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Compiled by
Methodist Episcopal Ladies Aid
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1923

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B R E A D

Graham Bread

Two cups sour cream, 1 $\frac{1}{2}$ teaspoons soda, pinch salt, 1 egg, $\frac{1}{2}$ cup brown sugar, graham flour to thicken.

RUTH FALCONER.

Brown Bread

Half cup granulated sugar, 2 eggs well beaten, $\frac{1}{2}$ cup lard or other shortening, $\frac{1}{2}$ cup molasses, 2 cups sour milk or buttermilk, 2 teaspoons soda, 1 teaspoon baking powder, 1 teaspoon salt, (small) $1\frac{1}{2}$ cups wheat flour, $2\frac{1}{2}$ cups graham flour. Sift baking powder and salt in flour. Bake one hour in coffee cans with covers on. Will also be nice baked in medium sized bread tins. Makes two loaves.

MRS. F. R. DODGE.

Coffee Roll Bread

Take one pound (2 cups) bread dough, 4 tablespoons sugar, 2 eggs, 1 teaspoon butter, knead and let rise $2\frac{1}{2}$ hours, work down let rise 1 hour, roll out and sprinkle with raisins, roll into long roll and form into a ring, pinch ends together, raise $1\frac{1}{2}$ hours, bake 30 minutes. While warm cover with frosting made of 1 cup pulverized sugar and 1 tablespoon milk.

MRS. FLOYD WOOD.

Graham Muffins

One cup graham flour, 1 cup white flour, $\frac{1}{4}$ cup sugar, 3 teaspoons baking powder, 1 teaspoon salt, 1 cup milk, 1 egg, 1 tablespoon melted butter. Mix and sift dry ingredients, add milk gradually and egg well beaten and butter. Bake in hot buttered gem pans 25 minutes.

MRS. W. G. ALWAY.

Muffins

Quarter cup butter, $\frac{1}{4}$ cup sugar, 1 egg, $\frac{3}{4}$ cup milk, 2 cups flour, 2 teaspoons baking powder.

MRS. J. N. CLARK.

Wheat Muffins

Two eggs, 1 tablespoon sugar, 1 cup sweet milk, butter and lard size of egg, 2 cups flour, 2 teaspoons baking powder.

MRS. BELL.

Nut Bread

Three cups flour, 3 teaspoons baking powder, 1 teaspoon salt, $\frac{1}{2}$ cup granulated sugar, 1 cup chopped walnut meats, 1 egg well beaten, 1 cup sweet milk. Mix well and let stand 25 minutes. Bake in moderate oven 45 minutes.

MARGARET COX.

Nut Muffin or Nut Bread

Two tablespoons sugar, 3 tablespoons melted butter, 2 eggs, 1 cup milk, 2 cups flour, salt, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ cup chopped nutmeats stirred in last. Bake in a loaf, or bake as muffins.

MRS. M. S. STOWELL.

Sweet Buns

When baking bread take 6 large spoons of the sponge, cream $\frac{1}{2}$ cup sugar and 3 tablespoons butter, add 1 egg well beaten and flour enough to make a soft dough. Do not knead much. Grease bowl and when light turn out on board, do not knead, but spread out with hands dipped in melted butter. Cut out with biscuit cutter, when very light bake in quick oven. Grease with melted butter.

MRS. MARY BOYER.

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MEATS

Salmon Croquettes

One can salmon drain and bone, juice of 1 lemon, 1 cup cracker crumbs, 1 egg, salt and pepper to taste, mix all together and shape into croquettes, dip into egg roll into cracker crumbs, drop into hot lard, fry until brown.

MRS. FRED J. READER.

Fried Partridge

Dress bird and cut breast in slices. Season. Roll in egg and cracker crumbs. Fry in deep fat. Do not parboil.

MRS. BURTON LYDELL.

Baked Veal in Tomato Sauce

One pound veal steak cut two inches thick. Season with salt and pepper and roll in cracker crumbs, beaten egg and cracker crumbs again. Fry until browned over, but be careful not to burn. Pour over this $\frac{1}{2}$ can tomato soup to which has been added an equal amount of water. Bake in slow oven about two hours.

MRS. GEORGE MACK.

To Fry Beef Steak

Trim steak and remove all bone and gristle, pound and roll in flour. Have fry pan with butter smoking hot, sear steak on both sides then season to salt and pepper keep turning till cooked to suit either rare or well done. Remove to hot platter and serve. Pour little boiling water in hot frying pan and pour around the steak not over it.

MRS. J. C. MUSTARD.

Meat Loaf

Two and $\frac{1}{2}$ pounds of beef and $\frac{1}{2}$ pound fresh pork, put both through the grinder. 1 cup rolled crackers softened with boiling water, quite wet, 3 eggs, pepper and salt to taste and a pinch of sage. Stir all well. Bake $1\frac{1}{2}$ hours.

MRS. M. H. COBURN.

Beef Loaf

Three pounds ground beef, 2 cups pulverized crackers, 2 eggs, $\frac{1}{2}$ cup butter, 2 cups sweet milk, $\frac{1}{2}$ tablespoon pepper, 2 tablespoons salt. Bake 3 hours in moderate oven.

MRS. ANNA BENEDICT.

Meat Loaf

Two pounds chopped beef, 1 pound chopped pork, 1 cup of bread crumbs beaten up in 1 cup hot milk, 1 egg, 1 teaspoon salt, pinch pepper. Mix all together and bake 45 minutes.

MARGARET COX.

Swiss Steak

Two pounds round steak cut 1 inch thick, melt 2 tablespoons of fat in frying pan. Season steak with salt and pepper, dredge with flour, brown slightly on both sides then put into casserole. Brown a scant $\frac{1}{2}$ cup flour in fat left in pan, add 3 cups hot water, pour over meat. Cook 2 hours in slow oven. If onion is liked cook a raw onion in fat before meat is browned.

MRS. GEO. QUICK.

Swiss Steak

Have butcher cut some round steak about 2 inches thick, if not very fat get some suet also. Salt and pound in all the flour it will hold. Fry in hot butter until both sides are browned, but do not let burn as it will spoil gravy. Put in kettle, pour boiling water over it and boil slowly until tender, add hot water as needed. If gravy is not thick enough add flour and water thickening just before serving.

MRS. L. MATTIX.

Risotto

Half pound hamburger steak, 1 cup rice, 2 tablespoons butter, $\frac{1}{2}$ onion, 1 cup tomato, $1\frac{1}{2}$ teaspoon salt, dash paprika, 2 or 3 cups water, $\frac{1}{2}$ cup grated cheese, pimento or pepper if desired. Put rice over fire in plenty of cold water and let boil 5 minutes. Drain and rinse. Cook meat and onion until slightly brown. Add rice, tomatoes, pepper, cheese and seasonings. Simmer on top of stove, or bake in oven about an hour. Add more water, if necessary.

MRS. GEORGE MACK.

Casserole of Rice and Meat

Line a mould, slightly greased with steamed rice. Fill the center with 2 cups cold finely chopped cooked veal, highly seasoned with salt, pepper cayenne, celery salt, onion juice and lemon juice, then add $\frac{1}{4}$ cup cracker crumbs, 1 egg slightly beaten and enough hot stock or water to moisten, cover meat with rice cover rice with buttered paper to keep out moisture, set casserole in pan of hot water and bake 45 minutes. Pork or mutton may be used.

MRS. W. E. BLAKE.

Salmon Loaf

Mix together 1 can salmon, 1 cup milk, $\frac{1}{2}$ cup cracker crumbs, 1 egg slightly beaten, salt and pepper to taste, 1 teaspoon baking powder. Bake in loaf tin $\frac{1}{2}$ hour. Turn out on platter and pour around loaf 1 pint seasoned cream sauce to which has been added cup of green peas. Is very good without sauce and peas.

MRS. FRANK PONKO.

Veal Loaf

Three and half pounds veal and $\frac{1}{2}$ pound salt pork chopped fine, 1 cup cracker crumbs, 2 tablespoons salt, $\frac{1}{2}$ teaspoon pepper, $\frac{1}{2}$ teaspoon nutmeg, butter size of egg, 6 tablespoons milk, 3 well beaten eggs, mix and bake 2 hours.

MRS. GEORGE QUICK.

India Curry—Veal

Wipe a slice of veal $\frac{1}{2}$ inch thick, weighing $1\frac{1}{2}$ pounds, and cook in frying pan without butter quickly searing one side then the other. Place on a board and cut in $1\frac{1}{2}$ inch pieces. Fry 2 sliced onions in $\frac{1}{2}$ cup butter or drippings until brown. Remove onions and add meat and $\frac{1}{2}$ tablespoon curry powder to the hot butter, cover with boiling water. Cook slowly until meat is tender. Thicken with flour. Add teaspoon vinegar. Serve with rice.

MRS. D. BOBIAN.

Ham Relish

One slice brown bread crumbed fine, add 1 pint milk, boil and pour over 1 cup cooked ham chopped very fine, add 1 egg. Beat all together and bake 20 minutes.

MRS. J. E. FLEMING.

Chop Suey

One and half pounds pork steak, 3 medium sized onions, 1 large celery stalk, 1 cup mushrooms, 3 tablespoons Chinese sauce, 1 tablespoon corn starch, 1 tablespoon sugar. Soak mushrooms in water if dried, if canned use as they are. Cut meat into dice, cut celery and onions fine. Fry meat in iron pot until brown, add onions and celery and last the mushrooms. Smooth cornstarch in 1 cup water, add Chinese sauce and two tablespoons of liquid off mushrooms. Add to pot and stir until mixture thickens. About $\frac{1}{2}$ hour is required for cooking. Hot fire.

