

Florence W. Signor

Eastern Star
COOK BOOK



33
Florence W. Signor
Ypsilanti, Mich.



Book of Recipes

COMPILED BY

The Ypsilanti Chapter No. 119
Order of the Eastern Star



YPSILANTI, MICHIGAN

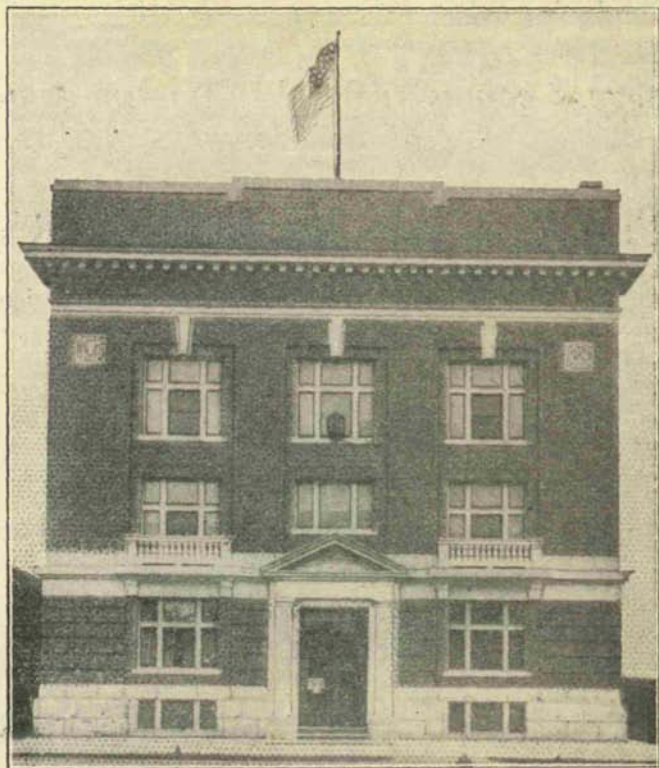
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HOW TO SET A TABLE AND SERVE A MEAL

Lay the silver straight, placing knives with sharp edges towards the plate; bowls of spoons and tines of forks should be turned up. All silver is laid in the order in which it is to be used, starting from the outside, forks at the left and knives and spoons at the right. Water glasses at the right of plate, bread and butter plates and napkins at the left. Carvers and silver for serving should be laid out on a side table to be placed on table as needed. Also dessert plates.

In serving, remember plates should be handed and removed from the right side. Dishes passed are offered at the left side.

Never reach across in front of a person for any purpose.

Table of Contents

	Page
How to Set a Table	5
First Course Dishes	7
Soups	9
Fish	17
Cheese	23
Meat, Poultry and Game	29
Eggs	44
Vegetables	47
Salads, Salad Dressings, Sandwiches	52
Bread, Muffins, Rolls	69
Corn Meal	96
Cookies	100
Doughnuts	123
Cakes, Fillings and Frostings	125
Fried Cakes	159
Pies	161
Puddings and Sauces	167
Rice	177
Desserts	179
Pickles and Relishes	188
Conserves, Marmalades, Jellies	199
Dates	205
Confectionery	207
Invalid Cooking	211
Beverages	212
Household Suggestions	217
Table Service	222

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

First Course Dishes

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

Oyster Cocktail

Use 6 oysters to a dish; 1 tablespoonful horseradish, 1 tablespoonful Worcestershire sauce, 1 tablespoonful lemon juice, 1 tablespoonful vinegar, 2 tablespoonfuls tomato catsup, $\frac{1}{4}$ tablespoonful tabasco sauce.

Canapes

Canapes are made from white, graham or brown bread, sliced very thin and cut in fancy shapes. Dip in melted butter and toast or fry

Cheese Canapes

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

Nut and Olive Canapes

Spread circular pieces of toasted bread with equal quantities of nuts and olives finely chopped, and enough mayonnaise to spread. Garnish with diamonds of ripe tomatoes.

Fruit Cup

Four grape fruit, 2 oranges, 1 pint pineapple (shredded) and juice, 1 cup canned cherries (sweet or sour), 2 cups canned cherry juice, sugar to taste. Serve as cocktail.

KNOX GELATINE IS GUARANTEED to please or money back.

Sardine Cocktail

Skin and bone 1 small box of sardines and separate into pieces, 2 tablespoonfuls tomato catsup, $\frac{1}{2}$ teaspoonful Worcestershire sauce, 1 tablespoonful horseradish, juice $\frac{1}{2}$ lemon. Season with salt and thoroughly chill.

Pineapple Cocktail

One pineapple, 1 cup sugar, $\frac{1}{2}$ cup orange juice, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup grape fruit juice, pink color paste. Boil sugar and water 3 minutes; cool, add fruit juices and color a delicate pink. Cut fresh pineapple cylinders, using an apple corer, and cut cylinders in half inch lengths; put in glasses and cover with the syrup.

Grape Fruit Cocktail

Take pulp from 3 grape fruit, remove maraschino cherries from a small bottle, cut fine, add the cherries with their juice to the grape fruit, then add 1 cup sugar. Let stand an hour, chill and serve in cocktail glasses.

Oyster Cocktail

Use 6 oysters to a dish; 1 tablespoonful horseradish, 1 tablespoonful Worcestershire sauce, 1 tablespoonful lemon juice, 1 tablespoonful vinegar, 2 tablespoonfuls tomato catsup, $\frac{1}{4}$ tablespoonful tabasco sauce.

Alice VanWegen.

The KNOX ACIDULATED package contains Lemon Flavoring.

Soups

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

Tomato Soup

One peck ripe tomatoes, 1 head celery leaves and stalks, 2 sweet green peppers, 1 bay leaf, 6 large onions. Chop vegetables fine; cook until tender; run through sieve; add salt and sugar to taste. Cook up again and seal in cans. This is fine in winter for soup. Add a little soda and milk.

To use for macaroni: Melt 1 tablespoonful butter, add 1 tablespoonful flour, then the soup. Pour over cooked macaroni and bake.

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.

Pea Soup

One cup dried peas, 2 quarts cold water, 1 teaspoonful salt, 1 small onion (minced), $1\frac{1}{2}$ cups celery (sliced thin), less will do. Simmer until peas are cooked to a mush. Rub 3 tablespoonfuls butter with 2 tablespoonfuls flour, add to soup for slight thickening; heat 1 pint milk, add to soup, with pepper and little more salt.

Tomato Bouillon

One peck tomatoes, 12 small onions, 3 bunches celery, $\frac{1}{4}$ cup salt, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoonful Cayenne pepper. Add a little parsley. Cook all together until tender. Strain. Add $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup flour, moistened with a little of juice. Cook and can while hot. Add cream when served.

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Oyster Soup

One pint oysters, 1½ pints cold water, 1 pint sweet milk, butter, pepper, salt. Put oysters in cold water and boil, add seasoning and milk and reheat and serve.

Noodle Soup

Take a veal soup bone; cook by starting it in cold water, and cook until meat falls from bone. Strain. Vegetables may be added before you finish cooking to give a different flavor, then strained out.

Noodles

One egg, beaten light; salt; flour to make stiff so you can hardly roll it out. Let stand an hour, then roll up and beginning at the end slice very thin. Cook about 5 minutes. Serve hot.

Irish Potato Soup

Peel and boil 8 medium sized potatoes with a large onion, sliced, and stalk of celery cut fine; salt, pepper. Cook soft; press all through a colander; thin with milk, add butter, reheat and serve.

In the summer when celery is plenty, dry a quantity of the tender green and whites leaves. Use some of this in winter for soups. Fine.

Milk and Tomato Bisque With Eggs

Place 1½ cups of milk, ½ cup water and 1 teaspoonful oil in upper part of a double boiler, beat 1 egg lightly and add to the mixture, stirring constantly; cook until quite thick; beat 1 cup strained tomato juice and add 1 egg, beaten lightly; cook until the mixture is thick; gradually add the tomato to the custard, stirring constantly; season with salt, pepper and paprika; sprinkle with grated cheese over the top when served; serve with croutons of toasted crackers.



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Dried Bean Soup

Soak 1 pint beans over night, boil in 2 quarts cold water. When this boils pour it off and replace with 2 quarts fresh boiling water; simmer for 3 hours. The last hour add celery tips and few rings of sliced onion. Put through colander, mashing beans to a paste; return to the fire and when it boils up again add 1 pint hot milk and 1 tablespoonful butter.

Vegetable Soup

Get a knuckle of beef and put over cold water and cook slowly until tender. Get a package of King's dried vegetables and follow directions. Add 2 onion and some potatoes if desired.

Vegetable Soup

Pare and dice 1 small carrot, 1 onion, 1 bunch celery and 3 potatoes. Cook slowly in water till well done, then add milk, salt, pepper and a large piece of butter. Easy to make and very good.

Soups Made With Left-Over Gravy

Use the thickened gravy as you would stock, adding cream if you wish cream of peas, celery or tomato. If you wish noodle soup add water and a piece of butter to make rich. Season as you wish. You will find in using up the thickened gravies you will have very delicious soups.

Potato Soup

Four potatoes, 2 stalks celery, 1 small onion, 2 tablespoonfuls butter, 3 cups boiling water, 3 cups hot milk, 1 teaspoonful cornstarch. Melt butter, add vegetables, cut in small cubes. Cook eight minutes; add water; cook until soft. Put through sieve. Add milk, thicken with cornstarch. Cook five minutes. Season with pepper and salt.

Mrs. Corbett.

All you add is water and sugar to the Knox Acidulated package.

Cream of Cheese Soup

Place 1 quart of milk in the upper part of double boiler; add 2 teaspoonfuls of vermicelli and a pinch of salt and cook until vermicelli is tender; then add 2 rounding tablespoonfuls of grated cheese. When this is melted add 2 lightly beaten eggs. Cook for a minute or two, stirring constantly until well thickened. Remove from fire, season with paprica and serve very hot.

Mrs. W. A. VanWegen.

Tomato Soup With Stock

One quart brown stock, 1 can tomatoes, $\frac{1}{2}$ teaspoonful pepper corn, 1 small bay leaf, 3 cloves, 3 sprigs thyme, 4 tablespoonfuls butter, 1-3 cup flour; $\frac{1}{4}$ cup each of onions, carrots, celery, raw ham, cut in dice; salt, pepper. Cook onions, carrot, celery and ham in butter 5 minutes; add flour, pepper cones, bay leaf, cloves and thyme, and cook 3 minutes; then add tomatoes, cover and cook slowly 1 hour. When cooked in oven it requires less watching. Put through strainer, add hot stock and season with salt and pepper.

M. R. W.

Russian Soup

Four slices of bacon, browned with onions; 1 cup diced potatoes, 1 cup diced carrots, 1-3 can of tomato soup, 1 cup cream sauce. Put bacon and vegetables in soup and add cream sauce.

Mrs. John MacAllister.

Tomato Soup

Two quarts tomatoes (remove seeds), 1 green pepper, 1 large onion, 3 or 4 stalks celery, using outside stalks. Cook until very soft; strain through sieve, getting all the pulp. Pepper and salt to taste; then boil down.

Mrs. Lucy B. Loomis.

Lima Bean Chowder

One-half cup dried Lima beans, 3 cups cold water, 1 tablespoonful butter, $\frac{1}{4}$ cup sliced carrots, $\frac{1}{8}$ cup sliced onions, $\frac{1}{4}$ cup sliced raw potato, 2 tablespoonfuls rice, 1 cup milk, salt and pepper to taste.

Method: Soak beans in cold water over night; drain well and add the 3 cups of cold water. Cook slowly until soft. Take out one-half of beans and put rest through sieve. Put in carrots and onions and when these are done add potato, rice, butter, salt and pepper. When rice is well cooked add milk and the whole beans. Heat well and serve. This will serve four people.

Grace Sage.

Corn Soup

One can corn, 1 pint boiling water, 1 pint milk, 1 slice onion, 2 tablespoonfuls butter, 2 tablespoonfuls flour, 1 teaspoonful salt, few grains pepper. Chop corn, add water, and simmer 20 minutes, rub through a sieve, scald milk with onion, remove onion and add milk to corn, bind with butter and flour. Cook together and add salt and pepper.

Grace Sage.

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Fish

"Master, I marvel how the fish live in the sea." "Why, as men do on land—the great ones eat up the little ones."

Salmon Loaf

One can salmon, 4 tablespoonfuls melted butter, salt and pepper, 2 eggs, beaten lightly; 2-3 cup bread crumbs. Mix and steam 1 hour.

Sauce: 1 cup milk, 1 tablespoonful cornstarch, little butter, 1 egg. Cook till thick. Take from stove, mix with liquor of salmon and pour over loaf.

Agnes Matthews.

Salmon Curry

One can salmon, 1 onion, 1 heaping tablespoonful of butter, 1 heaping teaspoonful of flour, $\frac{1}{2}$ cup of water, 1 tablespoonful of lemon juice, 1 teaspoonful of curry, salt.

Method: Put butter in skillet and slice onion in it; let nicely brown; add flour. Drain the liquor from salmon and add, together with $\frac{1}{2}$ cup water, salt and curry. Let thicken a little. Strain this through wire sieve. Return to skillet and add fish which has been picked in small pieces; then add lemon juice. Heat through and serve. This makes delicious filling for sandwiches. Minnie Mulvaney.

Tomatoes and Shrimp

One large can tomatoes, generous piece butter, 2 medium sized onions, 3 potatoes (raw or cooked), 1 sweet green pepper, 1 can shrimp. Put tomatoes in pan, add butter, potatoes, onions and pepper, all sliced. Season and cook until vegetables are done. Add shrimp; cook about 15 minutes. Serve on toast or plain boiled rice.

Mrs. Pulver.

Escalloped Salmon

One can salmon, $1\frac{1}{4}$ cups milk, 1 rounding tablespoonful each of flour and butter, salt, 2 teaspoonfuls lemon juice. 1 cup bread crumbs; cover with butter. Turn salmon into a dish; remove all bones, skin, etc.; add lemon juice. Make a cream sauce of milk, flour, butter and salt, and pour over salmon. Place buttered bread crumbs on top and bake in moderate oven till browned over. Alice Spalsbury.

Scalloped Oysters. Fine

One quart oysters, 1 quart cracker crumbs, $1\frac{1}{2}$ pint milk, 1 cup melted butter, scant; salt and pepper to taste. Stir all up together and put layer of crumbs on top with bits of butter.

Mrs. Duane Spalsbury.

Salmon Loaf

One can salmon, 2 eggs, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup rolled crackers, 2 tablespoonfuls melted butter, pepper and salt to taste. Steam $\frac{1}{2}$ hour. Fannie Cline.

Drawn Butter Sauce for Salmon or Fish

One-third cup butter, 3 level tablespoonfuls flour, $1\frac{1}{2}$ cups hot water, $\frac{1}{2}$ teaspoonful salt, pepper, 1 teaspoonful of lemon juice.

Method: Melt $\frac{1}{2}$ of butter, add flour; pour hot water on gradually; boil five minutes; add remaining butter. Last add beaten yolks of 2 eggs and teaspoonful of lemon juice.

Minnie Mulvaney.

Fried Oysters

Drain oysters; wash thoroughly and dry with soft cloth; sprinkle lightly with salt; roll in bread crumbs; cover with egg; cover again with bread crumbs. Place 4 or 5 in frying basket; immerse in hot fat until nice brown. Drain on paper and serve at once.

Mrs. John Lamb.

KNOX GELATINE is highest quality and worth its price.

Baked Salmon (For Four People)

Put 1 can of salmon in a casserole; remove bones and liquid; make a white sauce, using $1\frac{1}{2}$ cups of milk, 2 heaping tablespoonfuls of flour, $\frac{1}{2}$ teaspoonful salt and butter size of walnut. Before removing from fire beat in 1 well-beaten egg; pour over the fish, add a few cracker crumbs and bake 20 minutes, or till well heated through. Cook sauce in double boiler.

Mrs. H. B. Smellie.

Jellied Salmon Loaf

Two tablespoonfuls gelatine, $\frac{1}{2}$ cup cold water, 1 cup boiling water, 1 cup peas, $\frac{1}{2}$ chopped green pepper, 1 teaspoonful salt, $\frac{1}{4}$ teaspoonful pepper, juice of 1 lemon, 1 can salmon. Soak gelatine in cold water, pour in boiling water, add salt and pepper and lemon juice. Pour into a pan which has been wet with cold water. When the mixture begins to thicken add fish, peas and pepper.

Mock Chicken Pie

One large can tuna, mix with cream sauce, about a pint; place in baking dish and cover with small biscuits cut from ordinary biscuit dough. Bake until covering is done.

Mrs. Al. Nulan.

Escaloped Oysters

One quart oysters, $1\frac{1}{2}$ pints milk, 1 quart cracker crumbs, 1 cup melted butter, scant; salt, pepper. Stir all ingredients in mixing bowl and put in greased pan, with bread crumbs on the top, also bits of butter, and bake about 45 minutes.

Mrs. Shaefer.

Oyster Sauce

One peck ripe tomatoes, 12 large onions, 8 large red peppers; boil tomatoes and onions, first rubbed through a sieve, then add 2 cups sugar, 2 cups vinegar, 1 tablespoonful mustard, $\frac{1}{2}$ cup salt; add peppers, chopped fine. Cook until thick. Bottle and seal.

Emma Fisk.

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Sauce Tartare

One cup mayonnaise dressing, 1 tablespoonful each of capers, olives, green cucumber pickles and parsley, chopped fine. Press in cloth until dry. Blend with mayonnaise. Very nice with fish.

Mrs. Janet Van de Walker.

Oyster Stuffing

One pint of oysters, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup bread crumbs, salt to taste, 10 drops of onion juice.

Method: Drain oysters, add bread crumbs, butter and seasoning. Moisten with a little milk.

Salmon With Sauce, Hollandaise

Cover a can of salmon with boiling water and let simmer over slow fire 20 minutes.

Hollandaise Sauce: 2 rounding tablespoonfuls of butter, 1 rounding tablespoonful flour, 1 cup boiling water, $\frac{1}{2}$ lemon, the juice only; $\frac{1}{2}$ teaspoonful salt, 1 yolk of egg, pinch of cayenne.

Method: Cream butter and flour; pour over the sauce the cup of boiling water; stir until thick; add lemon juice, salt, pepper and yolk of egg. Turn salmon on platter; pour sauce around and serve.

Mrs. John Lamb.

Salmon Turbet

Make a cream sauce of 1 tablespoonful each of butter and flour, cooked with 1 cup milk till thick; seasoned with salt and pepper. Put a layer in bottom of dish, then a layer of salmon, till all is used. Also put between each layer some cracker crumbs. Cover with crumbs and bake half an hour.

Emma G. Minor.

Salmon Patties

Pick to pieces 1 can of salmon with a fork, add 1 well-beaten egg; take about 1 cup of cracker crumbs, cover with $\frac{1}{2}$ cup milk, and let stand until crumbs are soaked. Mix with salmon. Form into patties and fry. Mrs. John Miller.

Mathew Sinkule

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Cheese

A pound of cheese is equal in protein to two pounds of beef.

Cheese Straws

Gather up the trimmings from left-over pastry and roll to a thickness of $\frac{1}{2}$ inch. Sprinkle $\frac{1}{2}$ with finely grated cheese, salt and a little paprika. Fold, press edges together and roll as before. Repeat this progress two or three times, depending on the amount of cheese you wish to use. Then roll out thin, cut in strips 5 or 6 inches long and $\frac{1}{4}$ inch in width. Place in a shallow pan and bake in a hot oven.

Macaroni and Cheese

Two boxes macaroni, $1\frac{1}{4}$ pounds cheese, $1\frac{1}{2}$ quarts milk, 2 eggs, 2 tablespoonfuls butter.

Method: Cook macaroni in 2 quarts boiling water with 1 tablespoonful salt until water is all boiled out; stir often to prevent scorching. Remove from fire; stir in butter. Put half of macaroni in bottom of baking dish; slice cheese and cover macaroni; then remainder of macaroni with sliced cheese on top. Beat eggs, add to the milk and turn on macaroni, inserting case knife and lifting layers to have milk get all through evenly. Bake in medium oven 30 minutes.

Mrs. Emma Beebe.

Cheese Pudding

Spread bread and cut into cubes, 2 cups milk, $\frac{1}{4}$ teaspoonful paprika, $\frac{1}{4}$ teaspoonful mustard, salt, 2 eggs, beaten. Stir in dish and bake; $\frac{1}{4}$ pound cheese, sliced thin (1 cup.) Bake $\frac{1}{2}$ hour in water.

Mrs. G. M. Hull.

Each package of KNOX GELATINE makes FOUR PINTS of jelly.

Cheese Omelet

One teaspoonful butter, 3 eggs, 3 teaspoonfuls cold water, 6 teaspoonfuls or $\frac{1}{2}$ cup chipped cheese. Put butter in dish and let cook until frothy; partly beat 3 eggs; add cold water and beat more. Put in dish and cook; shake until it looks creamy; add salt, cayenne pepper and cheese, and roll. Can use chipped ham, green peas, jelly or preserves.

Hattie Bonisteel.

Welsh Rarebit

Two cups cooked tomatoes, 1 cup grated cheese, 1 pimento, chopped; $\frac{1}{2}$ onion, chopped; 2 level tablespoonfuls melted butter, salt and pepper. Cook and add 2 well-beaten eggs.

Mrs. T. E. Schaible.

Molded Cheese Salad

Two packages Philadelphia cheese, $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ package Knox Sparkling gelatine, 2 tablespoonfuls cold water, $\frac{1}{2}$ cup boiling water, 2 slices pimento, 3 sweet pickles, portion of Spanish onion, $\frac{1}{2}$ cup whipped cream, salt. Mix Philadelphia cheese, grated cheese and milk; add chopped ingredients, soak gelatine in cold water, add boiling water and add to cheese mixture. Let cool, then add cream.

Mrs. Jack Shepherd.

Savory Spaghetti

Boil $\frac{1}{2}$ package spaghetti in salted water until tender; drain and rinse in cold water; chop 1 green pepper, 1 small onion and 1 stalk of celery and fry in 2 tablespoonfuls melted fat five minutes, without browning; remove vegetables from pan and fry $\frac{1}{2}$ pound ground steak until it is brown; add $1\frac{1}{2}$ cups tomatoes and fried vegetables; cook 10 minutes, pour over spaghetti and cook 5 minutes.

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

French Rarebit

Line a baking dish with layers of buttered bread and slices of thin cheese. Pour over this 2 cups of milk to which has been added 2 well-beaten eggs, a pinch of salt and a pinch of cayenne pepper. Bake about 25 minutes.

Miss Julia Stevens.

Cheese Souffle

Two tablespoonfuls butter, 2 tablespoonfuls flour, 1 cup milk, 1 cup grated cheese, 3 eggs, salt and pepper. Melt butter, stir in flour, add milk, salt, pepper. Boil 2 minutes, stirring in meantime. Take from fire. Add cheese, beaten yolks, stiff whites. Pour in hot baking dish, put in hot oven and bake 20 minutes. Serve immediately. Do not butter the dish. Will serve 4 people. Mrs. Berton Levering.

Moist Cheese

To keep cheese moist and to prevent it from drying out, simply wring out a cloth in vinegar and wrap around the cheese.

Escalloped Cheese.

One cup of bread crumbs, 1 cup milk, 1 cup cheese, 1 tablespoonful butter, 2 eggs, beaten light; salt. Strew crumbs on top and bake a delicate brown.

Minnie Mulvaney.

Lemon Cheese Cakes

One-third cup butter, $\frac{1}{2}$ cup sugar, 2 eggs, grated rind and juice of lemon; puff paste in patty shells. Put butter and sugar, lemon juice and rind over hot water to melt; then add eggs and cook until thick, cool and fill patty shells and bake. Lemon mixture will keep for a long time.

Mrs. Wm. Webb.

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Cheese Omelet.

One cup bread crumbs, $\frac{1}{2}$ cup grated cheese, 1 egg, 1 cup milk. Let stand 20 minutes, then bake.

Mrs. Clizbe.

Cheese Souffle

Two tablespoonfuls butter, 3 tablespoonfuls flour, $\frac{1}{2}$ cup scalded milk, $\frac{1}{2}$ teaspoonful salt, few grains cayenne; $\frac{1}{4}$ cup grated Old English or Young American cheese, yolks of 3 eggs, white of 3 eggs. Melt butter, add flour, and when well mixed add gradually scalded milk; then add salt, cayenne and cheese. Remove from fire; add yolks of eggs, beaten, until lemon colored; cool mixture and cut and fold in whites of eggs, beaten until stiff and dry. Pour into buttered baking dish and bake 20 minutes in slow oven. Serve at once.

Mrs. J. Willoughby.

Cheese Balls

One and a half cups grated mild cheese, whites of 3 eggs, 1 tablespoonful flour, $\frac{1}{4}$ teaspoonful salt, cracker dust, few grains cayenne. Mix cheese with flour and add seasoning. Beat whites of eggs until stiff and add to first mixture. Shape in small balls, roll in cracker dust, fry in deep fat and drain on brown paper. Serve with salad course.

Good Dish

One cup bread crumbs, $\frac{1}{2}$ cup grated cheese, 1 egg, beaten, and fill with milk, salt, pepper. Let stand 15 minutes. Bake until brown on top.

Mrs. Wilce Lucking.

Cheese Pudding

Two cups bread crumbs, 1 large cup grated cheese, 2 eggs, 1 cup milk, $\frac{1}{2}$ teaspoonful mustard, 1 teaspoonful salt. Bake light brown in quick oven 20 to 30 minutes.

Knox Gelatine makes a transparent, tender, quivering jelly.

Baked Cheese Rarebit

Three large slices of bread, 3 tablespoonfuls butter, 5 tablespoonfuls cheese, $1\frac{1}{2}$ cup milk, 2 eggs. Butter the bread and cut in dice. Fill into buttered dish, layers of bread and cheese. Turn over it the milk and eggs. Season with salt, pepper and mustard. Bake about $\frac{1}{2}$ hour or until set.
Grace Sage.

Toasted Cheese Sandwiches

Mix cream cheese with mayonnaise dressing, made with mustard, until thick and creamy. Spread between thick buttered slices of Graham bread, cut into halves, and toast in oven until a delicate brown. Serve very hot. White bread may be used in the same way.

Breaded Cheese Dish

Spread dry bread with butter and cover with thin slices of cheese. Lay in piles in casserole. Beat an egg into $1\frac{1}{2}$ cups of milk, add 1 teaspoonful salt and pour over dry bread until well covered. Bake in slow oven $\frac{1}{2}$ hour.

Mrs. Charles Lamb.

Rarebit

One can tomato soup, $\frac{1}{2}$ pound cheese, 1 cup milk, 1 egg, 1 tablespoonful flour, 1 small bottle stuffed olives (chopped fine.) Cook until thick in double boiler. Pour over large salted crackers.

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Meat, Poultry and Game

Give no more to every guest
Than he is able to digest;
Give him always of the prime,
And but little at a time.

Meat Loaf

Take 2 cups of any left-over stock, bouillon or diluted gravy, bring to the boiling point and add 1 envelope Knox Sparkling gelatine softened in $\frac{1}{2}$ cup cold water. When mixture begins to stiffen add two cups of any cold chopped meat at hand (veal, ham, beef or chicken). Also mold in a little red or green pepper, celery, onion if desired, or parsley. Turn into a square mold first dipped in cold water and chill. Remove from mold and cut in slices for serving.

Stuffed Steak

One thick round steak or veal steak, 2 cups boiled rice, 2 green peppers, 1 tablespoonful salt, 1 onion, 1 red pepper. Hack meat both ways of grain with sharp knife. Spread butter on hacked side. Mix above ingredients and spread on meat. Roll steak and tie. Place in covered baking dish with little water and bake until tender.

Mrs. Glen Banks.

Good Crust for Chicken Pie

Three cups flour, 2 rounding teaspoonfuls Royal baking powder, 2 tablespoonfuls melted butter, 1 cup milk, 1 egg, 1 teaspoonful salt.

Mrs. Duane Spalsbury.

Veal Loaf

Two pounds of veal, chopped fine; $\frac{1}{2}$ cup butter, 2 cups cracker crumbs, 2 eggs, salt and pepper. Bake 1 hour.

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Beef Loaf

One and a half pounds chopped beef, $\frac{1}{2}$ pound chopped pork, 1 cup milk, 1 cup cracker crumbs, 1 egg, 1 small onion, 1 teaspoonful salt, $\frac{1}{4}$ teaspoonful pepper. Mix well, place in a loaf tin. Bake about 1 hour in moderate oven.

Chicken or Salmon in Aspic.

Lemon juice or vinegar, 1 tablespoonful; hot water, 1 cup; onion, 1 slice; salt and pepper; Knox gelatine, 1 tablespoonful; chicken or fish, 2 cups. Add lemon to hot water; heat, adding seasoning. Dissolve Knox gelatine in cold water and pour hot water over it. Strain and add fish, picked fine. Set on ice to cool. Garnish with parsley and lemon. This is nice made into individual molds.

Adah Blanche Moore.

Veal Loaf

Three pounds of veal, with a little salt pork, chopped; 2 eggs, 12 crackers, $\frac{1}{2}$ cup of milk, butter size of an egg, salt and pepper. Bake about an hour.

Mrs. Milo Ehman.

Riced Meat

One cup ground cold meat, 1 cup milk, 1 cup cold rice, 1 egg, 1 tablespoonful melted butter, salt and pepper to taste. Heat the milk, add all other ingredients except the egg. Add last well-beaten egg. Turn into a baking dish and bake 20 minutes.

Elizabeth Carey.

Pigs in Blanket

Take steak, cut in small pieces, cover with bacon, roll and tie; put fat in frying pan; turn and sear until browned. Put in kettle, cover with water; add fat from frying pan; put in 1 onion and $\frac{1}{2}$ bay leaf, salt and pepper. Cook 3 hours slowly. Remove pigs and thicken gravy and turn over meat.

Mrs. Janet Van de Walker.

Four separate Desserts or Salads from one package of Knox Gelatine.

Salmon Loaf

Pour off oil and pick into small pieces the salmon from 1 can; to this add $1\frac{1}{2}$ cups bread crumbs, 3 eggs, 1 cup milk or water, butter size of walnut, salt and pepper to taste. Bake 45 minutes.

Mrs. W. C. Fisk.

Veal Croquettes

One quart milk, 2 tablespoonfuls butter. Let come to a boil; thicken with enough cornstarch to make creamy. Take from fire and add 1 well-beaten egg, pinch salt, dash red pepper, 2 cups chopped veal. Let cool, then form balls. Roll in cracker crumbs, thin, 2 well-beaten eggs; then back in cracker crumbs. Drop in hot fat or fry till golden brown. Drain in wire basket and set in warm oven till ready to serve.

Mrs. Penman.

Beef Loaf

Two pounds beef, $\frac{1}{4}$ pound pork, ground; 1 egg, salt, pepper, onion, 1 teaspoonful sage, 1-3 cup bread crumbs. Make real moist with milk. Bake 1 hour.

Cream Chicken Salad (Individual)

Soak $\frac{1}{8}$ teaspoonful Knox Sparkling gelatine in $\frac{3}{4}$ teaspoonful lemon juice and dissolve in 1 teaspoonful boiling water. Beat $1\frac{1}{2}$ tablespoonfuls cream until stiff, and add gelatine. When mixture begins to thicken add 2 tablespoonfuls cold boiled fowl cut in small cubes (using preferably the white meat), mixed with $\frac{1}{4}$ tablespoonful chopped parsley and a few grains salt. Turn into an individual mold first dipped in cold water and chill. Remove from mold to crisp lettuce leaves and garnish with a sprig of parsley.

Salmon Loaf

One can salmon, $1\frac{1}{4}$ cups cracker crumbs, 1 egg, 1 teaspoonful salt, 1 cup milk, 1 tablespoonful butter on top. Bake 45 minutes.

Q. E. D.

Knox Gelatine is economical—one package makes Four Pints of jelly.

Veal Loaf

Three pounds veal, 3 eggs, $\frac{1}{4}$ cup butter, 1 teaspoonful black pepper, 2 teaspoonfuls salt, $\frac{1}{2}$ pound smoked ham, 3 tablespoonfuls cream, 1 tablespoonful onion juice, $\frac{1}{2}$ teaspoonful allspice, $\frac{1}{2}$ cup fine bread or cracker crumbs. Grind veal and ham together. Beat eggs, without separating, until light, and melt butter. Mix veal, ham, crumbs and seasoning. Add eggs, cream and butter. Press into mold previously wet with cold water, and turn carefully onto a flat baking pan. Bake for 2 hours in moderate oven, basting occasionally with melted butter.

Mrs. Howard Chapin.

To Broil Venison

Take a piece of venison and soak it $\frac{1}{2}$ hour in salt water. Then broil it; when done spread with butter and dust with pepper and salt.

To Cook Bear Meat

Soak for $\frac{1}{2}$ hour in salt water. Then be sure and remove all the fat. When broiled cover with butter, pepper and salt.

Mrs. W. Johnson.

Baked Breaded Veal With Tomato Sauce

Use veal steak $\frac{3}{4}$ inch thick. Wipe with damp cloth and place in shallow baking dish. Season with salt and pepper; cover with buttered bread crumbs; add enough hot water to cover the bottom of the pan. Bake 30 minutes. Serve hot with tomato sauce.

Tomato Sauce: 2 scant cups stewed tomatoes, 1 slice of onion, 3 teaspoonfuls butter, 3 teaspoonfuls flour, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{8}$ teaspoonful pepper. Cook onion with tomatoes 15 minutes. Rub through strainer. Add butter and flour and seasoning.

Mrs. H. E. Van de Walker.

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Desserts can be made in a short time with Knox Gelatine.

Chicken a la Creme

Two tablespoonfuls butter, 2 tablespoonfuls flour, salt, $1\frac{1}{2}$ cups chicken (cubes), $\frac{1}{2}$ cup mushrooms, 1 pimento, chopped. Cook and serve on toast.

Mrs. Wm. Lewis.

Swiss Steak

Two pounds round steak, cut 2 inches thick; $\frac{1}{2}$ cup flour, salt and pepper, mix; $\frac{1}{4}$ cup ham or bacon drippings, few slices onion, $\frac{1}{2}$ green pepper, chopped fine; 2 cups boiling water or 1 cup water and 1 cup strained tomatoes. Pound flour into meat; heat the fat; brown the meat on each side; add onion, green pepper, boiling water and tomato. Cover closely; simmer 2 hours or more.

Mrs. Harry L. Smith.

Gypsy Stew

One pound raw veal, chopped; cook without water in top of double boiler $\frac{3}{4}$ hour; add 1 tablespoonful butter, salt to taste, 1 cup thin cream. Thicken with 1 large tablespoonful flour, 4 tablespoonfuls cheese, cut fine. Cook until cheese is melted. Last, add nuts. Serve on toast.

Mrs. Don Comstock.

Luncheon Dish

Place layer of hamburg, seasoned with onion and salt, in bottom of baking dish; cover with layer of spaghetti, cooked until tender; add layer of cooked tomatoes, seasoned to taste; dot with butter and cook slowly in oven $1\frac{1}{2}$

Mrs. Don Comstock.

Beef Loaf.

One pound chopped beef, 4 salted crackers, butter size of walnut, pepper, salt to taste, 1 egg. Make in loaf; put in pan 1 cup boiling water to baste with. Bake $\frac{3}{4}$ hour.

Fannie Cline.

A Knox Gelatine Dessert or Salad is attractive and appetizing.

Veal Jelly

Three pounds veal with bone cooked together; 1 tablespoonful celery (cut up), 1 tablespoonful chopped parsley, 1 tablespoonful chopped onion, salt and pepper to taste. Cook until meat falls from bone. Take meat out and chop; leave bone in liquid and let it boil down to about 1 pint; mix chopped meat and liquid together. Boil 8 eggs very hard; slice eggs to cover bottom of pan; then spread thick layer of meat and then another layer of sliced eggs. Fill tin up with meat. Press very hard and let stand 24 hours before using.

Lou Tweedie.

Chop Suey

Two pounds fresh lean pork, 6 onions, 1½ pounds fresh or canned mushrooms, 2 bunches celery, 2 tablespoonfuls oriental sauce, 2 tablespoonfuls dark molasses, salt. Cut pork in small pieces and fry a nice brown; cover with hot water and cook until tender; cook onions in butter until a light brown; cut celery in small pieces, add these to meat and cook about 15 minutes; add mushrooms, sauce, molasses and salt; cook all together a few minutes. Serve with plain boiled rice or without, as desired.

Mrs. O. L. Austin.

Escalloped Meat

Cook 1 cup rice until tender; place in bake dish; alternate layers of rice and dried beef, picked in small pieces. Make white sauce and cover layers all with bread crumbs, grated cheese and small pieces of butter. Bake in oven until brown. Substitute potatoes for rice if you want to.

Veal Loaf

Two pounds veal, chopped fine; ½ pound salt pork, chopped fine; ½ teaspoonful black pepper, 1 heaping teaspoonful salt, 2 crackers, rolled fine; ½ cup rich milk, 2 eggs. Bake 1¾ hours in slow oven. Alice Spalsbury.

