

Cook Book

DIVISION FOUR LADIES'
AID SOCIETY OF WEST
GRAND BOULEVARD M.
E. CHURCH. DETROIT.



A COOK BOOK

CONTAINING

400 CHOICE RECIPES

AS PRACTICALLY USED BY THE LADIES OF THE
WEST GRAND BOULEVARD M. E. CHURCH
AND THEIR FRIENDS

The fate of the nations depends on how they are fed.

PUBLISHED BY

THE FOURTH DIVISION OF
THE LADIES' AID SOCIETY

1923

FOREWORD

Division Four of the Ladies Aid of West Grand Boulevard M. E. Church having in charge the publication of this book of Recipes, sends forth this little volume hoping and believing that it has a double mission to perform—the raising of a considerable amount of gold to be dedicated to the service of the Master and the dissemination of knowledge, whereby many a man will be able to feel that he is getting as good as his neighbor in the cullinary art.

The recipes are all tried and true, and each is the particular pride of a studious, painstaking housewife. Do not be afraid to try any of these on your husband. Other husbands have come through after partaking.

The Committee wish to thank the many advertisers who have made it possible to publish this volume, and the practicer of the recipes will duly thank the ladies who have so generously contributed these "gems from their workshop."

For all errors of omission and commission the Committee respectfully solicts pardon.

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RECEIPE FOR A HAPPY DAY

A heart full of thankfulness,
 A thimbleful of care,
 A soul of simple hopefulness,
 An early morning prayer.
 A smile to greet the morning with
 A kind word as the key
 To open the door and greet the day,
 What e're it brings to thee.
 A patient trust in Providence
 To sweeten all the way,
 All these combined with thankfulness
 Will make a happy day.

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Bread

"The art of making good bread has as much to do with the peace of a community as the art of diplomacy."

PRIZE BREAD DETROIT NEWS CONTEST

1 medium sized potato, 1 pt potato water 1 pt scalded milk, 2 tablespoons lard, 2 tablespoons butter, 2 tablespoons sugar, 3 teaspoons salt, 1 cake compressed yeast dissolved in a little water. Mix sponge with luke warm potato water, mashed potato yeast and about 3 cups. When foamy add luke warm milk in which lard, butter, sugar has been melted, add flour enough to make soft dough. Let rise until double in bulk, knead into loaves, let rise until double in bulk and bake one hour.

GRAHAM GEMS

Beat one egg well, add a cup of sweet milk, a little salt, a tablespoonful of sugar and a piece of butter the size of a walnut, one cup of graham flour and half cup of wheat flour, one teaspoon of baking powder. Heat and butter the gem pans before dropping in the dough, bake in a hot oven twenty minutes.

Mrs. C. H. Palmer.

GRAHAM BREAD

$\frac{1}{2}$ cup sugar, 1 egg, $\frac{1}{2}$ teaspoon salt, mixed thoroughly. Add 2 cups sour milk, 2 teaspoons soda, 1 cup raisins, 1 cup white flour, and 2 cups graham flour. Mix well and bake in slow oven.

Mrs. A. J. Litchfield.

CORN BREAD

1 cup white flour, 1 cup corn meal sifted together. Add 1 teaspoon salt, $\frac{1}{2}$ cup sugar, 2 level tablespoons lard. Mix well, then add 1 $\frac{1}{3}$ cups sour milk into which 1 level teaspoon soda has been dissolved. Bake in moderate oven.

Mrs. A. L. Litchfield.

BROWN BREAD

2 cups sour milk, 2 cups graham flour, 2 cups white flour, $\frac{1}{2}$ cup molasses, 1 teaspoon salt, 1 tablespoon soda, $\frac{1}{4}$ cup raisins. Bake 1 hour slowly in greased coffee cans with covers on.

Mrs. C. L. Lamson.

NUT BREAD

4 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 1 cup chopped walnuts, 1 egg, 1 cup sugar, $1\frac{1}{3}$ cup sweet milk. Let rise 15 minutes, then bake in a moderate oven.

NUT BREAD

Beat 1 egg; 1 scant cup granulated sugar. Then add 1 full cup milk. 2 cups flour measured after sifting. Then sift three or four times with 2 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Grind $\frac{3}{4}$ cup walnut meats. Add and beat a long time. Put in well greased tin. Let rise 30 minutes. Then bake 40 or more minutes in slow oven.

Mrs. Sieg.

NUT BREAD

1 cup sugar, $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups milk, 1 cup chopped walnut meats, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ teaspoon salt, 1 tablespoon butter, 1 egg, 3 teaspoons baking powder. Let raise $\frac{1}{2}$ hour. Bake slowly.

Mrs. Brower.

COFFEE CAKE (Never fails)

$1\frac{1}{2}$ cups flour, $\frac{3}{4}$ cup sugar, 1 heaping teaspoon baking powder, $\frac{1}{4}$ teaspoon salt. Sift all together. Put 1 tablespoon melted butter in a cup, add 1 egg unbeaten, stir and then fill cup with milk. Mix into the dry ingredients. Put in a shallow pan; sprinkle the top with sugar, cinnamon and bits of butter, and bake in a moderately hot oven.

Mrs. R. E. S. Millar.

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HOT POTATO ROLLS

1 cup hot mashed potatoes, 1 cup warm milk, 2 eggs beaten, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening, 1 yeast cake, 1 teaspoon salt, 1 cup flour. Let raise until light; then add 3 cups of flour and let raise again. Spoon out and let raise and then bake in a hot oven. Mrs. A. E. Schlieder.

JOHNNY CAKE

$\frac{1}{2}$ cup sugar, 1 egg, 1 tablespoon butter, 1 cup milk, pinch of salt, 1 cup flour, 1 cup cornmeal, 2 teaspoons baking powder.

Mrs. E. Williams.

NOODLES

2 eggs beaten stiff. A little salt. Add flour until very stiff. Roll very thin, let stand an hour or more. Fold into a long roll and cut in strips as thin as possible. Shake apart and dry. Used in soup or cooked as macaroni.

Mrs. Banta.

NUT BREAD

1 egg, 1 cup sweet milk, 3 cups flour, 1 teaspoon salt, 4 teaspoons baking powder, 1 cup chopped English walnuts, $\frac{1}{2}$ cup raisins. Beat well. Roll into loaf; put into pan and let rise 20 minutes. Bake in moderate oven 45 minutes.

Mrs. Church.

BAKING POWDER BISCUIT

2 cups flour, 1 heaping teaspoon baking powder, 1 heaping tablespoon lard, pinch of salt. Mix together and then add enough milk to make a soft dough. Roll out about half inch thick, cut and bake in moderate oven.

Mrs. Brower.

BRAN GEMS

$\frac{1}{2}$ cup sugar, lard size of an egg, 2 cups buttermilk, 1 teaspoon soda in milk, 1 teaspoon salt, 4 cups bran, 2 cups white flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup raisins.

Mrs. Berkaw.

NUT BREAD

4 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 cups milk—sweet, 1 egg, 1 cup walnut meats. To make: Sift flour, sugar, salt and baking powder. Beat egg into milk. Add nuts; mix all together; let raise 20 minutes. Bake in a slow oven.

Mrs. C. E. Davy.

NUT BREAD

3 cups flour, sifted, 2 large teaspoons baking powder, 1 cup granulated sugar, a little salt, 1 cup walnut meats (roll them on waxed paper).

Mix together: 3 eggs, 1 cup sweet milk. Then add to dry ingredients. Mix and bake in 2 bread pans. Have oven pretty warm and then turn low.

Mrs. Horace Mason.

BREAD

3 medium potatoes, 3 heaping tablespoons flour, 1 tablespoon sugar, 3 tablespoons salt. Add potato water and enough water to make $\frac{3}{4}$ gal. When cool, put in yeast foam. Fix at noon. In morning, take half of mixture (remainder to be placed in a cool place for next baking) and mix into a hard loaf. Let raise until double itself. Put in small loaves and let raise again. Bake in moderate oven.

Mrs. Brower.

SWEET BUNS

$1\frac{1}{2}$ cup bread dough, 1 well beaten egg, 1 cup sugar, $\frac{1}{2}$ cup lard, 1 cup warm water. Mix with flour into loaf. Let stand until very light. Then shape into biscuits with well greased hands. Use no more flour. When light bake for 15 minutes.

Mrs. Fred Stewart.

ZWIEBACK

$\frac{1}{2}$ pound flour, $\frac{1}{2}$ pint milk, 2 eggs, $\frac{1}{2}$ pound butter, 3 teaspoons baking powder—heaping, $\frac{1}{2}$ teacupful sugar, pinch salt. Make a nice batter, not too stiff. Pour into a well buttered low cake pan and bake in a moderate oven about one half hour. When done remove carefully from the pan and let cool. On the following day cut with a thin sharp knife into slices about $\frac{1}{2}$ inch thick and toast in moderate oven.

Mrs. E. W. Phillips.

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BREAD TART

8 tablespoons fresh bread crumbs, 8 tablespoons molasses, 1 lemon, 2 cups flour, $\frac{1}{2}$ cup butter or lard, $\frac{1}{2}$ teaspoon salt and water enough to make a stiff dough. Sift flour in basin, then rub shortening in and add salt and enough water to make a stiff paste. Roll out and line a buttered tin with it. Then mix bread crumbs, molasses, grated rind and juice of lemon and spread on pastry and bake in hot oven for 30 minutes. Serve hot or cold. Break up—not cut.

Mrs. T. E. Arnick.

DATE BREAD

3 cups graham flour, 1 cup white flour, 1 cup sugar, 1 teaspoon salt, 1 pound or $1\frac{1}{2}$ packages dates cut fine, $\frac{1}{2}$ cup sour cream, 2 cups sour milk, 1 teaspoon soda. Bake in slow oven for 1 hour.

Make two loaves.

Mrs. R. J. Easton.

MUFFINS FOR TWO

Cream together 1 tablespoon butter and 1 of sugar. Add 1 whole egg beaten, 1 tablespoon salt, $\frac{1}{2}$ cup sweet milk and 1 cup flour with 1 heaping teaspoon baking powder. Beat, pour in buttered pans and bake in a quick oven.

Mrs. Earl. A. Mason.

GRAHAM GEMS

Put 1 egg in a bowl and beat well. Add $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cup butter milk, 1 teaspoon soda beaten in the buttermilk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup butter or lard melted and put in last thing. Then stir in sifted Graham flour.

Mrs. Earl. A. Mason.

BRAN BREAD

4 cups of buttermilk, 3 teaspoons baking soda, $1\frac{1}{2}$ cups sugar or $\frac{1}{2}$ cup sugar and 1 cup molasses, 3 teaspoons salt. Mix above ingredients thoroughly. 3 cups bran, 5 cups graham flour, 3 teaspoons baking powder. Mix these ingredients thoroughly and add to first mixture. Add raisins and chopped nuts if desired. Makes 3 loaves.

Mrs. Wm. Cromie.

CORN BREAD

$1\frac{3}{4}$ cups corn meal, $\frac{1}{4}$ cup flour, 4 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon sugar, 2 tablespoons shortening, $1\frac{1}{2}$ cups milk. Mix thoroughly dry ingredients. Add milk and melted shortening. Beat well and pour into well greased pan, bake in hot oven 25 minutes.

Mrs. C. H. Palmer.

GINGER BREAD

1 cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup shortening, 1 cup hot water, 1 teaspoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon soda dissolved in part of cup of water, $2\frac{1}{2}$ cups flour, 1 egg well beaten, last—put all ingredients in together and beat thoroughly; bake in slow oven.

Mrs. Bowe.

Cases and Issues

Cakes and Icings

*These cakes are simple, as you see,
So all may eat heartily;
For they'll never cause a pain or ache
To any who may of them partake.*

FRUIT CAKE

Wash and drain 1 pound currants. Chop coarsely 1 pound raisins, slice $\frac{1}{2}$ pound citron peel, $\frac{1}{4}$ pound lemon and orange peel, $\frac{1}{2}$ pound dates cut fine, $\frac{1}{4}$ pound almonds blanched. Beat together 5 eggs and 2 cups of brown sugar and 1 cup butter, 1 cup molasses, $\frac{1}{2}$ cup sour milk, 1 teaspoon of soda, spices to taste, 5 cups flour. Add fruit with flour. This will keep a year.

Mrs. Robert Jones.

FUDGE CAKE

1 cup white sugar, $\frac{1}{4}$ cup butter, 1 egg, 2 teaspoons cocoa, $\frac{1}{4}$ cup boiling water, 1 teaspoon soda in $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ cups flour, vanilla. Filling: $\frac{1}{2}$ cup hot water, 1 teaspoon cocoa (level), $\frac{1}{2}$ cup white sugar, 1 teaspoon butter, 1 teaspoon corn starch mixed with $\frac{1}{4}$ cup cold water, vanilla.

Mrs. George H. Buchanan.

LIGHT CAKE

$1\frac{1}{2}$ cups flour, 1 cup granulated sugar, 2 tablespoons baking powder, 1 egg, 2 tablespoons soft butter. (level) Place egg in cup, add butter, fill cup with milk, stir in dry ingredients and beat well with egg beater. Add vanilla. This makes small cake.

Mrs. Hotelling.

HICKORY NUT CAKE

$1\frac{1}{2}$ cups granulated sugar, $\frac{3}{4}$ cup milk (sweet), $\frac{1}{2}$ cup butter, 2 cups flour, 1 cup nuts, 4 egg whites, 2 teaspoons baking powder. Cream butter and sugar together, add milk, stir in flour and baking powder, beat until light, add nuts, lastly, fold in whites of eggs well beaten.

Mrs. Hotelling.

DEVILS FOOD CAKE

Take for the custard part $\frac{1}{2}$ cup unsweetened grated chocolate, 1 cup brown sugar, $\frac{1}{2}$ cup sweet milk and yolk of one egg. Flavor with a teaspoon vanilla. Stir all together in an agate saucepan, cook slowly and set away to cool. For the cake part take 1 cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs and 2 cups flour. Cream the butter and sugar, add yolks of eggs, add milk and flour and whites beaten stiff. Beat all together, then stir in the custard. Last add 1 teaspoon soda dissolved in a little warm water, bake in two layer tins, in moderate oven about 45 minutes. When cool put together with caramel filling.

Mrs. Pollock.

HERMIT SPICE CAKE

$1\frac{1}{2}$ cups light brown sugar, 1 cup shortening, 2 eggs beaten light, 1 cup sour milk, 2 cups flour, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon vanilla, 1 teaspoon soda—put in milk, $\frac{1}{2}$ cup chopped nuts, 1 cup raisins. Mix according to regular cake method.

Mrs. Pollock.

FRUIT CAKE

1 cup brown sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, 1 cup sour milk, 4 eggs, 1 pound raisins, 1 pound currants, small package figs, $\frac{1}{2}$ pound citron and lemon peel, 1 teaspoon allspice and nutmeg, 1 wine glass wine or brandy, 1 teaspoon baking soda in 4 cups flour.

Mrs. Pollock.

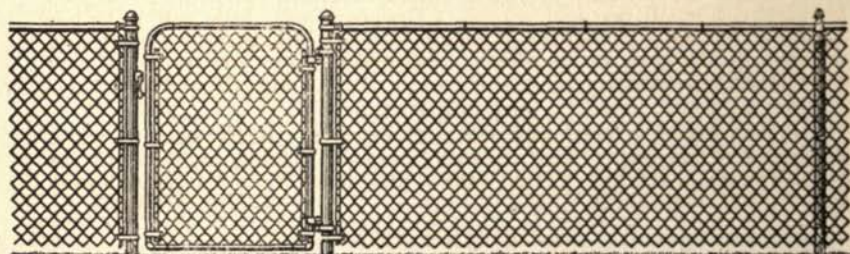
HICKORY-NUT CAKE

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, 2 cups flour with 2 teaspoons baking powder, whites of 4 eggs beaten thoroughly, 1 cup chopped nut meats, bake in loaf.

Mrs. Pollock.

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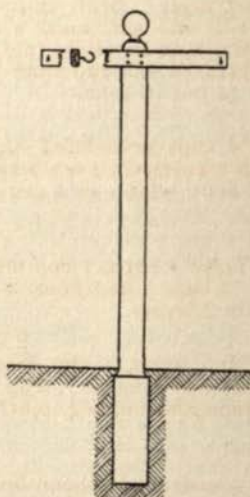
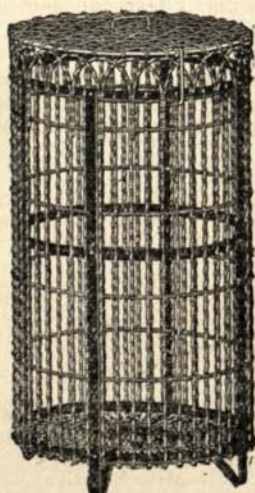
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WHITE CAKE

1 cup butter, 2 cups sugar beaten to cream, 1 cup milk, 1 cup corn starch, 2 cups flour, 2 teaspoons baking powder, well sifted dry, with the flour, whites of 6 eggs beaten stiff, stir all together and this will make five layers or one large loaf.

Mrs. Pollock.

SPICE CAKE

1 cup sugar—white, $\frac{1}{2}$ cup butter or butter and lard, 2 eggs. Keep out 1 of the whites for icing. $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup cold coffee, $\frac{1}{2}$ cup sour milk, 2 cups flour, 1 teaspoon grated chocolate or cocoa, 1 teaspoon cinnamon, 1 small teaspoon cloves, 1 teaspoon soda, little salt if lard is used. Sift all once or twice and bake in layers. Filling: Boiled icing with one cup of chopped raisins added. This makes a nice loaf cake too with or without the raisins.

Mrs. Fred Stewart

WHITE CAKE

$\frac{1}{4}$ cup butter, 1 scant cup sugar, $\frac{1}{2}$ cup milk. Stiffly beat whites of 2 eggs, $1\frac{1}{2}$ cup pastry flour, 2 level teaspoons baking powder. Flavor with lemon or vanilla. Cream butter and sugar. Sift flour and baking powder and then fold in whites of eggs.

Mrs. Brownlee

SUNSHINE CAKE

Yolks of 5 eggs, whites of 7 eggs, 1 cup sugar sifted, 1 cup flour (measured after sifting 5 times, $\frac{1}{4}$ teaspoon cream tartar, pinch of salt and orange extract. Beat yolks until thick and lemon colored (5 minutes), and set aside. Beat whites about half, add cream of tartar, beat until very stiff and add sugar a little at a time. Add flavor and quickly fold in yolks, then carefully fold in flour little at a time without beating. Put in ungreased pan and bake 45 or 50 minutes. Do not light gas oven until ready to put in cake.

Mrs. C. M. Sutton.

WHITE CAKE

$1\frac{1}{2}$ cups granulated sugar, $\frac{1}{2}$ cup lard or butter, 1 cup sweet milk, $\frac{1}{2}$ cup cornstarch, 1 teaspoon vanilla, $2\frac{1}{2}$ teaspoons baking powder, 2 cups sifted flour, whites of 4 eggs well beaten. This makes 3 large layers.

Mrs. W. M. Brown.

GOLD CAKE

Yolks 4 eggs, 1 cup milk, $\frac{1}{2}$ cup butter or lard, $1\frac{1}{2}$ cups granulated sugar, 3 cups sifted flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Bake in 3 layers.

Mrs. W. M. Brown.

EXCELLENT CAKE

1 cup sugar, 1 cup shortening, 2 eggs, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup nut meats, a little peel if desired, 1 teaspoon cinnamon and nutmeg, pinch of salt, flour to make it thick enough not to run.

Mrs. E. Williams.

