

Salem Cook Book



1923

Price 75 Cents

Salem Cook Book

Edited by the

Ladies' Auxiliary

of the

Second Congregational Church

Salem, Michigan

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— PREFACE —

No cook book, however complete, can, of itself, make a good cook. Success in cooking depends largely upon experience and careful attention to detail. We make no pretention to offering a complete cook book, for the subject of cooking is an inexhaustible one, but we do venture to assert that, in it will be found such a variety of tested recipes, that, with ordinary care, any housewife may be able to prepare a most delicious breakfast, luncheon, dinner or tea.

Among the Romans, it is said, that the inventor of a new sauce was liberally rewarded but if it proved to be unpleasant, he was restricted to the dish until he devised another.

If, in our book you find something new and palatable, we ask you to kindly mention it to a friend. If, however, some recipe proves unsatisfactory, the inventor's name is usually attached and we leave you to administer justice.

Trusting that our cook book may prove helpful to many who are perplexed in planning meals, we modestly submit it to the housekeepers wherever it may go.

We desire to acknowledge the favors shown us by the business men of Salem, South Lynn, Northville, Plymouth, Ann Arbor and distant cities, who have so cheerfully responded to those soliciting advertisements for our cook book and suggest that the ladies of the church and society patronize those who have helped to make this undertaking a success.

When ordering from our advertisers, kindly let them know where you saw their advertisement.

The regular price of the book is 75 cents. When sent by mail add sufficient postage to cover amount of parcel post at one pound rate.

All funds secured by the sale of this book are to be used in our church work.

Address all orders to Salem Cook Book, Salem, Michigan, in care of Second Congregational Church.

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— SOUPS —

CREAM OF TOMATO SOUP.—One pint of fresh or canned tomatoes, add one small onion, sliced fine, put on stove and boil ten minutes, then add a pinch of soda dissolved in hot water. In another dish put one quart sweet milk, as soon as boiling add one teaspoonful flour smoothed with a little water or milk, remove from stove, add tomatoes, one tablespoonful butter, salt and pepper to taste.—MRS. W. P. LANE.

CREAM OF TOMATO SOUP.—Use beef broth or any fresh meat soup, to this add one-half quart of tomatoes. To one pint of sweet milk add one-fourth teaspoonful soda dissolved in a little hot water. Draw the broth and tomato mixture to edge of stove to prevent burning or souring while the milk is added. Season to taste with celery salt.—MRS. A. F. VAN ATTA.

TOMATO SOUP.—Strain one quart tomatoes through sieve and let come to a boil, add one-fourth teaspoonful soda, next add one quart cold milk, salt and pepper to taste; a small amount of thickening may be added if one desires a little more body to it; onion also adds to it.—MRS. DON NORTON.

TOMATO SOUP.—Take a quart of tomatoes, add a little water, let come to a boil, then strain. To the liquor add salt, pepper, and a cupful of sweet cream. Serve hot.—MRS. FRANK CRANE.

CORN SOUP.—Cook one can of corn in two cupfuls of cold water for half an hour. Boil one quart of milk with two slices of onion in double boiler; salt and pepper to taste; add corn to milk, cook a few minutes and strain. Thicken with two tablespoonfuls of butter rubbed to a smooth paste with one tablespoonful Aristos flour.—M. C. R.

CORN SOUP.—Make either of fresh or canned corn. When fresh, cut from cob, and scrape all that is sweet that remains on cob. To one quart of corn add one quart of hot water. Boil one hour or longer and put through a colander. Put into a saucepan, butter the size of an egg, and when melted, sprinkle in a heaping tablespoonful Aristos flour. Cook a moment, stirring constantly, and add corn pulp gradually. Season with pepper and salt, when done add scant pint of boiled milk and cup of cream.—V. P. S.

PEA SOUP.—One can peas strained through colander or sieve to remove skins, one small grated onion, one quart (or more) of milk, good sized lump of butter, salt to taste, one tablespoonful flour stirred with a little milk or water and added when the rest comes to a boil.—MRS. MELVIN WATERS.

COWBOY SOUP.—One can corn, one can tomatoes, one pint white beans cooked, one-half pound bacon cut into small pieces, fry until crisp, and add to the rest of the ingredients; serve at once.—MRS. MELVIN WATERS.

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PLAIN OYSTER SOUP.—Pour one quart of oysters in a colander; rinse by pouring over them one pint of cold water; put this in a porcelain kettle, add a pint of boiling water, let boil, skim thoroughly, season with pepper and piece of butter the size of an egg, then add the oysters, having removed all the shells, let boil up once, season with salt and serve.—Hot milk may be used instead of water if preferred.—CONTRIBUTED.

POTATO SOUP.—Three small potatoes, one pint milk, one teaspoonful chopped onion, one-half teaspoonful salt, one-half teaspoonful pepper, one teaspoonful butter, one-half teaspoonful celery salt, one-half tablespoonful Aristos flour, one stalk celery. Boil potatoes until very soft. Drain and mash; cook onion and celery in milk in double boiler, add potatoes. Rub through sieve and put on to boil again. Add butter and flour rubbed together, season; let boil five minutes.—L. M. B.

BEAN SOUP.—One pint of beans washed and cooked until partly done; add one-fourth teaspoonful of soda and stir thoroughly through the beans. Drain off this water and add more boiling water, cook until perfectly done. Rub through colander and season with salt, pepper and butter. Thin with milk and heat again before serving.—MRS. V. G. C.

BEAN TOMATO SOUP.—Boil one cup of beans in two quarts of water, with a pinch of soda, until the beans are cooked to pieces; then add one-half or more of a can of tomatoes, a good sized piece of butter, pepper and salt, and cook about one-half hour; just before serving add about a pint of milk or cream.—MRS. GLEN WHITTAKER.

NOODLES.—One egg, beaten and a little salt. Stir stiff with flour and roll thin until it will hang. It is better to let this stand an hour or so. Cut in strips, flour and stack, and slice in thin pieces.—MRS. GLEN WHITTAKER.

FISH AND SHELL FISH

SALMON LOAF.—One can salmon, pour off liquor into a cup and mince salmon fine, four eggs, small piece of butter, one cup of crackers or bread crumbs, one cup of milk, salt and pepper, add one onion grated and juice of one lemon; mix well; steam one hour.—N. B. H.

SAUCE FOR SALMON LOAF.—One cup of milk scalded, add one level tablespoonful of cornstarch wet with a little cold water, one egg beaten lightly, small piece of butter; cook a little, then add liquor of fish. When thickened pour sauce over loaf and serve hot.—N. B. H.

SALMON LOAF.—One can salmon, one and one-half cupfuls rolled crackers, three tablespoonfuls melted butter, three eggs, salt and pepper, milk to moisten. Bake or steam.—MRS. HERBERT SMITH.

SALMON LOAF.—One can salmon, one-half cupful cracker crumbs, one tablespoonful butter, three well beaten eggs; mix all together, season with salt and a little lemon juice, pack closely in a pan put in oven long enough to cook eggs, serve with brown sauce.—MRS. ISAAC MAXWELL.

SALMON LOAF.—One can of best salmon, one-half cupful of rolled cracker crumbs, one-half cupful of sweet milk, three eggs well beaten, one tablespoonful of butter; mix well and steam one hour.—MRS. FRANK CRANE.

FRIED SALMON.—One can salmon (bones removed), one cup cracker crumbs (fine), two eggs, well beaten, one-half cupful of sweet milk, salt and pepper. Fry in hot butter until heated through, cover while frying.—MRS. FRED WHEELER.

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FRIED SALMON.—Put a generous lump of butter, or half butter and half lard in a frying pan. Remove the bones from a can of salmon, add about the same amount of rolled cracker crumbs as you have fish, salt and pepper to taste and brown nicely.—MRS. DANIEL SMITH.

SALMON PATTIES.—Three cupfuls of bread crumbs, one cupful salmon, well minced, mix the two together thoroughly, add a beaten egg also salt and pepper to taste, and just a pinch of cayenne pepper, moisten with milk just enough to make hold together nicely, mould in patties and fry in hot butter a golden brown on both sides; serve hot.—CONTRIBUTED.

SALMON PATTIES.—One can salmon (bones removed), picked up fine one cupful bread crumbs, one-half cupful sweet milk, salt and pepper; mix thoroughly, shape into patties, roll in Aristos flour and fry in hot lard.—MRS. ROY WATERMAN.

FISH TURBOT.—Three cupfuls of cold flaked fish, one pint milk, three tablespoonfuls Aristos flour, three tablespoonfuls butter, two eggs, one teaspoonful minced onion, one teaspoonful minced parsley, salt and pepper; make a white sauce with the milk, flour and butter, season with salt and pepper; when cool add beaten eggs, parsley and onions. Put a layer of fish in baking dish, sprinkle with salt and pepper, add a few drops of lemon juice, cover with white sauce and continue until fish and sauce are used, having sauce on the top, then sprinkle with buttered crumbs and bake in hot oven until brown.—MRS. FRANK TERRILL.

FINNAN HADDIE A LA DELMONICO.—Cut fish in strips (there should be one cupful), put in baking pan, cover with cold water, place on back of range and allow water to heat to boiling point; stand on range, keeping water below boiling point for twenty-five minutes, drain and rinse thoroughly. Separate fish into flakes, add one-half cupful heavy cream and four hard boiled eggs thinly sliced; season with pepper, add one tablespoonful of butter and sprinkle with finely chopped parsley.—F. M. F.

CODFISH BALLS.—Pick into small pieces two cupfuls of codfish, soak in cold water for half an hour, drain and pour over boiling water, let stand on the back of the stove for fifteen minutes. Drain and mix with two cupfuls of cold mashed potatoes, a tablespoonful of butter, two tablespoonfuls of cream and a little pepper. Mix into balls, dip first in beaten egg and then in bread crumbs, and fry in hot fat.—MRS. ISAAC MAXWELL.

CREAMED CODFISH.—One cupful codfish, two cupfuls milk, one tablespoonful butter, let come to a boil, then add one teaspoonful Kingsford's cornstarch, one egg well beaten.—MRS. ISAAC MAXWELL.

BOILED SALT MACKEREL.—Soak mackerel over night, put in a pan with boiling water; let simmer fifteen minutes and drain; put on a few lumps of butter, pour on a cupful of sweet cream, set in oven and leave about five minutes.—M. C. R.

CLAM CHOWDER.—Cook in an old fashioned round bottom iron kettle. Dice up rather fine two slices of salt pork and brown the same, also brown four small onions sliced, add the following and cook one hour: two quarts of thinly sliced potatoes, two quarts water, one pint milk, one quart clam juice, a dash of pepper. Just before removing from stove add one quart of clams and let come to a boil.—MISS CARRIE FOSSETT.

FRIED OYSTERS.—Take one pint of large oysters and cover with rolled cracker crumbs seasoned with salt and pepper; let them stand half an hour and roll again in meal; fry brown in deep fat.—N. B.

PHILADELPHIA FRY.—One pint large oysters, dry and dip in rich mayonnaise dressing, then in cracker crumbs, repeat the dipping in the dressing and crumbs and fry brown in deep fat. Handle as little as possible and be sure to have the fat very hot.—N. B.

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FISH TURBOT.—Flake salmon, season with salt and pepper; make white sauce of one pint milk, three tablespoonfuls Aristos flour, three tablespoonfuls butter, salt and pepper. When cool add two beaten eggs, one tablespoonful minced onion and parsley. Put layers of fish and sauce in baking dish, sprinkle top with buttered crumbs and bake brown.—MRS. NATHAN BROKAW.

SCALLOPED OYSTERS.—Place alternate layers of oysters and cracker crumbs in a baking dish, season each layer with butter, pepper and salt; nearly cover with sweet milk and bake about one hour in a slow oven.—MRS. ROY WATERMAN.

FRIED OYSTERS.—Roll crackers very fine and sift. Take select oysters drain in colander, roll in cracker crumbs, dip in beaten egg to which a little milk has been added, then again in cracker crumbs; salt and pepper and fry in deep lard.—M. C. R.

OYSTER COCKTAIL.—For every twenty-five oysters take two and one-half tablespoonfuls of tomato catsup, two tablespoonfuls Heinz Mandalay sauce or Worcestershire sauce, juice of one lemon, one-fourth cupful of vinegar, one-half cupful of oyster liquor (strained), salt, dash of cayenne pepper, dash of black pepper; mix cocktail one half hour before serving and thoroughly chill, put not more than six oysters in each cocktail glass or sherbet cup and cover with the dressing; serve thin slices of brown bread and celery with the cocktails.—MRS. FRED C. WHEELER.

MEATS, POULTRY, GAME AND SAUCES

BEEF LOAF.—Three and one-half pounds of round steak (ground), two cupfuls of cracker crumbs, two cupfuls of milk, two eggs, one-half cupful of butter, one teaspoonful of pepper, two tablespoonfuls of salt; steam two hours.—MRS. JOHN RENWICK.

BEEF LOAF.—One and one-half pounds of lean beef chopped fine, one-half dozen crackers rolled, two eggs, one teaspoonful of salt, butter the size of an egg, and one and one-half cups of sweet milk; mix well and bake.—MRS. MYRON ATCHISON.

VEAL LOAF.—Two pounds of lean veal, one-fourth pound of salt pork; cook together until tender and chop fine; boil down the water in which the meat was cooked and add. To this add five crackers, one teaspoonful of lemon juice, two teaspoonfuls of salt, one-half teaspoonful of white pepper, a dash of cayenne pepper, mace and two eggs; press flat in a narrow tin and bake about thirty minutes; baste.—MISS EMMA JONES.

VEAL LOAF.—Three pounds veal, one-half pound salt pork, two eggs well beaten, one tablespoonful salt, one cupful bread crumbs, one coffee cupful sweet milk, one teaspoonful pepper, butter size of an egg; mix and bake one and one-half hours. Chop veal and pork together.—MRS. MATHEW KNOWLES.

VEAL ROLL.—Take a flank of veal about twelve inches wide, lay veal on meat board, skin side down, season with salt and pepper, cover with pork sausage and slices of hard boiled eggs, roll very tight and tie with heavy cord, then roll in cloth and tie again. Drop in a kettle of boiling water, seasoned with salt and pepper. Boil one and one-half hours; serve hot or cold.—MRS. FRED C. WHEELER.

BEEF LOAF.—Three pounds of chopped beef, one pound of chopped salt pork, one teacupful of cracker crumbs, three eggs, two teaspoonfuls salt, one teaspoonful pepper, a little sage; wet with milk and bake slowly.—MRS. WM. TAIT.

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VEAL LOAF.—Three and one-half pounds of minced veal, three eggs well beaten, one tablespoonful each of pepper and salt, four rolled crackers, two tablespoonfuls cream, butter size of small egg; mix thoroughly, roast and baste like other meats.—MRS. G. S. HARTMAN.

VEAL CUTLETS.—Beat the veal until it is almost broken to shreds, season with salt and pepper, roll in fine cracker crumbs, dip in beaten egg, then in crumbs again. Have fat very hot and brown cutlets in it. The hot fat draws the meat together again, and when done it will be as tender as chicken.—CONTRIBUTED.

QUEEN OF ROASTS.—Take cut of beef off the round, make incisions about four inches apart in which put small pieces of fat salt pork, season to taste. Let it lay in a mixture of one cupful vinegar and scant one-half cupful olive oil for twenty-four hours. Put meat, vinegar and olive oil into a baker, add sufficient water to cook, turn frequently, and bake until tender. Keep covered while baking.—MRS. ISAAC MAXWELL.

KETTLE ROASTS.—Secure a good cut of beef, heat in an iron kettle hot, put in a tablespoonful of butter or butter and lard mixed, and when piping hot (but not burning), put in the roast, brown on both sides, then remove kettle to back of stove where it will cook slowly, do not put any water on the meat, but cover with a pan which should be about half full of cold water. When about half done season with salt and pepper. When tender remove cover, bring to front of stove and brown down. Take up meat and add water enough for gravy which should be thickened with Aristos flour smoothed with a little water and beaten with a fork until free from lumps. Let it just come to a boil, stirring all the time; serve at once or remove to back of stove.—MRS. FRED WHEELER.

KETTLE ROAST.—Take good roast of beef, place in iron kettle, nearly cover with boiling water, adding more from time to time if necessary; cook slowly until tender; salt to taste when about half done. When tender remove cover and brown (care being taken not to burn), remove meat, add water to kettle to make sufficient gravy which should be thickened with Aristos flour smoothed with a little water; let come to a boil and serve.—C. B. C.

SWISS ROAST.—Two pounds round steak, cut two inches thick. Pound all the flour into the meat that you can with the edge of a plate. Have an iron kettle hot with about one tablespoonful of lard, put in the meat, brown slightly on both sides. Pour on boiling water to nearly cover and cook on top of stove one and one half hours. After it has been cooking three-fourths of an hour add one medium sized onion, one large tomato or its equivalent in canned tomatoes; salt and pepper to taste. When done place on platter and pour the gravy over it.—MRS. FRED WHEELER.

NEW ENGLAND BOILED DINNER.—Put a piece of corned beef into the deep kettle with a small quantity of boiling water. After it has been partly cooked, add vegetables in the same kettle; cook until done.—A. S. C.

GERMAN RABBIT.—One pound raw lean beef chopped fine, one pound lean veal chopped fine, four eggs, one cup fine bread crumbs, one teaspoonful of pepper, one-half teaspoonful of nutmeg, one teaspoonful of chopped parsley, one teaspoonful of salt, thyme, one small onion, parboiled and chopped fine; mix well, shape into long oval loaf, cover with one beaten egg and bread crumbs; place in a dripping pan with thin slices of salt pork pinned over top; baste often, bake one-half hour.—CONTRIBUTED.

SECOND DAY ROAST BEEF.—Cut meat into small pieces, sliced cooked potatoes, biscuit dough. Line the baking dish with biscuit dough and fill with alternate layers of meat and potatoes. Pour over a gravy and cover top with remainder of biscuit dough. Bake twenty minutes or longer, according to size.—MRS. RUTH MUNN NOEL.

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FRIZZLED BEEF.—Have dried beef shaved into thin slices; put in the frying pan, a little more than cover with cold water, let come to a boil, thicken with Aristos flour smoothed in a little water, season with butter, pepper and salt if needed.—A. S. C.

STUFFED BEEF HEART.—Wash thoroughly to remove all clotted blood, cut off the gristly edges. Lay in a small deep dish and cover with equal parts of vinegar and water for three hours. Drain and fill the openings full with clean white cloth, pour on sufficient boiling water to half cover, simmer slowly about one hour. Remove from kettle, take out cloth, fill with dressing, dust with flour and salt, put in a covered baker and bake until tender (about two hours), skewer a couple of thin slices of salt pork on the heart when placed in oven; serve with a rich brown gravy.—T. T.

BEEF STEAK AND ONIONS.—Put sliced onions in a frying pan, add boiling water and salt; cook until water boils out, then add a large piece of butter; lay in steak and fry in the butter. When steak is done serve with onions on top.—N. K. D.

HAMBURG STEAK.—Two pounds round steak, one teaspoonful salt, one-half teaspoonful pepper, one-half cupful boiling water, one egg, one-half cupful of Aristos flour, one-half cupful drippings; chop the meat very fine and add the seasoning; beat the egg and mix with the meat, then shape into round cakes about one inch thick, dredge on both sides with flour and fry in the drippings; when nicely browned add the half cupful of boiling water; cover closely and simmer forty-five minutes.—MRS. JAMES H. MURRAY.

BAKED HAM.—Soak ham an hour in clear water, then wipe dry, next spread it all over with a thin batter, put in a deep dish with sticks under to keep it out of the gravy and bake. When fully done remove the skin, and batter crusted on flesh side and set away to cool. It should bake six to eight hours. After removing skin sprinkle over with two tablespoonfuls sugar, some black pepper and cracker crumbs; put in oven and brown, then stick cloves in fat and sprinkle with cinnamon.—MRS. G. S. HARTMAN.

BOILED HAM.—Scrub a mild-cured ham and remove all blemishes; cover with cold water; place over the fire and heat to the boiling point, then skim carefully and cook slowly until thoroughly done. Let cool in liquid, remove skin, cut in very thin slices, garnish and serve. If ham is very salt freshen by placing in cold water about one hour before cooking. Never use tepid or hot water as it toughens the meat.—A. G. W.

MEAT PATTIES.—One cupful of finely-chopped roast beef, veal or other left over meat, one-half cupful of fine bread crumbs, one tablespoonful of butter, salt and pepper, moisten with hot water or milk and cook a few minutes. Grease deep gem pans and fill about two-thirds full of the mixture. Break one egg carefully on top of each, sprinkle with salt and pepper and put in a quick oven until the whites of the eggs are set; serve at once.—MRS. FRED C. WHEELER.

PORK PIE.—Line a deep dish with paste as for chicken pie, put in a layer of sliced sour apples, season with sugar and spice; add a layer of fresh lean pork cut in small pieces (if pork is very lean season with a little butter, salt and pepper), alternate with layers of pork until dish is nearly full, put in a little water, cover with paste, bake slowly until thoroughly done.—M. C. H.

CHICKEN PIE.—Stew chicken until tender, season and thicken gravy, remove from fire, take out largest bones, scrape the meat from the neck and back bone; throw the bones away; line the sides of a baking dish with a rich baking powder crust or soda biscuit dough a quarter of an inch thick; put in the chicken a few lumps of butter, pepper and salt if needed; pour the gravy over this, being sure to have enough to fill the dish; cover with biscuits. Bake about one-half hour or until crust is done. Leave an opening on top for steam to escape.—MRS. ROY WATERMAN.

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FRIED LIVER.—Cut the liver in thin slices, pour over it enough boiling water to just cover it, let stand a moment, pour off the water, drain on a cloth, roll in flour, salt lightly, and fry in butter or drippings until nicely browned and thoroughly done; then remove to a hot platter, scatter some generous bits of butter over it, dust lightly with pepper, or fry a few thin slices of bacon or salt pork, and then fry liver in the pork drippings; serve the slices of pork or bacon with the liver, bacon being especially good with liver. Calf's liver is much better than that of beef. Few people know that lamb's liver is as tender and well flavored as calf's liver; it is much less expensive.—MRS. ROY WATERMAN.

SAUSAGE TURNOVERS.—One quart of flour, a pinch of salt, scant half cupful of shortening, two heaping teaspoonfuls of baking powder, enough sweet milk to form a dough as for biscuit, roll out thin, cut into squares; place in each a pork sausage of the link variety, pinch the edges together over the top as a turnover; put in a shallow tin and bake in a slow oven one hour.—CONTRIBUTED.

ROAST LAMB.—Wipe the meat with a damp towel, place in a baking pan, dredge with pepper, salt and flour, add a cupful boiling water and a teaspoonful salt to the pan, baste every ten minutes, and bake fifteen minutes to the pound in a hot oven. When done put the meat on a platter, and serve with mint sauce and green peas.—M. C. C.

CREAMED CHICKEN.—Steam a plump fowl until tender, then chop light and dark meat together. Make a sauce with four level tablespoonfuls Aristos flour cooked in four tablespoonfuls butter, two cupfuls hot milk, salt and pepper to season with a dash of celery salt to give flavor. Heat chopped chicken thoroughly in sauce and serve in paper cases or on small slices of toasts.—MRS. W. W. THAYER.

CREAM CHICKEN.—One large chicken, one can mushrooms, one quart of cream, five tablespoonfuls of flour, a little grated onion, grated nutmeg and pepper to taste. Put cream in double boiler to heat; add the butter and flour; stir into a little cold milk, then add the onion and nutmeg, put the picked up chicken and mushrooms in a baking dish, pour the cream over and bake one-half hour.—CONTRIBUTED.

ROAST FOWL.—Clean, wash, and wipe fowl dry. Rub salt inside. Fill with dressing made as follows: Take some bread crumbs and turn on just enough hot water to soften them, put in a piece of butter (not melted), the size of an egg, and sage to taste, salt and pepper. Chopped onions may be added if desired; mix well together and stuff the fowl; bake until tender; baste often.—G. H. K.

DUMPLINGS.—Two cupfuls Aristos flour, a little salt, two teaspoonfuls baking powder, mix to a stiff dough with sweet milk. Keep covered while cooking. This amount makes enough for two persons. Never drown dumplings.—MRS. CLAYTON DEAKE.

SAUSAGE.—Fifteen pounds meat, six ounces salt, five teaspoonfuls black pepper, six tablespoonfuls sage, one-half cupful brown sugar; mix thoroughly.—MRS. ROY WATERMAN.

CHICKEN OR VEAL CROQUETTES.—One-half pound cooked chicken chopped very fine and seasoned with one-half teaspoonful of salt, celery salt, a little cayenne pepper and white pepper, a few drops of onion juice, one teaspoonful of chopped parsley, one teaspoonful of lemon juice, mix enough cream sauce (see rule for cream sauce in meat sauces), with the chicken to make it as soft as can be handled, spread on a shallow plate to cool, then shape into rolls about two and one-half inches long, roll in fine bread crumbs, then dip in beaten egg, then in the crumbs again; fry one minute in smoking hot deep fat, drain and serve with horse radish sauce.—MRS. FRED WHEELER.

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CHICKEN PIE.—Cook chicken until tender and thicken gravy, put chicken and *gravy* in baking pan. For crust use one egg well beaten, add one cupful sweet milk, pinch of salt. In another dish sift two cupfuls of flour, two good teaspoonfuls baking powder and mix thoroughly with a good tablespoonful of shortening, then add the egg and milk mixture and mix stiff. Drop from spoon over top of pie like biscuit.—MRS. H. R. SAVERY.

CHICKEN CROQUETTES.—Meat of chicken boiled and chopped fine; take three small teaspoonfuls of the chicken stock, butter the size of an egg smoothed in a tablespoonful of Aristos flour, pepper and salt to taste, cook this slowly ten minutes, remove from fire and stir in two well beaten eggs; give it one more boil and place in dish to cool. When cold add chicken and divide into croquettes, roll in egg and bread crumbs, drop into boiling lard and fry a light brown.—MRS. FRANK BUEERS.

MOCK TURKEY.—Two cupfuls bread crumbs, one-half cupful nut meats, one cupful canned peas, two eggs; one-half cupful celery, one-fourth cupful onions fried in butter, one teaspoonful sage, salt and pepper. Put above ingredients through meat grinder, mix thoroughly with cream sauce, mould in shape of a loaf, cover with freshly mashed potatoes, spread with fried onions and bake twenty minutes. Serve hot with cream sauce made as follows: One tablespoonful butter, one tablespoonful Aristos flour, one cupful sweet milk, season to taste, cook in double boiler until thick.—MRS. CHAS. KENSLEY.

ROAST HARE.—Skewer head tightly between shoulders and the legs closely to the body. The hare should be filled with a dressing made of bread crumbs seasoned with salt, pepper, sage, butter and oysters. If desired moisten with hot water. Sew up, sprinkling some salt over carcass and place in roaster. Put some bits of butter or salt pork on it and add a little fresh water. Use a medium hot oven and bake from two to four hours.—CONTRIBUTED.

DUMPLINGS.—Two cupfuls Aristos flour, one-half teaspoonful salt, two teaspoonfuls baking powder. Sift flour, salt and baking powder together and stir in one cupful of sweet milk quickly. Drop the batter from a spoon into the stew or salted boiling water. The stew must not be allowed to stop boiling after dumplings are in. Cook twenty minutes without removing cover; serve at once.—CONTRIBUTED.

HARE PIE.—Stew hare until tender. Season well with butter, salt and pepper. Line sides of baking pan with a crust of biscuit dough and after placing pieces of the hare therein add a few pieces of biscuit dough, then pour on the broth from the stew and cover with a top crust; bake in moderate oven about thirty minutes.—CONTRIBUTED.

NEW YORK HASH.—To every cupful of cooked, chopped meat take two cupfuls of chopped potatoes, one-half cupful of boiling water or stock, two tablespoonfuls of butter, season to taste. The cold meat should be chopped rather fine, and the potatoes not chopped until cold. Season the meat and potatoes, mix thoroughly. Put butter in frying pan and when melted add meat and potato mixture and over this pour the boiling water or stock. The liquor should not be too dry; serve at once.—E. H. K.

FRIED HARE.—A young hare from six to eight weeks old makes the best fry, it is not best to fry them after they are three months old. Sprinkle or roll each piece in a mixture of flour, pepper and salt and fry as you would chicken to a nice brown in butter and lard from thirty to fifty minutes according to size and age.—CONTRIBUTED.

SOLUTION FOR CURING HAMS.—One hundred pounds meat. To four gallons of water add seven pounds coarse salt, five pounds brown sugar, one-half pound baking soda, two ounces of saltpeter. Boil all together and skim; when cold pour over hams and weight down, let stand six or seven weeks, then smoke. Side pieces of meat can be put in for two or three weeks and then smoked. In this way it makes fine bacon.—MRS. HENRY WHITTAKER.

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TO SALT PORK.—Place two inches of best rock salt in the bottom of the meat crock, cut strips of pork about four inches wide and pack a layer as tight as possible, finishing at the center. Fill all spaces with salt. Cover this layer with an inch of salt. Repeat until the crock is full. Heat enough water to cover the pork and put in all the salt that the water will dissolve. Skim all impurities that comes to the top. When thoroughly cooled pour over the pork in the crock.—MRS. FRANK CRANE.

JELL-O WITH FOWL AND OTHER MEATS.—As a table jelly with fowl or other meat, Lemon Jell-O is better than the commonly used jellies. It has a delicious flavor and a delightful cooling quality. Cherry Jell-O is also very nice as a table jelly. Full directions are given in the little recipe book in each Jell-O package.—MRS. FRANK CRANE.

TO CURE HAMS.—Pack the hams and shoulders in a barrel. Put as much water in a boiler on the stove as will be needed to cover them. Put into the water eight pounds of salt for every one hundred pounds of meat; add two quarts of molasses, two ounces of saltpeter, and two tablespoonfuls of saleratus. Heat to the boiling point and skim off all that rises to the top of the water. When it is thoroughly cooled apply to the meat and weigh down. They will be ready to take out and smoke anytime after three weeks.—MRS. FRANK CRANE.

BEEF PICKLE.—For twenty-five pounds of beef. One gallon of water, one and one-half pounds salt, one pound brown sugar, one ounce of saltpeter, in as much beef as the brine will cover and let come to a boil. Remove one teaspoonful baking soda. Put into a boiler, let come to a boil, then put meat and pack in a crock; serve all the beef likewise after which let the pickle come to a boil and skim, then pour over the beef boiling hot. Weight the beef down; will keep all summer.—MRS. HENRY WHITTAKER.

HUNGARIAN GOULASH.—Slice a peeled onion and cook it until brown in three tablespoonfuls of fat fried out of salt pork; take out the onion and turn in a pound and a half of lean uncooked veal in inch cubes, stir and cook the meat until slightly browned, then rejecting the fat, if there is any in the pan, put the meat in a baking dish, add about a pint of broth or boiling water and pepper, cover and set in oven. In the meantime add more fat to frying pan and when hot brown in it one and one-half cups of diced raw potatoes and six small onions. When the onions are well browned, add them to the baking dish and after the meat, etc., has been cooking about an hour, add a teaspoonful of salt and the potatoes and if desired a little flour mixed to a thin paste. Cook all about two hours.—MRS. DON NORTON.

HUNGARIAN GOULASH.—One and one-half pounds round steak cut in about two inch pieces. Put some suet in the skillet and when hot add the meat and brown on both sides. Have potatoes, carrots (and onions if liked), diced and add to the meat when partly cooked cover all with water and cook slowly about an hour, season with butter, pepper and salt, thicken and serve hot.—CONTRIBUTED.

