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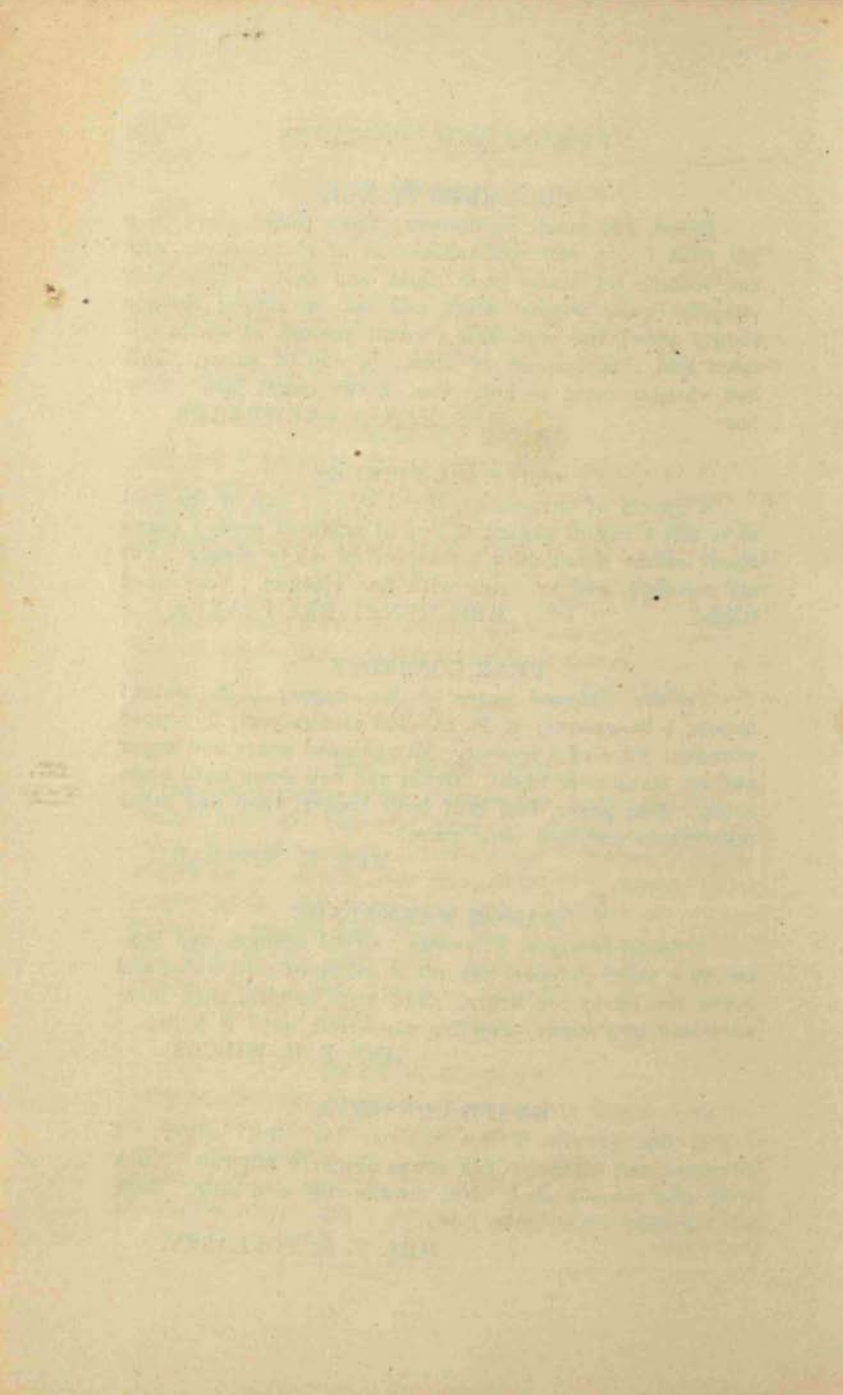
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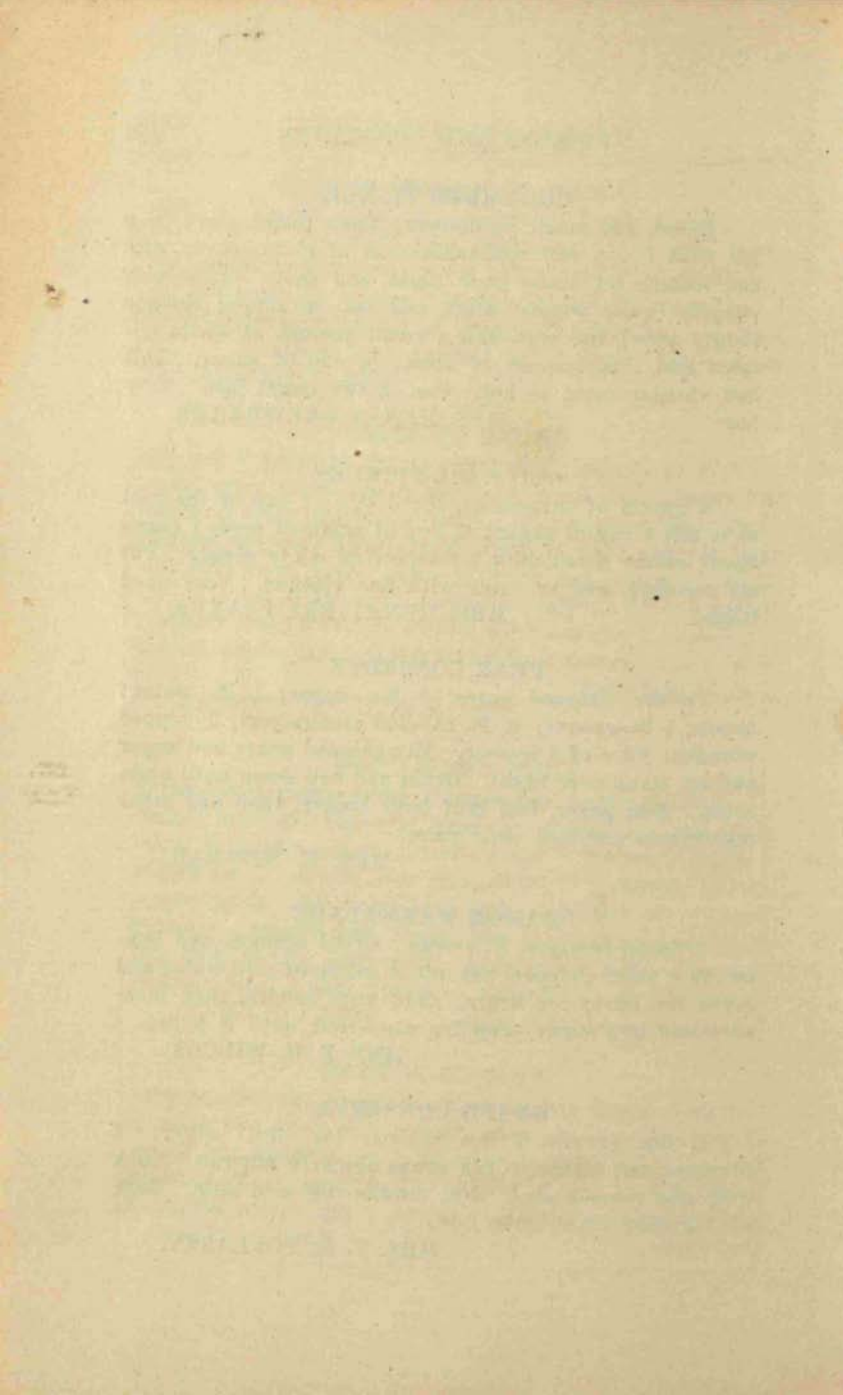
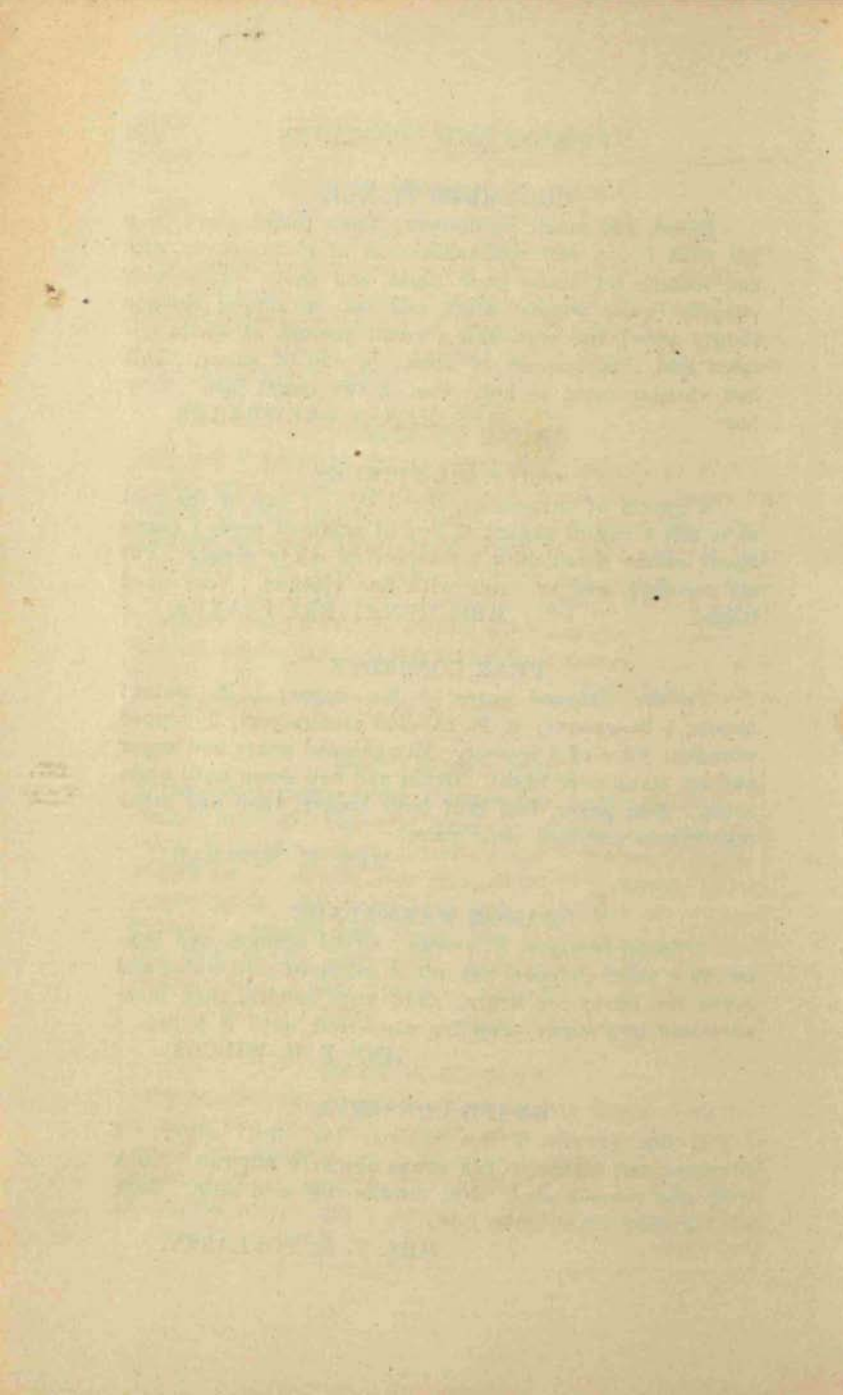


TABLE OF CONTENTS

	Page
Breads and Muffins	7
Soups	17
Meats	25
Luncheon Dishes	33
Salads and Salad Dressings	47
Vegetables	59
Pies	63
Doughnuts	69
Puddings and Pudding Sauces	75
Ice Creams and Ices	89
Cookies	93
Cakes	103
Candies	119
Canapes and Sandwiches	125
Pickles and Conserves	127



BREADS AND MUFFINS

WHITE BREAD

(Quick Method)

2 cakes Fleischman's yeast; 1 qt. luke warm water; 2 tablespoons level full sugar; 2 tablespoons lard or butter melted; 3 quarts sifted flour; 1 tablespoon level full salt. Dissolve the yeast and sugar in luke warm water, add lard or butter and half the flour, beat until smooth, then add salt and balance of the flour, or enough to make dough that can be handled, knead until smooth and elastic, place in greased bowl, cover and set aside in moderately warm place until light, about 1½ hours, mold into loaves, let rise 1 hour, or until light, bake 45 to 60 minutes.

MRS. A. A. CHICK.

WHITE BREAD

(Four Loaves)

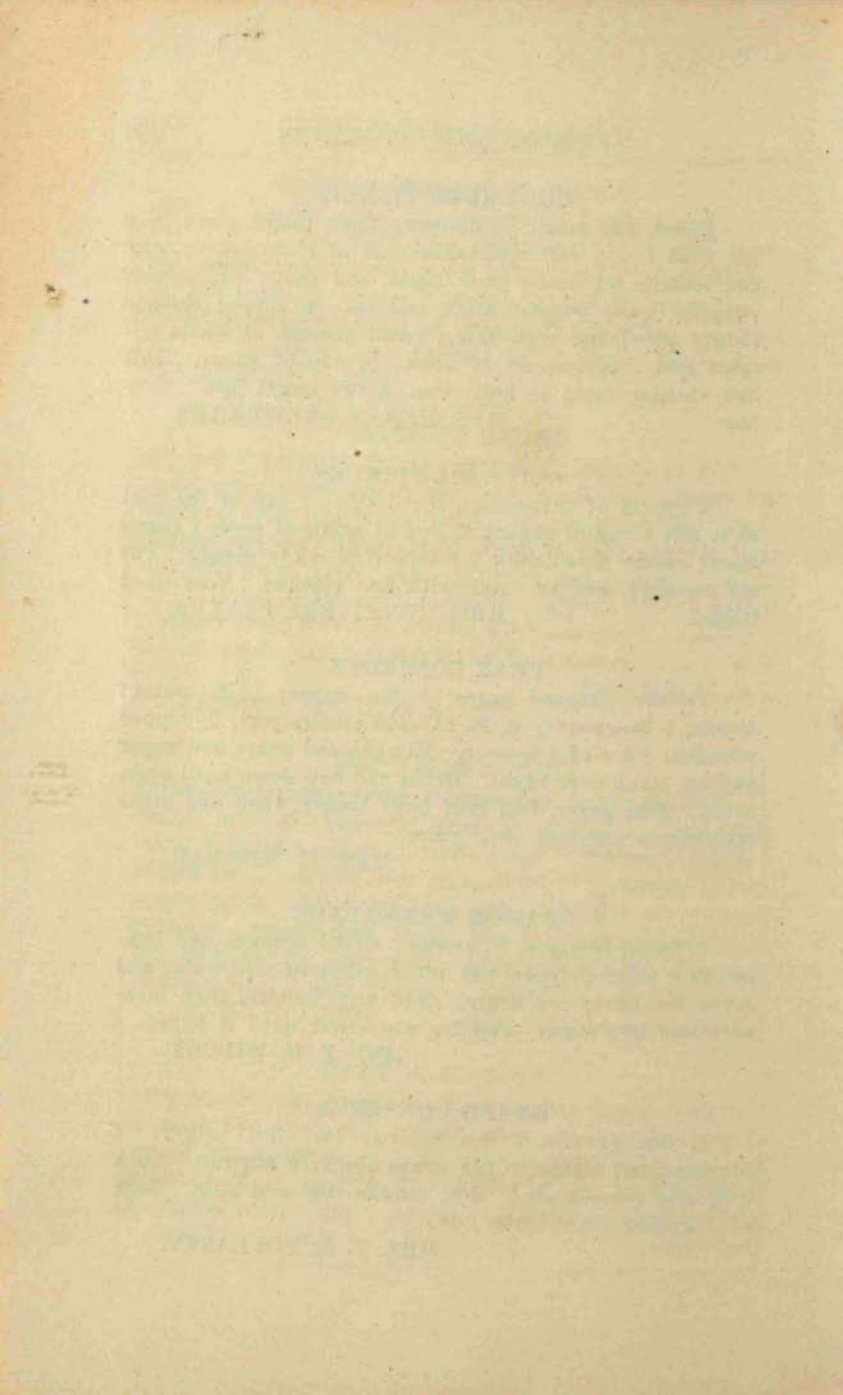
4 medium size potatoes; ½ cup sugar; 1 pt. Lightning yeast; 2 teaspoons salt. Cook the potatoes and mash fine, add two quarts luke warm water and sugar. Place in a warm place for twelve hours (over night). Then stir yeast, take out a pint to be used the next time. Add flour to remaining yeast until a stiff batter is made; let raise until light. Mold into a hard loaf and allow to stand until light. Bake one hour in moderate oven. Never permit bread to stand by a hot stove.

MRS. NALDRETT.

BUNS

1 cup of sugar; 2 cups yeast; 1 cup hot water; 1 cup lard (scant). Mix up in morning in hard loaf, let stand all day. At night roll out, cut out, let stand till morning. Bake hot for breakfast. Makes forty buns.

MRS. FROSC.



COFFEE CAKE

2 cups of flour; 4 teaspoons baking powder; $\frac{1}{2}$ teaspoon salt; 2 tablespoons shortening; 2 tablespoons sugar; $\frac{1}{4}$ cup milk. Mix dry ingredients, add melted butter and enough of the milk to make a stiff batter. Spread $\frac{1}{4}$ inch thick in greased pan; add top mixture and bake about one-half hour in moderate oven.

Top Mixture—2 tablespoons of flour; 4 tablespoons of brown sugar; 1 tablespoon cinnamon; 4 tablespoons of butter. Mix well and spread on top of batter before baking.

MRS. VLIET.

COFFEE CRUMB CAKE

$\frac{1}{2}$ compressed yeast cake; 1 egg; 1 cup scalded milk; $\frac{1}{2}$ cup sugar; 1 teaspoon salt; $\frac{1}{4}$ teaspoon almond flavoring; 3 tablespoons melted butter; flour. When milk is luke warm dissolve yeast cake in it. Add sugar and one cup flour. Let rise in warm place until twice its bulk, then add egg well beaten, salt, butter and flavoring, flour enough to make a stiff batter. Beat well. Pour into pie plate or cake tin. Spread a little melted butter on top and add the following mixture: $\frac{3}{4}$ cup flour; $\frac{1}{2}$ cup sugar; $\frac{1}{4}$ cup melted butter. Mix into crumbs and sprinkle on top of cake. Let rise until light. Bake in hot oven about twenty minutes. Test with straw.

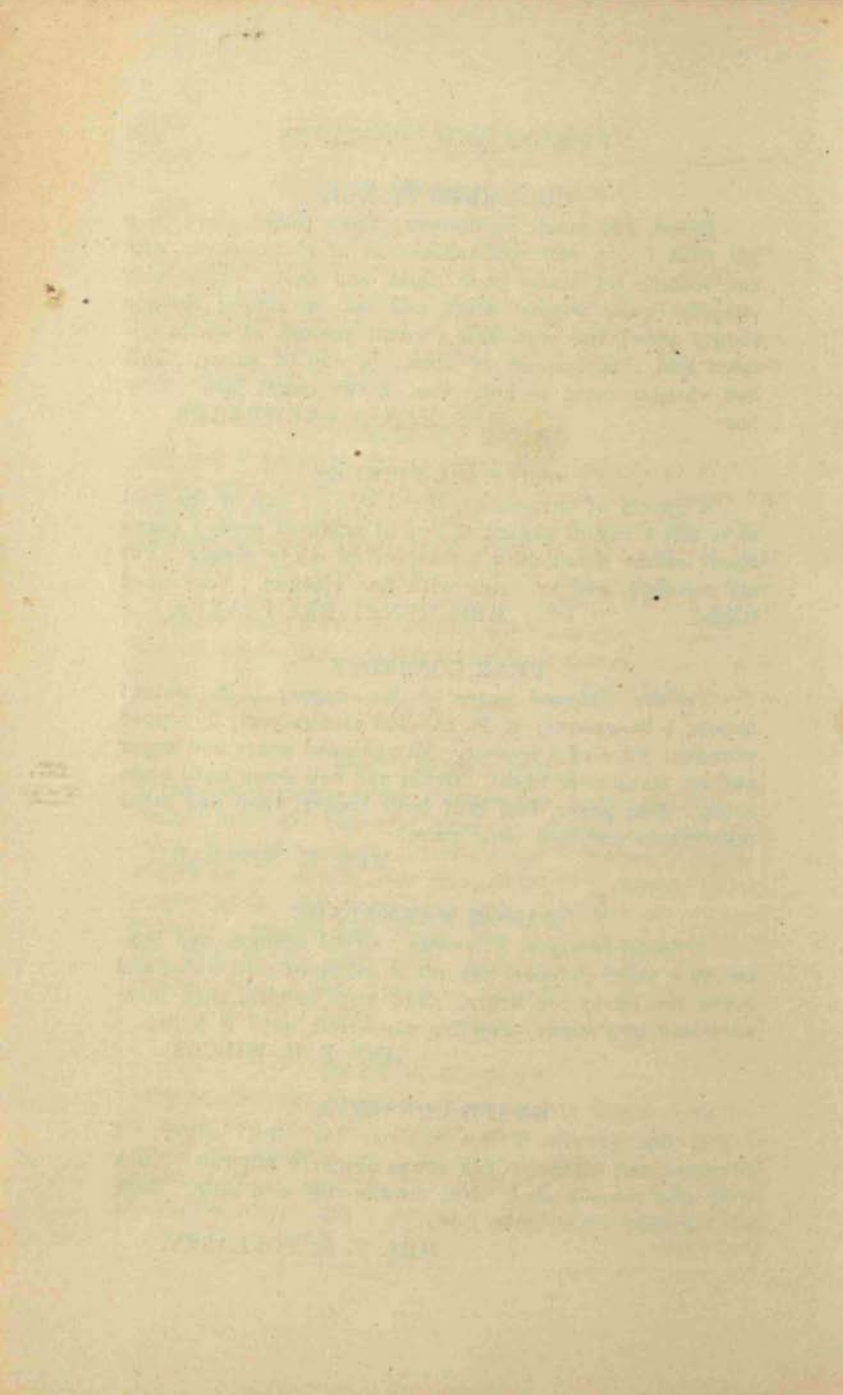
MRS. S. MESSINGER.

DATE LOAF

(Sweet Bread)

Take 1 cup dates (seeded), chop fine, over these sprinkle one teaspoon soda; pour over this one cup hot water and set aside to cool. Take 1 cup light brown sugar; 1 tablespoon butter; 1 egg—cream these together well; beat in $1\frac{1}{2}$ cups flour and two teaspoons baking powder. Add 1 cup chopped walnut meats. Add to dates mixture and bake in moderate oven. Makes loaf like small loaf of bread.

MRS. W. R. CARTWRIGHT.



PARKER HOUSE ROLLS

1 compressed yeast cake; 3 tablespoons melted butter; 2 tablespoons sugar; 2 cups scalded milk; $1\frac{1}{2}$ teaspoons salt; white of 1 egg beaten stiff; flour. When milk is lukewarm dissolve yeast cake in it. Add sugar and 3 cups flour. Beat well. Let rise in warm place. When light add butter, salt and beaten white of egg and flour enough to knead in soft dough. Let rise again. Pinch off small pieces. Form in round balls. Let rise a few minutes on moulding board. Pat down and crease in middle with knife handle. Butter and place in pan not too near together. Let rise and bake in rather hot oven for twenty minutes.

MRS. S. MESSINGER.

GRAHAM BREAD

1 pint buttermilk or sour milk (2 cups); 2 level teaspoons soda; 1 teaspoon salt; $\frac{1}{2}$ cup sugar; 2 cups graham flour (level); 1 cup white flour (level). Nuts and raisins can be added if desired. Bake in bread tin in slow oven until thoroughly done.

MRS. F. A. MAXWELL.

BROWN BREAD

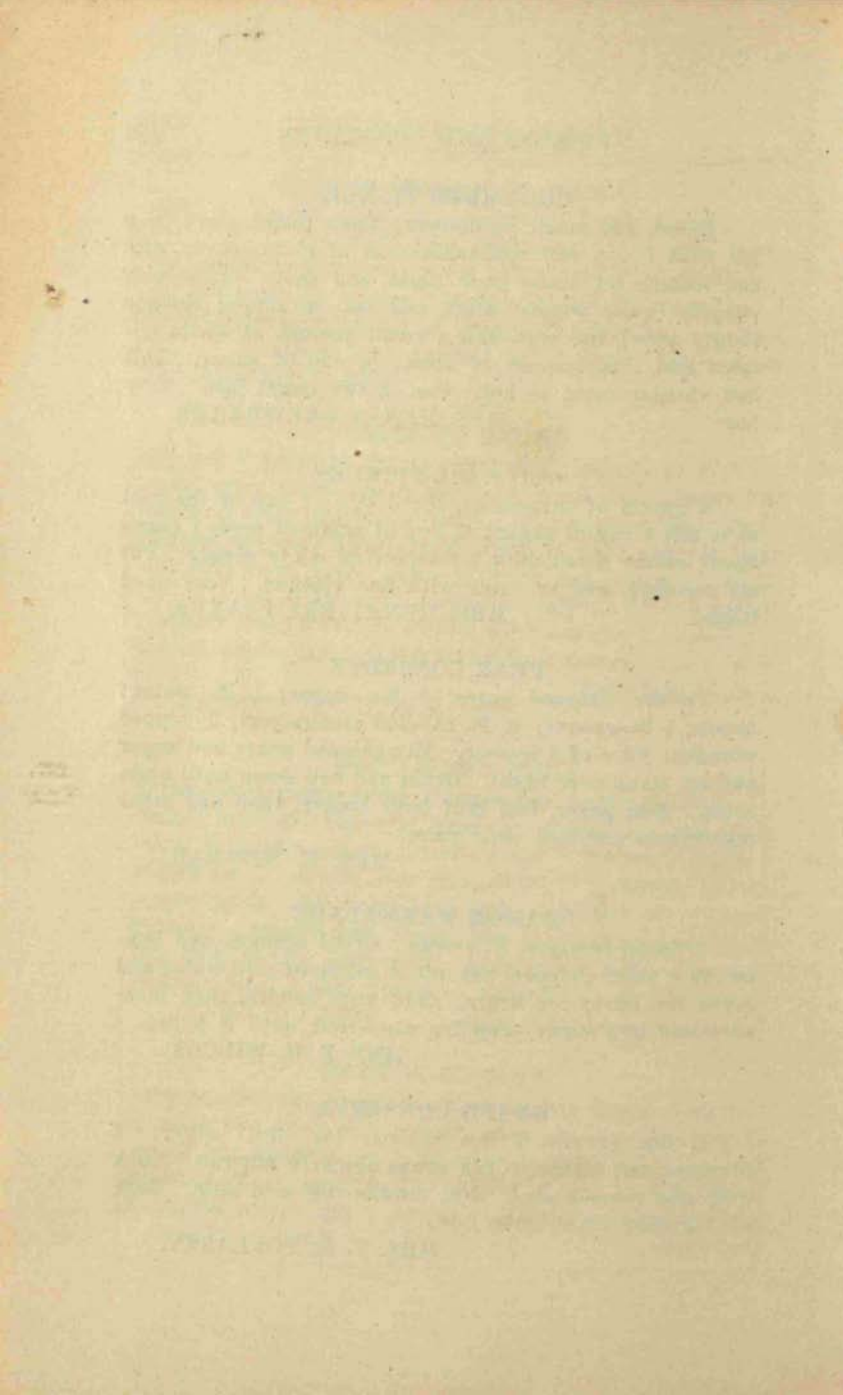
2 cups of white sponge; $\frac{1}{2}$ cup of warm water; $\frac{1}{2}$ cup of molasses; enough graham flour to make a thick batter, but not stiff. Stir only with a spoon, then let rise, then bake in moderate oven forty to fifty minutes.