CUP CAKES

1 rounded tablespoon butter creamed, $\frac{1}{2}$ cup granulated sugar creamed together, 1 beaten egg, $\frac{1}{2}$ cup milk, $1\frac{1}{4}$ cups flour, 1 teaspoon baking powder.

Mrs. MILLAR.

ROLL JELLY CAKE

1 cup sugar, $1\frac{1}{2}$ cups flour, 2 eggs well beaten, $1\frac{1}{2}$ teaspoons baking powder, 4 tablespoons water and a little salt. Do not stir much after adding flour. Bake in a quick oven in long dripping pan. Spread with jelly when done and roll.

Mrs. Horace Mason.

SPONGE PARKIN

1 cup sugar, 3 cups flour, $\frac{1}{2}$ cup molasses and 1 dessert spoon shortening; 1 teaspoon ginger, 2 teaspoons baking powder, pinch of salt, milk to make medium batter. Bake in deep pan for forty-five minutes slowly.

Mrs. Whitley.

FRUIT CAKE (Without Milk or Eggs)

1 box seeded raisins stewed 15 minutes in two cups water. After stewed add 1 cup of cold water, 2 cups granulated sugar, 1 cup shortening.

**To insure success with these receipes
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Mix sugar and shortening together and add raisins, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, 1 tablespoon even of soda dissolved in cold water, 4 cups sifted flour. Bake one hour in slow oven. If desired can add 1 cup chopped walnuts.

Mrs. A. E. Schlieder.

DATE CAKE

1 cup brown sugar, $\frac{1}{2}$ cup butter, cream together; 2 eggs, $\frac{1}{2}$ cup warm water, 1 teaspoon soda, 1 pound chopped dates, $\frac{1}{2}$ cup chopped walnuts, 1 teaspoon vanilla, 2 small cups flour. Bake in moderate oven.

Mrs. E. Williams.

CHOCOLATE FUDGE CAKE

2 cups brown sugar rolled, $\frac{1}{2}$ cup butter, cream together; 2 eggs, $\frac{1}{2}$ cup sour milk. Next dissolve 1 teaspoon soda in $\frac{1}{2}$ cup boiling water then pour over $\frac{1}{2}$ cup cocoa. Beat until smooth then add to other ingredients 1 teaspoon vanilla, 2 cups sifted flour. This makes a large cake but is very good with a white icing.

Mrs. E. Williams.

DEVIL'S FOOD CAKE

2 eggs, 2 cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cake Baker's chocolate, 1 teaspoon soda, 1 teaspoon vanilla, $2\frac{1}{2}$ cups flour.

Mrs. Cusac.

WHITE LAYER CAKE

1 cup sugar, $\frac{1}{4}$ cup butter, 2 tablespoons boiling water, 3 eggs, save two whites for frosting; 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon vanilla. Frosting: $1\frac{1}{4}$ cups granulated sugar, $\frac{1}{2}$ cup water. Boil until it threads from spoon. Two whites of eggs beaten stiff. Add any flavoring.

Mrs. Guinness.

ORANGE CAKE

Scald bowl and spoon, cream $\frac{1}{2}$ cup butter, $1\frac{1}{4}$ cup sugar, yolks 3 eggs, juice and rind of 1 orange, 1 cup water, 3 cups flour, 2 teaspoons baking powder. Use whites for frosting with $1\frac{1}{2}$ cups granulated sugar boiled to thread from spoon.

Mrs. Guinness.

SPONGE CAKE

Beat 4 eggs well, add 2 cups of flour and 2 cups of sugar gradually, both want to be sifted 4 or 5 times before using. Add to flour 2 teaspoons baking powder before sifting, pinch of salt. Stir well then add $\frac{3}{4}$ cup boiling water. Will be very thin. Almond and lemon flavoring. Bake slowly in sunshine tin. Don't butter the tin.

Mrs. Blakely.

MAHOGANY CAKE

$\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup cocoa, 2 cups flour, 1 tablespoon vinegar, 1 large teaspoon soda, 1 cup of sour or buttermilk, 2 eggs well beaten separately vanilla cream, sugar and shortening first. Add beaten eggs and cocoa. Beat well, then add other ingredients. Bake in one loaf cake or layers. Keep one white of egg for frosting if desired.

Mrs. Banta.

GLORIFIED GINGER CAKE

$\frac{1}{2}$ cup lard, 1 cup sugar, 3 cups flour, 1 teaspoon cinnamon, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon salt. Rub all together and take out 1 cup of this mixture. To the remainder add 1 egg, 2 tablespoons molasses, 1 cup sour milk, 1 teaspoon soda. Put in a large shallow pan and sprinkle over the top the cup of flour, sugar, etc., which you have reserved. Bake rather quickly.

Mrs. Wm. Westerman.

SPONGE CAKE

Beat 3 eggs and add $1\frac{1}{2}$ cups sugar. Beat five minutes. 1 cup sifted flour, mix well; $\frac{1}{2}$ cup water, now add another cup of flour and 2 teaspoons

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baking powder and a pinch of salt. Flavor with lemon or vanilla and mix all quickly. This can be used for jelly roll.

Mrs. E. W. Phillips.

MOCK ANGEL FOOD

Set 1 cup milk in water till it heats to the boiling point. Sift 1 cup flour, 1 cup sugar, 3 teaspoons baking powder and pinch of salt. Into this pour scalded milk. Fold (do not stir) well beaten whites of 2 eggs. Do not grease tin.

Mrs. A. J. Ackerman.

SUNSHINE CAKE

1 cup sugar, 1 cup flour sifted 4 or 5 times, $\frac{1}{2}$ cup water, 1 level teaspoon cream of tartar, 6 eggs, pinch of salt. Boil sugar and water until it threads. Pour over stiff whites of eggs (beat egg whites very stiff). Beat until cool then add beaten yolks, folding in then flour with cream of tartar sifted in it thoroughly. Always fold in flour, don't stir. Can use vanilla or combination of 1 teaspoon of both almond and lemon. Bake in sunshine tin in very moderate oven first ten minutes. Increase heat slightly afterwards for next 30 minutes—45 minutes in all. Put basin of water in oven. Prevents cake baking too fast or burning. Don't grease tin for this cake.

Mrs. Blakely.

WHITE CAKE LOAF

$1\frac{1}{2}$ cups sugar, 4 level tablespoons butter, 1 cup sweet milk, 2 cups flour sifted with $1\frac{1}{2}$ teaspoon baking powder, whites of 3 eggs beaten stiff cream butter and sugar. Sift in some flour, then milk, alternately. Fold in whites of eggs last. Add flavoring.

Mrs. Blakely.

YELLOW ANGEL CAKE

Beat 5 eggs separately. Boil $1\frac{1}{2}$ cups sugar and 1 cup water until it threads from a spoon. Pour over whites of the 6 eggs and beat until cool. Put in beaten yellows and heaping teaspoon cream of tartar, 1 cup Swansdown flour and 1 teaspoon vanilla. Bake in a slow oven. Cover with chocolate frosting.

Mrs. D. Y. Dilger.

SOFT GINGER BREAD

1 cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter or lard, 1 level teaspoon ginger in cup of boiling water, $2\frac{1}{2}$ cups flour, 2 small teaspoons soda, 2 eggs well beaten and added last.

Mrs. E. W. Phillips.

SPONGE CAKE

Take 3 eggs and beat one minute. Add $1\frac{1}{2}$ cups sugar and beat 5 minutes, 1 cup sifted flour and beat 1 minute, $\frac{1}{2}$ cup of water. Now add another cup of sifted flour with 2 teaspoons baking powder sifted in and beat 1 minute. Add 1 teaspoon vanilla and a pinch of salt. If directions are followed this will be excellent.

Mrs. Jennie McCartney.

DEVIL'S FOOD CAKE (3 Large Layers or Loaf Cake)

$1\frac{1}{2}$ cups sugar and $\frac{1}{2}$ cup butter creamed, 4 egg yolks well beaten, 2 ounces or 2 squares of bitter chocolate in 5 tablespoons of hot water, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla, 4 egg whites beaten stiff and added last.

Mrs. R. J. Easton.

MOLASSES LAYER CAKE

1 cup molasses, 1 teaspoon soda dissolved in $\frac{1}{2}$ cup hot water, 2 egg yolks, 1 teaspoon each cinnamon and allspice, $\frac{1}{2}$ teaspoon cloves, $2\frac{1}{2}$ cups flour. Use boiled frosting with chopped nut meats mixed in.

Mrs. S. A. Mulliken.

APPLE SAUCE CAKE

1 cup granulated sugar, $\frac{1}{2}$ cup butter, 1 cup apple sauce, $1\frac{3}{4}$ cups flour, 1 teaspoon soda (dissolved in hot apple sauce), $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, rind of lemon, 1 cup raisins.

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$\frac{1}{2}$ cup walnut meats may be added. Frosting: 2 cups brown sugar, let boil until it hairs. Pour over white of two eggs beaten stiff.

Mrs. T. Miller.

BROWN STONE FRONT CAKE—No. 1

Boil together 1 cup of grated chocolate, 1 cup sugar, $\frac{1}{2}$ cup milk, and when cooked to a stiff paste, set aside until cold. Cream $\frac{1}{2}$ cup butter with 1 cup sugar, add a cup of milk, 3 eggs beaten light and $2\frac{1}{2}$ cups of flour sifted with 2 teaspoons baking powder. Last of all, beat in the boiled and cooked mixture and bake in layers. Put together with white frosting.

Mrs. Roberts.

BROWN STONE FRONT CAKE—No. 2

Cream 1 cup butter with 1 cup sugar, add $\frac{1}{2}$ cup sour milk mixed with a teaspoon baking soda, beat in 3 well whipped eggs and $2\frac{1}{2}$ cups flour. Set aside and cook together in a saucepan $\frac{1}{2}$ cup grated chocolate, $\frac{3}{4}$ cup of sweet milk, the yolk of an egg and 1 cup sugar. Boil all until thick. When cold add a teaspoon vanilla and beat the mixture into the cake batter. Bake in 3 layers and put together with caramel filling.

Mrs. Roberts.

KING EDWARD CAKE

$\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, 3 tablespoons molasses, $\frac{3}{4}$ cup sweet milk, $\frac{1}{2}$ cup nuts chopped, $\frac{1}{2}$ cup raisins cut, $\frac{1}{2}$ cup chopped apple, $\frac{1}{2}$ teaspoon cinnamon, cloves, allspice, nutmeg and baking powder, 1 teaspoon soda dissolved in hot water, $1\frac{1}{2}$ cups flour.

Alice Roberts.

SATAN FOOD CAKE

2 cups brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 2 cups flour, $\frac{1}{2}$ cup grated chocolate, $\frac{1}{2}$ cup boiling water, 1 teaspoon soda.

Mrs. E. L. Roberts.

DEVIL'S FOOD CAKE

1 cup brown sugar, 1 cup Baker's chocolate grated or $\frac{2}{3}$ cup cocoa, $\frac{1}{2}$ cup milk. Set on stove and melt—cool. 1 cup brown sugar, $\frac{1}{2}$ cup butter creamed, 3 well beaten eggs, $\frac{1}{2}$ cup milk, 2 cups flour, 1 teaspoon soda. Pour in first part and mix well.

Mrs. S. A. Mulliken.

DARK LAYER CAKE

1 cup brown sugar, $\frac{1}{2}$ cup butter, yolks 2 eggs, $\frac{1}{2}$ teaspoon each of cinnamon, cloves and nutmeg, 1 cup chopped raisins, 1 cup currants, 1 small cup molasses, 1 cup sour milk, 1 level teaspoon soda. Flour to made medium stiff batter.

Mrs. Church.

BROWNSTONE FRONT CAKE

2 eggs, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 2 teaspoons cocoa boiled together, $1\frac{1}{2}$ or 2 cups flour, 1 teaspoon baking powder, vanilla.

Mrs. Mortimer

NOUGAT

$\frac{1}{2}$ pound white sugar, $\frac{1}{4}$ pound butter, 2 well beaten eggs, 1 tablespoon vinegar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ pound flour, 1 cup nutmeats, 1 tablespoon vanilla, 2 ounces chocolate or cocoa. Cream sugar and butter, then add eggs, vinegar. Mix soda and baking powder with flour. Bake in square tin, frost with the following: Chocolate frosting—Piece butter size of walnut, 4 tablespoons boiling coffee, 2 heaping tablespoons cocoa, 1 tablespoon vanilla. Thicken with powdered sugar.

Mrs. Blakely.

CRYSTAL BARS

4 eggs beaten light, 1 cup granulated sugar, 1 cup dates cut up fine, 1 cup nut meats (can use less), 1 cup sifted flour with 2 level teaspoons baking powder. Bake slowly in 2 layer cake tins. Sprinkle powdered sugar on top. Fine.

Mrs. Blakely.

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WHITE AND DARK LAYER CAKE

For white layer $\frac{1}{2}$ cup sugar, 3 level tablespoons lard, $\frac{1}{2}$ cup milk, 1 cup flour, 2 level teaspoons baking powder, whites 2 eggs, pinch salt. Flavoring for dark part: Use yolks of eggs, butter in place of lard, 1 ounce Baker's chocolate or cocoa and omit salt.

Mrs. Brower.

LAYER CAKE (May be used for solid or cup cakes)

$1\frac{1}{2}$ cups flower, 1 cup sugar, 2 heaping teaspoons baking powder, 2 tablespoons melted butter, 2 eggs and milk. Mix dry ingredients together, then add butter. Break eggs in cup (don't beat) and finish filling cup with milk. Beat well for about 5 minutes.

Mrs. Brower.

ROLL JELLY CAKE

4 eggs (well beaten), 4 tablespoons water, 2 teaspoons baking powder, $1\frac{1}{2}$ cups flour. Beat very thoroughly.

Mrs. Brower.

APPLE SAUCE CAKE

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup shortening, $1\frac{1}{2}$ cups unsweetened apple sauce, 2 teaspoons soda—level, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg and salt, 1 cup chopped raisins, 3 cups flour. Put soda in apple sauce and roll raisins in part of the flour.

Mrs. Brower.

CHEAP CAKE

1 tablespoon lard—level, 1 cup brown sugar, 1 tablespoon molasses, cloves, cinnamon, nutmeg—level teaspoon mixed together; 1 cup sour milk, 1 teaspoon soda, 1 cup chopped raisins, 2 level cups flour, pinch of salt, 1 heaping teaspoon baking powder.

Mrs. E. W. Phillips.

HONEY DROP CAKES

$\frac{3}{4}$ cup honey, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{8}$ teaspoon cloves, 1 teaspoon soda, 1 teaspoon baking powder, 2 tablespoons water, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped walnut meats, 1 egg, $1\frac{1}{2}$ to 2 cups flour. Heat honey and butter until butter is melted and add spices. When cold add egg well beaten, soda dissolved in water, flour with baking powder and nuts dusted with a little flour. Batter should be stiff enough to hold shape. Drop with a teaspoon on greased pan and bake in moderate oven.

Daisy Buchanan.

GOLD CAKE

1 cup sugar, 1 cup milk, 2 cups flour, 1 heaping tablespoon butter, yolks of 2 eggs, 2 teaspoons baking powder, flavoring. Cream yolks, sugar and butter together. Then add milk and then flour and baking powder. Stir well together. Stand about four minutes and then beat very thoroughly.

Mrs. Brower.

MARBLE CAKE

1 cup sugar and 1 cup shortening, scant; 2 cups flour, flavor to taste. Whites of 3 eggs beaten stiff, add last. Dark part: Take part of light and add 3 tablespoons cocoa.

Mrs. C. E. Davy.

CHRISTMAS FRUIT CAKE

$\frac{1}{2}$ cup molasses, 6 cups flour, 3 cups sugar, 2 cups butter and drippings, 1 cup milk, 5 eggs, 2 pounds raisins, 1 pound currants, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon cinnamon, 1 pound walnuts, 1 teaspoon soda, $\frac{1}{2}$ pound citron shaved fine.

Mrs. E. L. Roberts.

MOCK ANGEL CAKE

1 cup sugar, $1\frac{1}{3}$ cups flour, $\frac{1}{2}$ teaspoon cream of tartar, 3 teaspoons baking powder, $\frac{1}{3}$ teaspoon salt, $\frac{3}{4}$ cups scalded milk, 1 teaspoon almond or vanilla extract, whites of 3 eggs. Mix and sift first 5 ingredients 4 times. Add milk very slowly while stiff hot, beating continually. Add vanilla, mix well and fold in whites of eggs beaten until light. Turn into ungreased angel cake tin and bake in very slow oven about 45 minutes. Remove from oven, invert pan and allow to stand until cold. Cover top and sides with icing.

Mrs. E. W. Phillips.

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TILDEN CAKE

$\frac{1}{2}$ cup butter, 1 cup pulverized sugar, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup cornstarch, 2 eggs, $1\frac{1}{2}$ teaspoons baking powder, 1 teaspoon lemon extract. Mrs. Simpson.

FRUIT CAKE

1 cup sugar, 1 cup lard and butter, 1 egg, $\frac{1}{2}$ cup black strap, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 cup raisins, preserved lemon peel, flour to suit. Mrs. Mortimer.

DEVIL'S FOOD CAKE

Melt 4 squares chocolate, add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, yolk of 1 egg, cook until it thickens and let cool. Mix $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup butter, 1 egg, $\frac{1}{3}$ cup sour milk, level teaspoon baking soda, $1\frac{1}{4}$ cups flour, $\frac{1}{2}$ teaspoon vanilla. Stir in with the chocolate and bake in loaf or layers. Frosting same as white cake. Mrs. Guinness.

CHOCOLATE CAKE

$1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup shortening, 1 egg, $\frac{1}{4}$ cup cocoa or 2 squares chocolate dissolved in $\frac{1}{2}$ cup hot water, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 2 cups flour, vanilla. Filling: Dissolve 2 tablespoons cocoa, 1 of cornstarch in a little cold water. Stir in 1 cup boiling water. Cook. Add 1 cup sugar, a small piece of butter, vanilla. Spread over top and layers. Mrs. Webster.

SCRIPTURE CAKE

$3\frac{1}{2}$ cups, 1st Kings 4:22, flour; $1\frac{1}{2}$ cups, Judges 5:25, butter; 2 cups, Jeremiah 6:20, sugar; 2 cups, 1st Samuel 30:12, raisins; 2 cups, Nahum 3:12, figs; 2 cups, Numbers 17:8, almonds; 2 tablespoons, 1st Samuel 14:22, honey; season to taste, 2nd Chron. 9:9, spice; 6 of Jeremiah 17:11, eggs; a pinch of Leviticus 2:13, salt; $1\frac{1}{2}$ cup Judges 4:19, milk; 1 teaspoon Amos 4:5, baking powder. Mrs. Kempthorne.

GINGER BREAD—100 Years Old

$\frac{1}{4}$ cup brown sugar, $\frac{1}{2}$ cup butter or lard, 2 eggs, $\frac{1}{2}$ cup warm water, 1 teaspoonful soda, 1 cup New Orleans molasses, 1 teaspoon ginger, little cinnamon, 2 cups flour. Mrs. H. C. Nicholson.

LADY BALTIMORE CAKE

Cream $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar. Add $\frac{1}{4}$ cup cold water, 2 cups flour well sifted, whites of 4 eggs beaten stiff, 2 teaspoons baking powder, flavoring. Mrs. E. H. Allen.

DATE CAKE

1 cup brown sugar, butter size of an egg, cream together; 2 eggs, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder, vanilla and salt, package dates and a few walnuts. Mrs. Meade.

SOUR CREAM CAKE

2 eggs, $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup lard, 1 cup brown sugar, 1 cup sour cream or milk (if milk it should be thick), 2 cups flour, 1 scant teaspoon soda in flour, season with cinnamon and nutmeg. A cup of raisins and nut meats can be added if desired. Mrs. Meade.

