespoons tumeric,  $\frac{3}{4}$  cups sifted flour, 4 cups granulated sugar (or more). Make paste of mustard, flour and tumeric with some vinegar and add sugar. Boil until thickens and add pickles for a few minutes.

Mrs. W. H. McClenahen.



**CHAS. H. LANGLEY**  
Fancy Groceries, Fruits and Vegetables

Two Telephones  
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Detroit, Mich.

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MEATS

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**Flach Hardware Company**

GENERAL HARDWARE, TOOLS, PAINTS, OILS,  
STOVES AND RANGES

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## Marmalades, Preserves and Jellies

*Fruits that grew in sun and shade,  
Found now in jelly and marmalade;  
Preserves and jam, so rich and sweet,  
Don't eat too much—be discreet.*

—M. K. C.

### APRICOT CONSERVE.

One lb. apricots, 2 lbs. sugar, 1 one quart can grated pineapple. Cover the apricots with water and let soak overnight; in morning add sugar and pineapple, using water in which apricots were soaked, cook slowly until thick, about 1½ hours.

Mrs. Louise Gregory.

### PEACH CONSERVE.

Five lbs. of fruit, after pitting, 5 lbs. sugar, 2 lbs. raisins, 4 oranges cut in cubes, leaving on part of rind, juice of ½ lemon. Cook slowly for two hours. Nut meats may be added if desired about ½ hour before it is finished cooking. Put in glasses and seal like jelly.

Mrs. W. W. Hall, Toledo, O.

### AMBER MARMALADE.

Cut fine 1 orange, 1 lemon, 1 grapefruit; remove cores and seeds. Use all pulp and peel. Measure fruit and add 3 times amount of water. Let stand over night in earthen bowl. Boil 10 minutes only. Let stand another night. Measure fruit and use same amount of sugar. Boil fruit ½ hour; add sugar and boil until it jellies.

Mrs. Carrie I. Wright.

Mrs. E. I. Chase.

### CARROT MARMALADE.

Put through chopper (coarse cutter) 1½ lbs. carrots. Cook in a small quantity of water until tender. Put 2 lemons through chopper, as above, and cook 15 minutes. Then put carrots and lemons together with 2 lbs. sugar and boil until thick; a few minutes only being required. Put in jelly glasses.

Mrs. Cora E. Johnson.

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Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed.

**ORANGE MARMALADE.**

Slice thin 4 oranges and 2 lemons; add 22 cups of water and let stand 24 hours. Boil 1 hour and let stand 24 hours more. Add 16 cups of sugar; boil until it jellies.

Miss Huston.

**PEACH AND PEAR MARMALADE.**

Pare and slice moderately fine equal quantities of peaches and pears. Add as much sugar as fruit and cook until thick. Delicious.

Mrs. C. E. Mutschel.

**RHUBARB MARMALADE.**

Six lbs. sugar, 4 lbs. rhubarb, 2 lemons. Slice lemons fine and cook all together until thick as desired.

Mrs. M. E. Buck.

**TOMATO MARMALADE.**

Two lbs. tomatoes, 1 lb. tart apples, 2½ lbs. sugar, 2 lemons. Cut tomatoes and apples small; cut lemons in thin slices. Boil all together 1½ hours.

Mrs. A. D. Campbell.

**CHERRY CONSERVE.**

Six quarts cherries, 4 oranges (skins only) cut in small pieces, 1 package seeded raisins, ½ lb. nuts (almonds preferred), also cut small. Use a little less sugar than fruit. Fruit may be cooked in fireless cooker; then add sugar and cook until thick.

Mrs. H. Gaylord Holt.

**CHERRY RELISH.**

Four lbs. cherries after they are pitted, 4 lbs. sugar, 1 lb. raisins, 4 oranges, rind of 1 orange. Cook until quite thick.

Mrs. R. J. Monteith.

**CURRANT CONSERVE.**

Four quarts currants, juice and pulp of 4 oranges, 1 pint strained honey; 4 lbs. sugar. Cook honey, sugar, orange pulp and juice 20 minutes. Add currants and cook 5 minutes more.

Mrs. H. Gaylord Holt.

**STRAWBERRY AND PINEAPPLE CONSERVE.**

Equal parts of firm strawberries and diced pineapple. Cook 20 minutes. Then add equal amount of sugar. Cook until it jells.