MRS. FRANCIS KING.

GRAHAM MUFFINS

1 cup of milk; 1 egg; 1 tablespoon of sugar; 1 teaspoon of salt; 1 cup of white flour; 1 cup of graham flour; $\frac{1}{2}$ cup of raisins; 2 teaspoons of baking powder; a small piece of butter. Beat the egg, milk, sugar and salt together, add the flour and baking powder, then the raisins and melted butter. Bake in small patty tins about fifteen minutes. Have the oven very hot. In place of the graham flour corn meal, oatmeal or whole wheat can be used.

MRS. R. H. WILCOX.



NUT BREAD

1 egg; 1 cup sugar; 1½ cups sweet milk; 4 cups sifted flour; 4 teaspoons baking powder; 1 teaspoon salt; 1 cup nut meats. Let rise thirty minutes, then bake one hour in moderate oven.

MRS. WM. S. TURCK.

NUT LOAF BREAD

1 egg; 1 cup granulated sugar; 2 cups sweet milk; 4 cups flour; 4 teaspoons baking powder (heaping); 1 cup nut meats (chopped); pinch of salt. Bake slowly forty-five minutes.

MRS. A. HALL.

NUT BREAD

1 cup brown sugar; 1 cup chopped nut meats; 1 cup chopped dates; 2 cups graham flour; 2 cups white flour; 1 teaspoon salt; 1 egg; 2 cups milk; 4 teaspoons baking powder. Put in tins, let stand fifteen minutes, and bake in moderate oven one hour.

MRS. F. L. BARNES.

RICE MUFFINS

1 cup freshly cooked rice; 1 cup milk; 1 cup flour; 1 teaspoon salt. Mix all well together, then add whites of three eggs well beaten and bake in muffin tins twenty minutes.

MRS. FRANCIS KING.

HUCKLEBERRY MUFFINS

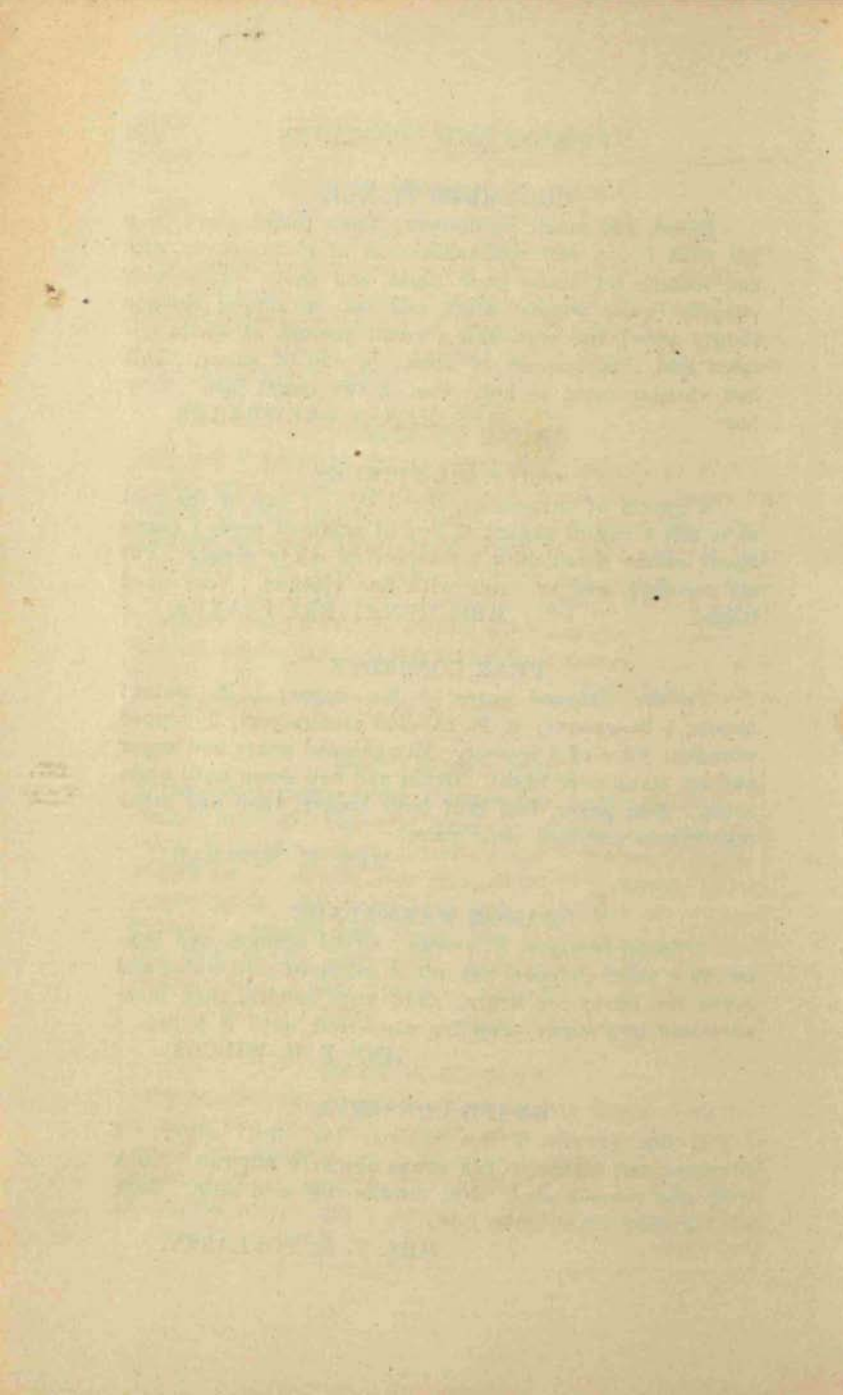
1½ cups sugar; 1½ cups of milk; 4½ cups of flour; 2 eggs; 3 teaspoons baking powder; 1 large tablespoon of butter; 1 pint of huckleberries.

MRS. J. H. LANCASHIRE.

JELLY PANCAKES

Mix ½ cup flour with ⅓ teaspoon salt, add gradually ¼ cup milk and ½ cup heavy cream. When well mixed add yolks and whites of 3 eggs beaten separately. Cook on a griddle, spread upper side with creamed butter and currant jelly; then roll and sprinkle with powdered sugar.

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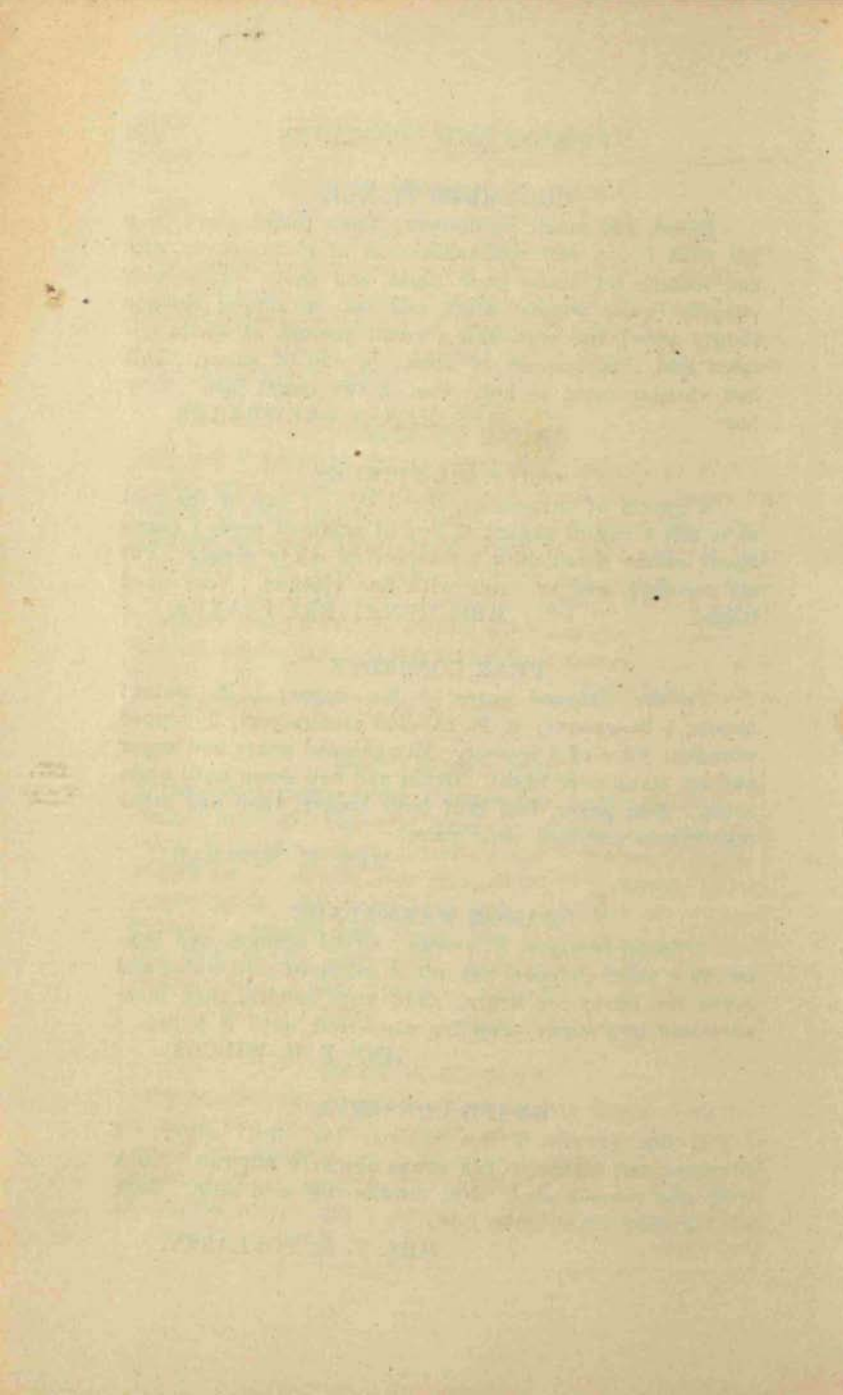


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SOUPS

CREAM OF CUCUMBER SOUP

Peel 3 medium sized cucumbers, saving half of one for garnish. Slice and cover the remainder with cold water, heat slowly, and when boiling drain and rinse in cold water. Drain it again and saute in one tablespoon butter with one-half small onion and one tablespoon minced parsley. Add two cups white stock and simmer one hour. Press through colander and blend with cream sauce and garnish with diced cucumber, mixed with the whipped cream and dust well with paprika.

MRS. E. HOLCOMB.

VEGETABLE CHOWDER

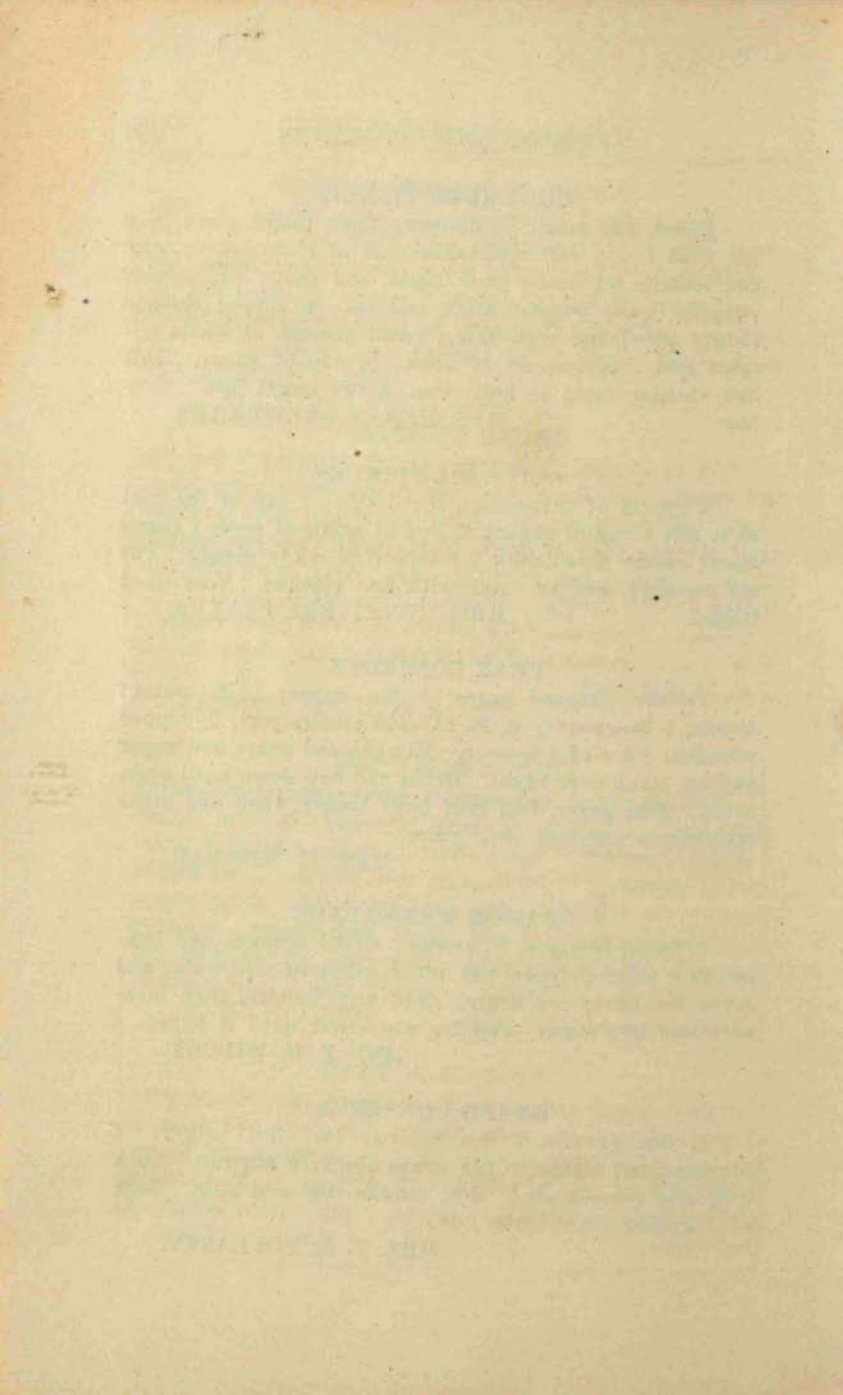
$\frac{1}{2}$ lb. salt pork; 2 or 3 sprigs parsley; 1 kernel garlic; 2 carrots; $\frac{1}{4}$ medium sized cabbage; 2 quarts cold water; a little celery; any left over peas; 1 tablespoon butter; rice; salt and pepper; 1 scant cup dried beans, Lima or kidney, soaked over night. Cut off the rind of the pork and put it into 2 quarts of water to boil. Cut off a small slice of the pork and beat it to a paste with parsley and garlic. Add this paste to the pork and water. Slice the carrots, cut the rib out of the cabbage leaves. Add the carrots, cabbage leaves, other vegetables, seasoning and butter to the soup, and let it boil slowly for $2\frac{1}{2}$ hours. The last $\frac{1}{2}$ hour add 1 small handful of rice for each person. When the pork is soft, remove and slice in little ribbons and put it back. This is equally good eaten cold. Three bouillon cubes may be used instead of pork, or may be added if a richer soup is desired.

MRS. FRANCIS KING.

PUREE OF LIMA BEAN SOUP

Soak beans over night. In the morning remove tough skin before cooking (same as blanching almonds). Cook until they dissolve. Add butter, salt and pepper to taste.

MRS. W. H. LAWRENCE.



ONION SOUP

Cut 12 small onions in thin slices, add $\frac{1}{2}$ cup butter and cook two minutes. Cover and let simmer until soft, but not brown. Sprinkle with $2\frac{1}{2}$ tablespoons flour and cook three minutes, stirring constantly. Add to 1 quart milk, and cook in a double boiler $\frac{1}{2}$ hour. Rub through a sieve, and add 1 teaspoon salt and a few grains pepper. Beat two egg yolks slightly and add gradually 1 cup cream; then add to soup just before serving.

MRS. FRANCIS KING.

HAMBURG SOUP

One pound Hamburg; 2 qts. hot water; 1 can tomatoes; 1 tablespoon salt; 1 tablespoon lean raw ham (chopped fine); 2 tablespoons butter; carrots, turnips, onions, celery, $\frac{1}{3}$ cup each chipped; 1 sprig parsley; $\frac{1}{2}$ bay leaf; 1 teaspoon pepper corns. Divide meat, put in kettle with hot water and tomatoes. Heat to boiling point, cook slowly one hour. Cook ham and vegetables with butter 5 minutes. Add to soup with seasonings. Cook $1\frac{1}{2}$ hour longer.

MRS. BEERS.

ESSENCE OF CELERY SOUP

Wash two bunches of celery, separate stalks, and put through a meat chopper. Add 1 small onion sliced; 1 teaspoon celery seed; $1\frac{1}{2}$ teaspoons salt and 3 pints of water. Cook $1\frac{1}{2}$ hours in a double boiler; then add two tablespoons Vegex and when it has boiled a few minutes strain through several thicknesses of cheesecloth to clear. Serve with whipped cream, a tablespoon on each plate.

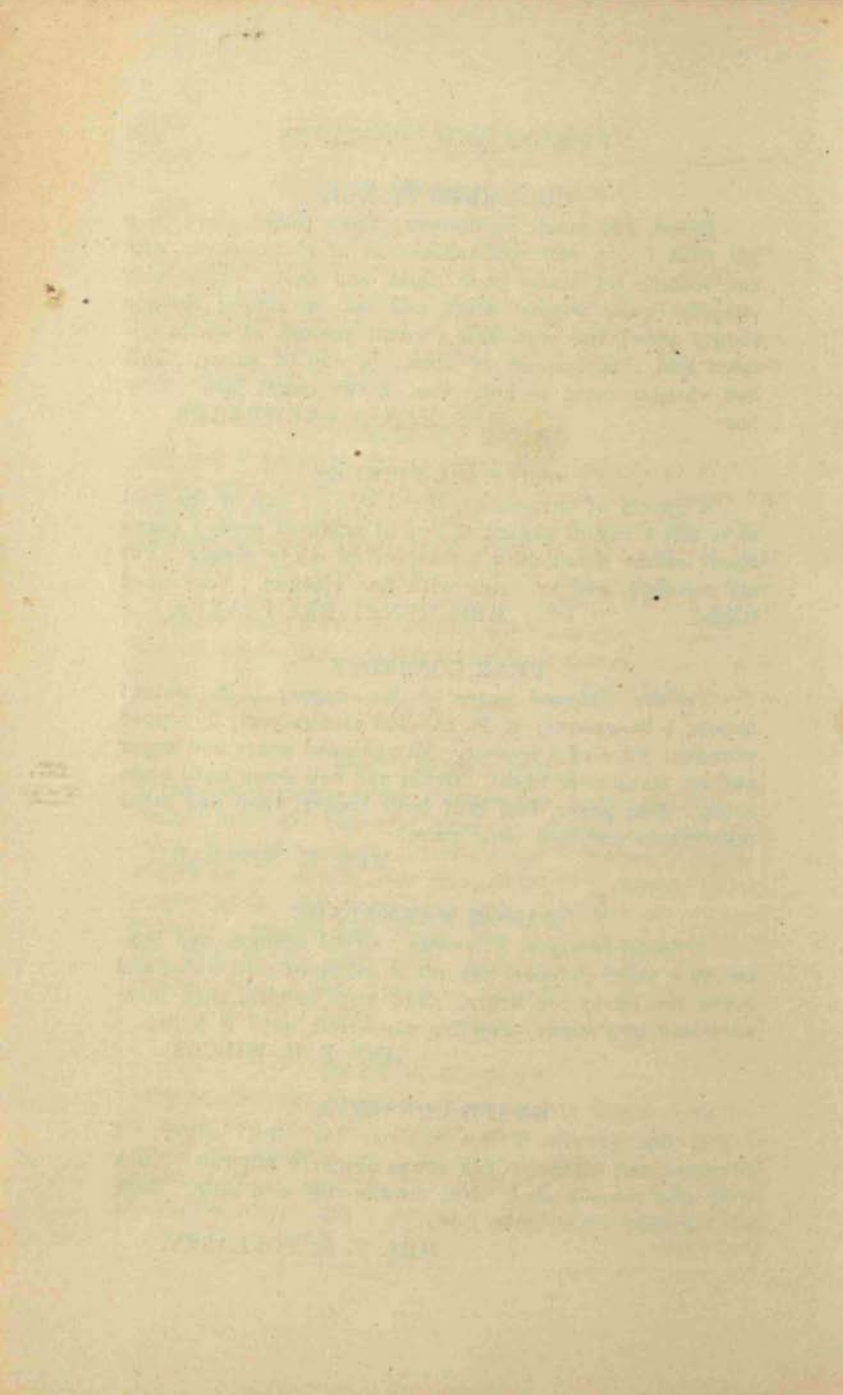
MRS. FRANCIS KING.

OYSTER SOUP

(Amsterdam Style)

Clean one quart oysters, chop and then parboil thirty minutes; drain and add to liquor enough water to make one quart liquid. Brown three tablespoons flour, add oyster liquor, and cook slowly $\frac{1}{2}$ hour. Season with salt, paprika and celery salt. Just before serving add one cup cream.

MRS. JAMES D. COLT, Boston.



BLACK BEAN SOUP

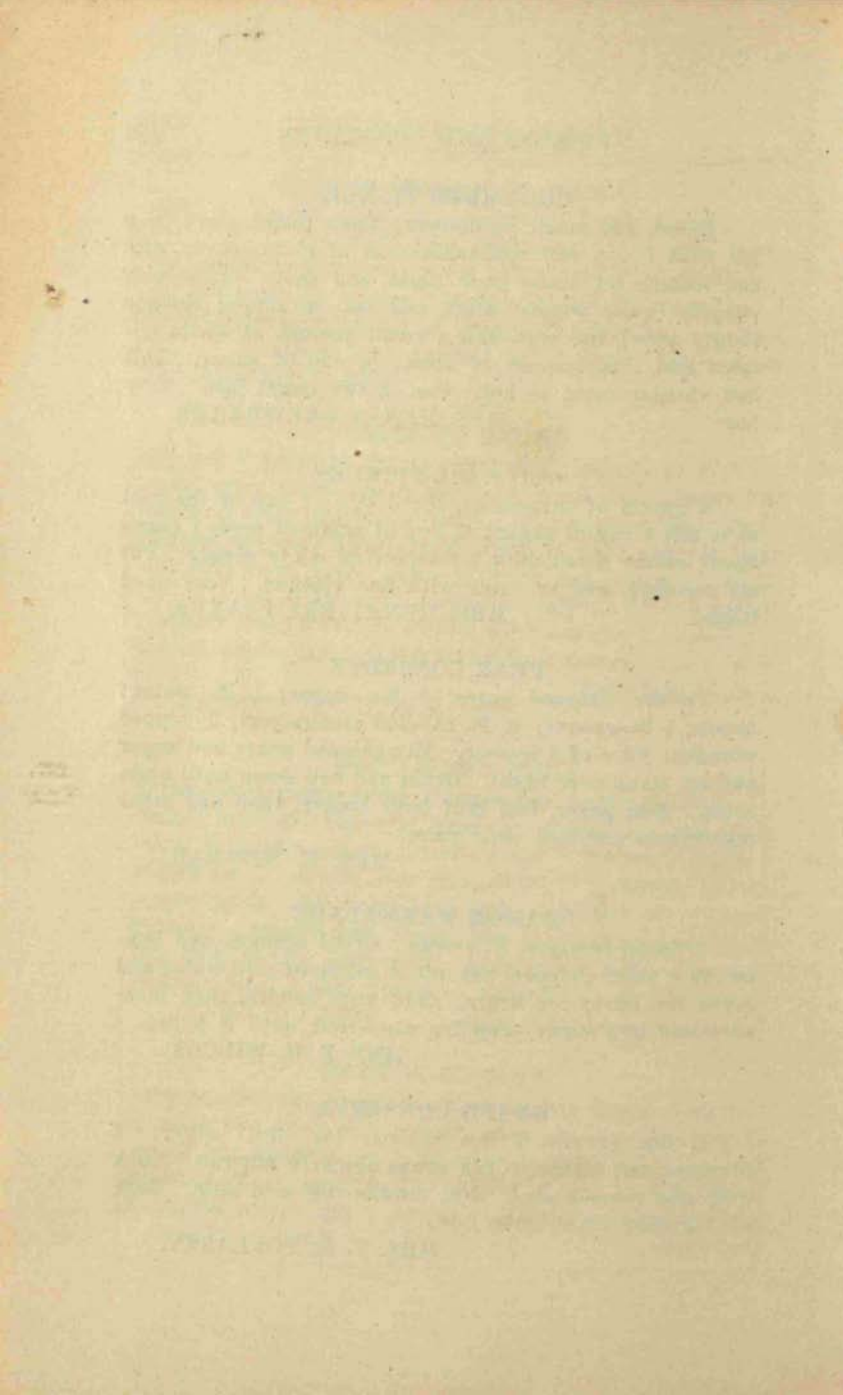
Soak one pint black beans in water over night. Then boil gently in 2 qts. fresh water five hours. There should be one qt. of soup after they have been put through the colander. To this add 1 quart of stock, five whole cloves, small pieces of mace and cinnamon, stalk of celery, pinch of herbs and an onion. Into a teaspoon of flour rub a teaspoon of butter, brown, and add to the soup. Simmer for half an hour, add pepper and salt, strain through a puree sieve, add slices of lemon and hard boiled egg.