Try the Knox Gelatine recipes found in this book.

Escalloped Meat

Chop fine any left-over meat, 1 cupful will serve two; butter bake dish, put alternate layers of meat and bread crumbs, with some rich milk gravy. Pour over each layer; sprinkle over top buttered crumbs and bake.

Mrs. Scovill.

Home-made Sausage

Buy Boston butts, and to each pound of chopped pork allow 1 level dessert spoonful of salt, $\frac{1}{2}$ dessert spoonful of pepper and $\frac{1}{2}$ dessert spoonful of sage (pulverized), pinch of cayenne pepper. Put in cloth sack to harden. Slice.

Mrs. Frank Joslyn.

Yorkshire Pudding (Real English Way)

Three eggs (2 if scarce), 4 tablespoonful flour, 1 pint milk, pinch of salt. Beat eggs and add flour slowly to make perfectly smooth batter. Then add milk slowly, beating with egg beater. Let stand for $\frac{1}{2}$ to 1 hour. This important: Put hot fat in a square pan about $\frac{1}{8}$ inch thick. Bake $\frac{1}{2}$ hour in hot oven or until a golden brown. Cut in squares. Serve piping hot around your platter of beef. This make quantity for a family of 8 or 9.

Mrs. Wallace.

Veal Loaf

Three and one-half pounds veal, chopped fine; $\frac{1}{2}$ pound salt pork, chopped fine with veal; 2 eggs, salt, pepper, small onion if desired; 4 slices bread, soaked in warm water; small piece butter. Mix well. Put in tin and sprinkle with bread crumbs and small pieces of butter. Bake $1\frac{1}{4}$ hours.

Fannie Cline.



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American Chop Suey

One package macaroni, 1 pound hamburger, 1 large onion, 1 can tomato soup, salt and pepper. Fry hamburger and onion and add the rest (cooked) and bake $\frac{1}{2}$ hour. If you wish, rice may be used in place of macaroni.

Agnes Matthews.

Beef, Onion and Tomato Dish

One pound round steak; put in spider and brown nicely on both sides; then cut up and put in a dish a layer of meat, salted, and a little pepper, then a layer of sliced onion, then a layer of tomato, then a layer of meat, then onion, then tomato. Thicken the liquor from the meat and pour over the above and bake 1 hour.

Mrs. W. Lucking.

Hamburg Steak and Rice

Cook 1 cup of rice in plenty of salted water till done (about 25 minutes); drain and add 1 pound of uncooked hamburger steak, 1 cup tomatoes, salt and pepper, 1 large onion, cut fine. Cover with cracker crumbs, dot with butter and bake $\frac{1}{2}$ hour. Green peppers, cut fine, and celery are a fine addition when in season.

Eunice Minor Peet.

Saute Breast of Chicken, Virginia

Skin and bone 1 breast of chicken; take 1 tablespoonful of butter, place butter in frying pan, roll breast of chicken in flour, place chicken in frying pan until brown; cover chicken and put in oven until tender. Fry fresh mushrooms, also 1 medium sized piece of sugar-cured ham. After chicken becomes tender serve on toast. Place ham on toast, then chicken and mushrooms. Pour sauce of chicken over all. This may be served on plate or under glass.

Chef Huron Hotel.

Knox Gelatine is the one dessert for all appetites.

Chicken Pie Crust

One egg, 2 teaspoonfuls Royal baking powder, 1 cup milk, $2\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoonful salt, 3 tablespoonfuls melted butter.

Method: Make batter and spread over hot chicken and gravy and bake 20 minutes.

Mrs. Frank Joslyn.

Salmon Loaf

One pound can of salmon, 2 eggs, beaten; 4 tablespoonfuls of melted butter, 1 tablespoonful of parsley, pinch of red pepper and salt, 1 cup of bread crumbs. Mix and steam 1 hour.

Sauce for Loaf: 1 cup of milk, 1 tablespoonful of corn starch, 1 tablespoonful of butter, 1 egg, beaten light. Scald milk, add other ingredients. Cook until thick and add liquor from salmon.

Mrs. Ray Fletcher.

To Cook a Ham

Wash and scrape a medium-size ham (9 or 10 pounds) and soak in cold water over night. Change the water and boil till tender and leave in the liquor till cold. Remove the skin and pour over a quart of cider, basting occasionally. After 2 or 3 hours stick cloves in the ham and cover with a mixture of equal parts of brown sugar and fine, dry bread crumbs. Bake for an hour, basting with the cider which surrounds the ham.

Mrs. E. Wardroper.

American Chop Suey

Three-quarters cup spaghetti, 1 pint tomatoes, 1 pound round steak, ground; 1 tablespoonfuls butter, salt and pepper to taste, 1 onion, diced. Cook spaghetti first. Cook steak in butter, put together. Bake $\frac{1}{2}$ hour.

Mrs. H. E. Van de Walker.

See that the name K-N-O-X is on each package of gelatine you buy.

Veal Loaf

One and a half pounds chopped veal, 2 eggs, 1 cup cracker crumbs, butter size of walnut, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful sage, dash of pepper. Mix into loaf, sprinkle cracker crumbs over top. Bake slowly 1 hour.

Mrs. C. P. Riley.

Mexican Steak

Round steak about 2 inches thick. Pound full of flour and seasoning. Brown on both sides in frying pan. Cover with tomatoes, green peppers and onions, chopped fine. Bake in slow oven until done.

Mrs. Phelps Crouse.

Mock Roast Pork

Brown lean pork chops, then roll in egg and dust with cracker crumbs. Brown again in same pan for a few minutes. Season. Half cover with water; cover tightly, and bake in oven for an hour.

Mrs. F. E. Rack.

Cream of Chicken

One chicken of 4 pounds or 2 of 3 pounds each, 4 sweet breads and 1 can of mushrooms. Boil chicken and sweet breads separately. Stir together 4 tablespoonfuls of butter, 5 tablespoonfuls of flour. Scald 1 quart of cream and turn in the mixture, stirring until it thickens. Flavor with nutmeg and season with red and black pepper and salt. Put chicken and cream in a buttered dish, add mushrooms and sweet breads, cut in pieces. Cover with bread and cracker crumbs, half and half; put a piece of butter on top and bake 15 or 20 minutes.

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Knox Gelatine is measured ready for use—two envelopes in each package.

Salad Dressing

One tablespoonful flour, 1 large tablespoonful sugar, $\frac{1}{2}$ spoonful salt, $\frac{1}{2}$ teaspoonful mustard, $\frac{1}{2}$ teaspoonful (small) black pepper, 2 eggs, 6 tablespoonfuls cream, sour or sweet; 8 tablespoonfuls vinegar. Mix dry ingredients together, then add the cream, then the two eggs, then the vinegar. Boil in double boiler until it thickens. When cold thin with cream. In suing milk instead of cream add when still hot tablespoonful of butter.

For chicken salad dressing use very little sugar a teaspoonful. Boil chicken with onion, green pepper and celery. Take chicken from the liquor after getting cold and let the liquor that has gelatined adhere to the pieces and be in the salad. After cutting up the chicken mix a little French dressing with it. Let stand a while, then add the salad dressing.

Mrs. Deimling.

Eggs

If fresh an egg will sink to the bottom of a pan of water. A stale egg will rise.

Omelet

To 2-3 cup boiling milk add 2-3 cup of soft bread crumbs. Cool. Break 4 or 5 eggs into a bowl, stir with a fork; do not beat; season with pepper and salt. Add eggs to bread and milk. Pour into a skillet in which a tablespoonful of butter has been melted. Fry slowly. Cut in squares, turn and brown; or put under flame in broiler and brown. This is very good cooked in a grill or electric table stove.

Elizabeth Carey.

Egg Foo Yong

Three-fourths cup fresh pork, finely sliced; $\frac{1}{4}$ cup onion, chopped or sliced; $\frac{1}{2}$ cup celery, chopped; 3 eggs, 1 teaspoonful corn starch.

Show You Sauce (Oriental)

Boil meat for 10 minutes in a little water. Add vegetables and season with salt and "show you" to taste. Cook all for a few minutes and drain, using liquid for gravy. Cool ingredients and add eggs and teaspoonful of corn starch. Fry as pancakes. Thicken gravy and add a little molasses (if like) and Show You.

Dorothy Voorhees.

Apple Whip

Take the whites of eggs left over and beat until stiff with sugar and a little salt. Take left-over baked apples or apple sauce and put through a sieve, add the beaten whites, and pile lightly in a glass dish. Decorate with small bits of jelly and keep cold until served.

Knox Sparkling Gelatine makes dainty desserts for dainty people.

Shirred Eggs

Take thick slices of stale bread about 3 inches square, cut off corners and take out the center (using waste bread to roll and dry for other things). Toast nice and brown in the oven. Before taking out of oven drop a whole egg in and cook for a few minutes.

Eggs in Nest

Cook spaghetti in salted water until tender, keeping it in as long pieces as possible. When ready to serve, coil spaghetti on a platter to form rings or nests, drop a poached egg in center of nest, and if desired, pour over all a tomato sauce.

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Vegetables

Every man shall eat in safety under his own vine what he plants.

Escalloped Summer Squash

Boil and mash 1 medium sized squash; season with salt, butter and a tablespoonful of sugar. Grease the dish it is to be baked in. Put half the amount of squash in the dish; then a layer of bread crumbs. Add the remainder of the squash; a little more butter on the top. Bake in a moderate oven.

Mary E. Hubbell.

Delmonica Potatoes

Boil potatoes in jackets and dice. White sauce: 1 quart milk, 1-3 cup flour, $\frac{1}{4}$ pound cheese, $\frac{1}{2}$ teaspoonful salt, pepper, butter size of an egg. After sauce has thickened to right consistency add grated or sliced cheese and let melt. Pour sauce over potatoes, cover top with buttered bread crumbs and brown in oven.

Mrs. A. F. Schultz.

Potato Souffle

Two cups cold mashed potatoes; add milk until mixture can be stirred easily with a spoon; add 1 tablespoonful melted butter, seasoning to taste; add 1 egg, beaten light. Pour into buttered dish and bake 40 minutes, or until mixture is thoroughly set.

Elizabeth Carey.

Parsnips Sauted in Butter

Wash parsnips, cover with boiling water, add salt to taste; cook until tender (35 to 50 minutes.) Drain and cover quickly with cold water; rub off skins, cut in $\frac{1}{4}$ -inch slices, sprinkle with salt and pepper; dip in flour or saute in butter a golden brown.

Committee.

Knox Sparkling Gelatine improves Soups and Gravies.

Cauliflower Au Gratin

Cook large cauliflower in salted water, dry and divide, and place in buttered casserole; cover with white sauce; sprinkle $\frac{1}{2}$ cup of bread crumbs and same of cheese, mixed together, and brown in quick oven. Cheese can be added to the white sauce in its making if desired.

Mrs. Ray Fletcher.

Potato Au Gratin

One pint potatoes, diced; 1-3 cup bread crumbs, 2 tablespoonfuls butter in bread crumbs, $\frac{1}{2}$ cup grated cheese added to cream sauce before pouring over potatoes.

Cream Sauce: 1 cup milk, 1 rounding tablespoonful butter, 1 rounding tablespoonful flour, $\frac{1}{2}$ teaspoonful salt, dash of white pepper. Cook in double boiler. Bake until potatoes are done.

Mrs. John Lamb.

Baked Beans

Two pounds beans, 1 pound salt pork, $\frac{3}{4}$ cups sugar. Soak beans 6 hours, or over night; cook in plenty of water. When to the boiling point add $\frac{1}{4}$ teaspoonful soda and cook until shell curls when blown upon. Have pork cooking in another kettle while beans are parboiling; drain beans and add pork and water in which it has been cooked and boil until done, or preferably in fireless cooker over night. Put in pan, pork sliced over top, salt and pepper to taste; sprinkle sugar over top and bake slowly 3 or 4 hours.

Mrs. Henry Frain.

Baker Cauliflower

Boil 1 head cauliflower in salted water until tender; drain and put in buttered baking dish. Pour over a rich white sauce. Sprinkle with bread crumbs and bake.

Committee.

Ask your grocer for Knox Gelatine—take no other.

Escalloped Onions

Peel and slice the onions, cover with boiling water and cook 10 minutes; then drain and place in a dish alternate layers of the prepared onions and cracker crumbs. Bits of butter and a sprinkling of salt should be placed between the layers. Cover with milk which has been previously heated, and bake about 30 minutes, or until tender.

Minnie Mulvaney.

Glazed Sweet Potatoes

Pare 6 good-sized sweet potatoes; parboil 10 minutes in boiling salt water; drain and cut in lengthwise halves; arrange in well buttered granite dripping pan. Make a syrup by boiling 1 cup brown sugar with $\frac{1}{2}$ cup water and 2 tablespoonfuls of butter 3 or 4 minutes. Dip each piece of potato into syrup and place in dripping pan. Bake about 40 minutes until potatoes are tender. Baste 2 or 3 times with remaining syrup. Oven should not be too hot.

Mrs. Neff.

Baked Corn

One can corn, 1 egg, 1 green pepper, chopped fine; $\frac{1}{2}$ cup cream, butter size of egg, $\frac{1}{4}$ cup flour, 1 tablespoonful sugar, salt. Bake 30 minutes.

Committee.

Squash

Steam until done, scoop from shell, season with salt and pepper and butter. Thoroughly heat and serve hot.

Committee.

Scalloped Cabbage

Shred cabbage cook in salted water until tender, drain and make white sauce. Into baking dish place layer of cabbage, sauce, bread crumbs, grated cheese, more bread crumbs. Bake 15 or 20 minutes.

Committee.

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Fried Egg Plant

Peel and slice egg plant about $\frac{1}{4}$ inch thick, sprinkle with salt and press under a weight for 4 hours. Rinse each slice in cold water, dry, dip in egg and bread crumbs and fry nice brown.

Committee.

Stuffed Peppers

Cut tops from 8 red or green sweet peppers, remove seeds, cover with boiling water, let stand 5 minutes. Fill with chopped meat, either cold or cooked; cover with bread crumbs and bake $\frac{1}{2}$ hour.

Committee.

Stuffed Tomatoes

Cut a thin slice from smooth end of tomato, scoop out pulp, mix with an equal quantity of cold cooked rice, macaroni or bread crumbs; add salt, pepper, butter and a few drops onion juice. Fill tomatoes and bake $\frac{1}{2}$ hour.

Committee.

Goulash

Cook 1 package spaghetti, 1 pound hamburger steak, fried with 2 or 3 onion, cut fine. Add spaghetti, 1 can peas, 1 pint tomatoes, seasoning. Bake.

Mrs. Toles.

Spanish Rice

Cook 1 large Spanish onion until light brown in 2 tablespoonfuls butter; add medium sized green pepper, cut fine, and cook slowly 5 minutes. To this add 1 quart cooked tomatoes; season well with salt, pepper and 2 whole cloves, cooking until quite thick. Put layer of cooked rice in well-buttered Pyrex dish, adding milk until nearly to top of rice, and cover with half of tomato sauce and small pieces of butter. Fill dish almost to top with rice and again cover with remainder of sauce. Over this put inch wide slices of cheese, $\frac{1}{4}$ inch thick, with minced green pepper, butter and may have to add milk. Bake slowly about half an hour.

Mrs. Guy Davis.

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Salads, Salad Dressings and Sandwiches

"Oh! green and glorious! Oh! herbaceous meat!
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Back to the world he'd turn his fleeting soul
And plunge his fingers in the salad bowl!"

Surprise Salad

Dissolve 1 package of jello in 1 pint of boiling water. When cool add 1 cup of chopped celery and tart apples in equal parts. Pour in sherbet glasses or small molds to harden. When ready to serve, turn out on a lettuce leaf and cover with dressing.

Dressing: Beat 2 eggs until light and foamy. Add $\frac{1}{2}$ cup melted butter very slowly, beating it all the time; then add 1 cup of condensed milk slowly, continuing to beat; then 1 cup of vinegar in the same way. Add 1 teaspoonful of mustard and 1 teaspoonful of salt and beat until well mixed. It is ready to use immediately or will keep several days in a cool place, and is delicious for all fruit and vegetable salads.

Mrs. Marjorie E. Bassett.

Blackstone Salad

On a lettuce leaf lay a ring of pineapple; take all the white skin from an orange and grapefruit, alternate the layers so it looks like the half fruit formed on the pineapple. Whip together cream and Philadelphia cream cheese, add pinch of salt, whip stiff enough to form a ring around edge of plate and place 4 maraschino cherries on cream to garnish.

This is a delicious salad and is such a pretty one to look at. One grapefruit and one orange make four dishes.

Mrs. Nellie Hutchins.

The KNOX ACIDULATED package contains Lemon Flavoring.

Easy Fruit Salad

Dice some orange pulp, bananas or apple and grapefruit, sprinkle with sugar, mix with sweetened mayonnaise. Serve on lettuce leaves.

Salad Dressing

Two cups sugar, 5 teaspoonfuls cornstarch, 2 teaspoonfuls salt, 1 cup milk, yolks of 2 eggs. Mix dry ingredients and add eggs, beaten well, and milk. Dissolve 2 teaspoonfuls mustard (Coleman's) in 2-3 cup vinegar and add after first mixture has started cooking.

Helen O. Edwards.

Perfection Salad

One envelope Knox gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar, 1 pint boiling water, 1 teaspoonful salt, $\frac{1}{2}$ cup sugar, 1 cup shredded cabbage, 2 cups diced celery, $\frac{1}{2}$ can sweet red pepper. Soak gelatine in cold water 5 minutes; add vinegar, lemon juice, boiling water, sugar and salt, and strain. When cold add vegetables and put in mold.

Marion Willoughby.

Pineapple and Cheese Salad

Place lettuce leaves on individual salad plates; in center of each place a slice of pineapple; form cream cheese into marbles and roll in chopped almond meats. Arrange in center of each slice of pineapple. In center of cheese balls place a Maraschino cherry. Serve with mayonnaise mixed with a little pineapple juice.

Mrs. Nina W. Moran.

Salad Dressing

Two heaping teaspoonfuls flour, 2 eggs, 6 tablespoonfuls sugar, 2 teaspoonfuls salt, 2 teaspoonfuls mustard, 2 teaspoonfuls butter, 1 cup vinegar. Add 1 cup cream when cool.

Mrs. Lucille Thorn.



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

Marshmallow Salad

One pound white grapes (or 1 can white cherries), 1½ pounds marshmallows, cut in cubes; 2 pint cans of sliced pineapple, cut in cubes; 1 pound shelled pecans or 2 cups English walnuts. Drain all juice off pineapples and put other ingredients together in large bowl. Let set for 5 or 6 hours.

Dressing: 1 teaspoonful salt, 1 small teaspoonful dry mustard, 1 tablespoonful sugar, 1 tablespoonful flour, 1 tablespoonful butter.

Mix above thoroughly and add yolks of 6 eggs (or 3 whole eggs), a dash of red pepper and 5 tablespoonfuls of vinegar. Cook in double boiler until thick. When partly cooked add 2 tablespoonfuls of plain cream and beat until smooth. When all is cold add 1 pint of whipped cream.

Do not mix dressing with other part until ready to serve.

The above recipe serves 20 persons very generously.

Hazel Geer.

Salad Dressing

One teaspoonful mustard, ½ teaspoonful pepper, ½ teaspoonful salt, 5 tablespoonfuls sugar, 4 tablespoonfuls vinegar, 2 tablespoonfuls water, 1 egg, 1 tablespoonful butter. Cook and turn over cabbage.

Janet Van de Walker.

Salad Dressing

Break 2 eggs in a bowl; mix 1 teaspoonful mustard, 1 teaspoonful salt, 2 tablespoonfuls sugar, 1 teaspoonful flour, butter size of a walnut. Add this to the eggs and beat. Put 1 cup vinegar and 1 cup water in double boiler; when hot add other ingredients; stir until thick. Thin with cream when used.

Mrs. Belle T. Clark.

Use KNOX GELATINE if you would be sure of results.

Oil Dressing (Never Fails)

One teaspoonful salt, $\frac{1}{2}$ teaspoonful sugar, 1 teaspoonful mustard. Break 1 egg over this; do not break yolk; 1 teaspoonful vinegar, 1-3 cup Mazola oil (beat).

Mrs. Jack Shepherd.

Mayonnaise Dressing

One-half cup sugar, 1 tablespoonful flour, 1 teaspoonful mustard, $\frac{1}{8}$ teaspoonful salt, 1 teaspoonful butter, 2 eggs, $\frac{3}{4}$ cup diluted vinegar. Mix ingredients in order given, beating well before adding vinegar. Cook over slow fire, stirring continually. Cream, either sweet or sour, may be added before serving. Likewise chili sauce.

Florence Hand.

Salmon Salad

One can salmon, 1 can small peas, 1 cup diced celery. Remove bones from salmon, mix together and add salad dressing.

String Bean Salad

To 1 can yellow string beans, heated, add about $\frac{1}{4}$ pound bacon, cut in strips and fried brown; $\frac{1}{2}$ teaspoonful vinegar and 1 cup sweet sliced onion. Let stand for 2 hours. Drain. Serve on lettuce with mayonnaise dressing.

Florence Hand.

Tomato Salad

Make tomato jelly mixture. Wash, scrape and cut celery stalks in thin slices crosswise ;there should be one cup. Peel and core 2 large apples, cut in slices and in small pieces. Chop 1 cup walnut meats. Mix celery, apple and nut meats, and moisten with mayonnaise dressing. Put 1 tablespoonful tomato jelly mixture in each individual mold. Then add celery, apples and nuts and cover with the tomato jelly. Chill, turn from molds and garnish with watercress.

All you add is water and sugar to the Knox Acidulated package.

Indian Salad

Allow a small amount of lemon jelly to harden in individual molds, then fill with the following mixture: One-half cocoanut grated, 2 apples cored and chopped, 2 cups celery chopped, 3 pimientos, 1 tablespoonful grated onion, 1-3 teaspoonful salt. Cover with liquid lemon jelly, and when hardened, unmold and sprinkle with some of the grated cocoanut. Serve on lettuce leaves with mayonnaise dressing. Garnish with pieces of bright red pepper.

Knox Mayonnaise Dressing

Mix 1 teaspoonful mustard, 1 teaspoonful salt, 1 tablespoonful sugar, and a few grains of cayenne (sugar and mustard may be omitted). Add 2 egg yolks and when well mixed $\frac{1}{2}$ teaspoonful lemon juice; then add 1 teaspoonful Knox gelatine soaked in $\frac{1}{2}$ teaspoonful lemon juice 5 minutes and dissolved over boiling water. Cool and add 2 cups olive oil gradually, at first drop by drop, and stir constantly. As mixture thickens thin with three tablespoonfuls lemon juice. Add the oil and lemon juice alternately until all is used, stirring or beating constantly. If oil is added too rapidly, dressing will have a curdled appearance. Olive oil for the making of mayonnaise should be thoroughly chilled. Mayonnaise should be stiff enough to hold its shape.

Salad

Cut cold boiled beets in cubes; add twice this measure of cold boiled potatoes, 1-3 measure chopped English walnuts.

Dressing: 1 cup sour cream; add 1 egg, slightly beaten; $\frac{1}{4}$ cup vinegar, 2 teaspoonfuls salt, 2 teaspoonfuls sugar, 1 teaspoonful mustard, $\frac{1}{8}$ teaspoonful pepper. Cook in double boiler. Throw this over top of ingredients.

Mrs. George Holmes.

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Cheese and Nut Sandwiches

Chop pecan, hickory or English walnut meats with an equal quantity of cream or Neufchatel cheese; butter thin slices of bread and spread. Use mayonnaise and lettuce leaf.

Cream Salad Dressing

Yolks of 4 eggs, 6 teaspoonfuls sugar, 1 teaspoonful salt, 1 teaspoonful dry mustard, 2 teaspoonfuls corn starch, 1 cup milk or cream, piece butter size of walnut, 1 cup vinegar. Mix dry ingredients; then add egg and milk, last vinegar. Drop butter in vinegar, then pour in the other. Cook in double boiler till thick.

Mrs. George Holmes.

Club Sandwiches

Use delicately brown toast, butter and keep warm. Place on bottom a leaf of lettuce, a slice of freshly brown bacon or chicken. Sprinkle with mayonnaise and replace top piece of toast. Cut diagonally and serve. A thin slice of baked ham, cold or crisply broiled, is an appetizing addition.

Russian Dressing

After preparing a stiff mayonnaise chop some sweet pimientoes very fine and mix them thoroughly with chili sauce; then mix pimientoes and sauce with mayonnaise, which gives you the Russian dressing. Always stir the same way.

Mrs. Moore.

Salad Dressing

One can Leader milk, 1 cup vinegar, 1 heaping table-spoonful flour, 1 tablespoonful mustard, 1 teaspoonful salt (level). Beat 5 minutes.

Vera Neir.

Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed.

Thousand Island Dressing

Add chopped ripe and green olives and green peppers to Russian dressing.

A very nice dressing for fruit salad is as follows: Prepare a Russian dressing and add stiff sweetened, but not too much, whipped cream.

Mrs. Moore.

Cabbage and Pineapple Salad

Shred cabbage very fine; cut pineapple in small pieces; put in layers of cabbage and pineapple. Cover with juice of pineapple and let stand $\frac{1}{2}$ hour or so. Drain; add whipped cream. Serve on crisp lettuce. Salad dressing may be added to cream if preferred.

Mrs. Pulver.

Oil Dressing

Four level tablespoonfuls flour, 1 teaspoonful salt, $\frac{1}{2}$ teaspoonful mustard, little paprika, 2 tablespoonfuls oil. Mix into a paste, add 1 cup boiling water and cook 3 minutes; pour over beaten yolk of 2 eggs; let cool; add $\frac{1}{4}$ teaspoonful acid, lemon juice or vinegar, 1 cup oil. Beat in slowly. Use egg beater.

Nancy S. Platt.

Salad Dressing

Boil 1 cup water and $\frac{1}{4}$ cup lemon juice; rub to paste 4 tablespoonfuls (level) of flour and 2 tablespoonfuls of oil (olive or mazola.) Pour boiling water and lemon juice over the paste gradually. When well blended place over fire and boil slowly for 5 minutes. Pour this boiled mixture over 1 well-beaten egg, stirring or beating with egg beater all the time. Chill; then add 1 cup oil, $\frac{1}{4}$ at a time, beating all the time. When smooth add 1 teaspoonful salt and good pinch of cayenne pepper and pinch of mustard, if desired, mixed with tablespoonful more of oil.

Mrs. T. W. Paton.

Salad

Two cups chopped cabbage, 1 cup chopped celery, $\frac{1}{2}$ cup chopped walnut meats. Mix all together and season with salt and pepper. Add boiled dressing and garnish with red pimientos to look pretty. This will serve 8 very nicely.

Mrs. Lillian Gale.

Salad Dressing

First part: 1 cup water, $\frac{1}{4}$ cup vinegar. Second part: 4 tablespoonfuls flour, 2 tablespoonfuls oil; rub to paste. Add first part gradually; cook 5 minutes. Pour this mixture over well-beaten yolk of 2 eggs, stirring constantly. Chill, stirring frequently. When cold add 1 cup oil, $\frac{1}{4}$ at a time. Add a little cayenne, $\frac{1}{2}$ teaspoonful mustard, 1 teaspoonful salt, mixed with oil.

Mrs. Arnold Wiard.

Cooked Salad Dressing

Two tablespoonfuls each of salt, flour and sugar, 4 eggs, 2 cups milk, $1\frac{1}{2}$ cups vinegar. Place dry ingredients in double boiler; mix thoroughly. Beat in eggs, add milk and lastly vinegar. Cook until mixture thickens; thin when cool with sweet or sour cream. Use whipped cream for fruit salads.

Mrs. A. Nulan.

George Washington Salad

Place small slice of pineapple on a lettuce leaf. Make a filling of chopped dates and pecans mixed with whipped cream. Place small spoonful of filling in center of pineapple and lay half of a Bartlett pear, upside down, over this. Make 2 eyes with cloves and a nose by laying a clove lengthwise, large end down. Cut a small opening for the mouth and carefully place into this slip a tiny strip of pimento for the lips. Then make a fluffy wig of whipped cream.

Cora Lane Wiedman.

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Oil Dressing

One egg, 2 cups oil (mazola), 3 tablespoonfuls vinegar, 1 teaspoonful salt, celery salt, paprika, 1 tablespoonful sugar, 3 teaspoonfuls prepared mustard, $\frac{1}{4}$ teaspoonful dry mustard. Add oil to egg very slowly, beating constantly; then add remaining ingredients.

Mrs. Howard Chapin.

Salad Dressing

Beat 2 eggs with 2 tablespoonfuls of sugar, butter size of an egg, dessert spoonful of mustard, pinch of pepper, also salt and $\frac{1}{2}$ cup of vinegar and $\frac{1}{2}$ cup of water. Put in a dish and cook like a soft custard

Mrs. C. S. Burns.

Fruit Salad

One cup Malaga grapes, 1 cup pineapple, 1 cup chopped English walnuts, 1 cup sliced tart apples, $\frac{1}{2}$ cup seeded raisins, 1 orange, cut fine. Beat together 1 teaspoonful of cream, 2 eggs, 3 teaspoonfuls lemon juice, a pinch of salt. Cook in double boiler. When cooled add $\frac{1}{2}$ pint whipped cream. Stir in fruit and serve on lettuce leaves.

Mrs. Lucy B. Loomis.

Fruit Salad

Four egg yolks, beaten; juice of 1 lemon, $\frac{1}{4}$ teaspoonful dry mustard. Cook in double boiler till thick. It will get lumpy but will work out when cold. When cold add a little at a time 1 pint of cream, well whipped. Pour it over the following and mix and allow to stand over night in cold; 1 large can pineapple, cut in pieces; 1 pound white grapes, seeded; $\frac{1}{4}$ pound marshmallows. Before serving add walnut meats. Without mustard it makes a nice dessert.

Ruth C. Palmer.

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

Golden Ball Salad

Little balls of cottage cheese, moistened with cream and rolled in grated cheese. Place in cup-shaped lettuce leaves. Serve with French dressing.

Mrs. Lucy B. Loomis.

Boiled Dressing

Scant $\frac{1}{2}$ cup sugar, scant $\frac{1}{2}$ cup vinegar, 1 cup sweet or sour cream, 2 level teaspoonfuls mustard, 1 teaspoonful salt, 1 teaspoonful flour, dash cayenne, 3 eggs. Mix dry ingredients, add eggs, well beaten; add vinegar and cream and cook in double boiler until thick. When ready to use add 1 cup whipped cream.

Mrs. W. R. Schaffer.

Fruit Salad Dressing

Juice of 1 orange, $\frac{1}{2}$ lemon, $\frac{1}{2}$ cup sugar, 1 egg. Beat all together thoroughly and cook until consistency of cream. Nice on any fruit or combination of fruits.

Mrs. Niblack.

Waldorf Salad With Onions

Two cups of apples, $\frac{3}{4}$ cup dates, 2 cups celery, 1 onion, 1 cup English walnut meats. Cut apples, dates, celery and nuts into small pieces and chop the onion very fine. Cover with salad dressing and mix lightly with fork. Serve as soon as possible after mixing.

Mrs. Neff.

Thousand Island Dressing

Three eggs, beaten lightly, $\frac{1}{2}$ cup vinegar, 3 tablespoonfuls sugar, salt and pepper to taste, butter size of egg or oil accordingly. Cook this in double boiler until thick. When cool add $\frac{1}{2}$ bottle Heinz chili sauce, 2 chopped onions, 2 or 3 pimentoes, $\frac{1}{2}$ bottle chopped olives, 2 hard boiled eggs. Just before serving add $\frac{1}{2}$ pint of whipping cream.

Adeline Schaffer.

Where recipes call for Gelatine use KNOX SPARKLING GELATINE.

Oil Dressing

Four tablespoonfuls oil, 1 teaspoonful salt, 1 teaspoonful sugar, 1 teaspoonful mustard, 4 teaspoonfuls lemon.

Mrs. N. B. Trim.

Thousand Island Dressing

Six tablespoonfuls flour, 2 tablespoonfuls sugar, 1 teaspoonful salt, 2 teaspoonfuls mustard, $\frac{1}{4}$ teaspoonful red pepper. Mix dry ingredients, add 6 tablespoonfuls oil and stir to a paste. Add $\frac{1}{2}$ cup vinegar and stir very smooth. Add 2 cups boiling water and cook in double boiler until thick (about 3 minutes). Cool slightly and add 2 well-beaten eggs. When cold add 2 cups oil, about $\frac{1}{2}$ cup at a time, and beat until thick and creamy. When ready to use chop and add 1 large or 2 small Spanish onions, 1 large or 2 small green peppers, 1 large or 2 small red peppers, 2 hard-boiled eggs, 1 cup chili sauce and paprika to suit individual taste. Serve on head lettuce. This serves about 35.

Mrs. Henry Frain.

Perfection Salad

One envelope Knox Sparkling gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar, 2 tablespoonfuls lemon juice, 2 cups boiling water, $\frac{1}{2}$ cup sugar, 1 teaspoonful salt, 1 cup cabbage, finely shredded; 2 cups celery, cut in small pieces; 2 pimientos, cut in small pieces. Soak gelatine in cold water 5 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.

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Salad Dressing

Four eggs, well beaten; 2 cups sugar, butter size of 2 eggs, 1 teaspoonful salt, 2 coffee cups of vinegar (dilute if strong.) Mix 1 heaping teaspoonful of mustard and 5 of flour; moisten with water and beat with egg beater until smooth. Add to above mixture and cook in double boiler. This will keep a long time. When ready to use add whipped cream or thin it with cream.

Mrs. Skinner.

Luncheon Salad

One envelope Knox Sparkling gelatine, 1 cup cold water, $1\frac{1}{2}$ cups boiling water, $\frac{1}{2}$ cup lemon juice, $\frac{1}{2}$ cup sugar, 3 tart apples, 1 cup celery, cut in small pieces; $\frac{1}{2}$ cup pecan nut meats. Soak gelatine in cold water 5 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.

Mrs. K.

Boiled Mayonnaise

One cup water, $\frac{1}{4}$ cup vinegar, 1 cup mazola, 1 egg yolk, 1 teaspoonful salt, $\frac{1}{2}$ teaspoonful mustard, $\frac{1}{2}$ teaspoonful sugar, 2 tablespoonfuls oil and 2 tablespoonfuls flour. Boil water and vinegar and stir in oil and flour, rubbed together. Stir and cook 5 minutes. Remove from fire and pour over beaten egg yolk and stir well. When cooled add cup of oil slowly and beat all the while with egg beater. Mix salt, sugar and mustard together. Add and stir into dressing.

Mrs. Cora Voorhees.

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

Carrot Salad

Chop 6 small carrots and $\frac{1}{4}$ pound walnuts. Arrange lettuce leaves on plate; place spoonful of chopped carrots, then a spoonful of nuts; put salad dressing on and place a nut meat on top.

Mrs. H. L. Faulkner.

Brown Bread Sandwiches

Chop $\frac{1}{2}$ cup of dates and $\frac{1}{2}$ cup of nut meats until very fine, add to these 1-3 cup of salad dressing. Spread between thin slices of brown bread.

Mrs. Neff.

Cucumber Sandwiches

Chop fine together onions and cucumbers; mix with mayonnaise dressing; salt slightly and spread lightly between thin slices of buttered bread.

Agnes Matthews.

Sandwiches

Orange marmalade. Mix with chopped pecans and soft cream cheese. Lay on long, narrow strips of slightly buttered bread.

Brown Bread Sandwiches

Brown bread cut in slices spread with ground peanuts.

Mrs. Lucy B. Loomis.

Bread, Muffins, Rolls

Those were the good old times,
So the grandmothers say
Of sixty years ago today,
When bread was baked in the proper way
And butter as sweet as new mown hay.

AUNT 'MANDY'S RULE FOR BATTER BREAD.

(Contributed by Martha C. Robbins)

"De way I mek's my butte' braid—
Laws me! Miss May, is dat er fac',
You wants my just prezackly rule
Ter tell de folks w'en you goes back!

"Suah, Honey! Dis de way—it jas
De plainest kin' ob t'ing to mek
Efen you do like w'at 'Mandy says,
'Tain' no such chance as er mistek.

"Fust sif yo' meal en drap in salt,
Den beat yo' aigs—how many! "She!
Dat 'pens depletely on de hens.
En yo'u de pusson ought ter know.

"Efen aigs is sca'ce, I uses one,
'Tan bes', but I kin mek it do,
But efen de hens is layin' peart—
Laws chile, I nebber stops at two!

"Den melt yo' sho'tnin—mas' ob times
Er spoonful be ernough ob dat.
Some folks likes mo'—ole marsteh he
Say good t'ings teks er heap ob fat.

"Mos' ways I uses sweet milk, but
Efen you has butte-milk ter spar'
'Tain' nuffin' hef es good es dat.
Jes spill yo' soda in wid car'.

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Knox Gelatine makes a transparent, tender, quivering jelly.

"How much ob soda en ob milk?
You sho'ly ain' no cook, Miss May.
Ter need ter ask 'bout t'ings like dat.
Whar has you lived erfore ter-day?