Mrs. Wm. A. Snyder.

**GRAPE CONSERVE.**

Five lbs. grapes, 5 lbs. sugar, 3 large oranges, cut fine, 1 lb. seeded raisins. Pulp the grapes. Cook pulp and skins separately; put pulp through sieve; add other ingredients and cook 30 minutes.

Miss Anna M. Kneeland.

**PEAR CONSERVE.**

Five lbs. soft pears, 5 lbs. sugar, 1 lb. raisins, 3 oranges, 3 lemons, 1 cup nut meats. Cut pears fine, cover with sugar and let stand over night. In morning, add raisins, lemons, oranges and nuts. Cook until thick. Albertine Boyce.

**EAST INDIA PEARS.**

Take hard pears, peel, core and cut in very thin slices. For 8 lbs. of sliced fruit, take same quantity of sugar, 1 pint of water, 4 lemons,  $\frac{1}{4}$  lb. preserved ginger. The lemons must be cut in long, thin slices. Put all together and boil slowly 1 hour.  
Mrs. A. Montgomery.

**PLUM CONSERVE.**

One peck plums, 2 oranges, 1 lb. English walnuts, one 25c bottle of maraschino cherries; sugar equal in bulk to plums. Pour boiling water over plums and remove skins and stones. Boil oranges whole until tender; chop and add to plums. Add walnuts, cherries and sugar. Cook until thick.  
Mrs. C. E. Mutschel.

**PLUM COMPOTE**

Six lbs. plums, after stones are removed, 6 lbs. sugar, 2 lbs. seeded raisins, juice and grated rind of 4 oranges, 1 lb. broken walnut meats. Boil until it jellies.  
Mrs Arthur Montgomery.

**SPICED CHERRIES.**

Five lbs. cherries, 3 lbs. sugar, 1 pint vinegar, 1 teaspoon cinnamon, 1 teaspoon cloves. Allspice may be used also, if desired. Boil vinegar, sugar and spices to a syrup; add cherries and cook until thick.  
Mrs. C. E. Mutschel.

**SPICED CURRANTS.**

Four quarts currants, after they have been picked over,  $3\frac{1}{2}$  lbs sugar, 2 tablespoons cinnamon, 1 tablespoon cloves,  $\frac{3}{4}$  pint vinegar. Put vinegar, sugar and spices on to boil; when boiling add currants and boil 1 hour or until they are thick.  
Mrs Bachmann.

**ORANGE STRAWS.**

Cut, peel in lengths; boil 20 minutes. Drain.

**Syrup.**

One cup sugar,  $\frac{1}{2}$  cup water; boil until it threads. Put in peel and boil slowly 20 minutes. Put on a platter and roll in powdered sugar.  
Mrs. E I. Chase

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KNOX GELATINE is economical—FOUR PINTS in each package.

MEMORANDUM FOR THE RECORD

DATE: 10/10/50

TO: SAC, NEW YORK

FROM: SAC, NEW YORK

SUBJECT: [Illegible]

[The remainder of the page contains extremely faint and illegible text, likely bleed-through from the reverse side of the document.]

**JELLIED PRUNES.**

One-half lb. prunes,  $\frac{1}{2}$  box Knox's gelatine, 1 cup sugar,  $\frac{1}{4}$  cup lemon juice. Wash prunes and soak for several hours in 2 cups of cold water; cook in same water until soft. Remove prunes, stone and cut in quarters. To the prune water add enough boiling water to make 1 pint. Add gelatine that has been soaked in  $\frac{1}{2}$  cup cold water; stir until dissolved. Add lemon juice and sugar; pour over the prunes. Stir twice until stiffened. (One package of lemon Jello may be used in place of plain gelatine.)

Serve with sweetened cream or boiled custard.

Alma Dorothy Campbell.

**PINEAPPLE HONEY.**

Grind pineapple in food chopper (medium cutter); then add 2 cups of sugar to 1 of pineapple. Boil 10 minutes only; then put in glasses. This is nice for hot biscuits and ice cream.

Mrs. C F. Shirts, Chicago, Ill.

**QUINCE HONEY.**

Three small quinces, 1 pint boiling water, 1 pint sugar. Boil water and sugar while paring and grating quinces. Add quinces and let boil 15 or 20 minutes. Put in jelly glasses.