CRANBERRY SAUCE.—Pick over and wash one quart cranberries, put them in a sauce pan, pour over them one pint of boiling water, cover and let them boil until they pop open. Then add four cups of sugar, draw to back of stove a few minutes until sugar is dissolved.—MRS. FRED WHEELER.

BROWN SAUCE.—In a saucepan brown one tablespoonful of butter until dark, but not burned, add one tablespoonful of flour, stir until smooth and thoroughly browned, then add gradually one cupful of good beef stock or hot water and stir until smooth and thick. Salt and pepper to taste. Simmer five minutes. From this sauce are made many by adding different flavorings such as catsup, jelly, Worcestershire sauce, etc. Brown sauce and its variations are served with dark-colored meats, game, ham cutlets, etc.—MRS. FRED WHEELER.

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CURRENT JELLY SAUCE.—Melt one-half glass of currant jelly over a slow fire, add one cupful of hot brown sauce, stir well and simmer one minute.—MRS. E. P.

CREAM SAUCE.—Scald one pint of milk or cream, melt one tablespoonful of butter in a granite sauce pan, when bubbling add two tablespoonfuls of flour or cornstarch, add one-third of the cream, stir, as it boils and thickens add more cream and boil again; when perfectly smooth add the remainder of the cream. The sauce should be very thick. Add the seasoning—salt, celery salt and pepper.—MRS. E. P.

MINT SAUCE.—One cupful of chopped fresh mint sauce, one cupful of vinegar, one-fourth cup of powdered sugar. It will keep well if kept cool and can be used any time. Serve with lamb.—MRS. FRED WHEELER.

HORSE RADISH SAUCE.—One cupful of freshly grated horseradish, one teaspoonful salt, sugar and mustard, a dash of pepper, two tablespoonfuls of vinegar, all mixed together; add one cup of cream whipped very stiff. Especially nice with croquettes or roast beef.—MRS. FRED WHEELER.

HOLLANDAISE SAUCE.—Cook one tablespoonful of flour in one tablespoonful of butter, add slowly one cup of boiling water (or veal or chicken stock), when boiled remove from fire and stir in the beaten yolks of three eggs and one tablespoonful of lemon juice. Return to the fire and stir constantly until it begins to stiffen, then beat in one tablespoonful of butter; serve while hot with boiled or baked fish. Can be used for cauliflower, asparagus, etc.—CONTRIBUTED.

— EGGS —

SCRAMBLED EGGS.—Melt a tablespoonful of butter in a frying pan, add one-half cupful of sweet milk (cream is better), and when hot break in six eggs; before they are set, begin to stir constantly until they are done. Be careful not to cook too much. Salt and serve at once.—E. O. S.

CODDLED EGGS.—One-fourth cupful hot milk, one egg, one teaspoonful butter, one-eighth teaspoonful salt, pepper. Beat the eggs slightly, add the butter, salt and pepper, then the hot milk gradually, pour into a double boiler and stir until light and creamy. Serve on a slice of toast with toast points.—P. C. B.

POACHED EGGS.—Have frying pan partly filled with salted water. When simmering, carefully break in one egg at a time; baste with the water until whites are firm, then remove with a skimmer. May be served on toast if desired.—H. F. W.

EGG NESTS.—Take as many eggs as needed; separate whites from yolks, leaving yolks whole, beat whites very stiff and arrange in the form of little nests on a greased baking dish (or individual dishes), place yolk in each nest, put into hot oven and brown. Serve immediately and season on table. S. B.

EGGS POACHED IN TOMATO SAUCE.—One tablespoonful butter, one tablespoonful flour, one cupful strained tomato, one-fourth teaspoonful pepper, one teaspoonful salt. Keep sauce hot by setting it in hot water. Break six eggs on a plate and slide them into the sauce carefully, baste them with the sauce so that the tops and bottoms will be equally congealed. One pint of sauce will do for six eggs; serve on squares of toast and sprinkle with grated cheese.—MRS. CHARLES KENSLEY.

BOILED EGGS.—For soft boiled drop into boiling water and boil four minutes only, remove at once and serve. Hard boiled eggs should be simmered at least twenty minutes. This gives mealy yolks, which digest more easily than sudden ones.—R. P. C.

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PITTSBURG POTATOES.—Two quarts of sliced cooked potatoes, one small onion, one can of pimento, cheese, milk gravy; chop onion and mix with the potatoes. Put in baking dish alternate layers of potato, pimento and cheese. Sprinkle salt, pepper and little butter on each layer of potatoes. Pour on milk gravy; bake one half hour.—MRS. RUTH MUNN NOEL.

ASPARAGUS AND CHEESE.—Boil asparagus until tender and proceed the same with the asparagus and cheese as for Potatoes au Gratin, adding a tablespoonful of chopped parsley.—M. O. R.

CREAMED ASPARAGUS.—Cut tender asparagus into lengths of about one-half inch and cover with boiling water, add salt and cook slowly until tender, then season with cream, butter and pepper.—W. F.

CREAMED CARROTS.—Scrape and slice carrots, cover with water and bring to a boil, add salt and cook until tender, then drain dry, season with pepper and plenty of butter, and lastly add sweet cream. Let scald and serve hot.—MRS. FRED WHEELER; MRS. ROY WATERMAN.

SWEET POTATOES (SOUTHERN STYLE).—Bake medium sized potatoes; when they are soft, cut in two lengthwise and scoop out the inside with a spoon; put it through a potato dicer, have butter, salt and pepper, and enough thick cream to moisten. Whip with a fork until light and fluffy, refill the skins, heaping the potato into rough little mounds, and bake delicately brown.—MRS. CLAYTON DEAKE.

SWEET POTATOES.—Pare about eight sweet potatoes of the same size; cut these in halves lengthwise, cover with boiling salted water and let boil five or six minutes, then drain carefully. Melt one-fourth cupful of butter in a baking dish, put in a layer of potatoes, and sprinkle them thick with sugar; put in another layer of potatoes, dot them with bits of butter, and sprinkle with sugar and a little salt; cover the dish and set to cook in a moderate oven. After twenty minutes, remove the cover and add, if the potatoes seem dry, a little butter and sugar melted in hot water, and let cook about ten minutes longer. When done the potatoes should be moist with syrup, and there should be a little in the dish.—MRS. CLAYTON DEAKE.

SCALLOPED SUMMER SQUASH.—Take nice young summer squash and boil until tender. Drain off water and mash, then add cracker or bread crumbs in quantity about one-fourth of amount of squash. Season well with salt, pepper and butter. Add what milk the squash will stand, stir well and bake until nicely browned.—MRS. ROBERT ROSS.

SUMMER SQUASH.—Cut in slices and roll in beaten egg, then flour or better fine cracker crumb, and fry brown on both sides. Some like large cucumbers sliced and fried in this way.—MRS. CLAYTON DEAKE.

SUMMER SQUASH.—Use only fresh, tender squash. Wash thoroughly, put to cook in salted, boiling water. When tender remove from sauce pan, and press out every drop of water, mash smooth, and season with butter, pepper and salt; serve very hot.—MRS. ROY WATERMAN.

CORN CUST RE.—One can of corn, one cupful of sweet milk, three eggs well beaten, six rolled crackers; mix, drop on buttered griddle; when brown, turn; serve hot on a hot platter.—THE COOK.

SCALLOPED CORN.—Butter a two quart baking dish, put a layer of crackers in the bottom, then a layer of corn, season layers with butter, pepper and salt, add alternate layers of crackers and corn finishing with cracker crumbs; add milk to nearly cover; bake in hot oven.—MRS. JOHN ASPLIN.

STUFFED TOMATOES.—Take medium sized tomatoes, cut off the tops and carefully scrape out the centers; chop this; season well, and mix with chopped meat of any kind, place in the shells and sprinkle a few crumbs and some butter over the top, put on the tops that were cut off; bake twenty minutes or till done, and serve hot, garnish with parsley.—A. DONATION.

SCALLOPED CORN.—Put alternate layers of corn and cracker crumbs with seasoning of salt, pepper and butter in baking dish with cracker crumbs on the top; nearly cover with milk and bake one-half hour.—MRS. CLAYTON DEAKE.

CORN FRITTERS.—One pint of corn cut from the cob, scrape cobs with back of knife to get all the milk; beat two eggs and one cupful of bread crumbs until light, add the corn, one tablespoonful Aristos flour, one teaspoonful salt, one-half cupful sweet milk; fry on a griddle or iron spider in equal parts of butter and lard, turn as you would griddle cakes, bake until a golden brown. Canned corn may be used; if so leave out part of the milk.—CONTRIBUTED.

TO PREPARE RICE.—One cupful of rice, one pint of cold water, bring to a boil and cook five minutes. Drain; rinse in cold water and mix with one cupful of cooked tomatoes, three-fourths cupful of water, one chopped onion, three cloves, and salt. Cook in a double boiler until the rice is soft, remove from the fire and mix in one-half cupful of grated cheese and two tablespoonfuls of butter.—L. J. C.

CURRY OF TOMATO.—Four tomatoes, one tablespoonful of Aristos flour, one-half teaspoonful onion juice, one tablespoonful butter, two tablespoonfuls curry powder, one-half teaspoonful salt. Select large, firm, fresh tomatoes, peel and cut in slices. Melt the butter in blazer, add the tomatoes and cook for several minutes, add the cream, flour, curry powder and seasoning. When hot serve on toast. Care must be taken or the acid in the tomato will curdle the cream.—MRS. GEORGE CAREY.

FRIED PARSNIPS.—Wash and scrape the parsnips; boil until tender in salted water; cut in two lengthwise; fry a nice brown in melted butter.—L. A. S.

CREAMED PARSNIPS.—Scrape and slice parsnips, boil in salted water until tender; drain and season with butter, pepper, salt and cream; let scald and serve hot.—L. D. S.

boiling salted water to cook tender (should cook at least one hour) season with butter, pepper and vinegar if desired.—L. D. S.
pepper and vinegar if desired.—L. D. S.

COLD SLAW.—Shave cabbage, add salt, pepper and sugar. In a frying pan put one tablespoonful shortening, stir in one tablespoonful Aristos flour, one-half cupful vinegar, one-half cupful cream; pour over cabbage hot and let cool. Add one-half onion if desired; can use over cold potatoes as salad.—MRS. L. S.

FRIED ONIONS.—Peel the onions, cut them in thin slices; put into a frying pan with sufficient butter to keep them from sticking to the pan; season with pepper and salt and fry until well done and nicely browned. Fried onions will be more delicate if they are parboiled and then fried.—W. K. C.

FRIED EGG PLANT.—Cut the plant around in slices half an inch thick; sprinkle with pepper and salt, and press with a light weight for an hour or two; drain on a cloth; dip each slice in beaten egg, then in fine cracker crumbs and fry in butter until a light brown.—W. K. C.

STEWED SALSIFY OR VEGETABLE OYSTERS.—Wash and scrape, slice thin and put immediately into cold water, in which there is a tablespoonful or two of vinegar; this will prevent them from turning dark. Put to cook in boiling salted water, allowing a pint of water for a pint of the cut salsify. When tender, add a teacupful of sweet cream, or milk, a tablespoonful of butter (two if milk is used), and a little pepper. Let simmer two or three minutes. It may be necessary to add more water to salsify before seasoning.—W. K. C.

SCALLOPED VEGETABLE OYSTERS.—Wash and scrape, slice thin, and cook until tender in salted water, then proceed the same as with other oysters.—I. G. S.

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DEVEILED EGGS.—Boil the eggs hard. When cold, cut them lengthwise carefully so as not to break the whites, and remove the yolks. Add to the yolks a good sized lump of butter, salt, pepper, a pinch of mustard, vinegar, and a little sweet cream; mix to a smooth paste, now fill the whites and round them up well, garnish and serve.—MRS. ROY WATERMAN.

BAKED EGGS WITH CRUMBS.—Butter individual baking dishes and for each dish mix together two tablespoonfuls each of rich thick cream and bread crumbs (if milk is used add butter), salt and pepper to season; put one-half of the allowance for each dish in baking dish, into which break an egg, cover with the remainder of the mixture and bake until the eggs are set.—P. C. B.

EGG OMELET.—Three eggs, yolks and whites beaten separately, small cupful of sweet milk, three teaspoonfuls cornstarch, one-half teaspoonful baking powder and a little salt. Add whites beaten to a stiff froth last; cook in a little butter.—MRS. ROY TERRILL.

OMELET.—Six eggs, yolks and whites beaten separately, one-half pint of milk, six teaspoonfuls Kingsford's cornstarch, one teaspoonful baking powder, pinch of salt. Add the beaten whites last and fry in butter.—E. C. D.

— VEGETABLES —

SCALLOPED POTATOES.—Slice raw potatoes thin, then put in a baking dish a layer of potatoes, add bits of butter, salt and pepper and dredge with flour, repeat until dish is two-thirds full, then nearly cover with sweet milk, cover and bake an hour, remove cover, bake a light brown.—MRS. ROY WATERMAN.

CREAMED POTATOES.—Use cold boiled potatoes that have not been boiled too soft, slice thin, place in a skillet, season with butter, salt and pepper; nearly cover with milk, cover, and let stew very slowly, turning them over when slightly done; cook until creamy, about twenty minutes; serve at once.—M. H. L.

POTATOES AU GRATIN.—Boil four potatoes and cut in small pieces. Mix a tablespoonful each of Aristos flour and butter, add a cupful of milk and cook until it thickens a little, adding salt and pepper. Now put potatoes and sauce into a baking dish and add a thick layer of grated cheese, pour a little milk over cheese and bake until brown.—MRS. DEWEY WATERMAN.

DELMONICO POTATOES.—In a baking dish place alternate layers of cold boiled sliced potatoes, one half pound Vermont cheese, three pimentoes, cover with white sauce and bake one hour.—MRS. NATHAN BROKAW.

FRENCH FRIED POTATOES.—Wash and pare potatoes, cut them into lengthwise strips, and soak an hour in ice water. Drain and dry, then fry in hot fat. When taken from the kettle, shake them on a sheet of brown paper to absorb the fat, and dust with salt. Be careful not to cook too many potatoes at a time, as the fat is apt to become chilled and the potatoes grease-soaked.—MRS. RUTH MUNN NOEL.

SARATOGA CHIPS.—Pare potatoes, slice into thin shavings on a vegetable cutter, and allow to soak in ice water for an hour. Lift from the water, dry in a towel, fry in deep fat or oil until they curl and are delicately brown. Shake as free from fat as possible before lifting frying basket from the kettle, and put to drain on absorbent paper. Dust with salt. Be careful that the fat is not too hot, as the potatoes must cook before they brown, also allow the fat to reheat each time before frying another portion of potatoes.—MRS. RUTH MUNN NOEL.

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FRIED MUSHROOMS.—Peel mushrooms and put them in a buttered sauce pan, setting them cup side up. Sprinkle them with salt and pepper and dots of butter and fry until tender.—CONTRIBUTED.

BEETS.—Cut off tops, but do not cut the beets in any part, not even the rootlets, should any be attached, for it would cause them to bleed, thus injuring the color and flavor. Wash well in several waters, then put over to cook in plenty of boiling water. Boil steadily until done (young beets require about an hour and a half.) When nearly done add sufficient salt to season. When done, remove to a pan of cold water, and with the hands remove the skins, cutting a slice from the top and the rootlets off. Cut crosswise in very thin slices and place in a hot dish; set in oven a few minutes, then pour over them a few tablespoonfuls of vinegar and a piece of butter heated together. Sprinkle with pepper and serve.—I. G. S.

PORK AND BEANS.—Look over, wash and put to soak over night one quart of dry beans. In the morning drain, cover with fresh water, heat slowly and simmer until they burst slightly on removing a few of them in a spoon and blowing on them, those tested to be thrown away; one-fourth teaspoonful of soda should be put in the water when beans are parboiled. Drain; add enough boiling salted water to more than cover the beans; put one-half pound of fat salt pork which has been washed into kettle with beans and cook until thoroughly done, adding water from time to time if necessary. Remove to baking dish; put pork in center of dish with skin side up, score rind one inch deep in one-half inch strips; sprinkle brown sugar and pepper over top and bake about three-fourths of an hour.—MISS Z. B.

CREAMED ONIONS.—Peel the onions and proceed the same as with creamed carrots.—V. W.

WHITE SAUCE FOR VEGETABLES.—Two tablespoonfuls butter, two tablespoonfuls Aristos flour, one cup milk, one-fourth teaspoonful salt, one-eighth teaspoonful pepper. Melt butter in sauce pan, add flour and season. Blend thoroughly. When it bubbles well add the milk a little at a time, stir until smooth and cook until thick.—MISS. Z. B.

CREAMED MUSHROOMS.—Treat the same as fried mushrooms only, instead of frying, add two-thirds of a cupful of cream and bake ten minutes; serve with slices of toast.—CONTRIBUTED.

STEWED MUSHROOMS.—Peel mushrooms and cut off a portion of the stalk. To one pint of mushrooms, put two tablespoonfuls of butter in a pan, season with salt and pepper and let them cook slightly, then turn in a very little hot soup stock on boiling water and milk, half and half and let them stew gently about fifteen minutes. Rub together a little flour and butter to make the liquor about as thick as cream. Let boil five minutes. When ready to serve, stir in two tablespoonfuls of cream or the beaten yolk of an egg. Mushrooms can be cooked in almost any way that oysters are served.

If a silver spoon used to stir mushrooms turns black, throw them away, they are probably toadstools.—CONTRIBUTED.

CHILI CON CARNE.—(Mexican Recipe.)—Chop either roast beef or raw beef into small squares and add two onions, cover with water and cook until tender, then add one pint of tomatoes and boil five minutes. Blend one level tablespoonful of ground chili pepper and one tablespoonful of flour in a little water, pour this into the meat and let it boil about five minutes. Add butter and salt to taste. Some cooks treat canned red kidney beans or lima beans in the same manner, leaving out the tomatoes.—CONTRIBUTED.

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SALADS AND DRESSINGS

MAYONNAISE DRESSING.—Put into a stew pan a lump of butter the size of an egg; when it is melted put in a tablespoonful Aristos flour, and add a teacupful boiling water gradually. Have ready three beaten eggs, mixed with three tablespoonfuls sugar, one teaspoonful mustard (if a mustard dressing is desired), one teaspoonful vinegar, stir in with the rest of ingredients; let all come to a boil, and set away to cool. Thin with one-half cupful cream.—**MRS. RAY SAVERY.**

MAYONNAISE DRESSING.—One-half cupful sugar, one tablespoonful mustard, one tablespoonful salt, one tablespoonful Aristos flour, stir smooth with one cupful sour milk, adding a little at a time, add two eggs well beaten, and last add one-half cupful vinegar. Cook in double boiler.—**MRS. JOHN MUNN.**

SALAD DRESSING.—Blend one-half tablespoonful salt, one-half tablespoonful mustard, one and one-fourth tablespoonfuls sugar, two and one-half tablespoonfuls butter. Smooth one and one-half tablespoonfuls of Aristos flour with a little water, add one beaten egg, three-fourths cupful sweet milk, then add slowly one-half cupful vinegar; cook in double boiler until thick, strain and cool.—**MISS INEZ WHITEMAN.**

SALAD DRESSING.—Beat two eggs, add one-half tablespoonful of Aristos flour, three tablespoonfuls sugar, one tablespoonful mustard, salt and pepper to taste, then add this mixture to one-half pint hot vinegar and let come to a boil. Lastly add four tablespoonfuls melted butter.—**MRS. ROY WATERMAN.**

SALAD DRESSING.—One cupful vinegar, if strong use part water, one teaspoonful mustard, one teaspoonful sugar, one-half teaspoonful salt, two eggs; beat eggs, add mustard, sugar and salt, mixed thoroughly, then add this mixture to hot vinegar and thicken with Aristos flour smoothed with a little water. Remove from fire and add one tablespoonful butter.—**MRS. CHAS. KENSLER.**

SALAD DRESSING.—Blend two tablespoonfuls sugar, one teaspoonful butter, one teaspoonful salt, one teaspoonful mustard, add four tablespoonfuls vinegar, boil. Beat two eggs, yolks and whites separately, one-half cupful milk. When first part boils pour in egg yolks and milk, boil all one minute, when cool beat in whites of eggs.—**MRS. ERMA LANE SOPER.**

SALAD DRESSING.—Mix thoroughly three teaspoonfuls mustard, two teaspoonfuls sugar, a little salt, then add three tablespoonfuls vinegar, four tablespoonfuls water, set on stove and let come to a boil, then thicken with Aristos flour smoothed with a little water and the yolk of an egg.—**MRS. A. F. VAN ATTA.**

SALAD DRESSING.—Two eggs, one tablespoonful of sugar, one-half teaspoonful of salt, one teaspoonful of mustard, one-half cupful of vinegar, and one cupful of sour cream or butter the size of an egg and sweet milk, a dash of red pepper. Let the vinegar come to a boil. Beat up the rest, stir in and let boil. Beat if it curdles.—**MRS. FRANK CRANE.**

SALAD DRESSING.—Four tablespoonfuls of sugar, two tablespoonfuls of Aristos flour, a scant teaspoonful of mustard, and one cupful of milk; stir in one cupful of vinegar and let come to a boil.—**MRS. GLEN WHITTAKER.**

SOUR CREAM DRESSING.—Three-fourths cupful sour milk, one tablespoonful butter, one-half cupful vinegar, one egg, one tablespoonful of Aristos flour, one teaspoonful mustard, one tablespoonful sugar, one-half teaspoonful salt. Sour cream may be used in place of the milk in which case the butter must be omitted. Cook together all the ingredients except the vinegar in a double boiler. Add the vinegar after the milk mixture has boiled. Chill before using.—**MRS. DEAN R. PERKINS.**

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HIGH ART SALAD DRESSING.—Use the yolks of eggs left from Angel Food or six whole eggs, put into top of double boiler, add one teaspoonful each of salt and dry mustard and a dash of red pepper. Beat with an eggbeater until thick; add one cup of melted butter with one pint of vinegar; put boiling water in the bottom of double boiler and set in the mixture, stir constantly until it cooks to the consistency of cream. Put in pint fruit jars while hot, this will keep indefinitely. When wanted for use, add half as much sweet cream as you have dressing, whip with the egg beater and add to salad mixture a short time before serving.—H. U. C.

SALAD DRESSING.—One-half cupful vinegar, two eggs, butter size of walnut, one teaspoonful of dry mustard, one tablespoonful of Aristos flour, salt and sugar to taste. Let vinegar and butter heat, draw to back of stove and add flour and mustard which have been thoroughly smoothed together with a little water, cook again slowly, then add eggs, well whipped, and salt and sugar, beat well a few minutes. Cook in a double boiler or stir constantly while cooking. If vinegar is strong a little water may be added.—MRS. FRED WHEELER.

FRUIT SALAD DRESSING.—If the combination of fruit and mayonnaise is not liked, a delicious dressing is made with the beaten yolks of four eggs, one level teacupful of sugar, one-half a cupful of lemon juice and one cupful of whipped cream. Mix well and chill before serving.—CONTRIBUTED.

BEET SALAD.—Two cupfuls of chopped cooked beets, one and one-half cupfuls chopped celery, one cupful of broken nutmeats, a little chopped onion. Pour over this mixture any good salad dressing and allow it to stand about one-half hour before serving. All ingredients must be cold.—MRS. FRED WHEELER.

CABBAGE SALAD.—One-half head cabbage shredded, one-half sweet red pepper cut in fine strips, one-half green pepper cut in fine strips; mix with salad dressing, serve on lettuce leaf.—MRS. CHAS. KENSLE.

BEET SALAD.—Boil some beets, slice and let stand in vinegar over night. One large cupful of chopped beets, one large cupful of chopped cabbage, one large cupful of chopped celery, one small onion chopped very fine, a little salt. Use any good salad dressing with it.—M. C. R.

SUMMER SALAD.—Pack a number of lettuce leaves together tightly, then cut in strips with scissors or sharp knife. On each salad plate in a nest of the shredded lettuce place a large tomato filled with chopped celery and covered with mayonnaise. Over all put a generous sprinkling of English walnut meats. With this serve hot toasted crackers which have been sprinkled thickly with cheese and paprika.—MRS. W. W. THAYER.

PINEAPPLE SALAD.—On each salad plate lay a crisp lettuce leaf, on this place a slice of pineapple and next a ball of cottage cheese the size of a large walnut, add a generous spoonful of salad dressing and garnish the top of the cheese ball with strips of pimento.—MRS. W. W. THAYER.

FRUIT SALAD.—Six oranges, six bananas, four apples, one-fourth pound English walnut meats, one-fourth pound candied cherries, sweeten to taste, add salad dressing and one cupful whipped cream.—MRS. ETTA McLAUGHLIN.

FRUIT SALAD.—Pint cherries (drained), one pound dates, one-fourth pound figs, one-half dozen bananas, one-half dozen oranges, one-fourth pound English walnuts cut in pieces.—MRS. FRANK BUERS.

KARTOFFEL SALAD.—Chop cold boiled potatoes and onions. Fry a few slices of bacon crisp, break in small pieces and mix through the potatoes. Pour one-half cupful of vinegar into the spider of bacon grease and pour over the other ingredients hot. Season to taste—salt, pepper and vinegar if necessary; serve lukewarm.—L. G. S.

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COMBINATION SALAD.—One can green peas, three-fourths cupful chopped walnut meats, one fourth cup pimientos or sweet red peppers may be used, one-half cupful cucumbers cut fine; mix with salad dressing; serve on lettuce leaf and garnish with tomatoes cut in quarters.—MRS. CHAS. KENSLER.

ONION AND ORANGE SALAD.—Slice Spanish onions, soak them in ice water, changing water two or three times. Drain; slice oranges; mix with the onions; serve on lettuce leaf with French or mayonnaise dressing.—MRS. M. G.

SALAD.—Use apples and celery cut rather fine, English walnut meats, white grapes cut in halves and seeded; serve with mayonnaise dressing.—MRS. C. M. CHAPIN.

WALDORF SALAD.—Two cups of sour apples, one and one-half cups of celery, one cup of nut meats; cut all quite fine. Dressing for same: One heaping teaspoonful of salt, one heaping teaspoonful of dry mustard, three teaspoonfuls of sugar, and if cream is thin, one heaping teaspoonful of flour; mix and wet with a little water, then add one well beaten egg, three-fourths cup of sweet cream, lump of butter and one-fourth cupful of vinegar added slowly. Cook until it thickens. Cool before pouring over the apples, etc. Apples should not be cut up until ready for the dressing as they turn dark by standing.—MRS. FRED WHEELER.

NUT SALAD.—Two cupfuls of celery, two cupfuls of apples, and one cupful of nuts.

STUFFED TOMATOES.—Pare and scoop out tomatoes, sprinkle with salt, set away to cool. Mix pulp with chopped celery and cucumbers cut fine, then add salad dressing, fill tomato shells with this mixture; serve on lettuce leaf.—MRS. CHAS. KENSLER.

VEAL AND CHICKEN SALAD.—Two cupfuls veal and one cupful chicken chopped fine, one cupful chopped celery, one teaspoonful salt, one-half teaspoonful white pepper, one-half teaspoonful onion salt, ten stuffed olives chopped; mix with salad dressing, garnish with hard boiled eggs.—MRS. W. P. LANE.

BANANA SALAD.—Peel ripe bananas and cut in two lengthwise on individual salad dishes, grind or break fine English walnut meats and spread thickly over bananas, and dress with a mayonnaise dressing. Garnish with lettuce leaves or parsley.—MRS. W. H. TOUSEY.

DRESSING.—One-half tablespoonful of salt, one-half tablespoonful of mustard, one and one-fourth tablespoonful of sugar, one teaspoonful of flour if the cream is thin; mix these and add one egg, three-fourths of a cup of sweet cream, two and one-half tablespoonfuls of butter, and one-fourth of a cup of vinegar. Cook until it thickens, strain and let it cool.—MRS. BERT NELSON.

CUCUMBER SALAD IN BOATS.—One cucumber, diced celery, pimientos, mayonnaise dressing, lettuce leaves, sliced pickled beets. A good sized cucumber will make two boats in which to serve it. Do not pare but just wipe off with damp cloth, then cut in two lengthwise and scoop out a portion to be used in salad. Cut cucumber meat in small cubes; mix with diced celery and pimentos and fill boats, cover with mayonnaise and serve on lettuce leaves. Garnish with sliced pickled beets.—MRS. DON NORTON.

— BREAD AND ROLLS —

NUT BREAD.—One cupful granulated sugar, two eggs, five cupfuls Aris-tos flour, one-fourth teaspoonful salt, six teaspoonfuls baking powder, two cupfuls sweet milk, one cupful any kind nut meats chopped fine.—MRS. HENRY WHITTAKER.

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WHITE BREAD.—Blend two tablespoonfuls sugar; two tablespoonfuls salt, two tablespoonfuls Aristos flour, add three medium sized potatoes mashed fine, over this mixture pour one quart of boiling potato water; when cool add one-half yeast cake dissolved in a little warm water and set in a warm place to rise. When yeast is light add enough sifted Aristos flour to make a thin batter, let rise, then knead into loaf not too stiff, put back to rise again, then shape into loaves, let rise and bake. Add one-half cupful of lard to the sponge.—CONTRIBUTED.

SALT RISING BREAD.—The forenoon before baking, put two tablespoonfuls of corn meal, to which has been added a pinch of soda, salt and sugar into a cup or bowl. Pour on boiling water or milk enough to scald thoroughly, let stand in a warm place covered until light, which ought to be by night if kept warm enough. If not light, put it in a basin of warm water until light, then keep in a cool place until ready to use, at which time take a bowl half full of lukewarm water, add flour enough for batter like cake, then add a tablespoonful of the emptyings, set in a warm place until light, usually an hour or more. Sift a two-quart basin of flour, make a well in the flour and scald flour with one pint of boiling water, add sufficient cold water to make batter lukewarm, then put in the bowlful of sponge, add one large tablespoonful of salt or more. Stir into a stiff sponge, let this get light and knead into loaves (just as soft as can be handled). Let rise and bake in a moderate oven about one-half hour.—MRS. FRED RIDER.

BROWN BREAD.—One egg, salt, one tablespoonful of melted butter, one tablespoonful brown sugar, stir thoroughly; one-half cupful of molasses, one and one-half cupfuls sour milk, one and one-half teaspoonfuls soda, three tablespoonfuls of Aristos flour, enough graham flour to make about as stiff as loaf cake, usually one and one-half cups is sufficient; bake forty minutes.—MRS. FRED WHEELER.

WHOLE WHEAT BREAD.—Pour one pint of boiling water into one pint of milk; when lukewarm add one compressed yeast cake (one-half ounce), dissolved in two tablespoonfuls warm water, and one tablespoonful salt; mix and stir in sufficient flour, three cups, to make a batter that will drop from a spoon; beat well; cover and stand in a warm place (75 Fahr.) for three hours until very light, then stir in more flour (one and one-half cups), enough to make a soft dough; knead lightly until the greater part of the stickiness is lost. This whole wheat bread cannot be made dry like the ordinary white bread so must be handled quickly and lightly on the board. Now mould it into four or six loaves, according to size of pans; place in greased pans; cover and stand aside again in a warm place for one hour, bake in a moderately quick oven thirty-five or forty minutes.—MRS. FRED WHEELER.

BROWN BREAD.—One pint sour milk, two-thirds cupful sugar, one teaspoonful salt, one teaspoonful soda, two tablespoonfuls melted lard, two cupfuls graham flour, one cupful white flour.—MRS. DON NORTON.