DEVIL'S FOOD

1 cup sugar, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{2}$ cup sour milk, 1 level teaspoon soda and 1 of baking powder, 1 cup flour before sifted, 1 teaspoon vanilla, 2 tablespoons cocoa dissolved in half cup boiling water. Put in last. Line pan with paper. Mrs. Simpson.

ANGEL FOOD CAKE

1 dozen eggs, whites; $1\frac{1}{2}$ cups sugar, 1 cup flour, 1 teaspoon cream of tartar, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla. Sift flour 5 times, also sugar. Beat eggs until frothy, add cream of tartar and continue beating until

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very stiff. Sift in sugar—keep on beating—fold in flour, add vanilla. Beat hard. Cook about 45 minutes. Stand upside down until it drops out.
Mrs. Van Sickle.

DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 1 egg, 2 squares of melted chocolate, $\frac{3}{4}$ cup sour milk, 1 scant teaspoon soda put in milk, 1 teaspoon vanilla, 2 cups flour. Cream butter, add sugar and continue to cream mixture. Add egg well beaten and then chocolate. Mix all well. Add milk and vanilla and flour. Beat 3 minutes. Bake in pan prepared with waxed paper for 25 minutes in moderate oven. This cake burns very easily. If it gets too brown on top place a piece of paper over it.
Mrs. Van Sickle.

WHITE CAKE

$1\frac{1}{2}$ cups sugar, 1 cup butter, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder, flavoring. Bake in long tin. Add whites of few eggs well beaten.
Mrs. E. H. Allen.

ROLL JELLY CAKE

3 eggs, 1 scant cup sugar, 2 tablespoons butter, 5 tablespoons sweet milk, 2 teaspoons baking powder, 1 cup flour, flavoring.
Mrs. E. H. Allen.

PORK CAKE

2 pounds salt pork ground fine, 1 pound butter, 2 pounds raisins, 2 pounds currants, 1 pound figs, 1 pound dates, 2 pounds mixed nuts, 1 pound orange, citron and lemon peel, $\frac{1}{2}$ dozen eggs, 1 pint molasses, $1\frac{1}{2}$ cups sour milk, 2 cups brown sugar, cinnamon, cloves, nutmeg, ginger, 1 lemon peel grated, and vanilla to taste. 2 teaspoons soda, 1 teaspoon baking powder, 2 pounds flour. Bake 2 hours.
Mrs. Sieg.

BROWN CAKE

1 cup brown sugar, $\frac{1}{2}$ cup shortening, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon all kinds of spices, $\frac{1}{2}$ teaspoon vanilla, 2 eggs, $\frac{1}{2}$ cup raisins, $1\frac{1}{2}$ cups flour. Bake in a square pan and frost.
Mrs. Sieg.

PECAN OR WALNUT CAKE

1 pound sugar, 1 pound pastry flour, $\frac{3}{4}$ pound butter, 6 eggs beaten separately, 2 nutmegs, 2 pounds seedless raisins, $\frac{1}{2}$ cup brandy or fruit juice, 1 cup molasses, $\frac{1}{2}$ teaspoon soda dissolved in it, 1 rounded teaspoon baking powder, 1 pound shelled nut meats, 3 half orange peels. Bake 3 hours. Have oven hot ten minutes then bake slowly. Place pan of water in oven.
Mrs. Van Sickle.

COCOA CAKE

1 cup sugar, 1 cup water, 1 egg, $1\frac{1}{2}$ tablespoons butter, 2 cups flour, 4 tablespoons cocoa. Baking powder or soda and cream of tartar.
Mrs. C. E. Davy.

PORK CAKE

1 pound fat pork ground, 1 pint boiling water—cool and add 3 cups brown sugar, 1 cup molasses, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon salt, 2 teaspoons soda, 1 pound raisins, 1 pound currants, 1 cup nut meats, 8 cups flour. Bake $1\frac{1}{2}$ hours in a slow oven.
Mrs. C. E. Davy.

WHITE FRUIT CAKE

2 cups white sugar, $\frac{1}{2}$ cup butter, 3 eggs, 2 pounds white raisins, 1 pound citron, $\frac{1}{2}$ pound lemon peel, $\frac{1}{2}$ pound almond meats, 1 cup sweet milk, a little salt, rind of 1 lemon, 2 heaping teaspoons baking powder, $2\frac{1}{2}$ cups flour, 1 bottle cherries, 2 cans cocoanut. Bake 2 hours.
Mrs. Sieg.

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SPANISH BUN—A Cake

2 cups brown sugar, $\frac{3}{4}$ cup butter, 4 eggs (whites of 2 for frosting), 1 cup sweet milk, 1 nutmeg, 1 tablespoon cinnamon, 1 tablespoon lemon extract, 2 cups flour, 2 teaspoons baking powder. Cover with frosting made of brown sugar.

Mrs. H. C. Nicholson.

BROWN CAKE

Rub in hand $\frac{1}{2}$ cup butter, 1 cup sugar, 2 cups flour. Add 1 cup raisins, seeded, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 pinch salt. Beat lightly 1 egg and add 1 cup milk with 1 teaspoon baking soda. Mix with above and bake in slow oven 50 minutes. Line tin with paper.

Mrs. M. F. Sells.

DARK MOLASSES LAYER CAKE

2 eggs, 1 cup sugar, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ teaspoon each of cinnamon and allspice, 1 tablespoon butter, $\frac{1}{2}$ cup molasses, 2 cups flour.

Mrs. C. E. Davy.

APPLE SAUCE CAKE

$2\frac{1}{2}$ cups apple sauce, 2 cups brown sugar, 1 scant cup suet or butter and lard mixed, 1 cup raisins, 1 teaspoon each cinnamon, cloves and salt, 3 teaspoons soda in apple sauce, flour.

Mrs. C. E. Davy.

GINGER BREAD

2 cups flour, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup shortening, 1 level teaspoon soda, $\frac{1}{2}$ cup molasses, 1 teaspoon cinnamon, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon cloves, 1 cup sour milk. If desired add $\frac{1}{2}$ or more cup of raisins. Mix all dry ingredients together, except soda which is dissolved in the milk. Add remaining ingredients and beat thoroughly.

Mrs. Brower.

WHITE CITRON CAKE

2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup water, 3 cups flour, 1 cup citron, whites 4 eggs, 2 teaspoons baking powder. Cream butter and sugar. Add water and 2 cups of the flour and the baking powder, then half of the beaten eggs. Stir, then add the rest of the flour and eggs.

Mrs. Wm. Westerman.

EGGLESS APPLE SAUCE CAKE

Cream 2 tablespoons butter with one cup of sugar. Add $1\frac{1}{2}$ cups of unsweetened apple sauce, 2 level teaspoons soda, 1 cup raisins, 1 cup nuts, and 2 cups of flour.

Mrs. Banta.

SOUR CREAM CAKE

1 cup sour cream, 1 cup sugar, 1 egg, $\frac{1}{2}$ teaspoon cinnamon and $\frac{1}{2}$ teaspoon cloves, $1\frac{1}{2}$ cups flour with 1 level teaspoon soda sifted in it, $\frac{1}{4}$ teaspoon salt. When baked cover with dots of butter, powdered sugar and cinnamon.

Mrs. H. C. Nicholson.

GINGER BREAD

2 eggs, 1 cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup shortening, 1 cup boiling water, 2 teaspoons soda, $2\frac{1}{2}$ cups flour, 1 teaspoon each ginger, cloves and cinnamon.

Mrs. Cusac.

LIGHTNING CAKE

Whites of 2 eggs in large cup. Fill cup $\frac{1}{2}$ full with butter, then fill to brim with milk. Sift together 3 times $1\frac{1}{2}$ cups pastry flour, 1 cup sugar, pinch salt, $1\frac{1}{2}$ teaspoons baking powder. Beat all together for 7 minutes and bake in slow oven.

Mrs. C. M. Sutton.

YELLOW CREAM CAKE

3 eggs beaten separately, $\frac{1}{2}$ cup butter, 1 cup milk, 2 cups granulated sugar, 3 cups flour, 2 teaspoons baking powder.

Mrs. C. M. Sutton.

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SPONGE CAKE

1 cup flour, 1 cup sugar, 1 heaping teaspoon baking powder, 2 eggs, $\frac{1}{2}$ cup boiling water, pinch of salt, flavoring. This cake must be thoroughly beaten and as each ingredient is added, it should be beaten with egg beater to insure a fine grain in cake.

Mrs. Brower.

CHOCOLATE CAKE (Good)

1 cup sugar, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{4}$ cup sour milk, 1 teaspoon soda, 1 heaping cup flour, $\frac{1}{2}$ teaspoon baking powder, 3 heaping teaspoons cocoa, 1 teaspoon vanilla, $\frac{1}{2}$ cup boiling water added last. The batter is very thin.

Mrs. Berkaw.

RAISIN CAKE

2 eggs, 2 cups brown sugar, $\frac{1}{2}$ cup butter and lard, 1 cup sour milk, 1 cup raisins chopped fine, 1 teaspoon each cinnamon, cloves, nutmeg, soda and baking powder, 3 cups flour. Bake in layers.

Mrs. Cusac.

FRUIT CAKE

2 cups sugar, 1 cup butter or shortening, 4 eggs, creamed together, 1 pound raisins, 1 pound currants, 2 teaspoons cinnamon, 2 teaspoons spice, 1 whole grated nutmeg, 1 tablespoon soda (in) 1 cup of molasses, 1 cup coffee, 4 cups flour, 2 teaspoons baking powder. Other fruit may be added. Dust with flour before adding to cake. Bake, cool and shut up in tight crock.

Mrs. Bowe.

CHOCOLATE CAKE

2 cups brown sugar, $\frac{1}{2}$ cup butter creamed together, add 2 eggs broken in and beaten one at a time, 2 squares Baker's chocolate dissolved in $\frac{1}{2}$ cup boiling water (let cool before adding), $\frac{1}{2}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla.

Mrs. F. S. Stewart.

WHITE CAKE

1 cup sugar, 1 large tablespoon lard, 2 egg whites, 1 cup water, 2 cups flour, 2 teaspoons baking powder, pinch of salt, flavoring. Mix first three items together—cream well. Then add water and then flour and baking powder. Mix all together. Let stand about four minutes and beat very thoroughly.

Mrs. Brower.

ONE EGG CAKE (Easy to make)

1 cup sugar, 1 egg, 8 teaspoons melted butter, $\frac{3}{4}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, extract. Sift flour, sugar and baking powder together. Break egg in milk and then put in melted butter. Pour all in flour and sugar and beat.

Mrs. Berkaw.

SOUR CREAM CAKE

2 eggs, 1 cup sugar, 1 cup sour cream, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, $2\frac{1}{2}$ cups flour. Flavor to taste.

Mrs. Earl A. Mason.

PRINCE OF WALES CAKE

$\frac{3}{4}$ cup granulated sugar, $\frac{1}{4}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, 2 tablespoons molasses, 1 cup chopped raisins, a little lemon peel, walnut meats, 1 heaping teaspoon soda dissolved in 2 tablespoons warm water, 2 cups flour. Bake in two layers and spread with lemon filling: Juice and grated rind of 1 lemon, 1 cup sugar, 1 egg, 1 teaspoon butter. Steam over kettle until thick.

Mrs. Laura Millward.

MAHOGANY CAKE

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, teaspoon soda (dissolved in milk), 3 eggs beaten together, 2 cups flour, 1 teaspoon baking powder, $\frac{1}{2}$ cup grated chocolate cooked in half cup milk until thick. Cool and stir in cake last. Flavor with vanilla.

Mrs. C. H. Palmer.

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DATE LOAF

1 pound dates, floured; 2 cups sour milk, 1 teaspoon soda, 3 cups graham flour, 1 cup brown sugar, pinch of salt. Bake 1 hour.

Mrs. Geo. H. Buchanan.

NUT BREAD

1 cup graham flour, 1 cup white flour, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ teaspoon salt, 3 to 4 teaspoons baking powder, 1 cup milk, $\frac{1}{2}$ cup nut meats. Mix and sift the dry ingredients well (do not discard any of the bran from the graham flour). Beat the milk into these, stir in the nut meats and let rise for 20 minutes. Bake in a moderate oven about 45 minutes.

Mrs. George H. Buchanan.

Icings

SOFT FROSTING

1 cup granulated sugar, $\frac{1}{2}$ cup milk. Let boil until it drops from spoon in strings. Pour into a bowl, and add 1 teaspoon flour. Beat a few moments, and let stand until cool and thick enough to spread on cake without running.

Mrs. Roberts.

CARAMEL ICING.

2 cups brown sugar, $\frac{1}{2}$ cup milk, piece of butter size of walnut, vanilla. Cook slow until forms soft ball in water. Add milk if necessary.

Mrs. Hotelling.

CHOCOLATE DIP

$\frac{1}{2}$ cup cocoa, 2 cups white sugar. Mix well and add gradually 1 cup boiling water, 1 teaspoon vanilla. Boil all together for 5 minutes, stirring continually.

Mrs. A. L. Litchfield.

CHOCOLATE ICING

2 small cups sugar, $\frac{1}{4}$ cup grated chocolate, 1 tablespoon cocoa, $\frac{1}{2}$ or 1 cup of milk. Boil until it threads, then add piece of butter and teaspoon vanilla. If necessary thin with cream.

Mrs. Hirschfield.

MARSHMALLOW FROSTING

2 tablespoons gelatin dissolved in $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup boiling water, 2 cups powdered sugar. Beat until required thickness.

Mrs. Mortimer.

CHOCOLATE FROSTING

1 cup powdered sugar, 1 heaping teaspoon butter, 1 tablespoon cocoa. Mix with hot coffee.

Mrs. Scott.

CHOCOLATE FROSTING

2 cups confectioner's sugar, 2 tablespoons cocoa, 1 tablespoon butter, 4 tablespoons coffee. Pour coffee over butter and mix.

Mrs. C. H. Palmer.

APPLE FROSTING

White of 1 egg, 1 good sized apple grated, sugar. Whip until stiff.

Mrs. C. E. Davy.

PRUNE FILLING

$\frac{1}{4}$ pound prunes soaked over night in cold water. Stew and remove stones. Press through sieve and stir into whites of 2 eggs with 2 tablespoons sugar—powdered.

Mrs. C. E. Davy.

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FROSTING

2 cups brown sugar, $\frac{1}{2}$ cup milk, butter size of an egg. Boil till forms a soft ball when dropped in cold water. Mrs. Cusac.

BOILED FROSTING

1 cup sugar, $\frac{1}{2}$ cup water, $\frac{1}{4}$ teaspoon cream tartar. Boil all together. When same spins a thread, stir it in the beaten whites of 2 eggs. Flavor to suit. Mrs. Brower.

CHOCOLATE FROSTING

1 ounce bitter chocolate or cocoa, $\frac{3}{4}$ cup white sugar, butter size of walnut, $\frac{1}{2}$ cup condensed milk, flavoring. Cook together, stirring constantly. When thick add flavoring and place on cake while hot. Mrs. Brower.

MAPLE FROSTING

1 cup brown sugar, $\frac{1}{4}$ cup cream, 1 teaspoon butter. Boil 15 minutes. Mrs. Brownlee.

Cookies, Friedcakes, Etc.

When two do the same thing, it's not the same thing at all.

COOKIES

2 cups brown sugar, 1 cup shortening, 3 eggs, 5 tablespoons sour cream, 1 teaspoon soda, 1 teaspoon baking powder. Flour enough to roll thin. Cut and bake. Mrs. Sieg.

COOKIES

2 cups brown sugar, 2 eggs, 1 cup sweet milk, 1 cup half butter and half lard, 2 tablespoons baking powder. Lemon or vanilla flavoring and enough flour to make soft dough. Roll out thin. Bake in hot oven. Mrs. Cusac.

COOKIES

1 cup white sugar, $\frac{1}{2}$ cup light brown, 1 cup shortening, 1 egg, 1 cup buttermilk, salt and nutmeg, $1\frac{1}{2}$ teaspoons soda, 1 large teaspoon baking powder sifted with flour. Enough flour to make stiff enough to roll. Bake in quick oven. Mrs. Lee Palmer.

GINGER COOKIES

1 cup molasses, $\frac{1}{2}$ cup sugar (brown), 1 cup lard, 1 teaspoon cinnamon, 1 egg, $\frac{1}{2}$ cup water, 2 teaspoons soda, 1 teaspoon ginger. Roll enough flour with mixture to make soft. Mrs. Hotelling.

GINGER COOKIES

1 cup granulated sugar, 1 cup lard, 1 cup molasses, 1 cup sour milk, 1 egg, 1 tablespoon soda, 1 tablespoon ginger and flour enough to roll. Sprinkle with sugar before baking. Mrs. Cusac.

CHEAP GINGER COOKIES

2 cups sugar, 1 cup drippings, 1 cup molasses, 1 cup boiling water, 5 level teaspoons soda, 2 teaspoons ginger, 1 teaspoon cinnamon, pinch of salt. Mrs. E. L. Roberts.

OATMEAL COOKIES

1 cup shortening (half lard and half butter), 1 cup sugar, 2 eggs, pinch salt, $\frac{1}{2}$ cup sweet milk, 2 cups rolled oats, 2 cups flour in sifter, add 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg, small teaspoon baking soda, $\frac{1}{2}$ cup chopped raisins. Mix all together and drop on buttered pans. Mrs. Wm. Cromie.

OATMEAL COOKIES

Cream 1 cup butter (or lard) with 1 cup sugar. Add 1 tablespoon sweet cream and 2 beaten eggs, 1 tablespoon buttermilk or sour milk and $\frac{3}{4}$ teaspoon soda. Add 2 cups flour, 2 cups uncooked oatmeal, 1 cup raisins, 1 cup nuts. Drop on greased pans and bake about 15 minutes. Mrs. Phillip Miller.

OATMEAL COOKIES

3 cups rolled oats, 3 cups flour, mix; 2 cups granulated sugar, $\frac{3}{4}$ cup lard, 2 eggs, 1 cup chopped raisins, 1 teaspoon cinnamon, 1 teaspoon soda pinch of baking powder, 1 cup of sour milk. Mix oats and flour. Mix other ingredients and pour over oats. Drop in pan and bake in slow oven. Mrs. Bowe.

OATMEAL COOKIES

2 eggs, 1 cup shortening, 1 cup brown sugar, 6 tablespoons sweet milk, 1 teaspoon each of cinnamon and soda, $\frac{1}{2}$ teaspoon salt, 2 scant cups flour, 2 scant cups dry oatmeal, 1 cup raisins. Mix thoroughly and drop from teaspoon. Bake slowly. Mrs. Cusac.

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OATMEAL DROP COOKIES

2 cups rolled oats ground fine, 2 cups flour, $\frac{2}{3}$ cup butter, 1 cup sugar, 2 eggs, 1 cup chopped raisins, 1 cup sour milk, 1 teaspoon soda. Season with cinnamon, drop on well buttered pans and bake in a well heated oven.

Mrs. Horace Mason.

ROLLED OAT COOKIES

1 cup butter, 1 cup sugar creamed, 2 eggs, 1 teaspoon soda dissolved in 1 tablespoon sour milk, 1 cup raisins chopped, spice to taste, 2 cups flour, 2 cups oats. Drop with teaspoon into buttered pans and bake in rather slow oven.

Mrs. Church.

SUGAR COOKIES

2 eggs, 1 cup sour milk, 1 teaspoon soda, 2 cups sugar (light brown), nutmeg, $\frac{1}{2}$ teaspoon salt, 1 cup lard, flour.