Mrs. C. E. Mutschel

**CRABAPPLE JELLY.**

Wash apples; remove stems and unsound spots. Nearly cover with cold water; boil slowly until well cooked. Put into a jelly bag and let drain over night. To each measure of fruit juice use same measure of sugar. Boil juice well 20 minutes. Skim. Heat sugar, stir into boiling juice and boil about 5 minutes. Test for jell by dropping from bowl of spoon.

Have ready tumblers in a pan of hot water, into which pour jelly. Let stand 24 hours, if possible, before sealing with hot paraffine. Store in a cool, dry place.

The juice from canned raspberries or cherries added to the juice of crabapples is an improvement.

Mrs. R. C. Bouton.

**CRANBERRY JELLY.**

One quart cranberries, 1 pint sugar,  $\frac{1}{2}$  pint water. Put all together and boil 10 minutes. Strain through colander.

Mrs. J. E. Warren.

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**CURRANT JELLY.**

Wash currants; pick them over, but do not stem; add enough water so that it can be seen, but do not cover. Cook and mash well so that no whole currants remain. Drain over night in jelly bag. Measure juice and boil 20 minutes; then add slowly an equal amount of sugar, which has been well heated. Be sure sugar is melted, but do not let jelly boil. Put in glasses.

Mrs. Arthur Montgomery.

**GRAPE JELLY.**

Four or 5 lbs. green and ripe grapes, 1½ cups water. Cook until tender; strain. Use equal amounts of juice and sugar. First boil the juice 10 minutes without sugar and boil 10 minutes after adding sugar.

**RASPBERRY-APPLE JELLY.**

One quart red raspberries, either fresh or canned, 4 quarts sour apples. Make as ordinary jelly.

Mrs. Robert Grier.

**PEACH MARMALADE.**

Eighteen peaches cut in small pieces, grated rind and juice of 1 lemon, 1 large orange (cut in small pieces without peeling). As much sugar as fruit. Cook 1 hour.

Mrs. S. Simmons.

## Chafing Dishes

*Isn't it jolly, on a winter's night,  
The chafing dish supper to cook!  
Whatever it is you wish to make  
You'll find it right here in our book.*

—M. K. C.

### CHEESE MIXTURE.

One lb. cheese grated, 1 egg well beaten, 1 can prepared tomato soup, butter size of walnut,  $\frac{1}{2}$  cup chopped olives, salt and pepper to taste. Melt butter in chafing dish and gradually add cheese. When all is melted add soup, stirring constantly. Then add the beaten egg before mixture is too hot. Lastly, add chopped olives. Serve on toast or wafers.

Mrs. W. C. Lawrence.

### WELSH RAREBIT.

Put 1 lb. York State cheese through grinder; add 1 teaspoon mustard; paprika. Put in chafing dish or double boiler; add 1 tablespoon butter. Melt all together; add slowly  $\frac{1}{2}$  cup milk; beat 2 eggs and stir in. If too thick, thin with milk. Serve on crackers.

To make Mexican Rarebit, add 1 can tomatoes (strained) and 1 green pepper.

Arline Chase.

### FOR THE CHAFING DISH.

One teaspoon butter, 1 small onion cut fine, 1 cup boiled rice,  $\frac{1}{2}$  pint milk (rich), 1 can shrimps,  $\frac{1}{2}$  cup catsup. Melt butter; add onion and when brown add rice, milk and shrimps cut in shreds. When heated add catsup and when piping hot serve on toast or crackers.

Mrs. Geo. A. Ransom.

Mrs. James Kermath.

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KNOX GELATINE makes a transparent, tender, quivering jelly.



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**SHRIMP WIGGLE.**

One cup shrimps, 1 cup canned peas, 4 tablespoons butter, 2 tablespoons flour,  $1\frac{1}{2}$  cups milk,  $\frac{1}{2}$  teaspoon salt. Melt butter and add flour with salt, stirring constantly; then pour on milk gradually. As soon as sauce thickens, add shrimps and peas drained from their liquor. Serve on Uneeda biscuit or buttered toast.

Mrs. J. E. Warren.