BROWN BREAD.—Three cupfuls corn meal, one cupful flour, two cupfuls sweet milk, one cupful sour milk, one-half cupful molasses, one teaspoonful soda, pinch of salt; steam two and one-half hours, then bake one-half hour.—MRS. JOHN ASPLIN.

BROWN BREAD.—One-third cupful molasses, one-third cupful sugar, one egg, one cupful sour milk, one teaspoonful soda, one cupful Aristos flour, graham flour to thicken.—MRS. ROY TERRILL.

BOSTON BROWN BREAD.—Two cupfuls of graham flour, two cupfuls of corn meal, scant two-thirds cupful of molasses, one teaspoonful of soda dissolved in a little hot water. This makes two loaves. Put in a common coffee can, put cover on tight, place in a kettle of boiling water and steam four hours.—MRS. HARMON GALE.

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GRAHAM BREAD.—One egg, one-half cupful of sugar, two cupfuls of buttermilk, two cupfuls of graham flour, one cupful of Aristos flour, one teaspoonful soda, a little salt.—MRS. HARMON GALE.

QUICK GRAHAM BREAD.—Three cupfuls graham flour, one-half cupful sugar, one-half teaspoonful salt, two cupfuls sour milk or buttermilk, one rounding teaspoonful soda; beat well, pour into a buttered pan about seven inches by nine; bake for one hour in a moderate oven.—MRS. RUTH MUNN NOEL.

GRAHAM BREAD.—One cupful sour milk, one cupful sweet milk, one cupful molasses, one egg, salt, one level teaspoonful soda, one level teaspoonful baking powder, one cupful corn meal, one-half cupful Aristos flour, two cupfuls graham flour; bake slowly one-half hour.—MRS. MYRON ATCHISON.

GRAHAM BREAD.—Two cupfuls of sweet milk, three-fourths of a cupful of molasses, a little salt, one teaspoonful of soda, one cupful of white flour, and two and one-half cupfuls of graham flour; steam one hour, then put in the oven five minutes.—MRS. WM. TAIT.

OATMEAL BREAD.—Soak and dissolve one cake of compressed yeast in half a cupful lukewarm water, add enough Aristos flour to the yeast water to make a thin batter and let stand. Put into a large bowl two cupfuls oatmeal, half a cupful molasses, one tablespoonful of butter or lard and half a tablespoonful salt. Pour over this two cupfuls boiling water and stir until the butter is dissolved. Let it stand for one hour, then add five cupfuls of sifted Aristos flour and the prepared yeast and beat well. Set it to rise over night. In the morning take up with spoon and put in greased pans; let it rise until it has doubled in bulk, this takes about fifty minutes, and bake in a moderate oven. This makes two loaves. Potato water is good instead of the plain boiling water.—MRS. GEORGE CAREY.

GRAHAM BREAD.—One cupful of buttermilk or sour milk, one cupful of sour cream, two tablespoonfuls of molasses, two tablespoonfuls of sugar, one teaspoonful of soda, and a little salt; mix to a loaf with graham flour and bake at once.—MRS. WM. TAIT.

WALNUT BREAD.—One and one-half cupfuls graham flour, one and one-half cupfuls Aristos flour, one-half teaspoonful salt, one teaspoonful baking powder, sift together; one-half cupful molasses, to which add one-half teaspoonful soda dissolved in a little hot water; one-half cupful chopped walnut meats, one and one-half cupfuls milk or enough to make a drop batter, turn into a greased bread tin; bake slowly three-fourths of an hour.—MISS INEZ WHITEMAN.

NUT BREAD.—Two eggs, two-thirds cupful sugar, two cupfuls milk, four cupfuls Aristos flour, four teaspoonfuls baking powder, one-half cupful nut meats chopped fine (more if desired), let rise twenty minutes, bake one hour.—MRS. CHAS. COLDREN.

NUT LOAF.—Four cups of Aristos flour, one-half cupful of granulated sugar, four teaspoonfuls (rounding), of baking powder, one level teaspoonful of salt; mix all together, then add one cupful of chopped hickory nut meats. Beat two eggs and add to them two cupfuls of sweet milk. Pour this over the dry ingredients, beat well and put into a buttered bread pan. Let stand twenty minutes to rise then bake slowly about forty-five minutes. This makes delicious sandwiches.—MRS. HARRY ATCHISON.

ROLLS.—One cupful milk, one cupful water, one-fourth cupful lard, one teaspoonful salt, one yeast cake. Put lard in the milk and scald, then cool with the cupful of water until lukewarm. Break the yeast cake in small pieces into the mixture, add enough Aristos flour to make a stiff batter, let rise for an hour or until it is light then knead into a hard loaf. When it rises roll out and cut into biscuit, let rise again and bake twenty minutes.—MRS. RUTH MUNN NOEL.

RAISIN BREAD.—One pint milk, one pint water, one teaspoonful salt, one cake yeast foam, one-half cupful lukewarm water, one teaspoonful sugar, four cupfuls Aristos flour, one-half cupful sugar, two eggs, two tablespoonfuls butter, one cupful seeded raisins. Place the milk and water in a sauce pan and bring to the boiling point; cool until you can bear fingers in it; add the flour and beat well. Dissolve the yeast foam in the half cup of warm water and add sugar; let stand while you prepare batter, then combine the yeast with batter. Cover and set in a warm place. Let rise until very light, then add the butter, eggs, sugar and raisins, and flour enough to make a soft dough; let rise again. Then form into loaves and place in pans. Let rise until pans are rounding full; bake forty minutes.—CONTRIBUTED.

BUNS.—Dissolve one-half yeast cake in two cupfuls of milk, boiled and cooled, add one-half teaspoonful of salt, one tablespoonful sugar and enough Aristos flour to make a stiff batter, let rise overnight where it is cool. In the morning add one cupful of sugar, one-half cupful melted butter and flour to make stiff enough to knead, let it rise, then shape into biscuit and rise again. Can use one cup of soft yeast in place of yeast cake. If cinnamon rolls are desired, take dough when ready for biscuit, roll out on mixing board spread with melted butter, sprinkle with cinnamon, cut with a glass and fold half over, let rise again and bake about 20 minutes.—MRS. ELLA KING.

RUSKS.—Two cupfuls of raised bread dough, one cupful of sugar, one-half cupful of butter, two well beaten eggs, Aristos flour enough to make a stiff dough; set to raise; when light mould into biscuit and let raise again. Rub damp cinnamon and sugar over the top as you place them in the oven. Bake about twenty minutes.—MRS. IRVING HAMILTON.

BREAKFAST AND TEA CAKES

CORN GRIDDLE CAKES.—One-half cupful corn meal, two heaping teaspoonfuls baking powder, one-fourth cupful sugar, two cupfuls Aristos flour, one teaspoonful salt, one and one-half cupfuls boiling water, one and one-fourth cupfuls milk, one egg, two tablespoonfuls melted butter. Add meal to boiling water, let boil five minutes, add milk, mix dry ingredients, beaten egg and butter; cook on a hot griddle.—MRS. ROY TERRILL.

BUCKWHEAT CAKES.—Sift a quart of buckwheat with a half cupful of corn meal and a teaspoonful of salt. Add a yeast cake, which has been dissolved in a half cupful of warm water, two tablespoonfuls of molasses, and a quart of warm water. Beat hard for five minutes. Set to raise over night in a warm place. Add little soda dissolved in warm water in the morning.—MRS. I. J. C.

CRUMB GRIDDLE CAKES.—One egg, well beaten, one pint of sour milk, one cup of bread crumbs, soaked over night or until soft, one teaspoonful of sugar and salt, one-half teaspoonful soda, two teaspoonfuls of baking powder, two cups of Aristos flour.—C. C. B.

SOUR MILK GRIDDLE CAKES.—One quart of sour milk—not too old—one large teaspoonful salt, two eggs well beaten, Aristos flour enough to make as thin a batter as can be turned on the griddle without breaking. Just before they are ready to bake, add two teaspoonfuls of soda.—C. C. B.

FRENCH TOAST.—Beat one egg thoroughly, add one cupful of milk and pinch of salt; cut bread in slices, dip both sides into the milk and egg mixture quickly, so as not to absorb too much of the milk. Fry brown.—MRS DANIEL SMITH.

CORN MEAL CAKES.—Scald a pint of fine corn meal in boiling milk, add a little salt, let simmer half an hour, drop from a spoon on a hot griddle and brown on both sides; eat with butter and syrup.—MRS. DANIEL SMITH.

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GRAHAM BREAKFAST FOOD.—In the evening put a half a cupful of seedless raisins to soak in three large cupfuls of water. In the morning put the water and raisins on the stove in a saucepan, add one teaspoonful of salt and as soon as it comes to a boil stir in enough sifted graham flour to make a thin mush and cook about fifteen minutes. This will make a sufficient quantity for six persons, and when eaten with sugar and cream it will be found very delicious.—MRS. ROY WATERMAN.

OATMEAL WITH DATES.—Cook oatmeal in usual manner and about five minutes before serving add stoned dates, cut in small pieces; serve with cream and sugar.—MRS. FRED WHEELER.

JOHNNY CAKE.—One egg, one teaspoonful salt, two tablespoonfuls sugar, one pint buttermilk, four tablespoonfuls shortening, two cups corn meal, one cupful Aristos flour, one teaspoonful soda.—MRS. CLAYTON DEAKE.

GRAHAM GEMS.—One egg, one cupful graham flour, one-half cupful Aristos flour, two teaspoonfuls baking powder, enough sweet milk to make a thin batter; bake in buttered gem tins.—MRS. DANIEL SMITH.

FRIED OATMEAL.—Boil two cupfuls oatmeal till quite thick; while warm add twelve crackers rolled very fine, make this in a loaf, let stand till cold, cut in slices; fry in hot butter on both sides a golden brown.—MRS. DANIEL SMITH.

JOHNNY CAKE.—One-third cupful sugar, one tablespoonful butter, one egg, one cupful buttermilk, one teaspoonful soda, three-fourths cupful corn meal, one cupful Aristos flour; mix egg, sugar, and butter thoroughly, add milk and soda, then the corn meal and flour.—MRS. C. H. CHAPIN.

JOHNNY CAKE.—One cupful corn meal, one and one-half cupfuls of flour, one teaspoonful of soda, one teaspoonful of baking powder, three teaspoonfuls sugar, one teaspoonful of salt, shortening the size of an egg or a cup of cream, and one egg. Moisten with sour milk.—MRS. FRANK CRANE.

JOHNNY CAKE.—Two cupfuls of buttermilk, three-fourths of a cupful of cream, two tablespoonfuls of sugar, one egg, one-third Aristos flour and two-thirds meal, one teaspoonful baking powder and a scant teaspoonful soda, salt. MRS. WM. TAIT.

JOHNNY CAKE.—One egg, one-half cupful sugar, one and one-half cupfuls corn meal, one and one-half cupfuls Aristos flour, two cupfuls sour milk or buttermilk—a little shortening if sour milk is used—two teaspoonfuls soda, and a little salt.—MISS CARRIE S. THAYER.

JOHNNY CAKE.—One egg, one-half cupful sugar, one and one-half cupfuls buttermilk, one teaspoonful soda, a little salt, scant one-half cupful shortening, one cupful Aristos flour and two cupfuls corn meal, sifted.—MRS. T. R. C.

JOHNNY CAKE.—One egg, one-half cupful sugar, one teaspoonful salt, one and one-half cupfuls sweet milk, two cupfuls Aristos flour, one cupful meal, three teaspoonfuls baking powder, two tablespoonfuls melted shortening; bake in a quick oven; good for gems, too.—MRS. CLAYTON DEAKE.

WHOLE WHEAT MUFFINS.—Two-thirds cupful Aristos flour, one and one-half cupfuls whole wheat flour, one-half cupful brown sugar, one egg, one and one-fourth cupfuls sour milk or buttermilk (if sour milk is used three tablespoonfuls shortening, if buttermilk two tablespoonfuls shortening), one teaspoonful salt, one teaspoonful soda. This amount makes twelve muffins.—MRS. JOHN MUNN.

JOHNNY CAKE.—Cream two tablespoonfuls lard, two tablespoonfuls sugar, one teaspoonful salt, add one beaten egg, one level teaspoonful soda, one cupful sour milk, one and one-half cupfuls corn meal, one-half cupful Aristos flour; bake one-half hour.—MRS. NATHAN BROKAW.

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BRAN GEMS.—One cupful bran, one egg, one cupful Aristos flour, one cupful milk, two tablespoonfuls molasses, two teaspoonfuls baking powder, a little salt.—MRS. HERSCHEL MUNN.

GRAHAM GEMS.—Two cupfuls graham flour, one-half cupful sour milk, one-half cupful sweet milk, one teaspoonful salt, one teaspoonful soda, three tablespoonfuls brown sugar, two tablespoonfuls lard or butter, melted; bake in buttered gem tins.—MRS. MATTHEW KNOWLES.

SPONGE CAKE GEMS.—One cupful Aristos flour, one-half cupful corn meal, two tablespoonfuls melted butter, one-third cupful sugar, one-half teaspoonful soda dissolved in one cupful buttermilk, white of one egg, beaten; bake in gem pans.—MRS. C. M. CHAFIN.

DELICATE MUFFINS OR GEMS.—One egg, one tablespoonful butter, two tablespoonfuls sugar, one cupful sweet milk, two cupfuls Aristos flour, or graham flour, two teaspoonfuls baking powder; bake in buttered gem tins.—MRS. CLAYTON DEAKE.

MUFFINS.—Two cupfuls of Aristos flour, two teaspoonfuls of baking powder, one tablespoonful of sugar, and a little salt. Beat one egg, add enough milk to make one and one-third cupfuls and stir into the above. Bake fifteen minutes in hot oven.—MISS EMMA JONES.

MUFFINS.—One-half cup sugar, three tablespoonfuls melted butter, one and one-half cupfuls of sweet milk, two cupfuls of Aristos flour, two teaspoonfuls of baking powder, one egg beaten and put in last.—MRS. O. WESTFALL.

MUFFINS.—Small one-half teacupful of butter, one or two tablespoonfuls of sugar; cream these together; then add a little salt, one teacupful milk, two eggs, two cupfuls of Aristos flour, two heaping teaspoonfuls of baking powder added last; bake in a hot oven.—MRS. GLEN WHITTAKER.

WHOLE WHEAT MUFFINS.—One egg, one-half cupful sugar, four tablespoonfuls melted butter, one and one fourth cupfuls sour milk, two thirds cupful Aristos flour, one and one-half cupfuls whole wheat flour, one level teaspoonful soda, one teaspoonful salt.—MRS. W. H. TOUSEY.

GRAHAM MUFFINS WITHOUT EGGS.—One and one-fourth cupfuls graham flour, one cupful Aristos flour, one teaspoonful soda, one teaspoonful salt, one cupful sour milk, one-half cupful molasses, one tablespoonful lard. This amount makes nine muffins.—MRS. CLAYTON DEAKE.

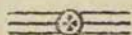
CORN MUFFINS.—One-half cupful butter, one-half cupful sugar, one cupful sweet milk, two eggs, two teaspoonfuls baking powder, one and one-half cupfuls Aristos flour, one-half cupful corn meal, salt; bake in buttered gem tins.—MRS. CLAYTON DEAKE.

BAKING POWDER BISCUITS.—Three cups of Aristos flour, one-fourth to one-half cupful shortening, three level teaspoonfuls of baking powder, one cup of milk. Sift flour, baking powder and salt three times, work the shortening into the flour, then mix to a stiff dough with milk. The softer the biscuits enter the oven the better. Never knead baking powder biscuit, press dough into shape and roll lightly, cut with biscuit cutter and bake in a quick oven.—CONTRIBUTED.

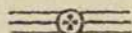
GRAHAM WAFERS.—One and one-half cupfuls white sugar, one cupful sweet milk, one-half cupful butter and lard mixed, one-half cupful Aristos flour sifted with one rounded teaspoonful soda. Mix in all the graham flour you can, salt.—M. T. R.

FRITTERS.—One cupful of sweet milk, two eggs, a little salt; one teaspoonful of baking powder; stir with Aristos flour until it will drop from a spoon and fry in hot grease to a light brown; serve warm with maple syrup.—MRS. WM. TAIT.

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BANANA FRITTERS.—Make any preferred fritter batter. Slice bananas about one-half inch thick; dip into the batter and fry in hot lard. Sprinkling the bananas with a little lemon or orange juice will improve the flavor. Take up each slice of banana with about a spoonful of the batter. Sift powdered sugar over them and serve with syrup.

BAPTIST CAKE.—When making bread save out a little of the dough and let get very light. Without breaking the lightness any more than necessary turn carefully on the board and cut out with a cutter, or cut in squares. Have hot fat in the frying pan and brown both sides of cakes. They are even better cooked in deep fat. These are delicious served with honey or syrup.—MRS. CLAYTON DEAKE.

GRAHAM CRACKERS.—One-half cupful of sugar, one-half cupful of shortening, five tablespoonfuls of sweet milk, one teaspoonful of soda, and graham flour enough to roll very thin.—MRS. WM. TAIT.

SODA BISCUIT.—Sift one level teaspoonful soda and one rounding teaspoonful baking powder with one quart of Aristos flour, add a little salt and one-half cupful lard; work the lard well through the flour and add just enough thick sour milk to make a dough that can be easily moulded on the board. Roll out and cut, when baked, grease tops with butter.—CONTRIBUTED.

RICE CROQUETTES.—One quart boiled rice that has been cooked quite dry, one teaspoonful salt, three eggs beaten into the rice. If not moist enough to spread add a little milk. Drop on hot buttered griddle, fry light brown on both sides; serve with maple syrup.—MRS. WM. S. THOMPSON.

— SANDWICHES —

RIBBON SANDWICHES.—Cut slices of graham bread and white bread about one-quarter inch thick. Cut off crusts, spread graham bread with piment cheese and white bread with butter; put slices together alternately until there are five slices. Put damp cloth around same and keep under pressure about one-half hour. Cut the same as a loaf of bread.—MRS. CHAS. KENSLE.

LETTUCE SANDWICHES.—Spread slices of whole wheat bread with butter, put on a lettuce leaf and some of the High Art Salad Dressing.—H. U. C.

CHEESE AND WALNUT SANDWICHES.—One-half pound cheese, one-fourth pound English walnut meats, one-fourth teaspoonful salt and a dash of cayenne pepper. Put these through a food chopper; mix with any good salad dressing until soft enough to spread; put between thinly sliced bread.—G. F. L.

EVERREADY SANDWICH FILLING.—Two sweet peppers or paprika, two hard boiled eggs, one fourth pound grated cheese; chop peppers and eggs, mix with cheese. Make a dressing of one egg, one-half cupful vinegar, one-half cupful water, one teaspoonful onion juice, one-half teaspoonful salt, one tablespoonful sugar and Aristos flour. Boil until thick and pour over other ingredients and stir thoroughly together. Put in glass jars. Dilute with a little milk when needed. If kept cool it will keep for weeks.—MRS. ERMA LANE SOPER.

EGG SANDWICHES.—Chop finely the whites of hard boiled eggs; mash the yolks very fine; then mix yolks and whites, season with salt, pepper and butter and moisten with mayonnaise or any good salad dressing. Cut slices of bread as thin as possible, spread evenly and sparingly with the mixture; put together in pairs and cut in squares, oblongs, or triangles.—P. C. B.

PEANUT SANDWICHES.—One pint of freshly roasted peanuts; remove the shells and red skins; put nut meats through a food chopper, add sufficient salad dressing to spread the mixture on thin slices of bread, and press these together.—P. C. B.

BAKED BEAN SANDWICHES.—Mash cold baked beans very fine, season with mustard and spread between buttered bread. Celery leaves chopped fine may be added if desired.—CONTRIBUTED.

PHILADELPHIA SANDWICHES.—One cake of Philadelphia cream cheese mixed with canned Spanish peppers, chopped fine. One large pepper is sufficient for one cake of cheese. Spread between thinly sliced bread.

SALMON SALAD FOR SANDWICHES.—One can of salmon, and pick to pieces until fine; add salad dressing until it is thin enough to spread evenly on buttered slices of bread.—MRS. GILBERT THOMPSON.

— CHEESE —

MACARONI AND CHEESE.—Cook macaroni in boiling water until tender, usually about twenty minutes. (Be sure to keep water boiling). In a greased baking dish put a layer of the hot macaroni, a layer of grated or sliced cheese, butter, salt, pepper and a sprinkling of fine cracker crumbs. Make as many layers as desired then beat one egg, mix with milk and pour over the whole, have it quite moist. Top layer to be cracker crumbs. Bake one-half hour.—MRS. FRED WHEELER.

MACARONI AND CHEESE.—Break macaroni in small pieces and cook in salted water until tender; drain; put alternate layers of cracker crumbs, grated cheese and macaroni; season with butter, salt and pepper; nearly cover with milk. Cover and bake, then remove cover and brown.—MRS. JOHN ASPLIN.

ITALIAN MACARONI.—One onion, slice and fry in a little butter. Add one pound of chopped beef and fry with the onion, then add one quart of tomatoes and simmer one hour. While this is cooking, break up macaroni and boil about twenty minutes. At the end of an hour, put the two together, cover with bread crumbs and bake three-quarters of an hour.—MRS. FRED WHEELER.

SPAGHETTI AND CHEESE.—Cook one cupful of spaghetti with one onion. Boil six eggs hard and slice lengthwise; one pint of milk; heat milk, stir in three tablespoonfuls of flour creamed with three tablespoonfuls of butter and one-half cupful of grated cheese; cook five minutes and add eggs, spaghetti, salt and pepper.—MRS. M. M. B.

CHEESE SOUFFLE.—One-fourth cupful grated cheese, three eggs, two tablespoonfuls butter, three tablespoonfuls Aristos flour, one-half cupful scalded milk; season with salt and cayenne. Melt butter, add flour and when well mixed add scalded milk gradually, then salt, cayenne and cheese. Remove from fire, add beaten yolks of eggs. Cool the mixture and fold in the beaten whites of eggs. Pour into buttered baking dish; bake about twenty minutes in slow oven. Serve at once.—M. S. R.

CHEESE STRAWS.—To one cupful grated cheese add salt and pepper to taste, two tablespoonfuls melted butter, three tablespoonfuls of cold water, and Aristos flour to make a stiff dough; mix with a fork until stiff enough to cleave from the sides of the bowl; dust a moulding board with flour, roll until as thin as pie crust; cut in strips one-fourth inch wide, and bake about ten minutes.—CONTRIBUTED.

CHEESE FONDU.—Two cupfuls grated cheese, two eggs, one tablespoonful butter, one cupful fine bread crumbs, one cupful milk, season with mustard, salt and cayenne. Melt butter, add bread crumbs and milk, then cheese and cool quickly; when cheese is melted, add the beaten egg. If thin, cook longer; if too thick add more milk. Should be the consistency of batter. Serve on toast.—M. S. R.

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RICE AND CHEESE.—Boil one cupful of rice twenty minutes in four quarts of salted water. Drain and turn cold water through rice to keep each grain perfect in shape. Make cream sauce of two cupfuls of milk, butter the size of large walnut, salt and two even tablespoonfuls of Aristos flour blended with little cold milk. Put in double boiler and cook until smooth and creamy. Spread layer of rice on bottom of buttered baking dish, spread layer of grated cheese, one-third of the cream sauce. More rice, cheese and cream sauce until all is used. Sprinkle bread crumbs over top and bake in slow oven twenty minutes.—CONTRIBUTED.

CHEESE DREAMS.—Cut thin round slices of bread, spread with butter, a little salt and pepper, a generous layer of grated cheese (or thinly sliced). Place two slices together, dip in rich milk or thin sweet cream, fry in hot butter on griddle until golden brown; serve hot.—MRS. MARY SEELEY HAMILTON.

PIMENTO CHEESE.—Three hard boiled eggs, one medium sized onion, one pimento, a little salt. Chop the above very fine, then add as much grated cheese as there is of the other ingredients combined, moisten with vinegar. This makes lovely sandwiches.—MRS. ALLIE AUSTIN.

— CAKES —

ARISTOS RULES.—Always measure Aristos flour after it is sifted. Never jar the cup to smooth off the top, but run it off with a knife.—In general, to make the different kinds of dough. Use one cup Aristos flour to one cup liquid for thin batter (griddle cakes). Use two cups Aristos flour to one cup liquid for drop batter (muffins). Use three cups Aristos flour to one cup liquid for soft dough (cookies). Use four cups Aristos flour to one cup liquid for stiff dough (pie crust.)

ANGEL FOOD.—Put into good sized mixing bowl the whites of ten eggs and a generous pinch of salt; now take one and one fourth cups of granulated sugar, sift five times; measure one cupful of pastry flour (less of Aristos flour), sift five times. Have ready a scant level teaspoonful of cream of tartar. Now beat whites of eggs about one-half (using a flat wire beater), sift in cream of tartar and beat to a very stiff froth, put in the sugar and one teaspoonful of vanilla on the sugar so the extract does not come in contact with the whites of eggs. Beat sugar in until the batter is smooth and glossy, then very carefully fold in the flour. Pour into an ungreased pan; bake thirty-five or forty minutes in a moderate oven. When baked invert pan on cups or a funnel spout until cake is cold.—MRS. FRED WHEELER.

MOCK ANGEL FOOD.—Set one cupful milk in pan of boiling water and heat to boiling point. Into a sifter put one cupful Aristos flour, one cupful sugar, three teaspoonfuls baking powder, a pinch of salt; sift together four times. Into this pour the cupful of hot milk; then add the whites of two eggs, beaten well. Do not stir or beat eggs into the mixture, but fold in carefully. Do not grease the pan or flavor the cake. Bake in a moderate oven.—MRS. RAY SAVERY.

SUNSHINE CAKE.—Whites of seven small eggs and the yolks of five. One cupful granulated sugar, one cupful Aristos flour, one teaspoonful cream tartar and a pinch of salt. Sift, measure and set aside flour and sugar as for Angel cake. Beat yolks of eggs thoroughly then after washing beater, beat whites about half, add cream tartar and beat until very stiff. Stir in sugar lightly, then beaten yolks thoroughly, add the flour, put in tube pan and in the oven at once. Will bake in thirty-five to fifty minutes.—MRS. MARY SEELEY HAMILTON.

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MOCK ANGEL FOOD.—Heat to boiling one cupful milk. Into sifter put one cupful sugar, one large cupful Aristos flour, three teaspoonfuls baking powder, pinch of salt and sift five times; then add boiling milk to dry mixture and stir till smooth; whites of three eggs beaten very stiff, very carefully fold eggs into batter. Do not grease tin or flour cake; bake slowly.—MISS INEZ WHITEMAN.

MOCK ANGEL FOOD.—One cupful sugar, one cupful Aristos flour (heaping), three level teaspoonfuls baking powder, salt. Stir this together then add one cupful scalding milk to the mixture, lastly the beaten whites of two eggs. Flavor. It will look a very thin batter. Do not grease cake tin.—MRS. JOHN ASPLIN.

CHOCOLATE LAYER CAKE.—Two cupfuls brown sugar, three-fourths cupful butter, three eggs, three-fourths cupful sour milk, three-fourths cupful cocoa, fill up with boiling water and let cool, one teaspoonful soda and three cupfuls Aristos flour.—MRS. HERSCHEL MUNN.

LAYER CHOCOLATE CAKE.—One and one-half cupfuls sugar, one-half cupful butter, one-half cupful sour milk, one-half cupful boiling water, one teaspoonful soda, two eggs, two squares Baker's chocolate, two cups sifted Aristos flour, cream, sugar and butter; put soda in sour milk, add to sugar and butter; beat the eggs well and add; grate or cut up chocolate, pour one-half cup boiling water over it and let cook until thick; mix in flour and beat ten minutes.—MRS. ETTA McLAUGHLIN.

CREAM CHOCOLATE CAKE.—One-half cupful butter, one cupful sugar, yolks of two eggs, beaten light, one and three-fourths cupfuls sifted Aristos flour, two level teaspoonfuls baking powder, one-half cupful cold water, whites of two eggs, beaten dry; cream the butter; add the sugar, yolks of eggs and water; then the flour sifted with the baking powder, and lastly the whites of eggs. Bake in two layers, and put together with chocolate filling.—MRS. RAY SAVERY.

CHOCOLATE LOAF OR LAYER CAKE.—Two eggs, one cupful brown sugar, one-half cupful butter, one-half cupful sweet milk, one teaspoonful soda dissolved in hot water, two cupfuls Aristos flour; cook yolks of eggs, two-thirds cupful brown sugar, one-half cupful milk, one cupful Baker's unsweetened chocolate and add to batter; bake in loaf or layers.—MRS. GLEN WHITTAKER.

CHOCOLATE LOAF.—One cupful sugar, one cupful sour cream, two eggs, one-half cupful cocoa dissolved in a little boiling water, one level teaspoonful soda, one teaspoonful salt and one and one-half cupfuls Aristos flour.—MRS. HERSCHEL MUNN. MRS. J. B. BRADLEY.

CHOCOLATE CAKE.—Two cupfuls brown sugar, three-fourths cupful butter, three eggs, one-fourth cupful hot water, three-fourths cupful sour milk, three-fourths cupful cocoa, three cupfuls Aristos flour, one teaspoonful soda, one teaspoonful vanilla. Pour the hot water in the cocoa and let cool. Dissolve the soda in a little hot water and add last.—MRS. RUTH MUNN NOEL.

DEVIL'S FOOD CAKE.—Two eggs, one-half cupful butter, one and one-half cupfuls sugar, one cupful milk, two tablespoonfuls cocoa, use sufficient Aristos flour to make the proper consistency, one teaspoonful soda.—MRS. HERBERT SMITH.

DEVIL'S FOOD CAKE.—One and one-half cupfuls sugar, two eggs, one-half cupful butter, one-half cupful sour milk, one teaspoonful cinnamon, one teaspoonful vanilla, one-fourth cupful cocoa in three tablespoonfuls boiling water, two and one-half cupfuls Aristos flour, one teaspoonful soda.—MRS. WM. GYDE.

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APPLE SAUCE CAKE.—One and one-half cupfuls sour apple sauce, one large cupful sugar, one-half cupful shortening, two cupfuls Aristos flour, one teaspoonful soda, cinnamon, cloves and nutmeg, handful of raisins.—MRS. GLENN WHITTAKER.

APPLE SAUCE CAKE.—One and one-half cupfuls apple sauce, one cupful sugar, shortening size of an egg, two heaping cupfuls Aristos flour, two teaspoonfuls soda, one teaspoonful cinnamon, one-half teaspoonful cloves; fruit if desired.—MRS. ROY WATERMAN.

APPLE SAUCE CAKE.—One-half cupful shortening, one cupful sugar, scant one-half teaspoonful salt, one-fourth teaspoonful cloves, one teaspoonful cinnamon, two or three dashes nutmeg, one cupful raisins, one cupful apple sauce, one teaspoonful soda, one and three-fourths cupfuls Aristos flour. Cream together shortening and sugar, add salt and spices beating well, then raisins. Dissolve soda with a little hot water and stir that into the apple sauce, holding it over the ingredients already mixed. It will foam up and run over the cup; add this, beating well and then add the flour. Makes a fine cake baked in rather shallow pan. Caramel frosting adds to the cake. Any kind can be used.—MRS. ROBERT ROSS.

APPLE SAUCE CAKE.—One coffee cupful of hot apple sauce or small bowl full in which dissolve two teaspoonfuls soda, mix thoroughly, one cupful sugar, one-half cupful butter, one cupful raisins, one-half cupful nut meats, one-fourth teaspoonful cinnamon, one-fourth teaspoonful cloves; stir all together, add two cupfuls Aristos flour, pinch of salt.—MRS. ARCHIE KERR.