MRS. FRANCIS KING.

ICED FRUIT SOUP

To 1 cup orange juice and $\frac{3}{4}$ cup grapefruit juice add 5 cloves and a two-inch piece stick cinnamon. Let stand in cool place several hours or over night. Heat one cup pineapple syrup, drained from canned pineapple, to the boiling point and thicken with 1 tablespoon arrowroot mixed with $\frac{1}{3}$ cup cold water. Cook three minutes, add a scant $\frac{1}{2}$ cup sugar and $\frac{1}{8}$ teaspoon salt. Pour on gradually the fruit juice after removing the spices. Pack in ice to chill thoroughly.

MRS. JAMES D. COLT, Boston.



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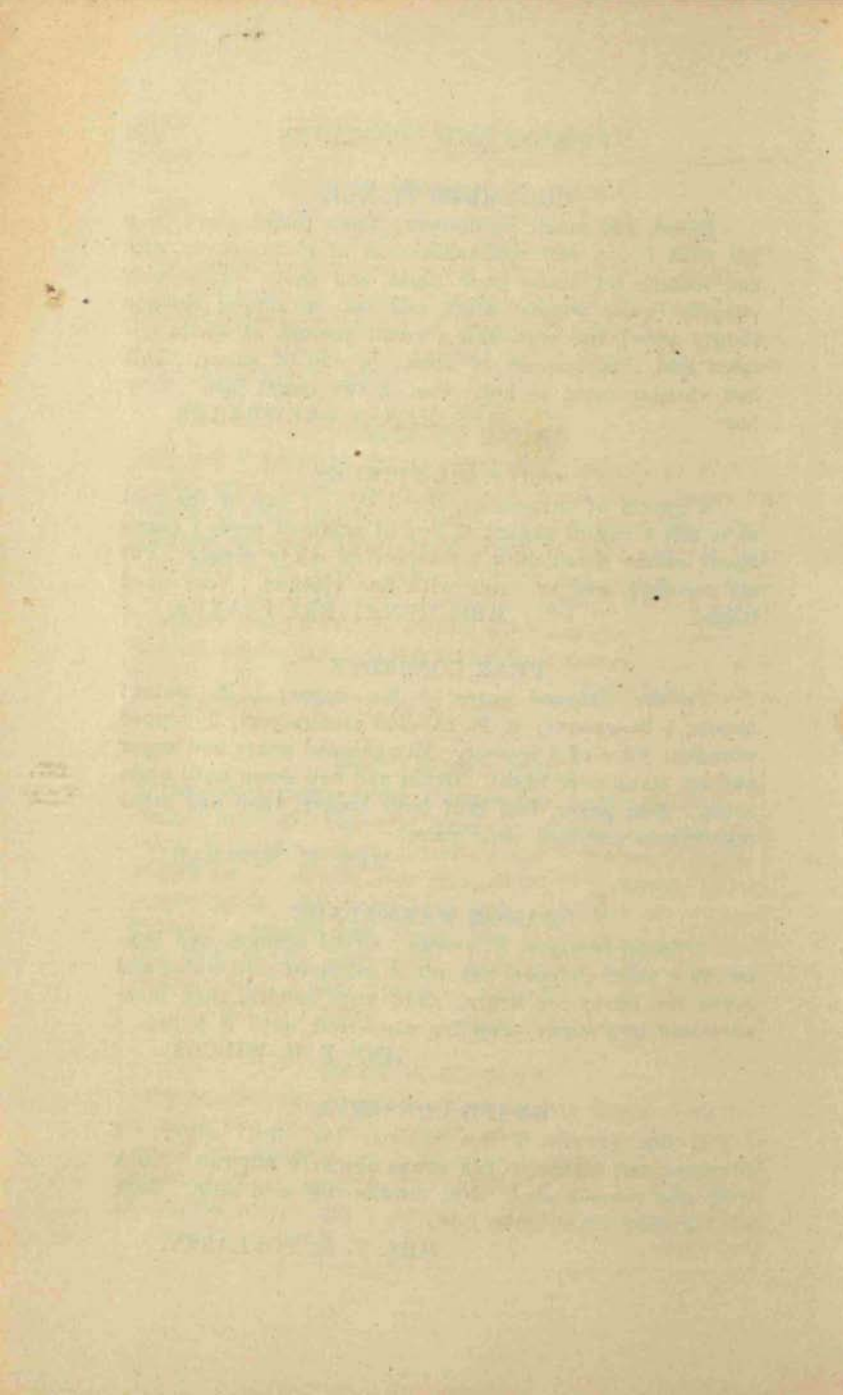
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MEATS

SPANISH ROAST

2 lbs. round steak; 1 lb. pork shoulder; 1 egg; 1 small onion; 1 cup bread crumbs; salt; pepper. Grind meat, onion and mix. Put in cake tin to form a mold—turn out into a spider or baking pan, pour over it one qt. of tomatoes and bake until the tomatoes are nearly absorbed. Thicken juice if any remains and serve separately.

MRS. C. F. BROWN.

ARABIAN STEW

6 lean pork chops (cut quite thick); 6 tablespoons raw rice; 1 large onion; 3 cups hot water; 2 tomatoes; 1 green pepper; $\frac{1}{8}$ teaspoonful pepper; 3 teaspoons salt. Sear chops on both sides in hot spider, then remove to a casserole. On each chop, place one tablespoon of rice, a slice of onion, also tomato, and 2 strips of green pepper. Sprinkle over all, salt and pepper. Add hot water, cover, bake from 3 to 4 hours in slow oven.

MRS. MAYNARD PRINGLE.

HAM LOAF

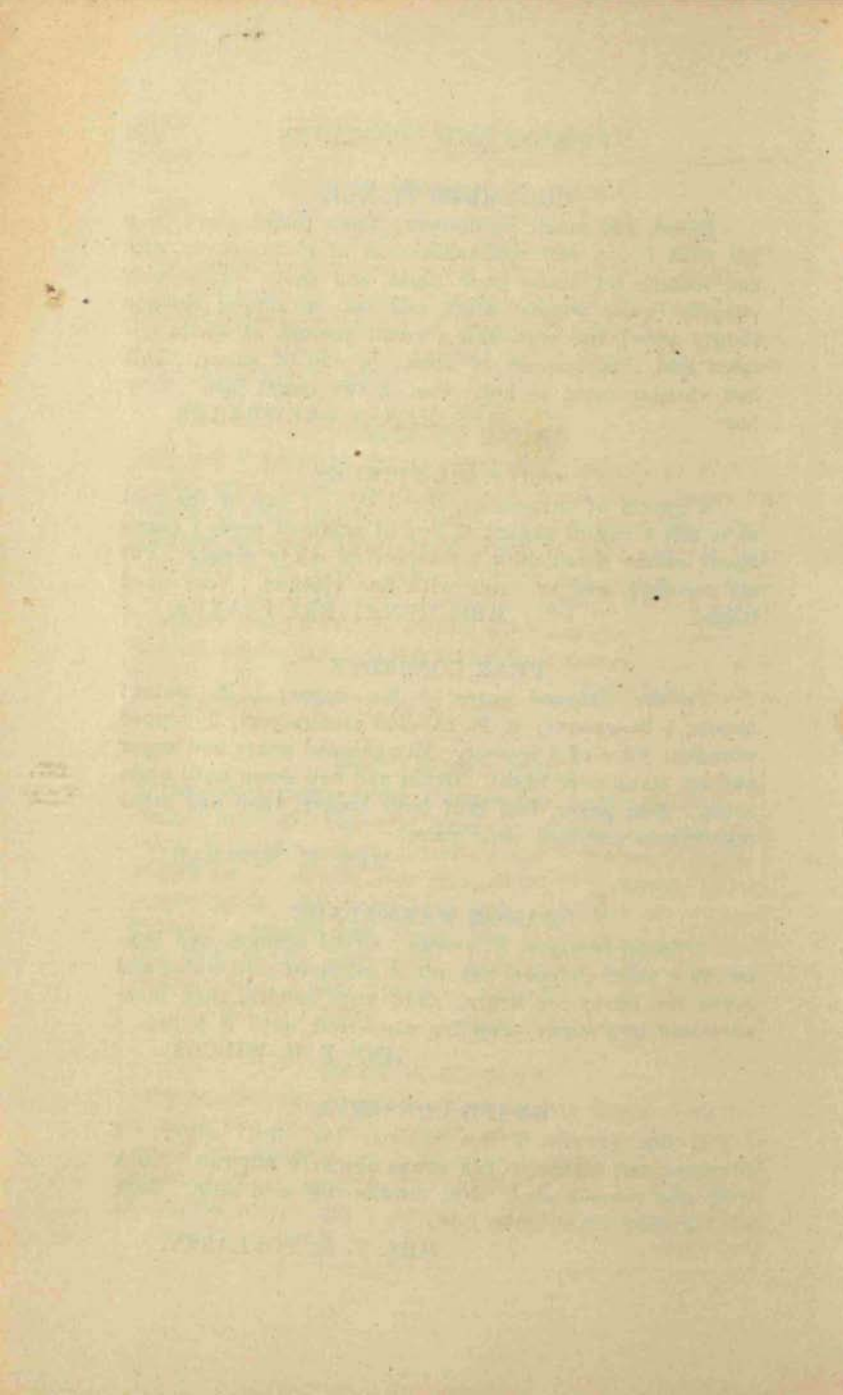
2 lbs. smoked ham; $\frac{1}{2}$ lb. fresh ham; 1 egg; 1 cup milk; 1 cup Post Toasties. Salt and pepper to taste. Roll in cracker crumbs. Bake one hour.

MRS. W. H. LAWRENCE.

BAKED MEAT LOAF

4 tablespoons flour; 2 tablespoons fat; 2 cups milk; 2 cups fresh bread crumbs; 1 pound beef steak ground with a little onion; $3\frac{1}{2}$ teaspoons salt; little pepper; 1 or 2 beaten eggs may be used if desired. Make white sauce of butter, flour and milk. Add bread crumbs. Stir in ground meat and season. Eggs may be beaten and added to white sauce. Put in greased baking dish and bake 50 to 60 minutes.

MRS. GEO KUHLMAN.



MEAT LOAF

2 lbs. of beef; 1 lb. of pork; 2 cups bread crumbs; 4 eggs; salt and pepper; 2 green peppers. Make in loaf. Spread top with butter and baste often. Bake one hour.

MRS. J. E. FULLER.

VICTORY MEAT LOAF

1½ pounds chopped round steak; ¼ pound veal; ¼ pound fat salt pork; 1 onion and 1 green pepper, finely chopped; 2 eggs; 1 cup soft bread crumbs; 1 tablespoon minced parsley; 1¼ teaspoon salt; ¼ teaspoon pepper; ¼ teaspoon paprika. Make into loaf, place in greased pan and bake for 45 minutes. Can be served hot or cold. Nice hot, with tomato sauce.

MRS. MAYNARD PRINGLE.

MEAT LOAF

3 lbs. veal and pork (equal); 1 cup dried bread crumbs; 1 cup milk; 1 teaspoon salt; ½ teaspoon pepper; 2 eggs. Cover with 3 slices salt pork. Pour ¾ cup boiling water in pan and bake 1 hour. Serve hot with tomato sauce or let cool and serve cold. Have meat ground very fine.

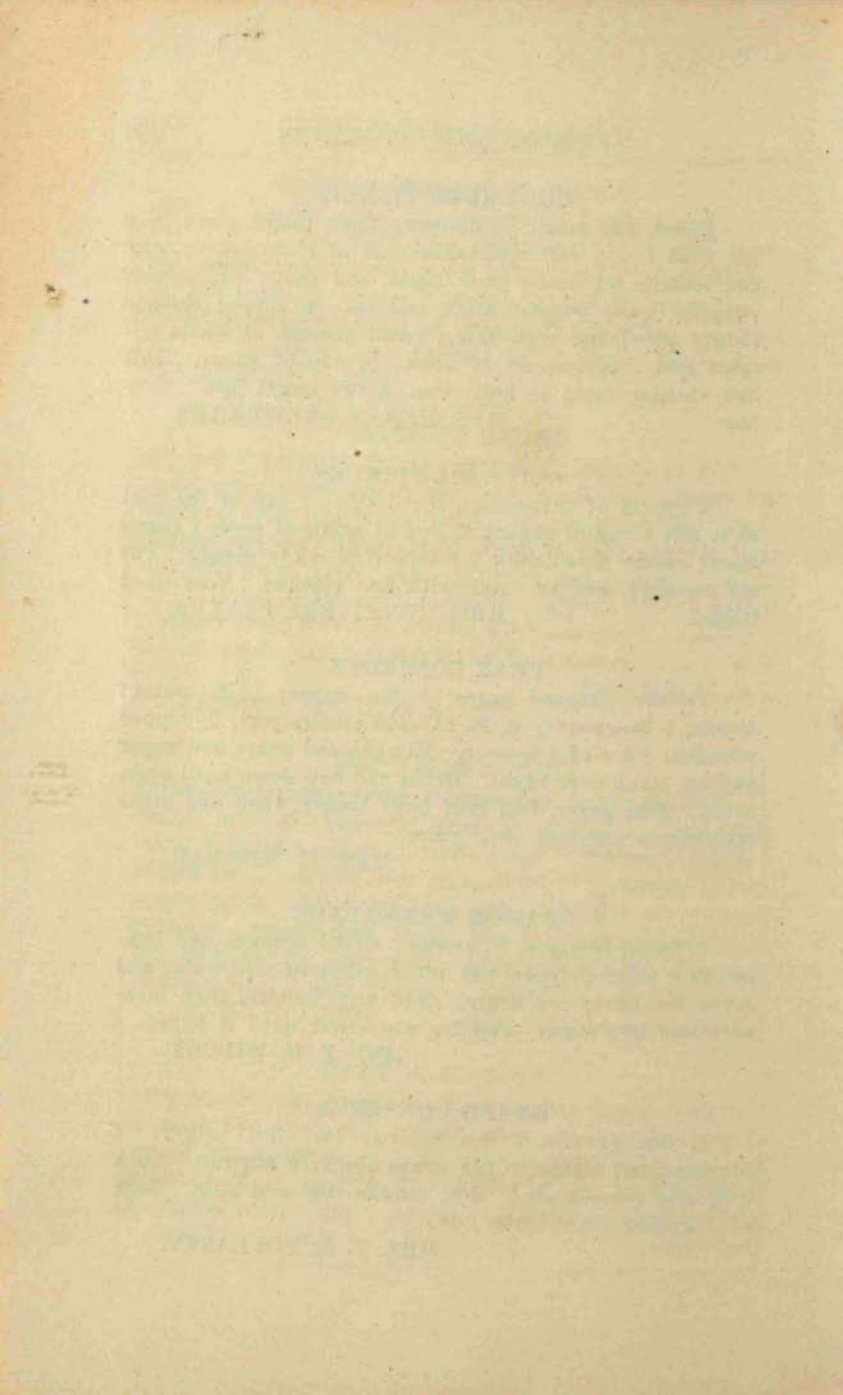
MRS. JOSEPHINE WARD.

BAKED BEEF STEAK

(Spanish Style)

Select a good round steak, rub it with oil and vinegar and leave it for a couple of hours. Put it into a baking pan, cover it with sliced tomatoes, three onions which have been parboiled before slicing and a chopped green pepper, which has also been parboiled; pour over it a cup of boiling water, cover closely and cook at the rate of 20 minutes to the pound. When the steak is done take it up carefully so as not to disturb the vegetables and keep hot while you thicken the gravy left in the pan with browned flour. Stone and slice one dozen ripe olives, stir into the gravy and cook until heated through. Pour the gravy over and around the steak. Use canned tomatoes in winter.

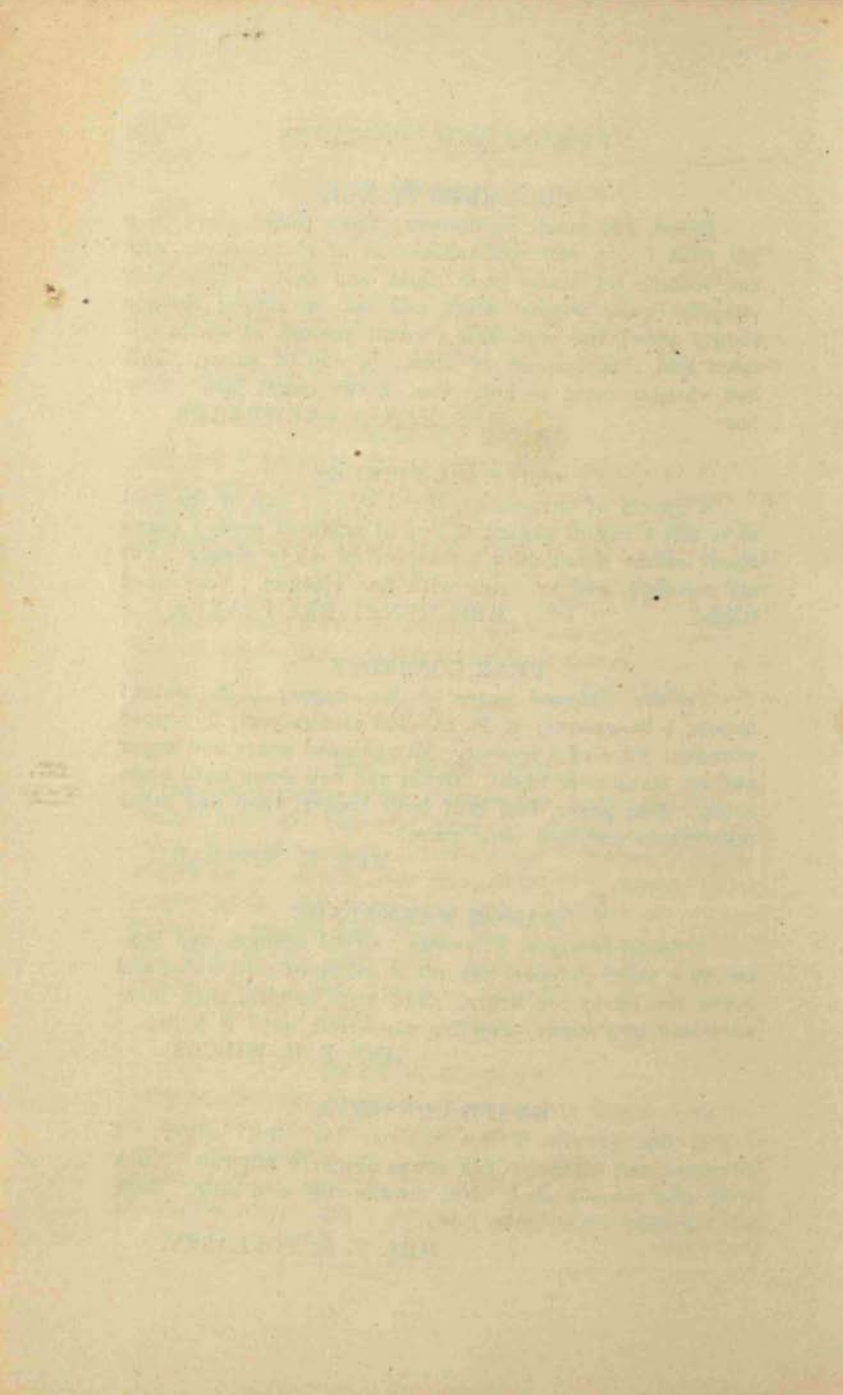
MRS. WILLIAM A. BAHLKE.



TO COOK CHICKEN

Cut in pieces, salt and pepper each piece, roll in egg and cracker crumbs. Melt cup of butter in baker, put chicken in and cook slowly. The fat of the fowl can be used in place of butter. Allow steam to escape while cooking.

MRS. ROBINSON.



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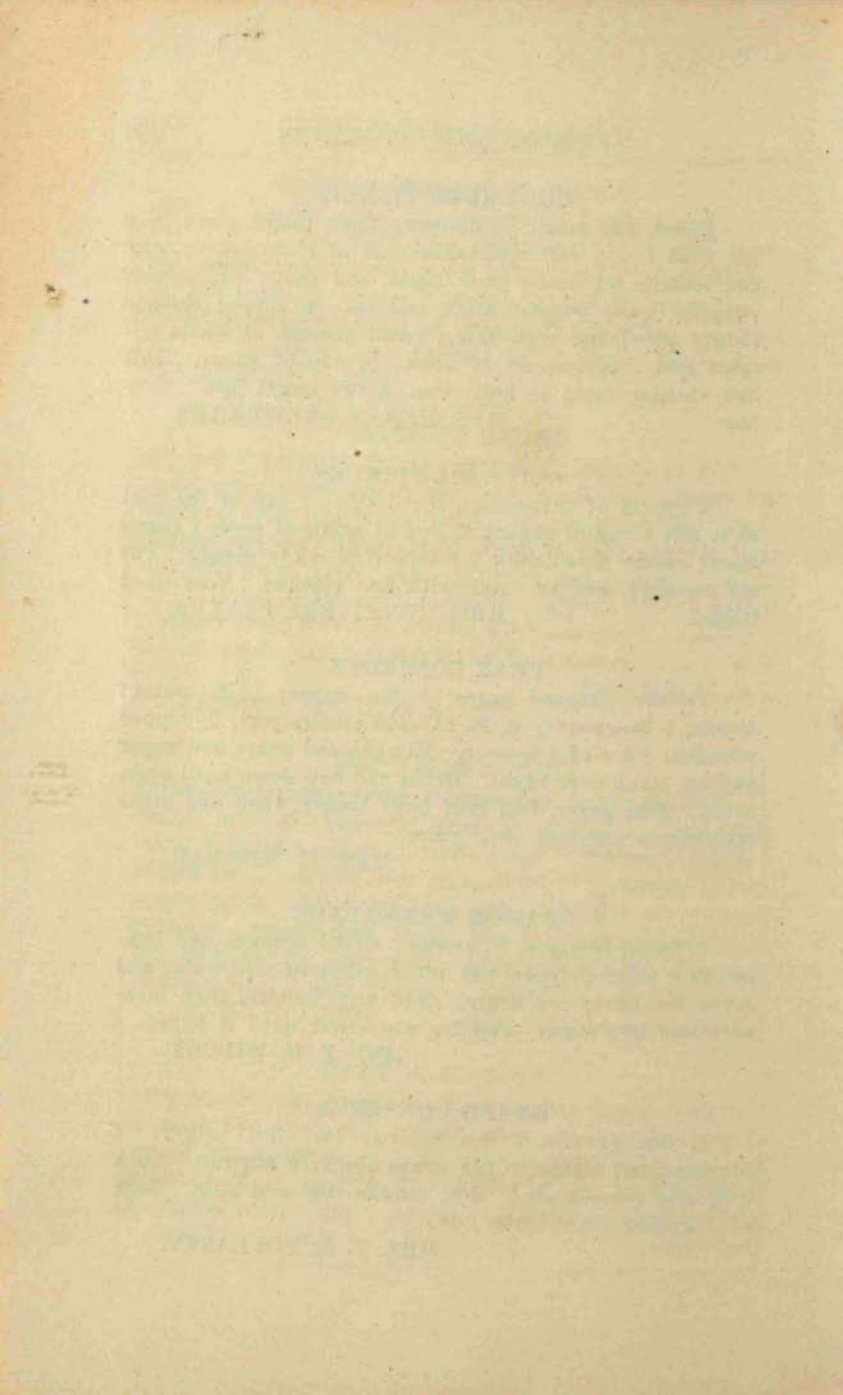
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LUNCHEON DISHES

SPANISH RICE

½ cup rice; 1 cup tomatoes; 1 onion; 1 green pepper; 1 cup cold water; salt to taste. To the uncooked rice add tomatoes and cold water, the onion chopped fine and the pepper shredded. Steam 1½ hours, or 3 hours in fireless cooker. Add ½ cup of butter when ready for table.

MRS. FLOYD GLASS.

ITALIA'S PRIDE

1 pint cold macaroni; 1 pint finely chopped beef or mutton; 1 pint stewed tomatoes; 1 onion minced very fine and fried in spoonful of butter; 1 cup bread crumbs; 1 teaspoon salt; 1 saltspoon pepper. Butter a two-quart pudding dish, put a layer of bread crumbs at bottom, then layer of minced meat, one of tomatoes, and one of macaroni. Sprinkle each with the seasoning until the dish is filled. Put two small cups of boiling water to the fried onion and after making a layer over the top with the rest of the crumbs, pour it over them. Sprinkle tiny bits of butter and bake half an hour, or until well browned. If oven is moderate it will require one-half hour.