**CRAB MEAT, "A LA KING."**

One lb. crab meat,  $\frac{1}{2}$  lb. French mushrooms, 1 green pepper diced finely,  $\frac{1}{2}$  teaspoon kitchen bouquet. Mix crab meat, mushrooms and peppers together and add a white sauce made of 1 quart milk, 2 tablespoons butter, 2 tablespoons flour and 2 eggs, well beaten. Melt butter first; add flour and when thoroughly mixed add milk, into which eggs have been beaten. Cook slowly until the sauce begins to thicken; then add dry ingredients and cook about 10 minutes.

Mrs. John Crossley.

**CHICKEN, "A LA KING."**

One 4 lb. chicken,  $\frac{1}{2}$  sweet green pepper, 1 can mushrooms,  $\frac{1}{2}$  can pimientos, 1 tablespoon flour, 2 tablespoons butter.

Have chicken (which has been cooked until tender) cut into cubes; mix pimientos, mushrooms and peppers finely cut, with the chicken. Cover with milk and thicken with flour mixed in melted butter. Season with salt and paprika and cook until thoroughly heated.

Mrs. Harry M. Freed.

**LOBSTER, A LA NEWBEG.**

One large lobster, 2 tablespoons butter, 1 cup cream, yolks of 3 eggs. Put butter in chafing dish and melt; add dash of cayenne pepper and lobster, which has been cut with a silver knife into chunks. Cook for 5 minutes covered. Mix beaten eggs with cream; pour on lobster. As soon as it boils, serve on buttered toast.

Mrs. G. E. McKean.

# Beverages

*The sunshine of summer,  
The rain and the dew,  
Are combined in the nectar  
We now serve to you.*

—M. K. C.

## FRUIT PUNCH.

One dozen lemons,  $\frac{1}{2}$  dozen oranges,  $\frac{1}{2}$  pineapple, 3 bananas sliced, 1 bottle cherries. Sugar to taste.

Mrs. Vincent Stock.

## GRAPE JUICE.

Wash and pick grapes from stems. Cover with water, boil thoroughly; strain through colander and then through fine bag. Boil juice with 1 cup of sugar to 1 pint of juice. Seal air tight.

Mrs. Chas. C. Stewart.

## ORANGE ALBUMEN.

White of 1 egg, slightly beaten; add juice of 1 orange, 2 teaspoons sugar. Fill glass with ice cold water.

Mrs. W. J. Johnston.

## A DELICIOUS DRINK.

Get 5 cents' worth each of essence of spruce, oil of wintergreen, oil of sassafras. Take 9 quarts warm water, in which dissolve 1 yeast cake and stir well. Add 2 lbs. sugar, 5 drops essence of spruce, 10 drops oil of wintergreen, 15 drops oil of sassafras. Stir until sugar is dissolved. Put in bottles or jars; cook tight; keep in warm place 8 hours, then in a cool place. In three days it will be ready for use.

Mrs. E. I. Chase.

## FRUIT PUNCH.

Boil 10 minutes 4 cups sugar and 8 cups water. Add juice and pulp of  $1\frac{1}{2}$  dozen lemons, 1 doz. oranges, 1 qt. Appolinaris, 1 pt. cold tea (green), pineapple juice and cherries. Serves about 60 people.

Mrs. E. I. Chase.

## GRAPE JUICE PUNCH.

One qt. white or blue grape juice, 1 pt. cold tea (green), juice of 3 oranges and 3 lemons, sugar and water to taste.

Mrs. E. I. Chase.

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DESSERTS can be made in a short time with KNOX GELATINE.

## *Make This Your Store*

*—for home electric servants*

- ★ Approved by Good Housekeeping Institute and sold at our store: Apex Electric Suction Cleaner, Laun-Dry-Ette Washing Machine, Simplex Ironer.



# The Stroud-Michael Co.

1443-45  
BROADWAY  
Cherry 5886

# Telfer's Coffees

*Are Best*

# Sandwiches

*A picnic without a sandwich!  
It couldn't be—you know,  
'Tis the same at reception or party,  
You find them wherever you go.*

*Use meat, nuts or most any filling,  
With bread or rolls, brown or white,  
A sandwich may be just a sandwich,  
But it's so much better made right.*

*Cut bread as thin as a wafer  
In shapes, your fancy to please,  
Good to eat, artistic and dainty,  
Are sandwiches made like these.*

—M. K. C.