MRS. R. E. LANE.

Clam Chowder Sausage with Tomato Sauce

One can clam chowder, add as much water as soup, make small patties of quite lean pork sausage, if sausage is fat, fry first. Put sausage in stew pan with clam chowder and simmer for about 2 hours. Add water as needed. Serve hot with tomato sauce.

MRS. C. M. SPENCER.

Corned Beef

Two quarts water, 1 cup salt, $\frac{1}{4}$ teaspoon saltpeter. Stir all ingredients and pour over $3\frac{1}{2}$ or 4 pounds chunk beef. Let stand 1 week turning once.

LOWA TRACY.

Canned Stuffed Sausage

Put in kettle amount of stuffed sausage desired, add water, cover and boil till no red appears when cut. To keep from bursting prick with fork. Cut in desired lengths for table, put in glass jars, put enough of fat to fill neck of jar, invert and allow to cool and harden. Put away in cool place. To prevent lard from sinking do not turn can right side up.

MRS. DAVID LEEDY.

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CAKES

Graham Cracker Cake

Two tablespoons butter, 1 cup sugar, 2 eggs well beaten, 1 cup milk, 12 graham crackers (1 cup) rolled out, 1 cup flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Cream butter, add sugar, eggs, etc., bake in moderate oven.

MRS. HENRY BEKKERING.

Soft Ginger Bread

Half cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon each of ginger, cinnamon and cloves, 2 teaspoons of soda dissolved in 1 cup boiling water, 3 cups flour, add 2 well beaten eggs the last thing before baking.

MRS. MYRON KING.

White Cake

Two cups white sugar, $\frac{1}{4}$ cup butter, 1 cup sweet milk, 3 cups flour sifted four times, 1 large teaspoon baking powder, 4 eggs, whites beaten stiffly and put in last. Bake 1 hour in slow oven.

MRS. ALICE SQUIRES.

Spice Cake

Cream 1 cup lard, add 1 cup sugar, 1 cup molasses, 1 cup sour milk, 4 cups flour, 2 teaspoons soda, 1 teaspoon each cinnamon and nutmeg. Add 2 teaspoons vinegar. Bake in square pan in moderate oven over 35 minutes then frost.

MRS. JAMES McELROY.

Sunshine Cake

One cup sugar, whites 7 eggs, yolks 5 eggs, 2-3 cup flour, 1-3 teaspoon cream tartar, $\frac{1}{4}$ teaspoon salt. Beat egg whites, sift in cream tartar, fold in sugar, add yolks and fold in flour. Vanilla may be added. Bake slowly.

MRS. FRED DUNBAR.

Sweet Cream Cake

Break 2 eggs in cup, fill cup with sweet cream, beat, 1 cup sugar, 1 2-3 cups flour, 2 teaspoons baking powder, salt and extract. Bake in two layers with any desired filling.

MRS. FRANK McTAGGART.

Ginger Bread

One cup brown sugar, $\frac{3}{4}$ cup shortening, 1 teaspoon each salt, soda, cinnamon, cloves, allspice, ginger, $\frac{1}{2}$ cup hot water. Add flour. Do not get too stiff. Very nice served with whipped cream.

MRS. WM. ALLEN.

Sour Cream Cake

Two cups brown sugar, $\frac{1}{2}$ cup shortening, 1 cup sour milk, 1 cup sour cream, 4 cups flour with 1 teaspoon baking powder sifted, 3 teaspoons soda, 1 teaspoon cloves, 3 teaspoons cinnamon and teaspoon vanilla or other flavoring. 1 cup raisins or nut meats. Makes nice large cake. Very good.

MRS. F. R. DODGE.

Sunshine Cake

Whites of 10 eggs, $1\frac{1}{2}$ cups powdered sugar, yolks of 6 eggs, 1 teaspoon lemon extract, 1 cup flour, 1 teaspoon cream tartar. All measurements level. Sift flour once before measuring. Combine same as angel cake mixture, adding beaten yolks to sugar and white mixture. Bake 50 minutes.

MRS. IVAN HUNT.

Spice Cake

One and $\frac{1}{2}$ cups sugar, butter size of egg, 2 eggs, 1 cup sour milk, $1\frac{1}{2}$ teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup cocoanut, $1\frac{1}{2}$ cup flour.

MRS. HENRY BEKKERING.

Quick Coffee Cake

One cup flour, $\frac{1}{2}$ cup sugar, 3 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon ground cinnamon, 1 well beaten egg, $\frac{1}{2}$ cup sweet milk, 4 tablespoons melted butter. Sift all dry ingredients together twice then add to wet ingredients. Spread in pan, sprinkle with sugar and cinnamon. Bake 15 minutes.

OCTAVE HUYLER SEELEY.

Dark Cake

One cup fat pork, chopped fine and filled with boiling water, 1 cup sugar, 1 cup molasses, $1\frac{1}{2}$ cups raisins, 1 teaspoon soda, 1 teaspoon each cloves, cinnamon and nutmeg. Flour to make quite stiff. Bake in dripping pan.

MRS. GEO. SLAUGHTER.

Nut Cake

Two-thirds cup milk, 1 cup sugar, 2 cups flour, 2 eggs, 1-3 cup butter, $\frac{1}{2}$ teaspoon salt, 1 cup nut meats, 3 teaspoons baking powder.

MRS. RUPERT STEPHENS.

Marble Cake

White part—Cream $\frac{1}{2}$ cup butter, 1 scant cup sugar, 1 cup of sweet milk, add 2 cups flour sifted several times, with 2 teaspoons of baking powder, lastly the whites of 4 eggs beaten stiff. 1 teaspoon vanilla. Dark part—1 cup brown sugar, 1-3 cup shortening, yolks of 4 eggs, 1 scant cup of molasses, 1 cup sour milk, 1 teaspoon soda, 3 cups flour, 2 teaspoons of baking powder. Sift the flour and powder several times. Cinnamon, cloves and ginger to suit taste. Little salt, teaspoon of lemon. MRS. CHESTER McFARLAND.

Mock Angel Food Cake

Sift together 4 times 1 cup sugar, 1 cup flour, 3 teaspoons baking powder, 2 heaping tablespoons corn starch, 1 cup hot milk, vanilla, whites of 2 beaten eggs last.

MRS. A. H. OSBORN.

Mock Angel Food Cake

Whites of 2 eggs, 1 cup of sugar, 1 teaspoon baking powder, 1 cup sweet milk, pinch salt, teaspoon of vanilla, 1 cup spring wheat flour, sift the flour, sugar, salt and baking powder several times then add the milk heated to boiling then the beaten whites of the eggs then the vanilla. Bake in moderate oven 40 minutes.

MRS. CHESTER McFARLAND.

Molasses Cake

One cup sugar, 1 cup sour cream, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, 2 eggs, $\frac{1}{2}$ cup molasses, $2\frac{1}{2}$ cups flour, 1 teaspoon soda, 1 cup raisins, 1 teaspoon baking powder.

MRS. WALTER LANGFELDT.

Maple Cake

Three-quarters cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{3}{4}$ cup maple syrup, $\frac{1}{2}$ cup milk, $2\frac{1}{2}$ cups flour, 4 level teaspoons Royal baking powder, $\frac{1}{2}$ teaspoon ginger. Frosting—whites of 2 eggs beaten stiff, 1 cup maple syrup, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup boiling water, cook together till it spins a thread, pour slowly over beaten whites of egg, beating all the time until cool enough to spread on cake.

MRS. F. GILMORE.

Lemon Nut Cake

Half cup butter or substitute, $1\frac{1}{2}$ cups sugar, 4 eggs beaten separately, grated rind 1 lemon, 1 cup chopped nuts, 3 cups flour, sift before measuring, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup milk, cream the butter, gradually beat half the sugar into the butter and other half in yolks, beat 2 mixtures together, add lemon rind, (yellow only) add nuts, and milk alternately with flour sifted with baking powder and salt fold in beaten whites. Bake in 2 loaf pans.

MRS. FRANK CLAVEAU.

Eggless Loaf Cake

One cup sugar, 2-3 cups molasses, 1-3 cup shortening, 1 cup boiling water, 3 cups sifted flour, $\frac{1}{2}$ cup chopped raisins, spices to suit taste, level teaspoon soda, pinch salt, mix sugar, molasses and shortening together, stir soda in hot water. Add flour, raisins and spices bake in moderate oven 25 or 30 minutes.

MRS. C. R. ANDREWS.

Jelly Roll Cake

Three eggs, 1 cup sugar, $\frac{1}{2}$ tablespoon milk, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 1 cup flour sifted before measuring, 1 tablespoon melted butter, beat eggs light, add sugar gradually, add milk, butter and remaining ingredients, bake 12 minutes. Spread with jelly and roll.

MRS. IVAN HUNT.

Jam Cake

One cup sugar, 1 cup butter, cream altogether 3 eggs, add 1 at a time, 2-3 cup sour milk, $2\frac{1}{4}$ cups flour, 1 teaspoon soda, 1 teaspoon baking powder, 1 big cup jam, $\frac{1}{2}$ teaspoon cinnamon and nutmeg.

MRS. WM. BALTZER.

Hot Water Spice Cake

Three tablespoons melted butter, 3 tablespoons sugar, yolks 2 eggs, 1 cup molasses, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon lemon extract, 2 cups flour, 1 teaspoon soda, 1 cup boiling water, $\frac{1}{2}$ cup chopped raisins.

MRS. I. J. EDDY.