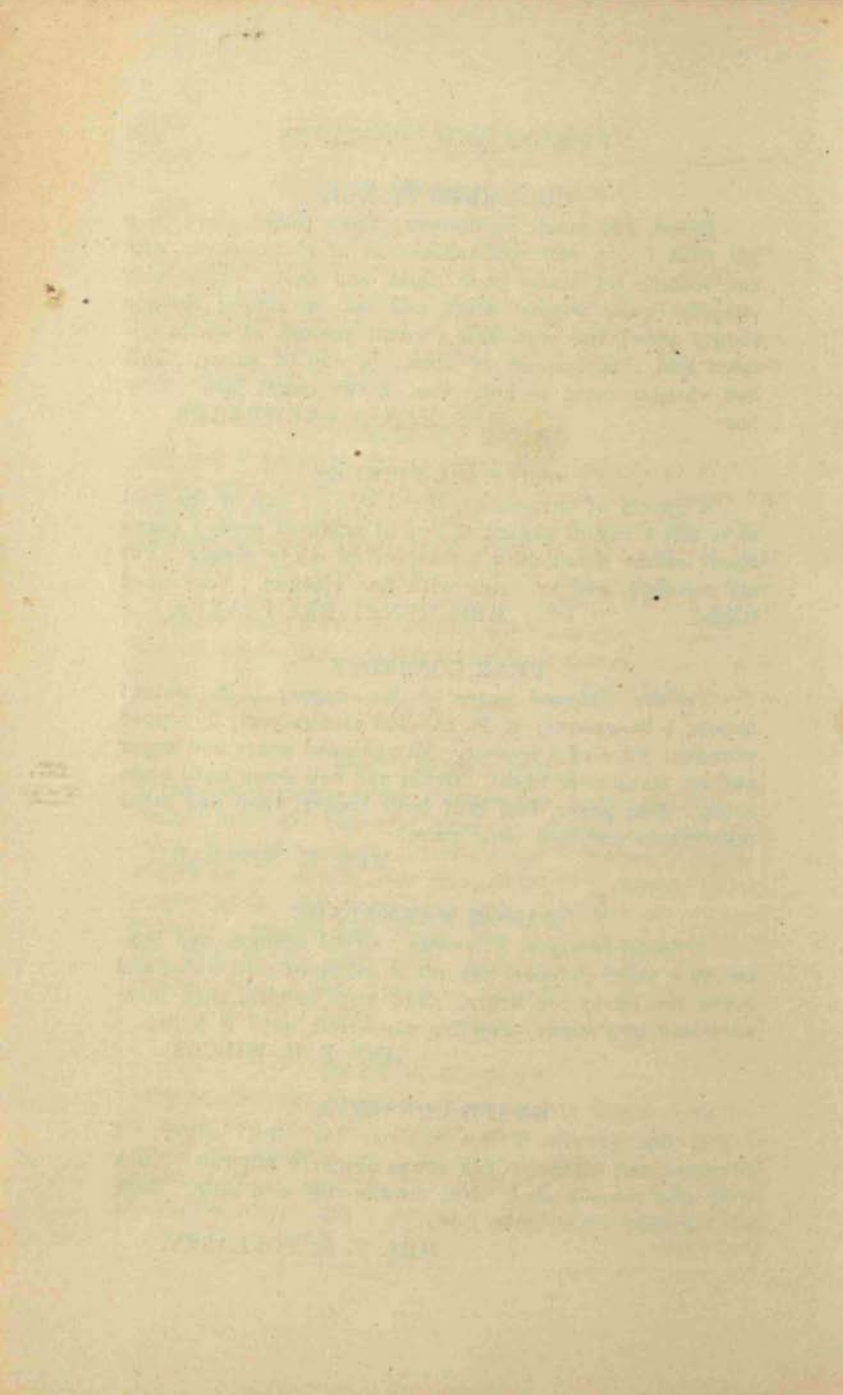
MRS. FRANCIS KING.

VEAL IN CASSEROLE

A large piece of veal steak cut thick. Cut into small servings, dip in a well beaten and seasoned egg, then roll in crackers or bread crumbs and fry in self fat and butter. When it has fried about fifteen minutes and is nicely browned, place in a casserole, pouring the gravy over it, then completely cover with a thick cream sauce. Bake for one hour in a moderate oven. Serve with sweet potatoes.

Cream Sauce—1 pint of milk; 2 tablespoons of flour; 2 tablespoons of butter; salt.

MRS. F. E. POLLASKY.



GAMBALI

2 slices ham; 6 slices bacon; 1 cup rice (before cooked); 1 quart tomatoes; 1 good sized onion. Put meat through grinder, fry in pan with onion, cut into small pieces until fat is fried out. Cook rice in double boiler until nearly done. Put all into big dish and bake slowly one hour. Season to taste.

MRS. C. F. BROWN.

GOLDEN ROD TOAST

Have as many rounds of toast as guests to serve. Make a rich white sauce. Have a number of hard boiled eggs. Separate the yolks from the whites. Take the whites cut fine and stir into the white sauce. Pour over the buttered toast. Run the yolks through the ricer and sprinkle over the white sauce. Then sprinkle paprika and salt over this. This is easily prepared for an impromptu lunch and makes a very pretty dish.

MRS. JOHN SPINNEY.

RICE AND MEAT CROQUETTES

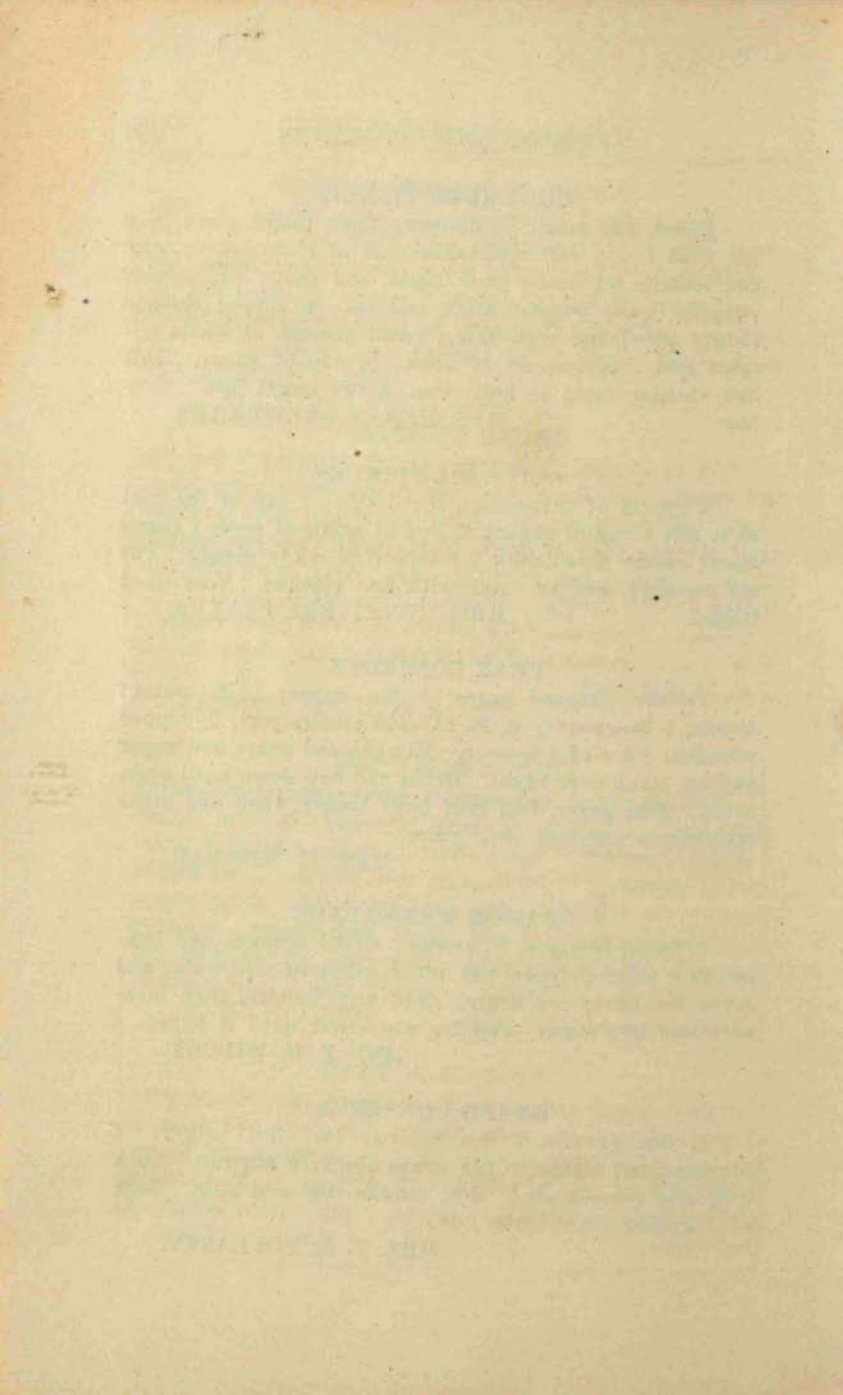
1 cup boiled rice; 1 cup chopped meat; $\frac{1}{2}$ cup milk; 2 tablespoons of butter; 1 teaspoon of salt; 1 egg; a dash of pepper. Bring milk to a boil, add butter, salt and pepper, then the rice and meat. When this boils add the egg. Spread on a platter to cool. Mold with the hands into cones or any shape desired, dip in egg and crumbs and fry in deep fat. This makes twelve croquettes.

MRS. FLOYD GLASS.

CHOP SUEY

2 lbs. fresh lean pork; 1 cup chopped onion; 2 eggs; 3 tablespoons of Show-You sauce. Make a hollow of flour on your mixing board, break eggs in it, a little salt and stir with a fork, mix stiff and roll very thin, let stand to dry, then cut very fine and short, cook in salted water twenty minutes, add a little butter, cut the pork fine and fry brown in butter, add onions, cook a few minutes, then add noodles and Show-You sauce.

MRS. F. L. BARNES.



A VERY FINE SPAGHETTI

½ lb. round steak; ¼ lb. salt pork or bacon; 1 small onion; 1 tablespoon butter or substitute; a few dried mushrooms, if desired; a clove of garlic; several sprigs parsley; fresh or canned tomatoes.

Grind the salt pork and fry it out in a saucepan. While it is frying put the onion through the grinder. As soon as the pork begins to brown, add the onion, the parsley chopped, the garlic shredded fine, and the mushrooms which have been softened by soaking in warm water. When the vegetables are very brown (great care must be taken not to burn the onion, which scorches very easily) add the meat ground coarsely or cut up in little cubes. When the meat is a good brown color add about one pint of tomatoes and simmer slowly until all has cooked down to a thick creamy sauce. It will probably take ¾ hour. The sauce may be bound together with a little flour if it shows a tendency to separate.

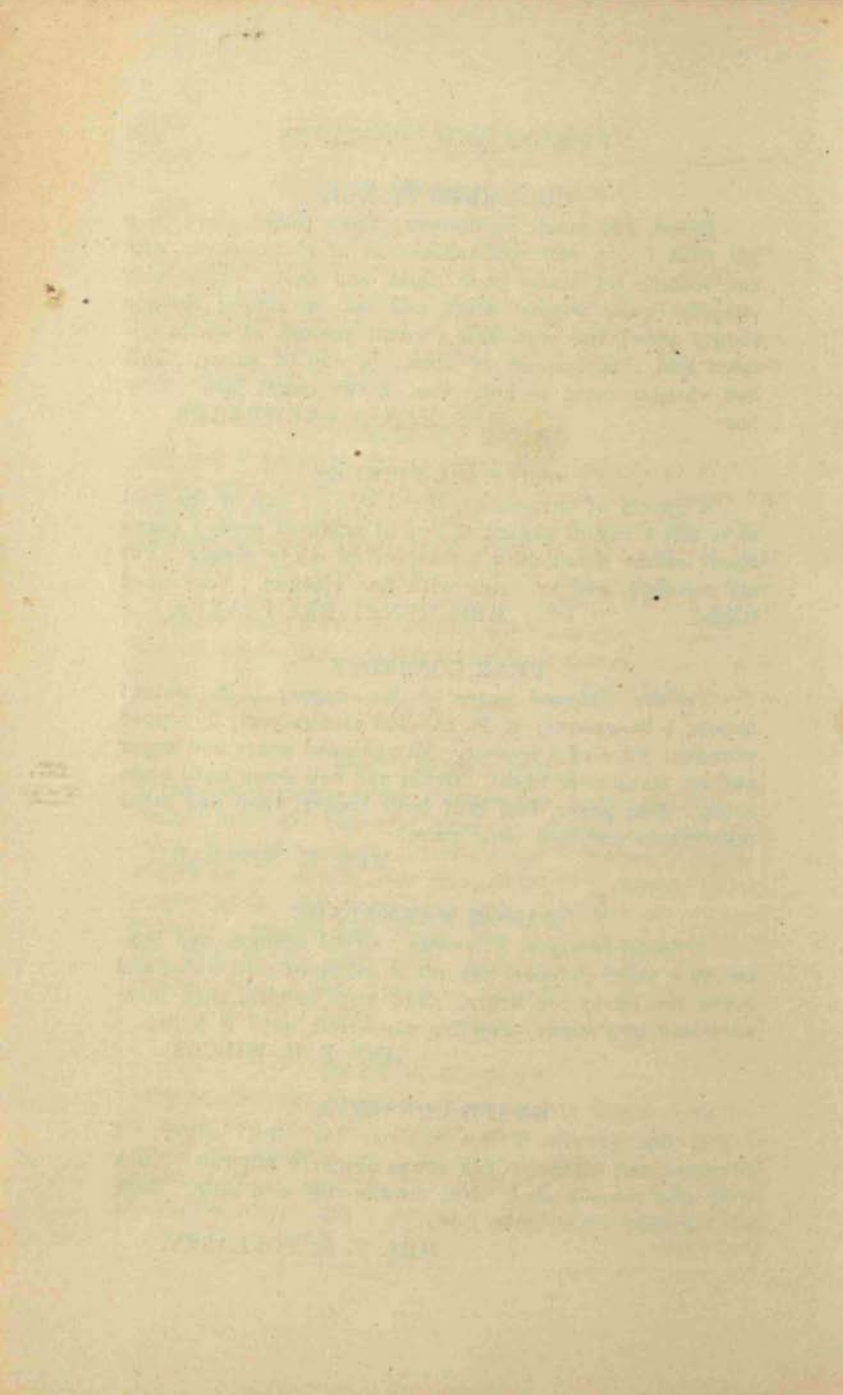
This sauce is used to dress all kinds of macaroni and spaghetti, also for boiled rice. Spaghetti should be left unbroken when it is cooked. If it is too long to fit in the kettle immerse one end in the boiling salted water and in a very few minutes the ends of the spaghetti under the water will become softened so that the rest can be pushed down into the kettle. Be careful not to overcook it and it will not be pasty, but firm and tender. Drain it carefully and put in a hot soup tureen. Sprinkle a handful of grated cheese over it and pour on the sauce. Lift with two forks until thoroughly mixed.

MRS. FRANCIS KING.

SPANISH CHICKEN

2 lbs. veal; 1 can peas; 2 slices pimento; ½ box spaghetti; salt to taste. Cook the veal until tender and cut in very small pieces. Cook spaghetti in usual way; then place alternate layers of all articles in baking dish. Pour over ordinary white sauce made of 3 tablespoons of butter, flour and milk. Bake one hour. This is a splendid luncheon dish.

MRS. WILLIS H. GELSTON.



CHOP SUEY

2 lbs. veal; 1 lb. pork; 2 bunches of celery; 2 good sized onions; 1 teaspoon salt; 2 tablespoons molasses; Show-You sauce to taste. Separate fat from meat, fry down on hot pan, add lean meat, cut in small pieces, and brown. Cover with water allowing to simmer until meat is tender. Cut up celery and onions and boil about ten minutes. Add to meat with molasses, sugar and Show-You sauce. Thicken slightly with flour. Serve with steamed rice.

MRS. E. E. SIEG.

SALMON WIGGLE

1 can salmon; 1 can peas. Make a rich white sauce, add the salmon and peas and heat thoroughly. Serve on toast. This makes a very delicious luncheon dish.

MRS. WILLIS GELSTON.

BROILED POTATOES

Pare and parboil either sweet or white potatoes ten minutes. Drain well, cut in slices, crosswise, between $\frac{1}{4}$ and $\frac{1}{2}$ inch thick, and put on broiler where watch carefully till they brown on each side. These burn easily. Take off, pour over them a little melted butter, sprinkle with salt and serve hot.

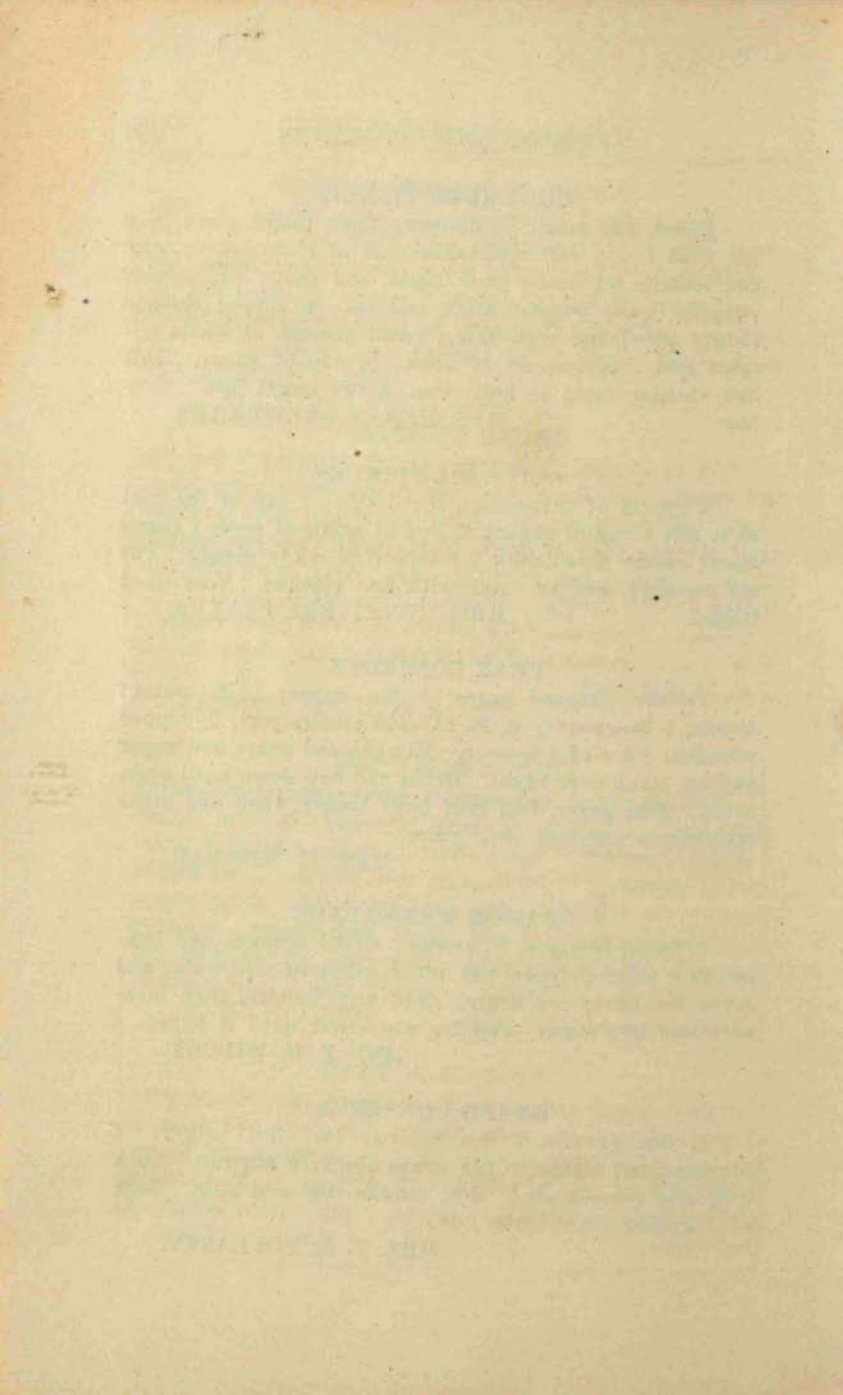
MRS. FRED EYER.

SPANISH BEANS

1 quart Red Kidney beans; 3 quarts of water; 3 lbs. from large end of lean ham; $\frac{1}{2}$ can of tomatoes; $\frac{1}{2}$ can of pimientos; 1 onion; $\frac{1}{2}$ lb. of cheese; paprika.

Place the beans, water and ham in a kettle and cook until the ham falls to pieces. Take the ham from the bone, remove skin and excess of fat. Now add the tomatoes, pimientos and chopped onion and cook slowly for two hours. Care is needed that they do not burn and at the same time that the beans are kept whole. Next place in a baking dish, slicing the cheese through them as you fill the dish, and bake one-half hour.

MRS. C. A. MILLER.



CHICKEN AU FLUFF

1 chicken; 1 can mushrooms; 1 can peas; 2 cups of milk; bread crumbs. Boil chicken until tender and dice. Put in mushrooms, peas and milk and season to taste. Thicken with flour thickening. Place in a baking dish and put fluffy bread crumbs about 1½ inches thick on top and dot with small pieces of butter. Put in oven and bake until the bread crumbs are a good brown. Celery and green pepper may be added.

MRS. H. J. PATERSON.

FRENCH OMELETTE

8 eggs, about ½ cup of milk, or cream, a tablespoon onion juice, two tablespoons chopped parsley, mixed in before putting on fire, put onion juice in with parsley.

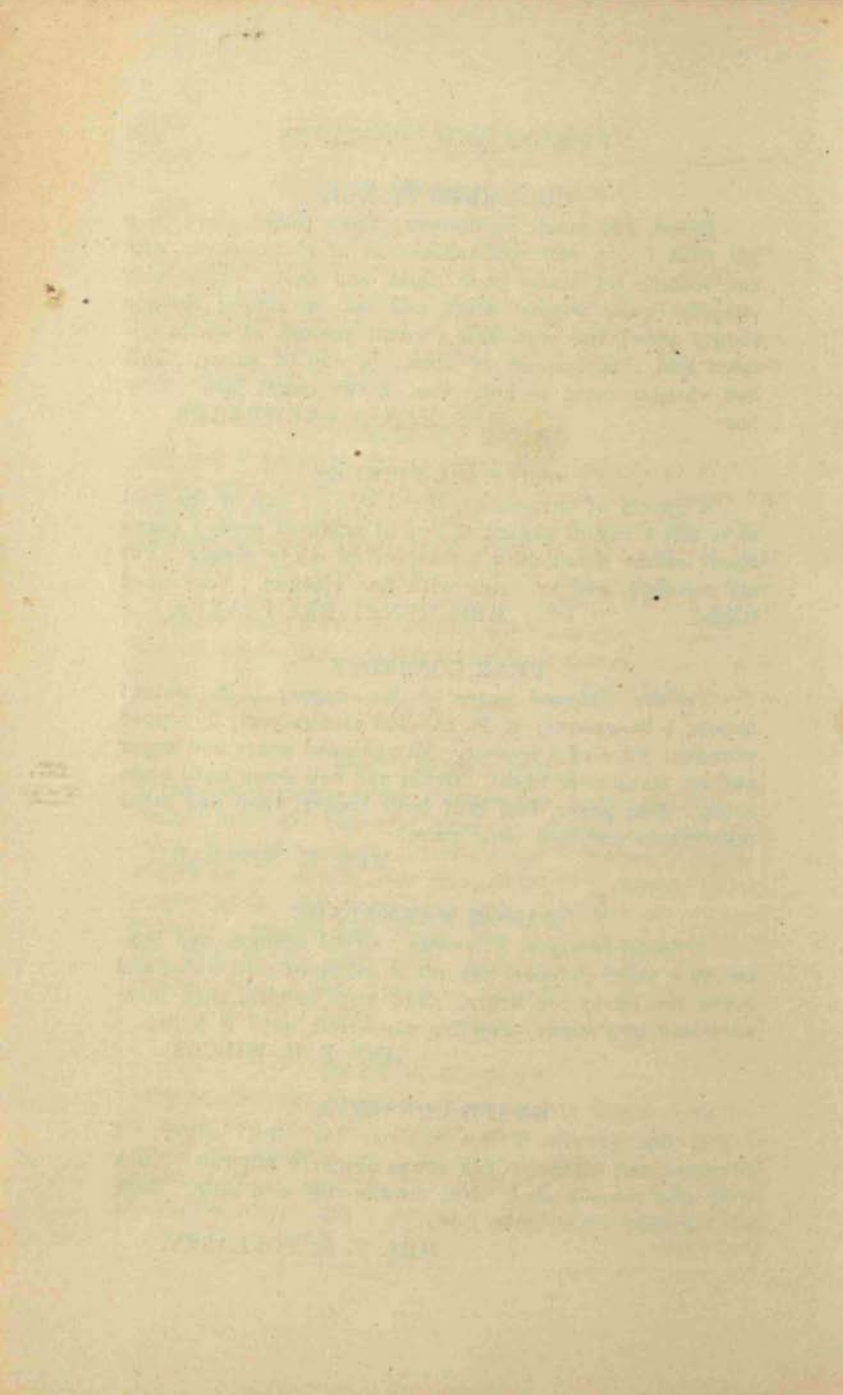
Beat eggs two or three minutes with a fork, then just beating the milk through; pour into hot buttered omelette pan, and keep lifting the egg with spatula, in all parts of the pan, also running spatula around edge of pan to loosen omelette. After eggs are in pan, scatter a little salt and pepper over the whole, and as soon as omelette seems to have little or no runny egg on top (don't let it get too dry) take from fire, fold one side over the other and quickly turn over into platter. Serve at once.

MRS. FRANCIS KING.

CODFISH PUFF

Cook ½ cup salt codfish with 1 heaping cup of potato cut into small pieces with boiling water to cover. Cook till potatoes are soft. Drain well, mash, add 1 teaspoon butter, a few grains pepper and beat thoroughly. Add 2 eggs well beaten and beat mixture again. Cover bottom of frying pan with pork fat. Put in mixture ½ an inch in thickness and spread evenly and cook slowly until a brown crust has formed. Turn on to a hot platter and serve with a rich white sauce.

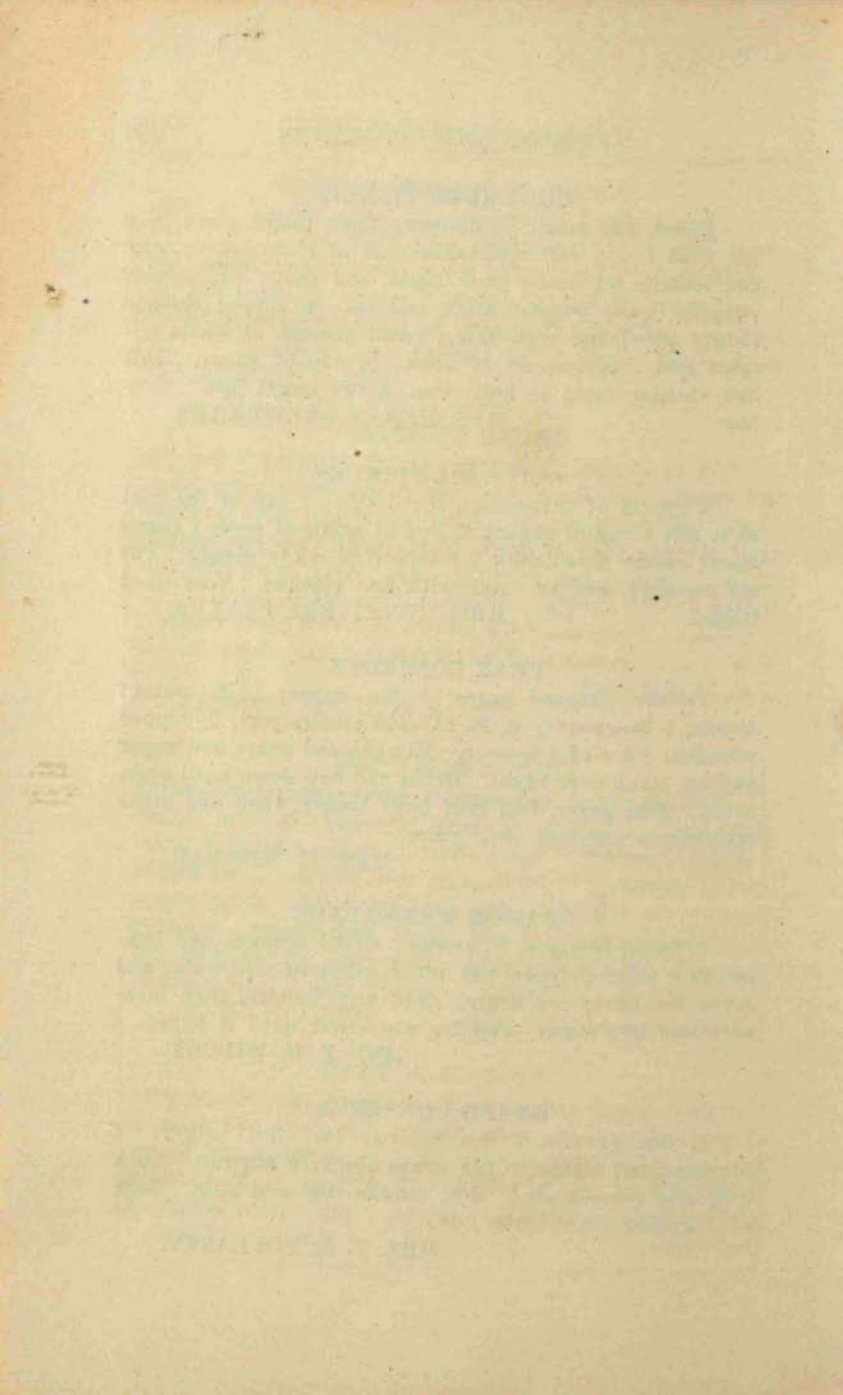
MRS. JAMES D. COLT, Boston.