"Dat's easy es ole Moses' shoes.
I tek's er spoonful, mo'er less,
Efen so's de milk am right sma't sour
Efen 'tain', I puts er smaller guess.

"I 'mos' forgit the oben, chile—
De moastes' tickler t'ing ob all!
Be suah it jes perzackly right.
Er else the battet' braid mought fall.

"Real hot? Ob co'se; jest hot ernough.
You'll hab ter be the jedge ob dat.
Onless it suit, de braid won' riz.
Too col' be suah ter sond it flat.
"En new, Miss May, you knows it all.
I'se proud ter see you writ it down
Ter show de foulks how 'Mandy cooks
W'en you gets back to Bostin town."
—Ellen Manly, in Century Magazine.

Baking Powder Biscuits with Beef Fat

Sift 3 cups flour, 3 teaspoonfuls of baking powder and $1\frac{1}{4}$ teaspoonfuls of salt, cut in 3 tablespoonfuls beef fat or rub it in lightly with the fingers. Gradually add 1 cup milk; mix with a knife. Roll or pat on a floured board to about half an inch in thickness; cut into rounds with a biscuit cutter and put into a baking pan. Bake in a hot oven for about 12 minutes.

Soft Toast

Toast stale bread. Melt $\frac{1}{4}$ cup butter with $\frac{1}{2}$ cup hot water. Dip toast in this, place on hot dish and pour remaining liquid over it. Serve hot.

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons.

Oatmeal Bread

Pour 2 cups of boiling water over 2 cups rolled oats, cover and let stand until lukewarm. Dissolve 1 yeast cake and $\frac{1}{4}$ cup brown sugar in $\frac{1}{2}$ cup lukewarm water, add 2 tablespoonfuls lard or butter substitute, melted, and add this to the oatmeal and water. Add 1 cup flour, or enough to make an ordinary sponge. Beat well. Cover and set aside in a moderately warm place to rise for 1 hour, or until light.

Add enough flour to make a dough about 3 cups, and 1 teaspoonful salt. Knead well. Place in a greased bowl, cover and let rise in a moderately warm place until double in bulk---about $1\frac{1}{2}$ hours.

Mold into loaves, fill well-greased pan half full, cover and let rise again for about 1 hour. Bake 45 minutes in a hot oven.

One-half cup chopped nuts may be added if desired.

Nut Bread

One egg, 1 cup sugar, $1\frac{1}{2}$ cups sweet milk, $3\frac{1}{2}$ cups flour, 3 teaspoonfuls Royal baking powder, salt, 1 cup walnut meats. Let raise 30 minutes. Bake in slow oven 40 minutes.

C. G.

Sour Milk Griddle Cakes

Mix together $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ teaspoonful salt, 1 tablespoonful sugar, 1 well-beaten egg and 1 cup sour milk. Beat well and bake on a hot griddle.

Milk Toast

Toast bread nice and brown. Make a sauce of 1 tablespoonful butter, or butter substitute, 1 tablespoonful flour, 1 cup of milk, salt and pepper. Cook until of creamy consistency, and pour over hot toast.

Rye Bread

Crumble a yeast cake in a pint of lukewarm water. When dissolved add a cup of fresh milk that has been scalded, then cooled, and beat in sufficient rye flour to make a sponge, usually about a pint and a half additional. Beat well, cover and set to rise in a warm place out of a draft for 2 hours. When light stir in a tablespoonful of melted lard, or lard substitute, $2\frac{1}{2}$ cups additional of rye flour, a tablespoonful of salt and a half of wheat flour. Knead for 5 minutes, put in a floured bowl, cover and let rise for 2 hours, when it should be doubled in bulk. Shape in 2 long rolls or loaves. Put in greased pans and let rise for an hour. Mix the white of an egg with a tablespoonful of cold water and brush the loaves to give a gloss, then slash lightly across the tops in 3 diagonal cuts, and bake in a slow oven for an hour. Caraway seeds mixed in the dough, about 2 tablespoonfuls being used to the quantity given, are considered an improvement by many.

Popover Cream Puffs

If popovers are left from breakfast, make an opening in each just large enough to fill the center. For six popovers take $\frac{1}{2}$ cup cream, 2 tablespoonfuls sugar and $\frac{1}{2}$ teaspoonful vanilla and 1 teaspoonful Knox Sparkling gelatine softened in $\frac{1}{4}$ cup milk 10 minutes and dissolved over hot water. When mixture is cool, fill popovers.

Brown Bread

Two cups rye flour, 1 cup white flour, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups sweet milk, 1 egg, 4 teaspoonfuls Royal baking powder. Raise $\frac{1}{2}$ hour.

Clara Goldsmith.

Brown Bread

Two cups corn meal, 2 cups flour, 2 cups sour milk, $\frac{1}{4}$ cup molasses and $\frac{1}{4}$ cup sugar, 1 teaspoonful salt, 1 teaspoonful soda. Steam 1 hour, then bake 15 minutes.

Helen Edwards.



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Brown Bread

Mix in bowl 1 pint sour milk, 1 cup molasses, 1 tablespoonful Mazola. Add 1 cup white flour, sifted with 1 level teaspoonful soda; 1 teaspoonful Royal baking powder, $\frac{1}{2}$ teaspoonful salt. Thicken with graham flour until mixture is as stiff as can be stirred easily with a spoon. Add 1 cup seeded raisins, floured. Bake 1 hour in slow oven.

Elizabeth Carey.

Brown Bread

Two cups sour milk, 2 cups graham flour, 1 cup white flour, $\frac{1}{2}$ cup sugar (brown), 1 tablespoonful molasses, 1 tablespoonful soda, 1 tablespoonful salt, 4 tablespoonfuls cornmeal, cup of chopped raisins.

Mrs. Bentley.

Corn Fritters

One cup corn, 1 cup flour, 1 scant teaspoonful salt, 1 egg, beaten; $\frac{1}{2}$ cup milk, teaspoonful Royal baking powder. Fry in deep fat, preferably cooking oil. Bananas may be substituted for corn.

Mrs. Louis S. White.

Corn Bread

Two-thirds cup sugar, $\frac{1}{2}$ cup shortening, 1 cup sweet milk, 1 cup cornmeal, $1\frac{1}{2}$ cups flour, 1 egg, 2 tablespoonfuls Royal baking powder.

Mrs. Bentley.

Butter Scotch Biscuits

Make soft Royal baking powder biscuit dough; roll or pat about $\frac{3}{4}$ of an inch thick; cream butter and brown sugar and spread generously over dough; wet edges and roll, cut in slices about 1 inch thick and bake in quick oven. (Delicious.)

Mrs. Henry Frain.

Knox Gelatine is economical—one package makes Four Pints of jelly.

Graham Muffins

One cup sour milk, 2 tablespoonfuls Mazola, 1 tablespoonful sugar or molasses, $\frac{1}{2}$ teaspoonful soda and 1 teaspoonful Royal baking powder, sifted in 2-3 cup of white flour. Thicken to stiff mixture with graham flour. Bake 20 minutes in hot oven. These may be made with 1 cup white flour and thickened with bran. If no sour milk is available add 1 tablespoonful of vinegar to sweet milk.

Elizabeth Carey.

Griddle Cakes

One cup flour, 1 teaspoonful soda, 1 teaspoonful Royal baking powder, 1 teaspoonful salt, 1 egg, 1 cup sour milk. Sift dry ingredients, add egg, milk. Bake on greased griddle.

Ginger Bread

Three-quarters cup molasses, $\frac{1}{2}$ cup sugar, 1 egg, 1 cup warm water, 2 cups flour, 1 teaspoonful Royal baking powder, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful cinnamon, 1 small teaspoonful ginger. Sift dry ingredients together. Lump of lard size of egg. Mix in order given, adding melted lard last. Bake about 40 minutes in moderate oven.

Mrs. Toles.

Nut Bread

Half cup sugar, 1 egg, 1 teaspoonful salt, 1 cup milk, $2\frac{1}{2}$ cups flour, 3 teaspoonfuls Royal baking powder, 1 cup walnut meats. 1. Mix all together and let stand 15 minutes before baking. 2. Bake 45 minutes.

Mrs. Alton Lewis.

Nut Bread

Two and a half cups white flour, $2\frac{1}{2}$ level teaspoonfuls Royal baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoonful salt, $\frac{3}{4}$ cups nut meats, chopped fine; 1 egg, beaten light; 1 cup milk.

Mrs. F. G. Hutton.

Desserts can be made in a short time with Knox Gelatine.

Nut Bread

Four cups flour, 4 tablespoonfuls Royal baking powder, $\frac{1}{4}$ tablespoonful salt. To one-half of this add 1 cup chopped walnut meats, $\frac{1}{2}$ cup chopped raisins. Beat together $\frac{3}{4}$ cup sugar, 1 egg, $1\frac{1}{2}$ cups milk; add sifted flour, then flour with nut meats.

Mrs. Bentley.

Nut Bread

One egg, $\frac{1}{2}$ cup sugar, 1 cup milk, $\frac{1}{2}$ cup raisins, $\frac{1}{4}$ cup nut meats, 2 cups flour, $1\frac{1}{2}$ tablespoonfuls shortening, $1\frac{1}{2}$ teaspoonfuls Royal baking powder.

Mrs. Joseph Glasson.

Nut Bread

One cup brown sugar, 1 cup nut meats, 1 cup dates or raisins, 2 cups graham flour, 2 cups milk, 4 teaspoonfuls Royal baking powder, 1 teaspoonful salt, 1 egg. Let rise 15 minutes after putting in pans. Bake in slow oven one hour.

Nut Loaf

Four cups flour, 4 teaspoonfuls Royal baking powder, sift together; add 1 cup sugar, 1 scant teaspoonful salt, 1 egg, beaten in a cup, and fill with sweet milk, 1 cup sweet milk, 1 cup nut meats, $\frac{1}{2}$ box seedless raisins. Let raise 20 minutes. Bake in moderate oven.

Mrs. W. E. Slaterline.

Date Nut Bread

Three-quarters cup sweet milk, $\frac{1}{2}$ cup sugar, 2 cups flour, 2 teaspoonfuls Royal baking powder, $\frac{1}{2}$ pound dates, $\frac{3}{4}$ cup chopped walnuts, little salt. Let stand in warm place 20 minutes. Bake in 2 baking powder tins in moderate oven 45 minutes.

Dorothy Voorhees.

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A Knox Gelatine Dessert or Salad is attractive and appetizing.

Nut Bread

Half cup sugar, $2\frac{1}{2}$ cups flour, 1 cup milk, $2\frac{1}{2}$ teaspoonfuls Royal baking powder, 1 egg, 1 tablespoonful melted butter, 1 cup nut meats.

Mrs. W. C. Horner.

Nut Bread

Four scant cups of flour, 1 cup sugar, 1 cup milk, 1 egg, beaten; 1 cup nuts, 4 teaspoonfuls Royal baking powder, 1 teaspoonful salt. Raise 20 minutes, then bake.

Mrs. Seekell.

Nut Bread

One egg, 1 cup sugar or less, 2 cups sour milk, $1\frac{1}{2}$ teaspoonfuls soda or 2 cups sweet milk and 3 teaspoonfuls Royal baking powder, 3 cups white flour, 3 cups bran or graham flour, salt, $1\frac{1}{2}$ cups raisins, $\frac{1}{2}$ cup nuts. Bake 45 minutes or 1 hour.

Belle Ross.

Oatmeal Muffins

Two cups oatmeal, soaked in $1\frac{1}{2}$ cups sour milk 6 or 8 hours; add 1 egg, 2 tablespoonfuls sugar, salt, a cup white flour, 1 teaspoonful Royal baking powder, 1 level teaspoonful soda, 1 tablespoonful shortening.

Mrs. C. F. Comstock.

Date Muffins (Serves Six)

Half cup butter, 1 cup sugar, 3 cups flour, 3 teaspoonfuls Royal baking powder, 1 scant cup milk, 2 eggs, well beaten; 1 cup chopped dates. Cream butter, add sugar gradually, then the eggs, well beaten. Sift flour and baking powder together; add this alternately with milk to creamed butter and sugar, then add dates. Bake in buttered gem pans 20 minutes.

Dorothy Voorhees.

Try the Knox Gelatine recipes found in this book.

Cereal Griddle Cakes

One cup cooked cereal, $1\frac{1}{2}$ cups flour, 1 cup milk, sweet or sour; if sour 1 teaspoonful soda; 2 eggs, 1 teaspoonful Royal baking powder, 1 teaspoonful melted butter, 1 tablespoonful sugar, 1 teaspoonful salt.

Mrs. Janet Van de Walker.

Corn Fritters

One cup cold chopped corn, 1 cup milk, 1 teaspoonful Royal baking powder, yolks of 2 eggs, 4 tablespoonfuls flour, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful pepper, whites of 2 eggs. Beat the yolks until thick and lemon colored; add milk and seasoning, then the corn, flour, Royal baking powder. Last of all put in whites of eggs, beaten stiff. Drop from tablespoon in deep fat and fry a delicate brown.

Hazel Gilmore.

Nut Bread

Two cup buttermilk, 1 cup sugar, 1 cup raisins, 1 cup nut meats, 4 cups flour, 2 teaspoonfuls soda, little salt. Bake in slow oven for 45 minutes. Very good.

Elizabeth Cook.

Oatmeal Gems

One cup brown sugar, 2-3 cup lard, 1 cup buttermilk, 2 cups rolled oats, 1 cup chopped raisins, 1 egg, 1 teaspoonful soda, 1 teaspoonful cinnamon, pinch salt, flour. Drop on greased tins.

Marian Gable.

Potato Rolls

One-third cup lard, $\frac{1}{2}$ cup sugar, 1 teaspoonful salt, 3 eggs, 1 cup luke warm water, 2 compressed yeast cakes, 1 pint mashed potatoes, 7 or 8 cups flour. 1. Cook and rice potatoes, add lard, sugar and egg. 2. Add water and yeast cake and enough flour to make a pour batter. 3. Let rise. 4. Add remaining flour and knead until very elastic. 5. Let rise again. 6. Roll, cut and rise again. Bake 25 minutes.

Mrs. Caroline Lewis.

Dumplings

Two cups flour, 4 teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls butter, $\frac{3}{4}$ cup milk. Mix dry ingredients; add milk. With addition of a little milk, can be dropped from spoon on top of stew.

Mrs. George W. Alban.

Apple Fritters

One cup of sifted pastry flour, 1 level teaspoonful Royal baking powder, $\frac{1}{4}$ teaspoonful salt, 1 egg, beaten light; $\frac{1}{4}$ cup milk, 2 apples, pared and cut in very thin slices. Deep, hot fat for frying.

Mrs. F. G. Hutton.

Sour Milk Griddle Cakes

Make a batter of a quart of sour milk, add enough flour so it will run from spoon; add 2 well beaten eggs, teaspoonful of salt, tablespoonful of butter and 2 level teaspoonfuls of soda, dissolved in milk. Bake on hot griddle.

Mrs. Duane Spalsbury.

Flour Muffins

Two cups flour, 2 teaspoonfuls Royal baking powder, 3 tablespoonfuls melted butter, 1 cup milk, $\frac{1}{2}$ teaspoonful salt, 1 egg, 3 tablespoonfuls sugar. Sift together flour, baking powder and salt, then add milk, butter, sugar and egg. Drop into greased gem pans and bake quickly.

Mrs. George A. Thompson.

Graham Bread

Two small cups sugar, 3 cups sour milk, 3 tablespoonfuls cream or lard, 3 eggs, 3 rounded teaspoonfuls soda, dissolved in the sour milk; 1 teaspoonful salt 3, cups graham flour, $1\frac{1}{2}$ cups white flour, $\frac{1}{2}$ teaspoonful Royal baking powder. This makes 2 large or 3 small loaves. A cup of raisins or nut meats can be added if desired.

Lulu C. Skinner.



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Whole Wheat Bread

Two cups sour milk, 1 cup brown sugar, $\frac{1}{2}$ cup Karo syrup, 1 egg, 2 teaspoonfuls soda, 5 cups whole wheat flour, nuts, raisins or dates. (Two loaves.)

Mrs. Martin Dawson.

Waffles

Two eggs, 1 cup milk, 1 tablespoonful melted butter, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls Royal baking powder. Separate eggs and add beaten whites at the last, and bake on a hot waffle iron. Delicious.

Mrs. Shaefer.

Buns

One cup bread sponge, $\frac{1}{2}$ cup shortening, 1 cup water, $\frac{1}{2}$ cup sugar.

Method: Mix stiff; when light make into little balls and put in tin with space between balls to raise.

Mrs. Frank Joslyn.

White Bread

Half cup sugar, $\frac{1}{2}$ teaspoonful ginger, 1 pint potato water or clear water, 2 cups flour, salt, $\frac{1}{2}$ yeast cake, dissolved in $\frac{1}{2}$ cup warm water at noon. Next morning add 1 gallon of whey. Mix with flour.

Minnie Horner.

Graham Bread

Half cup sugar, $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ cups buttermilk, $\frac{1}{2}$ cup white flour, 1 egg, 1 teaspoonful soda, 1 teaspoonful salt. Add graham flour, but do not make too stiff. If sour milk is used add 1 teaspoonful of butter.

Dora E. Fletcher.

See that the name K-N-O-X is on each package of gelatine you buy.

Soda Biscuits

One quart flour, $1\frac{1}{2}$ teaspoonfuls soda, 1 teaspoonful Royal baking powder, salt. Sift all together. Add 1 tablespoonful of lard (rounding), buttermilk or sour milk to make soft dough. Roll about an inch thick. Bake in quick oven.

Mrs. L. W. Strong.

Brown Bread

Half cup molasses, $\frac{1}{2}$ scant cup sugar (brown or white), 1 teaspoonful butter, 2 cups sour milk, 3 cups graham flour, 1 cup white flour, 1 teaspoonful salt, 1 teaspoonful soda, 2 teaspoonfuls Royal baking powder, 1 cup raisins (chopped.) Makes 2 loaves. Bake 45 minutes.

Nina Renton.

Brown Bread

Half cup molasses, 1 cup sour milk, 2 teaspoonfuls soda, 1 teaspoonful salt, 1 cup white flour, enough graham flour to make stiff. 1. Mix wet things. 2. Add sifted white flour, salt and soda. 3. Stir in graham flour. 4. Bake in baking powder tin 1 hour.

Mrs. Alton Lewis.

Baked Brown Bread

Two cups graham flour, 1 cup white flour, $\frac{1}{2}$ teaspoonful salt, 1 level teaspoonful soda, $\frac{1}{2}$ cup sugar, 1 pint sour milk. Sift the flour, salt and soda twice; add the sugar and mix to a batter with the milk. Pour into a well greased pan and bake in a slow oven about 40 minutes. Half a cup of dates or nuts may be added.

Pop Overs

Two cups sweet milk, 2 cups flour, butter size of walnut, 2 eggs, 1 tablespoonful sugar, little salt. Fill gem irons half full. Bake 20 minutes.

Mrs. C. P. Riley.

Knox Gelatine is measured ready for use—two envelopes in each package.

Graham Bread

Half cup sugar, 1 tablespoonful lard, 1 egg, 1 pint buttermilk, 1 cup white flour, 3 cups graham flour, 1 teaspoonful soda, 1 teaspoonful salt.

Mrs. Mary Fisher.

Brown Bread

Three cups whole wheat flour, 1 cup white flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, 1 tablespoonful shortening, 4 cups buttermilk, 4 level teaspoonfuls soda, 1 teaspoonful salt. Bake in slow oven. Half a cup of raisins improve it.

Mrs. Janet Van de Walker.

Graham Bread

Two-thirds cup sugar, butter size of egg (creamed together), 1 egg, 2 cups buttermilk, 1 teaspoonful soda, added to buttermilk; 1 teaspoonful salt, 3 cups graham flour. Nuts or raisins may be added.

Nut Bread

I. Four cups graham flour, 2 rounding teaspoonfuls Royal baking powder, 1 cup sugar, 1 cup nut meats, 1 level teaspoonful salt. Mix thoroughly.

II. 1 egg, 1 pint sweet milk. Add this to the dry ingredients.

Elizabeth Morley.

Nut Meat Loaf

One and a half cups assorted nut meats, chopped; 2 cups hard bread crumbs, put through coarse grinder; 3 eggs, $1\frac{1}{2}$ cups milk, pinch of soda, 1 teaspoonful butter, 1 teaspoonful sugar, $\frac{1}{2}$ teaspoonful salt, 10 gratings of nutmeg, bread crumbs on top. Bake in slow oven. Serve with tomato sauce. Use Campbell's tomato soup or cook in 1 pint of tomatoes; 4 whole cloves, small piece of onion. Drain; add 1 tablespoonful butter, flour and salt or paprika to taste.

Mrs. Ament.

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Nut Bread

One and a half cups sweet milk, 1 scant cup sugar, 1 egg, 4 cups sifted flour, 5 teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful salt, 1 cup nut meats, broken up; 1 cup dates, cut up. Put in buttered tin, set 10 minutes. Bake 45 minutes. Make 1 large loaf or 2 small ones.

Mrs. Ella Stoup.

Nut Bread

(One Loaf)

Dry Part: $2\frac{1}{2}$ cups sifted flour, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup English walnuts, 3 level teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful salt.

Wet Part: 1 well-beaten egg, beat together; 1 cup milk. Bake in moderate oven.

Mrs. Frederick Gorton.

Nut Bread

Four cups flour, 4 teaspoonfuls Royal baking powder, $\frac{1}{2}$ cup sugar, 1 teaspoonful salt, 1 cup English walnut meats, 2 eggs, 2 cups milk. Mix dry ingredients, then add eggs and milk. Let stand 20 minutes before baking.

Lulu C. Skinner.

Nut Bread

Two cup sugar, 4 cups flour, 4 teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful salt, 1 egg, $1\frac{1}{2}$ cups sweet milk, 1 cup nut meats. Mix, let stand half hour and bake slowly.

Minnie Horner.

Nut Bread

One cup sour milk, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup nut meats, 1 teaspoonful Royal baking powder, 1 teaspoonful soda, 2 cups graham flour. Add little baking molasses to darken if desired.

Arline Moffett.

Knox Sparkling Gelatine makes dainty desserts for dainty people.

Nut Bread

Half cup brown sugar, 1 cup sweet milk, 1 egg, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls Royal baking powder, 2 cups white flour, $\frac{1}{2}$ cup nut meats, broken up. Bake 45 minutes in a slow oven.

Mrs. Will L. Kishlar.

Nut Bread

Two and a half cups white flour, $2\frac{1}{2}$ level teaspoonfuls Royal baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoonful salt, 1 egg, well beaten; $\frac{3}{4}$ cup nut meats, chopped fine; 1 cup milk. Sift baking powder, sugar, flour and salt together several times, then add chopped nuts, then milk and eggs to dry ingredients; stir well but not too hard. Bake 1 hour.

Mrs. Scovill.

Entire Wheat Bread

One compressed yeast cake, 1 cup milk, scalded and cooled; 1 tablespoonful light brown sugar; use more sugar if you like your bread sweet; 1 cup luke warm water, 2 tablespoonfuls lard or butter, salt, 1 cup sifted white flour. Dissolve yeast and sugar in luke warm water and milk, add lard or butter, then flour gradually, about 4 cups. Knead thoroughly, being sure to keep the dough soft (this is important.) Cover and set aside to rise until double in bulk. Mold into loaves. Set aside to rise again. Bake one hour. Nuts and dates can be added if so desired.

Mrs. F. A. Barbour.

Bacon Toast

Moisten slices of bread with well beaten egg, sprinkle over this well grated cheese (American), then place over all very thin slices of bacon and toast in broiler until bacon is well cooked.

Mrs. T. W. Paton.

Give the growing children Knox Sparkling Gelatine.

White Bread

Two compressed yeast cakes, 1 quart milk, scalded and cooled; 2 tablespoonfuls sugar, 2 tablespoonfuls lard or butter, 3 quarts sifted flour, 1 tablespoonful salt. Dissolve yeast and sugar in the luke warm milk; add lard or butter and half the flour. Beat until smooth, then add salt and balance of the flour, or enough to make dough that can be handled. Knead until smooth and elastic. Place in a greased bowl, cover and let stand until light. Mold into loaves, cover and let rise until double in bulk. Bake 1 hour.

Mrs. F. A. Barbour.

Dinner Rolls

One cake compressed yeast, 1 cup milk, scalded and cooled; 1 tablespoonful sugar, 3 cups sifted flour, white of 1 egg, 2 tablespoonfuls lard or butter, salt. Dissolve yeast and sugar in luke warm milk. Add $1\frac{1}{2}$ cups flour and beat until smooth, then add white of egg, well beaten; lard or butter, remainder of flour and the salt. Knead lightly, using as little flour in kneading as possible. Place in a well greased bowl. Cover and set to rise in a warm place until double in bulk. Mold into rolls and let rise until very light. Bake in a hot oven 10 or 15 minutes.

Mrs. F. A. Barbour.

Nut Bread

Beat 1 egg and add 1 cup sweet milk, 1 cup sugar, 1 teaspoonful (level) salt, 4 cups flour, measured after one sifting, and scant cups; 4 teaspoonfuls Royal baking powder, good level, sifted with flour, 1 cup English walnut meats, chopped or ground through food chopper quite fine. Put in pans and let rise 20 minutes; then bake for 30 or 40 minutes. This makes 2 small loaves.

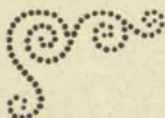
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Knox Sparkling Gelatine improves Soups and Gravies.

Muffins

Two eggs, well beaten; 1 tablespoonful sugar, 1 large cup cream, 2 cups flour, sifted with 2 teaspoonfuls Royal baking powder.

Mrs. T. W. Paton.

Baked Brown Bread

Four cups sour milk (not loppard), $\frac{3}{4}$ cup sugar (brown or white), 1 cup molasses, 1 teaspoonful salt, 4 teaspoonfuls (level) soda, sifted with 2 cups white flour, 4 cups graham flour. Bake until well done. This makes 3 good sized loaves.

Mrs. T. W. Paton

Drop Cheese Biscuit

One cup flour, $\frac{1}{4}$ teaspoonful salt, 3 teaspoonfuls Royal baking powder, 1 tablespoonful butter or fat, $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ cup water. Mix like drop biscuit. Bake 10 minutes in hot oven. Sufficient for 12 biscuits.

Drop Dumplings

One and a half cups flour, $\frac{3}{4}$ teaspoonful salt, 2 level teaspoonfuls Royal baking powder, $\frac{3}{4}$ cup milk. Stir into a thick batter. Dip a spoon in cold water, then take up a spoonful of the batter and drop into the boiling stew, repeating until all the batter is used and putting the spoon in cold water each time. Boil 7 minutes and test with a straw. These dumplings are unusual in that they may be warmed over and are as light as when originally made.

Ruth Simmons.

Graham Bread

Half cup sugar, $\frac{1}{4}$ cup molasses, 1 cup buttermilk, 1 cup white flour, 2 cups graham flour, $\frac{3}{4}$ cup raisins, 1 teaspoonful salt, 1 teaspoonful butter, 1 tablespoonful lard, 1 teaspoonful soda. Bake in a loaf.

Mrs. Dwight Peck.

Ask your grocer for Knox Gelatine—take no other.

Boston Rolls

Three cups sweet milk, 3 tablespoonfuls butter, 1 tablespoonful sugar, 1 teaspoonful salt, scald together. When cool add 1 compressed yeast cake, dissolved in 1-3 cup cold water; add 4 cups flour; beat 8 minutes, then stir in 2 more cups flour and knead 18 minutes. Let rise from 3 to 4 hours or until double its size. Form into finger rolls and let rise 45 minutes. Bake 12 to 15 minutes.

Carrie M. Breining.

Golden Muffins

Three tablespoonfuls butter, 1-3 cup sugar, 1 egg, 1 1-3 cups flour, $\frac{1}{2}$ cup sweet milk, 2 teaspoonfuls Royal baking powder.

Method: Cream butter and sugar, then add egg, beat until light, sift flour twice, add baking powder. Beat all together; add with milk. Put in muffin tins and brown well.

Mrs. John S. Lang.

Winchester Bread

Half cup brown sugar, $\frac{3}{4}$ cup cold water, $\frac{1}{2}$ cup molasses, $\frac{3}{4}$ cup milk, 2 cups graham flour (unsifted); 1 cup flour, 1 1-3 teaspoonful salt, $2\frac{1}{2}$ teaspoonfuls Royal baking powder, $\frac{3}{4}$ teaspoonful soda, $\frac{3}{4}$ cup walnut meats. Mix brown sugar and water. When lumps are dissolved add molasses and milk. Mix and sift flour, salt, baking powder and soda. Mix with graham flour and add to first mixture. Add walnut meats, cut in large pieces. Put in greased bread pan and bake in slow oven $1\frac{1}{2}$ to 2 hours. Makes $2\frac{1}{4}$ -pound loaf

Mrs. Phelps Crouse.

Graham Gems

One egg, $\frac{1}{2}$ cup sugar, 1 tablespoonful lard, 1 tablespoonful butter, 1 cup buttermilk, 1 teaspoonful soda, 1 cup graham flour, 1 cup white flour, $\frac{1}{8}$ teaspoonful salt. Bake in gem pans.

Mrs. John Greenman.

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

Simple Walnut Bread

Three cups flour, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ teaspoonful salt, 3 teaspoonfuls Royal baking powder, 1 cup walnut meats, $\frac{1}{2}$ cup raisins, 1 egg, 1 cup milk. Mix and sift dry ingredients; mix in walnut meats; add egg, well beaten, and milk; pour into greased pan. Bake 1 hour. Have oven barely warm the first 15 minutes, gradually increasing the heat.

Mrs. Pulver.

Wheat Muffins

Cream 1-3 cup butter, add gradually $\frac{1}{4}$ cup sugar, salt, 1 egg, $\frac{3}{4}$ cup milk, 2 cups sifted flour, 4 level teaspoonfuls Royal baking powder.

Leah E. Knowles.

White Bread

One cake compressed yeast, 2 quarts luke warm water, 6 quarts sifted flour, 2 tablespoonfuls lard or butter, melted; 2 tablespoonfuls sugar, 2 tablespoonfuls salt. Dissolve yeast and sugar in luke warm water; add lard or butter and half of flour. Beat until smooth, then add balance of flour, and lastly the salt. Knead until smooth and elastic. Place in well greased bowl and cover. Let rise over night or about 9 hours. In morning mold into loaves and fill well greased pans half full. Cover, let rise until light. This will make 6 loaves.

Mrs. Fannie Bowerman.

Graham Bread

Three cups sour milk, 2 teaspoonfuls soda, little salt, $\frac{1}{2}$ cup sugar, 4 tablespoonfuls molasses, 2 teaspoonfuls Mazola or butter, graham flour for stiff batter, and add $\frac{1}{2}$ cup seeded raisins. Bake slowly $1\frac{1}{2}$ hours.

Eva V. S. Robbins.

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Raisin Bread

Four cups flour, $2\frac{1}{2}$ teaspoonfuls Royal baking powder, $\frac{1}{4}$ cup sugar, 1 cup raisins, 2 tablespoonfuls lard, 1 teaspoonful salt, 1 cup milk or enough to moisten.

Brown Bread

Half cup brown sugar, $\frac{1}{2}$ cup molasses, 2 teaspoonfuls soda, 1 cup raisins, 1 teaspoonful salt, 2 cups sour milk, 1 cup white flour, $2\frac{1}{2}$ cups graham flour. Bake 45 minutes.
Mrs. C. Alban.

Graham Bread

Two cups sour milk, 2 cups graham flour, 1 cup white flour, 2 tablespoonfuls molasses, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful salt. This will make 1 loaf.
Mrs. Clay Pepper.

Brown Bread

Two-thirds cups New Orleans molasses, 2 cups sour milk, 2 teaspoonfuls soda, salt, 3 cups graham flour. Bake
Mrs. Harry Bank.

Nut Bread

Four cups flour, 4 heaping teaspoonfuls Royal baking powder, $\frac{3}{4}$ cup sugar, 2 cups sweet milk, 1 teaspoonful salt, 1 cup nut meats or dates. Mix and let rise 20 minutes. Bake slowly 1 hour.

Mrs. Martin Dawson.

Nut Bread

Two eggs, 1 cup sugar, 1 cup milk, salt, nut meats, 1 package dates, 4 teaspoonfuls Royal baking powder, $3\frac{1}{2}$ cups flour. Let rise 20 minutes. Bake 40 minutes.
Mrs. Martin Dawson.

The KNOX ACIDULATED package contains Lemon Flavoring.

Corn Meal

The great secret of cooking cornmeal is long, slow cooking; this renders it digestible and improves the flavor. To avoid it getting lumpy when cooking, sift it slowly into rapidly boiling water to which a little salt has been added, stirring constantly all the time; or moisten the meal in cold water before adding it to boiling water.

Cornmeal Griddle Cakes

Stir $\frac{1}{2}$ cup of cornmeal and $\frac{1}{2}$ teaspoonful of salt with $\frac{1}{2}$ cup of cold water, then gradually stir into a cup and a half of water, boiling over a quick fire; continue to stir and boil 5 or 6 minutes, then let cook in a double boiler 20 minutes; stir in $\frac{3}{4}$ cup of cold milk and turn into a mixing bowl; add the beaten yolks of 2 eggs, 1 tablespoonful of butter, or other fat, 1 cup of flour, sifted again with 3 level teaspoonfuls of baking powder, and the whites of eggs, beaten stiff. Bake at once on a hot griddle. This recipe makes between 30 and 40 cakes.

Cornmeal Ginger Bread

Mix two cups yellow cornmeal, $\frac{1}{2}$ cup molasses, 1 cup sugar, 2 tablespoonfuls shortening, 1 teaspoonful salt, 1 cup of sour and 1 cup of sweet milk together in a double boiler and cook over hot water for about 10 minutes after the mixture has become hot. Let cool, add 1 cup wheat flour and $1\frac{1}{2}$ teaspoonfuls soda, 1 teaspoonful cinnamon and $\frac{1}{2}$ teaspoonful each ginger and cloves, sifted together, then 1 egg well beaten.

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

Corn Fritters

Cut corn from $\frac{1}{2}$ dozen ears of cooked corn, 2 eggs, well beaten, 1 teaspoonful Royal baking powder, $\frac{3}{4}$ cup sweet milk, salt, and add enough ground crackers to make a thin batter. Drop by spoonful on a well greased griddle.

Mrs. Wm. Lewis.

Johnny Cake

One cup whole wheat flour, 1 cup corn meal, 1-3 cup sugar, 1 rounding teaspoonful Royal baking powder, $\frac{1}{2}$ teaspoonful salt, $1\frac{1}{4}$ cups sour milk, $\frac{1}{2}$ level teaspoonful baking soda, 1 egg, 1 tablespoonful butter (melted.) Mix the dry ingredients, beat the egg, add the milk and melted butter, then the dry ingredients. Beat well. Bake in shallow tin in moderate oven 18 to 20 minutes.

Esther Horner.

Corn Meal Muffins

One-quarter cup butter, $\frac{1}{2}$ cup sugar, 2 eggs, well beaten; $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups corn meal, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoonful salt, 4 level teaspoonfuls Royal baking powder.

Mrs. F. G. Hutton.

Corn Meal Muffins

Soak 1 cup corn meal in 1 cup sweet milk 1 hour, add $\frac{1}{2}$ cup sugar, 2 tablespoonfuls melted butter, a little salt, 2 eggs, well beaten; 1 cup white flour, 2 teaspoonfuls Royal baking powder.

Mrs. Mary Fisher.

Corn Meal Gems

Half cup corn meal, 1 cup flour, 3 teaspoonfuls Royal baking powder, 1 tablespoonful sugar, 1 teaspoonful melted butter, $\frac{1}{2}$ teaspoonful salt, 1 egg. Bake in gem tins.

Lulu C. Skinner.

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Corn Cake

One cup flour, $\frac{1}{2}$ cup corn meal, 3 tablespoonfuls sugar, 2 teaspoonfuls Royal baking powder, 1 teaspoonful salt, 1 egg, 1 tablespoonful melted butter, sweet milk enough to make stiff batter. Bake in a moderate oven.

Tomala Pudding

Make corn meal mush. Take any kind of meat and put through food chopper, 2 tomatoes, 2 onions, put through chopper. Add salt and pepper. Put in layers, 3 of mush and 2 of meat. Bake $\frac{1}{2}$ hour. If you like, add not more than 3 olives on meat layer, and 4 raisins. Serve with chili sauce.

Mrs. Janet Van de Walker.

Corn Meal Muffins

One cup sour milk, 2-3 cups brown sugar, 1 egg, butter size of an egg, $\frac{1}{2}$ teaspoonful soda, equal parts corn meal and flour. Bake in muffin tins.

Emma Fisk.

Corn Meal Muffins

Two-thirds cup sugar, 2-3 cup corn meal, $1\frac{1}{2}$ cups flour, 3 teaspoonfuls Royal baking powder, 1 egg, 1 teaspoonful salt, 1 tablespoonful shortening, 1 cup sweet milk. Put all together before stirring.

Mrs. Mary Springsted.