APPLE SAUCE CAKE.—Three cupfuls of apple sauce, three teaspoonfuls soda, put in the sauce while it is hot; one cup shortening, four cupfuls of Aristos flour, one teaspoonful each of baking powder, cinnamon, cloves, allspice or nutmeg; two cupfuls of sugar, one cupful of raisins, one cupful currants, one cupful of nuts if desired.—MRS. N. B. H.

APPLE CAKE.—Cream together one cupful sugar and scant half cupful butter, add one-half teaspoonful each of cloves and cinnamon, beat in thoroughly one cupful cold sour apple sauce, one-half cupful chopped raisins; add two cupfuls Aristos flour in which has been sifted one teaspoonful soda.—MRS. DANIEL SMITH.

APPLE SAUCE CAKE.—Two cupfuls Aristos flour, one cupful sugar, one-half cupful butter or lard, one cupful chopped raisins, two cupfuls apple sauce, stir two level teaspoonfuls soda in apple sauce, two level teaspoonfuls cinnamon, one level teaspoonful allspice, one level teaspoonful nutmeg, one-half teaspoonful salt if lard is used.—MRS. HENRY WHITTAKER.

DRIED APPLE CAKE.—Two cupfuls dried apples, one cupful molasses, one cupful sugar, one cupful butter, two teaspoonfuls soda, spices, and Aristos flour; soak apples, chop fine and cook in molasses.—MRS. HERBERT SMITH.

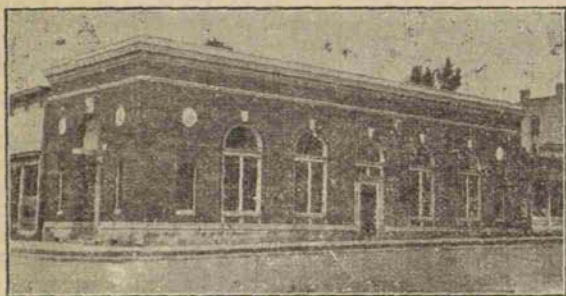
MOLASSES LAYER CAKE.—One cupful sugar, one-half cupful butter, one-half cupful molasses, three-fourths cupful sweet milk, one cupful chopped raisins two eggs, one-half teaspoonful soda in two cupfuls Aristos flour, one teaspoonful cinnamon.—MRS. ARCHIE KERR.

MOLASSES LAYER CAKE.—One cupful of white sugar, two tablespoonfuls of butter, two eggs. Save the white of one for plain boiled frosting flavored with lemon. One-half cup each of buttermilk and molasses, one teaspoonful each of soda and ginger, two cupfuls of sifted Aristos flour.—MRS. EVERETT IARNED.

MOLASSES CAKE.—One cupful molasses, one cupful sugar, one egg, one teaspoonful butter, one cupful buttermilk, two teaspoonfuls soda, three cupfuls Aristos flour, salt and flavor.—MRS. JOHN ASPLIN.

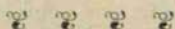
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SPONGE CAKE.—One cupful sugar—scant—one cupful of Aristos flour, one heaping teaspoonful of baking powder, two eggs, six tablespoonfuls of cold water put in last.—MISS HILDRETH WHEELER.

SPONGE CAKE.—Four eggs well beaten, two cupfuls of sugar, two cupfuls of Aristos flour, two teaspoonfuls of baking powder, a pinch of salt, flavoring; stir the above together and then add one cupful of hot water.—MRS. FRED BIRD.

BUTTERMILK CAKE.—One-fourth cupful butter, one cupful sugar, one cupful buttermilk or sour milk, one teaspoonful soda, one cupful chopped or ground raisins, two cupfuls Aristos flour, one teaspoonful each of cinnamon, cloves and nutmeg, pinch of salt.—MRS. CHAS. COLDREN.

BUTTERMILK CAKE.—One cupful granulated sugar, one cupful buttermilk, two cupfuls Aristos flour, one cupful raisins, one-fourth cupful butter, one teaspoonful baking powder, one teaspoonful soda.—MRS. HENRY WHITTAKER.

GRAHAM CAKE.—One and one-half cupfuls graham flour, one cupful Aristos flour, one cupful sweet milk, one cupful raisins, one cupful granulated sugar, one-half cupful molasses, one tablespoonful butter, one teaspoonful soda, one teaspoonful each of cinnamon, cloves, allspice and nutmeg.—MRS. HENRY WHITTAKER.

CHEAP FRUIT CAKE.—One and one-half cupfuls brown sugar, one cupful buttermilk, one cupful raisins, one teaspoonful soda, one teaspoonful each of cinnamon, cloves and nutmeg, one-half cupful butter, use sufficient Aristos flour to make the proper consistency.—MRS. HERBERT SMITH.

SPONGE SQUARES.—Four eggs one cupful sugar, one cupful Aristos flour, one teaspoonful baking powder, one-half teaspoonful vanilla: beat yolks until thick, add sugar and continue beating, then add flour. Fold in whites of eggs beaten stiff. Bake in a slow oven. Bake in a drifter; when cool cut in inch squares with a sharp knife. Ice these squares. They are very nice with ice cream.—MRS. CHARLES KENSLEY.

TWO EGG SPONGE CAKE.—Beat the yolks of two eggs then add whites beaten stiff, and one cupful sugar; then one rounding teaspoonful baking powder sifted with one cupful Aristos flour, one-fourth teaspoonful salt, one-half cupful cold water and one teaspoonful vanilla. Turn into a buttered and floured tin: bake in a moderate oven.—MRS. CHARLES KENSLEY.

HOT WATER SPONGE CAKE.—Four eggs, the whites and yolks beaten separately, two cupfuls of sugar, one cupful of boiling water, one teaspoonful of vanilla. Stir these together. Sift three teaspoonfuls of baking powder and two cupfuls of flour together and add to the mixture. Do not grease the tins. Bake in a moderate oven. This makes a large cake.—MRS. GILBERT THOMPSON.

SPONGE CAKE.—Three fresh eggs, one cupful granulated sugar, one heaping teaspoonful baking powder, one cupful Aristos flour, six dessert spoonfuls cold water, one teaspoonful vanilla or other flavoring. The more the eggs are beaten and the more the flour and sugar are sifted the nicer will be the grain of the cake. Bake from twenty to thirty minutes.—MISS CARRIE FOSSETT.

SPONGE CAKE.—Three eggs, one and one-half cupfuls sugar, one cupful Aristos flour, one-half cupful cold water, one cupful flour, two teaspoonfuls baking powder, salt and vanilla. Beat the eggs three minutes, add sugar and beat three minutes; add one cupful flour and beat two minutes, then add water, one cupful flour and baking powder and beat five minutes.—MRS. ROY WATERMAN.

LAYER OR LOAF CAKE.—Put one egg in a cup and enough melted butter to make one-half of a cupful, then fill the cup with milk; one cupful of sugar, three cupfuls of Aristos flour, two teaspoonfuls of baking powder. Flavor with vanilla.—MRS. FRED BIRD.

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MOLASSES LAYER CAKE.—Two eggs, one cupful molasses, one-half cupful sugar, one-half cupful shortening, two and one-half cupfuls Aristos flour, scant cupful hot water, one teaspoonful soda, one teaspoonful each of cinnamon and ginger.—MRS. HERBERT SMITH.

MOLASSES CAKE.—One egg, two-thirds of a cup of molasses, one-half of a cupful of sugar, four tablespoonfuls of melted butter, one teaspoonful of cinnamon, one teaspoonful of ginger, one and one-half cupfuls of Aristos flour, and one teaspoonful of soda dissolved in one cupful of boiling water.—MRS. JOHN H. SMITH.

MOLASSES CAKE.—One egg, two thirds of a cupful of molasses, one-half of a cupful of sugar, four tablespoonfuls of melted butter, one teaspoonful of cinnamon, one teaspoonful of ginger, one and one-half cupfuls of Aristos flour, one teaspoonful of soda. Add a cupful of boiling water the last thing.—MRS. HARMON GALE.

MOLASSES LAYER CAKE.—One egg, one cupful of lard, one-half cupful of sugar, one cupful of molasses, one-half teaspoonful of cloves, one teaspoonful of cinnamon and two cupfuls of Aristos flour. Stir and beat the above well and then add one cupful of boiling water with a scant teaspoonful of soda dissolved in it.—MRS. FRED BIRD.

MOLASSES LAYER CAKE.—Yolk of one egg, two tablespoonfuls melted butter, and one teaspoonful soda in a cup, stir thoroughly, add to this four tablespoonfuls boiling water, fill cup with molasses till it runs over, turn all in basin, add two slight cupfuls Aristos flour and season with cloves. Beat white of egg with sugar and spread on layers.—MRS. DANIEL SMITH.

MOLASSES CAKE.—One cupful molasses stirred very thick with Aristos flour, then add a small one-half cupful sugar, one egg, four tablespoonfuls shortening, one teaspoonful cinnamon, vanilla, a rounded teaspoonful of soda in cupful of boiling water; bake in three layers. Filling: One cupful sour cream, one cupful sugar, one cupful chopped nut meats; cook until thick and beat well.—MRS. ETTA McLAUGHLIN.

SOFT MOLASSES CAKE.—One cupful molasses, one-half cupful of sugar, one-half cupful of shortening, two eggs, one teaspoonful each of soda, cinnamon and ginger, two and one-half cupfuls of Aristos flour, one cupful boiling water. Put the soda in the boiling water and add the last thing.—MRS. FRED WHEELER.

COFFEE CAKE.—One cupful sugar, one cupful lard, one cupful coffee, one cupful molasses, two and one-half cupfuls Aristos flour, two eggs, one teaspoonful each of cinnamon, cloves and soda. Salt; bake in slow oven.—MRS. CHAS. KENSLE.

SPICE CAKE.—One cupful sugar, two tablespoonfuls lard, one teaspoonful cloves, nutmeg and cinnamon, one teaspoonful soda dissolve in one cupful sour milk, one cupful raisins, ground, two cupfuls Aristos flour.—MRS. ANDREW FAHRNER.

COFFEE CAKE.—One cupful brown sugar, one cupful melted butter or shortening, one cupful molasses, one cupful strong coffee, one egg, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful soda, one pound raisins, four cupfuls sifted Aristos flour.—MRS. HENRY WHITTAKER.

LAYER SPICE CAKE.—Three-fourths cupful butter, one cupful water, one pound granulated sugar, four eggs, three cupfuls Aristos flour, one and one-half teaspoonfuls each of cinnamon and cloves, one-half teaspoonful nutmeg, two teaspoonfuls baking powder, cream, butter and sugar, add yolks of eggs, then water and flour alternately, then spice and baking powder and lastly the well beaten whites of eggs.—MRS. HENRY WHITTAKER.

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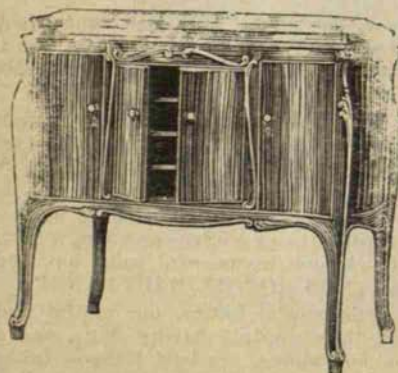
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MINNEHAHA CAKE.—One coffee cupful of granulated sugar, one-half cupful of butter. Rub these to a cream then whip the whites of three eggs and stir in the butter and sugar. One cupful of sweet milk, two cupfuls of Aristos flour and three teaspoonfuls of baking powder in the flour.—MRS. GILBERT THOMPSON.

LAYER CAKE.—One cupful sugar, one tablespoonful shortening beaten to a cream, add one egg and beat, one cupful water, two teaspoonfuls baking powder sifted in two cupfuls of Aristos flour.—MRS. ANDREW FAHRNER.

WHITE CAKE.—One cupful sugar, butter size of an egg, beaten to a cream, one cupful milk, two cupfuls Aristos flour, two teaspoonfuls of baking powder and the whites of three eggs, beaten to a froth added the last thing. Flavor to tast. Beat well before and after eggs are added is the secret of this cake. Will make large loaf or three layers.—MRS. ROY TERRILL.

JORDAN CAKE.—Two eggs, one cupful sugar, one-half cupful butter, one-half cupful sweet milk, one and one-half cupfuls Aristos flour, one teaspoonful cream of tartar, one-half teaspoonful soda. Bake in two layers. Icing: Two-thirds cupful sweet milk, one and one half cupfuls sugar, butter one-half size of an egg; boil seven minutes stirring all the time, when creamy flavor and spread on layers.—MRS. WM. TOUSEY.

LOAF CAKE.—One cupful sugar, one egg, butter size of an egg, one cupful sweet milk, one cupful Aristos flour, three teaspoonfuls baking powder.—MRS. A. F. VAN ATTA.

HOT WATER CAKE.—Two eggs, one cupful sugar, one cupful Aristos flour, two teaspoonfuls baking powder, one-half cupful boiling water, added last, one teaspoonful vanilla, pinch of salt; the batter will be very thin.—MRS. ROY WATERMAN.

LAYER CAKE.—One egg, two-thirds cupful of sugar, butter size of an egg, one-half cupful of milk, one and one-half cupfuls Aristos flour, one teaspoonful baking powder, salt and flavoring, beat well, bake in two layers.—MRS. ROY WATERMAN.

EGGLESS WHITE CAKE.—Three teaspoonfuls melted butter, one cupful sugar, one and three-fourths cupfuls Aristos flour, one cupful milk, two teaspoonfuls baking powder, salt, sift baking powder and flour thoroughly.—MRS. HERBERT SMITH.

WHITE CAKE.—Two eggs, whites broke in cup, three tablespoonfuls butter in cup, fill cup with milk, one cupful sugar, two cupfuls Aristos flour, two teaspoonfuls baking powder, lemon; sift flour, baking powder and sugar together.—MRS. WM. GYDE.

OLD RELIABLE CAKE.—Two cupfuls sugar, one cupful sweet milk, one-half cupful butter, whites of four eggs, three cupfuls Aristos flour, two teaspoonfuls baking powder, flavoring; add beaten whites of eggs and flour alternately and stir well.—MRS. ROY WATERMAN.

DOLLY VARDEN CAKE.—Two cupfuls sugar; one-half cupful butter, one cupful sweet milk, three cupfuls Aristos flour, two heaping teaspoonfuls baking powder, three eggs. After mixing and beating well take out a little more than half the batter which is to be baked in layers; to the remainder add a tablespoonful of molasses, teaspoonful of cinnamon and half as much ground cloves, two cupfuls of raisins, or one cupful of raisins and one cupful of currants or instead of a cupful of currants use one-half cupful of currants and one-half cupful of citron, chopped; also seed and chop raisins. Do not chop currants. Put cake together with boiled frosting.—MRS. FRED C. WHEELER.

GINGER DROP CAKES.—One cupful light brown sugar, one cupful butter or lard, two cupfuls molasses, one cupful sour milk, two eggs, two teaspoonfuls soda, one teaspoonful ginger, one teaspoonful cinnamon, six cupfuls sifted Aristos flour. Drop in dripping pan one tablespoonful in a place, not too close for fear of running together. Nut meats if you wish.—MRS. HATTIE BENNETT.

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SPICE CAKE.—One and one-half cupfuls sugar, two-thirds cupful butter, one cupful buttermilk, three cupfuls Aristos flour, three eggs, one cupful raisins, one teaspoonful soda, one teaspoonful each of cinnamon, cloves and allspice; bake forty minutes.—MRS. CHARLES KENSLER.

PORK CAKE.—One pound pork, one pint molasses, one pint sugar, one pint boiling water, one pound raisins, one pound currants, one tablespoonful each cinnamon, cloves and allspice, one tablespoonful soda, salt and Aristos flour.—MRS. WM. GYDE.

PORK CAKE.—One-half pound of salt pork chopped fine, one pound of raisins, one gill of hot water, one cup of molasses, one cupful of sugar, three and one-half cupfuls of Aristos flour, one tablespoonful of cinnamon, cloves, and soda.—MRS. HARMON GALE.

EGGLESS, BUTTERLESS, MILKLESS CAKE.—One cup of brown sugar, one cup of water, one-third cup of lard, one cup of raisins, one teaspoonful each of cinnamon and cloves, one-fourth of a nutmeg, a pinch of salt; boil all together five minutes, cool and add a teaspoonful of soda, two cups of Aristos flour with a teaspoonful of baking powder.—MRS. JACOB CRANE.

EGGLESS CAKE.—Two cupfuls of seedless raisins, one cupful brown sugar, one-third cupful of lard, one cupful of water, one teaspoonful cinnamon, one-third teaspoonful each of cloves and nutmeg, one level teaspoonful of soda, one-third cupful of lukewarm water, two and one-half cupfuls Aristos flour, one teaspoonful of baking powder; put into a saucepan the sugar, lard raisins, spices, and the cupful of water, let all come to a boil and boil two minutes, then set aside to cool, when cool add soda which has been dissolved in the lukewarm water, the flour and baking powder which has been sifted three times; mix well and pour into a buttered and floured cake tin. Bake in a moderate oven.—CONTRIBUTED.

CAKE WITHOUT EGGS.—One cupful sugar, one cupful sour milk, five tablespoonfuls melted butter, two tablespoonfuls molasses, one cupful chopped raisins, two cupfuls Aristos flour, one teaspoonful soda, a little nutmeg and cloves.—MRS. DANIEL SMITH.

LUNCH CAKE.—One cupful sugar, one egg, one-half cupful butter, one cupful sour milk, two cupfuls Aristos flour, one cupful chopped raisins, one teaspoonful soda and a little nutmeg.—MRS. DANIEL SMITH.

EGGLESS CAKE.—Two cupfuls buttermilk (can use sour milk), two cupfuls sugar, one cupful butter, four cupfuls Aristos flour, one teaspoonful soda, one tablespoonful each of cinnamon and cloves, two cupfuls chopped raisins.—MRS. ROY WATERMAN.

LAYER FRUIT CAKE.—One cupful sugar, one-third cupful butter, one-half cupful sour milk, one and one-half cupfuls Aristos flour, one teaspoonful soda, one-half cupful chopped raisins, cinnamon and cloves, three eggs; use the whites of two for frosting; bake in two layers.—MRS. A. F. VAN ATTA.

ECONOMICAL CAKE.—One egg, one-half cupful molasses, one cupful sugar, one-half cupful butter or lard, one cupful sour milk, two cups Aristos flour, one teaspoonful each of cinnamon and cloves, one teaspoonful soda, pinch of salt. Icing: Moisten pulverized sugar with sweet cream and flavor to taste.—MRS. DON MORTON.

PRINCE OF WALES CAKE.—Two eggs, whites for frosting, two-thirds cupful brown sugar, one-half cupful shortening, two-thirds cupful sour milk, one teaspoonful soda, cinnamon, vanilla, one and two-thirds cupfuls Aristos flour.—MRS. J. B. BRADLEY.

SOUR MILK CAKE.—One egg, one cupful sugar, one-half cupful cream, then fill up cup with buttermilk, one teaspoonful soda, two teaspoonfuls baking powder, and Aristos flour.—MRS. CHARLES KENSLER.

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FUDGE CAKE.—One cupful sugar, two tablespoonfuls cocoa or chocolate, one-fourth cupful butter or drippings, one egg, one teaspoonful salt, one scant teaspoonful soda, one-half cupful sour milk, one and one-half cupfuls hot water, one and one-half cupfuls Aristos flour, vanilla; bake in two layers. Filling for Fudge Cake: One cupful hot water, one tablespoonful cocoa or chocolate, one-half cupful sugar, a little butter, one tablespoonful cornstarch mixed with one-half cupful cold water. Cook until it thickens, then season with vanilla. Put together when cold.—MRS. CLAYTON DEAKE.

HICKORY NUT CAKE.—One cupful sugar, one cupful sour cream, one teaspoonful soda, two eggs, two cupfuls Aristos flour, pinch of salt, flavoring, one cupful of chopped hickory nut meats.—MRS. HATTIE BENNETT.

HICKORY NUT LOAF CAKE.—One and one-half cupfuls sugar, one-half cupful butter, three-fourths cupful sweet milk, two cupfuls sifted Aristos flour, whites of four eggs, two teaspoonfuls baking powder. Mix the flour and baking powder thoroughly; beat the whites of the eggs stiff and add last to other ingredients. Lastly stir in one large cupful of chopped hickory nut meats.—MRS. ROY WATERMAN.

HICKORY NUT CAKE.—One and two-thirds cupfuls sugar, one-half cupful butter, beaten whites of three eggs, one cupful sweet milk, two cupfuls Aristos flour, two level teaspoonfuls baking powder, flavor with vanilla. Filling for Cake: One cupful of rolled hickory nuts, one cupful of sugar, one cupful sour cream, stir thoroughly; boil fifteen minutes.—MRS. DANIEL SMITH.

COMBINATION CAKE.—Two cupfuls of fine white sugar, creamed with one-half cupful of butter, three eggs, two-thirds cupful of sweet milk, three cupfuls of sifted Aristos flour, one teaspoonful of baking powder and a little nutmeg, one cupful of hickory nut meats chopped fine, one cupful of chopped raisins; put in a cake tin a layer of cake, then some raisins and sprinkle over these nuts and so on until cake is used, with cake last.—MRS. JACOB CRANE.

BURNT SUGAR CAKE.—Filling: Put one cupful sugar in frying pan on the stove and let burn until it throws off intense heat, then add one cupful boiling water, let cool and bottle. For Cake: One and one-half cupfuls sugar, three ounces butter, two eggs, beaten separately, one cupful cold water, two and one-half cupfuls Aristos flour, two teaspoonfuls cream of tartar, one teaspoonful of soda, three tablespoonfuls of filling, add the beaten whites of eggs last.

FROSTING FOR CAKE.—Two cupfuls light brown sugar, one-half cupful milk, boil until it forms a soft ball in cold water, stirring all the time; add butter one-half size of an egg; before taking from stove flavor with vanilla; beat until cold; just before it gets cool add one tablespoonful of cream.—MRS. ADA AMBLER.

CARAMEL CAKE.—One-half cupful butter, one and one-half cupfuls sugar, one cupful milk, whites of four eggs, two teaspoonfuls baking powder, two and one-half cupfuls Aristos flour, one teaspoonful vanilla. Cream together butter and sugar, add milk and then fold in whites of eggs, beaten stiff; add flour and baking powder sifted together and lastly the vanilla. Filling: One cupful granulated sugar, one cupful brown sugar, two-thirds cupful milk, one tablespoonful butter. Boil eight or ten minutes or until syrup starts to thread from spoon. Remove from fire and beat hard but do not beat too long as it will become too hard to spread.—MRS. ROBERT ROSS.

LAYER CAKE.—Two cupfuls Aristos flour, one cupful sugar, two teaspoonfuls baking powder, mix well together; then add one cupful sweet milk, two teaspoonfuls butter, two eggs.—MRS. HATTIE BENNETT.

WHITE LAYER CAKE.—The whites of eight eggs, two and one-half cupfuls sugar, one small cupful of butter, one cupful milk, three-fourths cupful of Kingsford's cornstarch, three cupfuls Aristos flour, two and one-half teaspoonfuls baking powder, one teaspoonful vanilla.—MRS. G. S. HARTMAN.

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FRUIT CAKE.—One and one-half cupfuls sugar, two tablespoonfuls molasses, three eggs, one cupful sour cream, two-thirds cupful butter, two cupfuls Aristos flour, not sifted, one coffee cupful chopped raisins, one-half cupful currants, one teaspoonful soda. This makes two loaf cakes.—MRS. A. F. VAN ATTA.

EGGLESS FRUIT CAKE.—One cupful of sugar, one-half cupful of butter, one cupful of sour milk or buttermilk, two cupfuls of sifted Aristos flour, one cupful of raisins, one teaspoonful of soda, one teaspoonful of cinnamon, one-half teaspoonful of cloves and one-half teaspoonful of nutmeg.—MRS. BERT NELSON.

FRUIT CAKE.—One cupful sugar, one-half cupful molasses, one-half cupful shortening, two eggs, two-thirds cupful sweet milk, one teaspoonful soda, one cupful raisins; cinnamon, cloves and allspice according to taste. Chopped prunes cooked are a good addition; two cupfuls Aristos flour.—MRS. W. H. TOUSEY.

FRUIT LOAF CAKE.—One cupful butter, two cupfuls brown sugar, one cupful New Orleans molasses, one cupful sweet milk, three eggs, five cupfuls sifted Aristos flour, two teaspoonfuls cream tartar in the flour, one teaspoonful soda in the milk, one tablespoonful cinnamon, one nutmeg, one pound raisins, one pound currants, one-quarter pound citron. Put the flour in a large crock, mix well with cream tartar, make a well in the center, put in other ingredients, having warmed the butter and molasses a little; mix well with the hands, putting in the fruit last after it has been floured; bake two hours in a moderate oven. This will make two common sized loaves.—MRS. W. H. TOUSEY.

PRINCE ALBERT CAKE.—Two eggs, one cup of sugar, one piece of butter the size of an egg, two tablespoonfuls of molasses, one teaspoonful of cinnamon, one-half cupful of sour milk, one teaspoonful of soda, two cupfuls of sifted Aristos flour, one cupful of boiled raisins.—MRS. MYRON ATCHISON.

COFFEE CAKE.—One cupful sugar, one-half cupful molasses, one cupful cold coffee, one-half cupful butter, one egg, two teaspoonfuls soda, three cupfuls Aristos flour, salt.—MRS. JOHN ASPLIN.

MOLASSES SPICE CAKE.—One-third cupful sugar, fill with molasses, one tablespoonful butter, one teaspoonful soda, one cupful boiling water, one teaspoonful cinnamon, one fourth teaspoonful cloves, two cupfuls Aristos flour; beat sugar, molasses and butter; add the cupful boiling water in which dissolve the soda. Pour out part of the batter, and add the flour to first part; stir well and add remainder of batter slowly. Then add the spices, and one cupful of raisins or currants (dredged in flour) if desired.—MRS. RAY SAVERY.

SPICE CAKE.—One cupful of sugar, two-thirds of a cupful of butter, or meat fryings, two eggs, one cupful of buttermilk or sour milk, one teaspoonful of nutmeg, about two cupfuls of Aristos flour, one teaspoonful of soda, one teaspoonful of cloves.—MRS. FRANK CRANE.

SPICE CAKE WITHOUT EGGS.—One cupful sugar, one-half cupful butter, one cupful sour milk, two cupfuls Aristos flour, one teaspoonful soda, one-half teaspoonful cloves, one teaspoonful cinnamon, one-half teaspoonful grated nutmeg and one cupful floured raisins. Nut meats may be added if desired.—MRS. DEAN R. PERKINS.

TILLIE HAYWOOD'S PORK CAKE.—One pound of salt pork chopped very fine, dissolved in one pint of boiling water, two cupfuls of brown sugar, two cupfuls of molasses, two tablespoonfuls cinnamon, one tablespoonful cloves, one grated nutmeg, one pound raisins, one heaping teaspoonful soda, nine cupfuls Aristos flour.—MRS. HARMON GALE.

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LAYER OR LOAF CAKE.—Two eggs, one cupful sugar, one heaping tablespoonful butter, one cupful milk, two heaping teaspoonfuls baking powder, one teaspoonful vanilla, two cupfuls Aristos flour, cream the butter; add sugar and yolks of eggs, beaten light and beat well, then add milk, and flour sifted with the baking powder, flavoring, then the whites of the eggs beaten stiff.—**MRS. RAY SAVERY.**

LAYER CAKE.—One cupful sugar, one-half cupful butter, one half cupful of milk, one and one-half cupfuls Aristos flour, two teaspoonfuls baking powder, flavoring, whites of three eggs, beaten and added last.—**MRS. FRED C. WHEELER.**

LAYER OR LOAF CAKE.—Two eggs, one cupful of sugar, one-third cupful of butter, one cupful of sweet milk, two cupfuls of Aristos flour, two teaspoonfuls of baking powder, vanilla. Save out the whites of one egg for frosting.—**MRS. E. L. LARNED.**

WHITE CAKE.—Put whites of two eggs in a cup, add butter to make cup half full, finish filling with sweet milk, one cupful sugar, two cupfuls Aristos flour, two teaspoonfuls baking powder, flavoring. Beat five minutes. Bake in layers or loaf.—**MRS. J. M. RENWICK.**

WHITE CAKE.—One cupful of sugar, one-fourth of cupful of butter, one-half of a cupful of sweet milk, one and one-fourth cupfuls of Aristos flour sifted three times, and one and one-fourth teaspoonfuls of baking powder, the whites of two eggs beaten to a stiff froth, add last and stir well.—**MRS. CARRIE OVENSHERE.**

MARSHMALLOW CAKE.—Three tablespoonfuls of gelatine soaked in one cupful of cold water, place on back of stove and let it remain until dissolved. Strain and add to it one pound of confectioner's sugar, beat constantly for twenty minutes, flavor with rose. Put in a greased pan a size smaller than the ones used for the cake part, set away to cool. Make the marshmallow the day before making the cake. Use any white cake recipe, bake in two layers using the marshmallow for the center layer. Put all together with white frosting, flavored with vanilla. Can vary flavoring if desired.—**MRS. FRED WHEELER.**

FORT WAYNE CAKE.—One-half cupful butter, one-half cupful sweet milk, one cupful of Aristos flour, one cupful of fine granulated sugar, one-half cupful of Kingsford's cornstarch, whites of four eggs, one teaspoonful baking powder, extract. Sift flour, cornstarch and baking powder four times; cream the butter thoroughly, stir in sugar, the whites of the eggs thoroughly beaten, then add the sifted flour and milk alternately without allowing the batter to become thin at any time until it is all in. Beat well and put in pans to bake. Use maple caramel for putting Fort Wayne cake together.—**MRS. FRED WHEELER.**

CREAM LAYER OR LOAF CAKE.—One cupful sweet cream, one cupful sugar, three eggs, save the white of one for frosting, two cupfuls of Aristos flour, four level teaspoonfuls of baking powder, put in the last thing. Add flavoring and salt to taste.—**MISS HILDRETH WHEELER.**

BREAD CAKE.—Two cupfuls of yeast, two cupfuls sugar, two cupfuls chopped raisins one cupful butter, three eggs, one teaspoonful soda, one-half teaspoonful nutmeg, one-half teaspoonful cloves, one-half teaspoonful cinnamon, one and one-half cupfuls of Aristos flour.—**H. F. W.**

MARBLE CAKE.—Light part: One cupful white sugar, one-half cupful butter, one-half cupful sweet milk, two cupfuls sifted Aristos flour, two teaspoonfuls baking powder, whites of four eggs beaten and added last, flavoring. Dark part: Yolks of four eggs, one cupful brown sugar, one-half cupful molasses, one half cupful butter, one-half cupful sour milk, two cupfuls sifted Aristos flour, one teaspoonful soda, one teaspoonful each of cinnamon and cloves; add the sour milk last into which the soda has been stirred.—**MRS. ROY WATERMAN.**

BLACKBERRY JAM CAKE.—One cupful sugar, three-fourths cupful butter creamed, three tablespoonfuls sour cream, three tablespoonfuls coffee, three yolks and two whites of eggs, one cup jam, two cupfuls Aristos flour, one teaspoonful soda sifted in flour, two teaspoonfuls cinnamon, one teaspoonful cloves, and other flavoring if desired. Stir all together and bake in loaf or three layers; boiled frosting between layers.—MRS. N. L. H.

ROLL JELLY CAKE.—Three eggs beaten light, one cupful sugar, sifted, two tablespoonfuls of cold water or milk, one cupful sifted Aristos flour, two teaspoonfuls baking powder, one teaspoonful vanilla, pinch of salt.—MRS. ROY WATERMAN.