Mrs. A. J. Ackerman.

SUGAR COOKIES

2 cups sugar, 3 eggs, 1 cup butter, 1 level teaspoon soda, 2 tablespoons hot water (dissolve soda in water). Flour to make a soft dough —not too stiff.

Mrs. Brower.

SUGAR COOKIES

2 cups sugar, 1 cup buttermilk, 1 cup shortening, 1 egg, 1 teaspoon (level) soda, 1 heaping teaspoon baking powder, pinch of salt, nutmeg. Flour to make a soft dough.

Mrs. Brower.

WHITE SUGAR COOKIES

$1\frac{1}{2}$ cups granulated sugar, 1 cup lard, $\frac{1}{2}$ teaspoon salt. Cream above together and add 3 well beaten eggs, a cup of butter milk or fresh sour milk, level teaspoon soda. Use enough flour to make stiff enough so cookies will not fall if you like them like cake. 3 heaping teaspoons baking powder, teaspoon vanilla and sprinkle sugar on top before cutting cookies. Try a few first to see if you have right amount of flour.

Mrs. Earl A. Mason.

NUT COOKIES

2 cups light brown sugar, 1 cup lard or butter, 2 eggs, 1 cup sour milk, 1 teaspoon soda, 1 cup chopped nuts. Flour enough to roll. Fine cookies.

Mrs. Sieg.

FRUIT COOKIES

Cream together 1 cup butter, $1\frac{1}{2}$ cups brown sugar, 3 eggs, 1 cup walnut meats cut fine. Grind 1 cup raisins, $\frac{1}{2}$ cup lemon and citron peel, 1 teaspoon cinnamon, 1 teaspoon nutmeg, level teaspoon soda in a little warm water, 1 teaspoon baking powder, 3 cups flour. Bake in slow oven.

Mrs. M. F. Sells.

FRUIT COOKIES

1 egg, 1 cup brown sugar, $\frac{1}{2}$ cup sour milk, 1 level teaspoon soda, 2 heaping teaspoons baking powder, $\frac{1}{2}$ cup shortening, 3 cups flour, salt, vanilla. Filling for same: $\frac{1}{2}$ cup brown sugar, 1 cup chopped fruit and nuts, 1 teaspoon flour, $\frac{1}{2}$ cup water. Cook together and spread between two cookies, patting one well down on the other.

Mrs. Brower.

LEMON COOKIES

4 cups sifted flour, 1 cup butter, 2 cups sugar, juice of 1 lemon, grated peels from outside, 3 eggs whipped light. Beat thoroughly each ingredient, adding after all is in, $\frac{1}{2}$ teaspoon soda dissolved in a little milk. Roll out as any other cookies; bake a light brown. Use no other wetting.

Mrs. C. E. Davy.

FILLED COOKIES

1 cup raisins, 1 cup sugar, $\frac{1}{2}$ cup water, 1 tablespoon flour. Boil mixture until thick. Cookie dough: 1 cup sugar, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sweet milk, $3\frac{1}{2}$ cups flour, 1 egg, 1 teaspoon baking powder, 1 teaspoon each vanilla and lemon. Roll dough thin, spread with filling and put another cookie on each. Bake in moderate oven.

Mrs. Philip Miller.

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BROWN COOKIES

1 cup sugar, 1 cup lard, 1 cup sweet milk, 1 cup molasses, 1 tablespoon soda (scant), 1 tablespoon ginger, 1 egg, 1 tablespoon vinegar pinch of salt. Flour to thicken—about 3 cups.

Mrs. Berkaw.

BOSTON COOKIES

Cream 1 cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs well beaten, 4 teaspoons hot water, 1 teaspoon soda in hot water, $3\frac{1}{2}$ cups flour sifted 3 times, 1 cup walnut meats, 1 cup chopped raisins. Drop a tablespoon of batter on greased pans two inches apart and bake in hot oven.

Mrs. Harriet Kanouse.

DATE COOKIES

2 cups brown sugar, 2 cups butter, 1 cup sour milk, 2 teaspoons soda, 4 cups wheat flour, 4 cups oatmeal, 1 pound dates, cream butter and sugar. Dissolve soda in milk, add milk, oatmeal and flour. Mix, roll and cut like cookies. Spread the filling between two cookies and bake in a moderate oven. (Half this recipe for a small family). For cooked filling: Boil until thick 1 pound stoned dates, 1 cup granulated sugar and 1 cup water.

Miss McCubbn.

COOKIES WITHOUT EGGS

$1\frac{1}{2}$ cups brown sugar, 1 cup shortening, 1 teaspoon baking powder, 1 small teaspoon baking soda dissolved in $\frac{1}{2}$ cup sour milk or cream, 1 cup raisins or currants, chopped nuts are also nice. Flavor with nutmeg or vanilla.

Mrs. Hirschfield.

SOUR CREAM COOKIES

2 cups sugar, 1 cup lard and butter, 1 cup sour cream, 2 eggs, 1 teaspoon soda, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon nutmeg. Flour to roll. Pinch of salt.

Mrs. E. L. Roberts.

CLIFFORD TEA COOKIES

1 cup shortening (preferably butter), 2 cups brown sugar, 2 eggs, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, one cup chopped nuts, $3\frac{1}{2}$ cups flour. Cream shortening and sugar thoroughly. Add the eggs (well beaten) and continue to heat. Sift flour, salt and soda 3 times and add with nuts to first mixture. Pack in a mold and leave in refrigerator over night. In morning turn out on a board and slice as thin as possible. Bake in oven at 400 degrees. This recipe makes 5 dozen cookies.

Mrs. H. O. Buelteman.

ROCKS

$1\frac{1}{2}$ cups brown sugar, 3 eggs, $\frac{3}{4}$ cup butter, 3 cups flour, 1 cup raisins, 1 cup nut meats, 1 teaspoon soda dissolved in hot water, 1 teaspoon cinnamon, 1 teaspoon allspice, pinch of salt. Drop in pans and bake.

Mrs. Sieg.

HERMITS

3 eggs, 2 cups brown sugar, 1 large cup melted butter, $\frac{1}{2}$ cup milk with 1 teaspoon baking soda, 1 teaspoon each cloves and cinnamon, 1 package seeded raisins, $\frac{1}{2}$ package seedless raisins, 1 cup walnut meats, 4 cups flour. Drop from teaspoon on buttered tins and bake 15 minutes. This recipe may be used by adding 1 cup of bran or oatmeal and 3 cups of flour.

Mrs. M. F. Sells.

HERMITS

1 cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 2 eggs, $\frac{1}{2}$ cup butter, 2 cups flour, 1 teaspoon spice, 1 cup raisins, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup walnuts.

Mrs. Kempthorne.

HERMITS

3 eggs beaten, $1\frac{1}{2}$ cups sugar, 1 cup butter, $\frac{1}{2}$ cup chopped walnuts, 1 cup raisins chopped, 1 teaspoon cloves, 1 teaspoon vanilla, 1 teaspoon soda, $2\frac{1}{2}$ cups flour. Drop with spoon on buttered pan.

Mrs. Kennedy.

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CUP CAKES

1 cup sour cream and $\frac{1}{2}$ teaspoon soda, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, 2 eggs well beaten, 2 cups flour with 2 teaspoons baking powder, 1 teaspoon vanilla. Raisins may be added.

Mrs. M. F. Sells.

HULL HOUSE NUT CAKES

$1\frac{1}{2}$ cups sugar, scant cup butter, 3 eggs, 1 teaspoon soda in 1 tablespoon hot water, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ nutmeg, vanilla and lemon, 3 cups flour, 1 pound dates, $\frac{1}{2}$ pound walnut meats. Drop, using teaspoon.

Mrs. H. C. Nicholson.

DROP CAKES

1 cup brown sugar, $\frac{1}{2}$ cup butter or lard, 1 egg beaten thoroughly then added 1 teaspoon baking soda dissolved in 1 cup sour cream or milk, 2 cups flour, 1 cup of currants or raisins. Flavor with spices or 1 teaspoon vanilla. This can be baked in a loaf cake if desired.

Mrs. Hirschfield.

SCOTCH SHORT BREAD

2 pounds flour, $\frac{1}{2}$ pound light brown sugar, 1 pound butter. Mix flour and butter with hands then add sugar. Knead to smooth paste, roll $\frac{1}{2}$ inch thick and cut in oblong cakes. Prick with fork all over and bake in moderate oven $\frac{1}{2}$ hour.

Mrs. M. F. Sells.

DATE BARS

Yolk 3 eggs, 1 cup white sugar, whites of 3 eggs beaten stiff, pinch salt, 1 teaspoon baking powder, 1 cup flour, 1 cup nut meats cut fine, 1 pound dates cut fine. Roll in sheet about $\frac{1}{2}$ inch thick and bake in moderate oven about 15 minutes. While hot cut in strips and roll in powdered sugar.

Mrs. M. F. Sells.

DATE BARS

1 cup Swansdown flour, 1 teaspoon baking powder, 5 eggs, 1 cup fine granulated sugar, 1 pound dates, $1\frac{1}{2}$ cups walnut meats. Separate eggs and beat whites stiff. Add granulated sugar and egg yolks. Sift flour and baking powder and add to mixture. Barely mix in dates and nuts. Bake in a large flat tin in slow or very moderate oven 30 to 40 minutes. When done cut in bars and sprinkle with powdered sugar. These are delicious though a little expensive.

Mrs. Donald Y. Dilger.

DATE BARS

1 pound dates, 1 pound English walnuts (cut small), 3 eggs, 1 cup sugar, 1 cup flour, $\frac{1}{3}$ teaspoon baking powder. Spread out in dripping pan and bake in moderate oven. Cut while hot.

Alice Roberts.

COCOANUT MACAROONS

1 pound grated cocoanut, $\frac{1}{2}$ pound powdered sugar, whites of 2 eggs well beaten. Mix well together and bake on wafer paper in pieces size of walnut. The oven should not be too hot.

Mrs. Kennedy.

SCONES

2 ounces lard, 2 ounces butter, 6 ounces sugar beaten to a cream. 1 pound sifted flour, 2 teaspoons baking powder, pinch of salt, 4 ounces raisins, 2 beaten eggs and milk enough to make a stiff dough. Roll out, cut in shapes and bake in a moderate oven.

Mrs. J. B. Whitley.

DATE STRIPS

3 eggs beaten light, 2 may be used with a little milk, pinch salt, 1 cup sugar, 1 cup nut meats cut fine, 1 cup flour, 1 cup dates, 2 heaping teaspoons baking powder, 1 teaspoon vanilla. Spread in long flat pan on oil paper. Bake like layer cake. When done and slightly cool cut in strips and roll in powdered sugar.

Mrs. E. W. Phillips.

FRIED CAKES

1 cup sugar, 1 egg, 1 cup sour milk, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon baking soda, salt, nutmeg, flour. Makes 4 dozen.

Mrs. Brownlee.

DOUGHNUTS

2 eggs, 1 cup sugar, salt, nutmeg, 1 cup sweet milk, 3 tablespoons shortening, 3 teaspoons baking powder. Flour enough to roll. Cut and fry in hot lard.

Mrs. Sieg.

DOUGHNUTS

1 cup sugar, 1 cup milk, 2 eggs, 3 teaspoons baking powder, 4 tablespoon melted butter, 1 teaspoon nutmeg, $2\frac{1}{2}$ cups flour or enough to make a batter just thick enough to roll.

Mrs. Mulliken.

POTATO DOUGHNUTS

1 cup sugar and butter size of walnut, 1 cup mashed potatoes, 2 eggs broken in a cup. Fill cup with sweet milk, 2 teaspoons baking powder, nutmeg, salt. Enough flour to make dough as soft as can be handled. Makes about 2 dozen. To double recipe: 2 cups sugar, 1 tablespoon shortening, 1 cup mashed potatoes, 3 eggs, 1 cup sweet milk, 4 teaspoons baking powder.

Mrs. Harriet Kanouse.

FRIED CAKES

1 cup sugar, 1 teaspoon salt, 1 egg, 1 cup buttermilk, level teaspoon soda, nutmeg. Fry in hot lard.

Mrs. Brownlee.

FRIED CAKES

2 eggs, 1 cup sour milk, 1 cup mashed potatoes, 1 cup sugar, 2 heaping tablespoons lard, 1 level teaspoon baking soda, 1 heaping spoon baking powder, nutmeg, flour to make a soft dough. Cream lard and potatoes together when potatoes are hot.

Mrs. Brower.

FRIED CAKES

1 cup sugar, 3 eggs, 2 tablespoons melted lard, 3 rounding teaspoons baking powder, 1 cup sweet milk, $\frac{1}{2}$ teaspoon nutmeg. Flour to make soft dough.

Mrs. E. Williams.

FRIED CAKES

1 cup white sugar, $\frac{1}{2}$ cup light brown, 1 cup hot mashed potatoes, 2 eggs, 6 teaspoons melted lard, 1 cup buttermilk, $1\frac{1}{2}$ teaspoons soda, 1 heaping teaspoon baking powder sifted with flour, salt and nutmeg. Enough flour to roll out. Fry in deep fat.

Mrs. Lee Palmer.

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LEMON MILK SHERBET

1 quart milk, 3 lemons, 2 cups sugar. Put milk in freezer first. Just before freezing, add lemon juice mixed with sugar.

Mrs. Earl A. Mason.

ORANGE SHERBET

$\frac{3}{4}$ cup of orange juice and juice of 1 lemon, 2 cups sugar, 5 cups water. Grate the rind of 2 oranges and rub into the sugar. Add the water and boil 3 minutes. Strain. Add to the juice and when perfectly cool—freeze.

Mrs. E. Williams.

PINEAPPLE CREAM

1 can pineapple cut up in small pieces, 1 quart of lemon Jello made with the juice and water. Whipped cream on top.

Mrs. J. B. Whitley.

JELLY SPONGE

Fill a glass dish with sliced sponge cake. Make 1 quart of Jello with any fruit juice. Let stand until cool. Cover the cake. Then when set cover with a good custard and whipped cream.

Mrs. J. B. Whitley.

CROMBROSE

$\frac{1}{2}$ pint whipping cream, 2 tablespoons soft sugar, 1 teaspoon vanilla, $\frac{1}{2}$ cup chopped nuts and $\frac{1}{2}$ package dates chopped. Whip the cream, add the sugar, flavoring, nuts and dates. Mix well and serve in glasses.

Hortense Moore.

AMBROSIA FROM FLORIDA

2 large grape fruit and 6 oranges cut in small pieces, 1 cup sugar. Let stand an hour, then decorate with dessicated cocoanut or chopped cherries.

Mrs. J. B. Whitley.

RASPBERRY SANDWICH

1 cup sugar, a piece of butter to fit in a dessert spoon, 2 eggs well beaten in, 1 cup flour and 1 teaspoon of baking powder. Split and spread with raspberry jam.

Mrs. J. B. Whitley.

CREAM DESSERT

1 pint whipping cream, 1 teaspoon gelatine dissolved, 4 tablespoons of powdered sugar, about 12 macaroons, 1 can pineapple, $\frac{1}{2}$ pound marshmallows, 1 teaspoon vanilla. Add sugar, gelatine and vanilla to cream and whip stiff. Then add pineapple and marshmallows cut in small pieces. Crush macaroons and mix all together. Put on ice and let stand for an hour or longer. Serve with cherry on top.

Mrs. M. F. Sells.

ICE CREAM

2 quarts milk, 1 large can carnation milk, $1\frac{1}{8}$ cups sugar, $\frac{1}{2}$ cup flour, 3 eggs. Stir flour and sugar together and then add enough milk to make a thick cream. Heat remainder of milk over steam, adding condensed milk also. Stir in sugar and flour mixture and when cooked sufficiently so as not to taste raw, take from fire and stir in the beaten yolks of the eggs. Strain through fine sieve at least twice and when cool, add beaten whites of eggs and flavoring.

Mrs. Brower.

CHOCOLATE SYRUP FOR ICE CREAM

2 ounces cocoa, $1\frac{1}{2}$ cups granulated sugar, 1 cup boiling water. Boil until sugar is dissolved to required thickness. Add 1 teaspoon vanilla.

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AMBER MARMALADE

Shave 1 orange, 1 lemon and 1 grape fruit very thin, rejecting nothing but the seeds and membrane. Measure the fruit and add 3 times as much water as fruit. Let stand in an earthen vessel until next morning, then boil 10 minutes only. Let stand another night and the second morning add pint for pint of sugar and boil steadily until it jellies. Should be clear-pale jelly. To this end stir as little as possible. Supposed to make ten or twelve glasses.

Mrs. F. E. Amick.

SPICED GOOSEBERRIES

4 pounds fruit, 4 pounds sugar. Boil 20 minutes. Add 1 cup vinegar, boil 10 minutes. Add 3 tablespoons allspice. Mrs. M. F. Sells.

CRANBERRY SAUCE

Pick over and wash 1 quart cranberries. Put in saucepan and add $\frac{3}{4}$ cup water. Cook until soft. Strain through a colander, then place into saucepan, add 2 cups sugar and let come to a boil. Remove from fire. Put into mould and let cool.

Mrs. Horace Mason.

CANNED FRESH STRAWBERRIES

Wash and hull ripe strawberries and mash. Measure equal parts of berries and sugar and put in layers in a crock. Cover and let stand 24 hours in a cool place. Stir occasionally. Seal in sterilized jars, being careful to fill to running over. Can be used for shortcake during winter.

Mrs. M. F. Sells.

PLUM CONSERVE

4 pounds fruit (remove pits), 4 pounds sugar. Boil 20 minutes and add 1 pound raisins, 3 oranges, rind grated and orange cut in small pieces, $\frac{1}{4}$ pound walnut meats. Cook 10 or 15 minutes and put in jelly glasses.

Mrs. M. F. Sells.

GRAPE CONSERVE

6 cups grapes, 6 cups sugar, 2 cups water, 1 cup walnut meats, 2 oranges, $\frac{1}{2}$ pound raisins. Measure grapes, press pulp from skins and heat until soft. Press through sieve to remove seeds. Put on stove with skins, sugar, water, raisins chopped and oranges sliced. Then cook 30 minutes or until thick. Remove from fire and add chopped nuts.

Mrs. Cusac.

GRAPE CONSERVE

5 pounds grapes, 1 pound seeded raisins, 5 pounds white sugar, juice and pulp of two oranges, 1 cup walnuts, 1 teaspoon cinnamon and 1 of nutmeg, cloves and allspice. Wash grapes, separate skins from pulps, chop skins and raisins, add to pulp, add oranges, taking care to reserve white part. Cook until thick.

Mrs. H. C. Nicholson.

PEAR CONSERVE

5 pounds hard pears, cut in half inch dice, 5 pounds granulated sugar. Put on pears and let stand over night. Next day put on range with yellow rind of 2 oranges cut into small pieces, juice of 3 oranges, juice of 2

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lemons and 1 pound raisins. Boil slowly for 2 hours or until quite thick. Just before taking from range, add $\frac{1}{2}$ pound walnut meats broken into small pieces. Seal in fruit jars.

Mrs. H. C. Nicholson.

CHIPPED PEARS

8 pounds of sickle or other good pears, 8 pounds of granulated sugar, $\frac{1}{2}$ pound of candied ginger root, 4 lemons. Chip or slice the pears. Chip the ginger root and let them boil together with the sugar for one hour slowly. Boil the lemons whole in clear water until tender. Then cut up in small bits, removing the seeds. Add to the pears and boil one hour longer.

Mrs. Roberts.

CHIPPED PEARS

5 pounds pears chipped, 5 pounds granulated sugar. Let stand over night. Next morning add 2 pounds raisins or dates, juice of 6 lemons, juice of 4 oranges. Put on stove and let simmer until thick like jam. Then put in glasses. Sprinkle with nut meats when serving.