Good Layer Cake

One cup sugar, 1 hp. tablespoon butter, 2 eggs, 1 cup milk, 2 hp. teaspoons baking powder, salt, flavoring, 2 cups flour. Sift flour, add salt and baking powder and sift again. Cream sugar and butter, separate yolks and whites. Stir the yolks and part of 1 white in cup and fill with milk, add milk and flour alternately and beat well. Filling—Small cup sugar, small $\frac{1}{2}$ cup water, Boil until it threads. Beat whites stiff. Add syrup to egg whites and beat until stiff. Divide $\frac{1}{2}$ fondant for top and sides of cake. Add $\frac{1}{2}$ cup of grape conserve or ground raisins and nuts to the other half and put between layers.

MRS. J. H. CHINNEY.

Miller Brothers

WHOLESALE

Hay Potatoes Beans
Grain Eggs Poultry
Hides Fur

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Eggless, Milkless, Butterless Spice Cake

One cup sugar, pinch of salt, $\frac{1}{4}$ cup lard creamed together, 1 teaspoon soda dissolved in 1 cup cold strong coffee, 2 cups flour, $\frac{1}{2}$ teaspoon each nutmeg, cloves, cinnamon, allspice sifted with half the flour, 2-3 cup raisins dredged with rest of flour. Citron is very nice instead of or in combination with raisins. Extra cinnamon may be used instead of allspice if liked.

MISS Z. ELSIE TUTTLE.

Devils Food Cake

One cup sugar, 1 tablespoon butter, 2 dessert spoons cocoa, mix in with sugar and butter, 1 egg, $\frac{1}{2}$ cup sour milk, 1 level teaspoon soda, $1\frac{1}{2}$ cup flour $\frac{1}{4}$ cup boiling water, mix with teaspoon vanilla. Mix in order given.

MRS. B. LATTER,

Devils Food Cake, No. 1

One cup of Bakers chocolate, 1 cup of brown sugar, 1 cup milk, boil until thickened when cool add 2 teaspoons of vanilla. No. 2—1 cup brown sugar $\frac{1}{4}$ cup butter, 2 eggs, 2 cups flour, $\frac{1}{2}$ cup of sweet milk or sour, 1 teaspoon of soda if sour milk is used or 2 teaspoons of baking powder if sweet milk is used. Add mixture to No. 1, and bake in layers or loaf in moderate oven. Frosting—1 cup of powdered sugar, 1 tablespoon butter, 1 tablespoon of cocoa, 3 tablespoons of coffee. I prefer sour milk in this cake.

CAROL GORDON.

Dark Cake

One and half cup sugar, 2 tablespoon shortening, 2 eggs yolks, 1 cup sour cream, 1 cup raisins, 1 teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon cloves, cinnamon, nutmeg and ginger, $\frac{1}{2}$ cup maple syrup may be added also nut meats or 1 cup jam in place of raisins.

MRS. W. H. ROBINSON.

Devils Food Cake

Two cups white sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup cocoa fill up cup with boiling water, mix 2 cups flour, 1 teaspoon soda in 1 tablespoon hot water, nutmeg or vanilla. Put soda in last.

MRS. MATT KIENHOLZ.

Chocolate Cake

One and half cups brown sugar, $\frac{1}{2}$ cup shortening (not scant), 2 eggs, $\frac{1}{2}$ cup sour milk, 2 cups flour, 1 teaspoon baking powder in flour. Mix very well. Mix in bowl $\frac{1}{4}$ teaspoons cocoa, 1 teaspoon soda, $\frac{1}{2}$ cup boiling water, add to above, bake in dripping pan. Frosting—Powdered sugar made into a thin paste by adding cream or milk, vanilla.

MRS. C. SHAFTOF.

Chocolate Cake

One half cup butter, $1\frac{1}{2}$ cups sugar, 4 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{4}$ cups $2\frac{1}{2}$ teaspoons baking powder, 2 ounces chocolate and 5 tablespoons water. the butter, add sugar gradually then yolks of eggs beaten thoroughly, 1 cup flour and baking powder together, add alternately with milk with 1 tablespoon mixture. Add chocolate melted in the water and lastly the beaten egg, 1 lb. the eggs. Bake in layer cake pans. Large sized

MRS. JOHN CONTIN.

Crumb Cake

Two cups flour, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter crumb as for biscuits and take out $\frac{1}{2}$ cupful and cover top of cake when ready for the oven then add 2 teaspoons baking powder, 3 eggs well beaten, $\frac{3}{4}$ cup sweet milk. This cake requires no frosting.

MRS. FRANK PONKO.

Caramel Layer Cake

1 level cup sugar, $\frac{1}{2}$ cup of cooking molasses, 1 heaping tablespoon of butter, $\frac{3}{4}$ cup sweet milk, 2 cups flour, 1 teaspoon soda, $\frac{1}{4}$ teaspoon baking powder, 2 eggs, whites beaten and added last, 1 teaspoon vanilla. Bake in two layers. Filling—2 cups brown sugar, $\frac{1}{2}$ cup sweet cream or milk, cook until it forms a soft ball in water. Then remove from fire, add one teaspoon of vanilla and beat thoroughly.

MRS. LAWRENCE KNIGHT.

Banana Cake

One and half cups granulated sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, whites of 5 eggs, $1\frac{1}{2}$ cup flour, flavor lemon. This makes two good layers.

MRS. I. GAMERTSFELDER.

Angel Food Cake

One cup full (running over) egg whites, 1 level teaspoonful cream of tartar, $1\frac{1}{2}$ cups of granulated sugar sifted, 1 cup of flour sifted five times, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla, 1 teaspoon of banana. Add salt, beat eggs until foamy, add cream of tartar and continue beating until eggs are stiff, but not dry. Fold in sugar 1 tablespoon at a time. Add flour same way as sugar. Pour in ungreased tin and bake 50 minutes very slow.

MRS. W. E. MULLINEAUX.

Apple Sauce Cake

Two cups apple sauce unsweetened, 1 heaping tablespoon cocoa, stir in 1 cup butter and lard, let get cool. Add 2 cups sugar, $3\frac{1}{2}$ cups flour, 3 teaspoons soda dissolved in hot water, 1 teaspoon cinnamon, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg, if you like.

MRS. FRANK BARCLAY.

Apple Sauce Cake

One and half cups sugar, 1 cup butter, 2 eggs, beat together well, $1\frac{1}{2}$ cups unsweetened apple sauce, 2 teaspoons soda, $\frac{1}{2}$ cup raisins cut up, 3 cups flour, cinnamon and nutmeg.

MRS. J. N. CLARK.

Angel Cake

One and half cups sugar, 1 cup pastry flour, 1 rounded teaspoon cream whites of 12 eggs. Sift sugar 8 times before measuring. Sift flour 8 measuring then add cream tartar and sift two or three times more. Beat whites of eggs to a stiff froth, add sugar gradually beating all the while, add very carefully the flour with cream tartar then add teaspoon into a moderate oven as quickly as possible. Bake 1 hour.

MRS. IVAN HUNT.

Two Minute Cake

One and half cups flour, scant cup sugar, 2 even teaspoons baking powder sift together. Beat two eggs in same cup and fill up with milk. Add 2 tablespoons melted butter and flavoring. Beat well and bake.

MRS. WM. ALLEN.

Date Cake

Take 1 cup dates wash and stone cut into halves pour over them 1 cup boiling water with a teaspoon of soda in it. Let this stand. Cream 1 tablespoon butter, 1 cup sugar, yolk of 1 egg. Add dates and soda water to this. Now add 1 cup chopped nuts, $1\frac{1}{4}$ cups flour. Put into cool oven and heat gradually. Bake slowly. Use white of egg for boiled frosting.

MARGARET COX.

Nuget Cake

One cup sugar, 1 cup sour milk, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups flour sifted with small teaspoon soda, 1 cup nut meats, $\frac{1}{4}$ teaspoon salt, 2 eggs beaten carefully, one at a time, 2 squares melted chocolate.

MRS. ANDY STONE.

Little Chocolate Cake

Two squares chocolate, $1\frac{1}{4}$ cups bread flour, 1 cup milk, 1 teaspoon soda, 2 eggs yolks, 2 eggs whites, 1 cup sugar, $\frac{1}{2}$ teaspoon vanilla, 3 tablespoons butter. In double boiler put chocolate, $\frac{1}{2}$ cup sweet milk and egg yolks, cook, stirring constantly until thick and smooth. Remove from fire, add sugar, butter and vanilla. Then add flour, alternately with $\frac{1}{2}$ cup milk in which soda is dissolved. Beat well and fold in stiffly beaten egg whites. Bake in individual tins in a moderate oven.

MRS. D. BOBIAN.

Prune Cake

One cup sugar, 1 rounding tablespoon butter, 2 eggs, $1\frac{3}{4}$ cups flour, 1 cup chopped prunes, 1 scant teaspoon soda, $\frac{3}{4}$ cup sour milk, $\frac{1}{2}$ teaspoon each cinnamon and cloves. Drain prunes and cut into pieces before putting into cake.

MRS. W. C. MARTIN.

Cocoa Cake

First part— $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, yolks of 2 eggs, $\frac{1}{2}$ cup cocoa, beat and cook until creamy. Second part— $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup butter, whites of 2 eggs, 2 cups flour, 1 teaspoon soda in hot water. Add to first part and bake in hot oven.

MRS. BEULAH HAZARD.

Fruit Cake

Two cups brown* sugar, 3 eggs, $\frac{1}{2}$ cup molasses, 1 cup shortening, 1 cup cold strong coffee, 4 teaspoons baking powder, 1 teaspoon soda, 1 tablespoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 lb. raisins, chopped, 1 lb. currants, $\frac{1}{4}$ lb. citron, chopped, 2 teaspoons salt, 5 cups flour. Large sized loaf cake. $\frac{1}{2}$ recipe, medium cake.