APPLE OR HUCKLEBERRY CAKE.—One pint of sifted Aristos flour, one-half teaspoonful salt, two teaspoonfuls baking powder, one-fourth cupful butter, one-half cupful sugar, one egg, yolk and white beaten separately, one cupful milk, one heaping cupful huckleberries or thinly sliced apples.—MRS. D. A.

DROP CAKES.—One and one-half cups of brown sugar, two-thirds cupful of shortening (butter and lard), two eggs, two-thirds cupful of sour milk, one teaspoonful each of soda, cloves and cinnamon, one cupful of raisins, chopped fine or cut in small bits with shears; stir thick with Aristos flour. Bake in deep gem tins or drop in buttered pans.—MRS. FRED WHEELER.

CREAM PUFFS.—One cupful boiling water, one-half cupful butter, two tablespoonfuls sugar, pinch of salt. Bring to a boil and add one cupful of sifted Aristos flour; stir vigorously until the mixture is perfectly smooth, three or four minutes is generally sufficient. When cool add three eggs, beating in one at a time. Beat ten minutes after all eggs are in, then add soda the size of a pea. Drop on a lightly greased baking pan, using a tablespoonful for each puff, do not let them touch each other. Bake in a moderate oven about thirty-five minutes (if not thoroughly done they will fall). This makes twelve large puffs. When cool split them open on one side with a sharp knife and fill with French cream which is made as follows: Scald one cupful of milk in a double boiler. Beat the following ingredients together and stir into the hot milk: One egg beaten lightly, pinch of salt, one tablespoonful Kingsford's cornstarch, wet with a little milk, one-half teaspoonful butter, two tablespoonfuls sugar; cook three or four minutes. Flavor when cool. Whipped cream sweetened and flavored may be used in place of French cream if desired.—MISS HILDRETH WHEELER.

CREAM PUFFS.—Boil one cupful of water and one-half of a cupful of butter, add to this one cupful of dry Aristos flour and when cool add three eggs, beat well. Put a tablespoonful in a place, bake and fill with cream.—MRS. BERT NELSON; MRS. JOHN RENWICK.

— ICINGS —

CHOCOLATE FROSTING.—One cupful sugar, two tablespoonfuls cocoa, six tablespoonfuls milk, butter size of hickory nut, flavoring; boil until glassy.—MRS. HERBERT SMITH.

FUDGE FILLING.—Two cupfuls sugar, one-half cupful milk, one tablespoonful butter, two tablespoonfuls Baker's cocoa; cook until it forms a soft ball when dropped in water; stir until cold and make the right consistency by adding cold milk. Flavor with vanilla, salt.—MRS. ETTA McLAUGHLIN.

WHITE MOUNTAIN CREAM.—One cupful sugar, one-third cupful water, one egg, white, one-half teaspoonful vanilla, or flavoring to taste; boil the sugar and water together until it threads; pour the syrup slowly into the beaten white of egg; beat until cool enough to spread, then add the flavoring. One square of chocolate may be added for a chocolate frosting.—MRS. ROY WATERMAN.

CHOCOLATE FILLING.—Melt one-half bar of Baker's chocolate, add one cupful sugar, one egg, three tablespoonfuls water; cook slowly until it seems quite thick, stirring constantly, remove from fire and stir while cooling.—MRS. J. M. RENWICK.

COCOANUT ICING.—Beat the whites of two eggs until dry, gradually heat in one-half cup of sifted confectioner's sugar and continue beating until frosting is smooth, thick and glossy, then add cocoanut and spread on cake. This frosting is made thick and glossy by beating rather than with sugar.—C. C. B.

ICING.—One tablespoonful butter, one cupful of powdered sugar and three tablespoonfuls of cream, stir thoroughly.—G. L.

SOFT ICING WITHOUT EGGS.—Boil one cupful sugar in one-half cupful milk until it will hair, add one teaspoonful Kingsford's cornstarch moistened with a very little water and stir well. Let stand until cool enough to spread without running. Can be used for nice filling for layer cake by adding as liked, chocolate, cocoanut, chopped raisins, etc.—MRS. DANIEL SMITH.

ICING.—One cupful of granulated sugar, four tablespoonfuls of milk, boil from three to five minutes, flavor; beat until white and of proper consistency to spread.—MRS. WM. S. THOMPSON.

CAKE ICING.—One and one-half cupfuls of sugar, scant one-half cupful of water; let boil without stirring until it hairs, then take from the stove and set in cold water to cool, when cool stir until white.—MRS. JOHN RENWICK.

LEMON FROSTING.—Take the grated rind and juice of one lemon, one cupful of sugar, one egg, stirred together. Put on stove and cook slowly until it boils, great care being taken not to scorch it. Remove from stove and beat until partly cool. This is nice for a layer cake.—MRS. GILBERT THOMPSON.

OPERA CARAMEL FROSTING.—One and one-half cupfuls of brown sugar, three-fourths cupful of thin cream, one-half tablespoonful butter; cook until a ball is formed when the mixture is tried in cold water. Beat until ready to spread.—MRS. DAN ECKER.

CARAMEL FILLING.—One cupful of brown sugar, one tablespoonful Aristos flour, lump of butter the size of a walnut. Cream together. Add flour and tablespoonful of milk. Cook until it threads when dropped from a spoon, stirring constantly. Add vanilla.—MRS. MYRON ATCHISON.

CARAMEL FROSTING.—One and one-half cupfuls sugar, three-fourths cupful thin cream, one-half tablespoonful butter. Cook until ball is formed by dropping some in cold water; beat until thick.—MRS. HERBERT SMITH.

MAPLE CARAMEL.—Two cups of maple sugar, one rounding tablespoonful of butter, three-fourths cupful of sweet milk; boil fifteen minutes after it begins to boil, cool quickly, beating all the time, beat until thick enough not to run. Be careful not to put on too hot or it will run off. If too cold will not spread at all.—MRS. FRED WHEELER.

BANANA FILLING FOR CAKE.—Beat the white of one egg, thicken quite stiff with pulverized sugar. Mash bananas, add to frosting and put between layers and on top of cake. Use while fresh.—MRS. JOHN ASPLIN.

FIG FILLING.—Put one-half pound of figs through the food chopper, add one cup of sugar and one-half cup of water. Cook until thick.—MISS HILDRETH WHEELER.

SEA FOAM FROSTING.—One and one-half cupfuls light brown sugar, one-half cupful cold water, white of one egg; boil the sugar and water together until it threads; pour the syrup slowly into the beaten white; beat until cool enough to spread.—MRS. ROY WATERMAN.

FLUFFY RUFFLES FILLING.—One cupful sugar, one cupful of fresh fruit (strawberries, raspberries, bananas, etc.—any dry kind), white of one egg, unbeaten, one-half teaspoonful of cream of tartar; mix all together and beat one-half hour.—MRS. FRED WHEELER.

RAISIN FILLING.—Make the same as White Mountain Cream and add one cupful of chopped raisins to hot syrup before it is poured on the beaten white of egg.—MRS. ROY WATERMAN.

NOUGAT FILLING.—One cupful nut meats, chopped fine; add to one beaten egg yolk, three tablespoonfuls powdered sugar, one-half cupful whipped cream, and the beaten white of an egg, salt; do not cook. Spread between layers of cake and ice top; sprinkle with cocoanut.—MRS. N. C. C.

ALMOND CREAM FILLING.—One pint cream or milk, three egg yolks, three tablespoonfuls sugar, three teaspoonfuls Kingsford's cornstarch, one-half pound almonds (blanched and chopped), beat the yolks and sugar together, add the hot milk, in which the cornstarch smoothed in a little milk has been stirred, then the almonds and spread between layers. To the icing add split and whole almonds.—MISS Z. B.

— COOKIES —

WHITE COOKIES.—Two cupfuls sugar, two-thirds cupful sour milk, one cupful lard, one cupful butter, two eggs, two teaspoonfuls baking powder, one teaspoonful soda, one teaspoonful nutmeg, Aristos flour. Makes over sixty cookies.—MRS. JOHN HAYWOOD.

SUGAR COOKIES.—Two cupfuls of sugar, two eggs, one-half cupful each of butter and lard, one cupful of buttermilk, one-half teaspoonful of soda, one heaping teaspoonful of baking powder, nutmeg; sprinkle with sugar.—MRS. E. L. LARNED.

WHITE COOKIES.—One cupful thin sour cream, one very large cupful sugar, one-half cupful butter, one well beaten egg, one small teaspoonful cream of tartar, a larger one of soda, a little salt, Aristos flour to roll easily; bake in rather quick oven.—MRS. ROY WATERMAN.

WHITE SUGAR COOKIES.—Three eggs, one and one-half cupfuls sugar, one cupful shortening, mostly lard, one-half cupful sweet milk, two heaping teaspoonfuls baking powder; mix soft, flavor to taste.—MRS. J. M. RENWICK.

WHITE COOKIES.—One and one-half cupfuls sugar, one-half cupful of butter, two eggs—can use one egg—two-thirds cupful sour milk, one level teaspoonful of soda, one teaspoonful of baking powder, salt and nutmeg to taste; mix soft.—MRS. AMELIA PERKINS.

WHITE COOKIES.—Fourteen tablespoonfuls sour cream, two cupfuls white sugar, good lump of lard and butter, two eggs, nutmeg, one teaspoonful soda, Aristos flour to mix stiff.—MISS INEZ WHITEMAN.

WHITE COOKIES.—Two eggs, two cupfuls sugar, one cupful butter, one cupful cold water, one small teaspoonful soda, Aristos flour.—MRS. HERBERT SMITH.

SUGAR COOKIES.—Two cupfuls of sugar, three eggs, one cupful of butter, four tablespoonfuls of water, one teaspoonful of soda; flavor with nutmeg; sprinkle with sugar, and place a raisin in the center of each.—MRS. E. L. LARNED.

SUGAR COOKIES.—Three eggs, two cupfuls sugar, one cupful shortening, one cupful sour cream or good buttermilk, one heaping teaspoonful soda, a little salt and nutmeg; mix comfortably stiff; mould little and bake quickly.—MISS CARRIE S. THAYER.

SUGAR COOKIES.—One and one-half cupfuls of white sugar, two eggs, one cupful of shortening, one-half cupful of sour milk, one-half teaspoonful of soda, one teaspoonful baking powder, flavor to taste; mix soft.—MISS CARRIE OVENSHERE.

CREAM COOKIES.—One cupful of sour cream, one cupful of shortening, two cupfuls of sugar, two eggs, one teaspoonful of soda, nutmeg and Aristos flour.—MRS. DAN ECKER.

SUGAR COOKIES.—Two eggs, two cupfuls sugar, one cupful shortening, rounding, one cupful sour milk, one scant teaspoonful soda, two even teaspoonfuls baking powder, one-half teaspoonful salt, nearly one nutmeg, Aristos flour enough to roll soft.—MRS. M. J. TOUSEY.

EXCELLENT COOKIES.—Three eggs, two cupfuls sugar, one-half cupful butter, one-half cupful thick sour cream, one teaspoonful soda, Aristos flour.—MRS. A. F. VAN ATTA.

COOKIES.—Two cupfuls sugar, two eggs, one cupful sweet milk, one cupful butter, five teaspoonfuls baking powder, one teaspoonful soda and season with nutmeg. Use Aristos flour to roll out nicely; sprinkle the top with sugar.—MRS. DANIEL SMITH.

SOUTHERN COOKIES.—One-third cupful butter, one-half cupful sugar, one-half cupful rich milk or thin cream, two eggs, one teaspoonful salt (scant), two teaspoonfuls ginger, two teaspoonfuls baking powder (level), Aristos flour to roll; chill if possible, roll thin then bake in moderate oven.—MRS. BENJ. SHOEBRIDGE.

JELLY COOKIES.—One and one-half cupfuls sugar, two eggs, one cupful butter and lard, flavor with nutmeg and vanilla; stir this good; do not melt shortening, then add one-half cupful sour milk, one teaspoonful soda, one teaspoonful baking powder, use sufficient Aristos flour to roll out good. Put a little jelly on top of each cookie and bake in a hot oven.—MRS. JOHN ASPLIN.

BROWN SUGAR COOKIES.—One cupful brown sugar, one-half cupful lard and butter mixed, one egg, one teaspoonful soda, two teaspoonfuls cream of tartar dissolved in four tablespoonfuls cold water; mix quite stiff with Aristos flour.—MRS. A. F. VAN ATTA.

SOUR CREAM COOKIES.—One cupful sour cream, very thick; sweeten with one teaspoonful soda; one cupful sugar, beat well together; two cupfuls Aristos flour, sifted with one teaspoonful baking powder, one teaspoonful vanilla and one teaspoonful salt; sprinkle sugar and cocoanut if liked on the top and roll in before cutting. Roll quarter of an inch thick; bake a light brown.—CONTRIBUTED.

BROWN SUGAR COOKIES.—One egg, one-half cupful butter, one-half cupful lard, two cupfuls brown sugar, one-half cupful sour milk, one-half teaspoonful soda, two teaspoonfuls baking powder, one teaspoonful vanilla, Aristos flour.—MRS. H. B. NOBLE.

LEMON COOKIES.—Five cents worth oil lemon, five cents worth carbonate of ammonia, two cupfuls milk, one and one-fourth cupfuls lard and butter, two and one-half cupfuls sugar, pinch salt and whites of three eggs; mix stiff and roll very thin and bake quickly; soak ammonia in milk over night.—MRS. FRANK BUEERS.

FRUIT COOKIES.—Two eggs, one large cupful light brown sugar, two-thirds cupful shortening (lard and butter), one small teaspoonful soda dissolved in one cupful sweet milk or water, one small teaspoonful baking powder; little nutmeg and salt, two-thirds cupful English currants and raisins.—CONTRIBUTED.

FRUIT COOKIES.—One and one-half cupfuls of sugar, one cupful of butter, or butter and lard mixed, one-half cupful of sweet milk, two teaspoonfuls of grated nutmeg, three tablespoonfuls of English currants or raisins, two teaspoonfuls of baking powder and Aristos flour to mix soft; bake in a quick oven.—MRS. IRVING HAMILTON.

FRUIT COOKIES.—Two cupfuls of brown sugar, one cupful of shortening, one-half cupful of sour milk, one cupful of raisins, two eggs, one teaspoonful of soda, cloves and cinnamon.—MRS. HARMON GALE.

MAPLE SUGAR.—One cupful maple syrup, one cupful shortening, one cupful sugar, one egg, three tablespoonfuls vinegar, one tablespoonful ginger, one tablespoonful soda, pinch of salt, Aristos flour.—MRS. M. L. SMITH.

DROP SOUR CREAM COOKIES.—One and one-half cupfuls sugar, piece of butter size of large egg, two eggs, three-fourths cupful sour cream, one level teaspoonful soda, pinch of salt, one-half nutmeg, Aristos flour enough for quite a stiff dough; drop from spoon on buttered pans; sprinkle raisins or currants on top of cookies or they may be stirred in.—MRS. CHAS. COLDREN.

MOLASSES COOKIES.—One-half cupful brown sugar, one-half cupful shortening, one-half cupful of molasses, one-half cupful of sour milk, one teaspoonful each of ginger, cinnamon, soda and salt; mix as soft as can be handled.—MRS. WM. S. THOMPSON.

MOLASSES COOKIES.—One cupful sugar, one cupful molasses, one cupful lard, one cupful half coffee and half milk, four teaspoonfuls soda, two tablespoonfuls vinegar, a little salt, one-half teaspoonful cinnamon and cloves; stir very stiff with Aristos flour, let stand over night, roll out and bake.—MRS. DANIEL SMITH.

OVER NIGHT MOLASSES COOKIES.—Two eggs, one cupful sugar, one cupful molasses, four and one-half cupfuls Aristos flour, six tablespoonfuls cold water, one tablespoonful soda, one tablespoonful each of cinnamon and ginger; let stand over night.—MRS. WM. GYDE.

MOLASSES COOKIES.—One cupful New Orleans molasses, one egg, one cupful sugar, one cupful thick sour cream, two-thirds cupful shortening, two rounding teaspoonfuls soda, salt, one-fourth teaspoonful cinnamon, Aristos flour.—MRS. JOHN MUNN.

MOLASSES COOKIES.—Two-thirds cupful molasses, one and one-half cupfuls sugar, one cupful lard or drippings, one cupful warm water, two level teaspoonfuls soda, one level teaspoonful ginger, Aristos flour to mix very soft.—MISS INEZ WHITEMAN.

MOLASSES COOKIES.—One cupful sugar, one cupful molasses, one cupful lard, two thirds cupful cold water, one teaspoonful ginger, one teaspoonful cinnamon, one teaspoonful soda; mix quite soft with Aristos flour.—MRS. ROY TERRILL.

MOLASSES COOKIES.—One cupful white sugar, one cupful lard, three eggs (beaten), one cupful molasses, one-fourth cupful water, one heaping teaspoonful soda, one small teaspoonful salt, one even teaspoonful cinnamon, one heaping teaspoonful ginger, Aristos to roll soft.—MRS. ROY WATERMAN.

NEVER FAIL MOLASSES COOKIES.—One cupful brown sugar, one cupful molasses, one cupful shortening, two eggs, two teaspoonfuls ginger, two teaspoonfuls soda, one tablespoonful vinegar, one teaspoonful salt, five cups Aristos flour, stirred in; two cupfuls kneaded in.—MRS. GLEN WHITTAKER.

MOLASSES COOKIES.—One egg, one cupful brown sugar, one cupful molasses, one cupful shortening, one-half cupful hot water, two teaspoonfuls soda dissolved in water, ginger, Aristos flour.—MRS. A. F. VAN ATTA.

MOLASSES COOKIES.—Two cupfuls molasses, one cupful sugar, one cupful melted butter or shortening, one cupful sour cream, one-half cupful hot water, two dessert spoonfuls of soda, two dessert spoonfuls ginger, Aristos flour to roll easily. Do not roll too thin; bake quickly.—MRS. ROY WATERMAN.

GINGER DROPS.—One cupful brown sugar, two-thirds cupful butter, one-half cupful sweet milk, two-thirds cupful molasses, one teaspoonful soda, add sufficient Aristos flour to make of proper consistency for drop cookies.—MRS. ARCHIE KERR.

MOLASSES DROP COOKIES.—Two eggs, one cupful sugar, one cupful molasses, two tablespoonfuls melted shortening, eight tablespoonfuls vinegar, four teaspoonfuls soda dissolved in four teaspoonfuls water, Aristos flour.—MRS. HERBERT SMITH.

OATMEAL COOKIES.—Two eggs, one and one-half cupfuls of sugar, one cupful of shortening, six tablespoonfuls of sour milk, two cupfuls of oatmeal, two cupfuls Aristos flour, one teaspoonful of soda, one cupful of chopped raisins; season to taste.—MRS. CARRIE OVENSHERE.

OATMEAL COOKIES.—Three cupfuls oatmeal, two cupfuls Aristos flour, one and one-half cupfuls sugar, one teaspoonful soda, one teaspoonful cinnamon; mix dry; then add two eggs, one cupful shortening, six tablespoonfuls sweet milk, one cupful chopped raisins.—MRS. ELIZABETH HOOPER.

OATMEAL COOKIES.—Three cupfuls oatmeal, one teaspoonful soda, two cupfuls Aristos flour, one cupful sugar, one teaspoonful cinnamon; mix the ingredients thoroughly, then add one cupful butter, three tablespoonfuls milk, two well beaten eggs, salt.—MRS. C. M. CHAPIN.

ROLLED OATS COOKIES.—Two eggs, one cupful sugar, one cupful lard, four tablespoonfuls sweet milk, three-fourths teaspoonful soda, one teaspoonful cinnamon, one-half teaspoonful salt, two cupfuls Aristos flour, two cupfuls uncooked rolled oats, one cupful raisins; drop from spoon on buttered pans.—MRS. G. S. HARTMAN.

OATMEAL COOKIES.—Three cupfuls of oatmeal, two cupfuls of Aristos flour, one large cupful of white sugar, one teaspoonful of cinnamon, two teaspoonfuls of baking powder, salt; mix all dry ingredients thoroughly. Add to the above one cupful of shortening (softened, not melted), one cupful of chopped raisins, six tablespoonfuls of sweet milk, three eggs beaten light and added last. Drop in tins and spread with knife dipped in milk.—MRS. IRVING HAMILTON.

OATMEAL COOKIES.—Two cupfuls brown sugar, one cupful shortening, one cupful sour milk, one cupful raisins, three cupfuls rolled oats, two cupfuls Aristos flour, two eggs, one teaspoonful soda dissolved in the sour milk, one teaspoonful cinnamon; mix thoroughly and drop from spoon on buttered pans.—MRS. ARCHIE KERR.

OATMEAL COOKIES.—Two cupfuls rolled oats, one cupful sugar, one cupful shortening, two eggs, five tablespoonfuls sweet milk, one cupful Aristos flour, one level teaspoonful soda, one level teaspoonful cinnamon, one cupful raisins, pinch of salt. Stir the rolled oats, sugar, flour, soda, salt and cinnamon together; then add the cupful of shortening (melted); mix well with the dry ingredients then add the eggs, milk and raisins; roll out and shape into cookies, or it may be dropped from a spoon on a buttered pan.—MRS. RAY SAVERY.

XMAS COOKIES.—One-half gallon of molasses, two pounds of brown sugar, one-half cupful of shortening, one quart of sour cream, one-half pound each of lemon, orange and citron, two cups of chopped nuts, three tablespoonfuls of soda, one nutmeg, two tablespoonfuls of cinnamon, one tablespoonful of cloves one tablespoonful of allspice, and a little salt; stir stiff with Aristos flour and let stand over night.—MRS. WM. TAIT.

DROP COOKIES.—Three eggs, two cupfuls sugar, one-half cupful shortening, three tablespoonfuls sour milk, one-half teaspoonful soda, one-half cupful sweet milk, two teaspoonfuls baking powder, four cupfuls Aristos flour, flavor to taste; drop in pans.—MRS. J. M. RENWICK.

DROP COOKIES.—Cream one and one-half cupfuls of granulated sugar with one cupful of butter, add three well beaten eggs, one-fourth teaspoonful salt, one teaspoonful cinnamon, one teaspoonful soda dissolved in four tablespoonfuls of hot water, one-half cupful chopped raisins, one-half cupful currants, one-half cupful chopped nut meats, four cupfuls Aristos flour.—P. C. B.

TRILBIES.—One cupful butter, one cupful sugar, one-half cupful sour milk; one teaspoonful soda or sweet milk and one teaspoonful baking powder, one cupful oatmeal, two cupfuls Aristos flour; roll thin, cut with small cookie cutter. Filling for Trilbies:—One pound dates, one-half cupful sugar, one cupful hot water; cook thick, when cool spread between two slices.—MRS. C. H. TOUSEY.

OATMEAL COOKIES.—Two eggs, two cupfuls sugar, three cupfuls oatmeal, one cupful raisins chopped fine, one cupful lard or butter, one cupful milk, one teaspoonful soda and Aristos flour enough to make stiff dough, three teaspoonfuls baking powder; drop in tin and bake in hot oven.—MRS. GEORGE CARVEY.

BOSTON COOKIES.—Cream one cupful of butter, add gradually one and one-half cupfuls of sugar, and three eggs well beaten; add one teaspoonful of soda dissolved in one and one-half tablespoonfuls of hot water. Sift together three and one-fourth cups of Aristos flour, one-half of a teaspoonful of salt, and one teaspoonful of cinnamon; add half of this to the thin mixture, then one cupful of chopped English walnut meats, half a cupful of currants, and a half a cupful of chopped and seeded raisins. Put in the rest of the flour and beat well. Drop by spoonfuls one inch apart, on buttered tins, and bake in a moderate oven.—MRS. GILBERT THOMPSON.

PEPPER-NISSLY (XMAS COOKIES, GRAHAM).—One pound pulverized sugar (granulated may be substituted), five eggs, beaten light, one-fourth pound citron, chopped, raisins and nut meats, one-half teaspoonful cinnamon, one-half teaspoonful cloves, two teaspoonfuls baking powder, one-fourth teaspoonful pepper; stir quite thick with Aristos flour. Drop by teaspoonfuls on buttered pans, and place one-half of a blanched almond on each (any nut meat may be used).—MRS. RAY SAVERY.

KENTUCKY TEA CAKES.—Four eggs beaten separately, one cupful lard, two heaping cupfuls brown sugar, scant one-half cupful sour milk in which dissolve two level teaspoonfuls of soda, one grated nutmeg, one teaspoonful lemon juice and Aristos flour to roll soft.—MRS. FRANK BUERS.

MARGUERITES.—Two cupfuls of sugar, the whites of two eggs, and one pound of chopped peanuts. Cook, spread on crackers, and put in oven a few minutes.—MRS. WM. TAIT.

— DOUGHNUTS —

FRIED CAKES.—Two eggs, one cupful sugar, three tablespoonfuls melted butter, one cupful sweet milk, three cupfuls unsifted Aristos flour or a little more, three teaspoonfuls baking powder, salt, nutmeg and one teaspoonful vanilla.—MRS. J. B. BRADLEY.

FRIED CAKES.—One cupful of sugar, one-half cupful of cream, one-half cupful of sour milk, two eggs, and one-half teaspoonful of soda.—CONTRIBUTED.

FRIED CAKES.—Two eggs, one coffee cupful sugar, one cupful cream put in a pint bowl and fill up with rich buttermilk, one teaspoonful soda dissolved in a little milk then stirred in the cream and buttermilk, one teaspoonful salt, one-half nutmeg; mix soft.—MRS. W. H. TOUSEY.

POTATO FRIED CAKES.—Four potatoes, one egg, one and one-half cupfuls of sugar, one and one-half cupfuls of buttermilk, four tablespoonfuls of melted lard, one teaspoonful of soda and two teaspoonfuls of baking powder.—MRS. JOHN H. SMITH.

FRIED CAKES.—One egg, three-fourths cupful of sugar, one cupful of sweet milk, one-half cupful of sweet cream, one teaspoonful of soda, two teaspoonfuls of cream of tartar, salt and nutmeg; mix soft, usually four or five cupfuls of Aristos flour.—MRS. FRED WHEELER.

FRIED CAKES.—Two cupfuls of sour milk, five tablespoonfuls of melted lard, one scant cupful of sugar, a little salt and nutmeg, one teaspoonful of soda and Aristos flour enough to roll. A teaspoonful of vinegar in the lard will prevent soaking.—CONTRIBUTED.

FRIED CAKES.—One egg, one cupful of sugar, three-fourths of a cupful of sweet milk, three-fourths of a cupful of thick, rich cream, two teaspoonfuls of baking powder, one-half teaspoonful of soda, salt and nutmeg.—MRS. WM. TAIT.

FRIED CAKES.—Two eggs, one and one-half cupfuls of sugar, one cupful of buttermilk, one cupful of sour cream, one teaspoonful of soda, nutmeg and salt.—MRS. GLEN WHITTAKER.

FRIED CAKES.—Two eggs, one cupful sugar, three tablespoonfuls melted butter, one cupful sweet milk, two teaspoonfuls baking powder, Aristos flour.—MRS. HERBERT SMITH.

POTATO FRIED CAKES.—One-half cupful of sugar, one egg, four small potatoes, cooked, one and one-half cupfuls of sour milk or sweet milk without the soda, one-half teaspoonful of soda, one teaspoonful of baking powder, four teaspoonfuls of melted lard; salt and nutmeg to taste.—MRS. BERT NELSON.

PUDDINGS, SAUCES AND DESSERTS

SUET PUDDING.—One cupful of suet chopped fine, one and one-half cupfuls of fruit and nuts mixed, one cupful flour; mix dry. Then two eggs well beaten, one cupful of sweet milk, one and one-half cupfuls of flour with two teaspoonfuls of baking powder, salt, three-fourths cupful sugar, vanilla; stir this mixture into the dry; steam in small cans or a loaf about one and one-half hours. In place of suet, about one-half cupful of shortening may be used, when it should be creamed with the sugar.—F. H.

SUET PUDDING.—One cupful molasses, one cupful sweet milk, one cupful suet, chopped fine, one cupful raisins, one-half cupful currants, two and one-half cupfuls Aristos flour, one-half teaspoonful soda, one-fourth teaspoonful salt, spices to taste; steam two hours.—MRS. HENRY WHITTAKER.

SUET PUDDING.—One cupful molasses, one cupful suet, one cupful buttermilk, one egg, one teaspoonful soda, one teaspoonful each of cinnamon and cloves, raisins, Aristos flour.—MRS. HERBERT SMITH.

SUET PUDDING.—One cupful chopped raisins, one cupful finely chopped suet, one cupful brown sugar, one cupful sour milk, one teaspoonful soda, Aristos flour to stir quite stiff like bread; steam three hours.—MRS. ROY WATERMAN.

STEAM PUDDING.—Chop fine one cupful suet, add one cupful of raisins, one cupful of molasses, one cupful of sour milk, two and one-half cupfuls of Aristos flour, one-half teaspoonful of soda, and a teaspoonful of spice; steam two hours.—THE COOK.

CARROT PUDDING.—One cupful raw carrots chopped fine; one cupful raw potatoes chopped fine, one cupful chopped raisins, one cupful chopped suet, one cupful brown sugar, one and one-half cupfuls Aristos flour, one teaspoonful soda, pinch salt and steam three hours.—MRS. FRANK TERRILL.

TAPIOCA PUDDING.—One cupful tapioca (soak for three hours in a little water), three eggs, one cupful sugar, two quarts milk, salt and flavor.—MRS. JOHN ASPLIN.

TAPIOCA CREAM.—Wash four tablespoonfuls of pearl tapioca nearly cover with water and let it soak over night. In the morning, put it into a double boiler, add one quart of milk, small piece of butter and one cupful of sugar; boil until tapioca is soft and clear; beat thoroughly four eggs(saving out the whites of two for frosting), stir this briskly into the boiling hot tapioca, remove from fire and flavor with vanilla and lemon mixed; turn into a baking dish, cover with a meringue made of the whites of the two eggs, two tablespoonfuls of sugar and extract, return to oven and brown quickly; serve cold.—MRS. FRED WHEELER.

CREAM TAPIOCA PUDDING.—Soak three tablespoonfuls of tapioca in water over night; put tapioca in a quart of boiling milk, let it boil for half an hour. Beat the yolks of four eggs with a cupful of white sugar, and add three tablespoonfuls of cocoanut. Stir this in the milk and tapioca, stirring occasionally until the mixture boils. Pour in pudding dish and cover with the beaten whites and three tablespoonfuls of sugar. Sprinkle with cocoanut and set in the oven to brown.—MRS. IRVING HAMILTON.

RAISIN PUFFS.—One-half cupful of butter, two tablespoonfuls of sugar, two eggs, one cupful of sweet milk, three teaspoonfuls of baking powder, two cupfuls of Aristos flour, one cupful of finely chopped raisins; steam three-fourths of an hour in cups.—MRS. IRVING HAMILTON.

RAISIN PUFFS.—Two cupfuls Aristos flour, one cupful sweet milk, two eggs, one-half cupful butter, two tablespoonfuls sugar, one cupful raisins, two teaspoonfuls baking powder; steam three-fourths hour; eat warm with sauce.—MRS. ELIZABETH HOOPER.

BROWN SUGAR PUDDING.—Two cupfuls brown sugar, one and one-half cupfuls water, two tablespoonfuls Kingsford's cornstarch; cook until it thickens, then pour into individual molds or one mold. To be served with sweetened cream; will serve four people.—MRS. CLAYTON DEAKE.