Corn Pone

Two-thirds cup sugar, 2 tablespoonfuls lard, 2 eggs, 1 pint buttermilk, 1 teaspoonful soda, salt. Use 1-3 flour and don't make too stiff.

Edith Swartz.

Johnny Cake. Good

Half cup sugar, pinch salt, 1 cup sour milk, 1 teaspoonful soda, 1 cup corn meal, $\frac{3}{4}$ cup (scant) white flour, shortening size of egg. Bake in gem tins or loaf.

Grace Ross.

All you add is water and sugar to the Knox Acidulated package.

Cookies

"With weights and measures just and true, oven of even heat, well buttered tins and quiet nerve, success will be complete."

Excellent Sugar Cookies

A quart of flour, sifted in a small pan,
Into which make a hole as big as you can.
In that drop two eggs, fresh laid from the hen,
With nearly a cupful of butter, and then
Put two cupfuls of sugar, of milk only one;
Two teaspoonfuls vanilla, and then you're not done,
For there's still Royal baking powder, three teaspoonfuls
will do,
But I use cream of tartar and soda, do you?
Two-thirds cream of tartar, one-third of the other;
These ingredients into flour I smother.
Then roll the dough thin, have oven quite hot,
Send the children outdoors, for if you do not
They will eat them, as fresh from the oven they come.
They will all be devoured before papa comes home.
Mrs. F. M. Robbins.

Drop Cookies

Two cups sugar, 1 cup lard, 1 cup sour milk, 3 cups flour,
3 cups rolled oats, 2 eggs, well beaten; 1 teaspoonful soda,
 $\frac{1}{2}$ cup cocoanut. Drop from spoon and bake.

Cookies

Three-fourths cup shortening, creamed; 2 cups sugar,
2 eggs, $\frac{3}{4}$ cup sour cream, 1 level teaspoonful soda, $\frac{1}{2}$ tea-
spoonful salt. Mix quite soft; about 3 cups flour.
Mrs. C. E. Cooper.

Oatmeal Trilbies

Three cups oatmeal, 3 cups flour, $1\frac{1}{2}$ cups brown sugar, 1 cup lard; mix salt into lard; 1 cup sour milk, 1 teaspoonful soda, 1 teaspoonful vanilla. Roll very thin. Cut with cookie cutter.

Filling: 1 pound dates or raisins, 2 cups brown sugar, 2 cups water, vanilla. Boil to paste, let cool; spread between cookies before baking.

May Cook.

Sugar Cookies

Two cups brown sugar, 2-3 cup of lard, 1 teaspoonful cinnamon, 1 teaspoonful salt, 2-3 cup hot water, 2 teaspoonfuls soda. Cream sugar and lard together. Roll as soft as possible. Sprinkle sugar on top.

Mrs. Emma Neff.

Date Cookies

Two cups bread flour, 1 cup sugar, $\frac{3}{4}$ teaspoonful salt, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful soda, $1\frac{1}{2}$ cups chopped dates, $\frac{1}{2}$ cup nut meats. Mix dry materials and add 2 eggs, 4 tablespoonfuls water, $\frac{1}{2}$ cup Mazola. Drop by spoonfuls on oiled baking sheet and bake in moderate oven 10 to 12 minutes.

Fruit Cookies

Two cups brown sugar, 1 cup shortening, 2 eggs, 2 teaspoonfuls Royal baking powder, $\frac{1}{8}$ teaspoonful salt, 1 cup sour milk, $\frac{1}{2}$ cup molasses, 1 teaspoonful soda, a little nutmeg, 1 cup raisins, 10 cents' worth of nut meats. Drop from spoon on greased pan.

Mrs. John Greenman.

Cookies

One cup sugar, 1 cup melted butter, 1 egg, 1 teaspoonful soda, flour enough to roll well. Let stand 30 minutes before rolling out.

Mrs. J. A. Grimes.

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Hermits

One and a half cups brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda, $\frac{1}{2}$ cup butter, 2 eggs, 3 cups sifted flour, 1 cup raisins, 2 teaspoonfuls cinnamon, 1 teaspoonful nutmeg. Drop from teaspoon on greased pan. Bake in a moderate oven.

Cocoanut Macaroons

One can Eagle brand milk, 1 package cocoanut. Mix and drop on buttered dish and bake until brown.

Mrs. Jay Wagner.

Ginger Puffs

Break 1 egg into a bowl; add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ tablespoonfuls butter. Dissolve a scant half teaspoonful soda in $\frac{1}{2}$ cup boiling water; add to mixture; sift $\frac{1}{2}$ teaspoonful ginger and ground cinnamon and $\frac{1}{4}$ teaspoonful salt with heaping cup flour. Mix. Put in muffin tins and bake in moderate oven 10 to 15 minutes.

Marian Davis.

Drop Cookies

Two cups brown sugar, 1 cup shortening, 1 cup sour milk, 2 eggs, salt, 1 teaspoonful soda, cinnamon, nutmeg, raisins, chopped fine; nut meats, chopped fine; 1 teaspoonful Royal baking powder in flour. Drop in greased tins.

Emma Fisk.

Cream Cookies

One cup sugar, 1 cup sour cream, 1 tablespoonful butter, $2\frac{1}{2}$ cups flour, 2 teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{4}$ teaspoonful salt, cinnamon, vanilla. Drop in greased tins and bake in a moderately hot oven.

Eva V. S. Robbins.

Brownies

Melt together 2 squares of chocolate and $\frac{1}{2}$ cup butter. Beat 2 eggs and add 1 cup sugar. Add this to first mixture. One large half cup flour, 1 teaspoonful Royal baking powder, 1 cup walnuts, chopped; $\frac{1}{2}$ teaspoonful vanilla.

Mrs. Manning.

Delicious Molasses Cookies

One cup brown sugar, 1 cup shortening, 1 or 2 eggs, $1\frac{1}{2}$ cups Golden Rule molasses, 2 cups sour milk or buttermilk, 1 level teaspoonful soda, 2 heaping teaspoonfuls Royal baking powder, spices to taste, about 5 cups flour. Do not mould on board but sift flour on board and on dough to prevent sticking. Handle with pancake turner. Before removing from tin brush top with solution composed of equal parts of sugar and cream, flavored. These cookies are soft and can be dropped on tin instead of being rolled out if preferred.

Mrs. Hankinson.

Oatmeal Cookies

One cup lard and butter, mixed; 7 tablespoonfuls sweet milk, 3 cups rolled oats, 2 cups flour, 1 1-3 cups sugar, 1 teaspoonful soda, 1 teaspoonful cinnamon, salt.

Clara Goldsmith.

Drop Cookies

One and a half cups brown sugar, 1 cup lard and butter, mixed; 1 cup nut meats, 3 eggs, salt, 1 teaspoonful nutmeg, 1 teaspoonful cinnamon, 1 teaspoonful soda in 2 tablespoonfuls water, flour for stiff batter.

Over-Night Cookies

Three eggs, 1 cup shortening, 1 cup white sugar, 1 cup brown sugar, 5 cups flour. After sifting with teaspoonful soda add dates, figs, raisins or nut meats if desired. Mix in loaf, let stand over night. In morning slice and bake.

N. D. E.

KNOX GELATINE is highest quality and worth its price,

Chocolate Sugar Cookies

One cup brown sugar, 1 egg, $\frac{1}{2}$ cup melted butter, 2 squares melted chocolate, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful vanilla, $1\frac{1}{2}$ cups flour, nut meats. Drop with teaspoon on greased pans to bake.

Frosting: Half of a whole egg, 3 tablespoonfuls sweet cream, 1 square melted chocolate, $1\frac{1}{2}$ cups powdered sugar. Spread on while hot.

N. D. E.

Bill Cookies

Bill Cookies, and rightly they are named;
If they are gone in a jiff no one can be blamed.
Take one cup of sugar, a half cup of lard,
Cream these together, add two eggs and beat hard.
One scant teaspoonful of soda; now put in cup,
Add a mite of hot water; now 'twill foam up.
Sift three cups of flour and place in a bowl,
Mix smoothly and swiftly, and then neatly roll.
If the dough is too soft, a little flour add;
I'll assure better cookies your husband ne'er had.

Mrs. J. Knight.

Christmas Cookies (Leb Kuchen)

One pint molasses, 1 pint honey, or 1 quart of molasses;
2 pounds brown sugar, 1 quart sour cream, $\frac{1}{2}$ pound citron,
 $\frac{1}{2}$ pound each of lemon and orange peel, $\frac{1}{2}$ pound almond
meats, 2 teaspoonfuls cloves, 3 teaspoonfuls cinnamon, 2
teaspoonfuls nutmeg, juice of 2 lemons, 1 cup butter, 3
tablespoonfuls soda, 2 eggs. Put in as many other nut meats
as you wish. Add flour and knead into stiff loaf and let
stand over night. Bake in the morning.

Mrs. Karl Scheffler.

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Hermits

One cup of butter, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup milk, 2 eggs, 1 teaspoonful soda, 1 teaspoonful cloves, 1 teaspoonful cinnamon, a little nutmeg, 3 cups flour, 1 cup raisins and nut meats.

Stella Horner.

Royal Eggless Cookies

One large cup brown sugar, $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup lard, $1\frac{1}{2}$ cups sweet milk, 2 teaspoonfuls Royal baking powder, 1 quart flour, vanilla to taste. Sift baking powder with flour, add to shortening and flour as in pie crust; then add sugar, then milk and vanilla and knead well, the more the better. Roll thin, brush top with beaten egg and strew cocoanut or almond.

Mrs. Orin Barnhart.

Delicious Molasses Cookies

One cup brown sugar, 2 eggs, beaten together; 1 cup molasses, 1 cup melted lard, $\frac{1}{2}$ cup warm water, 1 heaping teaspoonful of ginger, 1 teaspoonful salt, 1 teaspoonful soda in warm water, and 1 teaspoonful soda in molasses, $4\frac{1}{2}$ cups sifted flour. Stir up and leave over night in cool place.

Mrs. Lillian Root.

Oatmeal and Bran Drop Cookies

One and a half cups sugar, 2-3 cup butter, 2 eggs, 7 tablespoonful sweet milk, 1 teaspoonful soda, salt and cinnamon, 1 cup bran, 1 cup oatmeal, white flour to make stiff dough, mix, and let stand over night.

Harriet A. Fletcher.

Cream Cookies

Two cups sugar, 1 cup butter, 1 cup sour cream, 2 eggs, 1 teaspoonful soda, flour, flavoring.

Where recipes call for Gelatine use KNOX SPARKLING GELATINE.

Fruit Cookies

Two cups sugar, 1 cup butter or lard, 1 cup raisins, chopped; 3 eggs, $\frac{1}{2}$ teaspoonful soda, dissolved in 3 tablespoonfuls sour or sweet milk; 1 teaspoonful each cinnamon, cloves, nutmeg, 6 cups flour. Roll thick. Bake in a quick oven.

Drop Molasses Cookies

Half cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup lard, 1 egg, $\frac{1}{4}$ cup sour milk, $\frac{1}{2}$ teaspoonful salt, 1 level teaspoonful each soda, cinnamon, cloves, nutmeg, allspices.

Crumb Cookies

Five cups crumbs, 2 cups sugar, 1 cup shortening, 1 cup molasses, 1 cup cold water, 3 eggs, 2 teaspoonfuls soda, 2 teaspoonfuls cinnamon, 2 teaspoonfuls cloves, 5 cups flour.

Rolled Oat Cookies

Two cups rolled oats, 1 cup butter and lard mixed, $1\frac{1}{2}$ cups sugar, 2 eggs, 1 teaspoonful salt, 1 teaspoonful cinnamon, 5 teaspoonfuls cold water, 1 teaspoonful soda, dissolved in the water; 2 cups flour, 1 cup raisins, chopped; 1 cup nuts. Work oats and butter together and let stand for an hour, then add the remainder. Drop in small quantities on greased pans and bake in slow oven.

Cocoanut Cookies

One cup grated cocoanut, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup milk, 2 eggs, 1 large teaspoonful Royal baking powder, $\frac{1}{2}$ teaspoonful vanilla, and flour enough to roll.

Mrs. Edwards.

Molasses Cookies

One cup sugar, $1\frac{1}{2}$ cups molasses, 1 cup lard, pinch salt, heaping teaspoonful ginger, $\frac{3}{4}$ cup boiling water, heaping teaspoonful soda.

Each package of KNOX GELATINE makes FOUR PINTS of jelly.

Oatmeal Cookies

Two cups sugar, $1\frac{1}{2}$ cups butter, 2 cups raisins, 4 cups oatmeal, 4 cups flour, 4 eggs, 2 teaspoonfuls soda, 2 teaspoonfuls cinnamon.

Mrs. Janet Van de Walker.

Sour Cream Cookies

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour cream, 1 teaspoonful soda, 1 cup raisins, 2 good cups flour, $\frac{1}{2}$ cup nut meats, $\frac{1}{4}$ teaspoonful cloves and nutmeg. Drop.

Mrs. G. M. Hull.

Cream Cookies

Two cups sugar, 2 eggs, 1 cup sour cream, 1 cup butter, 1 teaspoonful soda, 1 teaspoonful lemon extract or $\frac{1}{2}$ a nutmeg, grated; flour enough to make a dough as soft as it can be rolled.

Mrs. Jennie Hay.

Fruit Cookies

One cup sugar, 1 cup butter, 1 cup raisins, $\frac{3}{4}$ cup sour milk, 1 egg, 1 teaspoonful soda, 1 teaspoonful cinnamon, $\frac{1}{2}$ grated nutmeg, $\frac{1}{2}$ cup nut meats.

Mrs. W. R. Schaffer.

Chocolate Macaroons

Melt butter size of egg, stir in 2 ounces Baker's chocolate, broken in small pieces. Stir until all is smooth. Then add 1 cup light brown sugar, 2 unbeaten eggs, 1 teaspoonful vanilla, 1 cup of flour, in which 1 teaspoonful Royal baking powder has been stirred. Then flour fingers and make in balls size of hickory nut. Put in greased pans, leaving room to spread. Bake slowly.

Lucy Burrell.

Sugar Cookies

Two cups white sugar, 2 eggs, 1 cup butter. Cream butter and sugar, $\frac{1}{2}$ cup milk, 1 teaspoonful soda, salt and nutmeg.

Emma Simons.

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Date Bar

Three heaping tablespoonfuls flour, 1 teaspoonful Royal baking powder, 1 cup powdered sugar, 1 beaten egg, 2 tablespoonfuls cold water, 1 cup dates, 1 cup nuts, pinch of salt. Bake slowly. Cut in squares and roll in powdered sugar.

Mrs. Jack Shepherd.

Best Ever Cookies

One cup granulated sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup buttermilk, 1 teaspoonful soda, 1 teaspoonful Royal baking powder, salt and nutmeg. Mix soft. Make a filling of 1 cup raisins, $\frac{1}{2}$ cup chopped nut meats, $\frac{1}{2}$ cup water, 1 cup sugar. Cook until thick, spread between cookies and bake in moderately hot oven.

Mrs. Dan Ohlinger.

Bran Cookies

One cup sugar, 1 cup molasses, 1 cup lard, $\frac{1}{2}$ cup hot water, 1 teaspoonful soda, 1 teaspoonful salt, 1 teaspoonful cinnamon, $2\frac{1}{2}$ cups flour, 2 cups bran, 2 eggs. Drop on greased pans.

Vinegar Cookies

Half cup granulated sugar, 1 cup molasses, 1 cup lard, a little salt, 2 eggs, 1 teaspoonful each ginger and cinnamon, 6 tablespoonfuls vinegar, 4 tablespoonfuls hot water into which put 4 teaspoonfuls of soda. Thicken with flour, roll out not too thin and bake.

Mrs. Harry P. Banks.

Molasses Cookies

One cup shortening, 1 egg, $\frac{1}{2}$ cup sugar, 2 cups molasses, 1 cup sour milk, 1 teaspoonful cinnamon, 2 tablespoonfuls ginger, 1 teaspoonful salt, 2 teaspoonfuls soda, 1 cup raisins, flour. Mix as soft as possible. Roll out and cut.

Edith Burrell.

Peanut Drop Cookies

One cup peanuts, chopped; 2 cups sugar, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful soda, 1 cup brown sugar, $\frac{1}{2}$ cup melted shortening, 1 egg, $\frac{1}{2}$ cup sour milk, 1 teaspoonful vanilla. Mix in order given. Drop by teaspoonfuls on greased pan, sprinkle with nuts and bake.

Mrs. Marjorie Bassett.

Sour Cream Cookies

Two cups sugar, 1 cup butter, 1 cup sour cream, 1 teaspoonful soda, 2 eggs, well beaten; a little nutmeg and salt, flour to make soft dough.

Mrs. Milo Ehman.

Soft Sugar Cookies

One cup lard, 2 cups sugar (light brown), 1 cup sour milk, 4 cups flour, 2 eggs, 1 teaspoonful salt, 1 teaspoonful Royal baking powder (rounding), 1 teaspoonful soda (full), 1 teaspoonful lemon, nutmeg. Cream lard, sugar, salt; add remaining ingredients. Chill, roll, cut in rounds and bake in quick oven.

Mrs. L. W. Strong.

Oatmeal Cookies

One cup shortening, 1 cup sugar, 1 egg, 4 tablespoonfuls milk, $\frac{3}{4}$ teaspoonful soda, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful salt, 2 cups dry rolled oats, 2 cups flour, 1 cup chopped raisins, $\frac{3}{4}$ cup nut meats.

Dorothy Voorhees.

Oatmeal Cookies

Two cups butter or lard, 1 cup white sugar, 1 cup brown sugar, 2 eggs, 10 tablespoonfuls hot water, 1 teaspoonful soda, pinch of salt, 6 cups ground oatmeal, 3 cups white flour. Cut in small round cookies and fill with cooked dates, raisins or figs. Bake in moderate oven.

Mrs. Fred Cain.

Knox Gelatine makes a transparent, tender, quivering jelly.

Date Sticks

One cup English walnuts, 1 teaspoonful Royal baking powder, 1 cup dates, - 1 teaspoonful vanilla, 1 cup xxxx sugar, 2 eggs, yolks and whites beaten separately, 3 table-spoonfuls flour, 1 teaspoonful vanilla. 1. Mix nuts and dates, then add yolks, sugar and vanilla. 2. Add flour, sifted with baking powder. 3. Fold in whites, beaten very light. 4. Bake in a flat pan, paper on bottom, in a slow oven 40 minutes. 5. When cold cut in strips about - inch wide, then through the middle.

Caroline Lewis.

Fruit Cookies

One cup brown sugar, 1 cup butter or substitute, 1 cup raisins, chopped; $\frac{3}{4}$ cup sour milk, 1 egg, 1 teaspoonful soda, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, $\frac{1}{2}$ cup nut meats, chopped; flour enough to roll or drop.

Mrs. Joe Thompson.

Sour Cream Cookies

Two cups sugar, 1 cup sour cream, $\frac{1}{2}$ cup butter, 1 teaspoonful soda, 2 eggs and sufficient flour to roll out nicely.

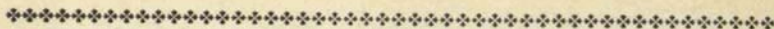
Sugar Cookies

Two cups brown sugar, 1 cup shortening, 2 eggs, 4 tablespoonfuls warm water, 1 teaspoonful soda, 1 teaspoonful vanilla, 1 teaspoonful Royal baking powder. Flour to roll out nicely.

Molasses Cookies

One cup shortening (half lard and half butter), 3 eggs, 1 cup molasses, 1 teaspoonful cinnamon and 1 teaspoonful cloves, 1 cup cut raisins, 1 teaspoonful soda, 1 teaspoonful Royal baking powder in $\frac{1}{4}$ cup sweet milk. Flour to roll out nicely.

Mrs. Ada Smith.



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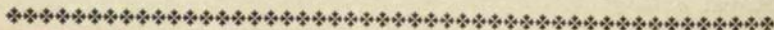


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Date Strips

Three eggs, beaten; 1 cup sugar, 5 tablespoonfuls hot water, 1 pound dates and 1 cup nut meats, cut up fine; 1 cup flour, 2 teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful cinnamon, dash of nutmeg if you wish. Bake in a sheet 30 minutes. While hot sift powdered sugar over top. Cut in strips $1\frac{1}{2} \times 3$ inches.

Mrs. George Moorman.

Ginger Cookies

Two cups molasses, $1\frac{1}{2}$ cups light brown sugar, 1 cup butter or oleo, 1 cup sour cream, 2 eggs, 4 level teaspoonfuls soda, 4 rounded teaspoonfuls ginger.

Method: Cream sugar and butter, add eggs, well beaten; molasses, heated to the boiling point, to which 2 teaspoonfuls of soda has been added; then cream with other; 2 teaspoonful soda, ginger and flour to make soft dough; about $6\frac{1}{4}$ cups flour before sifting.

Date Bars

One cup dates, 1 cup nut meats, ground together; 1 teaspoonful Royal baking powder, 2 eggs; spread on greased paper, 4 T. B. flour in pan, 1 cup powdered sugar. Bake 40 minutes in oven.

Cornflake Macaroons

Three eggs, whites beaten light; $1\frac{1}{2}$ cups granulated sugar, beat again; $1\frac{1}{2}$ cups cocoanut, beat again; 3 cups corn flakes, beat again. 1. Drop by spoon on greased paper. 2. Bake 15 minutes.

Macaroons

Whites of 3 eggs, beaten stiff; $1\frac{1}{2}$ cups granulated sugar, vanilla, 1 cup shredded cocoanut, $2\frac{1}{2}$ cups corn flakes. Drop on buttered sheet and bake slow.

Mrs. R. H. Hurdley.

Date Cookies

Two cups flour, 1 cup sugar, $\frac{3}{4}$ teaspoonful salt, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful soda, $1\frac{1}{2}$ cups chopped dates, $\frac{1}{2}$ cup chopped nuts. Mix and add 2 eggs, beaten, with 4 tablespoonfuls water and $\frac{1}{2}$ cup Mazola oil. Drop by small spoonfuls on oiled pan.

Mrs. Berton Levering.

Crumb Cookies

Two and a half cups flour, 2 eggs, 1 cup molasses, 1 cup raisins, 2 teaspoonfuls (level) soda, 1 cup shortening, $2\frac{1}{2}$ cups crumbs, 2 cups sugar, 1 cup water, 2 teaspoonfuls cinnamon, 2 teaspoonfuls cloves, 2 teaspoonfuls salt, 1 cup nut meats.

Mrs. Arline Moffett.

Rocks (Drop Cookies)

One and a half cups brown sugar, 1 cup butter (or lard and butter mixed), 2 eggs, 1 teaspoonful soda, dissolved in $\frac{1}{2}$ cup hot water; 1 cup chopped raisins, 1 cup nut meats, 3 cups flour. Drop into pan in teaspoonfuls.

Mrs. F. E. Rack.

Fruit Cookies

Two cups white sugar, 1 cup shortening, salt, 2 eggs, beaten; $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda, 1 package raisins, chopped fine; 1 teaspoonful nutmeg. Mix rather soft and roll.

Mrs. Fred Weinmann.

Oatmeal Cookies

Three-quarters cup shortening, 1 cup sugar, 2 eggs, 1 teaspoonful cinnamon, 1 teaspoonful soda, 1 cup raisins, 2 cups oatmeal, 2 cups flour.

Etta Smith.

Fine Molasses Cookies

One cup sugar, 1 cup lard, 1 cup molasses, 1 egg, 1 teaspoonful soda, 1 tablespoonful ginger, $\frac{1}{2}$ teaspoonful salt, flour. Roll.

Mrs. George Geer.

Four separate Desserts or Salads from one package of Knox Gelatine.

Chocolate Nut Bars

Two squares chocolate, 3 eggs, $\frac{1}{2}$ cup butter, 1 level cup sugar, 1 level teaspoonful Royal baking powder, $\frac{3}{4}$ cup flour; teaspoonful vanilla, 2-3 cup nut meats. Bake 15 minutes in shallow pan and then cut in squares.

Mrs. George A. Thompson.

Brownies (Cookies. Very nice for parties)

One cup sugar, 2 eggs, $\frac{1}{2}$ cup flour, 2 squares Baker's chocolate, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup nut meats. Flour tin and drop in small quantity.

Mrs. John MacAllister.

Chocolate Cookies

One cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup sweet milk, 2 eggs, $\frac{3}{4}$ cup flour, 2 teaspoonfuls soda, salt, nuts, vanilla. Bake in a sheet and cut in strips while hot.

Mrs. Don Comstock.

Mother's Sugar Cookies

One cup butter, creamed; 2 cups sugar, 4 eggs, thoroughly beaten. Add to this $4\frac{1}{4}$ cups flour, sifted four times with 2 rounding teaspoonfuls Royal baking powder, 1 teaspoonful each of lemon, vanilla and orange extract. Drop from teaspoon 3 inches apart on buttered sheet. Sprinkle with sugar and put on each nut meat or Sultana raisin. Makes 7 dozen and will keep indefinitely.

Mrs. Guy E. Davis.

Date Bars

One cup dates, 1 cup nut meats, ground; 2 eggs, 1 teaspoonful Royal baking powder, 4 tablespoonfuls flour, 1 cup powdered sugar. Spread on greased paper in dripping pan. Bake 40 minutes in slow oven. When cold cut in strips and roll in powdered sugar.

Mrs. John MacAllister.



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Knox Gelatine is economical—one package makes Four Pints of jelly.

Hermits

One and a half cups brown sugar, 1 cup lard or butter, 2-3 cup sour milk, 2 eggs, $2\frac{1}{2}$ cups flour, 1 teaspoonful each cinnamon, soda, vanilla and salt, 2-3 cup nut meats, 1 cup raisins. Drop from spoon and bake in moderate oven.

Mrs. George A. Thompson.

Ginger Cookies

One cup shortening (butter or half lard), 1 cup sugar, 1 cup molasses, 2 eggs, 1 teaspoonful ginger, 1 teaspoonful soda, dissolved in 2 tablespoonfuls cold water; salt. Work with flour until stiff enough to roll and cut readily.

Mrs. Henry Frain.

Brownies

One cup butter, 2 cups sugar, 4 eggs, $\frac{1}{2}$ cake chocolate, 1 pound walnut meats, chopped fine; 1 cup flour. Spread thin in large bread pan. When done cut in small squares.

Agnes Matthews.

Hermits

Three cups sugar, 4 eggs, 1 cup shortening, 1 cup sour milk, 2 teaspoonfuls cinnamon, 2 teaspoonful cloves, 2 teaspoonfuls nutmeg, 2 teaspoonfuls soda in sour milk; 2 cups currants or raisins; flour to stiffen (about 7 cups), 1 cup nut meats. Drop on tins a little apart.

Mrs. Charles Sweet.

Oatmeal Cookies

Two cups oatmeal, 1 teaspoonful salt, 1 cup shortening. Heat and pour over oatmeal hot. 1 cup sugar, 2 eggs, beaten; 5 tablespoonfuls sweet milk, 2 cups wheat flour, 1 teaspoonful soda, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, 1 cup raisins, chopped. Spread in pans and cut in squares.

Mrs. Fred Horner.

Desserts can be made in a short time with Knox Gelatine.

Peanut Drops

Two tablespoonfuls butter, $\frac{1}{2}$ cup sugar, 1 egg, 1 teaspoonful Royal baking powder, $\frac{1}{4}$ teaspoonful salt, 2 tablespoonfuls milk, $\frac{1}{2}$ cup finely chopped peanuts. Mix dry ingredients. Add egg, well beaten, then milk and peanuts. Flour to make drop mixture. Bake in moderate oven.

Hermits

One cup granulated sugar, 1 cup brown sugar, $\frac{3}{4}$ cup shortening, 1 cup raisins, 2 eggs, 1 teaspoonful soda, 3 tablespoonfuls sour milk, 3 cups flour, 1 teaspoonful cinnamon, 1 teaspoonful cocoa, $\frac{1}{4}$ teaspoonful cloves, $\frac{1}{4}$ teaspoonful nutmeg.

Method: Cream sugar and shortening; add 1 tablespoonful water to yolks of eggs, and add to above; then milk, soda and spices, fruit, and last of all, well beaten whites of eggs. Drop and bake in medium oven.

Lida Clark.

Cocoanut Dainties

Whites of 2 eggs, 1 cup powdered sugar, 1 cup cocoanut, 3 cups corn flakes. Beat whites of eggs, add sugar, cocoanut and corn flakes. Mixture will be very thick, but will spread out. Drop by spoonful on greased pan and brown in oven.

Mrs. A. Wiard.

Almond Cookies

Three-quarters cup melted lard, $\frac{3}{4}$ cup melted butter, 1 cup white sugar, 1 cup brown sugar, 3 eggs, well beaten, $1\frac{1}{2}$ level teaspoonfuls soda, dissolved in hot water; $4\frac{1}{2}$ cups flour, sifted; 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful salt, 1 cup blanched almonds, left whole and floured. Mix and form into a roll. Let stand over night to get very cold. Slice about $\frac{1}{4}$ inch thick and sprinkle top with sugar. Bake in moderate oven.

Mrs. B. E. Cook.

A Knox Gelatine Dessert or Salad is attractive and appetizing.

Sour Cream Cookies

Two cups sugar, 1 cup shortening, 1 cup sour cream, 2 teaspoonfuls soda, 2 eggs. Mix soft.

Minnie Horner.

Date Hermits

Two cups flour, 1 cup sugar, $1\frac{1}{2}$ cups dates, $\frac{1}{2}$ cup nut meats, chopped; 1 teaspoonful cinnamon, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful cloves, $\frac{3}{4}$ teaspoonful salt. Mix well, then add 2 well beaten eggs with 4 tablespoonfuls water, $\frac{1}{2}$ cup Mazola. Drop from spoon.

Mrs. James Herrick.

Butter Scotch Cookies

One cup shortening, 4 cups brown sugar, 4 eggs, 1 teaspoonful vanilla, 1 teaspoonful soda, 1 teaspoonful cream tartar, 7 or 8 cups flour. Make in a roll and let stand over night, then slice with a knife $\frac{1}{2}$ inch thick and bake.

Mrs. A. E. Carpenter.

Oatmeal Cookies

One cup shortening or $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup lard, 2 cups brown sugar, 3 eggs, 2 cups flour, 3 cups rolled oats, 1 teaspoonful soda in 1 tablespoonful hot water. Mix all together, put in rolled oats and flour enough to roll.

Mrs. N. B. Trim.

Rocks (Drop Cookies)

Three eggs, $1\frac{1}{2}$ cups brown sugar, 1 cup shortening, 1 teaspoonful soda, dissolved in 2 tablespoonfuls sweet milk; $\frac{1}{2}$ teaspoonful nutmeg, 1 teaspoonful vanilla, pinch salt, 1 cup raisins, chopped; 1 cup nutmeats, 3 level cups sifted flour. Drop from teaspoon. Bake quickly. Makes about 4 dozen.

Mrs. Minda Crosby.



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Doughnuts

Comfort thyself with a morsel of doughnut.

Fried Cakes. Good

One cup sugar, 2 eggs, 1 cup sour cream, $\frac{1}{2}$ cup milk, 1 teaspoonful soda, 3 tablespoonfuls melted lard, nutmeg. Roll soft as you can. Always put piece of potato in kettle to keep lard from burning.

Mrs. Duane Spalsbury.

Fried Cakes

Six small potatoes, mashed; 3 eggs, beaten light; 3 tablespoonfuls melted butter, 2 cups sugar, white; 1 cup sour milk, 1 teaspoonful soda, 5 teaspoonfuls Royal baking powder, salt and flavoring and just enough flour to make as soft dough as can be handled.

Mrs. Jack Shepherd.

Doughnuts

Two cups hot mashed potatoes, 2 cups sugar, 1 cup sweet milk, 3 eggs, beaten separately; 3 tablespoonfuls melted butter, 5 teaspoonfuls Royal baking powder, nutmeg.

Mrs. Schaffer.

Fried Cakes

Two cups hot mashed potatoes, 2 cups sugar, 3 eggs, 1 cup milk, a little salt, nutmeg, 3 tablespoonfuls melted butter, 5 teaspoonfuls Royal baking powder, in about 5 cups of flour.

Mrs. Lillian Root.

Fried Cakes

Three-fourths cup sugar, 1 egg, 2 teaspoonfuls melted lard, 1 cup sour milk, 1 teaspoonful soda, 1 teaspoonful Royal baking powder, flavoring, flour to make dough.

Mrs. Riley.

Potato Fried Cakes

One cup sugar, 1 cup buttermilk, butter size of walnut, 1 teaspoonful soda in buttermilk, 2 teaspoonfuls Royal baking powder in flour, 2 medium sized potatoes, mashed fine with butter and sugar. For flavoring use nutmeg or vanilla.

Fried Cakes

One cup sugar, 1 cup sour milk, 1 egg, 2 tablespoonfuls lard (hot), 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful salt, flour.

Fried Cakes

One cup sugar, 1 teaspoonful salt, 2 eggs, $1\frac{1}{2}$ cups cream and sour milk, mixed; 1 teaspoonful soda, nutmeg, flour to mix soft.

X. Y. Z.

Fried Cakes

Two cups buttermilk, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter (scant), 2 eggs, $\frac{1}{4}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful nutmeg, 2 teaspoonfuls soda (level), flour to make soft dough. Mix sugar, butter and eggs, add milk and flour with soda.

Mrs. C. P. Congdon.

Fried Cakes

Two cups sugar, 2 eggs, 3 tablespoonfuls melted butter, 1 teaspoonful nutmeg, 1 cup sweet milk, 2 cups mashed potatoes (warm), 3 teaspoonfuls Royal baking powder. Makes about 4 dozen.

Mrs. W. A. VanWegen.

Doughnuts

One cup sugar, 3 eggs, beaten light and together; 3 full tablespoonfuls melted butter, 1 cup milk, a little salt, 3 heaping teaspoonfuls Royal baking powder, 4 cups flour, or until stiff enough, and roll out. Flavor with nutmeg or any preferred flavoring.

Stella Horner.

Knox Gelatine is the one dessert for all appetites.

Cakes, Fillings and Frostings

"She was so skilled and perfect in the art that everything her fairy hands touched seemed like ambrosia fit for the gods."

Black George Cake

Three teaspoonfuls sugar, $2\frac{1}{2}$ tablespoonfuls butter, 1 cup molasses, teaspoonful soda, yolk of 1 egg. Mix together 2 cups flour, $\frac{1}{2}$ teaspoonful each of salt, cloves, cinnamon and nutmeg. Add 1 cup boiling water last.

Mrs. Janet Van de Walker.

Date Cake

One cup dates, 1 cup walnuts, 1 cup sugar, $1\frac{1}{2}$ cups flour, 1 tablespoonful butter, 1 egg, 1 teaspoonful soda. Cut dates in small pieces, sprinkle soda over them, let stand in a cup of boiling water while mixing cake. Cream, sugar, butter and egg. Add flour and dates last.

Mrs. W. S. Putnam.

Blueberry Cake

One and a quarter cups butter, 1-3 cup sugar, 2 1-3 cups flour, 1 cup milk, 1 cup blueberries, 4 teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful salt. Serve hot with butter or whipped cream.

Mrs. W. S. Putnam.

Pork Cake

One pound fat pork, 1 pint boiling water, 2 pounds raisins, 1 pound currants, $\frac{1}{4}$ pound citron peel, $\frac{1}{4}$ pound lemon peel, $\frac{1}{4}$ pound orange peel. Grind all of these and add to pork and water. Cook five minutes. Then add 2 cups sugar, 1 cup molasses, 1 tablespoonful soda, 1 tablespoonful cinnamon, 1 teaspoonful ginger, $\frac{1}{4}$ teaspoonful cloves, 8 cups flour, 1 cup walnut meats.

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Buttermilk Cake.

One cup shortening, 1 cup sugar, 2 eggs, 1 cup buttermilk, 2 cups flour, 1 teaspoonful baking soda, 1 teaspoonful Royal baking powder, 1 teaspoonful salt. First: Cream butter and sugar. Second: Beat egg and add to butter and sugar. Third: Sift flour, soda, baking powder and salt; add the milk and flour, etc., alternately to sugar, egg and butter. Fourth: Bake in layers in a moderate oven.

Mrs. F. L. Miller.

Orange Cake

One-quarter cup butter, $1\frac{3}{4}$ cups flour, 1 cup sugar, 3 teaspoonfuls Royal baking powder, 2 eggs, grated rind and juice of orange; $\frac{1}{2}$ cup milk. First: Cream butter, add $\frac{1}{2}$ cup sugar, beat until creamy. Second: Beat eggs and add $\frac{1}{2}$ cup sugar; beat until light and mix with butter. Third: Add a rind and juice of orange, flour mixed with baking powder. Fourth: Bake in moderate oven.

Mrs. F. L. Miller.

Apple Sauce Cake

Two cups stewed apple sauce, sweetened; 2 cups sugar, 1 cup lard, 1 cup raisins, $2\frac{1}{2}$ cups flour, 1 teaspoonful salt, 2 teaspoonfuls soda in very little water, 1 teaspoonful each of cloves and cinnamon.

Dorothy Voorhees.