BOSTON BAKED BEANS

1 pt. dry beans; cover with cold water and soak over night. In morning par-boil for five minutes with 1 teaspoon of soda. Drain, put in crock with $\frac{1}{2}$ lb. salt pork, $\frac{1}{4}$ teaspoon mustard, 1 tablespoon of New Orleans molasses, salt. Cover with boiling water and bake slowly at least five hours.

MRS. C. A. MILLER.



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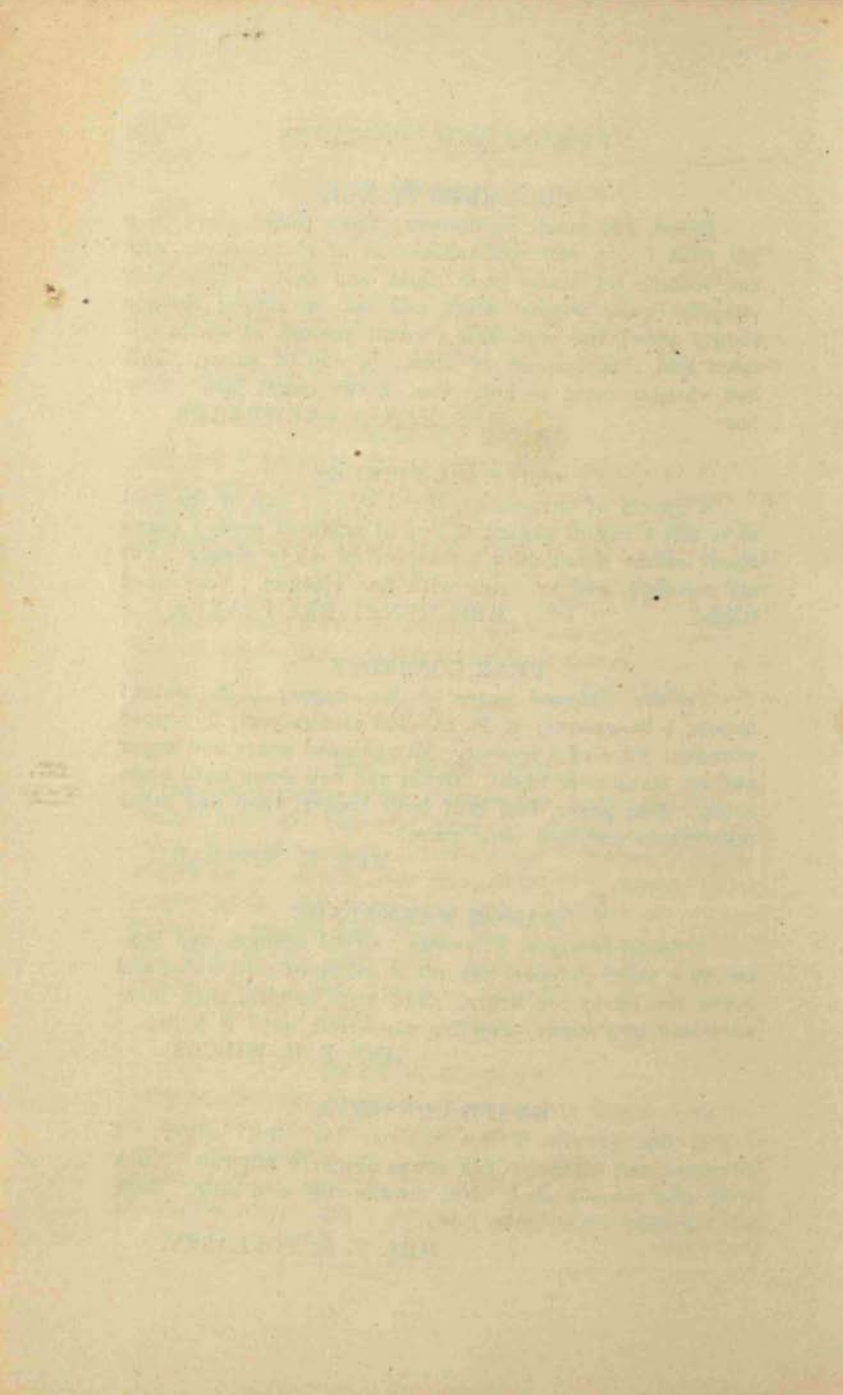
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SALADS AND SALAD DRESSINGS

PEAR SALAD

Two large pears; 1 package neufchatel cheese; 2 teaspoons peanut butter; 1 tablespoon cream; boiled dressing; lettuce. Pare pears and cut in halves. Remove core. Work cheese, peanut butter and cream to a smooth well-blended mixture. Fill cavities of pears with mixture. Serve on lettuce masked with boiled dressing.

MRS. JOSEPHINE WARD.

VEGETABLE SALAD

1 small head of cabbage; 1 small onion; 1 green pepper; 2 stalks of celery; 1 can string beans; 1 can peas. Shred the cabbage, chop onions, pepper and celery. Drain beans and peas and mix together. Add salad dressing and mix thoroughly. Arrange on lettuce leaves and garnish with stripes of pimienta and chopped nut meats.

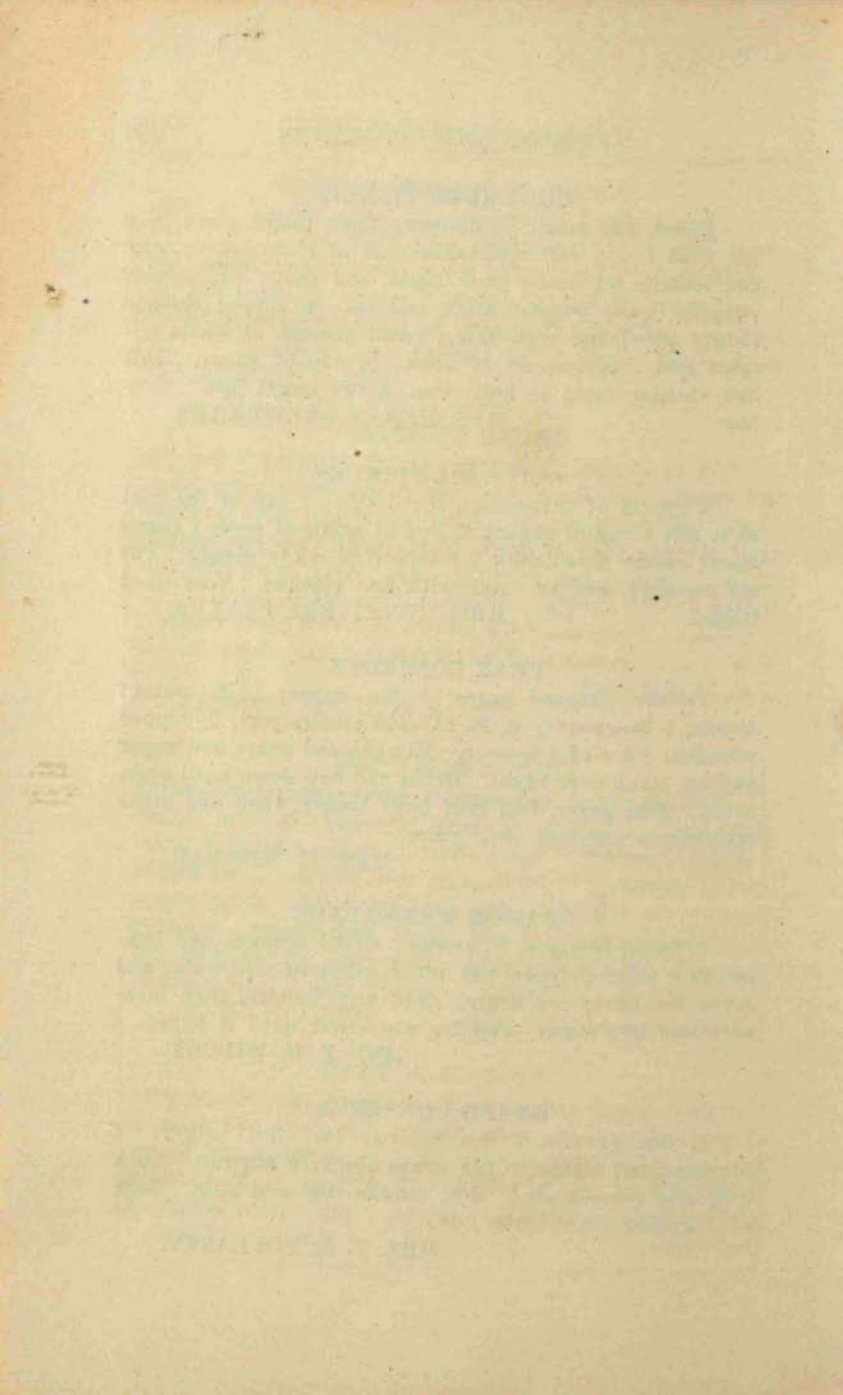
Salad Dressing—4 tablespoons butter; 1 tablespoon flour; 1 tablespoon salt; 4 tablespoons sugar; 1 heaping teaspoon mustard; 1 cup milk; 3 eggs; $\frac{1}{2}$ cup vinegar. Heat butter in double boiler. Add flour and stir until smooth, then add the milk. Beat eggs, salt, sugar and mustard together and add to other ingredients. Add vinegar last and stir constantly until the mixture thickens. Cool, and add whipped cream, cayenne and paprika.

MRS. HARRY GERBER.

GREEN PEA AND POTATO SALAD

Mix equal parts of peas and potatoes cut in very small cubes. Season with salt and pepper. Dress with any preferred dressing.

MRS. GEO. H. KUHLMAN.



WHITE SALAD

1 quart cut cabbage. Let stand in quart of water for one hour. Press dry. 1 can of pineapple diced; 1 cup blanched almonds, split; 2 cups marshmallows cut in four pieces; celery; 1 banana, put in at very last.

Dressing—Whites of four eggs beaten until stiff; 1 cup of sugar; 1 scant tablespoon flour; juice of 3 lemons; mix flour with water. Cook mixture in double boiler until thick. When cold add whipped cream. Add dressing and mix with salad ingredients. **MRS. J. C. CHICK.**

KATHERINE'S POTATO SALAD

Yolks of 5 eggs; 5 tablespoons vinegar. Beat this well and put on stove cooking for a moment, till like custard. Take off, add butter size of walnut, season. Add salt, paprika, mustard, all in good pinches, only more salt. Let cool and put in jar. To this add enough whipped cream, sweet or sour, to make a pint. Cut cold potato in dice, add one small grated onion, one chopped cucumber or cold canned peas or celery.

MRS. FRANCIS KING.

PERFECTION SALAD

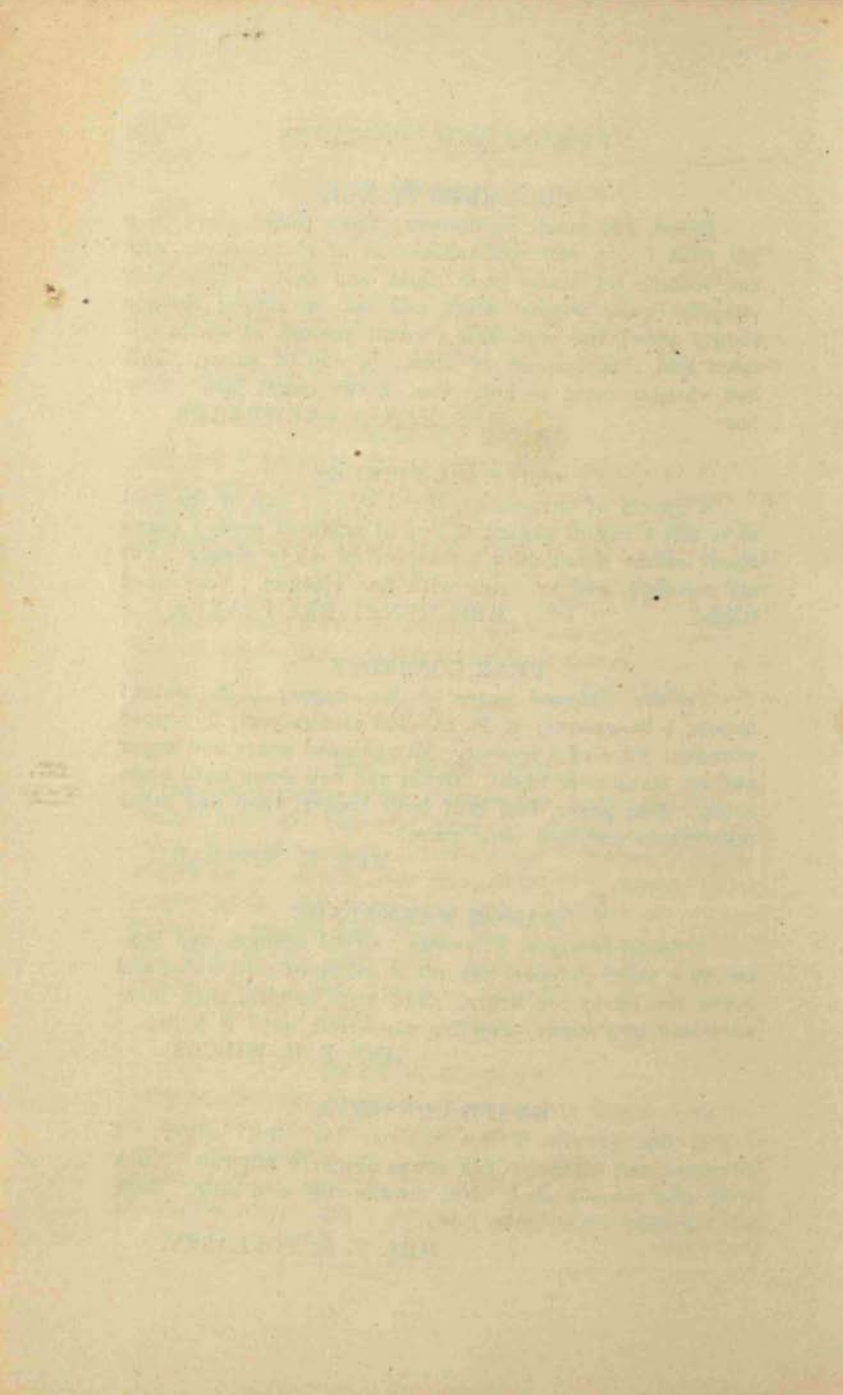
1 envelope Knox gelatine; $\frac{1}{2}$ cup cold water; $\frac{1}{2}$ cup mild vinegar; 2 tablespoons lemon juice; 2 cups boiling water; $\frac{1}{2}$ cup sugar; 1 teaspoon salt; 1 cup cabbage finely shredded; 2 cups celery cut in small pieces; 2 pimientoes. Soak gelatine in cold water 5 minutes. Add vinegar, lemon juice, boiling water, sugar and salt. Strain and when mixture begins to stiffen add remaining ingredients.

MRS. GEO. H. KUHLMAN.

**TO SERVE INSIDE A RING OF TOMATO
ASPIC JELLY WITH MAYONNAISE.**

Mix two cups of finely shredded cabbage; two green peppers finely chopped; 1 teaspoon mustard seed; $\frac{1}{2}$ teaspoon salt; 2 tablespoons brown sugar; $\frac{1}{4}$ cup vinegar.

MRS. FRANCIS KING.



TOMATO JELLY SALAD

1 qt. tomatoes; 1 small sliced onion; 6 cloves; $\frac{1}{2}$ cup finely chopped celery. Boil for half an hour, then strain, season to taste with salt and dash of paprika, add $\frac{1}{3}$ box gelatine dissolved in a little of the boiling liquid. Pour into small china moulds and set away to cool. Serve on lettuce leaves, with mayonnaise separately.

MRS. FRANCIS KING.

GINGER ALE SALAD

$\frac{3}{4}$ cup diced canned pineapple; $\frac{3}{4}$ cup grapefruit pulp; $\frac{1}{3}$ cup blanched shredded almonds; $\frac{1}{4}$ cup seeded Malaga grapes; 1 cup ginger ale; 2 tablespoons granulated gelatine; $\frac{1}{2}$ cup warm water; a little salt and paprika. Soak gelatine in warm water for five minutes, then dissolve over hot water. Add $\frac{1}{4}$ cup ginger ale. When cool, combine fruits and seasoning and ale, stir thoroughly and put in molds. Serve with mayonnaise.

MRS. MAYNARD PRINGLE.

VEGETABLE SALAD

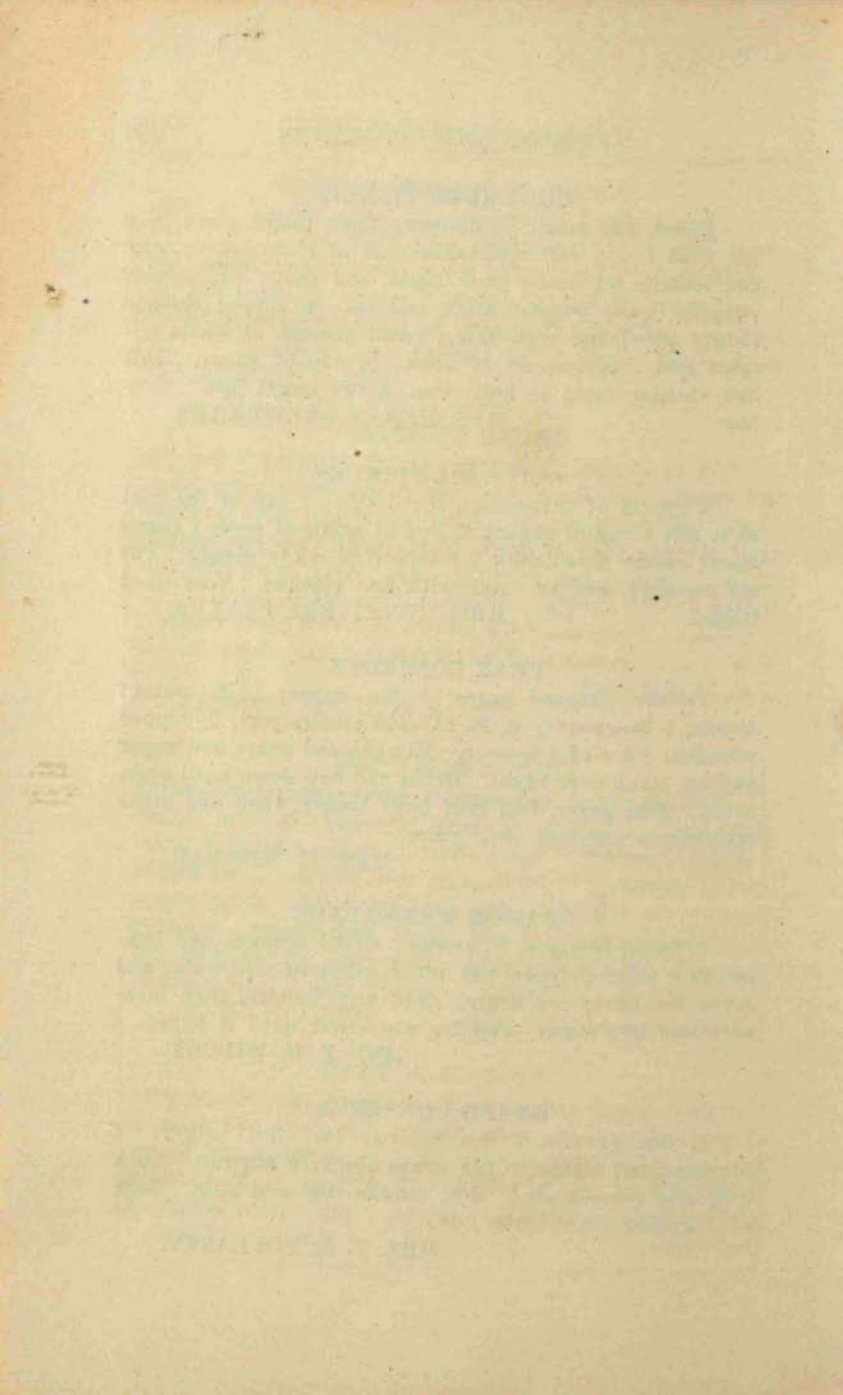
Grind through food chopper 2 carrots; 1 small head of cabbage; 2 small bunches celery; 1 small onion; 2 green peppers. Add to this: 1 pint of tomatoes; 1 cup of corn; 1 cup of peas. Put in colander and drain then add 1 pint of cooked spaghetti with butter the size of a walnut browned and poured over the spaghetti. Salt to taste. 1 pint of vinegar. 1 cup of white sugar. Mix this all together after the spaghetti is cold. Serve on lettuce leaves. More carrots can be added.

MRS. ELIZA PULFREY.

SALAD DRESSING

2 eggs; 1 tablespoon flour; $\frac{3}{8}$ cup sugar; 1 cup sour cream; 2 teaspoons mustard (level); $\frac{1}{2}$ cup vinegar; paprika; $\frac{1}{2}$ teaspoon salt; 1 tablespoon butter. Mix dry ingredients together and add to the beaten eggs. Cook slowly until thick, then add the vinegar, butter and paprika.

MRS. MAXWELL.



FRUIT SALAD

2 cups celery; 3 red apples, diced, unpared; 1 lb. Malaga grapes, cut in halves and seeds removed. Mix with white dressing.

MRS. GEO. H. KUHLMAN.

SPANISH JELLO SALAD

Dissolve a package of lemon Jello in a pint of boiling water and 1 tablespoon of vinegar. Mix lightly 1 cup fine shredded cabbage; 1 cup chopped celery; $\frac{1}{2}$ cup chopped pickle; $\frac{1}{3}$ of a small can of pimientos. Season with salt. As Jello begins to thicken add the mixture. Nut meats if desired.

MRS. GEO. KUHLMAN.

DELICIOUS FROZEN SALAD

1 pt. whipped cream; 1 can Hawaiian pineapple (drained thoroughly); 1 25-cent bottle maraschino cherries; 1 lb of English walnuts (in shells) 1 cup Mayonnaise (or a little over); 2 small packages of cream cheese. Mix fruit and nuts cut fine, lastly whipped cream. Season to taste with salt and sugar. Pack and freeze as mousse. Serves 12 to 14.

MRS. ROY HAMILTON.

ANNIE THOMPSON'S SALAD DRESSING

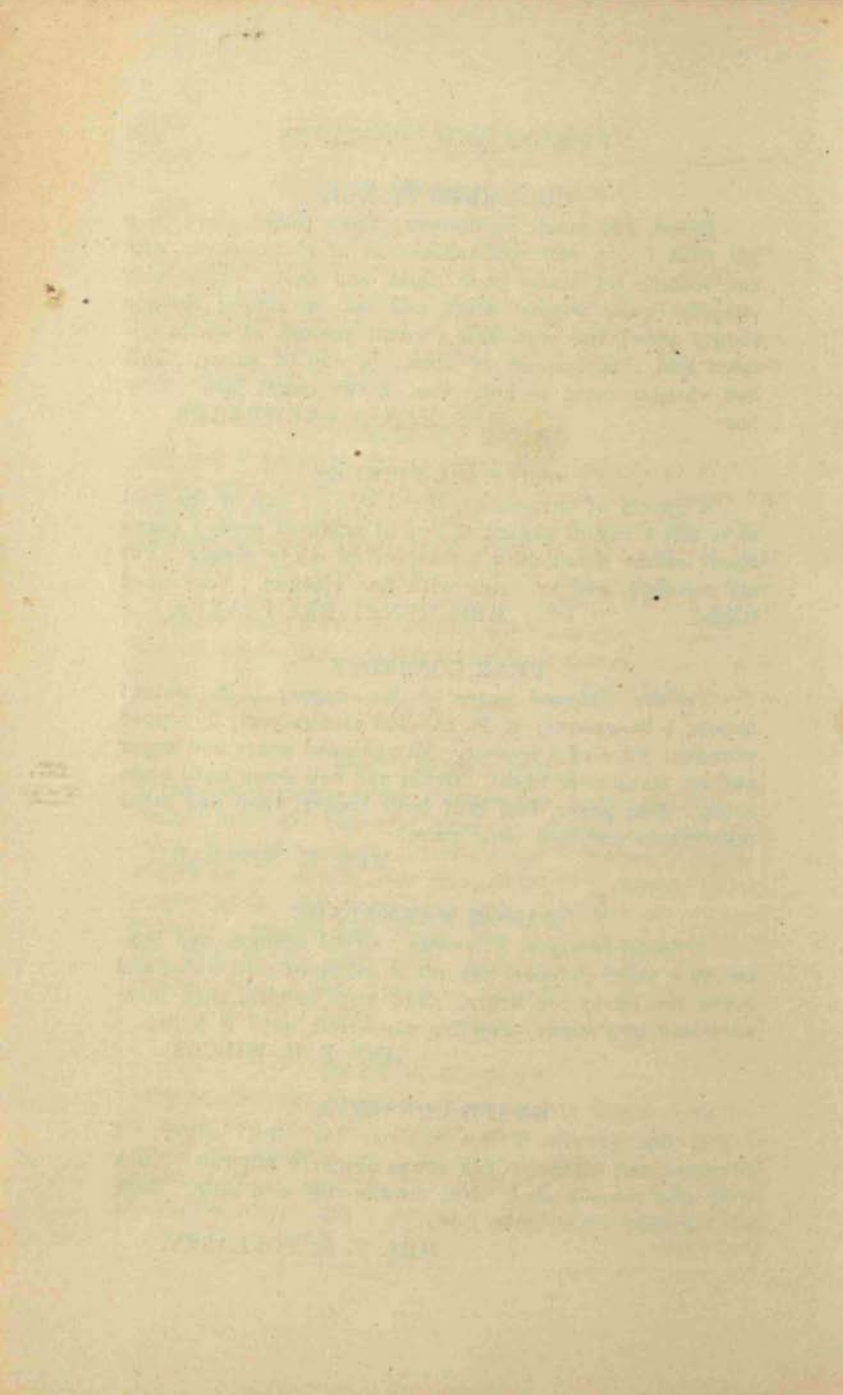
1 small teaspoon salt; 1 small teaspoon white pepper; $\frac{1}{4}$ teaspoon mixed mustard; $2\frac{1}{2}$ tablespoons Tarragon vinegar; 1 large teacup olive oil; a small piece of onion left in until going to use. Beat up with a small egg beater. We make three or four bacon glasses at a time and keep them cold as possible in ice box.