COTTAGE PUDDING.—One-half cupful sugar, three tablespoonfuls butter, one egg, one cupful milk, two cupfuls Aristos flour, two teaspoonfuls baking powder; bake.—MRS. HERBERT SMITH.

COTTAGE PUDDING.—One-half cupful butter, one cupful sugar, one egg and yolk of another, one cupful milk, two cupfuls sifted Aristos flour, one-fourth teaspoonful salt, two level teaspoonfuls baking powder. Cream the butter; add the sugar, the eggs, beaten light, and the milk, then the flour, salt and baking powder, sifted together. Bake in a sheet, or in a muffin pan; serve with the following sauce: Lump of butter, one-half cupful sugar, white of an egg, beaten dry, one-half cupful boiling water, one teaspoonful vanilla or two tablespoonfuls sherry wine for a wine sauce.—MRS. RAY SAVERY.

PEACH COTTAGE PUDDING.—Line a pudding dish with peaches peeled and cut in halves, sprinkle with sugar and pour over them the following batter: One beaten egg, three tablespoonfuls of melted butter, one-half cup sugar, one cup milk, two cups flour, two teaspoonfuls of baking powder. Bake about half an hour. Sauce: One cup of sugar, one-third cupful of butter creamed, add one egg, beaten until very light, one teaspoonful of vanilla. Five minutes before sauce is needed pour on boiling water slowly, stirring constantly, use enough boiling water to make about a pint of sauce. Many prefer cream and sugar in place of sauce.—MRS. M. A. T.

CHOCOLATE PUDDING.—One and one-half cupfuls sweet milk, two squares Baker's chocolate, one-half cupful sugar, one heaping teaspoonful Kingsford's cornstarch mixed with sugar or small quantity of cold milk; whites of two eggs beaten light, vanilla. Sauce for Pudding: One and one-half cupfuls sweet milk, one-half cupful sugar, yolks of two eggs beaten, one heaping teaspoonful Kingsford's cornstarch, pinch of salt, vanilla. It is nice to put one or two tablespoonfuls of the pudding in individual glass dishes and then the same of the sauce and so on until you have the desired amount. This mixes sauce and pudding and is much nicer.—MRS. DON NORTON.

COCOA PUDDING.—Three cupfuls milk, one-half cupful sugar, two eggs, white of one for frosting, two heaping tablespoonfuls of Kingsford's cornstarch, small piece of butter. Let milk come to a scald in a double boiler, stir in two teaspoonfuls of cocoa and one of vanilla, then add sugar and butter. Beat the eggs and add to the cornstarch which has been smoothed with a little water; stir into the hot milk, cook five minutes; pour into a basin, cover with meringue and brown.—L. M. B.

CHOCOLATE RICE PUDDING.—Three pints of boiling water, one cupful rice, cook until nearly done then add two tablespoonfuls of chocolate or cocoa dissolved in a little hot water or better some of the liquor off the rice, one cupful sugar, salt.—MRS. ROY WATERMAN.

PINEAPPLE SNOW.—One cupful tapioca soaked over night, boil until clear, one cupful shredded pineapple, juice of one lemon, one cupful sugar, whites of two eggs; serve cold with whipped cream.—MRS. C. M. CHAPIN.

GRAHAM PUDDING.—One cupful buttermilk, one cupful molasses, one-half teaspoonful salt, one small teaspoonful soda, one cupful raisins, chopped, two good cupfuls graham flour—not sifted. Pudding Sauce: One cupful sugar, one tablespoonful butter, one tablespoonful Aristos flour; mix dry and pour on boiling water, vanilla.—CONTRIBUTED.

SNOW PUDDING.—Mix three heaping tablespoonfuls of Kingsford's cornstarch with a little water, and stir into a pint of boiling water to which has been added one-half cupful of sugar and a little salt. Cook until cornstarch is done (about five minutes), then add the beaten whites of three eggs, stirring briskly, flavor with vanilla. Remove from stove just before adding the whites of the eggs. Must be cooked in double boiler. Sauce for Snow Pudding: Into one pint of hot milk put two-thirds cupful of sugar and a little butter, then stir into this the beaten yolks of three eggs, cook until creamy, season with vanilla.—MRS. ELLA KING.

GRAHAM PLUM PUDDING.—Two cupfuls molasses, two cupfuls sweet milk, two teaspoonfuls soda, two tablespoonfuls butter, three cupfuls graham flour, two cupfuls raisins and currants, pinch of salt; steam two hours in a pan with tube in center. Sauce for Pudding: One cupful brown sugar, one-half cupful butter, cream together, then add the beaten white of one egg.—MRS. CHAS. COLDREN.

ORANGE PUDDING.—Peel and slice three oranges, cover with one cup of sugar and let stand. Heat one pint of milk, add one teaspoonful of cornstarch, the yolk of two eggs, and a pinch of salt. When cool pour over the oranges. Make frosting of the whites.—MRS. FRED BIRD.

GRAHAM PUDDING.—Two cupfuls of graham flour, one cupful of molasses, one cupful of raisins chopped fine, one egg, one teaspoonful salt, one-half teaspoonful of soda; steam three hours.—CONTRIBUTED.

BREAD PUDDING.—One pint milk, yolks of two eggs, one-half cupful sugar, butter size of walnut, beat well and put in bake dish. Cut four slices of bread into dice one inch thick (butter before cutting), and place on custard buttered side up; sprinkle with cinnamon and bake twenty minutes or until custard is done; little salt.—MRS. NINA AUSTIN KARCHER.

FRUIT ROLL PUDDING.—One pint Aristos flour, one teaspoonful salt, one large spoonful sugar, two teaspoonfuls baking powder, one tablespoonful butter, milk or water to moisten. Work this as little as possible and make into a soft biscuit dough. Divide into five parts, pat flat, lay two tablespoonfuls of any tart jelly or preserves on each and roll. Place in a pan and pour over them the following sauce: One tablespoonful butter, one cupful sugar, cream together; then add a pint of boiling water; stir and pour over the rolls; bake until done.—CONTRIBUTED.

HUCKLEBERRY OR BLACKBERRY ROLL.—One pint of Aristos flour, two teaspoonfuls of baking powder, one large tablespoonful of shortening, rubbed through the flour, wet with milk to about the consistency of biscuit dough. Put on molding board, roll thin, spread with soft butter, put on a layer of the berries; sprinkle with sugar, roll up like jelly cake (tuck in the ends), and drop the roll into a syrup made as follows: One cupful of sugar, generous lump of butter, a sprinkling of nutmeg and enough water to a little more than half cover the roll, let this come to a boil on the stove, then place roll in syrup with a handful of berries if desired. Put in the oven and bake about three quarters of an hour. Serve hot with some of the syrup and milk or cream if liked.—MRS. FRED WHEELER.

DECORATION DESSERT.—Cut large oranges into halves, scrape out inside, putting it on a dish, cut fruit in small pieces, sprinkle with sugar and cocoanut, stand in ice-box till ready to use. Take empty orange "shells" and tie together with ribbon. In one-half run prepared orange, in other ice or ice cream.—MRS. FRANK BUERS.

BLACK PUDDING.—Yolk of one egg, butter size of a walnut, pinch of salt, cinnamon, two-thirds cupful warm water, one teaspoonful soda; small one-half cupful molasses; do not stir too stiff; steam one hour. Sauce for Pudding: Piece of butter like small egg, one half-cupful sugar, one tablespoonful flour, nutmeg or cinnamon, stir smooth, pour on hot water and cook.—MRS. M. L. SMITH.

PUDDING SAUCE.—One cupful sugar, one heaping tablespoonful Aristos flour, one-half cupful butter; mix thoroughly; then add boiling water till thick; flavor with vanilla.—MRS. HENRY WHITTAKER.

PRUNE SOUFFLE.—Soak eighteen prunes over night. Drain, cover with warm water and stew until soft, remove pits and chop pulp fine. Beat the whites of eight eggs very stiff with seven tablespoonfuls powdered sugar and whip the prune pulp into this meringue, turn into a buttered pudding dish and bake about forty minutes. Serve immediately with whipped cream.—MRS. FRANK BUIERS.

SHORT CAKE.—One-half cupful sugar, one-half cupful sweet milk, one tablespoonful butter, one egg, one and one-half cupfuls Aristos flour, one heaping teaspoonful baking powder; bake in two layers. While they are baking mash berries and cover with sugar, let stand until ready for use; spread the cake with butter, and place berries between and on top of layers.—CONTRIBUTED.

SPANISH CREAM.—Dissolve one-half box of gelatine in one quart of milk, put on the stove and when boiling add one cupful of sugar and the beaten yolks of three eggs. While boiling hot remove from stove and stir in the beaten whites of three eggs. Flavor to taste and pour into moulds. To be eaten with whipped cream, sweetened and flavored; serve cold.—MRS. ELLA KING.

LEMON CREAM.—One pint milk (half cream is better), two eggs, four tablespoonfuls sugar, one-fourth teaspoonful salt, one-half teaspoonful lemon extract, one package lemon Jell-O. Beat two tablespoonfuls sugar, yolks of eggs and salt. Stir the Jell-O slowly into the boiling hot milk, add yolks, sugar and salt and boil as a soft custard. Remove from fire, beat the whites of eggs and remaining of sugar and add to custard. Flavor, pour in a mold, set away until firm; serve in slices like ice cream.—MRS. JAMES H. MURRAY.

THE POPULAR JELLO RECIPE.—Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a mould and put in a cold place to harden. When set turn out on a plate. Be sure to use Jell-O, with the name Jell-O in big red letters on the package.

PINEAPPLE WHIP.—One-half box Knox's gelatine dissolved in four tablespoonfuls cold water, add one cupful boiling water. Pour off juice of one pint can pineapple, add one and one-half cups sugar, boil until sugar is dissolved, add juice of one lemon and one orange and the pineapple. Mix all together. When cool, add one pint whipped cream and one-half cupful nut meats.—MRS. NATHAN BROKAW.

MERINGUES.—Beat the whites of eight eggs to a stiff froth, then sift in carefully a pound of confectioner's sugar that has been twice sifted; drop quickly by spoonfuls on waxed paper onto rather a thick board; dust the meringues with sugar; let stand for a moment, blow off the loose sugar and put them into a moderate oven where they will dry and slightly brown; lift them carefully, scoop out the centers and put back into the oven to dry. These may be put aside and filled with ice cream, whipped cream or jelly, and used as a dessert.—P. B. P.

SAUCE FOR PUDDING.—One cupful sugar, one-half cupful butter, one large tablespoonful of flour, two cupfuls of boiling water, white of one egg beaten and added just before serving; flavoring.—THE COOK.

ORANGE SPONGE.—Take one-fourth package of Plymouth Rock Gelatine, pour over this nearly half a cupful of cold water, let it stand half an hour, then add to this a cup of boiling water and two-thirds cupful sugar; set in ice and when it begins to harden, whip to a stiff froth whites of two eggs and whip into the jelly, add oranges cut in small pieces; serve very cold.—H. U. C.

FRUIT CHARLOTTE.—Line the bottom of a tin mold with white paper and the sides with split lady fingers, or pieces of sponge cake. Next soak one ounce gelatine in a half pint of cold water. When soft, place on the fire until dissolved. Press one quart of any fruit, fresh or canned, through a sieve and add one cupful powdered sugar. When the gelatine is cold mix with fruit and sugar, add one pint whipped cream, sweetened to taste, pour into the lined mold and place on ice. This should be eaten very cold.—CONTRIBUTED.

LEMON JELL-O WHIP WITH PRUNES (Marion Harland's recipe).—Dissolve one package on Lemon Jell-O into a pint of boiling water and set it aside until it begins to thicken. Then beat with an egg beater until it reaches the consistency of whipped cream. Stir in one cupful of chopped prunes, which have been stewed until very tender. Very much better is one cup of whipped cream added. Turn into mold to harden, add more sugar to the water in which the prunes were cooked and boil this down to a thick syrup. When cold pour it about the base of the dessert, after you have turned this out, and arrange whole prunes as a garnish. Be sure to use Jell-O, with the name Jell-O in big red letters on the package.

JELL-O WITH FRUIT.—Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a bowl or mould. Just as Jell-O is beginning to set arrange in it, with the aid of a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any other kind of fruit that may be preferred for the purpose. Be sure to use Jell-O, with the name Jell-O in big red letters on the package.

DATE JELLY.—One pound of dates, cut fine, soak in four cups of water two hours, drain off water into a saucepan, add one and one-half cupfuls of sugar, simmer five minutes, add the dates and cook a few minutes longer, then put in one-half box of gelatine, which has been soaked until soft in one-half cup of water. Stir the whole until dissolved and pour into a mold. When cold serve with whipped cream, sweetened and flavored.—MRS. FRED WHEELER.

APPLE COMPOTE.—One dozen rather tart apples, pare and remove cores. Have ready a syrup made of three cups of sugar, one-half cup of water and a few sticks of cinnamon. Put the apples down flat in the syrup, cook until tender (watch carefully; do not let them cook to pieces). When cool fill the holes in apples with red jelly; place one apple on a plate and around it a border of whipped cream sweetened and flavored. Dot the cream with bits of jelly.—MRS. FRED WHEELER.

BAKED SWEET APPLES.—Peel and core the apples and fill with seeded raisins and nuts chopped fine. When the apples are almost done, pour in one cupful of sugar and serve with cream.—M. R. C.

— PIES —

PIE CRUST.—Two cupfuls of Aristos flour, one cupful of lard, a pinch of salt; rub together well and add about one-third cupful of cold water; mix well and roll out dry with flour. This will make two pies.—M. C. R.

PIE CRUST.—Three cupfuls Aristos flour, one cupful lard, one-half cupful water, one-fourth teaspoonful baking powder, salt. This makes two pies.—CONTRIBUTED.

CARROT PIE.—One egg, one-half cupful sugar, one-half teaspoonful each cinnamon and ginger, two cupfuls milk (part cream is better), one cupful mashed carrots; bake with lower crust.—CONTRIBUTED.

PIE CRUST.—One cupful Aristos flour, salt, two rounding tablespoonfuls lard, three tablespoonfuls water. This makes one pie.—MRS. JOHN ASPLIN.

CHOCOLATE PIE.—Five teaspoonfuls grated chocolate, two eggs (save the white of one for frosting), one teaspoonful butter, one cupful boiling water, one-half cupful sugar, one teaspoonful Kingsford's cornstarch; cook all together. Bake crust first then put in filling; when cold, frost and brown.—MRS. C. M. CHAPIN.

CHOCOLATE PIE.—Two tablespoonfuls Kingsford's cornstarch, one cupful sugar two cupfuls milk, one small bar of chocolate or two tablespoonfuls cocoa, yolks of two eggs, small piece of butter; cook and fill crust; cover with a meringue.—MRS. GLEN WHITTAKER.

CHOCOLATE PIE.—First make crust and bake. Take one-half cupful of sugar, one and one-half cupfuls of sweet milk, two tablespoonfuls of chocolate and boil together; then add two tablespoonfuls of Kingsford's cornstarch, wet with a little milk, and the yolks of two eggs; cook until it thickens; put in crust and frost.—MRS. DAN ECKER.

CHOCOLATE PIE.—Two eggs (save the whites for frosting), one cupful sugar, butter size of walnut, one-fourth cake of chocolate, one heaping tablespoonful Kingsford's cornstarch; put a little hot water on the chocolate to melt it; stir all together, then add this mixture to one and three-fourths cupfuls hot milk; cook until thick, flavor; cover with a meringue.—MRS. JOHN ASPLIN.

RAISIN PIE.—Boil one pound raisins with water to cover, one cupful sugar juice and outside yellow of one lemon, two heaping tablespoonfuls Aristos flour. Enough for two pies.—MRS. HERBERT SMITH.

RAISIN PIE.—Juice and rind of one lemon, one cupful of sugar, one tablespoonful of Aristos flour; rub together one egg and one cupful of raisins; soak in one cupful of water; boil in double boiler and bake with two crusts.—CONTRIBUTED.

RAISIN PIE.—One cupful of chopped raisins, one cupful of sugar and two small tablespoonfuls of Aristos flour, stirred together. To this add one cupful of boiling water and let come to a boil. Fill the crust, frost and brown.—MRS. WM. TAIT.

RAISIN PIE.—One cupful of raisins, cut in small pieces, one cupful sugar, one cupful cold water, lump of butter, salt; cook five or ten minutes. While raisins are cooking, smooth one tablespoonful flour with a little water, and thicken raisins. Put filling into crusts and bake. To be made with upper and lower crust.—MRS. ETTA McLAUGHLIN.

RHUBARB AND RAISIN PIE.—One and one-half cupfuls rhubarb, cut in small pieces, one-half cupful chopped raisins, one large cupful sugar, one level tablespoonful Aristos flour; mix all together and bake with upper and lower crust.—MRS. JOHN ASPLIN.

RHUBARB MINCE PIE.—One cupful chopped rhubarb, one cupful sugar, one-half cupful chopped raisins, one egg, a pinch of salt and a little ground cloves. Bake between two crusts.—MRS. MARY SEELEY HAMILTON.

PIEPLANT PIE.—Two eggs (save the white of one for frosting), one tablespoonful Aristos flour, one cupful sugar, one-half teaspoonful lemon extract; fill a cup heaping full of pieplant, cut very fine; hold this over the basin which contains the other ingredients and fill with cold water until it runs over; mix all well together, turn in crust and bake; when done cover with a meringue. To be made with a lower crust.—MRS. DANIEL SMITH.

CUSTARD PIE.—Three eggs, beaten light, one-half cupful sugar, salt, one pint milk. Put in crust sprinkle cinnamon or nutmeg over top and bake slowly.—MRS. FRED WHEELER.

CUSTARD PIE.—Two eggs, four tablespoonfuls sugar, one tablespoonful Aristos flour, salt; beat this mixture good, then add enough milk for one pie. Put in crust.—MRS. JOHN ASPLIN.

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LEMON PIE.—One cupful granulated sugar, one cupful bread crumbs. After putting in the bread crumbs fill the cup with boiling water, one lemon, small piece of butter, yolks of two eggs; peel the lemon and slice it thin and work it into the sugar then add the eggs and beat it up nicely, add the other ingredients, cook over a slow fire a few minutes; put in a crust already baked; cover with a meringue.—MRS. ELIZABETH HOOPER.

LEMON PIE.—To one large cupful of boiling water add a generous lump of butter, one cupful of sugar and a pinch of salt. Place in double boiler, smooth two tablespoonfuls of Aristos flour with a little water. To this add the beaten yolks of two eggs and the juice of one lemon; stir this into the boiling water, cook until thick (not stiff); pour into shell which has been previously baked; cover with a meringue made of the whites of the eggs, two tablespoonfuls of sugar and a little lemon extract. Return to oven and brown lightly.—MISS HILDRETH WHEELER.

LEMON PIE.—Grated rind and juice of lemon, two eggs (the yolks in the pie and the whites for frosting), one cupful of sugar, one and one-half cupfuls of hot water, two tablespoonfuls of Kingsford's cornstarch and boil for one pie.—MRS. FRANK CRANE.

LEMON PIE.—Beat one egg, add one cupful cold water and the juice of one lemon; pour this slowly on one cupful sugar, mixed with two tablespoonfuls Aristos flour; cook until smooth; cover with a meringue.—MRS. ROY WATERMAN.

COCOANUT CREAM PIE.—Two eggs (save the white of one for frosting), one tablespoonful Aristos flour, two-thirds cupful sugar, one cupful milk, one-half cupful cocoanut, a little salt. Bake the crust while cream is cooking. Fill crust with cream, cover with frosting, sprinkle with cocoanut till nicely covered, set in oven and brown.—MRS. DANIEL SMITH.

CREAM PIE.—Line a pie plate with a nice crust and bake; while hot fill the shell with the following cooked mixture: Put one pint of milk and one-half cupful of sugar in a double boiler, scald and stir in the beaten yolks of two eggs, mixed with one and one-half heaping tablespoonfuls of Kingsford's cornstarch, a piece of butter the size of a walnut and a pinch of salt; stir until it thickens; cook five minutes, add one teaspoonful of vanilla just before removing from fire. After filling the shell, cover with a meringue made with the well-beaten whites of the eggs and two tablespoonfuls of sugar and a little extract of vanilla; sprinkle the top with cocoanut. Return to oven and brown lightly.—MRS. FRED. WHEELER.

SOUR CREAM PIE.—One cupful of sour cream, one cupful of sugar, one cupful of raisins, one egg, beaten, one teaspoonful of vinegar, one teaspoonful of Aristos flour, one-half teaspoonful of salt, one-half teaspoonful of cinnamon and a scant teaspoonful of cloves. Bake with one or two crusts, as preferred.—MRS. IRVING HAMILTON.

BANANA PIE.—Line a pie tin with a rich pie crust, bake and set aside to slightly cool. Just when ready to serve fill with sliced banana, sift lightly with pulverized sugar, cover top with sweetened whipped cream and serve at once.—MRS. CHARLES KENSLER.

APPLE PIE.—Use about four large apples to one pie; core, pare and cut in quarters and then in thin slices; put half of the apples on the lower crust and sprinkle with sugar and cinnamon, using about one tablespoonful of sugar to each apple. If they are very tart use more sugar, and if dry, a little water. Spread the remainder of the apples over the top of the sugar, dot with bits of butter, cover with upper crust and bake until the crust is brown and fruit soft.—MRS. V. P. R.

CHERRY PIE.—One cupful sugar, one cupful cherries (dried preferred), one cupful sweet milk, yolks of three eggs, salt. Bake with one crust then cover with meringue and brown in oven.—MRS. FRANK TERRILL.

SOUR CREAM PIE.—One cupful sugar, one cupful raisins, one cupful sour cream, one egg, one tablespoonful nutmeg, one teaspoonful cinnamon, one teaspoonful cloves. To be made with an upper and lower crust.—MRS. M. L. SMITH.

ONE CRUST CHERRY PIE.—One cupful of cherries, one cupful of sugar, one egg, two tablespoonfuls of Aristos flour. Mix these and add one cupful of milk. Bake without a top crust.—MRS. WM. TAIT.

FRUIT PIE.—The day before using open a can of cherries, add sugar and cook until they are like preserves. Bake crust and fill with fruit, cover with a meringue. When cold dot each piece with jelly. Any other fruit may be used. Mince pie is very nice made in this way with one crust.—MRS. DANIEL SMITH.

BUTTER-SCOTCH PIE.—One cupful brown sugar, one cupful cold water, one and one-half tablespoonfuls Aristos flour, one tablespoonful butter, yolks of two eggs, vanilla. Cover with a meringue of two whites of eggs.—MRS. CHARLES KENSLE.

BUTTER-SCOTCH PIE.—Two cupfuls light brown sugar, yolks of two eggs, two tablespoonfuls Aristos flour, butter size of walnut, melted and browned, stir all together and add one pint sweet milk; cook until thick, put in a baked crust, cover with beaten whites of two eggs and brown.—MRS. HERSCHEL MUNN.

BUTTER-SCOTCH PIE.—Two cupfuls light brown sugar, yolks of two eggs, two tablespoonfuls butter, four heaping tablespoonfuls Aristos flour, one teaspoonful vanilla, two cupfuls milk, chopped walnut meats. Use whites of eggs for frosting. Cook the filling and put in a baked crust.—MRS. ALICE AUSTIN.

PUMPKIN PIE (Without cooking).—Three cupfuls grated pumpkin, three eggs, two good cupfuls sugar, one tablespoonful ginger, two heaping tablespoonfuls Aristos flour, one cupful milk, salt. Put in crust and bake until a nice brown.—MRS. JOHN ASPLIN.

MINCE MEAT.—Three bowls cooked meat, chopped, six bowls of chopped apples, one bowl molasses, one bowl vinegar, one bowl boiled cider, one bowl suet or butter, two bowls raisins, five bowls sugar, one bowl fruit juice, two teaspoonfuls each of cinnamon, nutmeg and cloves, one teaspoonful each of salt and black pepper; put together; boil until raisins are tender.—MRS. ROY WATERMAN.

PUMPKIN PIE.—One cupful of cooked and browned pumpkin, two-thirds cupful sugar, two eggs, salt, one teaspoonful each ginger and cinnamon, two cupfuls milk, small piece of butter (melted). Beat thoroughly together before putting into crust.—MRS. FRED WHEELER.

PROHIBITION PIE.—One cupful molasses, one cupful brown sugar, one cupful water, one-half cupful vinegar, one-half cupful butter, one cupful chopped raisins, five crackers, rolled fine, one teaspoonful allspice, one teaspoonful ginger, two eggs, well beaten, and add last. This makes three pies. To be made with two crusts.—MRS. ROY WATERMAN.

GREEN TOMATO MINCE MEAT.—Four pounds chopped apples, four pounds green tomatoes, chopped, four pounds sugar, two tablespoonfuls cinnamon, one tablespoonful each cloves and salt, two cups vinegar, one pound raisins, one pound currants, one-half pound suet. Cook slowly one hour.—MRS. ARCHIE KERR.

GREEN TOMATO MINCE MEAT.—Eight pounds of chopped tomatoes, five pounds of brown sugar, two pounds of chopped raisins or one pound of whole ones, one cupful of vinegar, one tablespoonful of salt, one tablespoonful of nutmeg, two tablespoonfuls of cloves, two tablespoonfuls of cinnamon.—MRS. GLEN WHITTAKER.

GREEN TOMATO MINCE MEAT.—Chop one peck green tomatoes fine, chop tart apples and after chopping measure out one-third as much apples as you have tomatoes. Drain tomatoes and add one-half as much water as you had juice that was drained off. Add five pounds "C" sugar, (white sugar may be used), two teaspoonfuls each of cinnamon, cloves and salt. Chop coarsely two pounds seeded raisins and one pound currants and add to the mixture. Then add one and one-half cupfuls vinegar. Boil till thick and can hot.—CONTRIBUTED.

— CREAMS AND ICES —

ICE CREAM.—One pint of milk, two tablespoonfuls of sugar; let come to a boil, then add one tablespoonful of flour dissolved in a little milk; let boil again and add two well-beaten eggs in a tablespoonful of milk. When cool add one pint of cream, three-fourths cupful of sugar and two tablespoonfuls of flavoring.

VANILLA ICE CREAM.—One quart cream, one pint milk, one pound sugar, whites of two eggs. Mix the sugar with the cream and milk, add flavoring and strain into freezer; beat the whites to a stiff froth and add just before freezing.

CHOCOLATE ICE CREAM.—One quart cream, one pint milk, one pound sugar, two eggs, beaten light, five tablespoonfuls grated chocolate rubbed smooth in a little milk. Heat milk to near boiling, slowly pour in beaten eggs and sugar, then chocolate. Cook until it thickens, stirring constantly. Cool beat in the cream and freeze.

THE EASY WAY TO MAKE ICE CREAM.—Use one quart of milk for a package of *Jell-O Ice Cream Powder*. Pour the contents of a package of *Jell-O Ice Cream Powder* in a dish. Pour on it one cupful of milk and stir to a thick, smooth paste, to avoid lumps. Add the rest of the quart of milk, stir until thoroughly dissolved, and freeze.

LEMON ICE.—One quart water, three cupfuls sugar, four lemons; cut lemons up with sugar, bruise, strain and add a little vanilla; when nearly frozen add whites of four eggs beaten stiff, and whip until creamed.—V. P. S.

SNOW FLAKE ICE.—Juice of six oranges, six bananas put through sieve, juice of four lemons; strain all; four and one-half cupfuls sugar, four and one-half cupfuls water. When half frozen beat in the well-beaten whites of three eggs. This makes three quarts.—MRS. FRANK BUERS.

CHERRY ICE.—One pint cherries, one pint sugar, one and one-half pints water. Freeze.—V. P. S.

GRAPE SHERBET.—One quart water, one pint grape juice, juice of two lemons, one cupful sugar; set on ice and chill. Served with crushed ice in glasses.—P. C. B.

LEMON MILK SHERBET.—One quart milk, one and one-fourth cupfuls sugar, grated rind of two lemons; half freeze, then add the beaten whites of two eggs and juice of two lemons; finish freezing. This is much improved if one-half pint of cream is used instead of all milk.—MISS LOUISE THAYER.

GRANDMA'S LEMON MILK SHERBET.—One quart milk, one pint sugar three lemons, three eggs. Put into a double boiler the milk, sugar and grated yellow rind of one lemon, then heat to the boiling point, then cool. When perfectly cold strain into the can of an ice cream freezer. Pack salt and ice about it and turn crank about ten minutes. Now open can and add the whites of three eggs, well beaten, and the juice of the lemons. Continue turning until sherbet is frozen, then set away to ripen.—MRS. BELLE GORDON.

LEMON SHERBET.—One quart water, one pint sugar; boil and cool. When ready to freeze, add the beaten whites of two eggs and the juice of five lemons.—CONTRIBUTED.

LEMON SHERBET.—Three cupfuls of white sugar, one quart of water; boil the two eight or ten minutes, add the juice of four lemons, one pint of shredded pineapple; cool the mixture; put in a freezer until it commences to harden, then add the beaten whites of two eggs. Finish freezing and serve.

PINEAPPLE SHERBET.—One quart of grated pineapple, two quarts of water; whip the whites of four eggs with four teaspoonfuls of sugar and the juice and pulp of two lemons. Mix and freeze.—CONTRIBUTED.

RASPBERRY AND STRAWBERRY SHERBET.—One pint of berry juice one pint of sugar, one pint water, juice of two lemons, beaten whites of two eggs. Mix and freeze.—MRS. D. A.

CHOCOLATE SAUCE TO SERVE WITH VANILLA ICE CREAM.—one and one-half cupfuls of water, one-half cupful of sugar, six tablespoonfuls of chocolate, one tablespoonful of Kingsford's cornstarch, one-half cupful cold water, salt and teaspoonful of vanilla. Boil water and sugar five minutes. Dissolve cornstarch in cold water, add grated chocolate, combine the mixture and cook in double boiler till creamy. Flavor with vanilla and serve hot with vanilla ice cream, frozen very hard.—H. D.

— BEVERAGES —

COFFEE.—For fifty people take two quarts of coffee, four eggs, two quarts of cold water; mix well and add ten quarts of boiling water, boil ten or fifteen minutes, add one cupful cold water.—CONTRIBUTED.

RUSSIAN TEA.—Scald the pot and immediately put into it the leaves, using one teaspoonful to a cup of water; add the required amount of freshly boiled water and let stand for five minutes. The so-called Russian tea is made by adding sugar and a thin slice of lemon to each cup.—CONTRIBUTED.

PUNCH.—Two cupfuls of sugar, one-half cupful orange juice, one cupful of strawberry juice, one-half cupful lemon juice, one cupful pineapple juice, one cupful water, one-half cupful of maraschino cherries. Boil sugar and water to a syrup and add fruit juices; let stand twenty minutes, strain and chill; add the whole cherries; serve ice cold. Sweeten more if necessary, or if fresh juices are used it may require more water.—MRS. FRED C. WHEELER.

PUNCH.—Six lemons, three oranges, one can pineapple, one bottle maraschino cherries, two pounds sugar, one gallon water. Strain.—MRS. CHAS. COLDREN.

CURRENT JELLY PUNCH.—Whip to a froth half a tumbler of currant jelly, adding gradually one cup of boiling water; add juice of one lemon, one-half cupful of sugar, then pour in slowly one quart of cold water. Serve very cold.—H. U. C.

TEA PUNCH.—Put one tablespoonful of tea into a large pitcher and pour over one quart of boiling water; cover the pitcher and stand it aside for ten minutes; strain and add a pound of sugar, the juice of six lemons and two oranges; stand this aside until very cold. When ready to serve add ice and water.—CONTRIBUTED.