No Name Cake

Boil together 5 minutes 1 cup sugar, 1 cup cold water, 1 cup raisins, 1-3 cup lard, 1 teaspoonful cinnamon, 1 teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful cloves. When cold add 1 teaspoonful soda dissolved in $\frac{1}{4}$ cup water, 2 cups flour, sifted with $\frac{1}{2}$ teaspoonful Royal baking powder, pinch of salt. Beat well and bake in slow oven.

Elizabeth Cook.

Knox Gelatine is measured ready for use—two envelopes in each package.

Sunshine Cake

Seven eggs, 1 cup sifted granulated sugar, $\frac{1}{4}$ teaspoonful cream of tartar, 1 scant cup of flour, measured after the fourth sifting. Beat whites of 7 eggs very stiff with cream tartar, add sugar, beat 5 minutes, add well-beaten yolks of 6 eggs. Fold in flour. Flavor to taste. Bake in good-sized tin with hole in center. Very good.

Mary E. Hoover.

Cold Water Sponge Cake (Makes Two Cakes)

Six eggs, 3 cups sugar, grated rind and juice of $\frac{1}{2}$ lemon, $\frac{3}{4}$ cup cold water, 3 cups flour, 3 teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful salt. Beat yolks of eggs until lemon-colored and thick; add sugar, rind and juice of lemon, water, flour, in which salt and baking powder has been sifted. When well blended cut and fold in the beaten whites of eggs. Bake in two pans 30 to 40 minutes.

Dorothy Voorhees.

Sponge Cake

One cup sugar, 3 eggs, 1 teaspoonful Royal baking powder, 1 cup flour, 1-3 cup boiling water, added the last thing. water; drop a little in at a time. Flavor. Bake in a slow oven.

Mrs. C. E. Cooper.

Delicious Cake

Three eggs beaten very light, $1\frac{1}{2}$ cups granulated sugar, sifted and beaten slowly into eggs; then sift $1\frac{1}{2}$ cups good cake flour; 3 teaspoonfuls Royal baking powder, a salt spoonful of salt. Sift this 3 times and then fold into beaten egg and sugar. Lastly add $\frac{3}{4}$ cup boiling milk into which $1\frac{1}{2}$ teaspoonfuls butter have been stirred; vanilla. Bake in layers. Have oven warm for first 10 minutes cake is in; then have it hot to brown. This cake rises more evenly if baked slowly the first few minutes. Use any filling desired.

Mrs. Daschner.

Butterless, Milkless, Eggless Cake

Boil together the following for 3 minutes: 1 cup brown sugar, 1 cup water, 2 cups seeded raisins, 1-3 cup lard, 1 teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves, $\frac{1}{4}$ teaspoonful grated nutmeg. When thoroughly cold add the following: 1 pinch salt, 1 teaspoonful soda, dissolved in hot water; 2 cups flour, sifted with $\frac{1}{2}$ teaspoonful Royal baking powder.

Dorothy Voorhees.

Puff Cake

Two cups sugar, 1 cup milk, whites of 4 eggs, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 2 teaspoonfuls Royal baking powder, flavoring.

White Cake

One and three-quarters cups sugar, scant $\frac{1}{2}$ cup butter, whites of three eggs, 1 cup sweet milk, $2\frac{3}{4}$ cups flour, 3 teaspoonfuls Royal baking powder. Beat butter and sugar together to a cream; add flour and baking powder, making quite a thick batter. Then beat stiff the whites of 3 eggs and add them. Flavoring.

Dorothy Voorhees.

Angel Food Cake

Whites of 9 eggs, beaten to a froth; then add $\frac{1}{4}$ teaspoonful cream tartar, then beat stiff; $1\frac{1}{4}$ cups sugar, sifted; 1 level cup flour, sifted. Mix sugar, one-third at a time, into the egg; then add flour slowly.

Mrs. C. E. Cooper.

Apple Sauce Cake

Three cups sour apple sauce, and while warm stir in 3 teaspoonfuls soda. Let stand until cold. Two cups sugar, 1 cup shortening, 4 cups flour, measured before sifting; 1 teaspoonful Royal baking powder in flour, 1 teaspoonful nutmeg, 1 each of cinnamon, allspice and cloves, 1 cup raisins, and last add apple sauce.

Barbara Disbrow.

Knox Sparkling Gelatine makes dainty desserts for dainty people.

White Cake

One cup sugar, butter size of egg, 1 egg beaten in cup and fill with milk; 2 teaspoonfuls Royal baking powder in flour; nutmeg.

Filling (pineapple): $\frac{3}{4}$ cup sugar, 1 heaping teaspoonful corn starch, pinch of salt, 1 cup chopped pineapple, with juice; 1 egg yolk, 1 scant cup hot water. Cook until thick, place between layers and put egg white on top.

Mrs. W. E. Slaterline.

Cocoa Cake

Two cups brown sugar, 2 tablespoonfuls butter or shortening, a pinch of salt, yolks of 2 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup hot water, 2 tablespoonfuls cocoa, 2 cups flour, 1 teaspoonful soda, 1 teaspoonful Royal baking powder, 1 teaspoonful of vanilla, cream, sugar, salt and shortening, and rub in yolks of eggs. Then add sour milk and hot water in which cocoa has been dissolved. Sift flour, soda and baking powder together and stir into the mixture, adding vanilla last. Bake in layers or a large flat pan and frost with boiled white frosting made from the whites of the eggs. This makes a large cake.

Mrs. Joseph L. Fisk.

Mahogany Cake

Half cup shortening, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup cocoa, 2 cups flour, 1 tablespoonful vinegar, 1 teaspoonful soda, 1 cup sour milk, 2 eggs, well beaten separately; 1 teaspoonful vanilla. Cream sugar and butter, then add eggs and cocoa; beat well and add other ingredients.

Mrs. B.

Delicate Cake

Three cups flour, 2 cups sugar, $\frac{1}{2}$ cup butter, 2 teaspoonfuls Royal baking powder, whites of 4 eggs.

Mrs. M. R. Crane.

Pork Cake

Three-quarters pound fat salt pork, chopped fine; 1 pint boiling water, 2 cups brown sugar, 1 cup molasses, $\frac{1}{4}$ teaspoonful cloves, 2 teaspoonfuls cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, 2 teaspoonfuls soda and fruit of any kind, flour.

Mrs. Clay Pepper.

Spice Cake

One cup sugar, 1 cup sour milk, $\frac{3}{4}$ cup shortening, 2 cups flour, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, 2 eggs, 1 cup chopped raisins, 1 teaspoonful soda.

Mrs. Alfred Huston.

Marble Cake.

One cup butter, 2 cups sugar, 3 cups flour, 4 well-beaten eggs, 1 cup milk, 2 teaspoonfuls Royal baking powder. Take 1 cup of batter and add 4 teaspoonfuls of cocoa.

Grace Riley.

Molasses Cake

One cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup shortening, 1 egg, 1 teaspoonful ginger, cinnamon, nutmeg, salt, 2 level teaspoonfuls soda, $2\frac{1}{2}$ cups flour, 1 cup hot water. Method: Mix sugar and shortening until smooth; add egg unbeaten. Beat again. Sift flour and soda next. Last add 1 cup hot water. Can be baked in square tin or in layer tins.

Lucia M. Densmore.

Quick Cinnamon Cake

One cup sugar, 5 tablespoonfuls melted butter, 2-3 cup cold water, 1 egg, 1 2-3 cups flour, 1 teaspoonful Royal baking powder, 1 teaspoonful cinnamon. Beat up as quickly as possible and bake in loaf or flat tin. When taken from oven butter top well, sprinkle with sugar and cinnamon and serve fresh. Good recipe for a "hurry up" cake. May be steamed when cold and served with a sauce for pudding.

Knox Sparkling Gelatine improves Soups and Gravies.

Hickory Nut Cake

One cup sugar, 3 eggs, butter size of walnut, 2-3 cup milk, flour to thicken, vanilla.

Filling: $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup sweet cream, 1 cup chopped hickory nut meats, 1 cup sugar.

Sponge Cake

Three-quarters cup sugar, 2 eggs, beaten; 1 cup flour, 1 teaspoonful Royal baking powder, 5 or 6 teaspoonfuls hot water; drop a little in at a time. Flavor. Bake in a slow oven.

Mrs. D. C. Howe.

White Cake

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, salt and vanilla, 2 teaspoonfuls Royal baking powder, added to 2 cups flour and sifted three times. Fold into this mixture whites of 4 eggs.

Chocolate Filling: Two-thirds cup milk, heated; $\frac{1}{2}$ cup sugar, 1 egg yolk, 3 tablespoonfuls chocolate or cocoa, 1 tablespoonful butter, 1 tablespoonful vanilla, 1 tablespoonful flour. Stir eggs and flour together. Stir sugar and melted chocolate together. Boil until thick, then beat.

Mrs. Janet Van de Walker.

Spice Cake

One cup sugar, 1 cup molasses, 1 cup sour cream, $\frac{1}{2}$ cup butter or lard, 3 eggs, 2 teaspoonfuls soda, 1 teaspoonful each of cloves, cinnamon and nutmeg.

Molasses Cake

One cup molasses, 1 cup sugar, $\frac{1}{2}$ cup lard, 1 egg, 3 cups flour, 1 teaspoonful ginger, 2 teaspoonfuls soda. Mix well, then add soda and 1 cup boiling water.

Sour Cream Cake

One cup sour cream, 1 cup sugar, 1 teaspoonful of soda, little salt, 1 egg, $\frac{1}{2}$ teaspoonful nutmeg, 1 teaspoonful Royal baking powder, flour to thicken.

Ask your grocer for Knox Gelatine—take no other.

Sour Milk Cake

Three-quarters cup sugar, $\frac{3}{4}$ cup sour milk, 1 egg, $1\frac{1}{2}$ cups flour, 1 heaping teaspoonful Royal baking powder, 1 teaspoonful baking soda, salt, 2 teaspoonfuls vanilla; sift together; 1 heaping tablespoonful lard. Mix in order given.

Mrs. F. B. McIlvaine.

Oatmeal Cakes

Three cups dry oatmeal, $1\frac{1}{2}$ cups sugar, 1 cup shortening, 6 tablespoonfuls sweet milk, 2 eggs, 1 cup raisins, cut up; pinch salt, 1 teaspoonful soda mixed dry with $\frac{1}{2}$ cup flour. Let soak all day. Bake slowly.

Apple Sauce Cake

Two cups apple sauce, quite wet; 2 cups chopped raisins, 1 cup butter or lard, 2 cups sugar, 4 cups flour, 2 teaspoonfuls soda, 1 teaspoonful Royal baking powder, spices and salt.

Spice Cake

Half cup butter, 1 cup sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoonful soda, 1 tablespoonful molasses, 2 eggs, beaten separately; $1\frac{1}{2}$ cups flour, 1 teaspoonful vanilla, $\frac{1}{4}$ teaspoonful cloves, 1 teaspoonful cinnamon; 1 cup raisins, $\frac{1}{4}$ teaspoonful salt. Cream butter, add sugar; cream again, add beaten yolks, sour milk, molasses. Sift dry ingredients; raisins, vanilla. Last fold in beaten whites and bake in a moderate oven about 45 minutes.

Mrs. G. L. Butler.

Maple Nut Cake

One cup shortening, 1 cup brown sugar, 2 eggs, $\frac{1}{2}$ cup milk, 1 teaspoonful vanilla, $\frac{1}{4}$ teaspoonful salt, $1\frac{1}{2}$ cups flour, 2 teaspoonfuls Royal baking powder, 1 cup nut meats, chopped fine.

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Fruit Cake

Two eggs, 2 cups light brown sugar, 2-3 cup lard, 1 cup molasses, 10 cents' worth dried orange peel or 1 teaspoonful orange extract, 1 cup sour milk, 1 heaping teaspoonful soda, pound chopped raisins, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, 1 quart flour. Beat eggs, sugar, lard and spices for a few minutes. Add molasses and raisins, milk and soda. Add flour last. Stir a short time.

Mrs. Edwards.

Drop or Loaf Cake

Three eggs, 1 cup sugar, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoonfuls Royal baking powder, 1 large tablespoonful butter. Add flavoring.

Mrs. E.

Rice Cup Cakes

One egg, 1 cup cold boiled rice, 2-3 cup milk, 1 tablespoonful sugar, a pinch of salt, 2 teaspoonfuls Royal baking powder, flour to make a thick batter. Bake in gem pans.

Mrs. Wm. Webb.

Molasses Cake

One cup molasses, $\frac{1}{2}$ cup granulated sugar, 2 eggs, 4 tablespoonfuls melted shortening, salt, cinnamon, nutmeg, 2 cups flour, 1 teaspoonful soda, sifted in with flour. Mix until smooth and add 1 cup boiling water. Never fails.

Emma Fisk.

Layer Nut Cake

Half cup butter, 2 cups sugar, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoonfuls Royal baking powder, 4 whites of eggs.

Frosting: 1 cup rolled nut meats, 1 cup cream, sweet or sour; 1 cup sugar. Cook until thick.

Mrs. D. C. Howe.

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Strawberry Cake

One cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup strawberries, 2 cups flour, 1 level teaspoonful soda, $\frac{1}{2}$ teaspoonful Royal baking powder, both added to flour.

Mrs. W. C. Fisk.

Devil Cake

Two cups sugar, $\frac{1}{2}$ cup butter or lard, yolks of three eggs, well beaten; $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoonful soda, dissolved in warm water; 1 square Baker's chocolate, dissolved in $\frac{1}{2}$ cup of boiling water; 2 cups flour, whites of three eggs, beaten stiff.

Mrs. Myrtle C. Edwards.

Chocolate Cake

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 2 cups flour, 1 teaspoonful soda, 2 eggs, 1 cup raisins or nuts, 2 squares chocolate. 1. Cream butter and sugar; add eggs, one at a time, and beat well. Add melted chocolate. 2. Add sifted flour and soda. 3. Beat well. 4. Bake in a loaf.

Miss Caroline Lewis.

Spice Cake

One cup sugar, 1-3 cup lard, 1 cup sour milk, 2 cups flour, $\frac{1}{2}$ cup raisins or $\frac{1}{2}$ cup nut meats, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful Royal baking powder, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful salt. 1. Cream sugar and lard, add sour milk. 2. Sift flour, soda, baking powder and spices. 3. Bake in loaf. Note: An egg may be added.

Mrs. Alton Lewis.

Loaf Cake

One cup sugar, $\frac{1}{2}$ cup butter, creamed together; $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 teaspoonfuls Royal baking powder, whites of three eggs, beaten and added last. Flavor with vanilla.

Mrs. Dan Ohlinger.

The KNOX ACIDULATED package contains Lemon Flavoring.

Clove Cake

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoonful cloves, 1 teaspoonful soda, 1 cup raisins, 1 cup walnut meats, $1\frac{1}{2}$ cups flour.

Mrs. Earl Willoughby.

Dark Layer Cake

Two-thirds cup sugar, $\frac{1}{4}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, $2\frac{1}{2}$ cups molasses, 1 teaspoonful cinnamon, 1 teaspoonful salt, 1 teaspoonful soda, $\frac{1}{4}$ teaspoonful cloves, 2 cups flour. Make 3 layers.

Mrs. F.

Burnt Sugar Cake

Caramelize $\frac{1}{2}$ cup white sugar. When all melted add $\frac{1}{2}$ cup boiling water and boil until all is dissolved. Set aside to cool. Cream together $1\frac{1}{2}$ cups white sugar, $\frac{1}{2}$ cup butter (generous) and 2 egg yolks. Sift together 2 cups pastry flour and 1 teaspoonful salt. Add to sugar and butter gradually 1 cup cold water, the flour and salt. Beat briskly 5 minutes. Teaspoonful vanilla. Add 7 teaspoonfuls of the caramel syrup and beat again. Sift together $\frac{1}{2}$ cup flour and 2 rounded teaspoonfuls Royal baking powder and add to above. When thoroughly blended fold in stiffly beaten whites of 2 eggs and bake in moderate oven about 20 minutes.

Filling: 3 cups x x x x sugar, 1 large tablespoonful butter, $\frac{1}{2}$ teaspoonful vanilla, pinch of salt and the remaining caramel syrup, boiling heat. Blend and use as filling and frosting. This makes a very large and delicious cake.

Mrs. W. B. Eddy.

Chocolate Layer Cake

Two cups white sugar, 2 eggs, 2-3 cup butter, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup shaved chocolate, dissolved in 1 cup strong hot coffee; $2\frac{1}{2}$ cups flour, 1 small teaspoonful soda in sour milk, 1 teaspoonful Royal baking powder, pinch of salt, vanilla.

Mrs. Alfred Huston.

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

Devil's Food

Two eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, scant; $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ teaspoonful vanilla, $\frac{1}{2}$ cup cocoa, dissolved in boiling water enough to make 2-3 cupful; $1\frac{1}{2}$ cups flour, 2 teaspoonfuls Royal baking powder.

Mrs. Minnie Freeman.

Layer Cake

Two eggs, 1 cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, $\frac{3}{4}$ cup sour milk, 1 teaspoonful soda, 1 teaspoonful cinnamon, 1 teaspoonful cloves, $1\frac{1}{2}$ cups flour, 1 cup Sultana raisins.

Icing: Powdered sugar, mixed with water, almond and orange flavoring.

Mrs. K. Root.

Pork Cake

One pound fat salt pork, chopped fine; pour over it 1 pint boiling water or coffee; 2 cups brown sugar, 1 cup molasses, 2 pounds raisins, 2 pounds currants, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound nut meats, 1 tablespoonful cinnamon, 1 teaspoonful cloves, 1 nutmeg, grated; 2 teaspoonfuls cream tartar, 1 teaspoonful soda, juice of 1 lemon, 6 rounded cups of flour, measured before sifting. Bake slowly 1 hour.

Mrs. G. Baker.

Devil's Food

One cup sugar, $\frac{1}{2}$ cup butter or other shortening, 1 cup sour milk, $\frac{1}{2}$ cup water (scant), $\frac{1}{4}$ cup cocoa, 2 cups flour, 1 teaspoonful soda, 2 eggs. Mix shortening and sugar and eggs together until well blended. Add water to cocoa and stir and add this to first mixture. Next add the flour and soda, a little sour milk, and stir well, and then the remaining milk. Bake in moderate oven about 45 minutes.

Marion Willoughby.

Use KNOX GELATINE if you would be sure of results.

Soft Chocolate Cake

Two cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup boiling water, and in water dissolve 1-3 cake chocolate or 1 tablespoonful cocoa, 1 teaspoonful soda in water, 2 eggs, 2 cups flour, vanilla.

Frosting: 1 cup granulated sugar, butter size of an egg, 1 cup boiling water, 2 cakes chocolate or 1 tablespoonful cocoa. After cooking a few minutes add 2 tablespoonfuls cornstarch in $\frac{1}{2}$ cup cold water.

Belle Ross.

Three-Layer Cake

One cup of butter or Mazola, 2 cups of sugar, 3 cups of flour, 1 teaspoonful Royal baking powder (heaping), 5 eggs (whole), 1 cup of sweet milk, vanilla.

Mrs. R. H. Touchstone.

Devil's Food

Half cup butter, 2 cups brown sugar, 2 eggs, salt, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoonful soda, $1\frac{1}{2}$ squares chocolate or $\frac{1}{2}$ cup cocoa in $\frac{1}{2}$ cup boiling water, 3 cups pastry flour, vanilla.

Emma Fisk.

Spice Cake

One cup brown sugar, $\frac{1}{2}$ cup shortening, 1 egg, 1 teaspoonful allspice, $\frac{1}{2}$ teaspoonful cloves, 2 teaspoonfuls cinnamon, $\frac{1}{4}$ teaspoonful lemon extract, 1 tablespoonful cocoa, 2 cups flour, 1 teaspoonful Royal baking powder, 1 cup sour milk, 1 teaspoonful soda, 1 cup raisins.

Stella Horner.

Angel Food.

One cup egg whites, unbeaten; $1\frac{1}{4}$ cups sugar, 1 cup flour, sifted 5 times with sugar; 1 teaspoonful cream tartar, 1 teaspoonful of almond flavoring. Add pinch of salt to egg whites before baking. Bake in moderate oven about 50 minutes.

Mrs. F. G. Hutton.

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All you add is water and sugar to the Knox Acidulated package.

Cream Filling for Cake

Mix $\frac{3}{4}$ cup sugar, $\frac{1}{8}$ teaspoonful salt, 2 eggs, well beaten. Pour gradually on 2 cups scalded milk. Cook in double boiler, stirring constantly until mixture coats spoon, then add $\frac{1}{2}$ envelope Knox gelatine that has been soaked in $\frac{1}{4}$ cup cold milk and teaspoonful vanilla. When cold spread on cake.

Mrs. VanWegen.

Hickory Nut Filling

One cup chopped nuts, 1 cup sugar, 1 cup sour cream. Cook until thick enough to spread well.

Mrs. George Harwood.

Coffee Frosting

Three tablespoonfuls cocoa, 3 tablespoonfuls cold coffee, 3 tablespoonfuls melted butter, $1\frac{1}{2}$ cups powdered sugar.

Mrs. G. Baker.

Orange Cake Filling

Grate 2 apples and rind of 1 orange, juice of orange, 1 cup sugar.

Clara Goldsmith.

Sour Cream Frosting

One cup sour cream, 1 cup brown sugar, 1 cup nut meats. Boil all together until thick; when cool, spread on cake.

Boiled Frosting

One cup sugar, white of 1 egg, $\frac{1}{4}$ teaspoonful cream of tartar, 1 tablespoonful cold water; add water to white of egg; beat stiff. Add 1 tablespoonful sugar to beaten egg; add a little water to rest of sugar; put on stove, stir until it begins to boil. Boil until syrup threads. Pour syrup on egg and beat until ready to spread on cake (not cold). Flavor: Broken nut meats may be added. Very good.

Mrs. L. W. Strong.

**Try KNOX ACIDULATED GELATINE with the
Lemon Flavor enclosed.**

Caramel Frosting

Two cups brown sugar, enough Pet brand milk to moisten. Boil until it forms a soft ball in water. Beat until it begins to thicken, then add a tablespoonful of milk and continue to beat; repeat until 3 tablespoonfuls of milk have been added, then beat until the right consistency to spread.

Susan Warner.

Dark Cake

To 1 cup brown sugar add 3 tablespoonfuls Mazola and rub together with a fork. Add $\frac{1}{2}$ cup sour milk and beaten yolks of 2 eggs. Sift 1 teaspoonful Royal baking powder, $\frac{1}{2}$ teaspoonful soda, 5 teaspoonfuls cocoa with 2 cups of flour. Last add whites, well beaten; $\frac{1}{2}$ teaspoonful of cloves, cinnamon and nutmeg may be used instead of cocoa.

Elizabeth Carey.

Angel Ginger Bread

Quarter cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup shortening, 1 egg, 1 cup flour, 1 teaspoonful cinnamon, small spoonful ginger, $\frac{1}{2}$ teaspoonful salt. After stirring all together add $\frac{1}{2}$ cup boiling water and teaspoonful soda. Have oven just warm when cake is put in.

Mrs. Verschoor.

Chocolate Layer Cake (Three Layers)

Two cups brown sugar (scant), $\frac{1}{2}$ cup butter and lard, 2 eggs, $\frac{1}{2}$ cup sour milk, 3 heaping tablespoonfuls cocoa in $\frac{1}{2}$ cup boiling water, 1 teaspoonful soda in flour, 1 teaspoonful vanilla, about 2 cups flour.

Filling: 3 even tablespoonfuls cocoa in $1\frac{1}{4}$ cups boiling water, scant cup of white sugar, 1 tablespoonful butter; then dissolve 1 heaping tablespoonful of cornstarch in $\frac{1}{2}$ cup cold water, 1 teaspoonful vanilla, and when cold add 1 cup nut meats. Cover top of cake with white icing.

Dainty Recipes in each Knox Gelatine package.

Cream Sponge Cake

Yolks of 4 eggs, 1 cup sugar, 3 tablespoonfuls cold water $1\frac{1}{2}$ tablespoonfuls corn starch. Put corn starch in cup, fill up with flour and $1\frac{1}{4}$ teaspoonfuls Royal baking powder, $\frac{1}{4}$ teaspoonful salt, whites of eggs, beaten. Flavor as desired.

Beat yolks and cold water until thick, add sugar gradually, and beat 2 minutes; put in corn starch, flour, salt and baking powder. When well beaten add whites. Lemon extract gives a delicious flavor. Bake in angel food pan, without greasing. Bake about 30 minutes. Turn upside down when taken from oven.

Mrs. Verschoor.

Devil's Food

Two cups sugar, $\frac{1}{2}$ cup butter, 2-3 cup sweet milk, 2 eggs, 2 tablespoonfuls cocoa and 1 tablespoonful soda, dissolved in $\frac{1}{2}$ cup water; 2 cups flour, 1 teaspoonful vanilla.

Mrs. Nina Moran.

Graham Cracker Cake

Twenty-five graham crackers, $\frac{3}{4}$ cup sugar, 2 tablespoonfuls shortening, 2 tablespoonfuls Royal baking powder, 1 cup milk, 1 teaspoonful vanilla, 3 eggs. Cream butter and sugar, add yolks of eggs, sift crackers and baking powder, then alternate with milk; add vanilla, fold in whites of eggs.

Mrs. Ted Carr.

Potato Fried Cakes

Two potatoes, 1 cup sugar, 1 cup sour milk, 2 eggs, 1 tablespoonful butter or lard, 1 level teaspoonful soda, 2 level teaspoonfuls Royal baking powder, 1 level teaspoonful nutmeg. Boil and mash potatoes; while hot add lard and salt. When cold add eggs, sugar, sour milk, soda, nutmeg and baking powder in enough flour to make soft dough. Roll out, cut and fry in deep fat.

Mrs. E. E. Ensign.

KNOX GELATINE is highest quality and worth its price.

Johnny Cake

One cup sweet milk, 1-3 cup sugar, 1 cup cornmeal, 1 cup flour, butter size of an egg (melt butter), 1 egg, 3 teaspoonfuls Royal baking powder, pinch salt.

Mrs. Verschoor.

White Cake

One cup sugar, 1 rounding tablespoonful butter, 2 eggs, 1 cup milk, 2 cups flour, 2 teaspoonfuls Royal baking powder, flavoring.

Mrs. T. E. Schaible.

Sour Cream Cake

One cup sugar, 1 cup sour cream, 1 cup chopped raisins, 2 cups flour, or little more if needed; 1 teaspoonful soda, 2 eggs; no butter if cream is thick.

Mrs. A. R. Congdon.

French Cream Cake

One cup sugar, 3 eggs, beaten together; 3 tablespoonfuls water, 1½ cups flour, 2 teaspoonfuls Royal baking powder, well mixed dry. Bake in 2 layers.

Custard for Filling: Take nearly 1 pint of milk, heat, and when nearly boiling add 2 small tablespoonfuls corn starch, wet with a little cold milk; yolk of 1 egg, ½ cup sugar. Cook until it thickens; remove from the stove, add piece of butter size of walnut and vanilla. Split each layer and spread with the custard. Frost the top.

Mrs. Cora Voorhees.

Chocolate Loaf Cake

Quarter cake Baker's chocolate, ½ cup sugar, ½ cup sweet milk, yolk of 1 egg. Put all together and boil till thick. Put with the following: 1 cup sugar, ½ cup butter, ½ cup sour milk, 2 eggs, 2 cups flour, measured after sifting; 1 teaspoonful soda. Bake 30 to 40 minutes.

Mrs. Howard Congdon.

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

Gentleman's Cake

One cup granulated sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 2 eggs, $\frac{1}{2}$ nutmeg, 2 tablespoonfuls molasses, 1 teaspoonful soda, $2\frac{1}{4}$ cups flour, 1 cup currants.

Mrs. McAndrew.

Mrs. McAndrew's Quick Cake

One cup sugar, 1 cup flour, 1 teaspoonful Royal baking powder. Sift all together 2 or 3 times; $\frac{1}{4}$ cup melted butter, 1 egg. Beat well together. Fill cup with sweet milk. Stir well. Pour on sugar and flour. Stir lightly. Bake quickly. Nice pattie pan cakes.

Frosting: 1 full cup sugar, 3 tablespoonfuls cold water, white of 1 egg, unbeaten; $\frac{1}{4}$ teaspoonful cream tartar, scant. Put in double boiler. Beat constantly 7 minutes.

German Coffee Cake

One egg, well beaten; add 1 cup sour milk in which $\frac{1}{2}$ teaspoonful soda has been dissolved; add 1 cup sugar; sift 2 cups flour, $1\frac{3}{4}$ teaspoonfuls Royal baking powder, $\frac{1}{4}$ teaspoonful salt. Sift dry ingredients into wet mixture and bake in shallow pan. Before baking sprinkle top with a mixture of 1 tablespoonful sugar, 1 teaspoonful flour, 1 tablespoonful cinnamon, enough melted butter to crumble. Bake 20 minutes.

Mrs. Toles.

Eggless, Milkless Cake

Two cups sugar, $\frac{1}{2}$ cup Crisco creamed with sugar, 1 package (2 cups) raisins; add 2 cups water to raisins and boil 15 minutes. Take juice from raisins enough to make 1 cup, and add 1 teaspoonful soda; add to sugar when cool 3 cups flour, 1 teaspoonful Royal baking powder, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, $\frac{1}{4}$ teaspoonful cloves, salt; add raisins, well floured. Bake slowly 1 hour.

Mrs. Toles.

Where recipes call for Gelatine use KNOX SPARK-LING GELATINE.

Cherry Cake

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 3 tablespoonfuls sour milk, 1 teaspoonful soda, 1 teaspoonful cinnamon, 1 teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful cloves, 1 cup cherries (canned or fresh), 2 cups flour, $\frac{1}{2}$ teaspoonful Royal baking powder. Bake in layers.

Helen F. Cain.

Devil's Food

Two cups brown sugar, $\frac{1}{2}$ cup shortening (half and half), 2 eggs, 1 cup sour milk, 1 teaspoonful soda, $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup hot water (dissolved together); 1 teaspoonful Royal baking powder sifted in 2 cups flour, vanilla. Bake quite slowly. Add cocoa dissolved last.

Mrs. C. H. Cain.

Apple Sauce Cake

Two cups sugar, 1 cup butter, $3\frac{1}{2}$ cups flour, 2 cups hot unsweetened apple sauce, 1 cup chopped raisins, 1 square grated chocolate, 1 teaspoonful cinnamon, 1 teaspoonful cloves and $\frac{1}{2}$ teaspoonful nutmeg, 1 heaping teaspoonful soda; nut meats if desired.

Mrs. Ada Smith.

Spice Cake

Two cups brown sugar, 2 large tablespoonfuls lard, 2 teaspoonfuls cinnamon, 1 teaspoonful cloves, 1 teaspoonful salt, 1 pound raisins, 2 cups water; boil together 10 minutes; 3 cups flour, not sifted; 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful Royal baking powder.

Mrs. Wallace.

Sally Lunn

Two cups flour, 3 teaspoonfuls Royal baking powder, 1 tablespoonful sugar, 1 tablespoonful salt, sift together; 1 egg, 1 cup sweet milk, 1 tablespoonful butter, beat well.

Mrs. Julia Stevens.

Knox Gelatine makes a transparent, tender, quivering jelly.

Easy White Cake

One cup sugar, 1 2-3 cups flour, 2 level teaspoonfuls Royal baking powder, salt. Mix all these together. Put 2 egg whites in measuring cup; fill to half with melted butter; add milk to finish filling cup. Mix these with dry ingredients; add flavoring. Beat 3 minutes and bake slowly.

Mrs. R. H. Hurdley.

Two-Egg Cake

Two eggs, scant cup sugar, 1 tablespoonful butter, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoonful Royal baking powder, vanilla to taste.

Jennie Hay.

Sour Cream Cake

Two eggs, 1 cup sugar, 2-3 cup sour cream, $1\frac{1}{2}$ cups flour, 1 teaspoonful vanilla, pinch of salt, 1 teaspoonful Royal baking powder, 1 level teaspoonfuls soda in cream.

Jennie Hay.

Devil's Food

Part 1: 2 cups brown sugar, 2 eggs, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sour cream, $2\frac{1}{2}$ cups flour, 1 teaspoonful Royal baking powder, vanilla.

Part 2: 2 large tablespoonfuls cocoa, 1 teaspoonful soda, $\frac{1}{2}$ cup boiling water in same and let cool. Add to part with sour cream.

Edythe Swartz.

Spice Cake

Two cups brown sugar, $\frac{1}{2}$ cup shortening, 1 pound raisins (cooked), 3 eggs, 1 cup sour cream, 1 teaspoonful cloves, 1 teaspoonful cinnamon, 3 cups flour, 1 large teaspoonful soda. Bake in a loaf.

Edythe Swartz.

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

Sunshine Cake

Whites of 6 eggs, beat till frothy; 1-3 teaspoonful cream tartar, pinch of salt; beat with whites till dry; 1 cup granulated sugar, sifted 4 times; fold in beaten yolks; 1 cup cake flour, sifted 4 times; flavor to taste. Bake in slow oven 25 minutes; in faster oven 15 minutes.

Mrs. Joe Thompson.

White Layer Cake

One and a quarter cups sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter, whites of 4 eggs, $2\frac{1}{2}$ cups flour, 3 teaspoonfuls Royal baking powder, flavoring (almond is very good.) Cream butter, add sugar, cream; add milk and sifted ingredients. Bake in three layers. Put layers together with whipped cream, white or maple nut filling.

Mrs. A. Nulan.

Spice Cake

One and a half cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 1 teaspoonful soda, 2 teaspoonfuls cinnamon, 2 teaspoonfuls cloves, 2 teaspoonfuls Royal baking powder. Bake in 3 layers.

Icing: Whites of 2 eggs, 1 cup sugar. Cook until it threads. One cup chopped raisins. Stir in eggs and sugar after cooking.

Etta Smith.

Jersey Lily Cake

Half cup butter, 1 cup sugar, 1 cup sweet milk, 2 egg whites, beaten; 1 teaspoonful vanilla, 2 teaspoonfuls Royal baking powder, 2 cups sifted flour, raisins and nuts. Cream butter and sugar, add milk, sift dry ingredients, add to wet; fold in eggs. Put larger part of batter in pan, sprinkle with nuts and ground raisins, then balance of batter. Bake in moderate oven.

Mrs. A. Nulan.

Four separate Desserts or Salads from one package of Knox Gelatine.

Hickory Nut Filling

One cup chopped hickory nuts, 1 cup sugar, 1 cup sour cream. Cook together until thick enough to spread when cool. Vanilla.

Mrs. W. H. Varney.

Chocolate Frosting

Two tablespoonfuls oleo, 2 squares Baker's chocolate,, xxxx sugar, milk and cream.

Melt oleo and chocolate together, add $\frac{3}{4}$ cup xxxx sugar and $\frac{1}{4}$ cup milk. Cook for two minutes. Remove from stove and add alternately xxxx sugar and cream until the right amount is secured.

Mrs. Charles Lamb.

Chocolate Cake

Number One

One cup milk; 1 cup sugar, $\frac{1}{2}$ cup cocoa or grated chocolate. Cook all until melted.

Number Two

One cup sugar, $\frac{1}{2}$ cup butter (6 level tablespoonfuls), $\frac{3}{4}$ cup milk, 2 eggs, 2 cups flour, with 1 teaspoonful soda mixed in it.

When No. 2 is thoroughly mixed add No. 1. Mixture is very thin. Bake slowly and frost with boiled icing.

Grace Ross.

Nut Cake

One and a half cups sugar, $\frac{1}{2}$ cup butter, creamed; $\frac{1}{2}$ cup sweet milk, 3 eggs, 2 cups sifted flour, 2 teaspoonfuls Royal baking powder, 1 cup nuts; chopped and floured; vanilla. Bake 45 minutes or longer in slow oven.

Mrs. Elmer Brown.

Knox Gelatine is economical—one package makes Four Pints of jelly.

Spiced Sour Cream Cakes (Individual)

One cup sugar, 1 egg, 1 cup sour cream, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful soda, teaspoonful allspice, $\frac{3}{4}$ teaspoonful cinnamon, 1 teaspoonful Royal baking powder, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ teaspoonful cloves. Cream sugar and egg; add cream and flour with spices and raisins in flour.

Mrs. Glenn E. Banks.

White Cake de Luxe

Two cups granulated sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups ice water, $3\frac{1}{4}$ cups Swansdown cake flour, 3 heaping teaspoonfuls Royal baking powder, whites of 4 eggs, vanilla or almond extract.

Method: Cream butter and sugar with the hand. Measure flour after sifting. Beat eggs 4 minutes. Mix water and flour alternately. If a measuring cup is used this recipe makes 3 thick layers. Use any preferred filling.

Mrs. E. Wardroper.

Mammy's Melt-in-Your-Mouth Ginger Bread

Half cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 2 teaspoonfuls soda in one cup of boiling water, 1 teaspoonful powdered cloves, 1 teaspoonful cinnamon, 1 teaspoonful ginger, 2 well-beaten eggs (stirred in last), $\frac{1}{2}$ teaspoonful salt, $2\frac{1}{2}$ cups of flour. Bake in loaf or gem tins. Do not worry if batter seems soft, but bake.