## RIBBON SANDWICHES.

Remove crust from loaf of bread, cut loaf lengthwise in four, butter one section and spread with pimentos, drained, chopped and mixed with mayonnaise. Place next section on this and butter, spread with Philadelphia cream cheese. Place third section on and butter, spread with chopped green peppers drained and mixed with mayonnaise. Put on last section. Wrap in damp cloth. When ready to serve cut in half inch slices.

Mrs. E. I. Chase.

## OPEN SANDWICHES.

Cut any kind of bread in fancy shapes, butter and spread with Philadelphia cream cheese. Cut pimentos in fancy shapes to form flowers or border, or use almonds to form daisies.

Mrs. E. I. Chase.

## CLUB SANDWICHES.

Between 2 slices of bread put lettuce leaf, mayonnaise dressing; then slice white meat of chicken; more dressing. Put bacon, fried crisp, on top. Cut across cornerwise. Put pickle cut lengthwise on plate.

---

For Dainty Delicious Desserts use KNOX GELATINE.

**CREAM CHEESE SANDWICHES.**

Two hard boiled eggs, 3 Spanish peppers, package Philadelphia cream cheese,  $\frac{1}{2}$  tablespoon onion juice,  $\frac{1}{2}$  teaspoon salt. Put all through grinder; mix with mayonnaise.

Marion Wiley.

**FAVORITE SANDWICHES.**

Cream 2 tablespoons butter  $\frac{1}{2}$  cup grated cheese,  $\frac{1}{4}$  teaspoon each of mustard and paprika and  $\frac{1}{2}$  cup chopped, stuffed olives. Season with salt.

Mrs. E. L. Buell.

**FLORADORA SANDWICHES.**

Six tablespoons of chopped, cooked chicken, 2 tablespoons chopped green pepper,  $\frac{1}{2}$  teaspoon chopped parsley, 2 tablespoons mayonnaise dressing. Salt to taste.

**HAM SANDWICH FILLINGS.**

Chop ham very fine and mix with mayonnaise.

Chop ham and 2 small pickles very fine; mix with mayonnaise.

Ham mixed with German mustard and cream is a change.

Hard boiled eggs, chopped, may be added to ham.

Horseradish mixed with ham is tasty.

Cut bread with round cutter; use ham filling. Cut circular pieces out of top of sandwich and insert half a stuffed olive.

**LINCOLN SANDWICHES.**

Cut brown and white bread in thin slices; spread with butter; arrange tongue over white bread; add mayonnaise. Spread brown bread with any soft cheese. Put together.

**LOBSTER SANDWICHES A LA BOULEVARD.**

One cup lobster, chopped, yolks of 5 hard boiled eggs, grated. Moisten with melted butter; season with prepared mustard, salt and vinegar.

**PEANUT SANDWICH FILLINGS.**

Grind peanuts; add chopped olives, a little castup and Worcestershire sauce. Thin with salad dressing.

Mrs. Morton.

Put peanuts through grinder; mix with mayonnaise.

Send for the KNOX GELATINE recipe book.

**PIMENTO SANDWICHES.**

One lb. cheese, 6 large pickles, 6 hard boiled eggs, 1 small can pimentos; drain. Grind all in meat chopper; add salt to taste and enough mayonnaise dressing to spread.

Mrs. W. E. Reeves, Wichita, Kan.

Drain can of pimentos well; chop and add mayonnaise.

**SARDINE SANDWICHES.**

Toast 2 slices of bread; on one place thin slices of cheese, dash of paprika; put under blaze to melt. On the other spread a thick layer of sardines. Put together and serve with slice of tomato on top.

Margaret Ball.

**TONGUE SANDWICHES.**

Cold slices of tongue, dipped in mayonnaise and chopped fine. Parsley may be added. Dipping tongue in mayonnaise first seasons it better.

## Hot Sandwiches

**CINNAMON SANDWICHES.**

Make a paste of butter, sugar, cinnamon and spread on thin slices of hot toast.

Margaret Ball.

**CHICKEN FINGER SANDWICHES.**

Mince cold cooked chicken very fine; moisten with enough boiled salad dressing to roll in size of finger; season with minced celery and onion. Cover with thin baking powder biscuit crust, pinch ends together, brush with beaten egg. Bake in oven.

**TOASTED CHEESE SANDWICHES.**

Toast bread; butter.  $\frac{1}{2}$  lb. cheese, chopped with 2 pimentos. Spread on toast; put in oven until cheese begins to melt. Serve hot.

Mrs. Harry M. Freed.