GRAPE JUICE.—Ten pounds of grapes, two quarts boiling water; cook twenty minutes, cool and strain, then add three pounds granulated sugar; boil up and seal in airtight cans or bottles.—MRS. ELIZABETH HOOPER.

GRAPE JUICE.—Remove grapes from stems, cover with water and scald (not boil) forty minutes, cool and strain. To one quart of juice add one coffee cupful sugar, let come to a boil and seal while hot.—MRS. ROY WATERMAN.

CHOCOLATE.—One and one-half squares of Baker's chocolate, four tablespoonfuls sugar, few grains salt, one cupful boiling water, three cupfuls milk; scald milk; melt chocolate in small saucepan placed over hot water, add sugar, salt and gradually boiling water; when smooth place on stove and boil one minute; add to scalded milk and serve in chocolate cups with whipped cream.—T. M. R.

COCOA.—Three tablespoonfuls cocoa, one-fourth cupful sugar, a few grains salt, four cupfuls milk, three-fourths cupful boiling water; scald milk; mix cocoa, sugar and salt, adding enough boiling milk to make a smooth paste; add remaining water and boil one minute, pour into scalded milk, beat two minutes, using egg beater, when froth will form, preventing scum, which is so unsightly. This is known as milling. Cover may be made in advance and reheated in a double boiler when needed. A few drops of vanilla makes a pleasing change.—T. M. R.

LEMONADE.—The juice of one lemon, three tablespoonfuls sugar, one pint of cold water. Stir thoroughly and serve.

PINEAPPLE LEMONADE.—One pint of water, one cupful sugar, one quart ice water, one can grated pineapple, juice of three lemons, make a syrup by boiling the sugar and water ten minutes; add the pineapple and lemon juice; cool, strain and add the ice water. Serve in lemon glasses.—A. G. R.

ORANGE EGGNOG.—The juice of one large or two small oranges, juice of one-half lemon in a glass, well-beaten white of one egg, one tablespoonful sugar, a little cold water in another glass; pour into the other and fill with water. Makes a cool yet nourishing drink for the sick.—N. P. R.

CANNING, PICKLING AND PRESERVING

GENERAL DIRECTIONS FOR COOKING FRUIT IN JARS.—Pack

the prepared fruit in sterilized jars and cover with boiling syrup made from water, sugar and Karo. Place jars on a rack in boiler and fill boiler to the neck of the jars with tepid water. Cook until fruit is soft and settles in jar. Refill the jars, using the contents of one jar. Seal and cool without placing in a draught. This method does not kill the spores in the fruit, and, to insure keeping, the jars should be reheated for one-half hour on the third day.

TO CAN BERRIES.—Wash fruit and remove imperfections. Five pounds berries, one and one-half pounds sugar, one-half pound Karo (crystal white), one cup water; cook slowly fifteen minutes. Make a syrup of the boiling water, Karo and sugar. Drop in the fruit and cook slowly until soft enough to pierce with a knitting needle. Drop fruit into sterilized cans, strain the boiling syrup over the fruit. Insert the handle of a silver spoon between fruit and jar to allow air to escape. Fill jar to overflowing, wipe off rubber ring, fit cap onto jar and seal quickly. Invert jar to be sure that it does not leak.

TO CAN CORN, BEANS, STRING BEANS AND PLAS.—Nine cupfuls beans, one-half cupful sugar, scant one-half cupful salt, two-thirds cupful boiling water. Cook until tender. For corn cook about fifteen minutes. Do not scorch.—MRS. CLAYTON DEAKE.

TO CAN CORN OR BEANS.—Ten cupfuls corn or beans. Use enough water to cook them. When nearly done add one-half cupful sugar and one-half cupful salt; cook until tender. Fill cans as full as possible with vegetables, using just enough liquor to cover; seal while hot. When opening for use drain off the liquor, rinse, and cook same as fresh vegetables, omitting salt.

CANNED PEACHES.—Pare the peaches, cut in halves and lay in a dish of cold water until ready to put in the syrup. Make a syrup of one quart of hot water to one pound of sugar. Let this cook to a syrup then add the fruit. Cook about eight minutes. Put in glass jars and seal while hot.—M. R.

TO CAN STRING BEANS.—To four quarts of string beans (broken) add three quarts of boiling water and cook twenty minutes, then add one-half cupful of salt and cook five minutes. Put in cans and seal. When opened for use pour off the water and put on cold water to freshen.—MRS. GLEN WHITTAKER.

TO CAN SWEET CORN.—Take nine cupfuls of corn, one cupful of sugar, one-half cupful of salt, two-thirds of a cupful of water. Stir these together thoroughly and boil twenty minutes. Put in glass cans boiling hot and seal the same as fruit.—MRS. GILBERT THOMPSON.

CANNED PLUMS.—Wash the fruit well in cold water, then add one pound of sugar to a pound of fruit and let boil ten minutes. When done put in glass jars and seal while hot.—M. R.

—MRS. ROY WATERMAN.

CANNED GRAPES.—Take the grapes and wash them thoroughly. Have two dishes on the table. Put the pulp in one dish and skins in the other. Boil the pulp until the seed come out easily, then put through a sieve. Add the skins, allowing one-half pound of sugar to a pound of fruit. When done put in glass jars and seal while hot.—M. R.

CANNED PEARS.—Prepare a syrup of one pint of water and one cupful sugar to one quart of fruit. Before doing this have the pears all pared and ready for the syrup when done. As each piece is pared drop it into a dish of cold water. This will prevent the fruit from turning dark. When the syrup has come to a fast boil put in the pears carefully and boil until they look clear and can be easily pierced with a fork, which will probably be about twenty minutes. When done place in glass jars.—M. R.

CANNED PUMPKIN.—Stew pumpkin down dry and brown. To three-fourths cupful of pumpkin take three-fourths cupful of granulated sugar, one scant teaspoonful of ginger, one eighth teaspoonful of cinnamon, one-eighth teaspoonful of nutmeg, pinch of salt. Heat all to boiling point and put in pint cans. Double this amount makes one pint. When ready to make pie use three-fourths cupful of pumpkin dissolved in one cupful of hot milk; let it cool, then add one egg and enough more milk to fill pie.—MRS. FRED C. WHEELER.

CORN SALAD.—Fifteen ears green corn, one head of cabbage (medium size), four large onions, one large red pepper; chop cabbage, onions and pepper; two tablespoonfuls salt, two cupfuls granulated sugar, one quart vinegar. Cook fifteen minutes, then remove from fire and add three heaping tablespoonfuls Aristos flour, two level tablespoonfuls ground mustard, one tablespoonful tumeric. Can while hot. —MRS. HENRY WHITTAKER, MRS. GLEN WHITTAKER.

CORN SALAD.—Twelve ears sweet corn, one head cabbage, four peppers, one-half cupful sugar, two tablespoonfuls salt, two quarts vinegar, mustard to suit taste, one teaspoonful tumeric. Cut corn from cob, chop peppers and cabbage fine, put all ingredients together and cook twenty minutes.—MRS. G. S. HARTMAN.

CORN SALAD.—Eighteen ears of corn, one and one-half heads of cabbage chopped fine, two red peppers, two cupfuls of sugar, two tablespoonfuls of salt, one-half gallon of vinegar, one-fourth pound of mustard. Let the cabbage and peppers drain one-half hour after being chopped, then put all together and cook.—MRS. JOHN RENWICK.

CORN SALAD.—Twelve ears sweet corn, one head cabbage, one large red pepper (seeds removed), three cupfuls vinegar, two tablespoonfuls salt, one tablespoonful mustard, one cupful sugar. Cut corn from cob, chop cabbage and pepper fine, put all together and cook twenty minutes. Can while hot.—MRS. JOHN SPILIN.

DUTCH PICKLE.—Four quarts of cabbage, four quarts of green tomatoes, one quart of onions, two green peppers, two heads of celery, one-half cupful of salt, three pounds of brown sugar dissolved in three quarts of cold vinegar. One and one-half tablespoonfuls of mustard seed, chop all fine and mix well together. Measure cabbage, etc., after it is chopped. Will keep in a crock.—MRS. GLEN WHITTAKER.

CORN SALAD.—Eighteen large ears green corn, three green peppers (seeds removed), four large onions, one large cabbage, six bunches celery, three-fourths cupful mustard, two quarts vinegar, three heaping tablespoonfuls salt, one cupful sugar. Cut corn from cob, chop onions, peppers, cabbage and celery fine, then add corn, vinegar, sugar and salt and boil twenty minutes. When tender and before taking from stove, add mustard, which should be smoothed with a little vinegar. Seal in cans like fruit.—MRS. ROY WATERMAN.

CHUNK PICKLE.—Seven pounds large (size used for table) cucumbers; soak them three days in brine strong enough to float an egg to the top the size of a ten-cent piece, then take out and soak in fresh water for three days, changing water every day; take out, wipe dry and cut in chunks. Scald good in weak vinegar, grape leaves and two tablespoonfuls pulverized alum.

SYRUP FOR CHUNK PICKLE.—Three pounds brown sugar, one ounce celery seed, one ounce cassia buds, one-half ounce whole allspice, three pints vinegar (not too strong); boil syrup good with the spices, then add pickles and heat good. Let stand until next day, then heat syrup again and pour on pickles.—MRS. ADA AMBLER.

RIPE CUCUMBER PICKLE.—Pare nice ripe cucumbers and slice lengthwise; remove seeds and all the soft center; place in salt and water over night; remove from brine and put into fresh cold water for a couple of hours; drain and simmer in weak vinegar until tender, but not soft. Prepare a sweet vinegar with three or four pounds brown sugar to each quart of vinegar. If vinegar is too sharp, add a little more water or more sugar, season with stick cinnamon. Boil the vinegar, sugar and cinnamon up well and add the cucumbers and simmer very gently twenty minutes. Pack in glass cans and cover with the sweet vinegar. Seal while hot.—MRS. BENJ. SHOEBRIDGE.

DILL PICKLES.—Quantity for fifteen quarts. To six quarts of warm water add one pound of rock salt, a level teaspoonful of powdered alum, two bay leaves, one teaspoonful of whole pepper, two red peppers and two thin rounds of horse radish. Heat to the boiling point, then add one quart of cider vinegar and pour at once over pickles already placed in cans fitted in with five or six dill stalks or one tablespoonful of dill seed to a two-quart can. Seal and after they work four or five days or longer they are ready to use.—MRS. GLEN WHITTAKER.

GREEN TOMATO PICKLE.—The tomatoes should be strictly green. One-half bushel of tomatoes washed, sliced and allowed to soak in weak brine over night. Drain. In morning boil in water until tender, then drain in colander. To one quart of vinegar add five pounds of brown sugar, and boil, adding such spices as preferred—whole cloves, allspice, cinnamon and very little pepper. Cook only a short time. Will keep through winter without canning.—MRS. GEO. VAN SYCKLE.

GREEN TOMATO PICKLE.—One peck green tomatoes and thirteen onions sliced. Sprinkle through them one teaspoonful salt and let stand over night. In the morning drain again. Make a syrup of two quarts vinegar, two pounds brown sugar, one-fourth pound ground mustard, one tablespoonful each of cinnamon, cloves and ginger and one-half teaspoonful cayenne pepper. Cook the tomatoes slightly or until they begin to get tender. Green peppers may be used in place of the cayenne pepper. Omit mustard if desired. Put cinnamon and cloves in sacks.—MRS. CLAYTON DEAKE.

MUSTARD PICKLES.—Two cupfuls sugar, one cupful Aristos flour, one-half cupful mustard, one-half teaspoonful tumeric, one ounce celery seed, one-half gallon vinegar. Mix in the vinegar and cook until creamy. When cold add two quarts onions (silver skins) one large cauliflower, three or more green sweet peppers, two dozen small cucumbers. Soak all over night in salted water. Scald all but onions in vinegar and water. The dressing may

MUSTARD PICKLES.—Three quarts small cucumbers, two quarts small onions, four large head cauliflower (steamed), four red peppers (cut in strips), three quarts vinegar, two cupfuls sugar, one and three-fourths cupfuls Aristos flour, twelve tablespoonfuls mustard, two sticks cinnamon, add tumeric to color. Make hot brine and cover onions and cucumbers over night. Take flour, mustard and sugar and mix with a little cold vinegar and pour into the vinegar which has been made boiling hot and cook thoroughly, stirring to prevent scorching, then pour over pickles. Add tumeric and cinnamon to vinegar.—MRS. BENJAMIN. SHOEBRIDGE.
be used as salad dressing if one wishes.—MRS. FRANK TERRILL.

MUSTARD PICKLE.—Four quarts small cucumbers, two quarts small onions, two quarts cauliflowers (cut fine), two quarts green tomatoes. Cook in weak brine and let stand over night in same. In morning wash in cold water. Cook together two quarts vinegar, two pounds sugar, one tablespoonful whole cinnamon, one teaspoonful whole cloves. Smooth four and one-half tablespoonfuls Aristos flour, one tablespoonful tumeric in a little vinegar, and add to the above; then add pickles.—MRS. WM. GYDE.

MUSTARD PICKLES.—Pare and slice medium-sized cucumbers, peel and slice onions (two good-sized onions for each quart). Soak cucumbers and onions over night in salt and water. Drain, cover with vinegar, one-half to two-thirds cupful of sugar, according to taste, one teaspoonful of mixed spice (tied in a bag). Cook until clear, then mix in a little vinegar the following: One teaspoonful of mustard (not heaping) one teaspoonful of flour, one-eighth teaspoonful of tumeric, and add to the hot vinegar; cook a few minutes longer and put in glass jars. This amount makes one quart.—MRS. FRED WHEELER.

MUSTARD DRESSING PICKLE.—Twelve cucumbers, three large onions, one cupful sugar, one quart vinegar, one tablespoonful celery seed, one tablespoonful mustard seed, one tablespoonful salt, one tablespoonful ground mustard, one and one-half tablespoonfuls Aristos flour, one-half tablespoonful tumeric. Cut cucumbers in pieces, slice onions, put all in a kettle and bring to a boil, thicken with flour, mustard and tumeric smoothed together with a little water.—MRS. WM. GYDE.

OLIVE PICKLES.—Four quarts cucumbers, one dozen large onions, one cupful sugar, one-half cupful white mustard seed, one-half cupful olive oil, one-half teaspoonful allspice, one teaspoonful each of celery seed, cinnamon and cloves. Vinegar. Wash and slice pickles, then add salt; pour boiling water over them and let stand over night. Drain and dash cold water over them. Drain, mix all together and cover with the cold vinegar. Omit olive oil if desired. MRS. WM. GYDE.

OLIVE CHERRIES.—Use large fresh cherries not over-ripe with stems on. Clip stems half off with scissors and pack fruit in cans. Dissolve two tablespoonfuls of salt in one-half pint of cider vinegar, pour over the cherries and fill can with cold water. Seal.—MRS. H. R. SAVERY.

CELERY PICKLE.—One peck green tomatoes, two large onions, chopped fine, one red pepper, three cups light brown sugar, four tablespoonfuls salt, three tablespoonfuls cinnamon, two teaspoonfuls curry powder, one-half cupful mustard, three pints vinegar, six heads celery chopped fine. Boil all together until tender. Seal in glass jars.—MRS. ERMA LANE SOPER.

CRABAPPLE PICKLE.—Seven pounds fruit, steamed until tender, three pounds sugar, one pint vinegar, one teaspoonful each of cinnamon and cloves tied in bags. This amount makes about four quarts. This pickle can be used for all sweet pickles as pears, peaches and apples.—MRS. CLAYTON DEAKE.

RICH PICKLING SYRUP.—Take three pounds of brown sugar to one pint of vinegar, one teaspoonful each of cinnamon and cloves. Tie spices in a cloth and cook with the vinegar for a long time.—MRS. M. L. SMITH.

PICKLED PEACHES.—Eight pounds of fruit, four pounds of brown sugar, two ounces of stick cinnamon, two ounces of whole cloves, one quart of vinegar. Let vinegar, sugar and spices boil until it forms a syrup, drop in the peaches and boil a short time (do not let peaches get too soft). Put each peach in can separately and when can is full pour syrup around peaches until can is full. Seal hot. If stone jars are used, the liquor should be poured off after they have been kept a week, boiled again and poured over the pickles.—**MRS. FRED WHEELER.**

PICKLED CABBAGE.—Slice white cabbage fine, using a very sharp knife. Cover the bottom of a crock with a layer of the sliced cabbage, then a layer of thin slices of large green sweet peppers (seeds removed), a few slices of the red sweet peppers adds to the looks; sprinkle with salt, brown sugar, white mustard seed and celery seed. Pack gently with a potato masher. Continue layers of cabbage, peppers, salt, sugar and seed until the crock is nearly full, then cover with cold vinegar. Put a plate over cabbage and weight down. Tie a cloth over the top and put in a cool place. Ready to use in about two weeks.—**MRS. FRED C. WHEELER.**

CARROT MARMALADE.—One and one-half pounds carrots, two lemons, sugar. Wash and prepare for cooking both lemons and carrots. Cut both in small pieces and remove seeds and fibrous white centers of lemons. Cook in separate vessels until soft. When both are thoroughly cooked combine, and add to the mixture an equal amount of sugar. Boil until thick and perfectly blended and place in glasses like jelly.—**MRS. BENJ. SHOEBRIDGE.**

PEACH AND ORANGE MARMALADE.—Fifteen large peaches pared, and one orange all run through the food chopper. Put in one cupful of sugar to one cupful of pulp, and cook slowly for one hour.—**MRS. JOHN H. SMITH.**

RHUBARB MARMALADE.—Put six pounds sugar over seven pounds rhubarb which is cut fine and leave over night. In the morning put two good-sized seedless oranges through the food chopper, add one pound of seedless raisins and boil together one hour, watching that it does not burn. Place in jelly glasses. The result is a delicious preserve.—**MRS. CLAYTON DEAKE.**

QUINCE HONEY.—Four large quinces grated, four pounds sugar, one quart water; cook until thick. Place in cups or glasses.—**MRS. CLAYTON DEAKE.**

QUINCE HONEY.—Take ripe quinces, wash, peel and quarter them, then grind fine in food chopper. Have ready a rich, thick syrup made from granulated sugar and water; have the syrup boiling and stir in the ground quinces; boil until thick and clear. Put in glass cans and seal while warm.—**CONTRIBUTED.**

SARATOGA JELLY.—One quart currants, one pound sugar, one orange, one-half cupful raisins, chopped fine. Cook slowly until clear.—**MRS. J. B. BRADLEY.**

SARATOGA CHERRIES.—Four pounds of cherries chopped, one pound of raisins, four pounds of sugar and four oranges. Cook twenty minutes.—**MRS. WM. TAIT.**

APPLE JELLY.—Use firm tart fruit, take out the bad spots and cut into small pieces, nearly cover with water and cook. When done drain in a jelly bag without squeezing. To each cupful of juice allow three-fourths cupful of sugar measured in this proportion and put it in a tin dish in a hot oven with the door open and stir often. Boil juice thirty minutes keeping the scum off. Try by running off a big spoon, it will suggest jelly before the time is up. As soon as the time is up draw from the front of stove and add hot sugar, stirring well. Bring to the front again for two minutes. Have jelly glasses dropped in cold water and fill quickly. Let stand three days then cover with paraffin.—**MISS CARRIE FOSSETT.**

CABBAGE SALAD.—Two large heads cabbage, shredded fine, two red peppers, chopped fine, one cupful salt. Mix these and pour over the mixture one gallon of boiling water; let stand twenty-four hours; drain and fill glass jars with mixture. Take two quarts of good cider vinegar, two pounds white sugar, one-fourth pound white mustard seed; let come to a boil and pour over the cabbage boiling hot. Seal at once.—MRS. HENRY WHITTAKER.

CUCUMBER PICKLES.—One gallon vinegar, one cupful salt, one cupful ground mustard. Put this mixture in a crock. After cucumbers are washed and dried drop in solution, place plate over them to keep them down. Cucumbers may be added at any time. If sweet pickles are desired, scald some of these cucumbers in vinegar, seasoned with mixed spices and sugar to taste.—MRS. JOHN ASPLIN.

DUTCH SALAD.—One small head cauliflower, two quarts green tomatoes, one small cabbage, one quart onions, one head celery, four ripe cucumbers. Pare cucumbers; remove the soft part; chop all fine and soak in brine (one cupful of salt to gallon) over night. Drain, cover with weak vinegar, simmer slowly until soft, but not mushy. Cover with a paste made of one-half gallon vinegar, one-half cupful flour, one-fourth pound dry mustard, one pound brown sugar, one ounce tumeric. Mix the dry ingredients together with a little cold vinegar and add to the other vinegar when it boils. Stir till smooth, then add vegetables, stir well. Seal in cans.—MRS. JOHN MUNN.

SOLUTION FOR CUCUMBER PICKLES.—Scant level teaspoonful of saccharin, one cupful salt, one gallon vinegar, one cupful white mustard seed. After pickles are washed and dried drop in solution and cover with horseradish leaves.—MRS. FRANK CRANE.

CUCUMBER PICKLES.—To one gallon of vinegar add one cupful each of salt, sugar and ground mustard, also a few roots of horseradish. Wash and drain cucumbers, then drop in solution.—MRS. CHAS. RYDER.

CUCUMBER PICKLES.—One gallon of vinegar, one cupful of ground horseradish, one cupful sugar, one-half cupful salt, one-half cupful mustard. Soak cucumbers in salt and water over night, wipe dry and put in vinegar.—MRS. A. F. VAN ATTA.

CUCUMBER PICKLES.—Soak fresh cucumbers in hot salt and water one-half hour. To one quart of vinegar add one-half cupful mixed spices and one-half cupful sugar; let come to a boil; pack cucumbers in cans, pour vinegar over boiling hot and seal. More sugar can be added if desired.—MRS. W. P. LANE.

SLICED CUCUMBER PICKLES.—One quart sliced cucumbers; sprinkle with salt and let stand three hours, drain and add one cupful white sugar, one teaspoonful mustard, one teaspoonful celery seed, two onions, sliced. Cover all with vinegar, let come to a boil, add one-fourth teaspoonful alum.—MRS. ERMA LANE SOPER.

CRISP CUCUMBER PICKLES.—Put cucumbers in a weak brine over night. In the morning drain, pour scalding water over them, then drain again. For a two-quart can take one and one-half pints of vinegar (not too strong), one-half cupful or more of sugar, one rounding teaspoonful of ground mustard, one tablespoonful of mixed spices. Heat, add pickles, then can and seal.—MRS. JOHN H. SMITH.

SWEET CUCUMBER PICKLES.—One cupful coarse salt and five cents' worth saccharin powder to a gallon good cider vinegar. Wash cucumbers and put in preparation. Ready for use in a week.—CONTRIBUTED.

EAST INDIA PICKLES.—Vinegar, one gallon; Curry powder, two ounces; salt, four ounces; mustard, four ounces; ginger, three ounces; mustard seed, four ounces; cayenne, one-eighth ounce; tumeric powder, two ounces. Take small cucumbers, wash and put in the mixture and let stand for a week, when they are ready to use.—MRS. BENJAMIN SHOEBRIDGE.

CUCUMBER PICKLES.—One peck of cucumbers, one gallon of vinegar, one cupful of brown sugar, one cupful of salt and one cupful of mustard, dissolved in a little vinegar. Stir well and put on the cucumbers cold. Will keep for some time in an open crock.—MRS. FRANK CRANE.

SWEET CUCUMBER PICKLES.—Two cupfuls of salt to one hundred pickles; put in enough water to cover and let stand three days. Put in colander and splash water over them to rinse off the salt and let drain. Put in a kettle and just scald in vinegar (one-third water and two-thirds vinegar), then drain and put pickles in warm cans. Add to the vinegar one cupful of brown sugar, a piece of alum the size of a small hickory nut and mixed spices to taste. Pour over pickles hot and seal.—MRS. WM. TAIT.

CUCUMBERS WITH OLIVE OIL.—One gallon of small, sliced cucumbers, one-half cup of salt, six medium sized onions, sliced, one and one-half ounces of white mustard seed, one teaspoonful of celery seed, one cup of olive oil, one cup or more of vinegar. Wash the cucumbers and slice thin (do not pare.) Cover with the salt and let stand two and one-half hours. Wash off salt and drain. Fill glass jars in layers of cucumbers, onions and seeds, then add olive oil; let it settle through the cucumbers then fill the jars with vinegar. Seal; keep in cool, dry place.—MRS. FRED WHEELER.

GINGER PEAR.—Eight pounds of fruit (pear), eight pounds of light brown sugar, one-half pound of preserved ginger root (in jars) or can use the same amount of crystallized ginger root. Four lemons peeled, and boiled until tender, grate in some of the rind. Chip the fruit and ginger-root quite fine, add the sugar and ginger root and boil slowly one hour; chip lemons in small bits, add juice and pulp to pears and boil slowly one hour longer. Can while hot.—MRS. FRED WHEELER.

FRENCH PRESERVES.—Scald five quarts of currants, and squeeze out the juice as for jelly. Add to the juice five pounds of seeded raisins and six oranges peeled and cut in small pieces with rind of two of them. Boil all together until it jellies. Can be put in tumblers.—MRS. IRVING HAMILTON.

JAM.—One pound fruit, one-half pound of sugar, one-fourth pound Karo (crystal white). Cook from one to two hours or until fruit drops heavily from spoon. Wash, pare and core if necessary. Mash berries and currant, slice other fruits. Place fruit in layers with sugar and stand long enough to extract some of the fruit juice. If dry a cup of water may be added. Heat slowly and cook till thick. Jam may be tested on a cold plate in the same way that jellies are tested. Stir frequently to prevent burning. Turn into sterilized glass and seal like jelly.

PINEAPPLE AND STRAWBERRY JAM.—One pint strawberries, one pint pineapple chopped fine, one pint sugar, add about one cupful water to the sugar, let it boil a few minutes then add pineapple, cook until tender then add strawberries fast. Boil and stir quite often until it ropes. Do not prepare more than one quart at a time.—MRS. CLAYTON DEAKE.

ONE, TWO, THREE CONSERVE.—One cupful pineapple, two cupfuls strawberries, three cupfuls sugar. Cook the pineapple and sugar together about ten minutes, then put in the strawberries as they do not want to cook to pieces. Cook twenty minutes, same as any jam or preserve.—MRS. CLAYTON DEAKE.

CURRENT CONSERVE.—Two pounds of currants, two and one-half pounds of sugar, rind of two oranges, boil and chop fine; one pound of raisins, chopped. Boil about one-half hour, put in jelly cups and seal. Nice for cold meats.—MRS. R. B.

WATERMELON CONSERVE.—One-half of a large melon, cut out the inside. Six lemons, cook lemons, rind and all; cut up and pour into the watermelon and let stand overnight, then take two cupfuls sugar to three of the melon and cook until it thickens.—MRS. CHARLES COLDREN.

PEAR CONSERVE.—One-fourth peck green pears, two large oranges, three lemons, four pounds sugar, two ounces green ginger root, one-fourth cupful water. Peel, quarter and core one-fourth peck hard, green pears, dropping same in cold water as prepared in order to prevent turning dark. Drain and put through food chopper. Cook till tender in one-fourth cupful of water the grated rind (the yellow only) of three lemons. Scrape the gray coating from two ounces of green ginger root and cut up the root in food chopper. Combine all with four pounds granulated sugar, the juice of two oranges and three lemons, and cook for two and one-half hours. This quantity will fill twelve jelly glasses.—CONTRIBUTED.

PLUM CONSERVE.—Five pounds alum (pitted), five pounds sugar, two pounds seeded raisins (chopped), four oranges. Juice and rind chopped fine. Cook until thick.—MRS. W. H. TOUSEY.

PLUM CONSERVE.—One-half peck blue plums, two pounds seeded raisins, four oranges (juice and rind), five pounds sugar, one pound coffee put in sack. Mix ingredients and boil twenty-five minutes.—MRS. H. C. DENNIS.

GRAPE CONSERVE.—Three pounds of grapes, two pounds sugar, one pound raisins, two oranges. Put the raisins and grape skins through the food chopper; cook the grape pulp to remove seeds; add the grape skins and raisins to the pulp and cook fifteen minutes. Chop oranges (omitting rinds), then add sugar and oranges to other mixture and simmer until thick.—MRS. JOHN ASPLIN.

GRAPE CONSERVE.—Five pounds grapes, five pounds sugar, two pounds raisins, three oranges. Seed the grapes, add the other ingredients and boil until thick; seal as jelly.—MRS. CHAS. RYDER.

SPICED CURRANTS OR HUCKLEBERRIES.—Three pounds white sugar, five pounds ripe currants, one tablespoonful each of cinnamon and cloves, one pint vinegar. Boil one hour. Huckleberries are very nice indeed spiced after this recipe.—MRS. CLAYTON DEAKE.

SPICED FRUIT.—Seven pounds fruit, four pounds sugar, one pint vinegar, three tablespoonfuls each of cinnamon and cloves. Boil one hour.—MRS. ROY WATERMAN.

APPLE, QUINCE, PEACH AND PLUM BUTTER.—One pound fruit, one-half pound sugar, one-fourth pound Karo (crystal white), water to cover, cook three-fourth to one hour. Cover fruit with water and cook till soft. Rub through a coarse strainer. Add sugar and Karo and cook till thick, adding spices to taste.

SPICED GRAPES.—Seven pounds fruit, one cup vinegar, three pounds sugar, one pound Karo (crystal white), three ounces cinnamon and cloves (tied in bag). Wash fruit and remove skins. Cook pulp till seeds may be removed by pressing through strainer. Put all together, including skins, and cook till thick.

TOMATO RELISH.—One peck green tomatoes, two small heads cabbage, twelve large white onions, twelve green peppers. Chop each of these fine; mix the tomato and cabbage with one cupful salt and let stand over night. Drain through a colander; place in a kettle and boil; while boiling add four tablespoonfuls of Kingsford's cornstarch, two tablespoonfuls ground mustard, wet with a little vinegar, two cupfuls white mustard seed, two cupfuls white sugar, two tablespoonfuls tumeric, one ounce celery seed and two cupfuls grated horse radish.—MRS. H. C. DENNIS.

RIPE TOMATO RELISH.—Three bunches celery, one peck ripe tomatoes, nine large onions, three red peppers, chop all fine. Mix with one-half cupful salt and let stand over night. Drain, then add four cupfuls cold vinegar, two pounds brown sugar, one cupful white mustard seed, cinnamon and cloves.—MRS. WM. GYDE.

Table for Canning Fruit

Fruit	Quantity of sugar per quart	Time for boiling fruit
Appricots -----	2 teacupfuls	10 minutes
Sour Apples -----	1½ teacupfuls	10 minutes
Crab Apples -----	2 teacupfuls	25 minutes
Blackberries -----	1½ teacupfuls	6 minutes
Gooseberries -----	2 teacupfuls	8 minutes
Raspberries -----	1 teacupful	6 minutes
Huckleberries -----	1 teacupful	5 minutes
Strawberries -----	2 teacupfuls	8 minutes
Cherries -----	1½ teacupfuls	5 minutes
Currants -----	2 teacupfuls	6 minutes
Wild Grapes -----	2 teacupfuls	10 minutes
Sour Pears (whole) -----	2 teacupfuls	30 minutes
Bartlett Pears -----	1½ teacupfuls	20 minutes
Peaches (in halves) -----	2 teacupfuls	8 minutes
Plums -----	2 teacupfuls	10 minutes
Peaches (whole) -----	1 teacupful	15 minutes
Pineapples (sliced) -----	1½ teacupfuls	15 minutes
Quinces -----	3 teacupfuls	30 minutes
Rhubarb -----	3 teacupfuls	10 minutes
Tomatoes -----	0 teacupful	20 minutes

TOMATO RELISH.—One peck tomatoes, not too ripe, chop and drain over night. Chop four large green peppers, nine good-sized onions, three heads celery fine, one-half cupful salt, four cupfuls vinegar, one cupful (one-half pound) white mustard seed, two pounds brown sugar. Mix together thoroughly and put in large mouth bottles or cans. Do not cook.—MRS. CLAYTON DEAKE.