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CAKE FILLINGS and FROSTINGS

Ready to Use Cake Filling

Mix 3 pounds sugar with 2 quarts peeled and chopped pears, 1 pound nut meats, 1 pound figs, 1 pound seeded raisins, put through food chopper, boil slowly 1 hour. Seal in fruit cans and open as desired.

MRS. A. H. OSBORN.

Good and Quick Frosting

Nine tablespoons sugar, 1 teaspoon corn starch, 2-3 teaspoon baking powder, mix and add 3 tablespoons water. Let boil 2 minutes or until it flakes from spoon. Pour over beaten whites of 2 eggs. This will cover two cakes.

MRS. WARREN ROBINSON.

Cake Frosting

Two-thirds cup white sugar, white of 1 unbeaten egg, 2 tablespoons water, salt. Put in double boiler after water is boiling and beat 4 or 5 minutes and remove from the fire.

MRS. GRACE E. MOORE.

Cake Filling

One cup sugar, 3 eggs, a lump of butter, juice and grated rind of 1 lemon. Beat well and cook in double boiler.

MRS. R. FILLEY.

Date Frosting

Cut fine 5 oz. of dates, boil 9 tablespoons white sugar and 3 tablespoons water until it hairs. Beat 2 egg whites until very stiff, pour in the boiled syrup, beat and add dates.

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COOKIES

Ginger Cookies

One cup molasses, 1 cup sugar, 1 cup shortening, 2 eggs, 1 heaping teaspoon soda, $\frac{1}{2}$ cup water, quite hot, 1 teaspoon ginger, salt, flour enough to mix quite hard.

MRS. S. A. LOUDEN.

Fruit Cookies

One and half cup sugar, 1 egg, 1 cup butter and lard mixed, $\frac{1}{2}$ sweet milk, $\frac{1}{2}$ tablespoon baking powder, $\frac{1}{2}$ cup raisins, 1 teaspoon nutmeg, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ cup cocoanut, $\frac{3}{4}$ cup ground bread crumbs, flour enough to handle, roll very thin sprinkle with sugar and cinnamon, bake in very hot oven. The hotter the oven without burning the better. Put raisins, nut meats and cocoanut through grinder.

MRS. JAY COOPER.

Molasses Cookies

One cup sugar, 1 cup lard, 1 cup molasses, 1 cup hot water, 1 teaspoon ginger, 2 teaspoons cinnamon, 1 teaspoon soda, salt, 5 cups flour. Drop on tins with a teaspoon. Sugar and raisins on top.

MRS. WARREN ROBINSON.

Graham Cookies

One cup brown sugar, 1 cup sour milk, 1 tablespoon molasses, 4 tablespoons shortening, 1 teaspoon each soda and cinnamon, 2 cups graham flour, 1 cup raisins. Drop on greased pans and bake.

MRS. O. PITTARD.

Filled Cookies

One egg, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 1 teaspoon soda, 2 teaspoons baking powder, $3\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla extract. Filling—1 cup chopped raisins, 1 tablespoon flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water. Cream butter and sugar, add salt, egg well beaten, milk, vanilla and flour sifted with baking powder and soda. Mix and turn out on floured board. Roll very thin. Spread one half of cookies with filling, place remaining cookies on top and press edges together. Bake 15 minutes.

MRS. FLOYD WOOD.

Brown Sugar Cookies

One and half cups brown sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 1 teaspoon baking powder, vanilla, flour, makes 36 cookies.

MRS. N. V. McPHERSON.

Oatmeal Cookies

Two eggs, 1 cup sugar, $2\frac{1}{2}$ cups flour spring wheat, $2\frac{1}{2}$ cups oatmeal, 1 cup lard, 1 cup sour milk, 1 cup chopped raisins, 1 teaspoon soda, 1 teaspoon cinnamon. Drop in small quantities and spread with knife.

MRS. O. ANDERSON.

Molasses Cookies

Two eggs, $1\frac{1}{2}$ cup sugar, 1 cup lard, 1 cup molasses, $\frac{1}{2}$ cup hot water, 3 level teaspoons soda, 1 teaspoon each cinnamon and ginger, $\frac{1}{2}$ teaspoon salt. Flour to make a stiff dough sprinkle with sugar and bake in a moderate oven.

MRS. PADELFOED.

Cookies

Two cups white sugar, 1 cup $\frac{1}{2}$ butter $\frac{1}{2}$ lard, 1 cup sour cream, 2 eggs, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ salt, cream shortening and sugar, add beaten eggs and flour to roll thin. May be a foundation for several kinds of cookies roll thin. A filling of dates, raisins, figs may be added, chop fine, stew, sweeten and add a little flour moistened to a paste or $\frac{1}{2}$ cooking molasses and $\frac{1}{2}$ teaspoon of nutmeg, cinnamon $\frac{1}{4}$ teaspoon, cloves, makes a spiced cookie. Add to the above 1 cup well chopped raisins a fruit cookie.

MRS. A. LAPOINTE.

White Cookies

Half seive flour, add 2 teaspoons baking powder, 1 level teaspoon soda, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, sift together, then add 2 well beaten eggs, $\frac{1}{2}$ cup butter or butter and lard, $\frac{1}{2}$ cup sour milk, or 1 cup sour cream, 1 teaspoon lemon extract, add flour enough to roll.

MRS. E. M. BRIGGS.

Good Cookies

Four cups flour, 1 cup shortening, rubbed together, 1 egg, 2 cups brown sugar, 1 cup sour milk, 1 teaspoon soda, a little nutmeg. Mix up over night is preferable.

MRS. J. REENE.

Sour Cream Cookies

One egg, 1 cup sour cream, 1 cup butter, 1 level teaspoon soda, 1 teaspoon lemon extract. Roll soft as possible bake in quick oven.

MRS. I. J. EDDY.

Molasses Cookies

One cup brown sugar, $\frac{1}{2}$ cup lard, 1 egg, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup of cold coffee, 2 teaspoons soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon nutmeg, pinch salt. Use as much winter wheat flour as you can roll out nicely.

BLANCHE FRYE.

Sour Cream Drop Cookies

Two cups granulated sugar, 2 cups sour cream, 2 eggs, 3 cups flour or more, 1 teaspoon soda, flavor, add pinch of salt. Drop in greased tins. Put raisins on top if desired.

MRS. I. GAMERTSFELDER.

Frosted Cream Cookies

One cup sugar, 1 cup lard, 2 eggs, 1 cup molasses, 1 teaspoon soda in $\frac{1}{2}$ cup water, 1 teaspoon ginger, 3 cups flour. Bake in thin layer in dripping pan. When cool cover with thin frosting and cut in squares. Frosting—Powdered sugar made to a paste by adding milk and flavor to taste with vanilla.

MRS. C. SHAFTOE.

Corn Flake Cookies

Four egg whites, 1 cup sugar, 1 cup cocoanut, 1 cup walnut meats, 1 cup dates, 3 cups corn flakes. Mix egg whites until stiff. Add sugar slowly, mix in cocoanut, walnut meats, dates and corn flakes. When all the dry mixture is thoroughly mixed with egg, press small quantities together with the hands and bake in a very slow oven.

MRS. K. P. BEMIS.

Date Squares Cookies

Three eggs well beaten, $\frac{3}{4}$ cup sugar, 1 cup nut meats, $1\frac{1}{2}$ cups raisins, cut up, 5 tablespoons flour, 1 teaspoon baking powder. Bake quickly in long tin cut in squares and roll in powdered sugar.

MRS. KARL KEENE.

Oatmeal Wafers

One cup shortening, 1 cup sugar, 1 egg, 2 tablespoons sweet milk, 1 level teaspoon soda and 1 teaspoon salt dissolved in 3 teaspoons warm water, 3 cups rolled oats and 2 cups flour. Roll out and cut in shape of wafers. These are very crisp with nut flavor.

MRS. REGINA TAYLOR.

Rocks

Three eggs, 1 cup lard or butter, $1\frac{1}{2}$ cups sugar, 3 teaspoons boiling water, 1 teaspoon soda, $2\frac{1}{2}$ cups flour, 1 cup chopped raisins and 1 cup nuts. drop from spoon.

MRS. FAY PARMALEE.

Hermits

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, 2 cups flour, 2 eggs, 2 tablespoons sour milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon each of cloves and allspice, 1 teaspoon cinnamon, 1 cup raisins, currants and English walnuts. Drop in spoonful on greased pans and bake in rather slow oven.

MRS. W. J. COOK.

Hermits

One and half cups sugar, $\frac{1}{2}$ cup butter, 2 large spoonful of sour milk, 2 eggs, 1 cup currants, 1 cup chopped raisins, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon mace. Flour enough to roll.

MRS. CHARLES CONRAD.

Cream Puffs

One cup water and $\frac{1}{2}$ cup butter let boil and while boiling stir in 1 cup flour, let cool, then beat in this 3 eggs that have not been beaten. Drop in pans with spoon making about 15 puffs. Bake in oven about 25 minutes, at first quite hot letting it get cooler. Fill with whipped cream.

MRS. M. H. COBURN.

Boston Cookies

One and half cups granulated sugar, 1 cup lard and butter, 3 eggs, 2-3 cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each cloves, and allspice, nutmeg, salt, 1 large cup chopped raisins, 3 cups flour. Bake in large tin, when cool cut in squares.