**CRAB SANDWICHES.**

Moisten the grated yolk of 1 hard boiled egg with 1 tablespoon of softened butter; add  $\frac{1}{2}$  can crab meat, chopped; 1 tablespoon lemon juice. Mix to a paste. Spread on thin slices of buttered brown bread.

**CRESS SANDWICHES.**

One bunch cress,  $\frac{1}{2}$  cup pecans, chopped fine. Mayonnaise to spread.

Cut slices very thin and spread with peanut butter.

**JELLY SANDWICHES.**

Spread bread with any kind of jelly, add chopped nuts. Philadelphia cream cheese and  $\frac{1}{2}$  glass currant jelly; mix well together.

**ONION SANDWICH.**

Soak Spanish onion in water; drain well. Salt, and juice of lemon squeezed on slices.

**TEA SANDWICHES.**

Spread thin slices of brown bread with butter, then with cottage cheese, mixed with chopped nuts.

Mrs. Jerome K. Stock.

**TOMATO SANDWICHES.**

Toast bread, put slices of tomato, slightly salted, between, and bacon, fried crisp, on top.

Brown bread with cucumbers sliced, salt, mayonnaise, if desired.

Brown bread spread with cream cheese. Add either plain or stuffed olives, chopped.

Butter thin slices brown bread, sprinkle with celery salt. Chop English walnuts and celery in equal parts, very fine. Mix with enough mayonnaise to spread easily.

\*

**Fruit Sandwiches**

\*

**DATE SANDWICHES.**

Chop dates and preserved ginger; moisten with lemon juice and cream. English walnuts or pecans may be added.

**ORIENTAL SANDWICHES.**

Spread cream cheese on buttered bread; next a layer of chopped dates; sprinkle with chopped peanuts.

**RAISIN SANDWICHES.**

One and one-half cup raisins;  $\frac{3}{4}$  cup English walnuts. Put through chopper. Butter bread generously before putting in filling.

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KNOX GELATINE is the one dessert for all appetites.

## Set Friday Aside

**A**ND come to the *All Day Work Meeting*. The Women's Association needs you to help make these meetings pleasant and profitable.

Your "Bit", large or small, will add just that something which will help another.

The 1 o'clock Luncheon of dainty things, away from home, will be a distinctive treat. Business meeting at 2:30.

### **BREWSTER CONGREGATIONAL CHURCH**

Trumbull and Warren Aves.

## MEMORANDUM



# Candies

*Sweets both rare and of simple kind  
On this page of goodies you'll find.*

—M. K. C.

## RULES FOR CANDYMAKING.

1. Never cook candy in tin.
2. Cool in a cool, dry place—not in the refrigerator.
3. Butter, when used, should be put in when candy is nearly done.
4. Flavors are more delicate when not boiled in candy, but added afterwards.
5. Cream of tartar should be dissolved in a little water, and not added until sugar begins to boil.
6. Try candy often and carefully.

## DIVINITY FUDGE.

Two cups sugar,  $\frac{3}{4}$  cup Karo,  $\frac{1}{4}$  cup water, whites of 2 eggs, 1 teaspoon vanilla,  $\frac{1}{2}$  cup chopped nut meats,  $\frac{1}{2}$  lb. dates stoned and cut fine. Cook sugar, karo and water until crisp when tried in cold water. Beat the whites of the eggs on a large platter and pour syrup slowly on them, beating the whole until it begins to harden. Add vanilla, nuts and dates. Spread quite thick on a shallow, buttered dish. When cool cut in squares.

Helen M. Hartmann.

## CHOCOLATE FUDGE.

Two cups sugar,  $\frac{1}{2}$  cup milk,  $\frac{1}{3}$  cup Karo; place on fire and add  $1\frac{1}{2}$  squares bitter chocolate. Boil until mixture makes soft ball in cold water, stirring all the time. Remove from fire; when cool, beat until thick and creamy; add 2 table-spoons butter, vanilla and 1 cup chopped nuts, if desired. When thick put on buttered dish and mark in cubes.

Eva Newton.

## CREAM CANDY.

One quart granulated sugar, 1 pint water, butter size of egg, little cream of tartar flavoring. Boil until it almost snaps in cold water. Pour into buttered dish and when cool pull; add vanilla while pulling. Cut in pieces when white.

Mrs. G. E. McKean.