Mrs. Marjorie E. Bassett.

White Cake

One and three-quarters cups flour, 1 level cup sugar in flour, 2 rounding teaspoonfuls Royal baking powder, pinch of salt, 1 egg broken in cup and filled up with water, 1 teaspoonful flavoring, 10 teaspoonfuls melted butter. Put 2 in at time and beat well each time.

Mrs. G. M. Hull.

Desserts can be made in a short time with Knox Gelatine.

Molasses Layer Cake

One scant cup sugar, $\frac{1}{2}$ cup molasses, 1 egg, $\frac{3}{4}$ cup sour milk, 2 cups flour, 1 teaspoonful soda, 1 tablespoonful lard, 1 tablespoonful cinnamon. This is fine for a loaf cake.

Mrs. Cora W. Crawford.

Ginger Bread

Half cup brown sugar, $\frac{1}{2}$ cup molasses, 1 teaspoonful ginger, $\frac{1}{2}$ teaspoonful salt, $1\frac{1}{2}$ teaspoonfuls butter, 1 egg, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda, $1\frac{1}{2}$ cups sifted flour. Mix as in any cake and add melted butter last.

Jean Rawlinson.

Chocolate Sponge Cake

One cup of sugar, $\frac{1}{2}$ cup shortening, $\frac{1}{4}$ cup cocoa; 3 eggs, 1 teaspoonful cinnamon, $\frac{1}{2}$ cup cold water, 1 cup flour, 3 teaspoonfuls Royal baking powder. Cream the butter, then add the sugar mixed with cinnamon, cocoa and yolks of eggs, well beaten, and water. Beat the whites of eggs and add to first mixture alternately with the flour sifted with the baking powder. Bake in gem tins 15 or 20 minutes.

Mrs. B. E. Cook.

Mocha Cake

One heaping tablespoonful of butter, $\frac{3}{4}$ cup sugar, 1 egg, $\frac{3}{4}$ cup milk, $\frac{1}{4}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful vanilla, 1 cup flour, 1 teaspoonful Royal baking powder, 2 squares chocolate. Cream butter and sugar, then add yolk of egg, milk, salt, vanilla, flour, baking powder and melted chocolate. Mix well and add the beaten white of egg. Bake in fairly hot oven.

Frosting: 1 cup confectioner's sugar, 1 heaping tablespoonful butter, creamed; $\frac{1}{2}$ teaspoonful vanilla, 2 teaspoonfuls cocoa and 2 tablespoonfuls strong coffee.

Mrs. C. W. Thomas.

A Knox Gelatine Dessert or Salad is attractive and appetizing.

Cocoanut Cake

Half cup butter, $1\frac{1}{2}$ cups sugar, yolks of 3 eggs and white of one, 1 cup milk, $2\frac{1}{2}$ cups flour, 2 teaspoonfuls Royal baking powder, lemon flavoring.

Frosting: $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup water, 2 egg whites, $\frac{1}{2}$ cup cocoanut.

Mrs. Wesley Dawson.

Date Cake

One cup brown sugar, 1 cup nut meats (hickory nuts preferred), $\frac{1}{4}$ teaspoonful salt, 1 cup dates (chopped), $\frac{1}{2}$ cup flour, 3 eggs.

Put nuts and dates through chopper. Mix together sugar, salt, yolks of eggs (beaten), dates, nuts and flour. Fold in whites of eggs (beaten stiff). Bake in well greased and floured pan in a slow oven 45 minutes. Serve with whipped cream as a dessert.

Mrs. Niel Gardner.

White Cake

One cup sugar, $\frac{1}{2}$ cup butter. Cream butter and sugar and add $\frac{1}{2}$ cup sweet milk, 2 cups flour, sifted with 2 teaspoonfuls Royal baking powder, whites of 4 eggs, beaten stiff, and fold in last; $\frac{1}{2}$ teaspoonful vanilla and $\frac{1}{2}$ teaspoonful lemon. Bake in moderate oven.

Lulu C. Skinner.

Lazy Daisy Cake

Two egg whites, $\frac{1}{2}$ cup milk, 1 large tablespoonful butter, $1\frac{1}{2}$ cups flour, 1 cup sugar, 2 rounding teaspoonfuls Royal baking powder. Break 2 egg whites into a measuring cup, add butter, soft, not melted, until it measures $\frac{1}{2}$ cup; add milk, making 1 cup; pour into mixing bowl; add flour, sugar and Royal baking powder, sifted three times. Beat 7 minutes one way. Bake in loaf or layer tin. Makes 2 layers.

Margaret Smith.

Try the Knox Gelatine recipes found in this book.

Mrs. Shaefer's Fruit Cake

Two cups sugar, 1 cup butter and lard, $\frac{1}{2}$ teaspoonful salt, 3 cups flour, 3 tablespoonfuls cream, and fill cup with sour milk, 1 teaspoonful soda, dissolved in hot water; spices to taste, $1\frac{1}{2}$ cups raisins, 1 cup nut meats, 4 eggs. Makes two loaves.

Ginger Bread

Two eggs, $\frac{1}{2}$ cup shortening, 2-3 cup sugar, 1 cup molasses, 1 teaspoonful cinnamon, 1 teaspoonful ginger, $2\frac{1}{2}$ cups flour, 1 teaspoonful soda, 1 teaspoonful salt, 1 cup boiling water.

Mrs. Charles Sweet.

Molasses Cake

One and a half cups butter and sweet lard, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, 1 level teaspoonful soda, 1 egg, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoonful ginger, 1 teaspoonful cinnamon, $\frac{1}{8}$ teaspoonful cloves, $\frac{1}{2}$ cup cold water or coffee. Bake slowly. Serve warm, plain or with whipped cream.

Mrs. Guy E. Davis.

White Cake

One cup sugar, scant; 1 tablespoonful Crisco, rounding; $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup water, 2 cups flour, after sifting; 2 rounded teaspoonfuls Royal baking powder, whites of 1 egg, beaten stiff; salt and flavoring.

Method: Cream sugar and Crisco, alternate flour and wetting; add baking powder to last $\frac{1}{2}$ cup flour; egg white added last.

Miss Clara E. Sweet.

Sponge Cake

One cup sugar, 1 cup flour, $\frac{1}{4}$ cup boiling water, 4 eggs, 1 teaspoonful Royal baking powder, 1 teaspoonful lemon extract. Beat yolks of egg and sugar. Add hot water, then flour, and fold in beaten whites of eggs.

Nina Renton.

Ginger Bread

One cup sugar, $\frac{1}{2}$ cup lard, 1 egg, $\frac{1}{2}$ cup syrup, 1 cup buttermilk, 1 tablespoonful ginger, 1 teaspoonful soda, flour. Don't make too stiff.

Edythe Swartz.

Plain White Cake

Two cups sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup milk, 3 cups flour, 1 tablespoonful Royal baking powder, vanilla.

Edythe Swartz.

Poor Man's Angel Food

One cup flour, 1 cup sugar, 2 teaspoonfuls Royal baking powder. Sift 3 times; add 1 cup scalded milk, whites of 2 eggs, well beaten. Put egg in last. Season with vanilla.

Mrs. C. M. Stoup.

Sour Cream Cake

Break 2 eggs in a cup, then fill it up with thick sour cream; add 1 cup sugar. Sift together $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ teaspoonful Royal baking powder and 1 scant teaspoonful salt. Flavor as desired. Beat well.

Mrs. Clizbe.

Black Chocolate Cake

One and a half cups sugar, 2 tablespoonfuls butter, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup cocoa, dissolved in $\frac{1}{2}$ cup hot water; 2 cups unsifted flour, 1 teaspoonful soda and vanilla.

Leah E. Knowles.

Small Fruit Cake

One and a half cups brown sugar, 1 cup butter, $\frac{1}{2}$ cup sour milk, 3 eggs, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful Royal baking powder, 1 cup raisins, 1 cup peel, mixed with nuts. Peel can be orange, etc., etc. Spices to suit the taste. Bake in slow oven.

Mrs. Will Waidner.

Knox Gelatine—Economy with highest Quality.

Fruit Cake

One cup sugar, $\frac{1}{2}$ cup shortening, creamed together; 1 cup sour milk, $1\frac{1}{2}$ cups flour, 1 level teaspoonful soda, 1 level teaspoonful cinnamon, 1 level teaspoonful nutmeg, $\frac{1}{4}$ teaspoonful cloves, sifted together; $\frac{1}{2}$ cup raisins, 2 ounces of nut meats, chopped. Bake in a moderate oven.

Mrs. B. E. Cook.

Sponge Cake

Two eggs, beaten light; 2-3 cup sugar; beat again; 5 tablespoonfuls rapidly boiling water, beat again. Mix 1 cup sifted flour with 2 teaspoonfuls Royal baking powder and salt spoonful salt. Stir this into eggs quickly; add 1 teaspoonful vanilla. Turn at once into greased baking pans. Bake 12 minutes. Nice baked in patty tins or in 2 layers for peach short cake.

Mrs. Fred Horner.

Mocha Cake With Burnt Sugar Frosting

Mocha Cake (layers): $\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup cold strong coffee, $1\frac{3}{4}$ cups flour, 2 teaspoonfuls Royal baking powder, 3 eggs, whites only. Cream butter and sugar, add coffee gradually with flour sifted with baking powder; last, add beaten whites of eggs.

Frosting: $\frac{1}{2}$ scant cup sugar, 5 tablespoonfuls water, 1 egg white, $1\frac{1}{2}$ tablespoonfuls burnt sugar, 1 teaspoonful vanilla.

Method of making: Cook sugar and water until it threads; let stand while beating white of egg; add boiled sugar gradually, then burnt sugar and vanilla. Beat until cool enough to spread upon the cake.

To burn sugar: $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup boiling water. Melt sugar in pan until it burns; add water slowly. This makes enough for several cakes.

Mrs. Will L. Kishlar.

Knox Gelatine is the one dessert for all appetites.

Cream Sponge Cake

One cup sugar, 2 eggs, creamed together; 1 cup cream, 2 cups flour, 2 teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful vanilla, $\frac{1}{2}$ teaspoonful lemon.

Mrs. George Geer.

Spice Cake

Two cups brown sugar, 2 large tablespoonfuls lard, 2 teaspoonfuls cinnamon, 1 teaspoonful cloves, 1 teaspoonful salt, 1 pound raisins, 2 cups water, boil together 10 minutes; 3 cups flour, not sifted; 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful Royal baking powder.

Mrs. Wallace.

Devil's Food

Half cup milk (sweet), 2 squares Baker's chocolate. Cook together till thick; $1\frac{3}{4}$ cups sugar, $\frac{1}{2}$ cup butter. Cream butter and sugar, add 3 well beaten eggs, $\frac{1}{2}$ cup milk (sweet), $\frac{1}{2}$ teaspoonful soda, $1\frac{3}{4}$ cups flour, 1 teaspoonful Royal baking powder. Sift flour and baking powder twice. Add chocolate last and flavor.

Frosting: 1 cup sugar, 4 tablespoonfuls water. Boil until it threads. Beat a little; add whites of 2 eggs, beaten stiff.

Lou Tweedie.

Sunshine Cake

Four eggs, 1 cup sugar, 4 tablespoonfuls cold water, 1 cup flour, 1 teaspoonful Royal baking powder, pinch salt, 1 teaspoonful flavoring.

Formula: Beat egg yolks, add sugar, cold water, flour sifted with baking powder and salt, flavoring. Fold in whites of eggs (beaten stiff.)

Mrs. Minda Crosby.

Sour Cream Cake

Two eggs in cup, fill up with sour cream, 1 cup sugar, butter size of walnut, 1 cup flour and little salt, 1 level teaspoonful soda, flavoring to suit taste.

Mrs. Nina Scovill.

Five-Minute Cake

One cup sugar, 1 cup butter, 1 rounding teaspoonful of Royal baking powder, salt. Melt lump of butter size of a walnut, put into cup, break in an egg and fill cup with milk. Stir into dry ingredients; add 1 teaspoonful vanilla and beat 5 minutes. Bake in 2 layers.

Mrs. C. S. Burns.

Ginger Cake

One cup sour milk, 1 cup sugar, 1 cup molasses, 2 eggs, butter size of walnut, $1\frac{1}{2}$ teaspoonfuls ginger, $1\frac{1}{2}$ teaspoonfuls cinnamon, 2 scant cups flour, 2 teaspoonfuls soda, dissolved in $\frac{1}{2}$ cup hot water.

Mrs. Don Comstock.

Hot Water Ginger Bread

One cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter or lard, 1 egg, 1 cup boiling water, 2 teaspoonfuls soda, 1 teaspoonful ginger, 2 teaspoonfuls cinnamon, $2\frac{1}{2}$ cups flour.

Method: 1. Mix dry things except sugar. 2. Mix molasses, sugar, butter, melted. 3. Add the egg to lard mixture and beat. 4. Add wet to the dry mixture. 5. Add hot water and beat well. 6. Bake 25 minutes in hot oven.

Mrs. Martin Dawson.

Chocolate Nougat Cake

One cup sugar, $1\frac{1}{2}$ cups butter, 1 cup sour milk, $1\frac{1}{2}$ cups flour, 1 level teaspoonful soda, 2 eggs, 1 cup raisins, 1 cup nut meats, 2 squares chocolate, 1 teaspoonful vanilla.

Method: Cream butter and sugar, add eggs, 1 at a time, and beat all together; add melted chocolate, then milk, soda put in milk. Last add flour, then raisins, nuts and vanilla. Ice with boiled icing. 1 egg (white), 1 cup sugar, water.

Mrs. Martin Dawson.

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Fried Cakes

One cup sugar, 1 cup sour milk, with 1 level teaspoonful soda; 1 egg and $\frac{1}{4}$ teaspoonful nutmeg, 3 tablespoonfuls melted lard, 1 teaspoonful Royal baking powder, mixed in flour to handle nicely on board. Makes about 3 dozen.

Mrs. Lillian M. Gale.

Potato Fried Cakes

Three medium sized potatoes, well mashed; 2 cups sugar, 1 teaspoonful melted butter, 3 eggs, 1 cup sweet milk, 6 cups flour, 3 teaspoonfuls Royal baking powder.

Mrs. George A. Thompson.

Fried Cakes

One beaten egg, $\frac{1}{2}$ cup sour cream, 1 cup sour milk, $\frac{1}{2}$ teaspoonful level of soda, 1 scant cup sugar, pinch salt, nutmeg, 1 teaspoonful Royal baking powder, flour enough to roll very soft.

Nina Renton.

Jolly Boys

Sift well 5 tablespoonfuls yellow cornmeal, 4 tablespoonfuls flour, 2 tablespoonfuls sugar, $\frac{1}{4}$ teaspoonful salt, 2 heaping teaspoonfuls Royal baking powder. Beat 2 eggs and add to the mixture, with enough milk to make a drop batter. Stir in quick 2 teaspoonfuls of melted butter. Beat well and drop in small spoonfuls into smoking hot fat. Serve with hot maple syrup.

Mrs. Neff.

Doughnuts

Two cups sugar, 1-3 cup butter, 2 cups sweet milk, 3 eggs, 1 heaping teaspoonful Royal baking powder to each pint flour. Add flour until the right consistency to roll.

Lulu C. Skinner.

A Knox Gelatine Dessert or Salad is attractive and appetizing.

Fried Cakes

One cup sugar, 1 egg, 1 cup sour milk, 1 cup mashed potatoes, 3 tablespoonfuls melted lard, 1 teaspoonful soda, pinch of ginger, pinch of salt, nutmeg, 2 small teaspoonfuls Royal baking powder.

Method: If pinch of ginger is put in lard for frying they will not soak up the lard. Mix soft.

Mrs. Frank Joslyn.

Potato Fried Cakes

Two medium sized potatoes, 2 eggs, 1½ tablespoonfuls butter, 4 cups flour, 1 cup light brown or white sugar, 1 cup sour milk, 1 teaspoonful Royal baking powder, 1 teaspoonful soda, 1 teaspoonful salt, grated nutmeg to taste. Boil potatoes until done, mash, add butter and salt, whip until light; add sugar and eggs, beaten, mixed with sour milk. Add dry to wet, beating thoroughly. Roll out and fry in deep fat.

Mrs. A. Nulan.

Chocolate Doughnuts

Two eggs, 1 tablespoonful melted butter, 1 cup sweet milk, 1 cup sugar, ½ teaspoonful salt, 2 tablespoonfuls melted chocolate, 1 teaspoonful vanilla, 2 teaspoonfuls Royal baking powder, 3 cups flour, 1 cup sugar. Put sugar in mixing bowl, add beaten eggs, butter, chocolate and milk. Sift in dry ingredients, add vanilla. Roll out and fry in deep fat.

Mrs. A. Nulan.

Snow Balls (White)

One cup sugar, 6 tablespoonfuls melted butter, 2 eggs, 1 cup sweet milk, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, a very little nutmeg, 1 teaspoonful salt. Place sugar in mixing bowl, add butter, beaten eggs and milk. Sift dry ingredients, using about 3½ cups flour. Add to wet ingredients. Mix quite soft. Roll out. Cut with a small, round cutter, your tea canister top may be right size, and fry in deep fat. Roll each cake when cool in xxxx sugar.

Mrs. A. Nulan.

See that the name K-N-O-X is on each package of gelatine you buy.

Pies

"Who'll dare deny the truth there's poetry in pies "

Orange Pie

Two tablespoonfuls cornstarch, dissolved in $\frac{1}{2}$ cup cold water and stirred into a cup of boiling water and cooked for 3 minutes, stirring all the time. Then take from fire and add the juice of 3 oranges and the rind of 1; 1 cup sugar, $\frac{1}{8}$ teaspoonful of salt, and when it becomes cold the yolks of 3 eggs are beaten in. The mixture is then poured into a baked pie shell and covered with the whites, beaten with 4 teaspoonfuls of powdered sugar. Put in oven and brown.

Nellie H. Stephens.

Pumpkin Pie

Line a deep dish with a good crust. 1 cup pumpkin, $\frac{1}{2}$ cup brown sugar, 2 eggs, 1 teaspoonful melted butter, 1 teaspoon ginger, $\frac{1}{2}$ teaspoonful cinnamon, 1 teaspoonful salt, 1 cup milk. Fill crust and bake slowly. Makes 1 pie.

E. W. B.

Butter Scotch Pie

Pie crust: $1\frac{1}{2}$ cups flour, 1-3 to $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ teaspoonful salt, cold water.

Filling: 1 cup brown sugar, 2 teaspoonfuls water. Let this mixture boil until it forms hard ball in cold water. Stir into this yolks of 2 eggs, 1 tablespoonful flour, $1\frac{1}{2}$ cups of sweet milk. Cook until thickened and add $\frac{1}{2}$ teaspoonful vanilla. Make meringue of whites of eggs and 2 tablespoonfuls sugar.

Mrs. A. F. Schultz.

French Pie Crust

Three cups flour, $\frac{1}{2}$ teaspoonful Royal baking powder, 1 teaspoonful salt, 1 cup lard, $\frac{3}{4}$ cup boiling water.

Knox Gelatine is measured ready for use—two envelopes in each package.

Lemon Pie

Grated rind and juice of 1 lemon, 1 cup sugar, 1 tablespoonful butter, 1 egg, 1 cup hot water, 1 tablespoonful cornstarch stirred into the cup of hot water. Cook until it thickens.

Rhubarb Pie

Line a deep pie dish with good crust. Filling: 2 cups rhubarb, cut into inch pieces; 1 cup sugar, 2 tablespoonfuls flour, 1 tablespoonful butter, $\frac{1}{8}$ tablespoonful salt, 1 egg. Cover with crust and bake.

Mrs. Kinear.

Pumpkin Pie

Two cups of stewed pumpkin, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful of cinnamon, 2-3 cup sugar, 1 teaspoonful ginger, 2 eggs, 1 pint of milk, scant. Place the pumpkin in quart measure, add sugar, salt and spice, and then the beaten eggs. Stir well and add sufficient milk to make a quart of the whole mass. Turn into pie tin lined with paste and bake slowly for 45 minutes. When a silver knife inserted in the pie comes from it clear it is done.

Mrs. Duane Spalsbury.

Sunkist Lemon Pie

One and a quarter cups sugar, 1-3 cup flour, few grains salt, juice of 1 lemon, 3 egg yolks, 1 cup boiling water, 1 teaspoonful butter. Mix sugar, flour and salt, add boiling water, stirring constantly. Cook 15 minutes, then add butter, egg yolks and juice of 1 lemon. Turn into flaky pastry which has been baked a golden brown. Make a meringue of 3 egg whites and add $\frac{1}{2}$ cup powdered sugar, with a teaspoonful of lemon juice. Cover pie with meringue and bake in moderate oven until brown. Cool before serving.

Arline Moffett.

Cream Pie

One pint milk, $\frac{1}{2}$ cup sugar, 2 heaping teaspoonfuls flour, 2 eggs, little salt. Use whites of eggs for top. Flavoring.
Mrs. Edwards.

Caramel Pie

One cup brown sugar, $1\frac{1}{2}$ cups milk, 2 egg yolks, 1 tablespoonful butter, 2 tablespoonfuls flour. Cook until thick. Bake pie crust and fill with mixture. Frost with meringue made from whites of eggs.

Mrs. Nina Moran.

Banana Pie

Bake crust. 1 cup sugar, 1 teaspoonful butter, creamed; yolks of 2 eggs, 2 tablespoonfuls flour, 1 cup boiling water; cook until it thickens; 1 layer of bananas, 1 layer of cream. Frost top.

Tomato and Apple Mincemeat

One peck green tomatoes, 1 peck apples, 3 pounds brown sugar, 1 tablespoonful flour, 1 cup vinegar, butter size of an egg, 1 teaspoonful cinnamon, 1 teaspoonful allspice, $\frac{1}{2}$ teaspoonful black pepper, nutmeg and salt to taste, 1 cup currants. Boil down like any mincemeat. Lemons may be added.
Mrs. C. P. Riley.

Cream Pie

Three eggs, 2 whites for meringue, $\frac{3}{4}$ cup sugar, 1 pint milk, butter size of hickory nut, 1 tablespoonful cornstarch mixed with sugar, vanilla. Cream yolks, sugar and cornstarch and add milk. Cook in double boiler until it thickens, but do not allow to cook too long, as it becomes watery. When cool add butter and vanilla. Bake in well baked crust.
Grace Ross.

Knox Sparkling Gelatine makes dainty desserts for dainty people.

Chiffon Lemon Pie

Four eggs, separated; $\frac{3}{4}$ cup sugar, pinch of salt, juice and grated rind of 1 lemon. Beat yolks until light and add sugar and lemon juice. Cook in double boiler until thick. Remove from fire and fold in the beaten whites of 2 eggs after adding grated rind to them. Put in baked crust with remaining 2 whites for top.

Grace Ross.

Butter Scotch Pie

One tablespoonful butter, 2 tablespoonfuls flour, 1 cup brown sugar, 2 eggs, $1\frac{1}{2}$ cups milk. Melt butter, add flour, then add sugar; to butter and flour mix eggs and milk together. Stir all together and let thicken.

Edythe Swartz.

Banbury Tarts

One cup raisins, 1 egg, 1 cup sugar, 1 cracker, juice and grated rind of 1 lemon. Chop raisins, add sugar, egg, slightly beaten, cracker, finely rolled, and lemon juice and rind. Roll puff paste into a long sheet, cover with mixture. Put on this another sheet of the paste, prick well and bake in a moderately hot oven till nicely browned. Cut into pieces $3\frac{1}{2}$ inches long by 2 inches wide. I vary this recipe by using peach and orange conserve, any kind of juice or well-seasoned mincemeat.

Mrs. F. A. Barbour.

Raisin Pie

Half package of raisins, $\frac{1}{2}$ cup of sugar, 1 egg, small piece of butter, 2 tablespoonfuls cornstarch. Cook the raisins for 45 minutes or until soft. When done have covered with water. Then add the sugar, egg, butter and cornstarch to thicken. Bake with an upper and lower crust.

Mrs. N. Trim.

Give the growing children Knox Sparkling Gelatine.

Lemon Pie

One lemon grated with juice, 1 cup sugar, 1 cup water, 2 tablespoonfuls cornstarch or flour, 1 teaspoonful butter, yolks of 2 eggs. Use whites for frosting.

Dora E. Fletcher.

Cream Pie

Heat $1\frac{1}{2}$ measuring cups milk, mix $\frac{3}{4}$ cup sugar, 2 tablespoonfuls cornstarch, $\frac{1}{4}$ teaspoonful salt, yolks of 2 eggs, $\frac{1}{2}$ teaspoonful each lemon and vanilla and add to boiling milk, stirring till it thickens. Put in a baked crust and cover with meringue made of whites of the 2 eggs and 2 tablespoonfuls sugar and brown slightly in oven.

Emma G. Minor.

Mince Meat

Boil until tender 4 pounds lean beef; when cool chop fine; add 4 pounds apples, 1 pound suet, chopped; 1 pound currants, 1 pound raisins, $\frac{1}{4}$ pound citron. Put over the fire with 1 pound brown sugar dissolved in water; 2 quarts cider, $\frac{1}{2}$ pint fruit juice, 1 tablespoonful cloves, 1 tablespoonful allspice, 1 tablespoonful salt, 1 tablespoonful ginger, 1 tablespoonful mace, 1 nutmeg, grated; juice and grated rind of 1 lemon. Let all boil together about 10 minutes.

Mrs. G. S. Baker.

Mince Pie

Three bowls cooked beef, minced; 5 bowls apples, chopped; 1 cup molasses, 1 cup vinegar, 1 cup boiled cider, 1 bowl suet, chopped; 2 bowls raisins, $3\frac{1}{2}$ bowls sugar, 2 tablespoonfuls cinnamon, 1 tablespoonful cloves, 1 tablespoonful nutmeg, 1 tablespoonful salt, 1 tablespoonful black pepper, 3 lemons, skin removed, sliced thin. Put all together and boil except spices and meat. Pour while hot over spices and meat previously mixed.

Mrs. Elmer Brown.

Knox Sparkling Gelatine improves Soups and Gravies.

Mincemeat

Four bowls chopped apple, 2 bowls chopped meat, 1 pound suet, 2 bowls molasses, $1\frac{1}{2}$ bowls vinegar, 2 bowls sugar, 2 bowls water, $\frac{1}{2}$ pound citron, 2 pounds currants and raisins, 2 tablespoonfuls cloves, 2 tablespoonfuls cinnamon, 2 nutmegs.

Mrs. Lucy B. Loomis.

Chocolate Pie

One tablespoonful cornstarch, $\frac{1}{2}$ cup sugar, 2 cups scalding milk, 3 eggs, 2 whites left for meringue, $1\frac{1}{2}$ squares chocolate, 1 tablespoonful butter, 1 teaspoonful vanilla, dash of salt. Cook. Put in freshly baked shell.

Mrs. George Ross.

Butter Scotch Pie

1 cup brown sugar, 1 tablespoonful butter. Melt together until crispy; add 2 cups sweet milk and yolks of 2 eggs, stirring constantly, and 2 rounding tablespoonfuls flour, wet with a little of the mixture; small teaspoonful vanilla. Cook till thick; pour into baked crust. Frost with whites of 2 eggs.

Ruth C. Palmer.

Ask your grocer for Knox Gelatine—take no other.

Puddings and Sauces

"You dressing, dancing, gadding—where's the good in?
Sweet lady, tell me, can you make a pudding?"

Chocolate Bread Pudding

Scald 1 pint milk, add 4 tablespoonfuls chocolate that has been melted over hot water, 1 tablespoonful butter, or butter substitute, and 1-3 cup sugar. Pour over $1\frac{1}{2}$ cups stale bread crumbs and beaten yolks of 2 eggs. Turn into a greased pudding dish and bake about $\frac{1}{2}$ hour. Beat the whites of 2 eggs very stiff, add 2 tablespoonfuls of powdered sugar and $\frac{1}{2}$ teaspoonfuls vanilla. Spread over the top of pudding and place in oven until meringue is a light brown. Serve pudding hot or cold.

Frozen Pineapple Pudding

Cook together 4 egg yolks, 5 tablespoonfuls sugar and $\frac{3}{4}$ cup pineapple syrup. Cool and add $\frac{1}{2}$ cup minced pineapple, 1 pint whipped cream and 4 egg whites, well beaten. Pack in ice and freeze.

Mrs. S. E. Driscoll.

Date Pudding

One cup walnut meats, 1 cup dates, $\frac{1}{2}$ cup sugar, 2 eggs, 2 tablespoonfuls flour, 1 tablespoonful Royal baking powder, salt. Bake half an hour. Serve cold with whipped cream.

Mrs. C. F. Comstock.

Pineapple Pudding

Juice of 1 large can pineapple, butter size of walnut, 1 small cup sugar, 1 egg (beaten), 2 tablespoonfuls flour, 1 cup chopped pineapple. Mix butter, sugar, egg and flour together, then put in juice; when boiled, stir in fruit. Serve with whipped cream.

Mrs. F. B. McIlvaine.

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

Date-Walnut Pudding

Two eggs, 2 tablespoonfuls flour, 1 teaspoonful Royal baking powder, 1 cup chopped walnut meats, 1 cup chopped dates, $\frac{3}{4}$ cup sugar. Beat eggs and add sugar. Sift flour and baking powder together. Add walnuts and dates. Sprinkle all with cinnamon. Put in greased pan and bake 30 or 40 minutes in slow oven. Serve with whipped cream.

Gertrude Murray.

Marshmallow Bread Pudding

Four slices stale bread, buttered; 1 quart milk, 3 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoonful salt, 1 teaspoonful vanilla, 1 dozen marshmallows. Cut bread 3-8 of an inch thick. Place buttered bread in a buttered baking dish, buttered side up; over it pour the eggs, slightly beaten with the sugar, salt and vanilla, and then add the milk. Bake in moderate oven 1 hour. Halve the marshmallows and put them on top of the pudding. Return to the oven and bake until marshmallows are browned. Serve hot with hard sauce or cold with whipped cream.

Gertrude Murray.

Carrot Pudding

One cup raw carrots, grated; 1 cup tomatoes, grated; 1 cup sugar, 1 cup flour, 2 teaspoonfuls mixed spices, $\frac{1}{2}$ cup seeded raisins, 1 teaspoonful soda and pinch of salt. Steam three hours.

Mrs. Harry Davis.

Lemon Sponge Pudding

Yolks of 2 eggs, 1 cup sugar, 1 tablespoonful butter, 2 tablespoonfuls flour, juice and rind of 1 lemon, 1 cup milk. Beat whites of eggs to stiff froth; fold in. Set custard cups in pan of hot water and bake about 30 minutes.

Alice Spalsbury.

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

Bakewell Pudding

Ingredients for Puff Paste: 1 egg, $1\frac{1}{2}$ ounces butter, $1\frac{1}{2}$ ounces sugar, 4 ounces raspberry jam.

Method: Line a pie dish with the paste and cover center of dish with jam. Put the egg, well beaten, into a saucepan with the butter and sugar; stir it over the fire until it thickens, and then pour it over the jam and bake about 20 minutes.

N. B. A deep pie dish is best for this pudding.

Mrs. I. Jull.

Black Pudding

One cup molasses, 1 cup hot water, 2 eggs, 3 cups flour, 1 teaspoonful soda, pinch of salt. Steam 1 hour.

Sauce: 1 cup sugar, 2-3 cup butter, 2 eggs, 1 teaspoonful vanilla. Beat to a cream.

Mrs. C. Alban.

Suet Pudding

One cup suet (chopped fine), 1 cup molasses, 1 cup milk, $\frac{1}{2}$ cup sugar, 3 cups flour, $1\frac{1}{2}$ teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful salt, $\frac{1}{2}$ teaspoonful cloves and nutmeg, 1 teaspoonful cinnamon, $\frac{1}{2}$ cup nut meats, 1 cup raisins, $\frac{1}{4}$ cup citron. Bake in round pan or steam.

Mrs. C. P. Congdon.

Rice Pudding

(To bake in oven very slowly)

Three tablespoonfuls rice, 2 tablespoonfuls sugar, nutmeg, few small bits of butter, 1 quart milk.

Dorothy Voorhees.

Molasses Pudding

Two-thirds cup molasses, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup warm water, 1 egg, $1\frac{1}{2}$ cups flour, small teaspoonful soda. Steam 1 hour.

The KNOX ACIDULATED package contains Lemon Flavoring.

Christmas Pudding

One cup suet, chopped fine ;1 cup sugar, 1 cup molasses, 2 cups raisins, $\frac{1}{4}$ pound citron, chopped fine; 3 cups flour, 1 cup sour milk, 1 teaspoonful soda, 1 heaping teaspoonful ground cinnamon. Steam 5 hours. Will keep 6 weeks.

Cream Tapioca Pudding

Three tablespoonfuls tapioca, 4 eggs, 1 cup sugar, 3 tablespoonfuls cocoanut, 1 quart milk. Soak the tapioca in water over night. Put in milk and boil 45 minutes. Beat the yolks of the eggs in a cup of sugar, add the cocoanut; stir in and boil 10 minutes longer; pour in a pudding dish; beat the whites of the eggs to a stiff froth, stir in 3 tablespoonfuls of sugar. Put this over the top, sprinkle with cocoanut and brown 5 minutes.

Ginger Pudding

One cup molasses, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup butter, 1 teaspoonful soda in water, 1 teaspoonful ginger, cloves and cinnamon, $\frac{1}{4}$ teaspoonful each; 1 egg, flour to make like ginger cake. Steam 1 hour. Lovely with whipped cream.

Mrs. Duane Spalsbury.

Orange Pudding

Three oranges, sliced; 1 cup sugar powdered over them; make a custard; 1 pint of milk, 3 tablespoonfuls sugar, butter size of walnut, rounding tablespoonful flour, yolks of 3 eggs. Frost the pudding with whites of the eggs. Put in oven to brown.

Walnut Cream Pudding

Half pint whipping cream, whipped stiff; beat white of 1 egg stiff; fold into cream $\frac{1}{2}$ cup walnut meats, 1 cup marshmallows, fine; pulp 2 oranges, 1 large tablespoonful xxxx sugar. Mix all together, fold into cream.

Jean Rawlinson.

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

English Pudding

One cup suet, 1 cup sour milk, 1 cup brown sugar, $\frac{1}{2}$ cup currants, 3 cups flour, 2 teaspoonfuls soda. Steam $1\frac{1}{2}$ hours.

Mrs. J. O. Grimes.

Pudding

One egg, $\frac{1}{2}$ cup molasses, 2 tablespoonfuls sugar, $1\frac{1}{2}$ cups flour, 2 tablespoonfuls melted butter, 1 teaspoonful soda, dissolved in warm water. Beat thoroughly and add $\frac{1}{2}$ cup boiling water and steam 1 hour.

Sauce for same: Yolk of 1 egg, beaten; $\frac{1}{2}$ cup powdered sugar. Beat and add $\frac{1}{4}$ cup wine (?) and $\frac{1}{2}$ pint whipped cream.

Mrs. G. M. Hull.

Tapioca Pudding

Half cup pearl tapioca, 1 pint milk, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoonful salt, 2 eggs. Wash tapioca and put in top of double boiler with $1\frac{1}{2}$ cups water and allow to soak for several hours. Then add milk and cook over water until tapioca is perfectly clear. Beat egg yolks thoroughly and add to the sugar and salt. Stir this mixture into the cooked tapioca mixture. Cover and continue to cook for 10 minutes or until thick. Remove from fire and while very hot stir in the beaten whites of the eggs and a teaspoonful of vanilla.

Mrs. Joseph L. Fisk.

Carrot Pudding

One cup suet, chopped fine; 1 cup grated carrot (raw), 1 cup grated potato (raw), 1 cup currants, 1 cup raisins, 1 cup brown sugar, 2 cups flour, 1 teaspoonful soda, dissolved in a teaspoonful of boiling water; pinch of salt, $\frac{1}{2}$ teaspoonful cinnamon, allspice and nutmeg. Steam 3 hours. Eat with any pudding sauce desired.

Julia E. Becker.

Use KNOX GELATINE if you would be sure of results.

Suet Pudding

1 cup sugar, 1 cup molasses, 1 cup chopped suet, 1 cup sour milk, 4 cups flour, salt, spices, raisins, 1 teaspoonful soda. Steam 1 hour.

Date Pudding

One package of dates, $\frac{1}{2}$ cup of nut meats, 1 cup bread crumbs, 3 or 4 eggs, beaten; $1\frac{1}{2}$ cups sugar, teaspoonful of vanilla. Bake in moderate oven 15 minutes and serve cold with whipped cream. Pudding should be baked in shallow tin so that it will be thin when done.

Mrs. Ray A. Fletcher.

Southern Corn Pudding

Two cups corn, $1\frac{1}{2}$ cups milk, 1 egg, tablespoonful sugar, salt, pepper, butter.

Method: Cut corn from the cob very finely, scraping out the milk. Beat the egg well, and add the other ingredients. Put all in a baking dish and set in a pan of water and bake slowly till a knife plunged in the center comes out clean.

Mrs. E. Wardroper.