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FRIED CAKES

Fried Cakes

Half cup sour cream, 1 cup sugar, $1\frac{1}{2}$ cup sour milk, 1 egg, 1 level teaspoon soda, $\frac{1}{2}$ teaspoon salt, 2 level teaspoons baking powder. Flour to roll. Fry in hot lard.

MRS. E. M. BRIGGS.

Fried Cakes

Two and half cups sugar, 4 eggs, 2 cups sweet milk, 4 tablespoons melted butter, small nutmeg, 4 teaspoons baking powder, a little salt and enough flour to roll good.

MRS. O. ANDERSON.

Fried Cakes

One and half cups sugar, 1 cup sweet milk, 2 eggs, 5 tablespoons melted lard, 3 teaspoons baking powder, nutmeg, pinch salt. Enough flour to make soft dough. Roll and cut about $\frac{1}{4}$ inch. This will make about 3 dozen.

MRS. ALF WALLE.

Fried Cakes

Half cup sour cream, $\frac{1}{2}$ cup sour milk, 1 cup sugar, 2 eggs, level teaspoon soda, $\frac{1}{4}$ teaspoon baking powder. Flour a little nutmeg. Makes 3 dozen.

MRS. FRED DUNBAR.

Fried Cakes

Four cups pastry flour, 3 teaspoons baking powder, (level) $\frac{1}{2}$ teaspoon salt, 1 cup sugar, 2 eggs well beaten, 2 tablespoons melted butter, 1 cup sweet milk. Sift flour, salt and baking powder together 3 times, cream sugar and butter, add eggs, flour and milk. Turn out on well floured board roll $\frac{1}{2}$ inch thick, cut and drop in hot lard. Flavor with vanilla or cinnamon.

MRS. HUBBEL.

Doughnuts

Six (6) potatoes, three eggs, two cups sugar, 1 tablespoon melted butter, 1 cup milk, 6 cups flour, 4 teaspoons baking powder. Mash potatoes, add sugar, eggs, butter, milk. Sift baking powder with flour and add to above. Add flavoring desired.

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PIES

Cream Pie

Two cups sweet milk, place on stove to heat in double boiler, 3 eggs, save out 2 whites for meringue. 2 tablespoons corn starch, $\frac{1}{2}$ cup sugar, pinch of salt, 1 tablespoon butter. Mix up with a few spoons of the milk. Stir into boiling milk, cook thorough, remove from stove and add small teaspoon vanilla. Place in ready baked crust. Beat whites of eggs very stiff add 1-3 cup sugar, pile on top and brown slightly in the oven.

MRS. FRED READER, Jr.

Pine apple Pie

One cup pineapple, 1 cup water or pineapple juice and $\frac{1}{2}$ cup sugar, boil all together, then add 2 tablespoons cornstarch mixed with a little cold water, yolk of 1 egg and 1 tablespoon butter, boil until thick and clear. Pour into previously baked crust. When cool cover with whipped cream or a 1 egg meringue. This makes 2 small pies.

MRS. JAMES McELROY.

Butter Scotch Pie

1 cup brown sugar, yolks of 3 eggs, butter size of an egg, 2 tablespoons flour, pinch salt, 1 cup water cook in double boiler until thick. Use whites of eggs for meringue.

MRS. THOMAS W. H. MARSHALL.

Butter Scotch Pie

Two cups scalded milk, 1 cup dark brown sugar, $\frac{1}{4}$ teaspoon salt, 3 tablespoons corn starch, yolks of 3 eggs, 2 tablespoons butter, $\frac{1}{2}$ teaspoon vanilla. Melt sugar and butter together and slightly scorch. When cool add egg yolks and corn starch. Pour scalded milk into this, cook until thickened, add vanilla. Pour into baked crust, cover with meringue and brown.

MRS. JOHN PAUL.

Poor Man's Pie

One heaping tablespoon flour, 3 heaping tablespoons sugar, 1 level tablespoon butter, mix together, add 1 cup of milk. Bake with one crust.

MRS. ERBAUGH.

Date Pie

Stone 1 pound of dates cut in chunks, add 1 pint of cold water, $\frac{1}{2}$ cup granulated sugar, 1 tablespoon butter, 1 teaspoon vanilla. Cook until water is almost out, 1 teaspoon flour dissolved in water, beat until smooth and let cool. Put in pie shell and cover with whipped cream and serve.

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Apple Cream Pie

Line pie tin with plain pastry, pare and cut in quarters 3 or 4 tart apples, place a layer around the edge and fill in with the rest cut a little thinner, sprinkle with 1 cup sugar, mixing 1 tablespoon of flour to a part of it, then pour over it $\frac{1}{2}$ cup sweet cream and sprinkle with a little cinnamon. Milk instead of cream will do by adding a few small pieces of butter. Bake till apples are tender.

MRS. MARY BOYER.

Lemon Pie

One lemon, grate off the yellow, 1 cup boiling water, 3 eggs, whites of two for top, 2 tablespoons flour beaten with the yolks of eggs, 1 cup sugar.

MRS. JOHN CONRAD.

Lemon Pie

Two egg yolks, 1 cup sugar, 1 tablespoon butter, 1 tablespoon corn starch in a little water, heaping, 1 lemon juice and grated rind, 1 cup hot water. Boil 5 minutes and fill in baked crust. Meringue—Whites of 2 eggs beaten stiff. Add 3 tablespoons sugar and brown slightly.

MRS. W. J. PADEFORD.

Rhubarb Custard Pie

One and half cups of liquid from cooked rhubarb. Add to it 1 cup sugar, bring to boiling point, thicken with one teaspoon corn starch. Remove from fire, add beaten yolks of 2 eggs, butter size of walnut, 1 teaspoon lemon pinch of salt. When cool pour into pastry shell. Make a meringue of whites of 2 eggs. Pour over top of pie and brown in quick oven.

MRS. EMMA J. RUTTY.

Raisin Cream Pie

Two eggs beaten slightly, 2 tablespoons flour mixed with 1 cup thick sour cream, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla, 1 cup raisins cut with scissors, and cooked in boiling water, then remove add 1 cup sugar poured over them. Mix all together and bake between two crusts.

MRS. JOHN STOFLET.

Pineapple Fanchonettes or Individual Pies

Beat together 3 whole eggs, $\frac{1}{4}$ teaspoon salt, 2-3 cups sugar, $\frac{1}{2}$ cup grated pineapple and the juice and grated rind of $\frac{1}{2}$ lemon. Cook in double boiler until thick. Turn mixture into pie crusts which have been baked in muffin tins. Cover with a meringue made of two egg whites and 3 tablespoons sugar. Brown in oven, serve cold.

MRS. F. J. READER.

Pie Crust

For 1 pie 2 crusts take 1 large cup flour, pinch of salt, 2 heaping tablespoons lard, mix together with knife or spoon, add 3 tablespoons ice cold water. Mix together and roll, using more flour if necessary, handling as little as possible. When made in large quantities will keep in ice box for several days.

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PUDDINGS

Suet Pudding

One cup raisins, 1 cup currants, 1 cup kidney suet, 2 cups flour, 1 cup sour milk, 1 cup molasses, 1 teaspoon soda, 2 eggs, 1 teaspoon cinnamon and salt, $\frac{1}{2}$ teaspoon cloves. Mix dry ingredients together then add to liquids. Steam 25 minutes in individual cups or 3 hours in large pudding. Serve with sauce. This can be wrapped in parafine paper and put away and resteamed any time you need hasty dessert.

MRS. S. A. LOUDEN.

Steamed Strawberry Short Cake

Half cup sugar, 1 tablespoon butter, 1 cup sweet milk, yolks of 2 eggs, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder. Steam in cup molds 40 minutes. Sauce for same— $\frac{1}{2}$ cup butter, 2 cups sugar, whites of 2 eggs, 1 quart ripe strawberries. Cream butter and sugar, mash in $\frac{1}{2}$ the berries putting balance of berries around pudding. Add whites of eggs well whipped to the cream sauce just before serving.

MRS. C. F. MEADS.

Tapioca Pudding

Soak 1 cup tapioca over night. In the morning add $1\frac{1}{2}$ cups sugar and $1\frac{1}{2}$ cups hot water and boil 5 minutes. When tapioca is cooked clear add 1 can of pineapple and juice of two lemons. Stir in the well beaten whites of 3 eggs. Serve very cold.

MRS. A. C. DAVIS.

Date Pudding

Half cup butter, 1 cup sugar, 1 cup sweet milk, 2 tablespoons flour, 1 cup chopped dates, 1 cup walnut meats, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ teaspoon baking powder. Bake one hour in slow oven. Serve with whipped cream. Serve eight or ten, very rich.

MRS. C. F. MEADS.

Chocolate Pudding

Half cup sugar, $\frac{1}{2}$ cup sweet milk, 1 cup flour, 1 egg, 1 teaspoon baking powder, 1 tablespoon butter (heaping) 1 tablespoon cocoa (heaping) Steam 1 hour. Sauce for above—1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup cream, beaten together until very light. Add vanilla.

MRS. HELEN BULLOCK.

Steamed Pudding

Beat together 2 tablespoons butter, 2 tablespoons sugar, add one beaten egg, $\frac{1}{2}$ cup molasses. Mix 1 teaspoon soda with a little hot water and add $1\frac{1}{2}$ cups flour. Beat this all together and lastly add $\frac{1}{2}$ cup boiling water, dish and steam 1 hour. Serve with whipped cream or the following sauce. Yolks of 2 eggs, $\frac{1}{2}$ cup pulverized sugar beat together. add this to a pint of whipped cream. Flavor with vanilla.

MRS. MARSHALL KÖBE.