Mrs. Sill.

Candies

MADRID CONFECTIONS

$\frac{1}{4}$ pound each figs, dates, raisins; $\frac{1}{2}$ pound each filberts and English walnuts; miscellaneous fruits and nuts. Put through a meat chopper. Knead to a smooth paste on a board well dredged with confectioners' sugar. Roll to $\frac{1}{4}$ inch thickness. Shape with small round cutter dipped in sugar and roll in granulated sugar.

Mrs. G. H. Buchanan.

COCOANUT CREAM CANDY

2 cups sugar, $\frac{1}{2}$ cup grated cocoanut, $\frac{2}{3}$ cup water and cocoanut milk. Boil sugar, water and cocoanut milk until it forms a hard ball in water. Remove from fire. Beat until creamy. Add cocoanut and beat until thick enough to pour. Pour in greased pan. Cut in squares.

Mrs. G. H. Buchanan.

SEA FOAM CANDY

3 cups white sugar, $\frac{1}{2}$ cup Karo (blue label can), $\frac{2}{3}$ cup cold water, whites of 2 eggs, $\frac{1}{2}$ teaspoon salt, 1 cup chopped nuts, 1 teaspoon vanilla. Boil sugar, water and Karo until it forms a ball in cold water, pour slowly over whites of eggs beaten with salt. Continue to heat until nearly stiff enough to hold its form. Add nuts and flavoring and turn into buttered pan. When cold cut into squares.

Mrs. H. O. Bullteman.

FUDGE

2 cups sugar, 2 heaping tablespoons cocoa, butter size walnut, $\frac{1}{2}$ cup milk, $\frac{1}{3}$ cup brown Karo syrup. Stir together. Cook moderately for five minutes after mixture begins to boil. Add flavoring and stir constantly until thick. Pour in buttered pan. When cool, cut into squares.

Mrs. Brower.

SEA FOAM CANDY

2 cups granulated sugar, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ cup water, 1 cup nut meats, 2 eggs. Cook sugar, water and syrup together until it will harden in cold water. Take from the fire, stir in nut meats, which have been broken in small pieces and add gradually, stirring constantly to the beaten whites of eggs. Beat until creamy and pour into buttered pan. Cool and cut into squares.

Mrs. Pollock.

A. G. BEASLEY

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Drinks

GRAPE JUICE

Steam 1 peck grapes. Add 1 quart water, boil until grapes are cooked thoroughly. Then strain. To 1 gallon of juice add 2 quarts water and 2 pounds sugar. Boil 20 minutes, and bottle hot. Wash bottles in soda water.

Mrs. A. L. Litchfield.

GRAPE JUICE

Heat 10 pounds grapes slowly with water barely to cover the grapes. Cook until grapes are broken. Strain through cheese cloth and let drip all night. Add $\frac{1}{2}$ water to the juice, then add 1 scant cup sugar to each quart of juice. Bring to a boil and bottle immediately.

Mrs. Meador.

FRUIT PUNCH FOR 50 PEOPLE

2 cups sugar, 1 cup water, 1 cup tea, ice water, 1 quart apollinaris water, 1 pint strawberry syrup, juice 5 lemons, juice 5 oranges, 1 can grated pineapple, $\frac{1}{2}$ pint maraschino cherries. Make a syrup by boiling sugar and water 10 minutes. Add tea, fruit juices, pineapple and strawberry syrup. Let stand 30 minutes. Strain and add ice water to make $1\frac{1}{2}$ gallons of liquid. Turn into a punch bowl over a piece of ice and add cherries and apollinaris water.

Mrs. Wm. Cromie.

FRUIT PUNCH

14 cups of tea (double amount of tea for 6 or so), 14 cups sugar—less will do, 36 lemons, 36 oranges, 1 large size can grated pineapple or 2 small cans, 1 large jar maraschino cherries, 7 quarts water. Will serve 100 if served in small goblets. If served in large goblets add $\frac{1}{4}$ more of everything.

FRUIT DRINK

1 dozen oranges, $\frac{1}{2}$ dozen lemons, 1 can shredded pineapple, 2 pounds sugar, more if needed, 1 can cherry or plum juice or both, 3 gallons water, this serves 125 people. Drop cherry in glass.

FRUIT PUNCH

3 dozen lemons, $1\frac{1}{2}$ dozen oranges, 1 can shredded pineapple, 1 can cherries, 2 or 3 pounds sugar, sweeten to taste. This makes 3 gallons.

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Meats

*"Some hae meat that canna eat,
And some hae none that want it."*

MEAT LOAF

2¼ pounds beef and ¾ pounds fresh pork ground together. Add 1 egg, ½ cup bread or cracker crumbs, 3 cups milk, 1 teaspoon celery salt, 1 medium sized onion (if desired), 1 small teaspoon salt and ¼ teaspoon pepper, mix thoroughly and bake in slow oven 1¼ hours.

Mrs. A. L. Litchfield.

CHEESE CREAM

Can be used for potatoes au gratin or cauliflower au gratin. 1 cup cheese, ¼ teaspoon mustard, 2 heaping teaspoons flour, 1 lump butter, salt to taste, same of paprika. Dissolve with 2 cups of milk, stirring constantly until the cheese is well melted, strain and pour over parboiled cauliflower broken into a greased earthen dish, sprinkle paprika on the top and bake until brown.

Mrs. A. E. Schlieder.

MEAT LOAF

1½ pounds beef (round steak), ¾ pounds pork, 1 cup milk, 2 eggs, enough cracker crumbs to make a loaf. Bake 1 hour. Mrs. Hotelling.

DURHAM CUTLETS

2 cups of minced cold beef. Salt and pepper. Mix with a paste made of 1 tablespoon of flour and a little milk. Let set on plate for an hour or more, then cut into pieces, dip in egg and bread crumbs and fry in deep fat.

Mrs. J. B. Whitley.

SMOTHERED CHICKEN

Chicken cut in pieces put in pan with butter, celery cut in pieces, salt and pepper, fry brown, then cook very slowly for 1 hour and a half. A sure way to have tender chicken is to dip in boiling water before cooking. Serve with cranberry sauce or jelly and hot biscuit.

Mrs. J. B. Whitley.

BRAISED CALVES' HEARTS

Wash calves' hearts, removing veins, arteries and clotted blood. Stuff with well seasoned dressing and skewer into shape. Season with salt and pepper, dredge with flour and fry in salt pork fat. When well browned, place in a small deep frying pan or casserole on a bed of vegetables (cubes of carrots, turnips, potatoes and onions). Add hot water to half surround the hearts, cover closely and bake 1½ hours, basting every twenty minutes. Remove the vegetables and hearts to a deep platter. Thicken the gravy and pour around the hearts.

Mrs. F. E. Amick.

MACARONI RAREBIT

2 tablespoons butter, 2 cups cheese, yolks of 2 eggs, ½ cup milk, ½ teaspoon mustard, ½ teaspoon salt, few grains of cayenne, 1 cup cooked macaroni.

Mrs. A. E. Schlieder.

SPAGHETTI WITH TOMATOES

1 package spaghetti, ½ teaspoon salt, ¼ pound bacon, 1 sweet green pepper, 1 quart canned tomatoes. Boil spaghetti until tender. Cut bacon in small pieces and fry a light brown. Cut pepper in small pieces. Combine and season to taste with salt and pepper. Sprinkle top with grated cheese. Bake 1 hour.

Mrs. Robert Johns.

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CHILI CON CARNE

Cook 1 pound lima beans. Take 1 pound hamburger steak, add to this, 2 medium sized onions, cup fine and fry steak and onions in frying pan, chopping and turning and mixing till meat turns white and is seared. Add salt and pepper to this mixture, then add to the kettle containing the beans, also 1 quart canned tomatoes and sufficient water to make it the consistency of a vegetable soup. Flavor with salt, pepper and a little cayenne. Let cook slowly about 2 or 3 hours and serve hot.

Mrs. George H. Buchanan.

SPANISH BEANS

4 cups red kidney beans, 1 quart can tomatoes, $\frac{1}{2}$ pound salt pork, 1 medium sized onion chopped fine, 1 teaspoon Coleman's mustard, 1 tablespoon flour, 2 tablespoons sugar. Cover beans with cold water and let stand over night. Next morning let come to a boil and then turn off water, repeat three times, but retain last water. Strain in the tomatoes, adding salt pork and balance of seasoning. When beans are about done take out the pork and cut in small cubes and fry out all the flour to porkfat and brown. Then add this gravy with the cubes to the beans, also add again $\frac{1}{2}$ teaspoon dry mustard and $\frac{1}{2}$ teaspoon cayenne pepper and cook beans until done but not to a mush. They should be quite liquid.

Mrs. F. E. Amick.

NAPOLEON SPAGHETTI

4 slices of bacon, 1 sliced onion, 2 cups of tomatoes, salt and pepper, $\frac{1}{4}$ teaspoon allspice, $\frac{1}{4}$ teaspoon mace, a bit of bay leaf, 2 cups cooked spaghetti.

Mrs. A. E. Schlieder.

RICE ON TOAST

3 big onions cut up, 1 small green pepper, 1 tablespoon lard or drippings, 1 tablespoon butter with water, 1 tablespoon Worchester sauce, 1 stalk of celery or celery salt, 1 can of tomato soup, 1 egg well beaten, 1 cup milk, 1 cup boiled rice, $\frac{1}{2}$ pound cheese grated or cut fine. Salt and paprika to taste. Serve on crackers.

Mrs. A. E. Schlieder.

MEAT LOAF

2 pounds of beef steak, $\frac{3}{4}$ pound sausage or ground pork, 3 slices of soaked bread, 3 eggs, 1 can of tomatoes, $\frac{1}{2}$ used in mixture, other half pour over, salt and paprika, 2 or 3 onions ground fine and sage to taste. Bake $1\frac{1}{2}$ hours or two if baked slowly.

Mrs. A. E. Schlieder.

MACARONI GOULASH

2 pounds beef, 2 ounces fat salt pork, 1 pint boiling water, 2 cups tomatoes, 1 onion, 1 stalk of celery, a bit of bay leaf, 4 cloves, 2 cups dried carrots, 1 cup cooked macaroni, 1 green pepper or red.

Mrs. A. E. Schlieder.

FEATHER DUMPLINGS

2 level teaspoons baking powder, 1 level teaspoon butter to each cup sifted flour, a pinch of salt, milk enough to wet the flour. Drop into stew and boil 12 minutes.

Mrs. Roberts.

HAM AND EGG SCALLOP

1 cup chopped ham, 4 hard boiled eggs, 2 cups bread crumbs, 1 tablespoon butter. Put in baking dish alternately. Cover with a white sauce, reserving 1 cup crumbs buttered for the top. Brown in the oven.

Mrs. Webster.

LEMON CHEESE

2 eggs, butter size of an egg, juice of 1 lemon, 1 cup sugar. Cook gently until thick. This is a good filling for cakes.

Mrs. J. B. Whitley.

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SHRIMP ON TOAST

1 pint of shrimp par boiled. Make a rich white cream sauce of flour, butter, salt, pepper and milk, then add shrimps and 1 cup of peas. Serve on toast.

Mrs. A. E. Schlieder.

CHICKEN A LA KING

Chicken diced, salt, pepper, 1 can pimento chopped fine, 1 green pepper chopped fine, 1 can mushrooms, 2 teaspoons of onion juice, 2 cups chicken broth, 2 cups cream, 3 eggs. If not thick enough to serve on toast thicken with a little flour.

Mrs. Brownlee.

MEAT DISHES

No. 1

Alternate layers of ground cooked beef with bread crumbs, canned corn and lima beans. Salt to taste. Cover with milk and bake.

No. 2

Alternate layers of ground cooked beef with tomatoes and bread crumbs, salt and pepper and butter.

No. 3

A layer of pork chops generously sprinkled with flour. A layer of diced raw potatoes and carrots. Over this pour a can of peas, salt and pepper. Water until you can see it coming up through the vegetables. Sprinkle on more flour and bake about one hour.

No. 4

1½ cups boiled rice, about 4 large slices of bacon fried and cut in small pieces, ¼ pound of grated cheese, flavor with onion. Cover with milk and bake.

Mrs. J. W. Mead.

SPANISH RICE

2 cups boiled rice, 1 cup tomatoes or can of tomato soup, ½ cup chopped onions, 1 tablespoon butter, salt and sugar to taste. Add dash chili pepper, mix and bake slowly until onions are tender.

Mrs. Horace Mason.

SWISS STEAK

Pound flour into round steak, cut inch thick or thicker. Salt and pepper and brown in butter in frying pan. Add enough water to surround steak and let simmer for ½ hour. Serve with the gravy.

Mrs. Brower.

TEXAS HASH

½ cup of rice, 2 quarts boiling water, ½ small onion (chopped), 1 cup tomatoes, ½ teaspoon salt, ⅛ teaspoon pepper, ½ pound round steak chopped fine. Cook rice until soft, and drain. Cook the remaining ingredients together 20 minutes. Add rice—put in buttered baking dish and bake 15 or 20 minutes.

Mrs. C. M. Sutton.

MEAT CAKES

1 cup bread crumbs soaked in 1 cup sweet milk, 1 cup of any kind of chopped cooked meat, 2 eggs, 2 tablespoons flour, 1 teaspoon baking powder, salt and pepper, some chopped green pepper. Fry in butter and lard or drippings. Nice if served with tomato sauce.

Mrs. Berkaw.

PHILIPPINO ROAST

1½ pounds steak chopped fine, ½ pound fresh pork, 1 cup bread crumbs, 3 mango peppers, 3 onions. Season with salt, mould in loaf, and cover with strips of bacon. Pour can of tomatoes over loaf and bake 2 hours. When done rub tomatoes thru sieve, add water and thicken and serve as sauce.

Mrs. Bowe.

CHILI CON CARNE

¾ pound lima beans, ½ pint tomatoes, 4 small onions, ¾ pounds

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hamburg. Salt and chili powder or curry powder to taste. Brown meat and onions—cook beans. Add enough water to let simmer until done.

Mrs. Brower.

CHILI CON CARNE

1 can lima beans, 5 onions, 1 pound hamburg steak. Fry onions a light brown and add to steak and tomatoes. 1 teaspoon chili powder, salt to taste.

Mrs. Kempthorne.

Personal History

I was born on the 15th of January, 1885, at the village of ... in the county of ... I am now 36 years of age. My father was ... and my mother was ... I was educated at ... and ... I have been married for 10 years to ... and we have three children, two sons and one daughter. I have been employed for the last 15 years as a ... in the ... I have been a member of the ... since 1905. I have been a member of the ... since 1910. I have been a member of the ... since 1915. I have been a member of the ... since 1920. I have been a member of the ... since 1925. I have been a member of the ... since 1930. I have been a member of the ... since 1935. I have been a member of the ... since 1940. I have been a member of the ... since 1945. I have been a member of the ... since 1950. I have been a member of the ... since 1955. I have been a member of the ... since 1960. I have been a member of the ... since 1965. I have been a member of the ... since 1970. I have been a member of the ... since 1975. I have been a member of the ... since 1980. I have been a member of the ... since 1985. I have been a member of the ... since 1990. I have been a member of the ... since 1995. I have been a member of the ... since 2000. I have been a member of the ... since 2005. I have been a member of the ... since 2010. I have been a member of the ... since 2015. I have been a member of the ... since 2020. I have been a member of the ... since 2025. I have been a member of the ... since 2030. I have been a member of the ... since 2035. I have been a member of the ... since 2040. I have been a member of the ... since 2045. I have been a member of the ... since 2050. I have been a member of the ... since 2055. I have been a member of the ... since 2060. I have been a member of the ... since 2065. I have been a member of the ... since 2070. I have been a member of the ... since 2075. I have been a member of the ... since 2080. I have been a member of the ... since 2085. I have been a member of the ... since 2090. I have been a member of the ... since 2095. I have been a member of the ... since 2100.

Pies and Pastry

*"Oh, why are bakers made so coarse,
Or palates made so fine?
On pies that might apall a horse,
Shall man be made to dine?"*

HOT WATER PIE CRUST

1 cup lard, $\frac{1}{2}$ cup boiled water, 3 cups flour (sifted), $\frac{1}{2}$ teaspoon baking powder, 1 teaspoon salt. Mrs. C. L. Lamson.

PIE CRUST (Very rich)

$1\frac{1}{2}$ cups flour, pinch of salt, 5 ounces lard, $\frac{1}{4}$ cup cold water. Mix dry ingredients together with fork and then add water.

Mrs. Brower.

PUMPKIN PIE (Filling for two)

$\frac{2}{3}$ can of pumpkin, 1 cup sugar, 1 heaping tablespoon flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon ginger, pinch of cloves (if desired), 1 egg, 1 pint milk.

Mrs. Brower.

CUSTARD PIE

3 eggs well beaten, 3 tablespoons sugar, 1 pint milk, little nutmeg. Bake very slowly, using a thin pie tin—not granite.

Mrs. Brower.

BUTTER TARTS

2 eggs, 1 cup sugar, $1\frac{1}{2}$ tablespoons butter, 1 cup currants. Flavor with vanilla and nutmeg. Cook in shells made of rich pie crust.

Mrs. Millward.

BUTTER SCOTCH PIE

1 cup brown sugar, 1 cup milk, 2 egg yolks, 2 heaping teaspoons butter, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla, 2 tablespoons flour. Stir all together and cook in double boiler until thick. Use whites for meringue.

Mrs. George H. Buchanan.

LEMON PIE

1 lemon, 1 cup sugar, 1 cup water, 1 egg, 1 tablespoon cornstarch, butter size of walnut. Mix sugar and cornstarch, then add boiling water with steeped lemon. Cook. Then pour over egg.

Mrs. George H. Buchanan.

FILLING FOR CREAM PIE

1 pint milk, $\frac{1}{2}$ cup sugar, 1 egg, heaping tablespoon cornstarch. Mix sugar, egg yolk and cornstarch in a part of the pint of milk, saving the white of the egg to meringue the top of pie. Add rest of milk and cook until thick. After taking from stove add vanilla.

Mrs. Earl A. Mason.

MINCE MEAT

1 quart boiled lean beef chopped fine, 1 quart chopped suet, 1 pound currants, 1 pound raisins, 2 cups sugar, cinnamon, cloves to taste, 2 quarts chopped tart apple. Mix with boiled cider or juice of peaches or sweet cider. Cook till all is done.

Mrs. Brownlee.

MOCK MINCE MEAT

6 pounds green tomatoes ground with grinder and cooked $1\frac{1}{2}$ hours. Then add 6 pounds apples chopped, 5 pounds brown sugar, 4 pounds seedless raisins, 1 pound suet ground, 4 tablespoons salt, 2 cups vinegar, 4 tablespoons cinnamon, 3 teaspoons cloves, 1 teaspoon grated nutmeg, 1 teaspoon allspice. Cook about $2\frac{1}{2}$ or 3 hours until clear. Requires 1 peck tomatoes.

Mrs. Fred M. Meader.

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BUTTER TARTS

1 cup brown sugar, 1 cup currants or raisins, 2 eggs, 1 tablespoon butter. A good way to use left over pie crust. Mrs. Kemphorne.

LEMON CREAM PIE

4 eggs, 1 cup sugar, 1 tablespoon flour, heaping, 1 tablespoon cornstarch, heaping, $1\frac{1}{2}$ cups boiling water, grated rind and juice of one lemon. Beat yolks and whites separately. To yolks add sugar, flour, cornstarch, lemon and boiling water. Cook in double boiler until it begins to thicken and add $\frac{1}{2}$ beaten whites. Put in baked pie shell and use balance of white for top. Mrs. M. F. Sells.