Date Pudding

One cup sugar, $\frac{1}{2}$ cup butter, creamed together; $\frac{1}{2}$ cup flour, 1 teaspoonful Royal baking powder, 1 cup milk, 1 cup nut meats, 1 cup dates. Serve with whipped cream.

Nancy Platt.

Apple Pudding

Grease the tin, slice three-quarters full of apples, pour $\frac{1}{2}$ cup water over with $\frac{1}{2}$ cup sugar, nutmeg.

Batter: 2 tablespoonfuls shortening, 2-3 cup sugar, 1 egg, $\frac{3}{4}$ cup milk, 2 teaspoonfuls Royal baking powder. Make little thicker than cake.

Sauce: 1 cup sugar, 1 cup water, pinch salt, large piece of butter. Flavor.

Nancy S. Platt.

All you add is water and sugar to the Knox Acidulated package.

Lemon Custard Pudding

Cream a piece of butter the size of an egg with 2 cups of sugar. Add the beaten yolks of 4 eggs; add juice and rind of 2 lemons, pinch of salt, 2 cups sweet milk, 4 level tablespoonfuls of flour. Fold in lightly well beaten whites. Bake in a pan of water 45 minutes in a slow oven.

Mrs. Fannie Hubble.

Christmas Plum Pudding

One pound of boiled and mashed potatoes, $\frac{1}{2}$ pound of mashed carrots, beaten together in a bowl until perfectly smooth, then to this paste is added a pound of flour, 1 pound of minced beef suet, 1 pound brown sugar, teaspoonful of salt, dessert spoonful of mixed spices and ginger, 1 cup molasses, teaspoonful of soda. Mix these ingredients together thoroughly before adding the fruit: 1 pound chopped raisins, 1 pound currants, $\frac{1}{4}$ pound mixed peels. This mixture should be kept a week, stirring every day, before putting into pans. Steam 5 or 6 hours. This makes 3 cakes.

Mrs. George Holmes.

Black Pudding

Half cup molasses, $\frac{1}{2}$ cup hot water, $1\frac{1}{4}$ cups flour, 1 level teaspoonful soda in hot water, pinch salt. Steam 1 hour.

Sauce: 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter.

Etta Smith.

Marshmallow Pudding

Cut $\frac{1}{2}$ pound marshmallow into small pieces, cut 1 cup pecan nuts and 1 cup cherries into bits; beat 1 pint cream to a stiff froth; soften 1 tablespoonful gelatine in 2 tablespoon-cherry juice 10 minutes, then dissolve in 2 tablespoonfuls hot water. Cool and pour over whipped cream, stirring carefully. Sprinkle in marshmallow, fruit and nuts, stirring all the time.

Caroline Lewis.

For Dainty, Delicious Desserts use Knox Gelatine.

Caramel Nut Pudding

Two cups water, 2 cups brown sugar, $1\frac{1}{2}$ tablespoonfuls cornstarch, $\frac{1}{2}$ cup nut meats. 1. Cook water and sugar until it boils; add cornstarch dissolved in cold water. Cook 10 to 15 minutes. 2. Take from fire, add nuts and pour into molds. 3. Serve cold with whipped cream.

Caroline Lewis.

Date Pudding

One and a half cups sugar, 4 eggs, $\frac{1}{2}$ cup flour, 2 teaspoonfuls Royal baking powder, salt, dates, walnuts. 1. Mix sugar, eggs, fruit, nuts and dry ingredients. 2. Turn into buttered baking dish. 3. Place in a pan of hot water and bake 20 minutes in a moderate oven. Serve with whipped cream.

Caroline Lewis.

Steamed Pudding

One egg, 1 tablespoonful sugar, beaten together; $\frac{1}{2}$ cup molasses, 2 tablespoonfuls melted butter, $\frac{1}{2}$ cup flour, 1 teaspoonful soda, dissolved in 1 tablespoonful hot water; $\frac{1}{2}$ cup boiling water. Add this last; steam 45 minutes.

Sauce: $\frac{3}{4}$ cup powdered sugar, creamed with 1 egg, $\frac{1}{2}$ teaspoonful vanilla, $\frac{1}{2}$ pint whipped cream.

Mrs. Ada Moore.

Suet Pudding

One cup suet, chopped fine; 1 cup molasses, 1 cup milk, 1 cup raisins, 1 cup currants, 4 cups flour, 1 egg, 3 teaspoonfuls Royal baking powder. Steam 3 hours.

Mrs. C. P. Riley.

Holiday Pudding

One pound brown sugar, 4 eggs, beaten; $1\frac{1}{2}$ cups flour, 1 teaspoonful Royal baking powder, $\frac{1}{2}$ pound pecan meats, chopped; 1 teaspoonful vanilla. Bake slowly and serve with whipped cream. Serve about 10 people.

Mrs. Fred Weinmann.

Try KNOX ACIDULATED GELATINE with the
Lemon Flavor enclosed.

Glorified Rice

Two cups boiled rice (cooked in milk), 24 marshmallows, cut in quarters; $\frac{1}{2}$ cup sugar, 1 pint pineapple, 1 cup whipped cream.

Method: Cut pineapple in cubes, add rice and sugar; pour over marshmallows and let stand 1 hour. Just before serving add whipped cream and garnish with cherries or other fruit.

Mrs. George Moorman.

Steamed Molasses Pudding

Half cup molasses, 2 tablespoonfuls sugar, $1\frac{1}{2}$ cups flour, 1 egg, 2 tablespoonfuls butter, 1 teaspoonful soda in $\frac{1}{2}$ cup boiling water. Steam 1 hour.

Sauce: $1\frac{1}{2}$ tablespoonfuls cornstarch, 1 cup sugar, cinnamon and water. Boil.

Catherine C. Cain.

Suet Pudding

One cup suet, 1 cup chopped raisins, 1 cup brown sugar, $\frac{1}{2}$ cup molasses, 1 cup coffee (liquid), 2 teaspoonfuls (even full) soda, 1 teaspoonful cinnamon, 1 teaspoonful cloves, $\frac{1}{2}$ nutmeg, 1 teaspoonful salt; flour to thicken.

Sauce: 1 egg, 1 cup sugar, whip together for 5 minutes; add 1 cup whipped cream.

Mrs. N. Wallace.

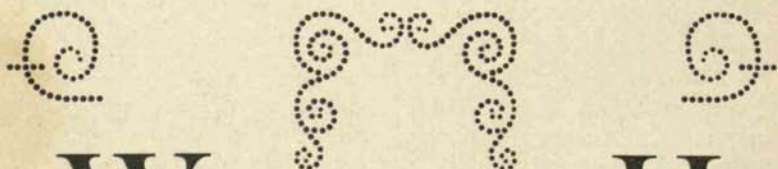
Frozen Pudding

One tablespoonful cornstarch, 1 pint milk, 1 tablespoonful sugar, 1 egg, pinch salt, butter. Moisten cornstarch with a little of the milk; add sugar and beaten egg. Stir into the remainder of the milk, heated. Cook in a double boiler; add flavor. To this foundation add when cold: $\frac{1}{2}$ pint whipped cream, 1 small can shredded pineapple, 1 bottle cherries. Set out over night to freeze or pack in freezer with ice and salt.

Mrs. Lee Dawson.

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Everybody Goes to the



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Rice

Rice, a convenient starchy food, is nutritious and palatable and digests well. It may be cooked quickly without waste, and is an economical addition to the diet.

A great variety of substantial desserts may be made using rice as a foundation, with the addition of milk, eggs, fruits, nuts, etc.

The brown or unpolished rice is the more desirable.

Boiled Rice

Put 1 quart boiling water and 1 teaspoonful salt in a double boiler. Add gradually 1 cup rice. Cook rapidly, uncovered, from 20 to 30 minutes without stirring. When rice has absorbed all the water, place tight cover on the double boiler, set on back of range, and let steam finish the cooking. The kernels will be full and distinct, and cooked in this way, rice retains all its nourishment.

Rice with Egg Sauce

Line a greased bread pan with warm, salted rice. Cover bottom and sides of pan, fill center with any flaked fish, well seasoned, cover top with rice and steam 1 hour. Turn on a platter for serving and surround with egg sauce.

Egg Sauce: Melt 2 tablespoonfuls drippings with 3 tablespoonfuls flour, salt and pepper. Pour on gradually $1\frac{1}{2}$ cups milk, or hot water, stir occasionally and boil a few minutes, then add 1 egg yolk, slightly beaten, and season with 1 teaspoonful lemon juice or vinegar.

Fried Rice

Pack left-over boiled rice in Royal baking powder cans or a bread tin, rinsed in cold water. When using, turn out, cut in slices and cook first on one side, then on the other in hot drippings or bacon fat. Serve as a vegetable, or as a dessert with syrup.

KNOX GELATINE is highest quality and worth its price.

Rice and Carrots

Heat left-over boiled rice in a double boiler and arrange on a platter in a mound. Surround with carrots that have been cooked until tender and seasoned with a little butter, pepper and salt. Serve as a vegetable course.

Spanish Rice

Cook for 10 minutes in a double boiler 1 cup rice, 2 cups water and salt to taste. Place in a frying pan 1 tablespoonful drippings (preferably lard, to keep it white), 1 small onion cut in tiny pieces, 3 tablespoonfuls canned or fresh tomatoes, 1 small red pepper and 1 green pepper cut in medium size pieces. Use the fresh peppers whenever possible, otherwise pimientoes. A few of the seeds are left in but the white part of the pepper is removed so that it will not be too peppery. Cook altogether for a few minutes, but do not brown, then add to the rice and cook for about an hour and a half without stirring. When ready to serve, the rice should be white and fluffy, and of a thick consistency.

Knox Butter Scotch Rice

Wash 1-3 cup rice and cook until nearly tender in a double boiler with 2 cups of milk, scalded, and $\frac{1}{4}$ teaspoonful salt. Meanwhile cook together in a shallow pan 1 cup of brown sugar and 2 tablespoonfuls of butter until it gets very dark brown, but not burnt. Add to this the rice and milk and finish cooking until the rice is tender and the caramel melted. Soak 1 envelope Knox Sparkling gelatine in $\frac{1}{2}$ cup cold water until it is softened, and then dissolve it in 1 cup of hot milk. Strain into the cooked rice mixture and turn into a cold wet mold.

Lemon Rice

One quart milk, $\frac{1}{2}$ cup rice, boil until creamy; add 1 cup sugar, yolks of 2 eggs, grated rind of 1 lemon, 1 tablespoonful butter. Remove from fire. Beat the whites of 2 eggs, $\frac{1}{2}$ cup sugar and juice of 1 lemon. Put over top, place in oven to brown.

Mrs. Penman.

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

Desserts

"Arn't pleased, your honor," quote the peasant,
This same dessert is very pleasant."

Rice Parfait

Soak $\frac{1}{2}$ envelope Knox Sparkling gelatine in 1 cup cold milk and dissolve in 2 cups hot boiled rice. Add 1 cup sugar, $\frac{1}{4}$ teaspoonful salt, and when cool fold in 1 cup cream beaten until stiff. Add 1 cup chopped nut meats and 1 teaspoonful vanilla. Turn into a mold and chill. Maple or brown sugar may be used in place of the white sugar.

Rice Mold with Fruit

Soak $\frac{1}{2}$ envelope Knox Sparkling gelatine in $\frac{1}{4}$ cup cold water 10 minutes and dissolve by standing cup in hot water. Add $\frac{1}{2}$ cup of any canned or fresh fruit juice at hand (cherry, cooked pineapple, raspberry or strawberry are all good), $\frac{1}{2}$ cup sugar and a few grains of salt to 1 cup cooked rice. Strain into this the dissolved gelatine and mix thoroughly. Cool slightly, add 1 cup whipped cream or milk. Turn into mold. Mold may be decorated with slices of pineapple or other fruits. Serve with or without cream.

Maple Custard

One-third cup maple syrup; fill with sweet milk; 1 egg, slightly beaten; salt. Steam about 15 minutes. (No sugar).
Alice Spalsbury.

Maple Mousse

One cup maple syrup, 2 beaten eggs. Put together and heat enough to cook eggs. Beat 1 pint of cream. Mix all and freeze.
Mrs. C. Alban.

Where recipes call for Gelatine use KNOX SPARKLING GELATINE.

Strawberry Ice

Three pints thin cream, 2 boxes berries, 2 cups sugar, pinch of salt.

Method: Wash and hull berries, cover with sugar and let stand 2 hours. Mash and press through a fine strainer; add the salt and cream and freeze.

Permilla Kerner.

Maple Mousse

One cup maple syrup, 4 eggs, 1 cup whipping cream, well beaten Boil syrup with beaten yolks until thick. Add the beaten whites while still warm. Chill thoroughly. Add cream. Pack, in tight receptacle, in salt and ice for 3½ hours. Will serve 8 people. If wanted extra nice add nut meats or fresh fruit.

Lemon Ice

Six eggs, 2 quarts milk, 3 cups sugar. Beat up together, put in freezer and turn until it begins to harden, then add the juice of 6 lemons. Turn until firm. Makes 1 gallon.

Mrs. D. W. Webster.

Pineapple Bisque

Half box Knox Sparkling gelatine, dissolved over tea-kettle with 1 cup pineapple juice; stir in 1 cup sugar and dissolve. Set aside to cool. Beat 1 pint cream, then heat gelatine and mix and stir in 1 cup shredded pineapple, 1 cup nut meats, ground fine; 1 cup cherries. Mix and set.

Mrs. Jack Shepherd.

Pineapple Dessert

One can sliced pineapple, ¾ pound marshmallows, 1 bottle of cherries, ½ pint of whipped cream. Dice pineapple, cut marshmallows and soak in pineapple until all of juice is absorbed. Add chopped nuts and whipped cream. Garnish with cherries. Chill and serve.

Mrs. Imoe Belle D. Staeb.

Each package of KNOX GELATINE makes FOUR PINTS of jelly.

Uncooked Date Dessert

Half pound dates, chopped fine; $\frac{1}{4}$ pound English walnuts, chopped fine. Mix together with cold water until the right consistency. Serve with whipped cream.

Mrs. F. B. McIlvaine.

Butter Almond Crescents

Two cups flour, 1 cup butter, $\frac{1}{4}$ pound blanched almonds, $\frac{1}{2}$ pound powdered sugar. Pour flour into bowl, add butter, grated nut meats, 5 tablespoonfuls powdered sugar and knead into dough. Roll very thin. Cut into rounds or crescents. Bake in moderate oven. Do not let them get brown. Mix rest of powdered sugar and vanilla and roll cookies in this.

Luncheon Dessert

Soak $\frac{1}{2}$ cup pearl tapioca over night. Add 2-3 cup maple syrup, $\frac{1}{2}$ cup sugar. Cook in double boiler 1 hour. When cold add $\frac{1}{2}$ pint whipped cream with fork. Serves 8 people.

N. D. E.

Date Sticks

Three-quarters cup sugar, $\frac{3}{4}$ cup flour, $\frac{3}{4}$ teaspoonful Royal baking powder. Mix thoroughly and cut into it $\frac{3}{4}$ cup nut meats and 1 pound dates, cut in pieces. Beat 3 eggs and add to mixture. Pour into pan. Bake 20 minutes. Mark when taken from oven. Cut when cold and roll in sugar.

Coffee Jelly

Take a cup of left-over coffee, reheat and dissolve in it 1 tablespoonful gelatine first soaked in $\frac{1}{2}$ cup cold water, add the juice of a lemon and a small amount of sugar. This may be varied by beating into the thickening jelly the white of 1 egg, and a most delicious coffee sponge is the result.

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

Blanc Mange

Soak 1 envelope Knox Sparkling gelatine in $\frac{1}{2}$ cup milk 10 minutes. Scald 3 cups milk with $\frac{3}{4}$ cup sugar, and add soaked gelatine. Strain, cool slightly, add 1 teaspoonful vanilla, and turn into a mold first dipped in cold water. Serve with currant, strawberry or any preferred jelly. Accompany with sugar and thin cream or boiled custard.

Nut Frappe

Soak $\frac{1}{2}$ envelope Knox Sparkling gelatine in $\frac{1}{4}$ cup cold water 10 minutes and dissolve over hot water. Add dissolved gelatine to 1 cup cream, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ cup sugar and stir in beaten white of 1 egg. When cold, add - cup cooked pineapple and strawberries (or conserve may be used), also 1 cup chopped nuts. Serve ice cold in sherbet glasses.

Peach Snowball

Soak $\frac{1}{2}$ envelope Knox Sparkling gelatine in $\frac{1}{4}$ cup cold water and dissolve in $\frac{1}{2}$ cup boiling water. Add 2 tablespoonful lemon juice. Strain, cool slightly and add 1 cup canned peaches, apricots or pineapple pressed through a sieve. When mixture begins to stiffen, beat until light; then add whites of 2 eggs beaten until stiff, and mold in egg cups.

Spanish Cream

Soak 1 envelope Knox Sparkling gelatine in 1 quart milk 10 minutes. Put on fire and stir until dissolved. Add yolks of three eggs and 4 tablespoonfuls sugar well beaten. Cook in double boiler until mixture thickens somewhat. Remove from stove, and have whites of 3 eggs well beaten with 4 tablespoonfuls sugar. Add whites, stirring briskly, until thoroughly mixed. Flavor with 1 tablespoonful vanilla, add $\frac{1}{4}$ teaspoonful salt, and turn into mold. If desired, serve with whipped cream. This will separate and form a jelly in the bottom with custard on top.

Use Knox Gelatine—the Four-Pint package.

A Quick Dessert

Put a spoonful of rich strawberry or red raspberry preserve or jam in the middle of halves of peaches and press the two together again. Lay on sponge cake with whipped cream.

Mrs. W. C. Horner.

Pineapple Charlotte

Three tablespoonfuls cornstarch, 3 tablespoonfuls cold water, 1 cup boiling water, $\frac{1}{2}$ cup grated pineapple, $\frac{1}{2}$ cup sugar. Cornstarch dissolved in cold water; pour on boiling water; add sugar and pineapple, and last the well-beaten whites of 4 eggs. Serve with whipped cream.

Hattie Bonsteel.

Angel Parfait

One cup sugar, $\frac{3}{4}$ cup water, whites of 3 eggs, 1 pint heavy cream, 1 tablespoonful vanilla.

Method: 1. Boil sugar and water until syrup will thread when dropped from a spoon. 2. Pour slowly on beaten egg whites and continue beating until cool. 3. Fold in cream, beaten stiff. 4. Add vanilla and freeze. 5. Pour into molds and pack in ice.

Mrs. Berton Levering.

Rice Snowballs

One pint rice, boiled soft in 2 quarts water, with a teaspoonful of salt; put in small cups to cool. Make a boiled custard with 3 yolks of eggs, 1 pint sweet milk, 1 teaspoonful cornstarch. Flavor with lemon. When cool pour over the rice balls $\frac{1}{2}$ hour before serving.

Mrs. Will Waidner.

Pineapple Trifle

Half cup grated pineapple, 2-3 cup sugar, cooked together; 1 package orange jello in $\frac{1}{2}$ pint boiling water. Add pineapple and juice of $\frac{1}{2}$ orange when jello is cool; when it begins to thicken add $\frac{1}{2}$ pint whipped cream. Put in sherbet glasses to harden and serve with whipped cream on top.

Mrs. Charles E. Sweet.

Knox Gelatine makes a transparent, tender, quivering jelly.

Walnut Surprise

One cup walnut meats, 1 cup brown sugar, 1 cup chopped dates, 1 cup flour, 1 teaspoonful Royal baking powder, 3 eggs, 1 teaspoonful vanilla.

Method: Beat egg yolks, add sugar and other ingredients. Fold in whites of eggs, well beaten. Bake in thin sheet in moderate oven. Serve warm with cream.

Mrs. George Moorman.

Ginger Pudding

One cup molasses, $\frac{1}{4}$ cup melted butter, 1 egg, $\frac{1}{2}$ cup boiling water, 1 teaspoonful soda, 1 teaspoonful ginger, cloves and cinnamon, 1 cup raisins and flour to thicken. Steam 1 hour.

Vinegar Sauce for Pudding: 1 cup sugar, butter size of an egg, a little salt, $\frac{1}{2}$ teaspoonful nutmeg, 2 tablespoonfuls vinegar, 1 pint water. Thicken with flour or cornstarch.

Mrs. Ada Smith.

Date Pudding

Two eggs, well beaten; add $\frac{1}{2}$ cup sugar, beat again; 1 cup nut meats, 1 cup dates, cut; 1 heaping tablespoonful flour, 1 teaspoonful Royal baking powder, 1 teaspoonful vanilla. Bake in a shallow tin 20 minutes. Serve either warm or cold with whipped cream.

Mrs. C. Lindegren.

Baker Cranberry Pudding

Two cups bread crumbs, 1 cup chopped cranberries, 1 cup sugar, $\frac{1}{2}$ cup raisins, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup boiling water.

Method: Mix sugar, butter and boiling water, then add raisins, cranberries and crumbs.

Sauce: 2 level tablespoonfuls butter, 1 cup powdered sugar, 1 dessert spoonful hot milk, vanilla.

Lida Clark.

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons.

Black Pudding (Very Good)

Half cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ teaspoonful soda in 1 cup hot water, 1 egg, $1\frac{1}{2}$ cups chopped suet, $\frac{1}{2}$ teaspoonful each of cloves, cinnamon and nutmeg, 1 cup each of raisins and currants, $\frac{1}{4}$ cup finely shredded citron, $1\frac{1}{2}$ cups flour. Steam 2 hours.

Mrs. O. L. Austin.

Armenian Rice

Wash $\frac{1}{2}$ cup natural rice; grease the bottom of a sauce pan and place in the sauce pan 1 cup milk, $1\frac{1}{2}$ cups boiling water. Bring to the boiling point and add the washed rice. Cook until rice is soft and liquid absorbed. Season with sugar, cinnamon and a tiny bit of lemon peel (grated.) Turn in a dish to mold. Let cool and then cut into blocks and serve with a fruit syrup. Pineapple is generally used with little blocks of pineapple floating in the syrup.

Carrie Hardy.

Caramel Pudding

Two cups brown sugar, caramelized by placing in sauce pan over fire and stirring constantly until sugar is dark brown. Add 2 cups hot milk; pour gradually on the sugar; thicken with 2 rounded tablespoonfuls cornstarch. Add vanilla when partly cool. Serve with whipped cream.

Lulu C. Skinner.

Raisin Puffs

Two tablespoonfuls sugar, 2 eggs, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 2 cups flour, 3 tablespoonfuls Royal baking powder, raisins or fruit. Steam $\frac{1}{2}$ hour in buttered cup. Serve with cream and sugar. This makes 8 cups.

Mrs. Niblach.

Knox stands for Quality and Quantity in Gelatine.

Washington Pie

Beat 2 eggs separately. To yolks add $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup cold water, $\frac{3}{4}$ cup flour, $\frac{1}{2}$ teaspoonful Royal baking powder, vanilla and whites of eggs, beaten stiff. After baking split in two parts while warm.

Filling: 1 large tablespoonful cornstarch, 1 tablespoonful butter, 4 tablespoonfuls sugar; add $1\frac{1}{2}$ cups milk, 1 egg, beaten well and added last; vanilla, salt. Put between cake and put whipped cream on top.

Mrs. Charles E. Sweet.

Apple Tapioca Pudding

Pare and quarter 2 tart apples and place in dish and cover with 1 cup sugar, a little salt, spice and butter. Cook 15 minutes $\frac{1}{2}$ cup of minute tapioca. Add pinch salt in quart of hot water in double boiler; pour over apples and cook until soft. Serve with cream and sugar.

Nina Scovill.

Marshmallow Cream

One teaspoonful gelatine, 3 tablespoonfuls cold milk, 1 cup heavy cream, $\frac{1}{2}$ cup sugar, white of 1 egg, $\frac{1}{8}$ pound marshmallows, 1 banana, 1 tablespoonful lemon juice, $\frac{1}{2}$ cup Malaga grapes, 1 teaspoonful vanilla, cherries or nut meats.

Method: Dissolve gelatine in milk; set in pan of hot water. When dissolved, but still warm, add cream (somewhat beaten) and sugar. Prepare banana by slicing and covering with lemon juice. Add beaten egg white to mixture marshmallows (broken) and fruits. Garnish with cherries, grapes or nut meats. Chill before serving.

Mrs. E. S. George.

Four separate Desserts or Salads from one package of Knox Gelatine.

Maple Moose

One cup maple syrup, 3 eggs, $\frac{1}{2}$ pint cream. Beat yolks of eggs and add to syrup. When cool beat 10 or 15 minutes, until thick, then add whipped cream and whites of eggs and pour in freezer.

Mrs. Reba McLeod.

Pineapple Loaf

One large can pineapple (grated), 2 cups water, 1 cup sugar; add juice of 2 oranges, 2 lemons; 3 level tablespoonfuls Knox gelatine dissolved in cold water.

Dissolve sugar in 2 cups water over fire, cool, add other ingredients. When it commences to set add the well-beaten whites of 2 eggs. Set in ice box until needed. Serve with whipped cream.

Mrs. James Herrick.

Knox Gelatine is economical—one package makes Four Pints of jelly.

Pickles and Relishes

"Love never dies of starvation, but often of indigestion."

Cucumber Relish

One dozen large cucumbers, peeled and chopped fine; 4 large onions, chopped fine; 1 large red pepper, 1 large green pepper, chopped fine; $\frac{1}{2}$ cup salt. Mix, let stand over night. In morning drain thoroughly. Add 1 cup brown sugar and $1\frac{1}{2}$ tablespoonfuls mustard seed, 1. tablespoonful celery seed, vinegar to cover can.

Grape or Plum Catsup

Two and a half quarts of fruit, cooked and put through a sieve. Add $1\frac{1}{2}$ pints sugar, 1 pint vinegar, $\frac{1}{2}$ teaspoonful allspice, 1 tablespoonful cloves, 2 tablespoonfuls cinnamon, 1 tablespoonful salt. Cook till thick, bottle and seal.

Mrs. M. G. Day.

Pie Plant Relish

Two pounds pie plant, $2\frac{1}{2}$ pounds granulated sugar, 1 cup vinegar, 1 teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves. Boil half an hour. Put in large neck bottles and seal.

Emma Fisk.

Mixed Mustard Pickles

One quart small onions, 1 quart green tomatoes, sliced thin; 1 quart cauliflower, break fine; 1 quart cucumber, 1 green pepper and 1 red pepper. Soak in weak brine 24 hours, then scald in weak vinegar and strain.

Dressing: 2 quarts vinegar, 4 tablespoonfuls mustard, 1 cup flour, wet with cold water; 2 tablespoonfuls tumeric, 3 pounds brown sugar. When dressing is hot put in rest and scald. Seal.

Mrs. W. D. Penman.

Desserts can be made in a short time with Knox Gelatine.

Pimento

Remove seed from 2 dozen sweet peppers, cook until tender in 4 teaspoonfuls salt water. Put in jars and cover with 1 cup of water and sugar boiled 15 minutes. Then seal.

Mrs. Jackson.

Pepper Hash

Twelve large green peppers, 12 large red peppers, 12 large onions. Chop fine and add 3 tablespoonfuls salt. Let simmer about 10 minutes. Drain thoroughly. Add 1 quart mild vinegar, 1½ cups brown sugar. Let come to a boil, can.

Emma Fisk.

Grape Catsup

Five pounds grapes, 2½ pounds sugar, tablespoonful each cinnamon, cloves, allspice and pepper, ½ tablespoonful salt, 1 pint of vinegar. Cook grapes, put through a sieve. Add sugar and spices; boil until it thickens a little, then bottle.

Mary E. Springsted.

Ripe Cucumber Pickles

Pare and slice lengthwise large ripe cucumbers. Remove seeds, tasting of cucumbers to see that they are not bitter. Cook in salt and water until nearly tender. Drain and place in cans. Pour over a weak sweetened vinegar and let stand four or five days. Drain again and place over these a hot vinegar sweetened, 1 pint vinegar, 3 pints sugar and seal. Add spice.

Mrs. M. R. Crane.

Pepper Hash

Twelve green peppers, 12 red peppers, 15 onions, 1½ cups sugar, 3 tablespoonfuls salt. Grind and stand in boiling water 15 minutes. Drain, add sugar, salt and enough vinegar to cover.

Mrs. B.

A Knox Gelatine Dessert or Salad is attractive and appetizing.

Olive Oil Pickles

One quart sliced cucumbers, 1 red pepper, 1 onion, 1 cup sugar, 1 teaspoonful mustard seed, 1 teaspoonful celery seed, 1 pint vinegar. Soak cucumbers in weak brine 24 hours. Put all together and cook. One teaspoonful olive oil to each quart can.

Mrs. Albert Ohlinger.

Chop Suey Pickles

Slice 50 medium sized cucumbers and 10 onions together and let stand over night in weak brine. Drain and add 2 quarts vinegar, not too strong; 2 tablespoonfuls mustard seed, 1 tablespoonful celery seed, 1 tablespoonful whole pepper, 2 tablespoonfuls mixed spices, 4 cups sugar, 3 red sweet peppers, ground coarse. Boil 10 minutes. Dissolve 2 tablespoonfuls of curry powder in a little vinegar and add. Then boil 10 minutes longer. Put in cans hot.

Ida C. Moore.

Chopped Pickles

Four quarts chopped green tomatoes, $\frac{3}{4}$ cup salt, 2 teaspoonfuls pepper, 3 teaspoonfuls mustard, 3 teaspoonfuls cinnamon, 3 teaspoonfuls allspice, 3 teaspoonfuls cloves, $\frac{1}{2}$ cup white mustard seed, 4 green peppers, sliced; 2 chopped onions, 2 quarts vinegar. Add salt to tomatoes, cover, let stand 24 hours and drain. Add spices to vinegar and heat to boiling point; then add tomatoes, peppers and onions ;bring to boiling point and cook 15 minutes after boiling point is reached. Store in a stone jar and keep in a cool place.

Green Tomato Relish

Four quarts green tomatoes, 1 head cabbage, 6 onions, 3 green and red peppers, 1 dozen cucumbers, all ground; 3 tablespoonfuls mustard, $1\frac{1}{2}$ teaspoonfuls tumeric, 1 tablespoonful celery seed, 1 tablespoonful mustard seed, 2 tablespoonfuls flour, 4 cups brown sugar, 1 quart vinegar. Boil all 45 minutes, except mustard, flour and tumeric. Dissolve these and add to rest while boiling hot and seal.

Try the Knox Gelatine recipes found in this book.

Corn Salad *

Twenty-two ears sweet corn, 1 head cabbage, 4 green peppers, 4 large onions, chopped; 1 pint sugar, $\frac{1}{2}$ cup salt, $1\frac{1}{2}$ pints vinegar, $1\frac{1}{2}$ ounces mustard, 2 teaspoonfuls tumeric. Cook well and seal while hot.

Sweet Pickled Peaches

Half peck peaches, 1 pint vinegar, 2 pounds brown sugar, 1 ounce stick cinnamon, cloves. Boil sugar, vinegar and cinnamon 20 minutes. Dip peaches quickly in hot water, then rub off the fur with a towel. Stick each peach with four cloves. Put into syrup and cook until soft, using half peaches at a time.

Mustard Pickles

Two quarts cucumbers, sliced; 3 bunches celery, cut up; 1 quart small onions, 1 quart green tomatoes, sliced; 1 cauliflower, 6 green peppers, chopped. Put all in salt water 24 hours, then drain 20 minutes.

Paste: 6 tablespoonfuls mustard, 1 tablespoonful tumeric, 3 quarts cider vinegar, 2 cups granulated sugar, 1 cup flour, $\frac{1}{2}$ teaspoonful celery seed. Sift sugar, mustard and tumeric. Add celery seed; put over fire with the vinegar, thicken with the flour moistened with cold water. Cook until thick and pour over pickles while hot. Let stand a few days before using.

Sweet Pickles

Soak 1 peck of cucumbers three days in strong brine, then three days in fresh water. Cut in chunks and simmer slowly for two hours in weak vinegar in which has been dissolved a piece of alum the size of a walnut, and add a few grape leaves. Drain and put in glass jars. Make a syrup of 3 pints vinegar, 3 pounds brown sugar, 2 tablespoonfuls celery seeds, 2 tablespoonfuls whole allspice, 2 tablespoonfuls cassia buds. Let boil three minutes and pour over pickles.

Mrs. Albert Olinger.

Chili Sauce

Thirty large, ripe tomatoes; 3 green peppers, 6 large onions, 3 cups vinegar, 3 cups sugar, $\frac{1}{4}$ cup salt, 1 teaspoonful cinnamon, cloves and allspice (in bag). Chop peppers and onions, cut tomatoes in quarters, combine and cook three or four hours.

Mrs. Louis S. White.

Chili Sauce

Eight quarts tomatoes, 3 cups red peppers and 2 cups onions (chopped), 3 cups sugar, $\frac{1}{4}$ cup salt, 3 pints vinegar, 3 teaspoonfuls allspice, $\frac{1}{2}$ teaspoonful red pepper, 2 teaspoonfuls ginger. Boil until thick. Three teaspoonfuls each cloves and cinnamon.

Mrs. W. C. Fisk.

Cucumber Pickles

For 200 pickles: 1 pint of salt; put in crock with the pickles. Pour on enough boiling water to cover. Let stand 24 hours. Pour off the brine, scald, skim and add 1 tablespoonful alum. Let stand 24 hours. Drain. Take 2 quarts of vinegar and dilute with water, and scald all the pickles a few at a time, and put in cans and cover with the following pickle: 1 ounce allspice, 1 ounce black pepper, 1 ounce cinnamon, 1 ounce tumeric, 4 or 5 green peppers, sliced; 1 tablespoonful alum, $1\frac{1}{4}$ pounds brown sugar. Boil all spices in the vinegar and pour on pickles hot.

Mrs. W. C. Fisk.

Sweet Pickled Watermelon

Four cups vinegar, 8 pounds sugar, 4 tablespoonfuls cinnamon, 4 teaspoonfuls whole cloves, watermelon. Cut skin from watermelon, cut rind into small pieces about 2 inches square; cover with water and cook until tender. Boil sugar and vinegar 10 minutes. Add spices tied in bag; simmer until syrupy, about two hours; add melon and simmer one hour. Fill jars and seal.

Dorothy Voorhees.

See that the name K-N-O-X is on each package of gelatine you buy.

Indian Sauce

Twelve large sour apples, 12 ripe tomatoes, 9 onions, 1 quart vinegar, 2 tablespoonfuls salt, 1 teaspoonful pepper, 3 cups brown sugar, $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful cinnamon, 1 teaspoonful ginger. Cook until thick.

Mrs. Janet Van de Walker.

Cucumber Pickles

Two cups salt in 1 gallon cold water, 6 large onions, sliced thin; 50 good sized pickles, sliced thin. Soak over night. Then drain thoroughly. Make a syrup of 3 quarts vinegar, 4 cups brown sugar, 1 teaspoonful celery seed, 2 teaspoonfuls mustard seed (white), 1 teaspoonful black pepper, 5 red sweet peppers, sliced thin; 2 tablespoonfuls mixed spices in a bag. Add pickles, etc. Cook 8 to 10 minutes.

Mary Etta Garrett.

French Pickles

Fifty small cucumbers, sliced; 1 pint onions, sliced. Soak in a strong brine ($\frac{1}{2}$ cup salt to 3 pints water) for 2 hours. Drain, add $\frac{1}{2}$ cup mustard seed, $\frac{1}{2}$ teaspoonful celery seed, $\frac{1}{2}$ cup olive oil, and vinegar enough to cover.

Mrs. Janet Van de Walker.

Chopped Pickles

One quart large cucumbers, 1 quart large onions, 1 head cauliflower, 2 red peppers, 3 green peppers, chopped. Do not chop 1 qt. small cucumbers, 1 quart small onions. Put all in a weak brine over night.

Dressing: 3 cups brown sugar, $\frac{1}{2}$ gallon vinegar, $\frac{1}{4}$ pound white mustard seed, 2 ounces celery seed, $\frac{1}{8}$ pound ground mustard, $\frac{1}{8}$ ounce tumeric, 2-3 cup flour.

Make dressing and let come to a boil, then add other ingredients and let come to a boil. Then can for winter use.

Pickled Cherries

Wash, pit and press juice from cherries; put in a crock and pour over them a rich syrup of vinegar, sugar, stick cinnamon and whole cloves. Let stand until next day; then heat syrup and pour over again. Do this for five or six mornings, or until cherries are pickled or juice is thick. Put spices in a bag to save straining juice each time.

Mrs. George Lucking.

Chili Con Carne

One pint tomatoes, strained after boiling thoroughly, so pulp will go through strainer; 1 pint red kidney beans, cooked; 1 teaspoonful salt, 1 tablespoonful chili powder. Set these ingredients aside until meat is prepared: 1 pound round steak, ground and fried in tablespoonful of butter until well done (15 or 20 minutes), 1 tablespoonful of onions, chopped in with meat and cooked. (Same amount of cold meat may be used, ground coarsely.) Add above ingredients to the meat and cook slowly, so as not to scorch, for about 20 minutes.

N. B.: A pint of cooked rice may be used instead of beans.

This is a good cold day luncheon dish. Serve with toast and tea. Recipe serve six people.