Steamed Pudding

Half cup molasses, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup raisins, 1 egg, 1 teaspoon soda, $2\frac{1}{2}$ cups flour. Steam 2 hours. Serve with sauce or whipped cream.

MRS. S. STOWELL.

English Christmas Pudding

One pound currants, 1 pound raisins, 1 pound seeded raisins, 1 pound brown sugar, $\frac{1}{2}$ pound apples chopped fine, $\frac{1}{2}$ pound mixed peel, 1 pound suet, 1 pound bread crumbs, $\frac{1}{2}$ pound French plums stoned and chopped fine, 3 pounds sweet almonds chopped fine, half teaspoon salt and baking powder. Mix well, let stand at least 12 hours. Then sprinkle 1 teacup of flour, 1 carrot grated fine, $\frac{1}{2}$ teaspoon of flavoring. Mix well with 6 well beaten eggs and boil 8 hours in well greased bowls covered with oiled paper and cloth.

MRS. WILL EVANS.

Light Fruit Pudding

Half cup sugar, $\frac{1}{4}$ cup butter, 2 eggs, small $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 1 heaping teaspoon baking powder. Fruit, Cream sugar and butter. Beat in 1 large or 2 small eggs, add milk and 1 cup flour. Stir well then add the $\frac{1}{2}$ cup flour with the fruit. Steam 35 to 40 minutes. Canned cherries, (drain juice off) or cranberries or blackberries may be used. Sauce—2 cups water, 2-3 cup of brown sugar or maple sugar, 1 small tablespoon corn starch, juice of 1 lemon, pinch salt, 1 oz. butter. Boil and cool.

MRS. J. H. CHINNEY.

Graham Pudding

One and half cups graham flour, 1 cup sugar and 1 tablespoon molasses, $\frac{1}{4}$ cup melted butter, (not more) $\frac{1}{2}$ cup water or sour milk, 1 egg, 1 even teaspoon soda, a little salt, cloves, nutmeg and cinnamon. Steam $2\frac{1}{2}$ hours. A few raisins and currants add to the quality. Serve with sauce.

MRS. G. H. READER.

Carrot Pudding

One cup chopped suet, 1 cup seedless raisins, 1 cup currants, 1 cup grated raw potatoes, 1 cup grated raw carrots, 1 large cup sugar, $1\frac{1}{2}$ cup flour, 1 teaspoon soda. Steam 3 hours. Sauce for carrot pudding—1 cup sugar, 1 large tablespoon butter, brown in sauce pan, add $\frac{1}{2}$ cup hot water, 3 tablespoons sharp vinegar, 1 tablespoon of flour smoothed in water, cook to consistency of cream season with nutmeg. This is good with hard sauce, lemon sauce or any sauce you prefer.

MRS. C. B. CLAY.

Strawberry Pudding

Two cups milk, $\frac{1}{2}$ cup sugar, 2 rounded tablespoons corn starch, 1 egg, large cup fresh berries. Heat milk in double boiler to boiling point, add corn starch stirred smooth with little cold milk. Add egg yolk slightly beaten with $\frac{1}{4}$ cup sugar. Have berries sweetened and place a few in the bottom of individual glass dishes, pour hot custard over. Beat stiff white of egg sweetened and cook by pouring on boiling water whisking with fork. When cooked lift carefully on custard. Place large sweetened berry on top. Other berries or oranges may be used.

MRS. A. N. FALCONER.

Strawberry Tapioca

Half cup minute tapioca, $\frac{1}{2}$ cup sugar, 1 pint strawberries, 1 teaspoon butter, 3 cups hot water, pinch salt. Cook tapioca, sugar, butter and water in double boiler for 15 minutes. Crush berries, sweeten to taste, let stand $\frac{1}{2}$ hour. Remove tapioca from fire, stir in fruit. Let stand in cool place, serve with cream.

MRS. R. E. LANE.

Snow Pudding

Three tablespoons corn starch wet in cold water, 1 pint boiling water, whites of 3 eggs beaten in. Sauce—1 cup sweet milk, yolks of the eggs, small piece of butter, 1 cup sugar, flavor to taste.

MRS. J. E. FLEMING.

Corn Starch Pudding

Three tablespoons corn starch, 4 eggs, pinch of salt, wet corn starch in cold water then pour 1 pint boiling over starch. Stir in the well beaten whites of eggs, steam 15 minutes. Sauce—yolks of 4 eggs, $\frac{1}{2}$ cup sugar, 1 cup sweet milk, butter size of nut, lemon extract. Mix and let come to boil.

MRS. J. N. MACK.

Orange Pudding

Peel and slice 4 oranges in a dish. Sprinkle 1 cup of sugar over them let stand 1 hour. Make custard of 1 pint of milk, yolks of 3 eggs, 2 tablespoons sugar, 1 tablespoon of corn starch, flavor and cook. Pour this over the oranges while hot. Beat the whites of the eggs with 1 tablespoon sugar, frost the pudding and brown in oven.

MRS. R. FILLEY.

Fruit Puffs—Pudding

One pint of flour, 2 teaspoons baking powder, 1 tablespoon melted butter, 1 egg, salt, sweet milk to make stiff batter. Place a little fruit in tea cups and cover with batter. Steam 20 minutes. Sauce— $\frac{1}{2}$ cup sugar, 2 tablespoons butter, cream together, 2 tablespoons flour in a little cold water and about a cup hot water. Cook until thickens.

MRS. G. H. READER.

Apple Dumpling

One cup milk, 1 tablespoon melted butter, 2 cups flour, 2 teaspoon baking powder. Sift dry ingredients, add liquids and mix. Roll $\frac{1}{4}$ inch thick spread with apples, sprinkle with sugar and cinnamon. Roll like jelly roll. Slice 1 inch thick put in pan sliced side down. Sauce—2-3 cup sugar, $\frac{1}{2}$ tablespoon corn starch, $\frac{1}{2}$ cup caro syrup, 2 tablespoons butter, 2 cups cold water, $\frac{1}{2}$ teaspoon salt. Cook sauce 5 minutes pour over and bake.

MRS. A. SIEGEL.

Cocoanut Pudding

Scald 2 cups milk, while milk is heating, place in mixing bowl $\frac{1}{2}$ cup fine bread crumbs, $\frac{1}{2}$ cup cocoanut, 3 tablespoons sugar, 1 tablespoon butter, pour scalding milk over crumbs and let cool. Add 2 yolks of eggs, turn into baking dish, bake in slow oven 25 minutes. Use whites of eggs for meringue place in oven and brown slightly.

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DESSERTS

Frozen Desserts

Maple Ice Cream—1 pint cream whipped, 1 cup maple syrup, 2 eggs beaten. Mix together and freeze.

Five-Three Ice—3 oranges, 3 bananas, 3 lemons, 3 cups sugar, 3 cups water. Cook sugar and water to make syrup. Add juice of oranges and lemons mash bananas and add to mixture. Freeze.

Grapenut Ice Cream—1 quart thin cream, 1 cup grapenuts, $\frac{3}{4}$ cups sugar, 1 tablespoon vanilla. Mix together and freeze.

MRS. GEORGE MACK.

Marshmallow Loaf

Four egg whites, 1 tablespoon gelatine, $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ cup cold water, 1 cup sugar, 1 cup walnut meats, 1 tablespoon chocolate, 1 teaspoon orange extract, juice of 1 lemon. Dissolve gelatine in hot water, add cold water, beat whites of egg very stiff, add sugar and gelatine slowly. Beat till thick. Divide in 3 parts flavoring one with lemon juice 2nd with one egg, yolk and the orange. Add chocolate to the 3rd. Put in layers in a mold covering each layers with chopped nuts. Serve with whipped cream.

MRS. C. F. MEADS.

Prune Whip

Soak and cook 1 pound of prunes until very tender, cool and remove seeds, mash very fine, add $\frac{1}{2}$ cup sugar. Fold in stiffly beaten whites of 3 eggs and bake in moderate oven about 35 minutes. Serve cold with whipped cream.

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SALADS

Pea Salad

One cup chopped peanuts, 1 can peas, 4 eggs boiled hard and broken. Dressing—2 cups water, $\frac{1}{2}$ cup vinegar, rounding tablespoon butter, 3 eggs, teaspoon salt, small teaspoon ground mustard, 3 tablespoons sugar, $\frac{1}{2}$ cup sweet cream, cook and fold carefully through above.

MRS. FRANK BARCLAY.

Cabbage and Pimento Salad

One and half cups finely shredded cabbage, 3 finely shredded pimentos, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, juice of 1 lemon, 2 large tablespoons gelatine, 2-3 cup cold water, 1-3 cup vinegar, 1 cup boiling water. To the boiling water add the sugar, vinegar and salt. Let come to a boil then add to gelatine soaked in cold water. When it begins to set add cabbage and pimentos with the juice of lemon. Stir till thoroughly mixed. Set in cool place to harden. Slice and serve on lettuce leaves with mayonnaise dressing.

MRS. J. N. MACK.

Cabbage and Pineapple Salad

Four cups chopped cabbage, $1\frac{1}{2}$ cups shredded pineapple, 3 tablespoons salad dressing, 2 tablespoons sugar, 1 teaspoon salt, stir in 2 cups whipped cream.

MRS. HARRIET ROYSTON.

Salmon Salad

Mix together 1 can best red salmon, 2 or 3 eggs boiled hard and chopped, small amount of lettuce shredded, and chopped green onions. Line a dish with lettuce leaves and fill with mixture and the following dressing mixed together. Dressing—2 teaspoons mustard, $\frac{1}{2}$ teaspoon pepper, 2 teaspoons flour, 4 tablespoons vinegar, 4 tablespoons water, 1 tablespoon butter, 1 beaten egg. Cook until thick in double boiler mix with 1 cup cream and add to the salad.