LEMON PIE

Yolks 4 eggs, 1 cup sugar, rind and juice of 2 lemons. Cook in double boiler until thick and add beaten whites of 2 eggs to above and beat. Use other 2 egg whites for top of pie. Mrs. M. F. Sells.

PINEAPPLE PIE

1 cup sugar, 1 cup water, 2 tablespoons flour, 1 cup pineapple—shredded, 1 lump butter. Cook until thick. Add yolks 2 eggs. Take from stove. Add 1 tablespoon lemon juice. Put in crust which has been previously baked. Meringue with whites 2 eggs beaten stiffly to which add 3 heaping teaspoons pulverized sugar, and brown.

Mrs. D. Y. Dilger.

RHUBARB PIE

1 large coffee cup chopped rhubarb, 1 cup sugar, 1 beaten egg, 1 rounded tablespoon flour, butter size of a small egg. Flavor with a little ground cinnamon and bake between two crusts. Mrs. F. E. Amick.

MINCE MEAT

6 pounds beef, 3 pounds suet, 4 pounds seeded raisins, 3 pounds currants, juice and rind of 3 oranges, 1 pound citron cut fine, 4 quarts apples cut fine. Put all in a large pan together and add 2 ounces cinnamon, 1 ounce cloves, 1 ounce ginger, 4 nutmegs and juice and rind of 3 lemons grated, 1 tablespoon salt and 1 teaspoon pepper, 2 pounds sugar, 1 quart boiled cider or 1 quart of grape juice, 1 quart good molasses or syrup, a good lump of butter. Let come to a boiling point. Pour over ingredients in pan after having mixed them well. Pack into Mason jars. When cool pour over top molasses $\frac{1}{8}$ inch thick and seal.

Mrs. A. E. Schlieder.

CHAPMAN CUSTARD PIE

1 pint milk—scald then let cool, 3 eggs (yolks) beaten to a cream, 5 tablespoons flour. Beat the eggs into the flour—this prevents lumping. Add nutmeg to taste. Add this to the yolks with a pinch of salt and a teaspoon of vanilla. Add this to the beaten whites of eggs and at last put in milk by degrees. Bake 25 to 30 minutes. Mrs. A. E. Schlieder.

BUTTERSCOTCH PIE

1 cup brown sugar (medium), butter size of an egg, yolks of 2 eggs, 2 tablespoons flour, 1 cup boiling water, 2 egg whites. Cream sugar and butter together, add egg yolks and flour. Mix well then add the cup of boiling water and cook till thick. Flavor with 1 teaspoon vanilla and pour into baked lower crust. Beat whites of eggs till stiff with 1 tablespoon sugar and spread over pie. Brown in oven. Alice Roberts.

GOOD CHRISTMAS MINCE MEAT

1 pound finely chopped suet, $1\frac{1}{2}$ pounds small raisins, 1 pound currants, $\frac{1}{2}$ pound chopped dates, 1 pound of candied peel, 1 pound brown sugar, 3 large apples, $\frac{1}{2}$ pound blanched almonds, pinch of salt. Put all through grinder and fill jars. A convenient filling for pies and tarts. Mrs. J. B. Whitley.

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PINEAPPLE CREAM PIE

2/3 cup sweet milk, 2/3 cup pineapple juice, 2/3 cup sugar, 2 eggs, 1 heaping tablespoon cornstarch, 1 teaspoon butter. Cook all together in double boiler. Then add 1 cup diced pineapple. Bake shell and fill and serve with whipped cream. Mrs. Guinness.

MINCE MEAT

3 pounds meat, 6 pints apples, 1 pint suet, 1 pint molasses, 1 pint vinegar, 2 pints sugar (more if needed), 1 cup boiled cider, 2 pounds raisins, 1 pound currants, 2 teaspoons cinnamon, 2 teaspoons nutmeg, 1 teaspoon cloves. Will improve it to add glass of jelly and fruit juices or sweet pickle syrup or can of cherries and 1/2 pound mixed peel ground fine. Mrs. Roberts.

ORANGE PIE

2 eggs, 1/2 cup sugar, 2 cups milk, 1 heaping tablespoon flour, 1 rounding tablespoon cornstarch, 1 orange or 1 teaspoon orange flavor. Scald 1 1/2 cups milk with grated rind of orange. Beat yolks of eggs, add the sugar, starch and flour, with 1/2 cup milk. Stir in the hot milk. When thick add the orange juice and a little butter. Pour in a baked pie shell. Cover with the beaten whites flavored with lemon. Mrs. Webster.

SOUR CREAM PIE

1 egg, 1 cup sugar, 1 cup raisins, 1 cup pet milk, 1 tablespoon vinegar, allspice, nutmeg and cinnamon. Bake in two crusts. Mrs. Meade.

MINCE MEAT

3 bowls chopped boiled beef, 5 bowls apples, 1 bowl light molasses, 1 bowl boiled cider, 1 bowl chopped suet, 2 bowls raisins, 5 bowls brown sugar, 1 bowl vinegar, 2 tablespoons cinnamon, 2 grated nutmegs, 2 tablespoons cloves, 2 tablespoons salt (not too heaping), little black pepper, 3 lemons—grate in the rind and squeeze in the juice. Add all but meat and spices. Boil until raisins are tender, then add meat and spices. Can. Thin with water when used. Mrs. Brower.

RHUBARB CUSTARD

1 1/2 cups rhubarb cut fine, 2 egg yolks mixed together. Mix 1 cup sugar and 1 large tablespoon flour together and combine with above mixture. Now add tablespoon butter and boil all together until thickened. Put at once into previously baked crust. Mrs. C. M. Sutton.

BUTTERSCOTCH PIE

Combine 1 1/2 cups brown sugar with 2 tablespoons flour and mix with 1 whole egg and 2 cups sweet milk and vanilla. Now add large piece butter and cook over double boiler until thickened and pour into a rich pie crust previously baked, and let slightly brown in oven. Mrs. C. M. Sutton.

COCOANUT CREAM PIE

1 pint milk, 2 tablespoons cornstarch, yolks of eggs, 1 pinch salt, butter the size of a walnut, 3/4 cup sugar, 1/2 teaspoon vanilla, 1/2 of cocoanut. Mrs. A. E. Schlieder.

BUTTERSCOTCH PIE

1 1/2 cups dark brown sugar, 3 tablespoons flour, 2 or 3 eggs, 1 cup cold water, 2 tablespoons butter, 1 teaspoon vanilla or grated nutmeg. Mix sugar and flour together. Add water gradually and stir over fire until thick. Add egg yolks and butter and vanilla. Fill baked pie crust. Beat whites of eggs stiff, add 2 tablespoons sugar for meringue, and brown in oven. If mixture does not cook up fairly thick, add cornstarch—not more than one tablespoon. Mrs. Horace Mason.

LEMON PIE

1 cup sugar, 1 1/2 cups water, 1 heaping tablespoon flour, butter size of walnut, juice of lemon (grate peel if desired). Cook in double boiler. Mrs. Brower.

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MINCE MEAT

3 pounds lean beef from neck—cook in a little water until tender. Remove gristle and bone and chop fine. Reduce liquor to 1 pint and add chopped meat. Combine with the following 1 pound suet finely chopped, 3 pounds sugar, 2 pounds raisins, 1 pound currants, 7 or 8 quarts chopped apples, 1 quart boiled cider, 2 oranges, 2 lemons, juice and grated rind of lemons and oranges, 4 teaspoons salt, 4 teaspoons cinnamon, 1 teaspoon cloves. Cook about $\frac{1}{2}$ hour and can.

Mrs. E. Williams.

LEMON PIE

$\frac{1}{2}$ cup flour, $\frac{1}{4}$ cup lard, $\frac{1}{8}$ cup cold water. Mix with fork. Custard—1 tablespoon flour, 1 cup sugar, 3 eggs, juice and grated rind of 1 lemon, $1\frac{1}{4}$ cups water, 1 tablespoon butter. Beat yolks separately. Add yolks to flour and sugar, then lemon and water. Boil and add butter last.

Mrs. Kempthorne.

PUMPKIN PIE

2 cups stewed pumpkin, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, 1 cup sugar, 2 eggs, 1 scant pint milk. Mix sugar, spice and salt together. Stir into pumpkin, add eggs and milk. Bake 45 minutes.

Mrs. C. H. Palmer.

CREAM PUFFS

$1\frac{1}{2}$ cups flour, $\frac{2}{3}$ cup butter, $\frac{1}{2}$ pint boiling water. Boil butter and water together and stir in the flour while boiling. Let cool and add five well beaten eggs. Drop on tins and bake thirty minutes in quick oven. Fill them with the following: 1 pint milk, 1 cup sugar, $\frac{2}{3}$ cup flour, 2 eggs. Beat eggs, flour and sugar together and stir them in the milk while it is boiling. When partly cool, flavor, or fill with shipped cream.

Mrs. Wm. Cromie.

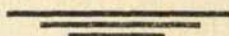
CREAM PUFFS

1 cup water, $\frac{1}{2}$ cup butter, 1 cup flour, heaping, yolks of 3 eggs. Put water in a saucepan to boil. When boiling add butter then stir in flour. Let cool. When cool add eggs well beaten. Beat all together thoroughly and drop on well buttered tins. Bake twenty minutes in hot oven. When cool slit with sharp knife and fill with whipped cream.

Mrs. Kempthorne.

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PEPPER RELISH

6 white onions, 6 red peppers, 6 green peppers, $\frac{1}{2}$ cup parsley. Chop and cover with boiling water for 5 minutes. Then drain and add 1 cup sugar, 2 teaspoons salt and 2 cups vinegar. Let boil 20 minutes. Seal in small cans.

Mrs. Fred Stewart.

CHILI SAUCE

35 ripe tomatoes, 10 large onions, 6 red sweet peppers, 6 cups vinegar (not too strong), 2 cups granulated sugar, 6 tablespoons salt. Chop fine onions, tomatoes and peppers. Put in cloth 2 teaspoons cinnamon, 1 teaspoon cloves, $\frac{1}{4}$ teaspoon allspice, 1 teaspoon paprika. Let simmer till thick.

Mrs. Cusac.

DILL PICKLES

1 quart water, $\frac{1}{3}$ as much vinegar, 4 heaping tablespoons salt. Boil together. Pack layer of dill then pickles until can is full. Fill with the hot solution and seal.

Mrs. Brower.

SLICED CUCUMBER RELISH

2 quarts sliced cucumbers covered with salt (not too much), let stand over night. When ready to prepare, slice about 5 onions. Mix with cucumbers and add 2 cups vinegar, 1 cup sugar, 2 teaspoons white mustard seeds, 1 teaspoon tumeric powder, pinch red pepper. Cook all together until cucumbers are tender.

Mrs. Hotelling.

CHILI SAUCE

12 large tomatoes, 6 large onions, 2 green peppers, 2 tablespoons salt, 2 tablespoons allspice, 2 tablespoons cinnamon, 2 tablespoons cloves, 2 tablespoons ginger, 4 tablespoons sugar, 1 quart vinegar. Boil 2 hours. Put spices in a bag.

Mrs. C. E. Davey.

GREEN TOMATO MINCEMEAT

1 peck green tomatoes chopped and drained, not too dry. Cook 3 hours. 6 pounds brown sugar, 2 pounds raisins, 1 tablespoon each of cinnamon and cloves, 2 tablespoons salt and allspice, juice 1 lemon, $\frac{1}{2}$ cup vinegar. Cook $\frac{1}{2}$ hour longer.

Mrs. C. E. Davey.

TUMERIC PICKLES

1 dozen large sliced cucumbers. Salt as for the table and let stand over night. 6 good sized onions, salt let stand 1 hour. Drain off the salt water from both. 1 pint vinegar, 1 cup brown sugar, 1 teaspoon ground pepper, 6 teaspoons mustard seed, 1 teaspoon tumeric. Let all this come to a boil. Then put in cucumbers and onions. Boil 15 minutes, then can.

Mrs. Lee Palmer.

CHILI SAUCE

3 quarts tomatoes, 12 onions, 9 dried peppers, 1 pint vinegar, $\frac{1}{2}$ cup sugar, 1 teaspoon cinnamon, 1 tablespoon salt, 1 teaspoon black pepper, 1 teaspoon paprika.

Mrs. A. E. Schlieder.

CORN RELISH

1 dozen ears of corn, 1 head cabbage, 2 red peppers, 2 green peppers, $1\frac{1}{2}$ cups brown sugar, 2 tablespoons salt, 2 quarts vinegar, 1 small box Coleman's mustard. Boil 1 hour.

Mrs. Fred Stewart.

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2 quarts green tomatoes, 2 quarts ripe tomatoes, 3 green peppers, 1 large ripe cucumber, 1 bunch celery, 3 large onions, 1 small cabbage, $\frac{1}{2}$ cup salt, 1 tablespoon mustard, 3 pints vinegar, 2 pounds brown sugar. Chop vegetables all together. Cover with salt and let stand over night. Drain off liquid in morning, then add vinegar, sugar and mustard. Let boil 1 hour. Seal in bottles while hot.

Mrs. Cusac.

CUCUMBER CHOPPED PICKLE

Pare, remove seeds and finely chop six large cucumbers. Drain, put in kettle, add 2 large onions finely chopped, 4 tablespoons grated horse radish, 4 tablespoons salt, 1 tablespoon pepper, $\frac{1}{2}$ tablespoon paprika. Mix and add 1 quart vinegar. Let boil seven minutes and seal.

Mrs. E. Williams.

GREEN TOMATO PICKLE

1 peck green tomatoes, 8 large onions diced. Sprinkle 1 cup of salt, let stand 24 hours. Drain off the liquor in a sack. Then boil up a few at a time for about 3 minutes in 2 quarts of water, 1 pint vinegar. Drain again. 3 pints vinegar, 3 lbs brown sugar, 1 oz white mustard seed, 1 tablespoon ground cinnamon. Put in a few whole allspice and cloves. Cook slowly about 15 minutes. Then add onion and tomatoes and let simmer a few minutes.

Mrs. L. E. Summers.

GRAPE CATSUP

5 pounds grapes, $\frac{1}{2}$ pint vinegar. Cook till you can strain through a sieve. To the juice add 2 pounds sugar, 1 tablespoon cinnamon, $\frac{1}{2}$ tablespoon each of salt, cloves, and black pepper. Cook down to 2 quarts.

Mrs. Pauline Hirschfield.

PICKLED RED CABBAGE

Slice a solid head of red cabbage in thin strips. Sprinkle lightly with salt. Let stand over night. In the morning drain and cover with boiling vinegar to which add a dozen cloves and twice as many pepper corns. This will make 2 quarts.

Mrs. Pauline Hirschfield.

CHILI SAUCE

Chop fine 24 ripe tomatoes, 8 onions, 6 sweet peppers, green or red. Add 2 tablespoons salt, 10 tablespoons sugar, 1 teaspoon cinnamon, cloves and allspice, 2 cups vinegar, dilute a little. Cook until thick, then can.

Mrs. Pauline Hirschfield.

OLIVE PICKLES

Slice thin cucumbers 3 to 4 inches long. To each quart slice 1 onion. Let stand over night in salt, about 1 tablespoon salt to each quart. In morning drain. Scald in a weak vinegar. Do not let them boil. Drain off vinegar. To each quart cucumbers add 1 teaspoon celery seed, 1 teaspoon black mustard seed, 1 teaspoon white mustard seed, 1 teaspoon olive oil, 1 tablespoon sugar. Cover with cold vinegar. Can or pack in crocks.

Mrs. Harriet Kanouse.

CHILI SAUCE

1 peck ripe tomatoes, 6 stalks celery, 6 onions, 2 red peppers, 1 green pepper, $1\frac{1}{2}$ cups vinegar, 3 cups sugar, 2 tablespoons salt, $\frac{1}{2}$ teaspoon cinnamon. Boil until thick. Seal hot.

Mrs. Gunness.

PEPPER RELISH

18 red peppers, 18 green peppers, 12 onions, 1 quart vinegar, 2 cups sugar, 1 teaspoon salt. Chop peppers and onions. Cover with boiling water. When cold, drain. Add vinegar and sugar. Cook 15 minutes. Seal hot.

Mrs. Gunness.

PEPPER HASH

12 green peppers, 12 red peppers, 15 onions, $1\frac{1}{2}$ cups sugar, 3 tablespoons salt. Grind and stand in boiling water 15 minutes. Drain and add sugar, salt and enough vinegar to cover.

Mrs. Banta.

At the geographical center of Detroit, the NATIONAL BANK OF COMMERCE will on January 1, 1923, open a bank with special features and facilities for the transaction of financial business for the women of Detroit. This new Office in the General Motors Building is being organized and equipped to render efficient, prompt, and courteous service.

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CORN RELISH

12 ears corn, 1 head cauliflower, 2 large onions chopped fine, 3 large green peppers chopped fine, 1 red pepper chopped fine, 2 stalks celery chopped fine, 5 cups vinegar, $\frac{1}{2}$ cup water, 3 cups sugar, 1 small box mustard, 1 tablespoon salt, 1 teaspoon tumeric mixed with a little vinegar. Let all come to a good boil and boil for ten minutes. Put up in glass jars.

Mrs. Banta.

SPANISH PICKLES

1 dozen cucumbers, 1 dozen large onions, 1 peck green tomatoes, 6 heads cabbage, 1 head celery, 3 ounces white mustard seed, 1 ounce celery seed, 1 ounce tumeric, $2\frac{1}{2}$ pounds brown sugar. Put cucumbers in brine 3 or 4 days. Chop all vegetables fine and sprinkle with salt the day before. Drain all water off thoroughly. Add vinegar enough to cover and spice. Simmer $\frac{1}{2}$ hour.

Mrs. Cruickshank.

CHILI SAUCE

1 peck tomatoes, 3 red peppers, 6 large onions, $\frac{1}{2}$ cup salt, $\frac{1}{2}$ pint vinegar, $\frac{1}{2}$ pound sugar, a little cinnamon, 1 stalk of celery, 2 quarts apples.

Mrs. Harding.

CORN SALAD

28 ears of yellow sweet corn or 18 ears of evergreen corn, 4 red peppers with seeds out, 4 onions, 1 small cabbage, $\frac{1}{4}$ pound Colman's mustard, 4 cups white sugar, 2 quarts vinegar, $\frac{1}{2}$ cup salt. Chop all fine, put in mustard; just before taking from the stove mix with a little cold vinegar. Boil one hour. Can while hot.

Mrs. Roberts.

CHILI SAUCE

$\frac{1}{2}$ bushel tomatoes, 2 quarts onions, $\frac{1}{2}$ doz. red peppers, 6 stalks celery, 2 pounds brown sugar, $1\frac{1}{2}$ quarts vinegar, $\frac{1}{2}$ cup salt, 2 table-spoons cinnamon, $\frac{1}{2}$ tablespoon cloves, $\frac{1}{2}$ tablespoon allspice, 1 table-spoon mustard.

Mrs. Roberts.

BORDEAUX SAUCE

4 quarts chopped cabbage, 2 quarts green tomatoes, 4 large onions, 2 pounds brown sugar, 2 ounces mustard seed, $\frac{1}{2}$ ounce celery seed, $\frac{1}{2}$ ounce tumeric, 2 tablespoons salt, 2 chopped peppers, 2 quarts vinegar, $\frac{1}{2}$ dozen stalks celery. Cook one hour.

Mrs. Church.