MRS. FRANCIS KING.

TURKISH SALAD

1 cup of cabbage; 1 cup of celery; 1 cup of apple; 1 large green pepper; 1 cup of Malaga or red grapes, halved, seeds removed; one cup of walnut meats, or pecans. Chop vegetables, apples and pepper, fine. This calls for sweet mayonnaise dressing.

MRS. D. W. ADAMS.



APPLE SALAD

2 cups of ripe apple; 1 cup celery; $\frac{1}{2}$ cup dates; 1 cup marshmallows; 1 small bottle maraschino cherries; $\frac{1}{2}$ cup of nut meats. Wash, stone dates, cut dates, apples, marshmallows, cherries in small pieces. One tablespoon sugar over the apples, add the other ingredients. Cover with a sweet mayonnaise dressing.

MRS. D. W. ADAMS.

THOUSAND ISLAND DRESSING

To yolk of one egg (beaten slightly) add Mazola oil a few drops at a time beating constantly. After the mixture thickens the oil may be added in larger quantities until two cups have been added. When it becomes too thick to beat easily add lemon juice to thin. When all the oil is used add 3 tablespoons of Heinz Chilli Sauce; 1 tablespoon of chopped onion; a small bottle of stuffed olives, chopped, and salt to taste. To be successful the egg must be fresh and the materials must be kept cold. It is best to set the bowl containing the mixture in a pan of ice water while making.

MRS. C. A. MILLER.

WHITE DRESSING

$\frac{1}{2}$ cup cream; $\frac{1}{4}$ teaspoon salt; $\frac{1}{8}$ teaspoon white pepper; 3 tablespoons melted butter; 1 tablespoon vinegar; whites of 3 eggs; 2 tablespoons powdered sugar; 1 tablespoon corn starch; $\frac{1}{4}$ teaspoon mustard; 1 tablespoon lemon juice; 3 tablespoon oil; $\frac{1}{2}$ cup whipped cream. Mix all dry ingredients in double boiler, gradually add one-half cup of cream. Mix smooth, and add vinegar and lemon juice. Stir over hot water until thick, add butter and cook five minutes. When half cooled fold in beaten whites of eggs and when ready to use add whipped cream. Oil may be omitted if desired.

MRS. GEO. KUHLMAN.

THE STATE OF NEW YORK
IN SENATE
January 15, 1892.
REPORT
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IN ANSWER TO A RESOLUTION PASSED BY THE SENATE
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VEGETABLES

AU GRATIN POTATOES

Boil 10 potatoes with the skins on. Peel and let get cold, then dice. Add one package of nippy cheese and $\frac{1}{2}$ green pepper. Salt and white pepper to taste. Then add cream sauce, made by creaming one heaping level teaspoon butter with level teaspoon of flour, to which milk is gradually added to the consistency of cream. Pour over potatoes. Sprinkle with paprika and bake $\frac{1}{2}$ hour.

MRS. RALPH WHEATON.

CURRIED TOMATOES

6 firm tomatoes; half pint cream or rich milk; 1 tablespoon flour; 2 tablespoons butter; salt and little pepper. Cut the tomatoes in thick slices and fry them in the butter. When tender stir in the cream or milk with which the flour has been smoothly mixed. Cook, stirring constantly till the sauce thickens. Add to the cream and flour one teaspoonful of curry powder.

MRS. FRANCIS KING.

STEWED TOMATOES

3 pts. of tomatoes cut up fine; 1 cup of fine bread crumbs; 3 onions chopped fine; 1 tablespoonful of salt; 1 saltspoon of black pepper. Put all on the stove and cook one hour. Just before taking off add 2 tablespoonsful of butter and 2 of cornstarch creamed together. Stir until thick and then add four well beaten eggs.

MRS. FRANCIS KING.

CORN BLISTERS

2 cups of boiling water; add $\frac{1}{2}$ teaspoon salt; $\frac{1}{2}$ tablespoonful of butter; $\frac{3}{4}$ cup of corn meal. Stir until smooth and thick enough to drop by spoonsfuls on very hot buttered pans. Bake in a hot oven. These will not be good unless the pans are hot.

MRS. FRANCIS KING.

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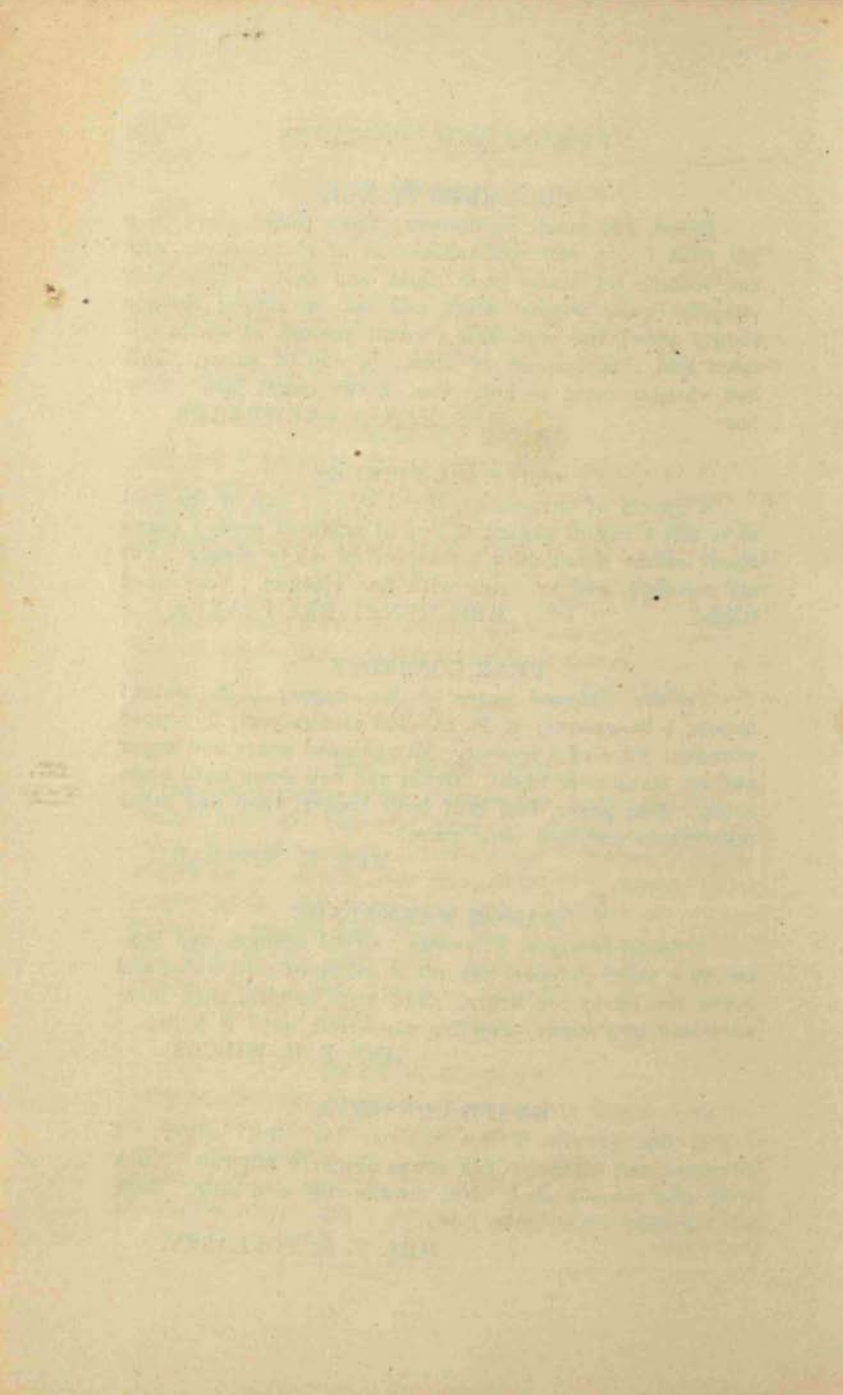
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PIES

BUTTER SCOTCH PIE

1½ cups brown sugar; 2 tablespoons butter; 2 cups of milk; yolks of 3 eggs; 3 tablespoons flour.

Cream butter and sugar, add flour rubbed smooth with a little milk, then add enough milk to make two cups, add egg yolks. Cook all in a double boiler until thick. - Add vanilla and turn into pie shell. Cover with meringue made with whites of eggs and one tablespoon of powdered sugar, and brown; or serve as an open pie with whipped cream.

MRS. ROY HAMILTON.

ORANGE PIE

Juice and grated rind of one orange; juice of one lemon; 1 cup of sugar; 1 cup of water; 2 level tablespoons of corn starch; yolk of 1 egg.

Heat the orange juice, rind, lemon juice, sugar and water together. Stir the corn starch and egg yolk together and mix with the syrup when boiling. Cook until creamy. Turn into baked pastry shell.

Make a meringue of the beaten white of the egg, sugar and flavoring. Frost the pie with this and bake a delicate brown.

You will find the Orange Pie very nice made in individual shells.

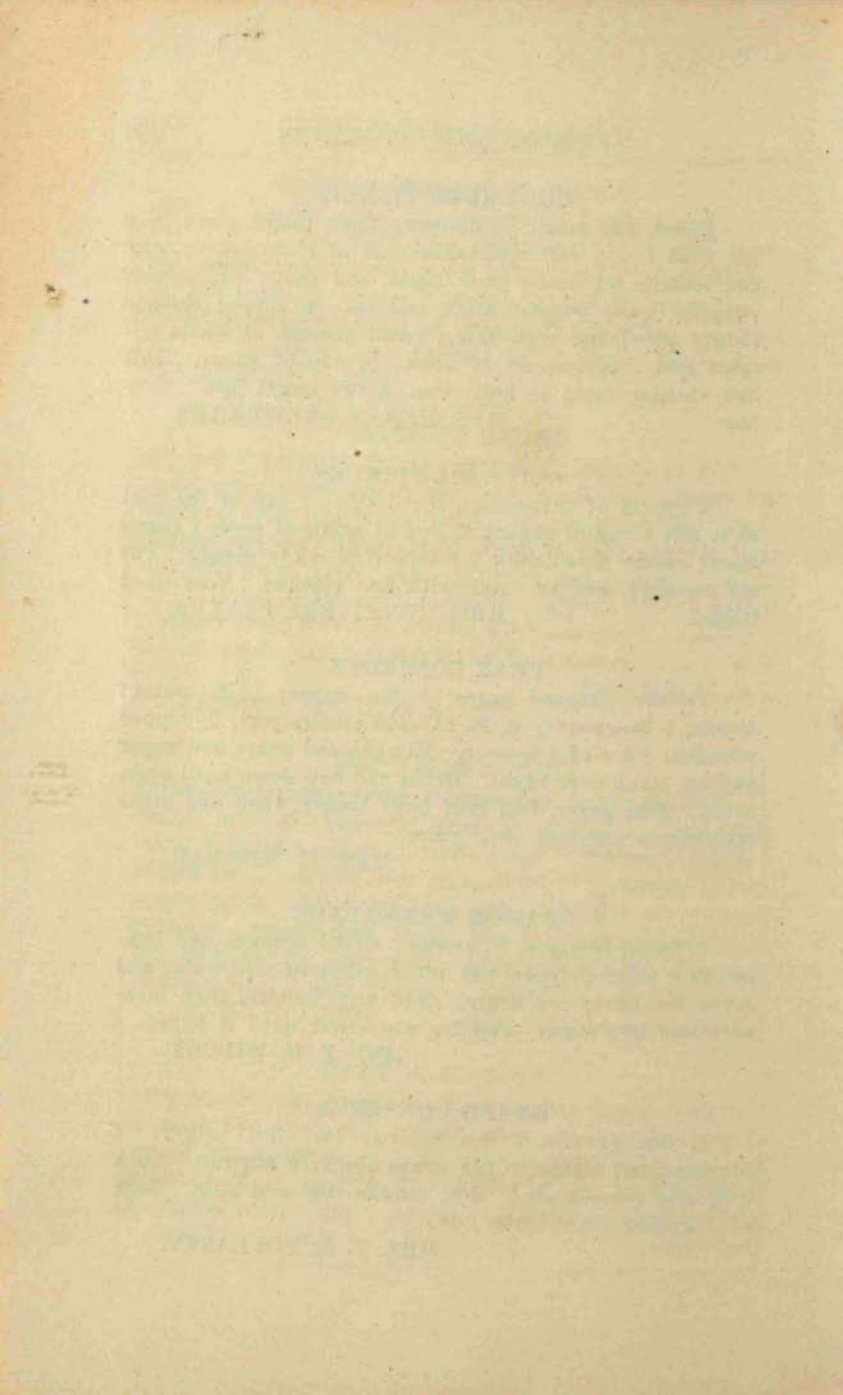
MRS. ESTELLA MOORE.

BUTTER SCOTCH FILLING (PIE)

1 cup brown sugar; 1 tablespoon butter; 2 tablespoons flour; 2 eggs; 1 teaspoon vanilla; ¼ cup boiling water; 2 cups of milk; pinch of salt.

Stir together sugar, flour, yolks of eggs, butter and milk, put in double boiler and cook until thick, then add ¼ cup boiling water and beat well, put in baked crust, beat whites of eggs, place on top and put in oven to brown.

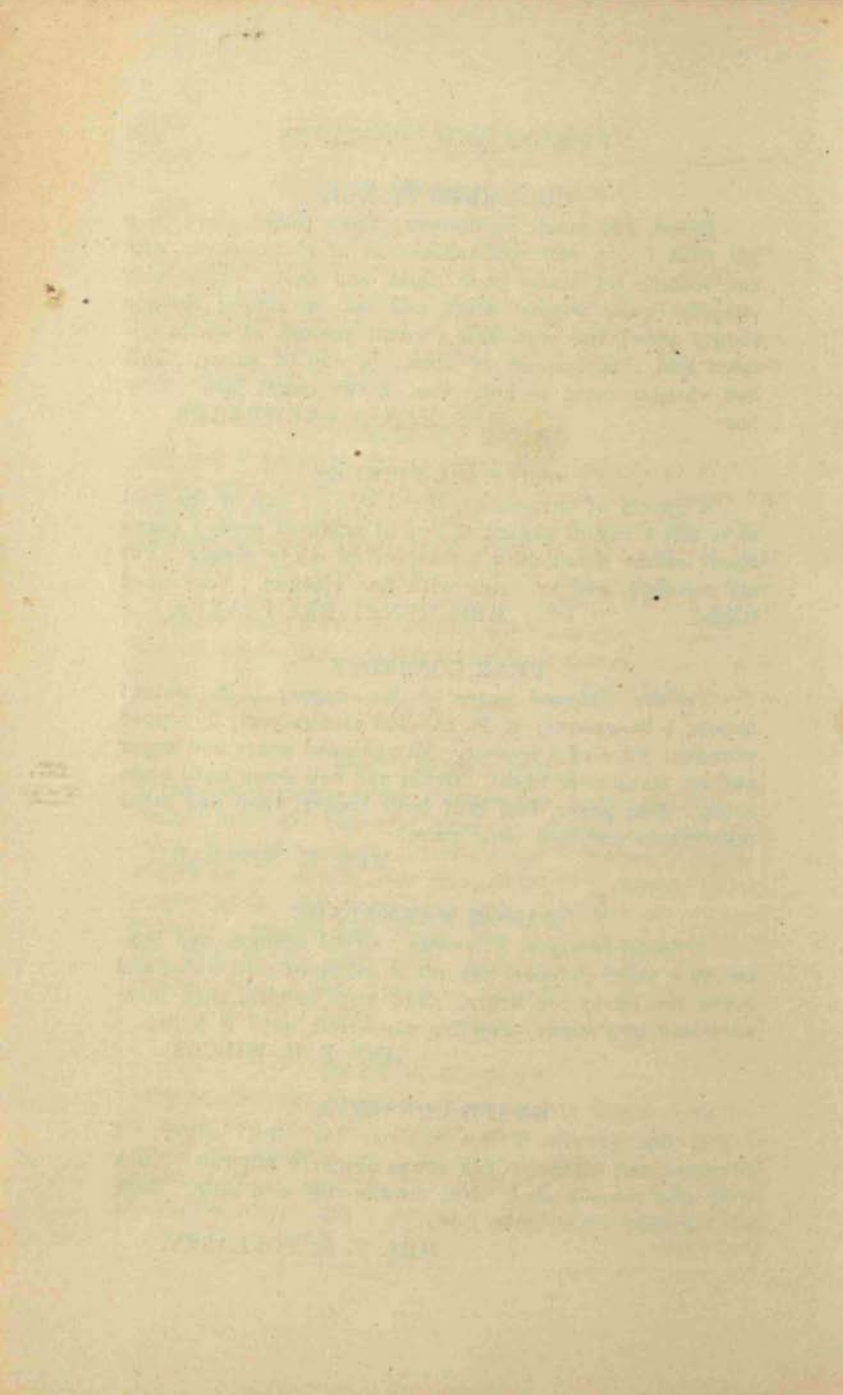
MRS. NALDRETT.



SOUR CREAM CAKE

1 cup of sour cream; 1 cup of sugar; $\frac{1}{2}$ cup of raisins; $\frac{1}{2}$ teaspoon cinnamon; pinch of salt; yolks of 2 eggs. Bake like custard pie. When done use whites of eggs for frosting.

MRS. HENRY FROSCH.



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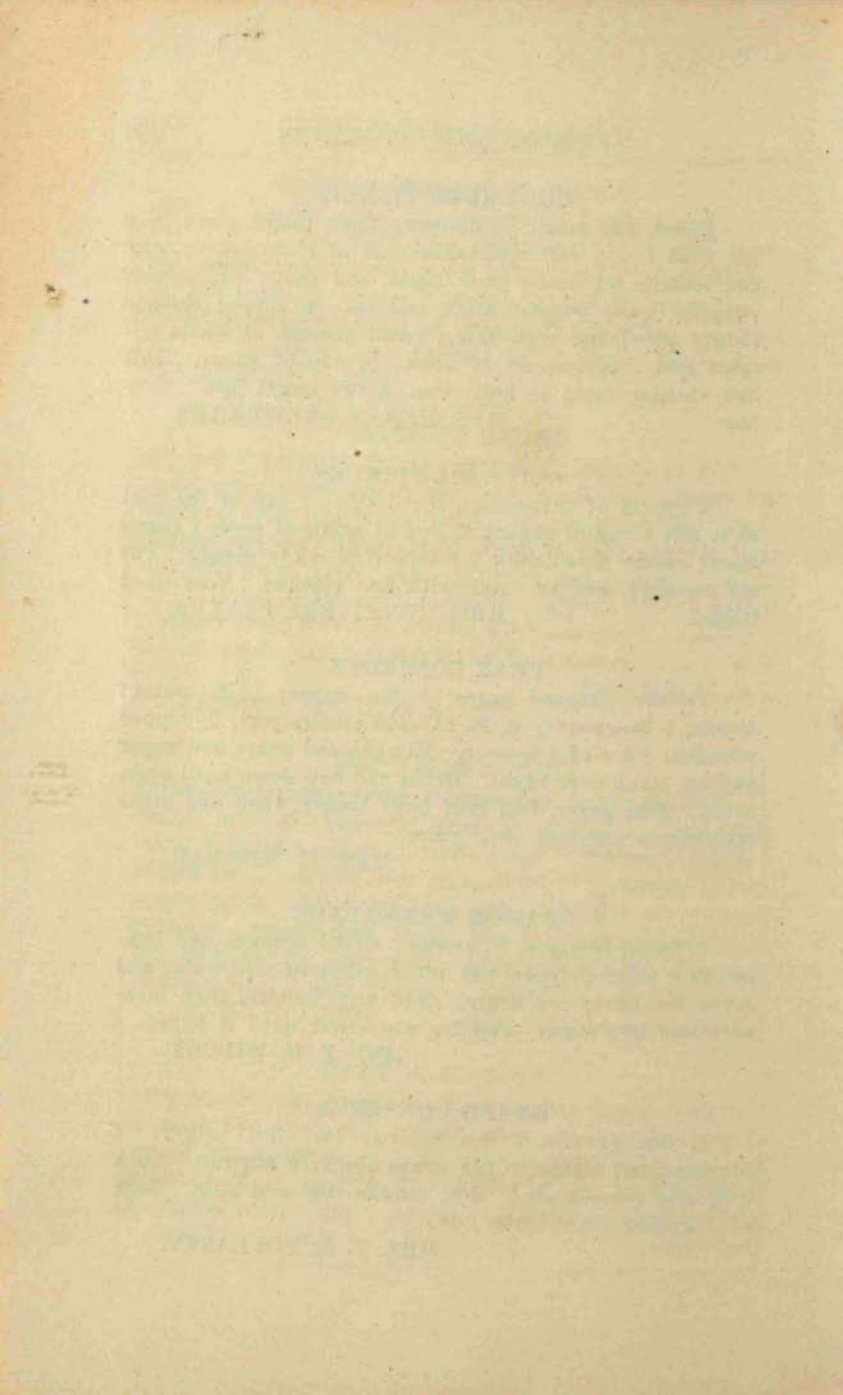
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DOUGHNUTS

DOUGHNUTS

2 tablespoons of melted fat; $\frac{3}{8}$ cup of granulated sugar; 1 egg; 1 cup of sour milk; 1 teaspoon of baking powder; 1 level teaspoon soda. Flavor with nutmeg, add a little salt, sift the baking powder and soda through the flour. Add enough flour to make a soft dough.

Points on Frying—Have the fat smoking hot to prevent large cracks in doughnuts. When frying have the dough soft, turn the cakes as soon as they come to the top of the fat and often during the cooking. Too much flour makes hard, dry doughnuts.

MRS. LLOYD ELLISON.

FRIED CAKES

1 egg; $\frac{1}{2}$ teaspoon salt; $\frac{3}{4}$ cup light brown sugar; 2 tablespoons melted butter; 2 teaspoons baking powder; $\frac{3}{4}$ cup sweet milk; 1 teaspoon vanilla. Flour to roll and cut nicely. Fry in hot fat.

MRS. M. E. MOORE.

DROPPED DOUGHNUTS

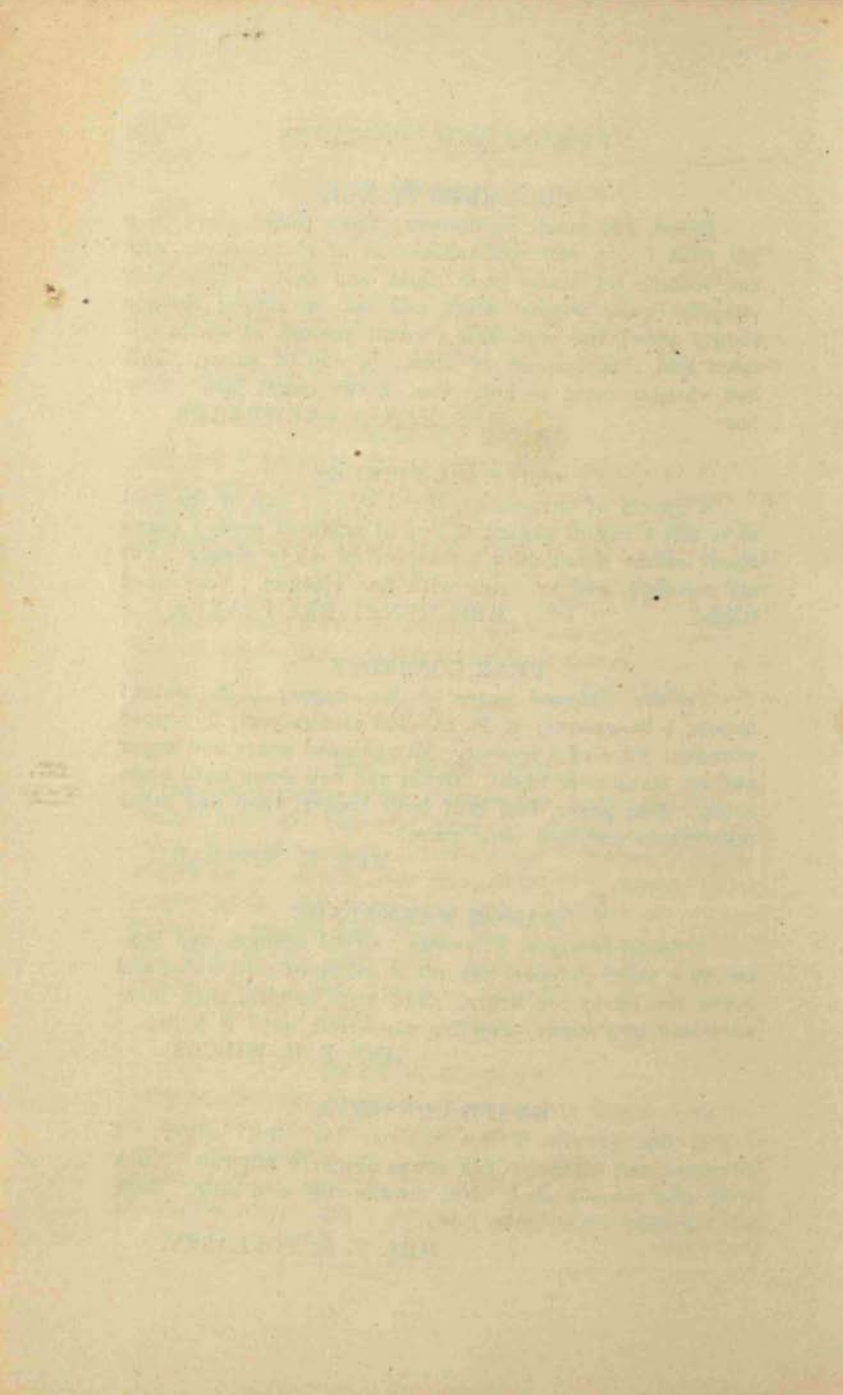
2 well beaten eggs; 1 cup sugar; 1 cup milk; 1 level teaspoon salt; grated rind of one lemon; nutmeg to taste; 3 cups of flour; 2 heaping teaspoons of baking powder. Drop from a teaspoon into boiling fat and the doughnuts will rise in round balls. Toss in paper sack, a few at a time, with a tablespoon of sugar.