---

KNOX GELATINE solves the problem of "What to have for dessert?"

## TAFFY.

Three cups light brown sugar, 1 cup molasses, 1 cup water,  $\frac{1}{2}$  teaspoon cream tartar, butter size of walnut. Boil until it hardens in cold water and pull until white.

Jennie Durst.

## MAPLE PUFFS.

One-half lb. maple sugar,  $\frac{1}{2}$  lb. brown sugar, whites of 2 eggs, 1 cup English walnuts,  $\frac{1}{2}$  cup chopped figs,  $\frac{1}{2}$  cup chopped citron,  $\frac{1}{2}$  cup raisins,  $\frac{1}{2}$  cup water. Boil water and sugar until they spin a heavy thread. Beat the whites of eggs very stiff; gradually add hot syrup to whites, beating all the time. When mixture begins to stiffen add other ingredients. Beat until thick and creamy.

Mrs. G. E. McKean.

## FRENCH DAINTIES (CANDY).

2 envelopes Knox Acidulated  $1\frac{1}{2}$  cups boiling water  
 Gelatine 1 cup cold water  
 4 cups granulated sugar.

Soak the gelatine in the cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part one-half teaspoonful of the Lemon Flavor found in separate envelope, dissolved in one tablespoonful water, and one tablespoonful lemon extract. To the other part add one-half teaspoonful extract of cloves, and color with the pink color. Pour into shallow tins that have been dipped in cold water. Let stand over night; turn out and cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavors and colors, and adding chopped nuts, dates or figs.

## PUFFED RICE BALLS.

1 cup Karo maple syrup 2 tablespoons vinegar  
 1 cup water Butter size of walnut  
 1 cup sugar  $\frac{1}{4}$  teaspoon soda

Boil until it threads then pour over puffed rice and form into balls. Enough for 1 package puffed rice.

Mrs. R. J. Grier.

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KNOX GELATINE is measured ready for use—each package is divided into two envelopes.

## Household Hints

*Many a catastrophe is avoided by dint  
Of just a helpful, little hint.*

—M. K. C.

Put alternate layers of drief beef with escalloped potatoes.

Equal parts of currant and red raspberry juice make a delicious jelly.

Cracker and bread crumbs used in covering the tops of scallops, etc., should be well greased with melted butter. This makes a better covering than the dry crumbs dotted with butter, and uses less of the butter.

Bread crumbs should always be used for covering articles for frying, as cracker crumbs absorb the grease.

Three-fourths lb. of coffee will make 1 gallon; 1 gallon will make 25 cups.

One gallon of ice cream, if served on plate, will serve 24 persons; if in sherbet glasses, 30.

Two quarts of chicken salad will serve 12 persons.

On large loaf of bread will make 20 three cornered sandwiches.

One quart of oysters, creamed, will fill 12 large pattie shells.

One and one-half lbs. of salted nuts will serve 25 people.

One pint of flour made up in baking powder biscuits will make from 12 to 15, according to the size of the cutter.

When through frying, add a pared potato cut in slices to the fat and let it cook slowly until the potato has browned. Strain fat through cheesecloth. Clarified in this way, the fat may be used indefinitely.

A slice of stale bread tied in muslin, placed in top of cabbage when cooking, is excellent for absorbing the disagreeable odor.

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Use KNOX GELATINE if you would be sure of results.

**SOAP.**

Melt  $5\frac{1}{2}$  lbs. grease. Dissolve 1 can of concentrated lye in 1 quart of water. Add to this 1 cup of borax, 1 cup of ammonia. When the grease is cool, before it thickens, pour in the lye slowly and beat for 1 minute. When it begins to thicken pour into a dripping pan to mold. When hard enough cut into squares.

Use old dishes, as the lye will ruin good ones.

**COLD CREAM.**

Melt  $\frac{1}{2}$  lb. mutton suet. Strain. To 2 cups of hot tallow add 1 oz. camphor gum, pulverized, 2 ozs. glycerine. Beat until creamy.

**HAND LOTION.**

To four parts of bay rum, 1 part glycerine, 1 part soap liniment.

**FOR GARNISHING.**

Take round chocolate candy, stick almonds for petals in flower shape.



*Now all good things must have an end,  
So there's no need of further looking;  
For this completes our book, dear friend,  
And we will leave you to your cooking.*

—M. K. C.

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