MRS. F. GILMORE.

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Potato Salad

One quart cold boiled potatoes, 4 medium sized onions, 4 hard boiled eggs, a few celery and parsley leaves. Chop all fine. For the dressing, 1 tablespoon sugar, 1 tablespoon ground mustard, 1 teaspoon salt, half teaspoon pepper, 2 tablespoons butter melted, and one raw egg. Then have your vinegar boiling, stir the ingredients, cook a second, take off and pour over potatoes. If I have sour cream, I pour that over all, stir up good, then let it stand for a couple of hours. Or cut bacon in small pieces and fry crisp. Put about a tablespoon of grease and bacon in salad instead of the butter. Anyone can also add more vinegar.

MRS. IVY THIEDA.

Corn Salad

Eighteen ears corn, 1 large cabbage, 2 red peppers, 8 onions, $\frac{1}{2}$ cup salt, 4 cups sugar, 2 quarts vinegar. Put cabbage, peppers and onions through food chopper. Boil hard 20 minutes.

MRS. ROBERT WILSON.

Combination Salad

One small head cabbage, 1 large stalk celery, 1 large cucumber, 1 cup blanched almonds. Mix well and serve either with cooked or oil dressing. Can be served plain or as a filling for hollowed out tomatoes placed on a lettuce leaf with spoon of dressing on top.

MRS. R. E. LANE.

Cottage Cheese Salad

One pound cottage cheese, 1 large pimento, $\frac{1}{2}$ large cucumber. Chop celery and onion to taste and serve either in balls or pack in moulds and slice. Serve on lettuce leaf either with cooked or oil dressing.

MRS. R. E. LANE.

Salad Suggestions

Mayonnaise or cooked dressing may be used with the following combinations. No. 1—1 cup pineapple, 1 cup bananas, $\frac{1}{2}$ cup cherries. No. 2—1 cup grapefruit, 1 cup marshmallows, 1 cup white grapes, $\frac{1}{4}$ cup nuts. No. 3—1 cup oranges, 1 cup Bermuda onions. No. 4—1 cup peas, 1 cup cubed cheese. No. 5— $1\frac{1}{2}$ cups chicken, $1\frac{1}{2}$ cups celery, $\frac{1}{4}$ cup olives, $\frac{1}{2}$ cup nuts. No. 6—2 cups salmon, 1 cup celery cut fine, $\frac{1}{2}$ dozen sour pickles.

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SALAD DRESSINGS

Dressing for Cabbage

Two whole eggs or yolks of four beaten with a pinch of salt. Add two large tablespoons sugar and beat well. Then add 1 large teaspoon dry mustard, pinch of red pepper, stir well and add $\frac{1}{2}$ cup vinegar, put on stove and stir till it boils, remove from stove and add a tablespoon butter not melted and a tablespoon cream added last.

MRS. CHARLES CONRAD.

Salad Dressing 1 Quart

Three eggs, 1 cup sugar, 1 tablespoon salt level, $3\frac{1}{2}$ teaspoons mustard, 3 cups cold water, 1 cup vinegar, 3 tablespoons cornstarch, 3 tablespoons flour.

MRS. R. BEKKERING.

Salad Dressing (Without Oil)

One tablespoon flour, 1 tablespoon sugar, 1 teaspoon mustard, 1 teaspoon salt. Mix thoroughly together then add 2 well beaten eggs, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup hot water, tablespoon butter. Cook in double boiler, stirring constantly. Keep in cool place in glass jar and thin with cream for table use. For extra fine salad thin with whipped cream. This is delicious.

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VEGETABLES

Delmonico Potatoes

Dice sufficient cold boiled potatoes to make 1 quart, put 1 pint sweet milk in double boiler, and 3 tablespoons butter. When hot add 3 tablespoons flour mixed with a little cold milk, $\frac{1}{2}$ teaspoon salt, dash of pepper. When boiling pour over potatoes, turn into baking dish sprinkle top with 6 tablespoons grated or chopped cheese. Bake in quick oven until light brown.

MRS. FRED J. READER.

Tomato Soup

Half bushel ripe tomatoes, 7 onions, 14 sprigs celery, 14 stalks celery, $\frac{1}{2}$ pound butter, 14 bay leaves, 12 cloves, 11 teaspoons salt, 2 teaspoons pepper, 2 cups sugar, 18 tablespoons flour. Cook until soft and strain.

MRS. HELEN BULLOCK.

Creamed Celery

Cut 2 cups celery in small pieces, cover with boiling water and cook one hour, salt while cooking. When tender pour off water, add 1 cup rich milk, small piece of butter, let come to a boil and serve at once.

MRS. GEORGE QUICK.

Canning Pumpkin

Stew pumpkins down thick as for pies and put 2 cups sugar to 1 gallon pumpkin. Add spices as you like and let boil. When boiling put in cans. This will keep all winter and you can have pies all the year around.

MRS. P. B. FISHER.

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PICKLES-RELISHES

Pepper Relish

One dozen red bell peppers, 1 dozen green peppers, 4 hot peppers, 10 large onions, 1 quart vinegar, 1 pound sugar, salt to taste. Chop fine and cook 15 minutes.

MRS. ALICE SQUIRE.

Uncooked Tomato Relish

One peck ripe or green tomatoes medium size, 6 onions, 3 green sweet peppers, 2 cups celery. Grind in food grinder, let drain well. Then mix well with 2 pounds brown sugar, 2 ounces white mustard seed, 3 pints vinegar, $\frac{1}{2}$ cup salt. Do not cook. Put in cans and seal air tight.

MRS. REGINA TAYLOR.

Last of Garden Pickles

One gallon each cabbage, cauliflower, green tomatoes, cucumbers, vinegar, 1 quart each sweet corn, carrots, white onions, lima beans, small string beans, 3 peppers, 1 dozen mangoes, 2 pounds brown sugar, 1 pound white mustard seed, $\frac{1}{4}$ pound ground mustard. Chop all vegetables in small pieces, parboil in salted water. Let cucumbers stand over night in 2 quarts water, 1 cup salt. Cucumbers very small look better than chopped ones. Make dressing of vinegar, mustard, 2 tablespoons black pepper. Parboil all together and seal.

MRS. A. LAPOINTE.

Sweet Pickles

Add 1 cup salt to 1 gallon boiling water. When cool pour over 2 gallons of medium sized cucumbers, leave stand 5 days. After 5 days wash with clear boiling water, let stand in boiling over night, in the morning slice the cucumbers put in crock between layers of horseradish leaves and cover with boiling water. Dissolve 1 tablespoon of alum in a gallon of boiling water, pour over them and let stand over night; drain pour more boiling water over them, let stand 2 hours. Then drain; and make syrup of 12 cups sugar, 1 gallon vinegar, 5 cents worth celery seed, 10 cents worth cinnamon; pour over pickles hot, for 2 mornings and the third morning seal them. They are fine.

MRS. JOHN CONRAD.

Catsup

Half bushel ripe tomatoes, 6 onions, 3 red peppers. Cook about 2 hours then run through colander then through sieve. 4 cups vinegar, 4 cups brown sugar, 2 dessert spoons allspice, 2 dessert spoons black pepper, 2 dessert spoons mustard, 1 dessert spoon cloves, 1 teaspoon nutmeg, 2 tablespoons salt, 1 tablespoon celery seed or salt, 1 scant teaspoon red pepper.

MRS. JOHN PONKO.

Chunk Pickles

Seven pounds large cucumbers about size of quarter or half dollar cut in chunks or thick slices. Soak 3 days in brine strong enough to bear up egg, freshen three days, drain, boil slowly in weak vinegar 2 hours with hand full grape leaves and 1 tablespoon powdered alum, drain. 3 pounds granulated sugar, 3 pints vinegar, 1 ounce each cassia buds, celery seed, whole allspice, boil spices, sugar, and vinegar several minutes, drop in pickles bring to boiling point, let stand until next day, heat again and can. Dilute vinegar to suit taste.

MRS. W. C. MARTIN.

Beet Relish

One cup chopped cold cooked beets, 3 tablespoon grated horseradish, 2 tablespoons lemon juice, 2 teaspoons powdered sugar, 1 teaspoon salt. Canned beets may be used and bottled horseradish if well drained.

MRS. IVAN HUNT.

Beet Relish

Cook beets then peel, chop beets with $\frac{1}{4}$ the same amount of onions. Put this in kettle and cover with vinegar, add $\frac{1}{2}$ cup granulated sugar, 1 teaspoon salt, and $\frac{1}{2}$ teaspoon to each quart. Let boil for ten minutes and bottle hot.

MRS. FRED J. BUCK.

Cucumber Pickles

Wash and pack in jars $\frac{1}{2}$ water $\frac{1}{2}$ vinegar to each quart of water and vinegar add 1 tablespoon salt, 1 tablespoon mixed spices, 1 tablespoon dry mustard, $\frac{1}{4}$ cup of sugar. Heat to boiling point, pour over pickles and seal.

MRS. N. GORDON.

Triangle Pickles

Six large green peppers, 6 large red peppers, 6 large onions. Chop fine cover with boiling water, let stand 20 minutes (don't cook) drain well. Scald 1 scant cup sugar, 1 tablespoon salt with sufficient vinegar to cover pickles, mix well and seal in pint cans.

MRS. E. E. KOBE.

Sweet Pickles

y

Wash and dry pickles place in cans. Put vinegar on stove let come to boil, 2 tablespoons salt to gallon vinegar, 1 scant teaspoon sacarine to gallon, teaspoon mixed spices to 2 quart can and seal.