MRS. JOSEPH GROVER.

DOUGHNUTS

2 eggs; 1 cup sugar; 1 cup buttermilk; 3 tablespoons melted butter; 1 teaspoon soda; 2 teaspoons baking powder; 1 teaspoon nutmeg.

MRS. DAVIES.

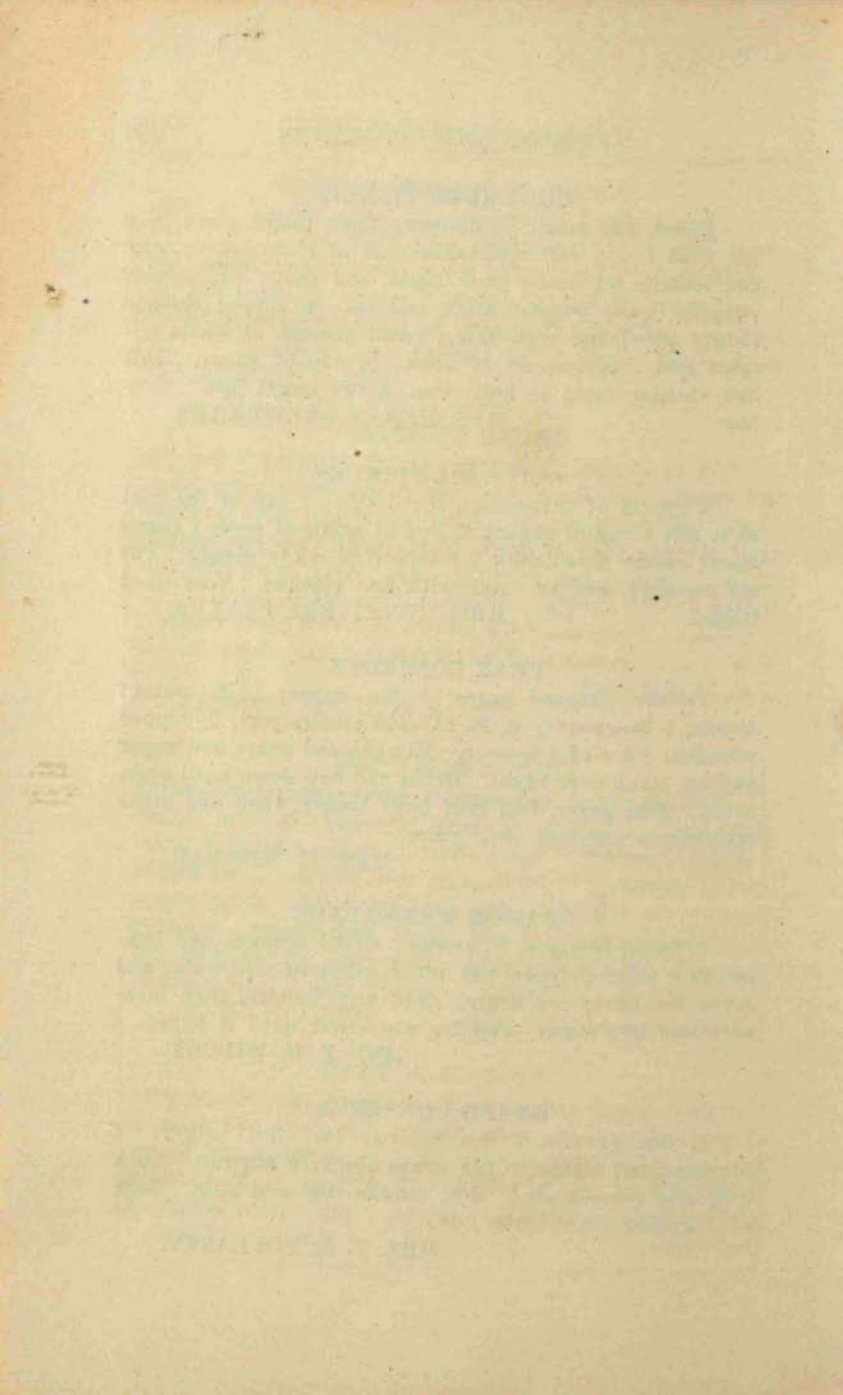


DELICIOUS DOUGHNUTS THAT KEEP SOFT

1 cup sugar; 1 cup sweet milk; 1 cup mashed potatoes; 2 eggs; 2 tablespoons melted butter; 2 teaspoons of baking powder; pinch of ginger; a little salt and nutmeg.

Beat eggs light; pour milk, eggs and butter onto sugar and potatoes and mix well, then add other ingredients and flour. Mix until smooth. Have dough as soft as can be handled. Roll out and cut with cutter which has a center hole. Fry in deep fat and cover with powdered sugar. This recipe makes three dozen.

MRS. J. C. PARDEE.



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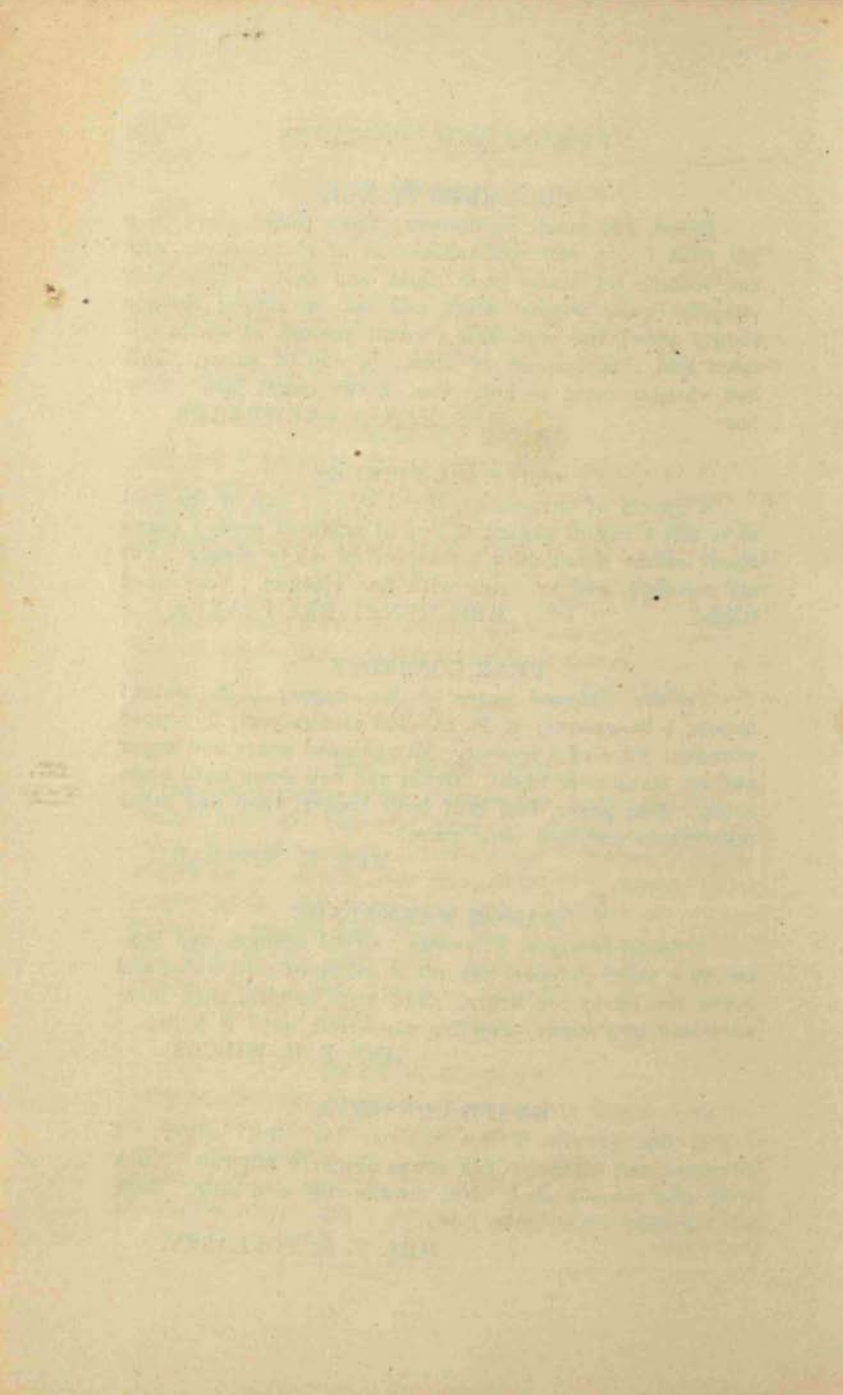
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PUDDINGS AND PUDDING SAUCES

SUET PUDDING

1 cup chopped suet; 3 eggs; $\frac{1}{2}$ cup brown sugar; 1 cup molasses; 1 cup raisins; 1 cup currants; chopped citron and orange peel; spices to taste; 1 cup sour milk; 1 teaspoon soda; 2 teaspoons baking powder; 2 cups of flour (measured before sifting). Steam three hours.

MRS. WILLIAM A. BAHLKE.

FOAMY SAUCE

Whip the whites of 2 eggs stiff and add $\frac{1}{2}$ cup of powdered sugar; whip 1 cup of thick cream and lightly mix with the egg; flavor with 1 teaspoon lemon and 1 teaspoon vanilla. Use the yolk of an egg if desired to color.

MRS. E. T. LAMB.

HARD SAUCE

$\frac{1}{2}$ cup butter; 1 cup powdered sugar; 1 teaspoon vanilla; 1 tablespoon brandy; $\frac{1}{2}$ cup beaten cream. Cream butter, add sugar and cream alternately, flavor, and serve cold.

MRS. HARRY GERBER.

PUDDING SAUCE

One cup pulverized sugar, creamed until light with four tablespoons of melted butter. Add one unbeaten egg and beat. Flavor with $\frac{1}{2}$ teaspoon vanilla and $\frac{1}{2}$ teaspoon lemon extract. Just before serving add one cup whipped cream.

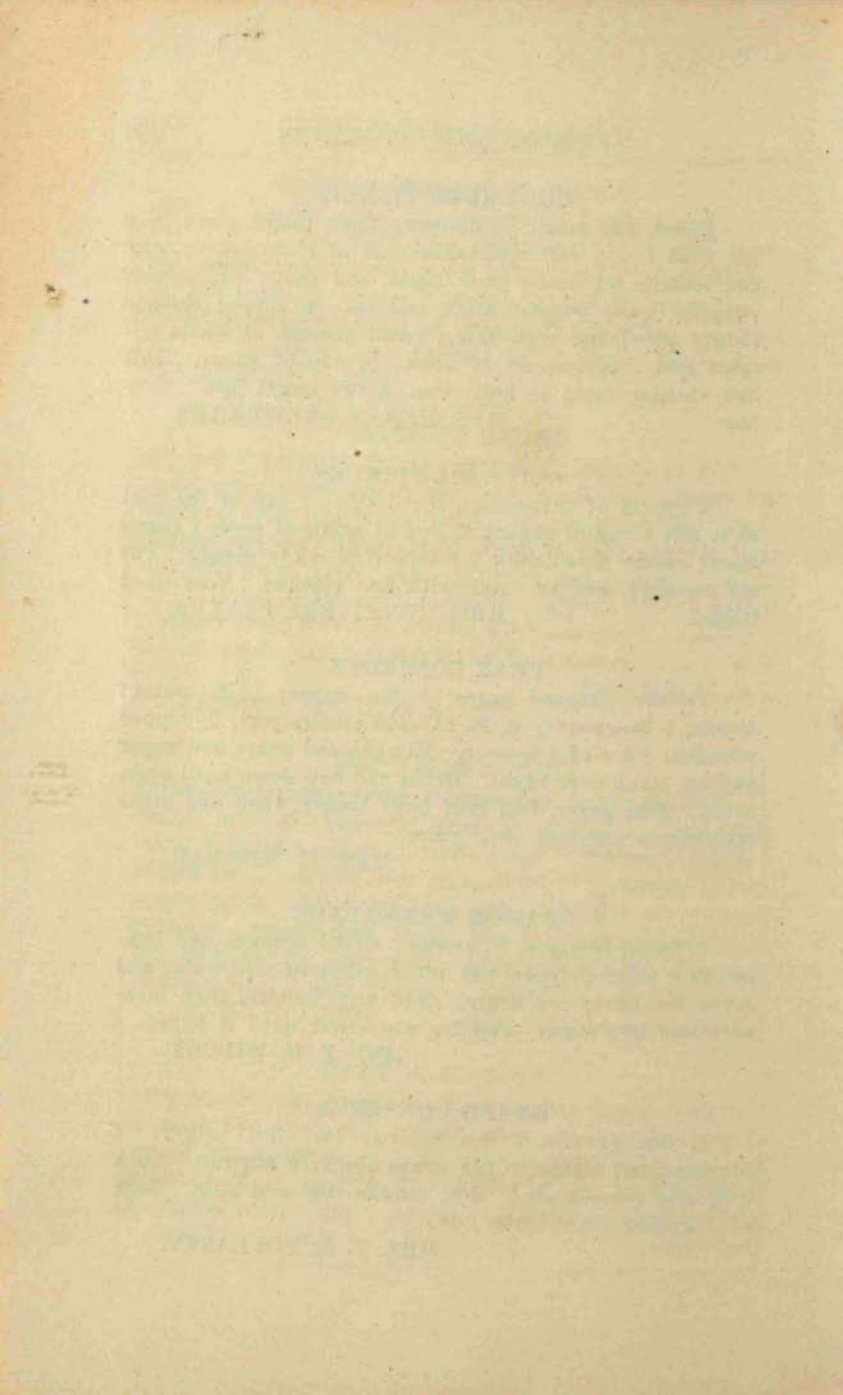
MRS. CHARLES RHODES.

PUDDING THAT TASTES LIKE

PLUM PUDDING

1 cup grated apples; 1 cup grated potatoes; 1 cup of grated carrots; 1 cup chopped suet; 1 cup brown sugar; $\frac{1}{2}$ cup molasses; 1 teaspoon soda; 2 cups of flour; pinch of salt; 1 teaspoon cinnamon; 1 teaspoon nutmeg; $\frac{1}{2}$ teaspoon cloves. Steam one hour.

MRS. CHAS. F. DUBOIS.



TAPIOCA PUDDING

Soak one cup tapioca over night; rinse and put on to cook in enough hot water to cover; cook until clear; then add juice of 1 lemon; 1 pint shredded pineapple; 2 cups of sugar. Let boil slowly for a few minutes. When nearly cold add beaten whites of 3 eggs; beat in good and serve with a custard made from the egg yolks.

MRS. LAURA SOULE.

MOLASSES PUDDING

$\frac{1}{2}$ cup of molasses; $\frac{1}{2}$ cup of sugar; 1 cup of raisins; 2 tablespoons of butter (not melted); 1 teaspoon soda; 1 saltspoon salt; 1 egg; $1\frac{3}{4}$ cups flour; 1 cup of boiling water.

Cream butter, sugar and egg; then add salt and molasses; sift soda twice with the flour, and after all ingredients are beaten together add the boiling water and steam $\frac{3}{4}$ of an hour.

Sauce—Whites of 2 eggs beaten light, add $\frac{1}{2}$ cup of sugar and beat again; then add $\frac{1}{2}$ cup sweet cream with teaspoon of vanilla extract. This is a delicious sauce for any pudding.

MRS. A. B. SCATTERGOOD.

CHOCOLATE PUDDING

1 cup Baker's chocolate, grated; 1 cup sugar; 1 cup of milk; 1 cup bread crumbs; add a little vanilla and a pinch of salt.

Put all into double boiler to get heated thoroughly. Turn out and when cool add yolks of 5 eggs and lastly the whites of 5 eggs well beaten. Put in mould and let steam about two hours. Serve with whipped cream as sauce.

MRS. FRANCIS KING.

PUDDING SAUCE

To the yolk of one egg beaten with $\frac{1}{2}$ cup powdered sugar, add one cupful of whipped cream, measured before whipping, and flavoring.

MRS. JAMES HORTON.

DATE PUDDING

1 cup sugar; $\frac{1}{2}$ cup butter; 2 eggs; 1 cup milk; 1 heaping tablespoon flour; 1 cup chopped dates; 1 cup of chopped walnuts; $\frac{1}{2}$ teaspoon baking powder.

Bake slowly for forty-five minutes in a shallow dish. Serve with whipped cream, chopped nuts and maraschino cherries. This serves eight or nine persons and is delicious.

MRS. POLLASKY.

COFFEE JELLY

(An old stand-by with a new wrinkle)

1 cup cold strong coffee; 3 or 4 tablespoons sugar; 1 tablespoon gelatin; $\frac{1}{4}$ cup of water (cold); $\frac{1}{2}$ cup of water (boiling); $\frac{1}{2}$ cup of cream.

Let the gelatine soak for five minutes in cold water. Dissolve this in the boiling water. Stir in the sugar and the cold coffee. Set in a cool place to congeal. When stiffened break up with an egg-beater, then fold into it the stiffly beaten cream. This will be found much more delicious than to serve the whipped cream as a garnish.

MRS. FRANCIS KING.

BAVARIAN CREAM

1 tablespoon granulated gelatine; $\frac{1}{4}$ cup cold water; $\frac{1}{2}$ cup scalded cream; $\frac{1}{2}$ cup powdered sugar; 1 pint of whipped cream; $\frac{3}{4}$ cup maraschino cherries.

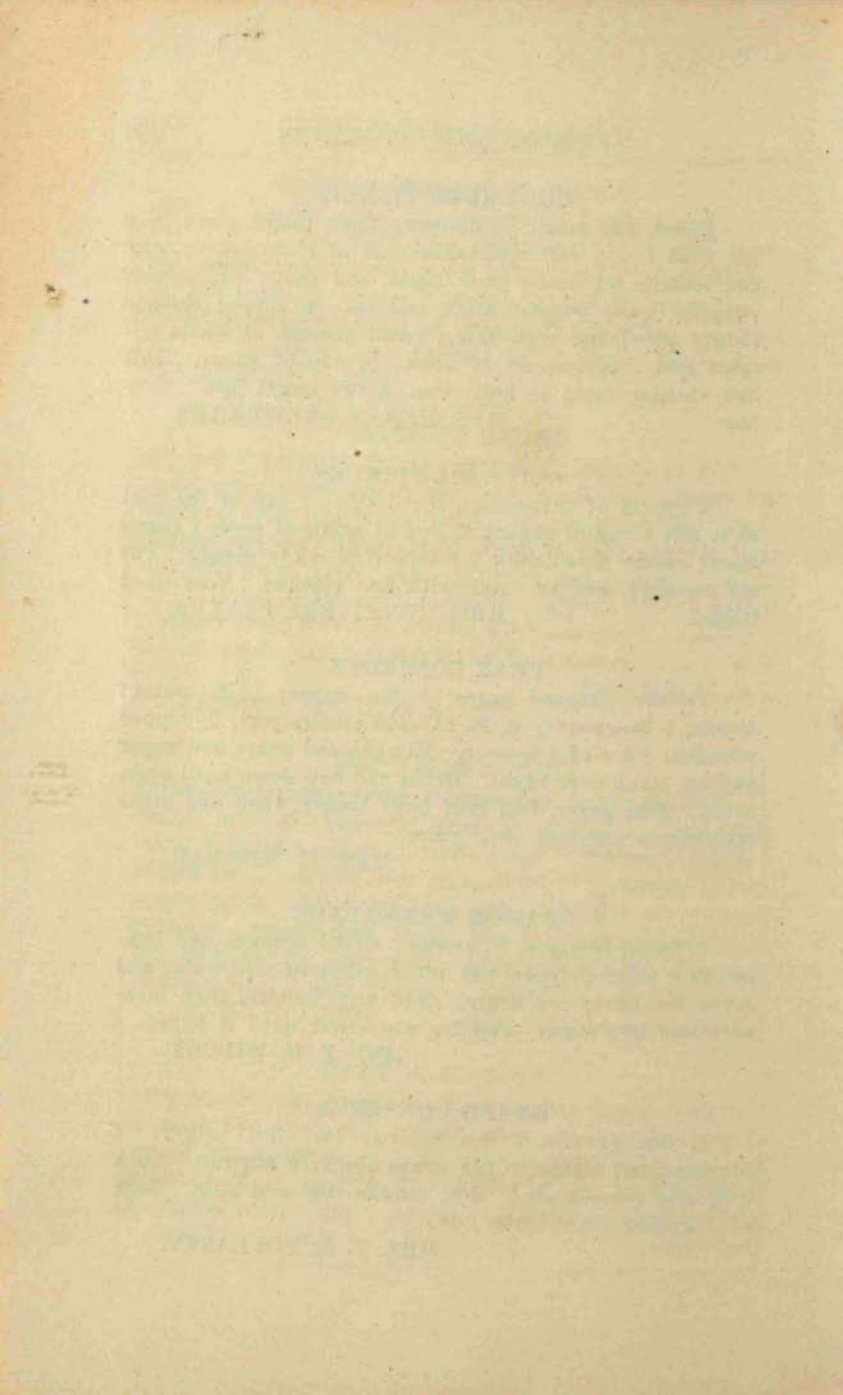
Soak gelatine in the cold water, dissolve in scalded cream, add sugar and pinch of salt. Set bowl in pan of ice water and stir until it begins to thicken, then fold in whipped cream and add the cherries cut in small pieces. Should gelatine mixture become too thick, melt over hot water and again cool before adding whipped cream.

MRS. FLOYD GLASS.

TAPIOCA PUDDING

$\frac{2}{3}$ cups Pearl tapioca (soaked over night); 1 lb. of dark brown sugar; 1 pint hot water; 1 teaspoon vanilla; $\frac{1}{2}$ teaspoon butter. Bake 1 hour. Serve with whipped cream.

MRS. F. E. POLLASKY.



PRUNE WHIP

1 lb. prunes; 1 cup sugar; 1 teaspoon salt; 1 tablespoon lemon juice; 2 eggs. Cover prunes with water allowing them to cook until falling from pits. Let cool and separate from pits. Put through food chopper or mash, then add sugar, salt, lemon juice, egg yolks, $\frac{1}{2}$ cup of the prune juice. Beat all together and put in baking dish. Bake ten minutes.

Make a meringue of the whites of the eggs beaten stiff, spread on top of the pudding and brown in the oven. Serve cold with or without cream.

MRS. E. E. SIEG.

MARSHMALLOW CREAM

1 tablespoon of granulated gelatine; 1 cup of cold water; whites of 4 eggs; 1 cup granulated sugar; 1 teaspoon of flavoring; pecan nuts.

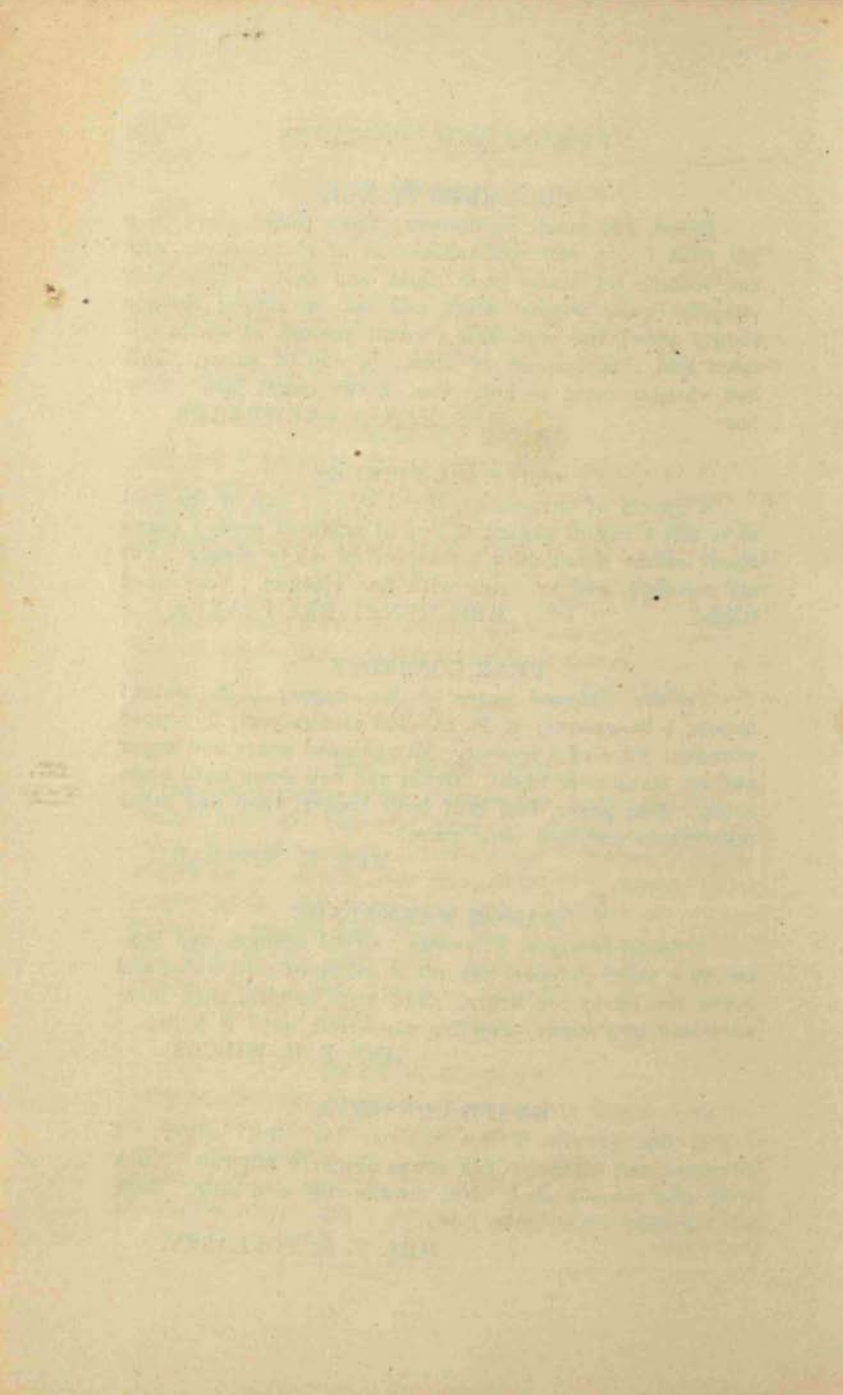
Dissolve gelatine in $\frac{1}{2}$ cup of cold water, stir over fire until well dissolved, then add another $\frac{1}{2}$ cup of cold water and let stand to cool. Beat the whites of the eggs with a pinch of salt until very light. Pour dissolved gelatine into the whites, beating as you pour. Sprinkle in the sugar and add flavoring, beating continuously. Take out one-third the mixture and tint pink. Spread it out over the bottom of a deep dish, sprinkle chopped pecan meats over it. Then add a layer of white and more chopped nuts. Tint the remaining mixture lavender and spread on top. Serve with whipped cream.