Cora Lane Wiedman.

Sliced Cucumber Pickles

One quart sliced cucumbers, not too thin; 1 large onion, sliced thin. Sprinkle 1 tablespoonful salt; let stand 3 hours. Wash and drain; add $\frac{1}{2}$ cup sugar, a few cloves and mustard seed, $\frac{1}{2}$ teaspoonful tumeric, 1 green pepper, cut fine; vinegar to cover, not too strong. Heat well but do not boil.

Mrs. J. E. Moore.

Syrup for Pickled Peaches or Cherries

Four pounds sugar to 1 pint of vinegar, cinnamon and cloves (whole, and put in a bag.)

Knox Gelatine is measured ready for use—two envelopes in each package.

Tomato Catsup

One peck tomatoes makes one gallon of pulp. Four tablespoonfuls salt. Tie the following in bags: $\frac{3}{4}$ tablespoonful black pepper, 1 tablespoonful whole cloves, 1 tablespoonful cinnamon. Boil pulp with spice bags in it until nearly done, then add 1 pint sugar, 4 pounds mustard and $1\frac{1}{2}$ pints vinegar. Mix these last thoroughly before adding to pulp.

Dorothy Voorhees.

Nine-Day Pickles

Put 4 quarts of sliced inch cucumbers in strong cold brine for 3 days. Then put into clear cold water for 3 days. Then stew slowly in weak vinegar with piece of alum for 3 hours and drain. Boil together and pour onto pickles for 3 successive days 3 quarts vinegar, 4 pounds sugar, 1 ounce allspice buds, 1 ounce cinnamon buds, 1 ounce celery seed. Boil a little longer the third day to make a nice syrup. Put in cans for winter use.

Sweet Cucumber Pickles

Two gallons cucumbers; cover with boiling water, to which add 1 cup of salt. Let stand over night. In the morning drain and add the following, all cold: 1 gallon best vinegar, $\frac{1}{2}$ cup salt, $\frac{1}{4}$ cup Coleman's mustard, $\frac{1}{2}$ cup light brown sugar, 2 ounces mixed spices. Each morning add 1 cup of light brown sugar until 3 pounds have been added. Let stand in crock if convenient, or can, but keep vinegar over pickles.

Mrs. Orin Barnhart.

Tomato Catsup

Four quarts strained tomatoes, $1\frac{1}{2}$ pints vinegar, cooked together; 2 tablespoonfuls salt, $\frac{1}{2}$ cup sugar, 2 teaspoonfuls black pepper, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 1 teaspoonful mustard. Makes 4 quarts.

N. D. E.

Max S. Sparkling Gelatine makes dainty desserts for dainty people.

Dill Pickles

One layer pickles, 1 layer dill, 1 layer grape leaves, little whole black pepper and horse radish root, 6 quarts water, 1 quart vinegar, 1 pint salt. Boil all together and pour over pickles while hot. This will cover 8 quart cans.

Mrs. W. A. VanWegen.

Mustard Pickles

Equal parts of small onions, tomatoes, ripe cucumbers, green cucumbers and cauliflower. Let vegetables stand in salt over night.

Paste: 5 tablespoonfuls of mustard, 1 tablespoonful tumeric, 2 cups brown sugar, $\frac{1}{2}$ cup flour and vinegar enough to make a smooth paste, butter size of an egg, 2 pints of hot vinegar, stirred into paste. When cooked pour over vegetables and cook slightly.

Mrs. J. Coffron.

Cold Meat Relish

One peck ripe tomatoes, 6 cups chopped onions, 2 cups chopped celery, 3 red peppers, 1 cup salt, 2 pounds brown sugar, 2 ounces mustard seed, 2 ounces cinnamon, 1 quart vinegar. Bottle cold and seal.

Mrs. Arnold Wiard.

Chunk Pickles

Soak large cucumbers in strong brine 3 days; then put in clear water for three days, changing water daily. Drain, wipe dry and cut in pieces about an inch long. Simmer slowly in vinegar and water with piece of alum size of walnut and grape leaves in layers through them. Do not boil. Let heat thoroughly. Drain. To 7 pounds brown sugar, $\frac{1}{2}$ pint vinegar, 1 ounce each of stick cinnamon, celery seed and whole allspice. Let come to a boil and pour over cucumbers. Seal in cans.

Mrs. J. Hopkins.

Give the growing children Knox Sparkling Gelatine.

Olive Oil Pickles

Seventy-five small cucumbers, sliced very thin; 1 quart onions, ground. Dissolve 1 cup salt in $\frac{1}{2}$ cup water and pour over. Let stand 5 or 6 hours and drain. Mix 1 quart cold vinegar, 1 cup olive oil, 1 ounce white mustard seed, 1 ounce celery seed. Pour over drained cucumbers and onions and can.

Mrs. J. H. Hopkins.

Spiced Currants

Three and a half pounds currants, $2\frac{1}{2}$ pounds sugar, $\frac{1}{2}$ pint vinegar, cooked till dissolved. Add currants to above syrup; season with 2 teaspoonfuls cinnamon, 1 teaspoonful allspice, 1 teaspoonful nutmeg, 1 scant teaspoonful cloves. Boil $\frac{1}{2}$ hour, or until it jellies.

Mrs. Iva Lockwood.

Spanish Pickles

One peck green tomatoes, 1 dozen onions. Slice, sprinkle with salt and let stand over night and strain off the juice. Allow 1 pound sugar, $\frac{1}{4}$ pound whole white mustard seed, 1 ounce ground black pepper, 1 ounce ginger and 1 of cinnamon. Mix dry. Put a layer of tomatoes and onions in a kettle and sprinkle with spice, then tomatoes, and so on until all are used. Cover with vinegar and let boil 2 hours, after which pack in small jars and set in the cellar.

Mrs. Mabel M. Stringham.

Sliced Cucumber Pickles

Two quarts sliced cucumbers, 4 large onions, chopped; 2 green peppers or 1 red pepper. Sprinkle with salt. Let stand 3 hours, then drain off. 1 quart of vinegar, 1 cup sugar, 1 tablespoonful mustard seed, 1 tablespoonful whole cloves, 1 tablespoonful cinnamon buds, 1 cup brown sugar, 1 teaspoonful tumeric. Cover with the vinegar. Let come to a boil and put in sealed cans.

Mrs. Charles Challis.

Knox Sparkling Gelatine improves Soups and Gravies.

Chili Con Case

One can pimentos, $\frac{1}{2}$ pound cheese, 2 eggs, $\frac{3}{4}$ cup sweet milk, a little cayenne pepper and salt. Cut pimientoes fine and heat in double boiler with milk and liquor from pimentos. Add salt and pepper and cheese, cut fine, and stir till cheese is dissolved. Just before taking from stove add eggs, well beaten, and cook till done. Serve on long crackers, toast or bread.

Emma G. Minor.

Aristocrats

Four dozen cucumbers, sliced, 1 quart onions, chopped, 1 cup salt; stand over night and drain in the morning. Add 1 quart vinegar. 5 ounces (10 tablespoonfuls) olive oil, 1 teaspoonful celery seed, 1 teaspoonful black mustard seed, 1 teaspoonful white mustard seed. Will keep in jar.

Lura Ament.

Ask your grocer for Knox Gelatine—take no other.

Conserves, Marmalade, Jellies

"Her well appointed table groaned beneath the ample spread;
Course followed appetizing course, and the hunger fastly fled."

Pear Compote

Pare some small pears and leave them whole,
Now cut their stems away;
In water stand, where lemon juice
Will keep them white, they say.

Next boil a cup of sugar sweet,
The granulated's best,
With tablespoon of water till
It threads---that is the test.

Dry well and form in pyramid
The pears, on which you pour
The half-cold syrup, so each one
With glaze is coated o'er.

Put this to cool; then, with whipped cream
Heaped all around the base,
Serve cold as ice from Polar seas,
Or any frigid place.

Good as this sounds, if o'er the fruit,
Before the syrup's set,
Almonds are cast, or other nuts,
You'll find it better yet.

Grace Sage.

Quince Honey

Two large quinces, cut up; 2 cups sugar, 2 cup boiling water. Boil together $\frac{1}{2}$ hour, or until thick, and put in jelly glasses.

Lou Tweedie.

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

Orange Marmalade

Nine oranges, 3 lemons, cut in thin slices, and add 4 quarts water; let stand 24 hours; add 7 pounds sugar. Boil gently until thick and transparent.

Mrs. Wm. Webb.

Pear Chips

Eight pounds pears, 6 pounds sugar, $\frac{1}{4}$ pound preserved ginger, 4 lemons, grated, yellow and juice; 1 quart of water. Boil 2 hours.

Eva V. S. Robbins.

Spice Grapes

Five pounds grapes, $2\frac{1}{2}$ pounds sugar, 1 cup vinegar, 2 teaspoonfuls cinnamon, 1 teaspoonful cloves. Pulp grapes and cook skins in the vinegar $\frac{1}{2}$ hour. Cook pulp and put through colander. Mix all together and cook about 20 minutes.

Mrs. Janet Van de Walker.

Crabapple Jelly

Cut crabapples in quarters, add water to come nearly to the top of apples; boil until tender; strain through bag; boil juice 20 minutes; add equal quantity of heated sugar. Boil until it begins to jelly.

Orange Marmalade

One can pineapple, 2 oranges run through grinder, equal weight of sugar. Let stand over night. In the morning cook 20 minutes. Put in glasses and seal.

Mrs. VanWegen.

Quince Honey

Pare and grate 5 nice quinces, 5 pounds of sugar to 1 pint of boiling water. Stir over fire until dissolved. Add the quinces, cook 15 minutes. Pour into glasses. Cover when cold.

Mrs. Joanna Knight.

KNOX GELATINE IS GUARANTEED to please or money back.

Rhubarb Marmalade

Two pounds of rhubarb, $\frac{1}{2}$ cup of water. Boil 10 minutes. Add 2 pounds of sugar, juice of 2 oranges and 1 lemon, 1 pound raisins. Cook until it jellies.

Stella Horner.

Orange Marmalade

Six oranges, sliced thin; 3 lemons, sliced thin. To each pint of fruit add $1\frac{1}{2}$ pints water and boil hard $\frac{1}{2}$ hour. Let stand 24 hours. To each pint of fruit add $1\frac{1}{2}$ of sugar and boil from 20 to 40 minutes. Make peach marmalade by taking equal parts fruit and sugar, cook down until right consistency, then add same amount of orange marmalade, both being hot.

A. E. Carpenter.

Gingered Pears

Eight heaping pints pears, cut in dice; 8 heaping pints sugar, 8 lemons, 4 sliced and juice of 4; two 25 cent bottles of preserved ginger.

Mrs. Lucy B. Loomis.

Orange Marmalade

Slice thin 3 large oranges and 2 lemons. Add 12 cups of cold water. Let stand 24 hours. Boil slowly 1 hour. Add 4 pounds granulated sugar. Let stand 24 hours. Boil 1 hour and 20 minutes.

Mrs. Lee Dawson.

Conserve

Two quarts cherries, 1 quart raspberries, 1 quart currants, 1 quart gooseberries, 1 pound sugar to each quart. Cook until thick.

Mrs. Don Batchelder.

The KNOX ACIDULATED package contains Lemon Flavoring.

Cranberry Jelly

One quart cranberries, $1\frac{1}{4}$ cups hot water. Boil 10 minutes. Put through colander. Add 2 cups sugar and cook 10 minutes.

Alice Spalsbury.

Raw Tomato Relish

Chop and mix 1 peck ripe tomatoes, 5 onions, 2 cups celery, 2-3 cup salt. Leave in brine over night and drain. Add 2 pounds sugar, 5 cups vinegar, 2 ounces white mustard seed. Mix and bottle.

Mrs. Neff.

Tomato Butter

Ten pounds ripe tomatoes, peeled and cut in pieces. Make a syrup of 3 pounds sugar, 1 quart vinegar, $\frac{1}{4}$ teaspoonful cayenne pepper, 1 tablespoonful cloves, 1 tablespoonful allspice (whole spices), 1ⁿ tablespoonful cinnamon, 1 tablespoonful salt. When syrup is hot add tomatoes and cook 3 hours, or until real thick.

Mrs. Wallace.

Cherry Preserves

Wash and pit cherries; measure and take same amount of sugar. Put sugar in kettle, with just enough water to dissolve it, and boil till it threads well. Then put fruit in and boil hard for 20 minutes, after it begins to boil, then can.

Eunice Minor Peet.

Tomato Butter

Ten pounds ripe tomatoes. Peel and cut in pieces. Make a syrup of 3 pounds sugar, 1 quart vinegar, $\frac{1}{4}$ teaspoonful cayenne pepper, 1 tablespoonful each cloves, allspice, cinnamon (whole spice) and salt. When syrup is hot add tomatoes and cook 3 hours, or until real thick.

Mrs. Wallace.

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

Carrot Marmalade

Three cups grated or chopped carrots, 2 oranges, chopped; 2 lemons, 4 cups sugar. Do not put in thick white skin of lemon. Cook until thick.

Rhubarb Conserve

Three pounds rhubarb, 3 pounds sugar, $\frac{1}{4}$ pound figs, $\frac{1}{4}$ pound almonds, blanched; 2 lemons. Do not use thick white skin of lemon. Cook until thick.

Grape Conserve

Five pounds grapes, off the stems; 3 pounds granulated sugar, 2 pounds seeded raisins, $\frac{1}{2}$ pound English walnut meats. Cover grapes with water and cook until they can be rubbed through colander. Throw skins and seeds away. Cook all together until thick.

Mrs. Dwight Peck.

Peach Conserve

Twelve peaches, 4 oranges, 5 cups sugar, $\frac{1}{2}$ pound nut meats, juice of 1 lemon. Cook peaches and sugar. Add oranges and nuts. Cook slowly until thick.

Mrs. Bentley.

Currant and Orange Conserve

One quart of currants, mashed; 2 oranges (all except seeds), ground fine. Add 2 pounds sugar, 1 cup water. Boil 15 minutes.

Mrs. Frank Joslyn.

Peach Conserve

Six large bowls of sliced peaches, 6 large bowls sugar, 4 lemons and 4 oranges. Cut oranges and lemons in small pieces, discarding the white pulp, and cook till soft; 1 pound raisins, whole; $\frac{1}{2}$ pound English walnuts, broken in pieces. Cook all together till thick and put in jelly glasses, and when cold cover with parafine.

Eunice Minor Peet.

Use KNOX GELATINE if you would be sure of results.

Grape Conserve

Five pounds grapes (off stems), 4 pounds sugar, 2 oranges, juice of 1 lemon, 1 pound chopped raisins, $\frac{1}{2}$ pound English walnut meats. Cook grapes, put through colander. Then add rest and cook slowly.

Mrs. Fred Weinmann.

Orange Marmalade

Three oranges, $1\frac{1}{2}$ lemons, 12 teacups water. Slice oranges and lemons fine and soak in the water 24 hours. Boil 45 minutes. Set away 24 hours longer. Add $1\frac{1}{2}$ cups sugar to 1 cup of juice and boil 45 minutes.

Carrie M. Breining.

Cranberry Jelly

One quart of berries, 1 quart water. Cook 10 minutes. Put through colander. Add 2 cups of sugar and boil 10 minutes. Put into molds.

Mrs. Milo Ehman.

Pineapple and Strawberry Conserve

One pineapple, 5 pints strawberries and 5 cups sugar. Cut pineapple rather fine and cook in a little water till clear. Add berries and sugar and let stand over night. Cook till it is thick enough.

Julia Stevens.

Cranberry Conserve

One quart cranberries, 1 cup raisins, 2 oranges, same amount of sugar as fruit, $\frac{1}{2}$ pint water, $\frac{1}{2}$ pound English walnuts. Cut cranberries and raisins in half, boil $\frac{1}{2}$ hour. Cut up meats and add last. Do not cook meats.

Lou Tweedie.

Red Pepper Jam

Twelve large red sweet peppers, 1 tablespoon salt, 1 pint vinegar, 3 cups sugar. Grind the peppers, stir salt in and let stand 3 hours. Drain, put in kettle, add sugar and vinegar and cook until thick.

A. E. Carpenter.

All you add is water and sugar to the Knox Acidulated package.

Dates

Few housewives seem to know the value of dates as a food. They combine in so many different ways with gelatine for dessert and salad, and may be used in breakfast cereals, steamed puddings and breads. They are filled with natural sugar, making the fruit valuable.

Add dates, figs or raisins to plain or boiled rice or any cereals.

Date Tart

Three eggs, beaten separate; 1 cup sugar, $\frac{1}{2}$ pound chopped dates, 1 cup walnuts, 1 cup bread crumbs, 1 teaspoonful Royal baking powder, pinch of salt. Mix well, adding whites of eggs. Bake in shallow pan. Break in pieces and serve with whipped cream.

Beryl Thompson.

Date Pudding

Take $\frac{1}{2}$ cup suet, mix with one cup bread crumbs, add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ pound dates, chopped fine; $\frac{1}{2}$ cup milk, and 2 tablespoonfuls flour into which has been sifted 2 teaspoonfuls baking powder. Steam 3 hours and serve with a sauce, or a tumbler of jelly melted.

Cornmeal Pudding with Dates

Scald 1 pint of milk, add $\frac{1}{2}$ cup cornmeal and cook for 20 minutes; add salt, 1 tablespoonful butter substitute and $\frac{1}{2}$ cup sugar. Pour into a greased baking dish and add 1 teaspoonful cinnamon, 2 eggs, well beaten; $\frac{3}{4}$ cup of dates cut in small pieces and 1 pint cold milk. Bake as any custard. Serve with a sauce if desired.

For Dainty, Delicious Desserts use Knox Gelatine.

Date Bread

Pit 1 cup dates, cut in halves, add 2 tablespoonfuls sugar and large tablespoonful butter substitute and work into bread dough. Put in pan, let rise and bake in a slow oven. It may be served hot or cold and makes excellent sandwiches with a nut or fig filling.

Date and Nut Bars

Beat yolks of 2 eggs, add 1 cup of sugar, then 2 teaspoonfuls of hot water, 1 tablespoonful melted butter, $\frac{1}{2}$ cup milk alternately with 1 cup flour and 1 tablespoonful of salt, $\frac{1}{2}$ teaspoonful Royal baking powder, $\frac{1}{2}$ teaspoonful cinnamon; add 1 box of dates, cut up fine; $\frac{1}{2}$ cup walnut meats. Fold in the beaten whites of 2 eggs. Bake slow for 20 or 30 minutes. Cut in bars and roll in powdered sugar.

Mrs. Karl Scheffler.

"What is the blooming tincture of the skin to peace of mind and harmony within? What the clear, sparkling of the brightest eye to the sweet cadence of a calm reply? Can beauty of form or face or hand with beauty of heart and mind compare. No, those are first the unwary heart may gain; but these, these only, can the heart retain."—Mrs. Tooke.

Try KNOX ACIDULATED GELATINE with the
Lemon Flavor enclosed.

Confectionery

A wilderness of sweets.

Circus Taffy

Three pounds sugar, 1 pint glucose, small piece of butter and paraffin water to cover. Cook until hard in water. Pull with cornstarch on fingers. Flavor while pulling.
Floria Davis.

Uncooked Cocoanut Cream Candy

One cocoanut, ground fine; 2 or 3 pounds confectioner's sugar, or as much as cocoanut will absorb; vanilla. Roll in balls; dip in melted baker's chocolate, in which is melted a little paraffin. Set on waxed paper to harden.

Mrs. F. B. McIlvaine.

Walnut Divinity Fudge

Two cups sugar, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup white Karo, 1 teaspoonful vanilla, white of 1 egg. Boil sugar, water, Karo until it forms a soft ball in cold water. Beat white of egg until stiff; add half of syrup slowly, beating constantly. Cook remainder until it forms a hard ball in cold water; add slowly to first mixture; add vanilla and walnut meats; turn into buttered pan. Cut when cold. Fine.

Mrs. Joanna Knight.

Fudge

Two cups sugar, 2 tablespoonfuls butter, $\frac{1}{2}$ cup Karo syrup, 2 ounces chocolate, $\frac{1}{2}$ cup milk, 2 tablespoonfuls vanilla.

Method: Cook to soft ball in water, or until it hairs off spoon. Then beat and put in buttered tin.

Mrs. Joslyn.

Dainty Recipes in each Knox Gelatine package.

Two-Minute Fudge

Two squares chocolate, 2 cups sugar, $\frac{1}{2}$ cup milk, 1 tablespoonful butter, vanilla. Bring butter, milk and sugar to boiling point. Begin to count 2 minutes while putting in grated chocolate in such a way as not to stop boiling; then set off without jarring and let it get perfectly cold. Beat until creamy.

L. G.

French Candy

Two envelopes Knox acidulated gelatine, 4 cups granulated sugar, $1\frac{1}{2}$ cups boiling water, 1 cup cold water.

Soak the gelatine in the cold water 5 minutes. Add the boiling water. When dissolved add the sugar and boil slowly for 15 minutes. Divide into two equal parts. When somewhat cooled add to 1 part $\frac{1}{2}$ teaspoonful of the lemon flavor found in separate envelope, dissolved in 1 tablespoonful water, and 1 tablespoonful lemon extract. To the other part add $\frac{1}{2}$ teaspoonful extract of cloves. 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.

Fudge

Three cups sugar, $\frac{3}{4}$ cup milk, 1 tablespoonful butter, 4 tablespoonfuls grated bitter chocolate, 1 teaspoonful vanilla. Cook sugar, chocolate and milk until they form soft ball when dropped in cold water. Take from fire and add vanilla and butter. Beat until creamy and begins to set. Pour in buttered tins to cool.

Grace Orr.

KNOX GELATINE is highest quality and worth its price.

Butter Scotch

Two cups brown sugar, $\frac{1}{2}$ cup water, 2 tablespoonfuls butter 2 tablespoonfuls vinegar. Boil until it crisps in water. Pour on greased pans.

L. G.

Karo Fudge

Two cups white sugar, $\frac{1}{2}$ cup Karo syrup, $\frac{1}{2}$ cup milk, butter size of walnut, 2 tablespoonfuls cocoa, nuts. Cook till it forms solid ball in cold water. Remove from fire. Beat till it thickens.

Vera Neir.

Walnut Fudge

One cup granulated sugar, $1\frac{1}{2}$ cups brown sugar, 1 cup milk or cream, 1 tablespoonful butter, 1 cup black walnuts, maple or vanilla. 1. Mix sugar, butter, milk and bring to a boil. 2. Add rest of milk and cook gently until soft ball stage. 3. Remove from fire, add nut meats and flavoring and allow to cool until you can place finger in it. 4. Beat and pour into pan.

Delphine Varney.

Sea Foam

One pound brown sugar, $\frac{1}{2}$ cup water. Boil until it forms a soft ball when dropped in cold water. Beat white of 1 egg until very stiff. Pour boiling syrup on egg, a little at a time, and beat constantly. When getting a little stiff add 1 teaspoonful vanilla. Add 1 cup of nut meats when mixture will stand alone. Drop from spoon on buttered dish.

Mrs. Charles Challis.

White Fudge

Two cups white sugar, $\frac{1}{2}$ cup light Karo syrup, $\frac{1}{2}$ cup cold water.

Method: Boil until hard ball, then beat into the whites of 2 eggs and pinch of salt, when boiled.

Mrs. Frank Joslyn.

Knox Acidulated Gelatine—no bother—no trouble—no squeezing lemons.

Nut Fudge

Two cups brown sugar, $\frac{1}{2}$ cup rich milk or cream, butter size of walnut. Stir while boiling to prevent burning. Cook until it forms ball in water. Remove from fire, beat, pour on greased tin.

Alice Spalsbury.

Cream Candy

One and a half cups sugar, $\frac{1}{2}$ cup milk, 2 teaspoonfuls butter, $\frac{1}{2}$ cup nut meats or 1-3 cup shredded cocoanut, $\frac{1}{2}$ teaspoonful vanilla. Put butter in granite saucepan; when melted add sugar and milk and stir until sugar is dissolved; heat to boiling point and boil 12 minutes. Remove from the fire, add cocoanut and vanilla and beat until the mixture begins to sugar slightly on the edge of the pan. Pour on buttered pan, cool.

Carrie Hardy.

Where recipes call for Gelatine use KNOX SPARKLING GELATINE.

Invalid Cooking

Beef Tea

One pound of juicy beef, cut from the round, remove all fat and cut into very small pieces. Put in an earthen pot and add a quart of cold water, cover it closely and let it soak an hour, then simmer gently for 2 hours or more, or until the strength is quite extracted from the beef. Strain and season with salt and pepper.

Boiled Flour Gruel

Moisten a pint of flour with a couple of ounces of cold water. Make it into a ball and tie it up tightly in a strong cloth. Slightly dampen the cloth, sprinkle it with flour and boil it hard for 10 hours. Then take off the cloth and let the ball dry in a slow oven for 10 hours more. Grate 2 teaspoonfuls from the dry ball, mix with cold water to a smooth paste and stir it into half a pint of boiling milk. Simmer about 3 minutes and sweeten. This is considered especially good for children while teething.

Oatmeal Gruel

Boil a tablespoonful of oatmeal for $\frac{3}{4}$ of an hour, then put it through a strainer. If too thick, reduce with boiling water to desired consistency. Season with salt.

Chicken Broth

An old fowl will make a more nutritious broth than a young one. Skin, cut up and break bones with a mallet. Cover with cold water. Boil 3 or 4 hours. Salt to taste. A little rice may be added.

Knox Gelatine is economical—one package makes Four Pints of jelly.

Egg Lemonade

Beat 1 egg until thick and lemon-colored, using an egg beater. Add the juice of 1 orange and 1 lemon, and sweeten to taste, using powdered sugar. Pour into a glass one-third full of finely crushed ice. Place on a plate covered with a lace paper doily and accompany with straws. This is a very refreshing beverage.

Egg Nogg

Beat the yolk of 1 egg slightly and add $\frac{3}{4}$ tablespoonful sugar, $\frac{1}{4}$ tablespoonful vanilla and a few grains of salt; then add gradually 2-3 cup of cold milk. Strain into a glass, sprinkle with a few gratings of nutmeg, and add the white of 1 egg, beaten until stiff and dry.

"In words as in fashion, the same rule will hold; alike fantastic if too new or old. Be not the first by whom the new is tried, nor yet the last to lay the old aside."—By Mrs. Tooke.

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

Beverages

Russian Tea

Is served hot and clear with lemon and sugar. Hot tea served with 3 cloves in each cup is fine.

Lemonade No. 1

Juice of 6 lemons, juice of 3 oranges, 1 cup granulated sugar. Add 1 gallon ice water.

Lemonade No. 2

One cup sugar, 1-3 cup lemon juice, 1 pint water. Boil sugar and water 12 minutes, add lemon juice and cool. Dilute with ice water.

Pineapple and Lemonade

One pint water, 1 cup sugar, 1 quart ice water, 1 can grated pineapple, juice of 3 lemons. Make syrup by boiling sugar and water. Add fruit and juice, strain, cool. Add ice water and serve.

Breakfast Cocoa

One and a half tablespoonfuls cocoa, 2 tablespoonfuls sugar, 2 cups boiling water, 2 cups milk, pinch salt. Scald milk, mix cocoa, sugar and salt; dilute with $\frac{1}{2}$ cup boiling water to make smooth paste. Add remaining water, boil 1 minute, turn into scalded milk. Beat with dover beater 2 minutes and serve.

Grape Juice

To 1 gallon stemmed grapes add 1 quart water; boil in a porcelain kettle and strain through white flannel cloth. To 1 gallon of juice add 1 pint water and 1 pound granulated sugar. Heat to boiling point and seal while hot. Keep in a cool place. If you desire it sweeter add a little more sugar.

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

Fruit Punch

One cup water, 2 cups sugar, 1 cup strong tea, 2 cups strawberry syrup or grape juice, juice of 5 lemons, juice of 5 oranges, 1 can grated pineapple, 1 cup Maraschino cherries. Make syrup by boiling sugar and water 10 minutes. Add fruit juices and tea. Let stand 30 minutes and strain. Add ice water to make $1\frac{1}{2}$ gallons liquid. Add cherries last. This will serve 50 people.

To Make a Small Pot of Coffee

Mix 1 cup ground coffee with 1 egg, slightly beaten; to 1-3 of this amount add 1-3 cup cold water; turn into coffee pot; add 1 pint boiling water; boil 3 minutes. Keep remaining coffee closely covered in cool place to use 2 successive mornings.

Bouillon

Two pounds lean beef, chopped fine. Pour over it 1 quart cold water; cover tight and let simmer 4 hours; strain off the juice and let cool. Add the beaten white of 1 egg. Put over fire and stir until it comes to a boil. Skim and let boil until perfectly clear. Strain through cheese cloth and add pepper and salt to taste.

Lemon and Orangeade

One and a half dozen lemons, $\frac{1}{2}$ dozen oranges, 3 pounds sugar, 1 pint bottle logan berry juice, 2 cans pineapple. Make syrup by boiling sugar with 1 pint water. When cool add juice of lemons and oranges, pineapple and logan berry juice. Strain and add $1\frac{1}{2}$ gallons ice water. Serves about 60 people.

Use Knox Gelatine—the Four-Pint package.

Chocolate

One and a half squares of unsweetened chocolate, $\frac{1}{4}$ cup sugar, pinch of salt, 1 cup boiling water, 3 cups milk. Scald milk, melt chocolate in small pan over hot water; add sugar, salt and boiling water; boil 1 minute. Add to scalded milk and whip with dover beater. Serve with whipped cream.

Tea

Always use fresh boiling water to pour over tea. Do not allow tea to boil or stand a long time on stove. One teaspoonful of tea for each person and one for the teapot is the general rule.

Ice Tea Punch

One quart of cold black tea, juice of 1 lemon, juice of 1 quart of fresh strawberries, 1 pint of small pieces of ice. Add sugar and water to taste. Taste and make your wish for a second glassful.

Mrs. Kate Ehman.

The Cup of Tea

First you take and warm your teapot,
Let the water boiling be,
That's a most important secret,
But see you do not spare the tea.
Put it on a hole to draw it
For some minutes---two or three---
Then fill up and shake and pour it
And bless the man who found out tea.

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Household Suggestions

To Remove Stains

Warm some mutton tallow and put on the ink stain; place in hot sun or over the hot register for half an hour. Apply soap and rub on washboard with warm water. If white material, put in the boiler; if colored, apply the tallow, etc., until stain disappears.

When canning strawberries, after sealing cans, lay can on side and roll over every 10 or 15 minutes until cool, then once every little while until cold, and the berries will fill with juice and be all through the can and not just on top.

In making apple pie try the method of leaving the apples in quarters instead of slicing and using no spices. Also mix the sugar and flour in the bottom of the crust before putting in the fruit and the crust will not soak. This is especially necessary in making berry pies.

When you wish a rich, dark meat color for soup, use caramel, which is sugar browned in a frying pan until a golden brown, and then dissolved in a little water.

To warm over biscuits, muffins or rolls, sprinkle lightly with water, place pan containing them in a pan of hot water and put in oven a few minutes.

Keeping lettuce: After washing it thoroughly, place in a cheesecloth bag and hang up in refrigerator. Use all the outside leaves by shredding them with a sharp knife and making them into a pretty nest for a salad.

To preserve ice in a refrigerator: Wrap top of ice well with thick newspaper, keeping the air from ice.

A pinch of baking soda added to any boiled syrup will keep it from crystallizing. A teaspoonful of vinegar added to homemade syrup will keep it from candying after it stands.

A teaspoonful of vinegar beaten into boiled frosting when flavoring is added will keep it from being brittle or breaking when cut.

If syrup goes back to sugar, reheat, add a small piece of butter, and it will be useful as a soft sugar.

When cream will not whip, add the white of an egg to it. Let both cream and egg be thoroughly chilled. Then try again and it will whip easily.

Sugar for fried cakes should be dissolved in the milk to prevent cakes from absorbing the grease while frying.

A few whole cloves in the kettle of fat give doughnuts a nice flavor.

When filling gem pans, leave one of the small sections empty and fill with water. The gems will never scorch.

When making fruit pies, put in the sugar when the dish is half full instead of on top. The pastry will be lighter.

To brown pies and tarts, use a small pastry brush and brush them with milk before putting them in the oven, and to glaze pies, brush them with the white of an egg if you wish them to be a shiny brown.

In making rhubarb, cherry or any berry pie that is very juicy, try beating an egg light, and mixing in the sugar required by the fruit; add a little flour, mix thoroughly and then make as usual. In this way excess of juice will be in the pie and not in the bottom of the oven.

When using molasses and it is not as dark as desired for ginger bread or cookies, add a tablespoonful of melted chocolate to molasses and spices, improving the flavor.

To keep icing soft, add a pinch of baking soda to the whites of the eggs before beating them, then beat in the usual way and pour the hot syrup over beaten eggs, and it will be soft and creamy.

To beat eggs quickly, add a pinch of salt.

When making mayonnaise or cooked dressing that is to be kept for several days, add a little gelatine that has been first softened in cold water and dissolved over hot water.

Save all the liquid from your mustard pickles and add it to salad dressing in place of fresh vinegar and mustard. When making meat sandwiches, this liquid may be mixed with the meat.

Honey may be used to mix with nuts for sandwiches; also used as a filling for tiny baking powder biscuits.

In cooking vegetables, cover those that grow under the ground, as onions, etc., leave uncovered all vegetables that grow above ground.

Grass stains on clothing should be saturated with alcohol for a short time and then rinse in clear water.

Every vestige of string can be removed from string beans if, after thorough washing, you plunge them into boiling water for 5 minutes, then drain. Then the strings readily removed.

A few pieces of dried yellow rind of an orange kept in your tea canister will give your tea a delicious fragrance and flavor.

A winter chili sauce can be made as needed. Use 2 cans tomatoes, 3 green peppers, diced; 2 onions, diced; 1 tablespoonful cinnamon and 2 of sugar, 1 teaspoonful of cloves and 1 cup of vinegar. Let all simmer together until the juices begin to thicken, then bottle. Do not boil.

Use a teaspoonful of salt to each quart of soup.

Never place a meringue upon a hot pudding or pie, as it will shrink and flatten when browned. Allow your pudding or pie to get cold first.

The vinegar left from pickled beets is sometimes used in salad dressing instead of regular vinegar. It adds a pretty color and a delightful flavor.

Over alternate layers of chopped cooked spinach and cooked noodles or macaroni sprinkle grated cheese and seasonings. Add a cupful of milk and bake 20 minutes in a moderate oven.

Add a slice of lemon to the water in which old potatoes are boiling. It will keep them from becoming discolored.

If you are cutting down the number of eggs in a cake, add a half teaspoonful of Royal baking powder for each egg white omitted.

When making sherbets or ices, try adding the stiffly beaten white of an egg to each quart of the mixture. It will give you a lovely smooth ice.

Wrap cheese in a cloth wet with vinegar.

Some chopped mushrooms and a half cup of grated cheese added to the cream sauce for fish is a great improvement.

Tomatoes are good when stuffed with pork sausage and baked.

The jellied salad acts as a welcome substitute for dessert at times. Apples, nuts and celery or chopped raw cabbage can be molded into lemon jelly which is delicious served on crisp lettuce with mayonnaise dressing.

Soft butter or lard should never be used in making pie-crust. Whatever shortening is used should be hard and very cold.

Never salt the beef cooked in a fireless cooker until removed for serving.

Add a cup of grated cheese to the white sauce for cauliflower and see if you don't find it a very pleasant addition.

Currant jelly is good served with crab meat.

For a change, sweeten the fruit dessert with honey.

The first vegetables a child should have are strained spinach, asparagus, peas and young carrots.

Your custard cups make nice molds for the jellied salad.

Iodine Stain Remover

Place a small portion of alcohol in a dish; carefully dip in the stained linen or whatever it may be. Do not wet with water. Repeat if needed. For spots on oil cloth moisten a cloth with alcohol and rub carefully over the spots. They will finally evaporate.

Table Service

In household cooking consult the tastes of the family and adapt the menu of the different days to include the favorite dishes of each member. With or without guests, a charming hostess may observe a plain and easy style of entertaining.

The smaller the dinner, the more surety of its being well planned and served and thoroughly successful.

The housewife needs not so much technical knowledge as everyday appreciation of what is good and healthful to eat.

A poor table may be wasteful.

To dine with comfort and pleasure, to promote health and at the same time keep the cook good natured and happy, the diner and the dinner should be ready at the same time.

The hot dishes should be hot and the cold dishes should be cold. To have your coffee and salad both lukewarm is ruinous, indeed.

To be original is the gift of genius; otherwise originality would be without charm and become commonplace. It is every woman's desire to introduce something new and different from the ordinary in the way of preparing attractive dishes and providing artistic table decorations, varied for different occasions. The food, service and decorations of a simple luncheon are oftentimes remembered far more than of the greatest banquets.

Too much attention can scarcely be paid to the looks of food that we bring to our tables and the way in which it is served.

Ice for drinking water should be carefully washed and cleaned before using. Never touch it with the hands, but place in glass with ice scop or tongs.

In preparing fancy drinks of any kind it is most essential to ornament them with slices of fruit in season.