CHUTNEY SAUCE

8 apples peeled and chopped, 12 large ripe tomatoes, 2 green and 3 red peppers, 8 large onions, 1 pound brown sugar, $\frac{1}{2}$ pound raisins seeded and chopped, 1 tablespoon ginger, $\frac{1}{2}$ cup salt. Cover with vinegar and boil 1 hour.

Mrs. Church.

OLIVE OIL (OR WESSON OIL) PICKLES

Slice unpared cucumbers sufficient to fill gallon jar. Put in layers with $\frac{1}{2}$ cup salt. Continue until cucumbers are all used and let stand 3 hours. 1 ounce black mustard seed, 1 ounce white mustard seed, 1 ounce celery seed, $\frac{1}{2}$ pint olive or Wesson oil, 3 or 4 chopped onions. Drain cucumbers from brine and return to jar in layers with sprinkling of seeds and onions and 2 tablespoons oil between each layer. Continue till jar is filled. Pour over remaining oil and fill jar with vinegar.

Mrs. Donald Y. Dilger.

PEPPER HASH

12 red peppers, 12 green peppers, 15 large onions. Chop all fine. Cover with boiling water. Let stand five minutes. Drain. Cover again with boiling water. Let stand 10 minutes. Drain well. Then add 1 quart cider vinegar, $1\frac{1}{2}$ cups sugar, 3 tablespoons salt. Boil 15 minutes. Bottle and seal.

Mrs. Millar.

CHILI SAUCE

36 large tomatoes peeled, 4 large onions, 8 tablespoons sugar. Boil few minutes and add 3 large red peppers cut fine, 3 large green peppers

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cut fine, from both of which kinds of peppers seeds have been removed, 4 tablespoons salt, 1 tablespoon each of cloves, allspice and ginger. Boil slowly 3 hours, stirring well. Add 4 cups of cider vinegar. Boil up and can.

Mrs. Horace Mason.

MUSTARD PICKLES

2 quarts cucumbers, 2 quarts tomatoes, 1 quart onions, 1 cauliflower, 3 peppers. Paste: 6 tablespoons mustard, 1 cup flour, 1 tablespoon tumeric, 2 quarts vinegar, 1 quart sugar. Let stand in brine over night. Next morning drain and scald up in weak vinegar water. Then make dressing and let come to a boil. Put pickles in and scald up.

Mrs. Roberts.

GREEN TOMATO MINCE MEAT

1 peck green tomatoes chopped and drain not too dry. Cook 3 hours, 6 pounds brown sugar, 2 pounds raisins, 1 tablespoon each of cinnamon and cloves, 2 tablespoons salt and allspice, juice of 1 lemon, $\frac{1}{2}$ cup vinegar. Cook $\frac{1}{2}$ hour or longer.

Mrs. C. E. Davy.

SPANISH PICKLE

50 medium sized pickles sliced and salted over night, 12 small or 7 large onions, 1 head cabbage, 1 big stalk of celery, 2 red and 2 green peppers, from which remove seeds. Gring this all in food chopper. 1 level tablespoon mustard seed, 1 level tablespoon celery seed, 6 level tablespoons dry mustard, 6 or 7 level tablespoons flour, $\frac{1}{2}$ gallon vinegar, 2 pounds brown sugar. Mix mustard, 1 level tablespoon salt, flour, 2 scant tablespoons tumeric and vinegar so it runs in a smooth paste. Then add rest of dressing and let boil ten minutes. Add pickles, heat through and can.

Mrs. E. W. Phillips.

CUCUMBER PICKLES

Slice 12 large cucumbers and 6 large onions. Sprinkle with salt and let stand over night. In the morning drain and add 1 pint vinegar, 1 cup water, 1 red pepper, cut up, 1 cup brown sugar, 1 teaspoon mustard seed, 1 teaspoon celery seed, a little tumeric, 1 teaspoon flour. Boil 20 minutes.

Mrs. F. S. Stewart.

NINE DAY PICKLES

Dissolve a small cup of salt in a gallon of water, enough to cover pickles. Pour over pickles, boiling hot. Do this seven days. Take new brine once in that time and on the eighth day take some weak vinegar and a piece of alum the size of a small walnut, and pour over pickles boiling hot. Let stand 48 hours. Take a gallon of good vinegar, and 4 pounds of brown sugar and spices. Scald this and let cool before putting on pickles. Pack in jars.

Mrs. F. S. Stewart.

CHILI SAUCE

20 large ripe tomatoes, 6 large onions, 3 large green peppers, 6 tablespoons brown sugar, 3 tablespoons salt, 3 teaspoons cinnamon, 2 teaspoons ginger, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon celery seed, 6 cups good cider vinegar. Mash the tomatoes, chop onions and pepper, put spices in small bag. Mix and boil until consistency of catsup.

Mrs. R. N. Johns.

MUSTARD CATSUP

1 peck tomatoes, $\frac{1}{2}$ gallon white wine vinegar, 2 pounds granulated sugar, 1 pound mustard. 2 ounces black pepper in a bag, 2 ounces allspice, 2 ounces stick cinnamon, 1 ounce whole cloves, $\frac{1}{2}$ cup salt. Put all together in bag and cook with the tomatoes.

Mrs. Kempthorne.

CHUTNEY SAUCE

$\frac{1}{4}$ peck green tomatoes, $\frac{1}{2}$ peck ripe tomatoes, $\frac{1}{4}$ peck onions, $\frac{1}{2}$ peck apples, 2 pounds brown sugar. $\frac{1}{2}$ ounce white mustard seed, $\frac{1}{2}$ ounce ground pepper, $\frac{1}{2}$ gallon vinegar, 3 handfuls of salt, scant.

Mrs. Kempthorne.

PICKLED PEACHES OR PEARS (Prepared in oven)

7 pounds peaches washed, 5 pounds granulated sugar, 1 pint vinegar, 3 sticks of cinnamon placed in bottom of crock. Bake in a slow oven in a 2 gallon crock 2½ or 3 hours. Dissolve sugar in vinegar on stove, then pour over fruit. Start in cold oven.

Mrs. F. M. Meader.

SWEET GHERKINS

2 gallons cucumbers, 1 cup salt. Cover with hot water and let stand over night. 1 gallon vinegar, ½ cup salt, ½ cup ground mustard, ½ cup mustard seed, 1 cup mixed spice, 1 cup brown sugar. Mix well and put this mixture on cucumbers. Weigh 4 pounds brown sugar and each morning put in a handful until all is used. Stir each morning when sugar is added.

Mrs. H. C. Nicholson.

EXCELLENT SWEET SPICED PICKLES

Take 7 pounds of cucumbers table size. Soak in strong brine 3 days. Then in clear water for 3 days, changing water every day. Then cut up in slices, having the pieces ½ inch thick. Take 1½ cups vinegar and cover with water and simmer 2 hours. Drain. Heat 1 quart vinegar, 1 pint water, 2½ pounds brown sugar, 1½ packages mixed spices, a small piece of alum. Pour this hot over the cucumbers. Repeat for 3 days.

Mrs. E. L. Roberts.

CHOW CHOW

1 peck green tomatoes chopped fine, 6 onions, 4 green peppers chopped fine, 1 cup salt, 1 gallon vinegar, 2 quarts water. Boil 15 minutes. Drain and then boil 20 minutes in 2 quarts vinegar, ½ pound mustard seed, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon black pepper, 2 pounds brown sugar. Put in jars and seal.

Mrs. Sieg.

OLIVE OIL PICKLES (One gallon jar)

36 cucumbers—dice and put in jar in layers with handful of salt between. Let stand 3 hours. Then drain. Have ready 2 large onions chopped, ½ ounce each of black and white mustard seed, 1 ounce celery seed, cayenne pepper to taste. Sprinkle each layer with 3 large spoonfuls of oil. Fill up jar with cold vinegar.

Mrs. Van Sickle.

TOMATO RELISH

1 peck ripe tomatoes chopped fine—drain over night, 2 cups chopped celery, 6 onions chopped fine, 2 pounds brown sugar, ½ cup salt, 2 ounces white mustard seed, 3 red peppers chopped fine, 3 pints vinegar, 1 ounce of cinnamon. Put in jars and seal.

Mrs. Sieg.

CHILI SAUCE

1 peck tomatoes, 2 quarts onions, 12 green peppers, 6 red peppers, 4 tablespoons salt, 1 cup sugar, 1 quart vinegar, ¼ pound whole mixed spice. Put in bag. Cook slowly about 2 or 3 hours.

Mrs. Van Sickle.

CUCUMBER RELISH

12 large cucumbers, 3 large onions. Salt after slicing and let stand about 2 hours. Wash thoroughly then cook up or heat through in 2 cups vinegar, 1 cup sugar, 2 tablespoons mustard seed, 1 teaspoon pepper, 1 teaspoon tumeric, 1 teaspoon celery seed. Can while hot.

Mrs. W. M. Brown.

MUSTARD PICKLES

1 cup sugar, 1 cup salt, 1 cup mustard, 1 gallon vinegar. Mix and pour over cucumbers and can without heating. They will keep indefinitely and are very crisp.

Mrs. W. M. Brown.

GOVERNOR'S MIXTURE

1 peck green tomatoes, 6 onions chopped fine, 1 cup salt. Put in jar with layer of salt and let stand over night and drain. Take 2 quarts of water, 1 quart vinegar and boil together 20 minutes. Then drain. Syrup: 2 quarts vinegar, 3 pounds brown sugar, ½ pound white mustard seed, 2 tablespoons mixed spices. Boil until thick.

Mrs. Earl A. Mason.

CHILI SAUCE

12 large ripe tomatoes, 1 large onion, 3 red peppers all chopped fine, 1 cup sugar, 1 tablespoon salt, 1 cup vinegar, 1 tablespoon cloves and all-spice. Boil until quite thick.

Mrs. Earl A. Mason.

GINGER PEARS

$\frac{1}{2}$ pound ginger root, juice and rind of 5 lemons, 8 pounds pears, 6 pounds sugar, 2 oranges, a little hot water. Shave the ginger root in thin slices. Press out the juice of the 5 lemons and the oranges and cut the rind in shreds. Peel the pears and cut them crosswise in slices. Add enough hot water to the sugar to dissolve same. When hot add the lemon and orange juice, ginger, lemon and orange peel, lastly add the pears and cook slowly for 3 hours. Place in pint fruit jars and seal. Keep in cool, dry place. I have put it in jelly glasses and covered with parowax and it has kept fine.

Mrs. Earl A. Mason.

SWEET SPICED CUCUMBER PICKLE

$\frac{1}{2}$ bushel cucumbers. Brine made of 1 cup salt to gallon hot water. Pour over cucumbers for 4 mornings hot, then change, making new brine as before, the fifth morning. Heat brine each morning until 8th morning. 1 quart vinegar, piece of alum size of a walnut. Heat this and pour over cucumbers and let stand for 48 hours. Use 5 pounds light brown sugar, 10 cents worth mixed spices and enough cider vinegar diluted a quart. Put pickles in cans, heat the liquid, pour over pickles and seal.

Mrs. Earl A. Mason.

RECIPE FOR PRESERVING A HUSBAND

Be careful in your selection. Do not choose too young and take only such as have been reared in a good moral atmosphere. Some insist on keeping them in pickle, while others keep them in hot water. This only makes them sour and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste. Then wrap them in a mantle of charity.

M. C. B.

Puddings

STRAWBERRY MARSHMALLOW DESSERT

1 cup strawberries cut in halves, 1 cup marshmallows cut in halves, 1 cup heavy cream whipped to stiff froth. Fold in 3 tablespoons sugar, $\frac{1}{2}$ teaspoon vanilla, strawberries and marshmallows. Chill thoroughly and serve in dainty glasses with lady fingers or wafers.

Mrs. Hotelling.

PINEAPPLE SPONGE

1 envelope Knox's gelatin, soak in a little water, 1 cup sugar, $\frac{1}{2}$ cup water boiled until syrup threads, then add with soaked gelatin. When mixture begins to set, add 1 can pineapple, nuts and 1 pint of whipped cream.

Mrs. Hotelling.

TRILBY CREAM

1 pint whipped cream, 1 box marshmallows, 1 pound dates, $\frac{1}{2}$ pound white grapes, $\frac{1}{2}$ cup nuts. Seed grapes, cut marshmallows and dates. Flavor cream with $\frac{1}{2}$ teaspoon vanilla and sweeten to taste (about $\frac{1}{2}$ cup sugar). Mix and chill before serving.

Mrs. Hotelling.

CARROT PUDDING

1 cup brown sugar, 1 cup raisins, 1 cup currants, 1 cup chopped suet, 1 cup grated carrots, 1 cup grated potato, 1 teaspoon level of soda, little salt, $\frac{1}{2}$ cups flour. Steam or boil 3 hours.

Mrs. Brower.

SUET PUDDING

1 cup chopped suet, 1 cup raisins, 1 cup currants, 1 cup molasses, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves. A little salt and nutmeg and flour to make a little thicker than cake batter. Warm the molasses and dissolve soda in a little warm water. Steam 3 hours. Sauce: 1 large spoonful butter, yolk of 1 egg. Stir all well together with 3 tablespoons of hot water and set on stove until sugar is dissolved. Beat white of egg to a stiff froth and mix just before serving.

Mrs. Sieg.

DATE PUDDING

$\frac{1}{2}$ cup raisins, 1 cup chopped dates, 1 cup chopped nut meats, $\frac{1}{2}$ cup sugar, 2 heaping tablespoons flour and 1 heaping teaspoon baking powder. Whites of 2 eggs well beaten.

Mrs. E. W. Phillips.

PEACH STEAMED PUDDING

2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 tablespoon butter, $\frac{3}{4}$ cup milk, or enough to make right batter for steaming. Add 1 cup sliced peaches or any other fruit. Serve with a white sauce, or a fruit sauce.

Mrs. Earl A. Mason.

DATE TOAST

$\frac{1}{2}$ cup bread crumbs, 1 teaspoon baking powder, 1 cup sugar, 1 cup nut meats chopped, $1\frac{1}{2}$ layer dates chopped, 3 eggs beaten separately. Mix dry ingredients, add egg yolks and beat well, add stiff whites. Pour into well buttered pan, set in dish of water and bake one hour in moderate oven.

Mrs. A. J. Ackerman.

CURRENT PUDDING

$1\frac{1}{2}$ cups cooked currants (cook in just enough water to cover them), then add $\frac{1}{2}$ cup butter. Beat 2 eggs and a cup of sugar together. If the currants seem too juicy after the butter has been added, mix a good teaspoonful of flour with the eggs and sugar. Then stir them with the currants. Do not cook after the eggs have been put in—only what they cook in the oven. Bake in moderate oven until nice and brown.

Mrs. McLean.

CHERRY PUDDING

1 cup sweet milk, 1 egg, 1 tablespoon sugar, 2 teaspoons baking powder in enough flour to make stiff like a cake. Grease a cake pan, put cherries in bottom then put dough on cherries and steam $\frac{1}{2}$ hour. Serve warm with rich milk or cream.

Mrs. Cusac.

STEAMED SUET PUDDING

1 cup chopped suet, 1 cup raisins, $1\frac{1}{3}$ cups milk, $3\frac{1}{3}$ cups flour, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ teaspoon soda. Steam 3 hours. Sauce: 2 cups powdered sugar, $\frac{1}{3}$ cup butter. Rub together. Add 1 egg. Beat all to a cream. Flavor to taste. When ready to serve beat in 2 tablespoons boiling water.

Mrs. Wm. Westerman.

SUET PUDDING

Take 1 cup chopped suet, 1 cup of raisins, 1 cup brown sugar, 1 cup milk, 1 pint flour, 1 teaspoon baking powder. Steam 3 hours. Sauce: 2 tablespoons sugar, 2 tablespoons butter. Water to make as thin as desired.

Mrs. Cusac.

DATE PUDDING

$\frac{3}{4}$ cup sugar, 2 eggs, mix together $\frac{1}{4}$ cup flour, 1 teaspoonful baking powder, pinch salt, 1 cup dates, 1 cup nuts. Mix together then with first mixture. Bake in slow oven and serve with whipped cream.

Mrs. Bowe.

DUTCH APPLE CAKE

2 cups flour, $\frac{1}{2}$ teaspoon salt, 3 teaspoons baking powder, 4 tablespoons fat, 1 egg, 1 scant cup milk. Mixed together. 2 or more sour apples quartered and laid on dough. Mix two tablespoons sugar and cinnamon and sprinkle over top. Serve with hard sauce or cream.

Mrs. Bowe.

RICE PUDDING

Put two quarts of milk in a baking pan, add salt and sugar to suit your taste. Stir in one-half cup of cleaned, uncooked rice and one teaspoon vanilla. Cook this slowly in oven with moderate fire for four hours, stirring into it the crust as it forms on top. Serve either cold or hot and with or without cream. The pudding should be creamy when finished.

Mrs. L. M. Moore.

RAISIN PUFF

2 eggs, $\frac{1}{2}$ cup butter, 2 tablespoons sugar, 2 cups flour, 1 cup milk, 3 teaspoons baking powder, 1 cup raisins, salt. Steam 1 hour and serve with lemon sauce.

Mrs. F. F. Amick.

HARD SAUCE

Slightly soften $\frac{1}{2}$ cupful butter, by adding 1 tablespoon hot water. Stir until very creamy and then stir in $1\frac{1}{2}$ cups light brown sugar. Stir until very light. Flavor with nutmeg and essence of vanilla.

Mrs. C. H. Palmer.

WINTER DESSERT

Break 1 dozen macaroons into pieces, cut candied cherries into quarters, or use any kind of candied fruit, or preserves. To a half pint heavy cream add from 3 tablespoons to $\frac{1}{2}$ cup sugar and flavor to taste. Beat the cream to the bottom of the bowl and add the prepared macaroons and fruit. Mix thoroughly but lightly. Put paper doilies on 6 small plates and on this place a slice of pineapple with the cream mixture on top. Serve thoroughly chilled.

Mrs. Church.

NORWEGIAN PLUM PUDDING

$\frac{1}{2}$ pound prunes—22, 2 cups cold water, 1 cup sugar, 1 inch piece stick cinnamon, $1\frac{1}{3}$ cups boiling water, $\frac{1}{3}$ cup cornstarch, 1 tablespoon lemon juice. Pick over and wash prunes. Soak 1 hour. Stew soft. Stone and crack stones and use kernels. Add sugar, cinnamon and boiling water and simmer 10 minutes. Dilute cornstarch, add and cook 5 minutes longer.

Remove cinnamon and add juice. Put in moulds and chill. Serve with cream. By adding 2 eggs and $\frac{1}{2}$ cup walnut meats this makes a richer pudding.

Mrs. Church.

RAISIN PUFFS

2 tablespoons sugar, $\frac{1}{3}$ cup butter, 2 eggs, 1 cup sweet milk, 2 cups flour, 3 teaspoons baking powder, 1 cup raisins chopped and floured. Steam in cups and serve with lemon sauce. This quantity makes 10 small servings.

Mrs. H. C. Nicholson.

CARROT PUDDING

1 cup ground carrots, 1 cup ground potatoes, 1 cup bread crumbs, 1 cup flour, 1 cup suet, 1 cup raisins, 1 cup each of any kind of fruit liked, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup nutmeats, 1 teaspoon baking powder, a little salt, 1 teaspoon each spice, 1 or 2 eggs. Steam.

Mrs. C. E. Davy.

CARAMEL PUDDING

1 pint milk in double boiler and heat, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup brown sugar. Brown in pan. Add 1 egg, tablespoon white sugar, 1 tablespoon cornstarch. Then mix with milk, add vanilla and cook until thick. This serves eight people.

Mrs. Brownlee.