COLD TOMATO RELISH.—One peck ripe tomatoes, three green peppers, two cupfuls chopped celery, six medium-sized onions, five cupfuls vinegar, two ounces white mustard seed, scant one-half cupful salt. Peel tomatoes, put them in a bag to drain over night, squeeze tomatoes and vegetables fine; mix all together but do not cook. Can it or keep in open crock.—MRS. MELVIN WATERS.

COLD TOMATO RELISH.—One peck of ripe tomatoes chopped fine, one-half cupful salt, let stand over night. In morning drain, then add three bunches celery, six onions, and one green pepper (seed removed). Chop celery, onion and pepper fine; three cupfuls brown sugar, two ounces white mustard seed, one-half cupful ground horse radish, one quart vinegar. Mix thoroughly.—MRS. CHAS. RYDER.

COLD MEAT RELISH.—One peck of ripe tomatoes, three green peppers, eight onions, one-half cupful of salt, one and one-half cupfuls of brown sugar, one and one-half cupfuls of horse radish, ten cents' worth of mustard seed, two teaspoonfuls of black pepper, and one quart of vinegar. Draw out all the juice while chopping, but do not put through a colander.—MRS. MYRON ATCHISON.

CUCUMBER RELISH.—Eight large green cucumbers, six large onions, two heads celery all chopped and mixed together, sprinkle with one-fourth cupful salt and let stand over night.

PIE PLANT RELISH.—Two bowls pie-plant (cut fine), two bowls sugar, two oranges, one lemon. Remove seeds from lemon and orange, cut the fruit in small pieces, cook all together with just enough water to keep from burning. Cook until peeling is tender.—MRS. W. H. TOUSEY.

DRESSING.—Two cupfuls sugar, one pint vinegar, one-half cupful water, two tablespoonfuls mustard, two tablespoonfuls Aristos flour, one-half teaspoonful tumeric and white pepper.—MRS. CLARENCE TOUSEY.

CUCUMBER RELISH.—Twelve large cucumbers (peeled and seeded), twelve large onions, two heads of celery, five large green peppers, one red pepper. Chop (not too fine). Stir in one cupful of salt and let stand half a day, drain in a bag, then add three ounces of white mustard seed. Fill cans two-thirds full and fill up with cold vinegar. Seal. Ready to use in three or four weeks.—MRS. S. S.

CUCUMBER RELISH.—Twelve large cucumbers, six large onions, six green tomatoes, one quart cabbage, put through food chopper, mix with three tablespoonfuls of salt and let stand over night. Drain. Cover with vinegar, add two cupfuls sugar, two-thirds cupful mustard seed, cinnamon and cloves. Cook. MRS. WM. GYDE.

BEET RELISH.—One gallon cooked chopped beets, one-half gallon chopped cabbage, one quart grated horse radish, add sugar, salt and vinegar to suit taste.—MRS. JOHN ASPLIN.

SUNSHINE RELISH.—Three pounds crab apples, not pared but cored and quartered, and each quarter cut in three parts. Three pounds sugar, one cupful good vinegar, one large orange, chop the rind not too fine, one pound raisins, one teaspoonful ground cinnamon, one-half teaspoonful ground cloves. Put the spices in little bags. Let vinegar and sugar come to a boil, then put in the fruit. Let cook twenty-five minutes. One cupful of broken nut meats adds much to this relish. Put in cups or jelly glasses.—MRS. CLAYTON DEAKE.

PEPPER RELISH.—Remove seeds from six red and six green peppers add six peeled onions (chopped fine). Put in a saucepan, cover with boiling water and let stand five minutes. Drain and add one cupful sugar, two tablespoonfuls salt and one and one-half cupfuls of vinegar. Bring to boiling point and let boil twenty minutes. Store in glass jars.—MRS. ROY WATERMAN.

CHILI SAUCE.—Thirty ripe tomatoes, six large onions, one green pepper. Chop fine. One cupful sugar, three cupfuls vinegar, three tablespoonfuls salt, one teaspoonful each of ground cinnamon and cloves. Cook.—MRS. WM. GYDE.

CHILI SAUCE.—Peel one bushel tomatoes, add one pint vinegar, three pounds brown sugar, four quarts onions (chopped fine), six bunches celery and four red peppers (chopped fine), one ounce of allspice, one ounce each of cinnamon, cloves and ginger, two grated nutmegs, one cupful salt; boil three and one-half hours. If not sweet enough add more sugar.—MRS. A. F. VAN ATTA.

CHILI SAUCE.—Thirty-six ripe tomatoes, six onions, one cupful vinegar, one green pepper, salt to taste, one and one-half cupfuls brown sugar, one teaspoonful cinnamon, one teaspoonful cloves. Cook slowly until thick.—MRS. J. B. BRADLEY.

CHILI SAUCE.—Eighteen ripe tomatoes, two onions, two green peppers, two teaspoonfuls salt, one teaspoonful cloves, one teaspoonful of cinnamon, one cupful of sugar, one and one-half cupfuls of vinegar. Chop, mix and boil slowly.—MRS. GLEN WHITTAKER.

BRIGHT RED TOMATO CATSUP.—Stew one peck of good ripe tomatoes until very soft, then run them through a sieve, add one quart good vinegar, two cupfuls sugar, one tablespoonful salt, one tablespoonful celery seed and enough cayenne pepper to give a spicy taste. Boil until of the consistency desired.—MRS. G. S. HARTMAN.

GRAPE CATSUP.—Five pounds of ripe grapes, two and one-half pounds of brown sugar, two cupfuls of vinegar, two teaspoonfuls of salt, two blades of mace, one tablespoonful each of cloves, pepper, cinnamon and allspice, a pinch of cayenne pepper. Boil until thick as ordinary catsup and bottle while hot. Good with fish.—MRS. FRED WHEELER.

CHILI SAUCE.—Six pounds tomatoes, three pounds apples, six large onions, two pounds sugar, one quart vinegar, two tablespoonfuls salt, one teaspoonful cayenne pepper, two teaspoonfuls cinnamon, one teaspoonful cloves. Cook two hours.—MRS. HERSCHEL MUNN.

LARGE GREEN CUCUMBER CATSUP.—Pare large cucumbers, grate and drain over night. In the morning add salt, pepper, white mustard seed and vinegar to taste.—MRS. CLAYTON DEAKE.

CHILI SAUCE.—Eighteen ripe tomatoes, two large onions, two green peppers (remove seeds), one cupful coffee sugar, one and one-half cupfuls vinegar, one teaspoonful each of cinnamon and cloves, two teaspoonfuls salt. Chop peppers and onions, boil thoroughly and bottle.—CONTRIBUTED.

CHILI SAUCE WITH APPLES.—Six pounds of tomatoes, three pounds of apples, two pounds of sugar, one quart of vinegar, six onions, two tablespoonfuls salt, two tablespoonfuls of cinnamon, one teaspoonful of cloves, one small teaspoonful of cayenne pepper. MRS. WM. TAIT.

TOMATO CATSUP.—To three quarts of juice, after being strained, add one cupful of vinegar, one-half cupful of brown sugar, one tablespoonful of salt, one-third teaspoonful of cayenne pepper and cook.—MRS. GLEN WHITTAKER.

SHIRLEY SAUCE.—Twenty-four large ripe tomatoes, six large peppers (seeds removed), four large onions. Chop onions and peppers fine, add six cupfuls of cider vinegar, two cupfuls brown sugar, one large tablespoonful salt. Boil two hours and seal.—MRS. CHAS. COLDREN, MRS. BENJ. SHOE-BRIDGE.

SHIRLEY SAUCE.—Chop fine twenty-four large ripe tomatoes, two green peppers, and four large onions, add six cupfuls of vinegar, two cupfuls of brown sugar and one large tablespoonful of salt. Let boil two hours and seal.—MRS. GLEN WHITTAKER.

CELERY SAUCE.—Fifteen large tomatoes, five onions, one pepper, four heads of celery, three and one-half cupfuls of vinegar, two tablespoonfuls of salt, eight tablespoonfuls of sugar. Chop tomatoes separately and boil one and one-half hours.—MRS. HARMON GALE.

SPICED RIPE TOMATOES.—Four pounds ripe tomatoes, two pounds brown sugar, one pint vinegar, one ounce cloves (whole), one ounce cinnamon (stick). Pour boiling water over tomatoes and peel, put into porcelain kettle with other ingredients and cook until tomatoes are tender, then skim out tomatoes and boil syrup till thick, return tomatoes to syrup and bring to boiling point. Can as usual. Nice with cold roast beef or other cold meats.—MRS. BENJAMIN SHOEBRIDGE.

CHOWDER.—One-half bushel of green tomatoes, chopped fine. To a layer of tomatoes sprinkle a little salt. One-half peck onions soaked in salt and water over night. Chop three cabbages very fine, then add the vinegar and one pound of sugar, one-fourth pound of white mustard, one-fourth pound of black pepper, mace, green peppers and red peppers. Pack in a jar and cover closely. Press the tomatoes after standing a day or two with salt sprinkled on them.—MRS. HARRY ATCHISON.

— CANDY —

Rules for Candymaking

1. Never stir syrup after sugar is dissolved.
2. Never allow crystals to remain on sides of saucepan.
3. Do not move or shake the pan while syrup is boiling or it may grain.
4. Stir fondant constantly while melting or it will make a clear syrup.
5. Make fondant one day, make it into candy the next.
6. Have everything in readiness before beginning.
7. If sugar grains, re-boil and use for old-fashioned cream candy.
8. The best granulated sugar for boiling and confectioners, XXXX for kneading.
9. If fondant grains, you have boiled too long; add water and boil again.
10. Cool fondant in a cold dry place—not a refrigerator.

MOLASSES TAFFY.—One cupful of molasses, two cupfuls of sugar, one teaspoonful each of vinegar and vanilla, and a small piece of butter. Boil until crisp, cool, and pull until white.—MISS RUTH RENWICK.

SEA FOAM CANDY.—Three cupfuls of light brown sugar, one cupful of water, one tablespoonful of vinegar. Boil without stirring until it forms a hard ball when tested in cold water, then stir in the beaten whites of two eggs and one teaspoonful of vanilla.—MISS CORA RENWICK.

FUDGE.—Two squares of chocolate, two cupfuls sugar, one cupful milk. Boil mixture until it thickens in water; then add a piece of butter the size of a small egg and one teaspoonful of vanilla. Beat it to a cream and pour out into a tin. Nut meats may be added just before it is creamed, as they make it much nicer.—MRS. DON NORTON.

When making fudge, stir in a half pound of marshmallows before turning it into the tin to cool; they melt immediately and make the candy as smooth and creamy as can be.—H. D.

KARO FUDGE.—Two squares of Baker's chocolate, one-half cupful of cold milk, two cupfuls granulated sugar, one-third cupful of Karo, two tablespoonfuls butter, one teaspoonful vanilla. Grate the chocolate and add all ingredients except vanilla. Cook slowly, stirring once in a while. Cook until it makes a soft ball in cold water (requires about five minutes after actually boiling.) Remove from fire, add vanilla and beat until it begins to granulate. Pour at once into buttered pan. Mark in squares when nearly cold.

CHOCOLATE FUDGE.—Three cupfuls of sugar, one-half cupful of butter, one cupful of milk, three tablespoonfuls of cocoa, one teaspoonful of vanilla, and nuts of any kind desired.—MISS RUTH RENWICK.

DIVINITY CREAM CANDY.—Three pounds granulated sugar, one pint Golden drip syrup, one and one-half pints sweet cream, cook until it will form a ball in water, cool partly and stir. Put in nut meats when ready to put into pans. Makes several pounds.—MISS HILDRETH WHEELER.

MAPLE CREAM CANDY.—One cupful of maple syrup, one cupful of brown sugar, one cupful of cream, two cupfuls of granulated sugar. Let it boil until it forms a soft ball in cold water and when cool stir and make into forms.—L. S.

BUTTER SCOTCH.—Two cupfuls granulated sugar, two tablespoonfuls vinegar, two tablespoonfuls water, butter size of an egg. Cook until it cracks in water.

MARSHMALLOWS.—Four cupfuls of sugar, two cupfuls of water, one package of granulated gelatine, fifteen tablespoonfuls of warm water. Boil the sugar and water until it will hair as for icing and stir until nearly cool. Soak gelatine in the warm water and add to the sugar a spoonful at a time and beat until very light. Turn into a tin in which pulverized sugar is spread thinly and cover over the top with sugar. Cut in squares when cool.—MRS. JACOB CRANE.

FRENCH CREAM CANDY.—Two cupfuls sugar, one cupful water, pinch cream tartar. Allow the mixture to boil without stirring until a drop falling from a fork will "spin a hair" or a small quantity dropped in a glass of water will form a soft ball easily worked with the fingers. Then remove to a cool place carefully without shaking and when the fingers can be borne on the bottom of the sauce-pan, beat the syrup to a cream. Now take up as much of the cream as can be handled and work until smooth. You are now ready to form candies. Flavor. Color or leave white, and mould into any shape.—**MRS. ROY T. RILL.**

NOUGAT.—Two cupfuls white sugar, one-half cupful of Karo corn syrup, one-half cupful of water, whites of two eggs. Boil sugar, syrup and water until it cracks in cold water and then stir into the stiffly beaten whites, stir until like soft putty and press on to greased platter.—**MISS HILDRETH WHEELER.**

PEANUT BRITTLE.—Shell and chop roasted nuts to measure one pint. Put two pounds granulated sugar in clean frying pan. Stir over slow fire. It will lump, then gradually melt. When pale coffee color and clear add nuts and pour quickly on buttered tin sheet. Roll thin as possible. When cool break up.—**R. B. C.**

AFTER-DINNER MINTS.—Two level cupfuls sugar, one-half cupful boiling water, one-fourth teaspoonful cream tartar, three drops peppermint. Boil sugar, water and cream tartar until it spins a thread from the spoon. Stir only until the sugar is dissolved, then let boil without stirring. When done set aside to cool. When lukewarm add the peppermint and beat till creamy. Drop from a spoon on wax paper on a marble slab if possible. The flavoring may be varied.

ORIENTAL DELIGHTS.—Take equal weight of dates, figs and raisins and grind through a meat chopper, alternating the fruit as you grind. Mold and roll thin, using powdered sugar instead of flour to prevent sticking to molding board: Cut out with small cooky cutter and dust with powdered sugar. Better if kept a few days.

KITCHEN KINKS AND GENERAL HINTS

Equal parts of peroxide and ammonia will remove ink stains from clothing. For headache wring cloths out of hot water with ammonia and salt in it, and apply to head.

For cleaning windows use hot water with a little gasoline in it.

For clothes that fade: Put one ounce of sugar of lead in a pail of rain water, soak clothes in it over night.

Stove polish mixed with turpentine will be more durable and glossy: use on a cold stove. Turpentine also prevents rust.

A pinch of soda in water used to rinse empty fruit jars, before they are put away, will destroy all old flavors.

Paint that sticks to glass can be removed with hot vinegar.

The unbeaten white of an egg, added to thin cream, will enable one to whip the cream successfully.

To remove a scorch mark, rub the scorched article with a slice of onion, then soak in cold water and the stain will disappear.

Pailfuls of cold water in rooms where painting is being done will destroy the smell of the paint.

Sprinkle coal with water before using; it will burn longer and make a hotter fire.

A cloth moistened with alcohol will clean piano keys.

When food has been scorched, remove the pan from the fire and set into a pan of cold water. Lay a dish towel over the pan. The towel will absorb all the scorch taste sent up by the steam and the family need never know it was burned.

For a substitute for cream in coffee put a pint of fresh milk into a double boiler and let come to a boil stirring often. Beat the yolk of one egg very light and pour into the boiling milk and mix well.

A good way to keep lamps from smoking is to trim the wicks the shape of the burner and cut a small V in the center.

A better way to brighten carpets than the old way of using ammonia is to use tablespoonful of turpentine to a pail of warm water.

A yard of cheese cloth soaked in kerosene oil, with a little linseed oil added, makes an excellent dust cloth, and leaves a bright surface.

Boil the corks before bottling pickles, preserves, etc. While hot they can be pressed into the bottles, and when cold they seal them tightly.

When stewing chicken, rabbit, etc., a piece of onion added when it is stewing will add much to the flavor, and the onion taste will not be noticed.

Cake icing will not crack when cut if a little thick cream is added to it. Allow one teaspoonful to each white of egg.

If clothes are soaked overnight the labor of washing will be greatly lightened by adding one teaspoonful of pure ammonia to each tub of water.

A piece of bread, tied in muslin and boiled in the water with the cabbage, will mitigate the odor of the cabbage.

Fresh bread and hot cake should be cut with a hot knife to prevent crumbling.

If lace is rinsed in milk and ironed while still damp, it will have just the body which is desirable.

Egg stains on table linen should be soaked in cold water before the tablecloth is sent to the laundry, as hot water causes them to set.

After serving fish silver can be robbed of the unpleasant odor by soaking it a few minutes in a basin of tea leaves.

Grass stains may be removed from white material by washing garment in spirits of camphor.

Scald old can rubbers that have become hard in ammonia water (one pint water, one teaspoonful ammonia) and they will be as pliable as new.

Heat raisins hot and they will not settle to bottom of cake.

Small lump of butter melted, and browned, improves the flavor of pumpkin pies.

Bake empty pie crusts on the outside of the tin, instead of the inside, and they won't shrink.

It is better to wash windows on a cloudy day or when the sun is not shining directly on them.

A simple remedy for taking out grass stains: Spread molasses or a paste made of soap and baking soda on the stain, and let stand for a few hours before washing out.

Syrup or other liquids will not drip from a pitcher if a little butter or grease is rubbed on the edge and under the side of the lip.

Mildew, if not of too long standing, can be removed by the use of raw tomato and salt. Rub the stains with raw tomato, sprinkle thickly with salt and lay in the sun. It may be necessary to repeat the process two or three times.

To Wash Colored Calicoes.—Dissolve five cents worth of sugar of lead in three or four quarts of pure water (rain water is best) and after the garments are washed and rinsed, let them be dipped in and wrung out; it sets the color and keeps it.

To Remove Tar from Cloth.—Rub it well with turpentine, and every trace of tar will disappear.

To Mend China.—Dissolve a little gum arabic in a little water, add enough plaster of paris to make a thick paste.

A small dish of boiling water set in the oven will stop juice from running out of pies.

Rusty steel should be covered with sweet oil, well rubbed in, and after forty-eight hours use unslacked lime, finely powdered, and rub until all the rust disappears.

To remove egg stains from spoons, rub with common salt.

To prevent the skin from becoming discolored after a blow, cover the spot with a little starch moistened with water.

A little quick lime placed in the infested places will drive away any kind of ants.

Milk added to potatoes when boiling will prevent them turning dark.

Mud spots on black silk may be removed by rubbing with glycerine, and then remove glycerine by sponging with water.

To Set the Color in Lawn.—Dissolve a half pound of saltpetre in a pailful of water, and dip the lawn in it several times before washing.

If a few drops of kerosene on a woolen rag is rubbed over flat irons before putting them away for the week, it will keep them smooth and prevent them from rusting.

Whenever you find a fruit stain on tablecloths or napkins, wet it with a little camphor. If this is done before the stain has been wet with water the stain will entirely disappear when the articles are laundered.

Paint can be taken out of woolen clothing by a solution of equal parts of ammonia and turpentine. After saturating several times wash out with soapsuds.

After boiling salt beef, leave two or three carrots in the salt liquor until cold. The carrots will absorb the salt and the liquor can be used for soup.

A teaspoonful of tartaric acid in a pint bottle of water, if kept in the kitchen, will remove stains from the hands and will also remove stains from white goods.

Old bread may be made fresh as new if placed in a moist paper bag and laid in a hot oven until warmed through.

Instead of putting a bedspread through the wringer, hang it on the line dripping wet. It will dry without a crease, will not require ironing and the fringe will be as fluffy as when new.

Not every cook knows that all vegetables that grow under the ground should be put to cook in cold water. This includes potatoes, turnips, carrots and onions. Those that grow on top of the ground, such as beans, peas, spinach and corn, should have boiling water poured over them. If left uncovered they will retain their fresh, green look.

When gathering a garment put your thread in as usual, then overcast the edge of seam. Draw this thread and gathering thread up together. The gathers will be straight and the belt or binding will be easier to adjust.

Cleaning Compound.—Mix one ounce gum camphor and one ounce of borax with one quart of boiling water. When cool add one pint of alcohol. Bottle and cork tightly. When wanted for use shake well and sponge the garments to be cleaned. This is an excellent mixture for cleaning soiled black cashmere and woolen dresses, coat collars and black felt hats.

A new way to clean porcelain bath tubs is by putting a little coarse salt into the dampened tub and then rubbing it briskly with a rag wet with turpentine.

To keep white gloves and waists a good color, wash in cold water with white soap and a few drops of ammonia. Dry in dark.

Ammonia will remove ink stains from the hands.

When beating eggs separately beat the white first, then "steal" a little bit of it to start the yolks. The result is the yolks will not stick to the beater, and they will get light twice as quickly.

When a recipe calls for flour and sugar, instead of moistening the flour with water or milk, stir flour and sugar together in a dry state, then no lumps will be seen.

When smoothing flour with water, if a fork is used instead of a spoon, it will not be lumpy.

To keep cheese moist, wrap it in a soft cloth wrung out of vinegar and keep in an earthen jar with the cover slightly raised.

Cake will not scorch if a pan of water is put into the oven.

Sprinkle a little Aristos flour over the top of cake and the frosting will not run off so easily.

To Whiten Unbleached Cotton.—Put in tub of cold water and let stand in sun a few days, souse up and down occasionally and turn. Change water daily.

When removing cakes from oven, place the tins on a cloth wrung out of cold water, let them stand for a few minutes and they will not stick to the tins.

When poaching eggs add a little vinegar to the water besides salt. This sets the eggs and keeps them in good shape.

If you want a smooth, tender crust on bread or rolls, put a pan of boiling water into the oven.

A little gasoline in warm water is good to clean white furniture.

When frying doughnuts, if you will have a pan of boiling water at hand and drop each doughnut into this as it is lifted from the fat, taking it out immediately, the grease will be removed and the cakes will be more moist.

Camphor is an efficient remedy for breaking up a cold during its early stages. Place three drops of camphor on a lump of loaf sugar, place the sugar in the mouth and let it dissolve slowly. Repeat every fifteen minutes until four or five doses have been taken. At the same time place the feet where they will become thoroughly warmed. For a child, only one drop should be placed on the sugar and five or six doses administered.

RECIPE FOR A HAPPY DAY

Take a little dash of cold water,
A little leaven of prayer,
A little bit of sunshine gold,
Dissolved in the morning air.
Add to your meal some merriment,
Add thought for kith and kin,
And then as a prime ingredient,
A plenty of work thrown in.
Flavor it all with essence of love,
Not forgetting a dash of play.
Let the dear old Book and a glance above
Complete the well spent day.

Lapham State Savings Bank

Northville, Michigan

Capital, \$50,000.00

Surplus, \$25,000.00

**4 PER
CENT**

Paid on Savings Deposits

\$1.00 STARTS AN ACCOUNT

Checking Accounts Invited

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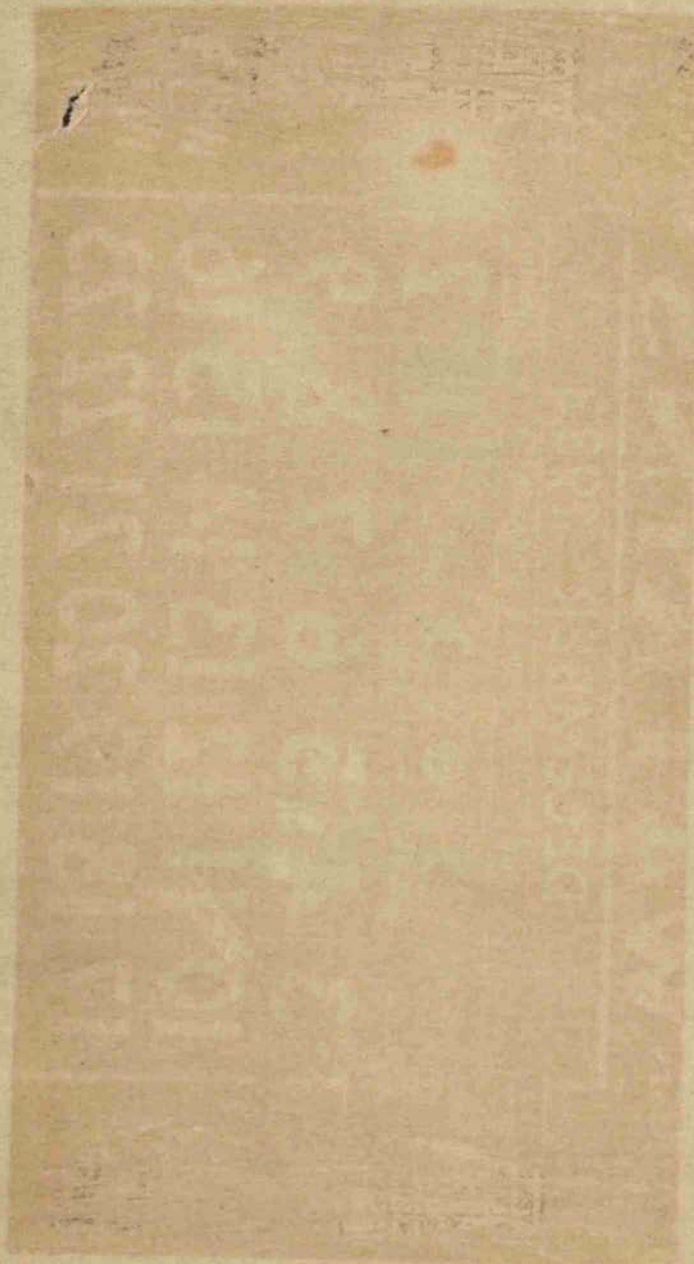
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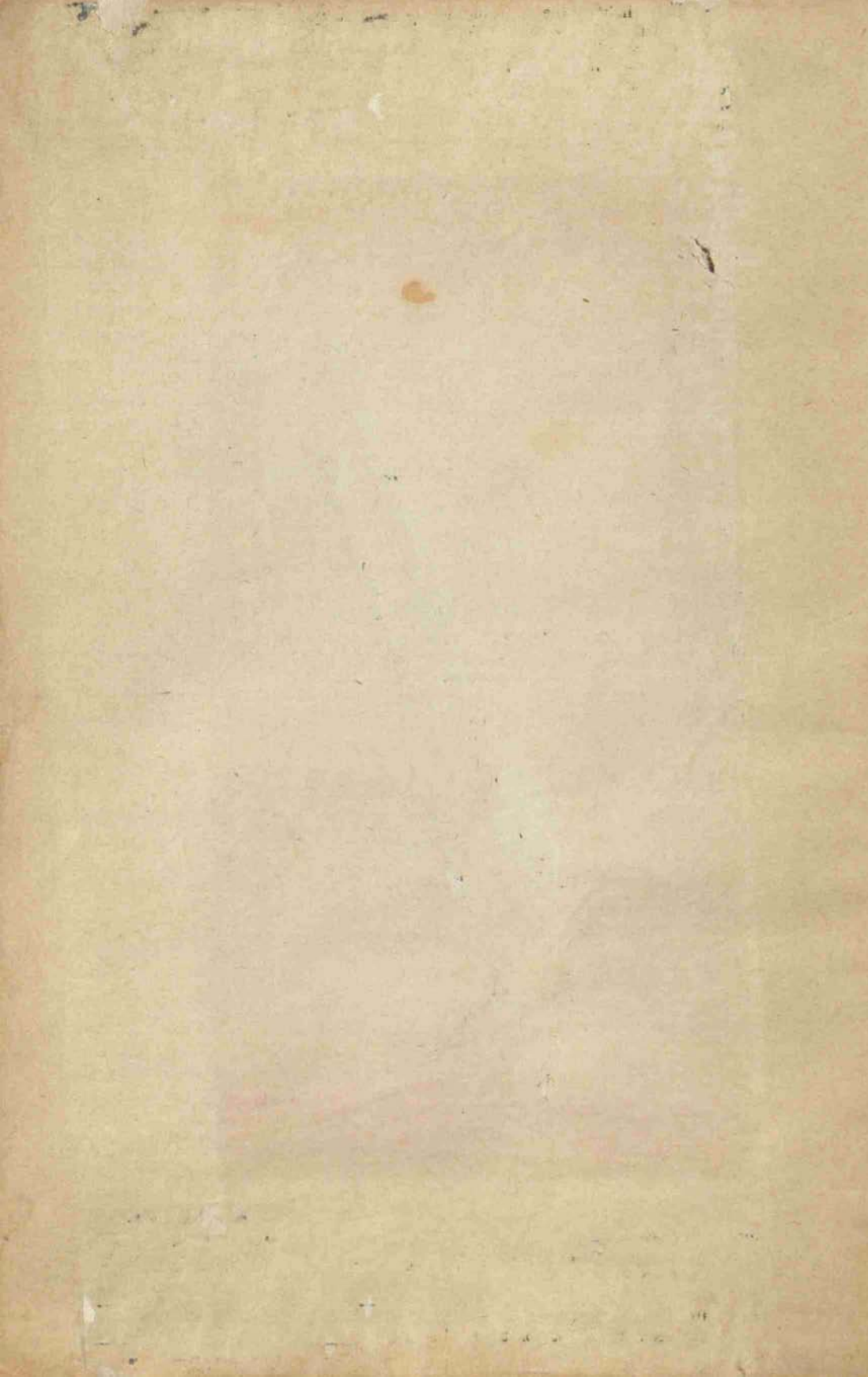
TABLE OF WEIGHTS AND MEASURES

One quart of flour.....	1 pound
One heaping tablespoonful of sugar.....	1 ounce
Two cupfuls of granulated sugar.....	1 pound
Two heaping cupfuls of powdered sugar.....	1 pound
One pint of finely chopped meat packed solidly.....	1 pound
Two cupfuls of solid butter.....	1 pound
One rounding tablespoonful of butter.....	1 ounce
Butter the size of an egg.....	2 ounces or $\frac{1}{4}$ cupful
Two round tablespoonfuls of coffee.....	1 ounce
Four teaspoonfuls of liquid.....	1 tablespoonful
One generous pint of liquid.....	1 pound
Two saltspoonfuls make.....	1 coffeespoonful
Two coffeespoonfuls make.....	1 teaspoonful
Three teaspoonfuls (dry) make.....	1 tablespoonful
Two cupfuls make.....	1 pint
One heaping tablespoonful of butter.....	2 ounces or $\frac{1}{4}$ cupful

The cup used is the common measure holding one-half pint.

— FINIS —





Peach Melba

(Serves 5 or 6 persons)

back over

1 can yellow peaches
(halves)

1 pint vanilla ice cream

$\frac{1}{2}$ cup chopped nuts

Drain the sirup from the canned peaches and boil it down until about 1 cup remains. Add a drop or two of red coloring matter, just enough to tint the sirup an attractive pink, and chill. When ready to serve, place the peaches on plates, fill the centers with the ice cream, pour on a little of the sirup, and sprinkle the chopped nuts over the top.