MRS. A. H. OSBORN.

Dill Pickles

Put cucumbers in salt water using $\frac{1}{2}$ cup of salt to each gallon water needed. In the morning drain and place them in 2 quart cans with layers of dill and 2 or 3 cherry leaves if desired. Pack can full and add a small red pepper pod to each can, boil $2\frac{1}{2}$ quarts water, $\frac{1}{2}$ pint vinegar, 1 cup salt, allow to cook add $\frac{1}{4}$ cup horseradish pour over pickles and seal.

MRS. MALCOLM CHINNERY.

Pepper Relish

One dozen peppers, cut open let stand in salt water over night, drain and grind, 1 pint vinegar, 2 cups sugar, boil until thick.

MRS. JOHN LEEDY.

Pimento Relish

Remove seeds, place in weak salt water over night, drain, cook until easily punctured with toothpick. For quart can use 1 cup sugar vinegar to suit taste. Heat with pimentos, can and seal.

MRS. DAVID LEEDY.

Green Tomato Catsup

One gallon green tomatoes, chopped fine and drain, 6 onions, 4 green peppers, 2 red peppers, 1 tablespoon each salt and black pepper, $\frac{1}{2}$ teaspoon cayenne pepper, 2 small bunches celery, 4 cups vinegar (not too strong,) 4 cups brown sugar. Peel tomatoes and onions. Cook all until thick.

MRS. W. E. HART.

Chopped Pickles

One gallon cabbage, 1 gallon green tomatoes, 1 quart onions, 2 or 3 green pepper pods. Chop all. Sprinkle salt over tomatoes and let them stand awhile. Drain off water and add above ingredients. Mix with this 4 tablespoons of ground mustard, 2 tablespoons ginger, 1 tablespoon cloves, 1 tablespoon mace, 1 tablespoon cinnamon, 3 lbs. sugar, 1 oz. turmeric powder, 1 oz. celery seed. Mix well and cover with good vinegar and boil slowly until done.

MRS. MYRON KING.

Chopped Pickle

Two qts. onions, 3 qts. each cabbage and large cucumbers, 5 qts. green tomatoes, all chopped. Chop 6 red peppers, sprinkle with salt and let stand over night. 4 qts. vinegar, 2 tablespoons each mustard and celery seed, $1\frac{1}{2}$ tablespoons turmeric, 3 lbs. brown sugar, 1 cup flour to thicken.

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Grape Fruit Marmalade

Slice 1 grapefruit, 3 oranges and 2 lemons. Remove all seeds, add 2 quarts of water and let stand over night. In the morning boil 2 hours, then same amount of sugar as there is liquid. Next day boil until it jellies.

MRS. D. K. PRETTYMAN.

Quince Honey

Pare and grate 5 large quinces or put them through nut butter cutter of food chopper. To one pint boiling water add 5 lbs. of granulated sugar. When dissolved add quinces and boil 15 minutes, turn into glasses. Three apples may be used if desired in place of two of the quinces.

ELSIE TUTTLE.

Pear Conserve

Five lbs. pears sliced thin, 5 lbs. sugar. Let stand over night. In the morning drain juice off and boil down. Add 1 lb. walnut meats, 1 lb. raisins, juice of 3 lemons and 2 oranges. Put in cups like jelly.

MRS. C. A. QUACKENBUSH.

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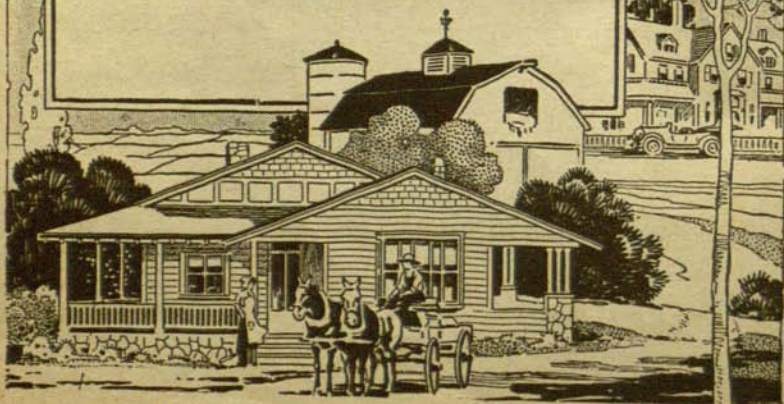
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MISCELLANEOUS

Green Tomato Mince Meat

One peck tomatoes chopped, drain well, cook 2½ hours. Add 5 pounds of brown sugar, 1 scant pint vinegar, 1 tablespoon each of ground cloves, allspice and cinnamon, 1 pound raisins add 2 dozen chopped apples. Cook all together ½ hour.

MRS. W. E. HART.

Eggs a' la Goldenrod

Three hard boiled eggs, 1 tablespoon butter, 1 tablespoon flour, 1 cup milk, ½ teaspoon salt, pepper, 5 slices toast. Make a thin sauce with butter, flour, milk and seasonings. Separate yolks from whites of eggs. Chop whites finely and add them to white sauce. Arrange toast on dish and pour over the sauce. Force the yolks through a sieve sprinkling over the top.

MRS. FRED J. READER JR.

English Mince Meat

One pound raisins, 1 pound currants, 1 pound Sultana raisins, 1 pound brown sugar, 1 pound suet, 1½ apples chopped, ½ pound mixed peel, ½ nutmeg.

MRS. WILL EVANS.

Pimento Sandwiches

One can pimento, 4 hard boiled eggs, 1 small onion. Drain liquor from pimentos. Put eggs, onions and pimento through food chopper, then mix with salad dressing. Use enough dressing to make spread nicely. Makes two or three dozen sandwiches.

MRS. F. R. DODGE.

Fruit Punch

Three pounds granulated sugar, 1 quart of water boiled until dissolved for a foundation, 3 oranges, 12 lemons, squeeze out juice, cut up rinds and cover with boiling water. Let stand 15 minutes. Strain pulp and rinds into foundation. Add 2 quarts grape juice. Will make 3½ or 4 gallons.

MRS. C. B. CLAY.

Noodles

Three eggs beaten light, put 3 cups flour on kneading board make a hole in center pour in eggs, 3 tablespoons warm water, $\frac{1}{2}$ teaspoon salt, take a fork beat as thick as possible, knead 10 minutes. Let stand $\frac{1}{2}$ hour. Roll out thin as possible, put on paper let dry $\frac{1}{2}$ hour, then sprinkle on plenty of flour, roll up and shave. Put on paper let dry thoroughly. Will keep any length of time if well dried.

MRS. HARRIET ROYSTON.

"Never Fail" Dumplings

Beat 1 egg thoroughly, add 1 cup milk, a pinch of salt, and flour enough to make a stiff batter, $1\frac{1}{2}$ teaspoons baking powder sifted with flour. These may be dropped from spoon or rolled and cut round or square. Do not drown your dumplings with too much broth or you will have "sinkers" instead of delicious light dumplings. These are very nice without the egg.

MRS. W. H. ROBINSON.

How to Preserve a Husband

Be careful in your selection, do not choose too young and take only such as have been reared in a good moral atmosphere. Some insist on keeping them in a pickle while others put them in hot water. This only makes them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste; then wrap them in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.

THE COMMITTEE.

Fritters

One cup flour, $1\frac{1}{2}$ teaspoon baking powder, 3 tablespoons powdered sugar, $\frac{1}{4}$ teaspoon salt, 1-3 cup milk, 1 egg. Mix and sift dry ingredients. Add milk and egg well beaten, $\frac{1}{2}$ cup diced apples or bananas or other fruit may be added to batter. Drop by spoonful into hot grease and fry until cooked thru. Serve with maple syrup.

MAUDE BROOKS.

CANDIES

Peanut Butter Candy

Two cups white sugar, $\frac{3}{4}$ cups sweet milk, small teaspoon salt. Cook until it will string from fork. Just before taking off stove, stir in 2 tablespoons peanut butter.

FLORENCE TAYLOR.

Divinity Candy

Two cups white sugar, $\frac{1}{2}$ cup Caro syrup, $\frac{1}{2}$ cup water, boil till hardens in water, beat in whites of 2 eggs that have been beaten. Stir in broken walnut meats.

HELEN COBURN.

Buddies Delight Candy

One cup of white sugar, 1 cup brown sugar, $\frac{3}{4}$ cup of corn syrup, $\frac{1}{4}$ cup of sweet cream, $\frac{1}{2}$ cup chopped walnut meats or peanuts, 1 teaspoon vanilla, 1 tablespoon butter. Boil cream, sugar, syrup until it forms a soft ball in cold water, add butter and beat briskly then add vanilla. Spread on buttered pan and when cool cut in squares.

MRS. GEO. ARMSTRONG.

Chocolate Fudge

One cup granulated sugar, 1 cup brown sugar, 1 cup rich milk. Stir briskly until boiling. When about half done add two squares chocolate and stir until melted. Remove from fire when small drops are formed by dropping it in water. Add butter size of walnut, 1 teaspoon vanilla and nut meats or raisins. Stir in cold water until thick.

MRS. W. G. ALWAY.

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INDEX

KIND OF RECIPE	PAGE
Bread -----	3
Meat -----	5
Cakes -----	9
Cake Filling and Frostings -----	17
Cookies -----	19
Fried Cakes -----	23
Pies -----	25
Puddings -----	29
Desserts -----	33
Salads -----	35
Salad Dressings -----	39
Vegetables -----	41
Pickles and Relishes -----	43
Preserves -----	47
Miscellaneous -----	49
Candies -----	51

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