SNOW PUDDING

To 1 pint of hot water in double boiler add $\frac{1}{2}$ cup sugar, 2 large tablespoons cornstarch dissolved in the juice of 1 lemon. Cook until thick. Let cool, then beat in the whites of 2 eggs beaten stiff. Chill and serve with soft custard poured over. Soft Custard: 2 cups milk, grated rind of 1 lemon, 4 tablespoons sugar and when hot add yolks of 2 eggs.

Mrs. Meader.

Salads and Salad Dressings

"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a mad cap to stir the ingredients up and mix them well together."

LUNCHEON SALAD

1 envelope Knox sparkling gelatine, 1 cup cold water, $1\frac{1}{2}$ cups boiling water, $\frac{1}{2}$ cup lemon juice, $\frac{1}{2}$ cup sugar, 3 tart apples, 1 cup celery, cut in small pieces, $\frac{1}{2}$ cup pecan nut meats. Soak gelatine in cold water 5 minutes and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mould, first dipped in cold water, and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

SALAD DRESSING

3 eggs, 1 cup vinegar, 1 teaspoon mustard (heaping), 1 pinch cayenne pepper, $\frac{1}{2}$ spoon salt (level), 1 tablespoon flour (heaping), 4 tablespoons sugar, 1 lemon juice, 2 tablespoons butter, 1 cupful whipped cream. Directions for making: Put vinegar in double boiler. Allow to get warm. Mix dry ingredients in cup, adding cold water enough to make $\frac{3}{4}$ cup. Add this gradually to warm vinegar. Allow to warm through but not thicken. Beat eggs thoroughly and pour the mixture over them slowly, beating this all the time. Return to double boiler and stir till it thickens. Remove from fire and add butter, then lemon juice. Keep in a cool place for use. Add whipped cream or condensed milk as desired.

Mrs. Robert Jones.

CABBAGE WITH SOUR CREAM DRESSING

Slice cabbage fine, add pinch salt, tablespoon butter and a little water, enough to cook tender and dry. Add $\frac{1}{2}$ cup sour cream, 1 beaten egg, 1 teaspoon flour; 2 tablespoons sugar and 1 teaspoon vinegar. Let heat thoroughly before taking from fire.

Mrs. Hotelling.

CRYSTAL SALAD

1 cup chopped pineapple, 2 cups marshmallows cut fine, 1 cup chopped celery, $\frac{1}{4}$ cup nut meats. Mix with salad dressing and serve on lettuce leaf. Garnish with red maraschino cherries.

Mrs. Hotelling.

SALAD DRESSING

1 can sweetened condensed milk, 2 eggs; beat eggs then add milk and beat well. 1 teaspoon mustard, 1 cup vinegar, $\frac{1}{2}$ teaspoon salt, beat together.

Mrs. C. L. Lamson.

POTATO SALAD

6 medium large potatoes, 1 small bunch celery, 1 small cucumber, 1 small onion, 1 sweet pepper, $\frac{1}{4}$ pound bacon, salt, pepper, salad dressing to taste. Boil potatoes with skins on, peel, dice small, cut celery, cucumber, pepper and onion fine. Cut bacon small and fry light brown. Mix with other ingredients. Serve cold and over top sprinkle chopped parsley.

Mrs. R. N. Johns.

COMBINATION SALAD

Place $\frac{1}{2}$ banana cut lengthwise, 1 slice of orange, a small slice of pineapple on lettuce leaf. Add salad dressing and chopped nuts.

Mrs. Roberts.

SHRIMP SALAD

1 cup shrimps, 2 cups chopped celery (ice cold). Mix with mayonnaise and serve on lettuce leaf.

Mrs. Roberts.

WALDORF SALAD

About 1 pint of chopped apple, 1 cup chopped celery (ice cold). Add $\frac{1}{2}$ cup of English walnut meats. Cover with mayonnaise dressing and serve on crisp lettuce leaf.

Mrs. Roberts.

FRUIT SALAD

6 oranges diced, 6 bananas sliced, 1 cup pineapple (or 1 slice laid on the lettuce leaf), $\frac{1}{2}$ package dates, $\frac{1}{2}$ cup nuts. Dressing: 1 scant cup powdered sugar, juice of 1 small lemon, yolk of 1 egg beaten up together. Add to salad and toss up with silver fork. Top off with whipped cream and cherry.

Alice Roberts.

BANANA SALAD

$\frac{1}{2}$ banana cut lengthwise placed on lettuce leaf. Pour over it salad dressing and sprinkle with chopped nuts.

Mrs. Roberts.

SALAD DRESSING

Yolks of 3 eggs, juice of lemon, 1 teaspoon cornstarch, salt, sugar to taste. Cook until smooth, whip cream, mix with dressing.

Mrs. A. E. Schlieder.

FRUIT SALAD

$\frac{3}{8}$ box of gelatine in a cup of hot water. Let stand 1 hour. Add $1\frac{1}{2}$ lemon juice and grated rind, 1 pound loaf sugar dissolved in 2 cups of hot water, 1 cup of cherry juice or juice from canned pineapple. To this add gelatine and pour over fruit prepared in layers in mold as follows: $\frac{1}{4}$ pound of candied cherries, 1 big orange cut in small pieces when quartered, 6 slices of pineapple cut fine, 1 cup of English walnuts, $\frac{1}{4}$ pound green grapes cut in half and seeds removed, $\frac{1}{4}$ pound red grapes cut in half and seeds removed, $\frac{1}{4}$ pound figs cut up. Serve with whipped cream.

Mrs. A. E. Schlieder.

FRENCH ENDIVE IN GREEN PEPPER RINGS

Wash and pick over endive. Place in ice water until cold. Wash and dry. Wash and dry a green pepper. Cut in $\frac{1}{4}$ inch rings and remove the seeds and white membranes. Slip several leaves of endive into each ring and serve with chiffonade dressing. Chiffonade Dressing: 2 tablespoons chopped parsley, 2 tablespoons chopped pimento, 1 teaspoon finely chopped onion, 1 teaspoon salt, $1\frac{1}{4}$ teaspoons white pepper, $\frac{1}{4}$ teaspoon paprika, 5 tablespoons olive oil, 2 tablespoons vinegar, 2 hard cooked eggs chopped fine. Method: Mix salt, pepper, paprika, oil and vinegar and beat well. Pour this over parsley, pimento, onions and eggs. Put in glass jar and pour dressing over and set aside until very cold. Shake well and serve with any green salad.

Mrs. Van Sickle.

FRUIT SALAD DRESSING

2 eggs, 1 can condensed milk, 1 teaspoon mustard, $\frac{1}{2}$ cup olive oil, $\frac{3}{8}$ cup vinegar, salt and pepper. Mix all together and beat 15 minutes. Let stand until it thickens.

Mrs. J. A. Barnard.

SALAD DRESSING

$\frac{3}{4}$ cup granulated sugar, 1 tablespoon flour, pinch of salt, 1 tablespoon butter, 1 teaspoon Colman's mustard, yolks of 3 or 4 eggs, 1 cup milk, $\frac{3}{4}$ cup vinegar. Mix mustard, salt, sugar and flour, then add butter. Pour in milk and set on fire. Then add vinegar. When thickened remove.

Mrs. Kempthorne.

SALAD DRESSING (CREAM)

1 teaspoon mustard, 1 teaspoon salt, 2 teaspoons flour, 1 or 2 dashes of red pepper, $1\frac{1}{2}$ tablespoons powdered sugar, 1 teaspoon butter, yolk of 1 egg, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup cream.

Mrs. Kempthorne.

SALAD DRESSING

2 eggs, 1 teaspoon mustard, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 2 teaspoons sugar, 2 teaspoons butter, 1 tablespoon flour, 1 cup milk, $\frac{1}{2}$ cup vinegar (heated).

Mrs. Laura Millward.

FRUIT SALAD DRESSING

2 eggs, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup fruit juice, $\frac{1}{4}$ cup lemon juice. Mix in order given and cook in double boiler, stirring constantly until thick or about 10 minutes.

Mrs. Pollock.

GOOD SALAD DRESSING

2 eggs, 1 teaspoon salt, $\frac{1}{2}$ teaspoon mustard, 1 cup vinegar, 1 can Borden's Eagle brand condensed milk. Beat with Dover beater until creamy.

Mrs. M. F. Sells.

SALAD DRESSING

$\frac{1}{2}$ cup sugar, 1 teaspoon salt, 1 heaping teaspoon mustard, yolks 2 eggs. Add $\frac{1}{2}$ cup vinegar and $\frac{1}{2}$ cup water. Melt 1 tablespoon butter, add 1 tablespoon flour. When cooked smooth add 1 cup milk and stir thoroughly until cooked. Add above mixture and stir until smooth. Thin with cream.

Mrs. Ackerman.

EGG SALAD DRESSING

Stir yolks of 2 eggs, 2 heaping tablespoons flour, 2 tablespoons vinegar, 2 tablespoons sugar, pinch of salt. Cook in double boiler until smooth.

Mrs. Ackerman.

CABBAGE OR POTATO SALAD DRESSING

1 egg, $\frac{1}{4}$ cup sugar, 2 tablespoons flour, 2 tablespoons butter, 2 dessert spoons mustard, 1 teaspoon salt, 1 cup vinegar, $\frac{1}{2}$ cup water. Thin with sweet cream when ready to use. Add to shredded cabbage and pepper.

Mrs. Roberts.

SALAD DRESSING

2 tablespoons sugar, 1 teaspoon salt, 1 tablespoon melted butter, 1 teaspoon mustard. Mix thoroughly. Add 3 eggs beaten well, 1 cup milk, 1 cup vinegar. Cook until thick.

Mrs. C. E. Davy.

SALAD DRESSING

Break 1 egg in a cup; add 1 tablespoon flour, $\frac{1}{2}$ teaspoon salt and 1 teaspoon mustard. Mix until smooth; then fill up the cup with sweet cream or rich milk. Let come to a boil 1 cup of sugar and 1 cup of vinegar. Pour in the above ingredients and let all come to a boil. Let cool and it is ready for use.

Mrs. Cusac.

SALAD DRESSING

1 cup vinegar, 1 cup milk, 1 tablespoon butter, 1 tablespoon flour, 1 tablespoon mustard, 1 tablespoon sugar, 1 tablespoon salt, pinch of cayenne pepper (if desired), 1 egg. Mix all ingredients except milk and vinegar together. Then add heated milk and then heated vinegar. Stir constantly until it comes to a boil.

Mrs. Brower.

LOBSTER SALAD (MAY USE TUNA FISH)

3 hard boiled eggs, 1 cucumber, 2 stalks celery, 2 onions—medium size, small bottle stuffed olives, can of lobster or tuna. Salad dressing—use a sour dressing.

Mrs. Brower.

Soups

CREAM TOMATO SOUP

1 can tomatoes, $\frac{1}{8}$ teaspoon pepper, 1 quart milk, $\frac{1}{4}$ teaspoon soda, 1 teaspoon salt, $2\frac{1}{2}$ tablespoons butter, 2 tablespoons corn starch. Stew the tomatoes till soft, strain and add soda. Heat the milk in a double boiler. Rub the butter and corn starch together, adding slowly enough hot milk to make it pour easily. Stir slowly into the scalding milk and cook 15 minutes. Add seasoning and strained tomatoes. Serve at once. The soda prevents the acid in the tomatoes from curdling milk.

TOMATO SOUP

1 peck tomatoes, $\frac{1}{2}$ cup white sugar, $\frac{1}{4}$ cup salt, $1\frac{1}{4}$ teaspoons red pepper, 6 onions, 3 bunches of celery. Cook all together three hours, then strain. Mix together $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup flour. Add this to the above and let come to a good boil, then bottle and seal. For soup take one cup of soup to one cup of milk, heat separately, add pinch of soda to the tomato, then add to the milk, and serve.

Mrs. C. L. Lamson.

PUREE SPLIT PEA SOUP

1 cup of dry split peas, 3 pints cold water, 2 tablespoons butter, $\frac{1}{2}$ teaspoon sugar, 1 teaspoon salt, 1 salt spoon pepper, 2 tablespoons flour. Pick over and wash peas, soak over night in cold water. Put on to boil with the water and let simmer until soft, adding water as it boils away. Keep 3 pints of liquid in kettle and keep kettle well scraped down. Rub through sieve, add water, stock or milk to the desired amount. Rub butter and flour together and when soup is boiling, thicken. Season to taste and serve at once.

Mrs. Johns.

TOMATO SOUP

1 quart stewed tomatoes, 1 pint stock or water, 1 sprig parsley, 1 small onion, 1 bay leaf, 4 pepper corns, 2 whole cloves, least suspicion soda, 4 tablespoons cornstarch, 2 tablespoons butter. Salt and pepper. Stew tomatoes, bay leaf, onion, parsley and a little water 10 minutes. Strain, boil. Bind butter and cornstarch which have been rubbed together and cook 15 minutes. Add the soda and salt. Serve with toasted crackers.

Mrs. R. N. Johns.

CREAM OF CELERY SOUP

1 pint milk, 1 tablespoon flour, 1 tablespoon butter, 1 head celery, 1 large slice of onion. Boil onion and milk together. Mix flour with 2 tablespoons of milk and add to boiling milk. Cook ten minutes. Mash celery in the water in which it has been cooked and stir into boiling milk. Add butter, season to taste, salt and pepper, strain, and serve immediately. The flavor is improved by adding a cupful of whipped cream when the soup is in the tureen.

Mrs. Earl A. Mason.

POTATO SOUP

Take 4 large potatoes and 3 onions, 1 head celery cut fine and boil in 2 quarts water until thoroughly done. Strain through a colander; put back in the kettle, add a pint of milk, a tablespoon of minute tapioca, a lump of butter the size of an egg, season with salt and pepper. Boil slowly and stir often for 15 or 20 minutes and serve hot.

Mrs. Earl A. Mason.

MUSHROOM BISQUE

$\frac{1}{4}$ pound mushrooms, chopped fine, boiled until tender. Strain. Add

1 pint cream, 1 pint milk, salt, pepper and butter to taste. Thicken slightly with flour dissolved in milk.

Mrs. R. N. Johns.

SOUTHERN SOUP

3 pounds beef soup bone, 1 dozen ears corn or 1 can, 8 medium sized potatoes cut in small pieces, a little parsley, 1 onion, 3 teaspoons celery salt, 2 tablespoons sugar. Salt and pepper to taste. Add 6 quarts cold water to soup bone and onion. Let boil 1 hour slowly. Add potatoes, boil another hour, add corn and seasoning. Thicken with a little flour. A few tomatoes may be added if desired.

Mrs. R. N. Johns.

Miscellaneous

"THE LORD WILL PROVIDE,"

*But he doesn't put bread ready made on the shelf,
For even a chicken must scratch for himself.*

WAFFLES

2 cups flour, 2 cups buttermilk or sour milk, $1\frac{1}{2}$ teaspoons baking powder, 1 teaspoon soda, 2 eggs. Beat up eggs, stir in 1 tablespoon of melted butter. Salt. Mrs. Roberts.

WAFFLES

2 cups flour, 2 cups milk, 2 teaspoons baking powder, 3 eggs well beaten, $2\frac{1}{2}$ tablespoons melted butter, 2 tablespoons sugar. Salt. Mrs. Simpson.

WAFFLES

1 cup flour, 2 small teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, large tablespoon melted butter, 1 cup sour milk, a little soda. Add one or two eggs well beaten last. Mrs. Hirschfield.

ESCALLOPED CORN

To 1 can corn add 2 eggs well beaten, 4 tablespoons bread or cracker crumbs, one cup milk, three tablespoons melted butter, and salt and pepper to taste. Bake in greased baking dish about forty minutes. Mrs. A. L. Litchfield.

CANNED CORN

10 cups corn, $\frac{3}{4}$ cups granulated sugar, $\frac{1}{2}$ cup salt, $1\frac{1}{2}$ cups water. Cook for 20 minutes and seal. When you want to use it, put in fresh water for four hours or more. Mrs. Fred Stewart.

CHEESE DREAMS

Cut bread which is one or two days old into thin slices, spread with butter, then cheese. Place together in form of a sandwich. Cut in desired shapes and fry in butter on both sides. Serve hot. Daisy Buchanan.

SANDWICH FILLING

Cook together 1 cup sweet milk, 1 tablespoon flour, 1 teaspoon salt, dash of cayenne pepper, $\frac{1}{2}$ pound cream cheese. Add can of pimientos in pieces. Cook over hot water until thick. Add pimientos after it is cooked. Mrs. Berkaw.

SANDWICH FILLING

1 can tuna fish, 1 small bottle sweet spiced pickel (cut fine), mayonnaise dressing to moisten. Mrs. E. L. Roberts.

FRUIT COCKTAIL

Put into cold glasses a very few halved and seeded grapes, small pieces of oranges, bananas and pineapple and pour over all a thick lemon syrup. Garnish with cherries. Nice with whipped cream. Mrs. Earl A. Mason.

CRAB MEAT COCKTAIL

1 can crab meat, 1 lemon, 1 bottle of cocktail dressing. Shred crab meat, add lemon juice. Let stand $\frac{1}{2}$ hour. Serve on lettuce with 1 tablespoon of dressing and an olive on top. Mrs. Brownlee.

OYSTER COCKTAIL

8 tablespoons tomato catsup, 6 tablespoons lemon juice, 1 tablespoon Worcestershire sauce, 1 tablespoon horse radish, 1 saltspoon salt, 6 drops tabasco. Mix together and keep cool. Mrs. H. C. Nicholson.

TOMATO JELLY

1 can tomatoes, $\frac{1}{2}$ cup vinegar, 2 onions, 1 teaspoon salt. Boil and strain and add $\frac{1}{2}$ package gelatine. Mrs. Kempthorne.

PERFECTION OMELET

Beat separately yolks and whites of 6 eggs. Mix 6 teaspoons corn-starch, 1 teaspoon baking powder. Add the yolks of eggs to this and $\frac{1}{2}$ pint milk, pinch of salt. Beat the whites to a stiff froth and add them last of all. Cook in butter. Mrs. Kennedy.

SWISS STYLE OMELET

Cover bottom of dish with 2 ounces of butter. On this scatter grated cheese. Drop the eggs upon the cheese without breaking yolks. Season to taste. Pour over the eggs a little cream and sprinkle with about 2 ounces grated cheese. Set in moderate oven 15 minutes.

Mrs. Kennedy.

DEVILLED EGGS

Boil desired number of eggs from 20 minutes to half hour. Peel eggs, cut lengthwise, remove yolks. Mix sufficient amount of salt, pepper, butter and salad dressing to season. Mix yolks until creamy and fill same into the halves of whites. Serve on lettuce leaves. Salad dressing should be sour—not a sweet dressing.

Mrs. Brower.

HOUSEHOLD HINTS

GOOD HAIR TONIC

Quinine Sulphate 20 grains, Tincture Jaborandie $\frac{1}{3}$ ounce, Cologne water $\frac{1}{4}$ ounce, Glycerine $\frac{1}{3}$ ounce, Bay Rum 2 ounces, Rose Water 16 ounces.

Mrs. Brower.

If boiling water poured through fruit stains will not remove the discoloration, try boiling milk.

To remove the odor of onions from the hands, rub them with celery leaves.

Mrs. R. N. Johns.

LOVE CURE

Take 12 ounces of dislike, 1 pound resolutions, 2 quarts common sense, 1 large sprig of time, 3 quarts of the cooling water of consideration. Stir these over the gentle fire of love. Sweeten with the sugar of forgetfulness. Skim with the spoon of melancholy. Put in bottom of your heart and cork with the cork of clear conscience and let it remain. You will quickly find peace and be restored to sense again. These things can be obtained from the apothecary of the house of understanding, next door to Reason, on Prudent St. in the village of Contentment. Directions: Take when a spell comes.