MRS. O. W. HAYES.

BAKED SPIES

Four large apples, pared, halved and cored. Place in covered baking dish, hollows up. Sprinkle with scant cup of sugar and add one tablespoon of water, or just enough to prevent burning. Bake until tender when pierced with a toothpick. When cool, fill hollows with marshmallow creme and place nut meat or cherry on center of each.

MRS. JOSEPH GROVER.



CHARLOTTE RUSSE

1 pint cream; 1 cup pulverized sugar; 1 envelope Knox gelatine soaked in 1 cup cold water; whites of 2 eggs; nut meats.

Whip cream, add sugar, add dissolved gelatine and last the beaten eggs. Spread in layers in a bread tin with nut meats between. Slice off when ready to serve.

MRS. H. J. PATERSON.

SNOW PUDDING

Put into a double boiler one large cupful of hot water, a little salt and lemon flavoring. Stir in two tablespoons of corn starch moistened in a little water, add the whites of two eggs beaten to a stiff froth. Cook ten minutes, stirring often. Wet four cups, or molds, with cold water so the pudding will turn out easily, fill and let stand until cold.

Custard for Pudding—Yolks of 2 eggs; $\frac{2}{3}$ cup sugar; small piece of butter; 1 cup of milk. Beat the yolks, sugar and butter together, add milk, cool until creamy and flavor. When cold add a little whipped cream.

MRS. R. H. WILCOX.

PINEAPPLE SPONGE

Envelope of Minute gelatine dissolved in $\frac{1}{2}$ cup of cold water; add 1 cup boiling water; mix $\frac{1}{2}$ can grated pineapple and 1 cup sugar. Whip one jar of cream stiff and beat into other ingredients. Serve cold.

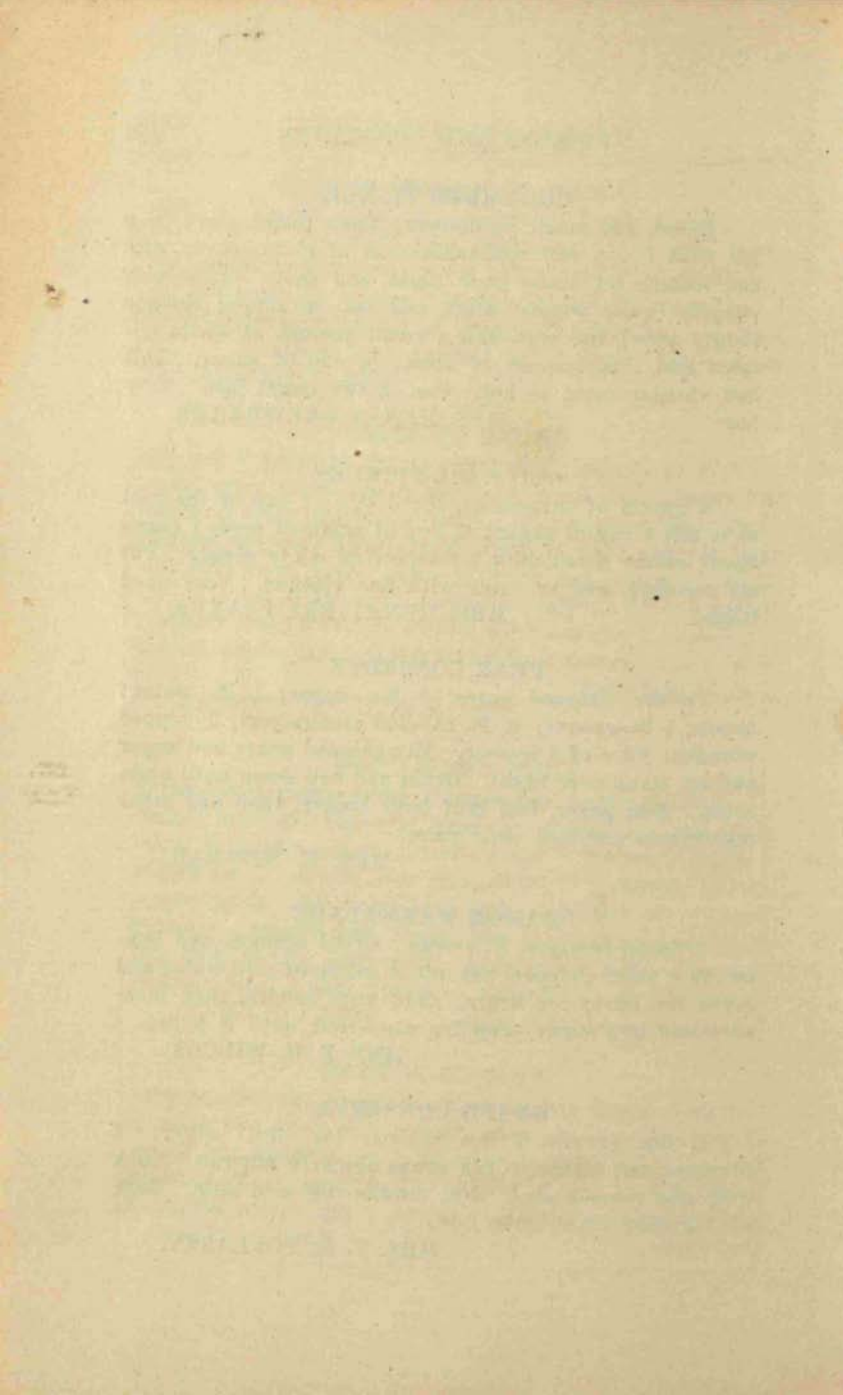
MRS. F. E. POLLASKY.

ALOHA CREAM

$\frac{1}{2}$ cup rice; 1 cup grated pineapple; $\frac{1}{4}$ cup sugar; $\frac{3}{4}$ cup heavy cream.

Cook rice in boiling salted water. Drain and pour cold water over to separate the kernels. Cool, add sugar and pineapple. Let stand in cold place for an hour. Fold in cream which has been beaten until stiff. Serve very cold. Recipe makes six servings.

MRS. JOHN CHICK.



FRUIT TARTS

Make a rich pie crust and shape in gem pans.

Filling—4 eggs; 1 cup granulated sugar; 1 cup butter; 1 lb. raisins chopped fine. Mix well. Fill tarts and bake.

MRS. W. R. CARTWRIGHT.

FIG PUDDING

1 cup of chopped suet; 1 cup of molasses; 1 cup of sour milk; 1 cup of raisins; 1 cup of figs; 2½ cups of flour; 1 teaspoon of soda; cinnamon; nutmeg. Steam three hours.

MRS. FROSCHE.

GRAHAM PUDDING

1 cup graham flour; 2 tablespoons wheat flour; ½ teaspoon salt; 1 teaspoon baking powder (sift together); 1 cup sour milk; ½ teaspoon soda; ½ cup molasses; add nut meats and cherries. Pour into a well buttered pudding dish and steam one hour. Serve with hard sauce.

MRS. HARRY GERBER.

STEAMED GRAHAM PUDDING

1 egg; ½ cup molasses; ½ cup sugar; 1 cup of sour milk; 1 tablespoon shortening; 1 teaspoon soda; 2 cups of graham flour; 2 tablespoons white flour; ¼ teaspoon salt; 1 cup raisins; ½ cup nut meats. Mix together and steam two hours.

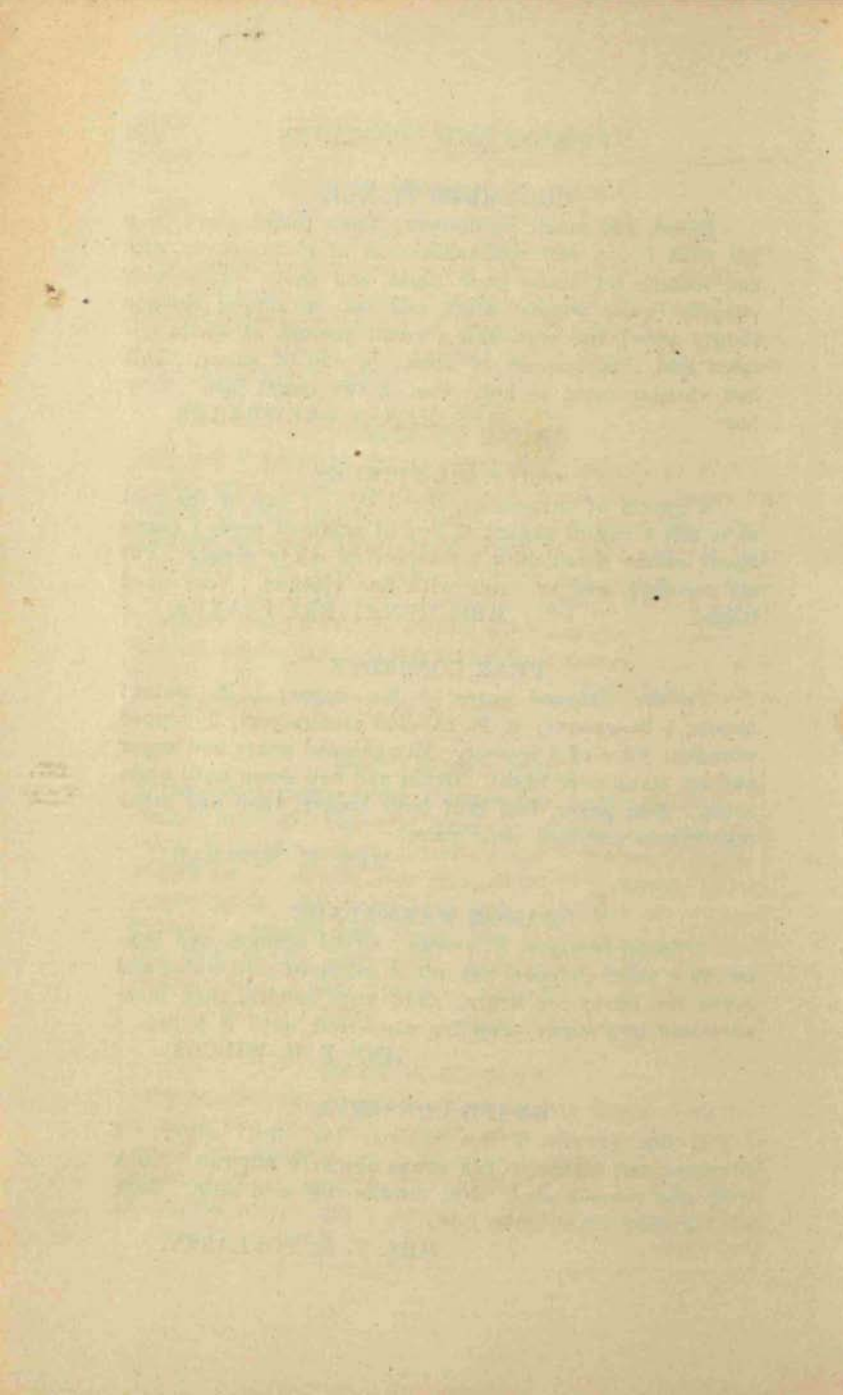
Sauce—1 cup sugar (white); 1 tablespoon flour; 1½ cups water; 1 teaspoon vanilla; 1 tablespoon vinegar. Mix sugar and flour together then add water, vanilla and vinegar. Cook until it thickens.

MRS. H. J. PATERSON.

TAFFY APPLES

Wipe, remove cores from small red apples, steam and remove the skin. Fill cavities with dates (stoned), mixed with half the quantity of nut meats chopped together. Make a syrup of three cups brown sugar and one cup of water. Boil until thick, pour some directly over the apples and serve with cream.

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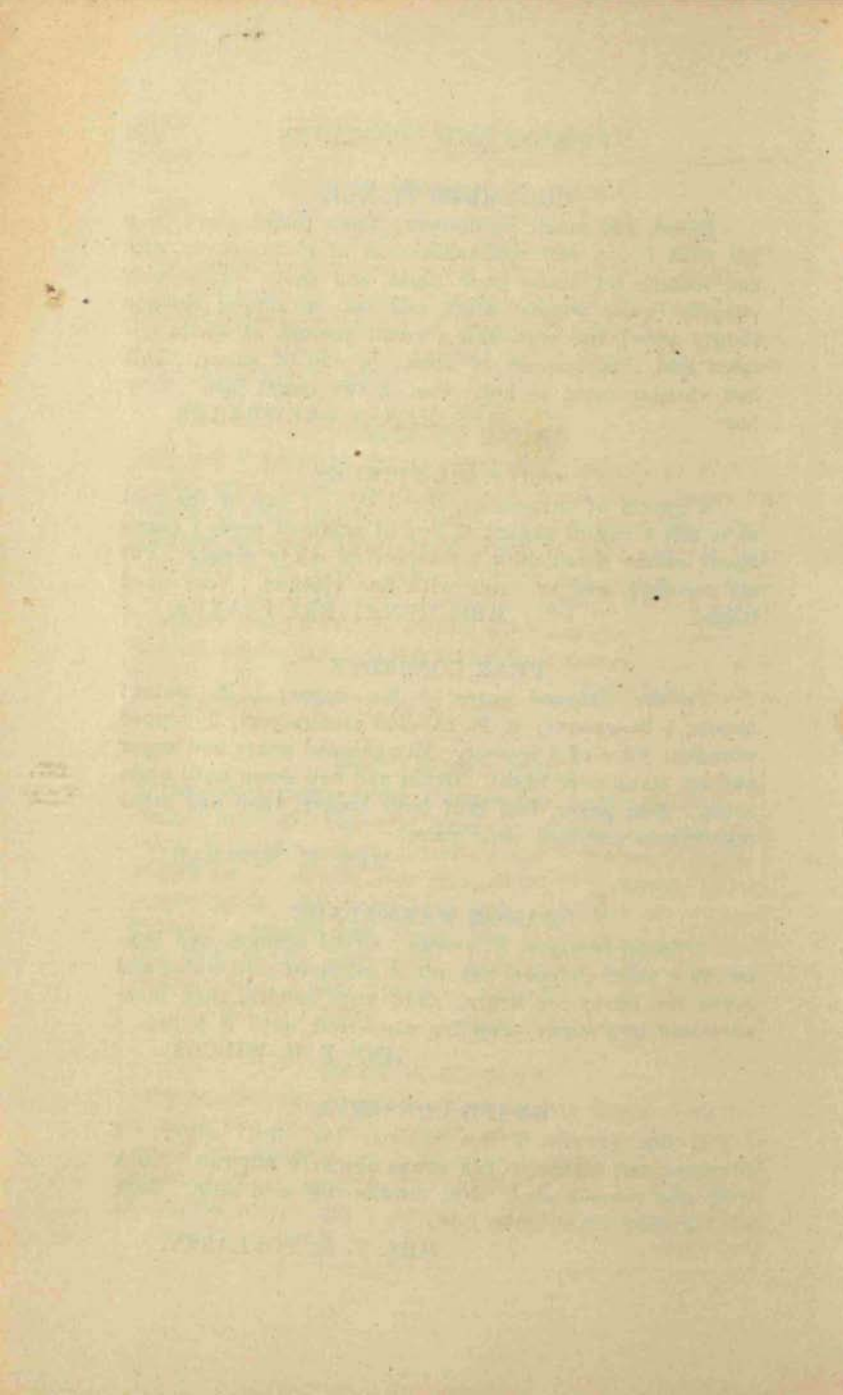
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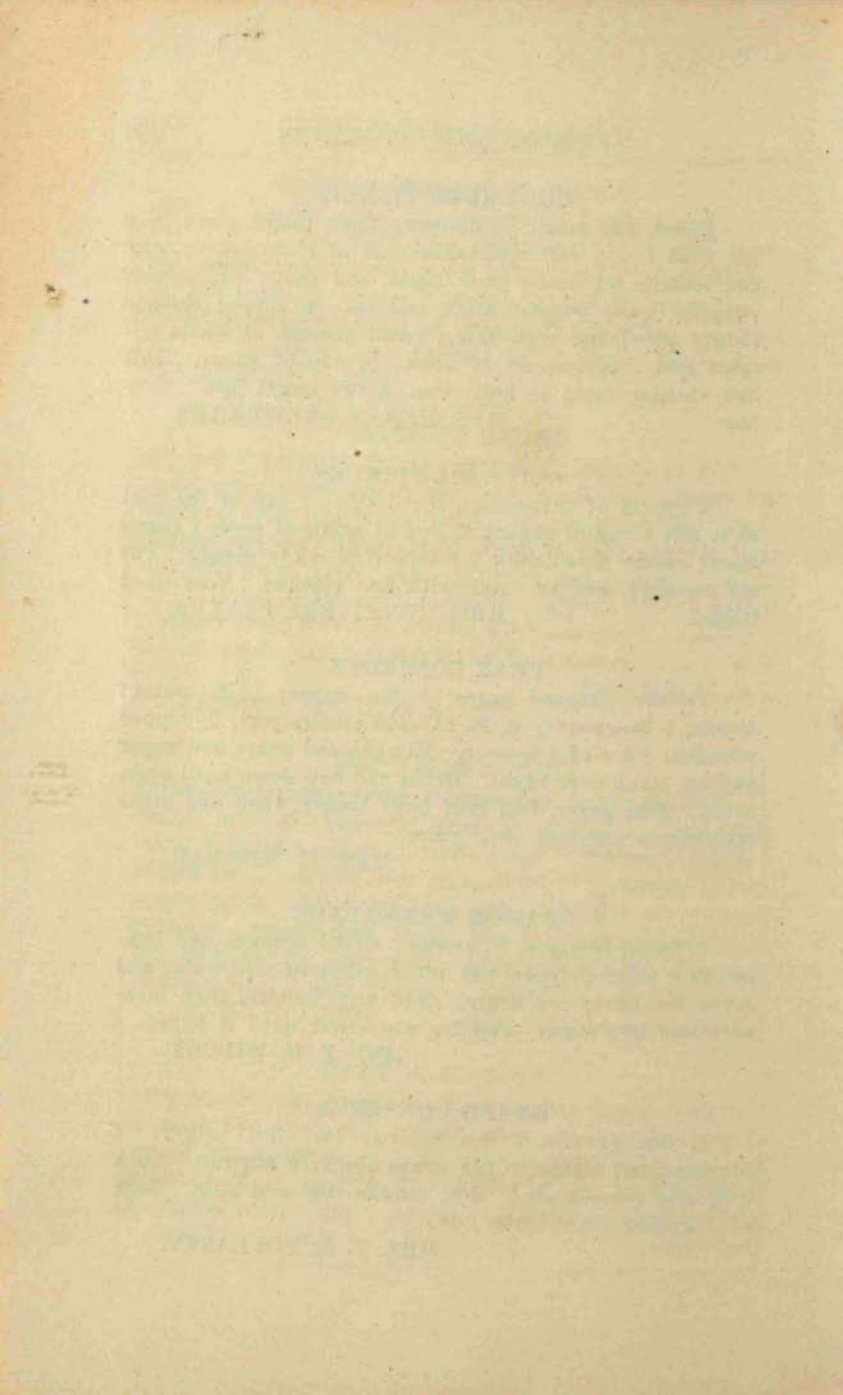
FRUIT ICE

3 oranges; 3 lemons; 3 bananas; 3 cups of water; 3 cups of sugar. To the juice of the oranges and lemons add the water and sugar. Just before freezing add the bananas sliced very thin. MRS. C. A. MILLER.

MISS JENNIE'S CHOCOLATE ICE CREAM

1 pint cream; $\frac{1}{2}$ pound sugar; $\frac{1}{2}$ pound of Baker's chocolate melted over a tea kettle. Mix and boil all together in a double boiler until smooth. When cold add three eggs well beaten. One tablespoon of brandy improves the taste. Don't freeze too hard.

MRS. FRANCIS KING.



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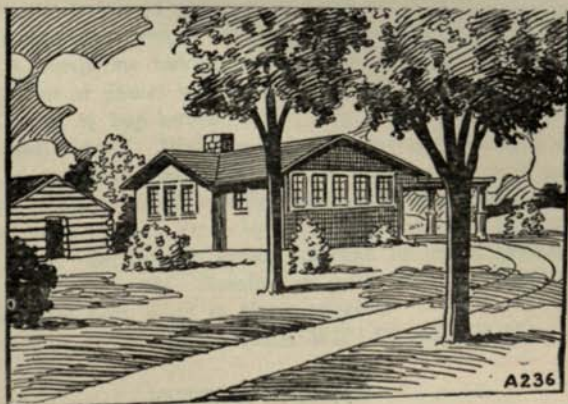
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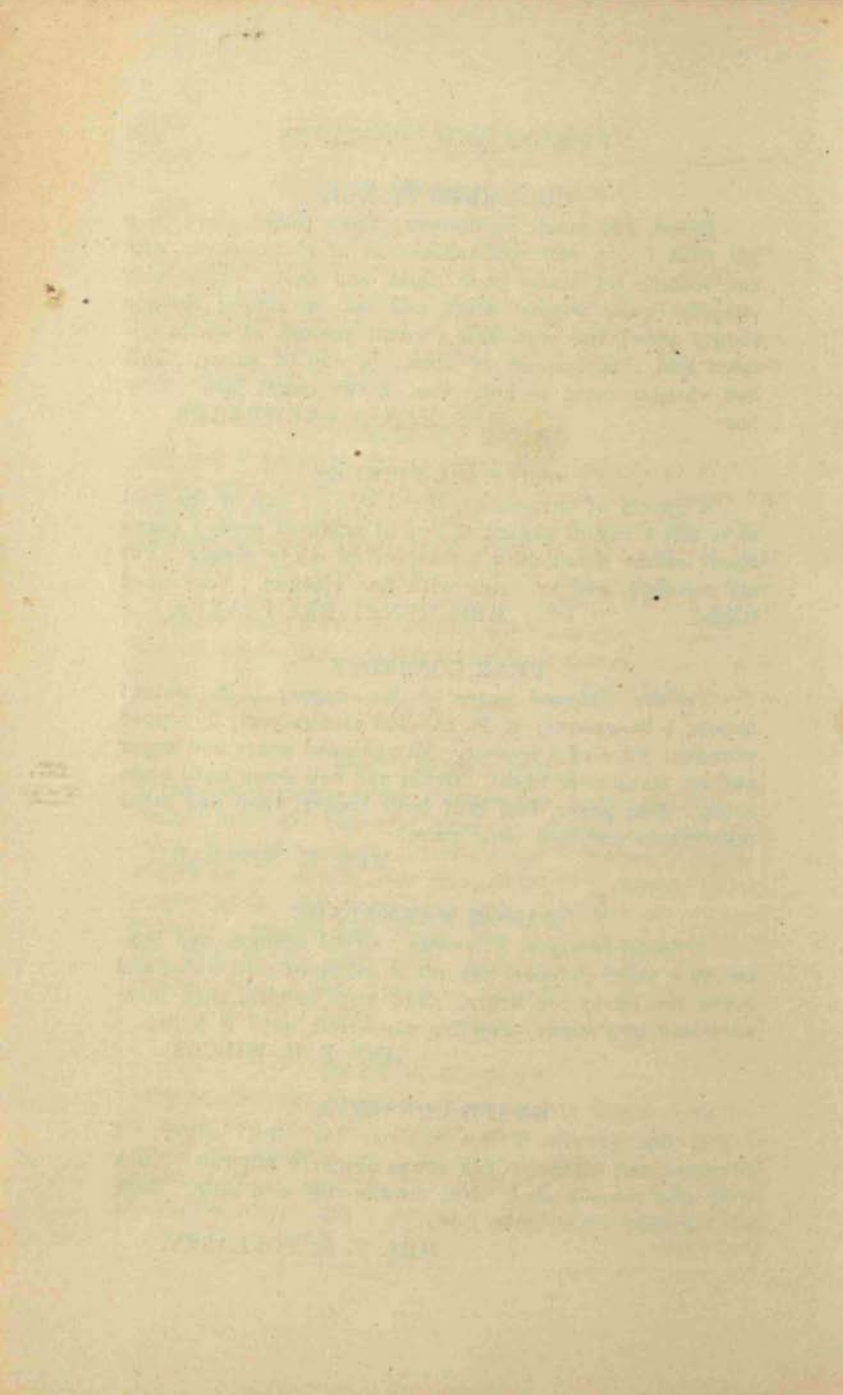
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COOKIES

DROP COOKIES

3 eggs; $1\frac{1}{2}$ cups sugar; 1 cup butter; $\frac{1}{2}$ cup milk; 2 teaspoons baking powder; $2\frac{1}{2}$ cups flour; 1 lb. dates chopped; 1 cup walnut meats chopped.

MRS. GILL.

COCOANUT KISSES

3 egg whites beaten well; $2\frac{1}{2}$ teaspoons corn starch and 1 cup granulated sugar mixed together; 1 cup cocoanut; 1 teaspoon vanilla. Stir all together, put into a double boiler, cook about three minutes, stirring all the time. Drop from teaspoon on buttered tin and bake in slow oven until crust forms.

MRS. CHAS. RHODES.

SOUR CREAM DROP COOKIES

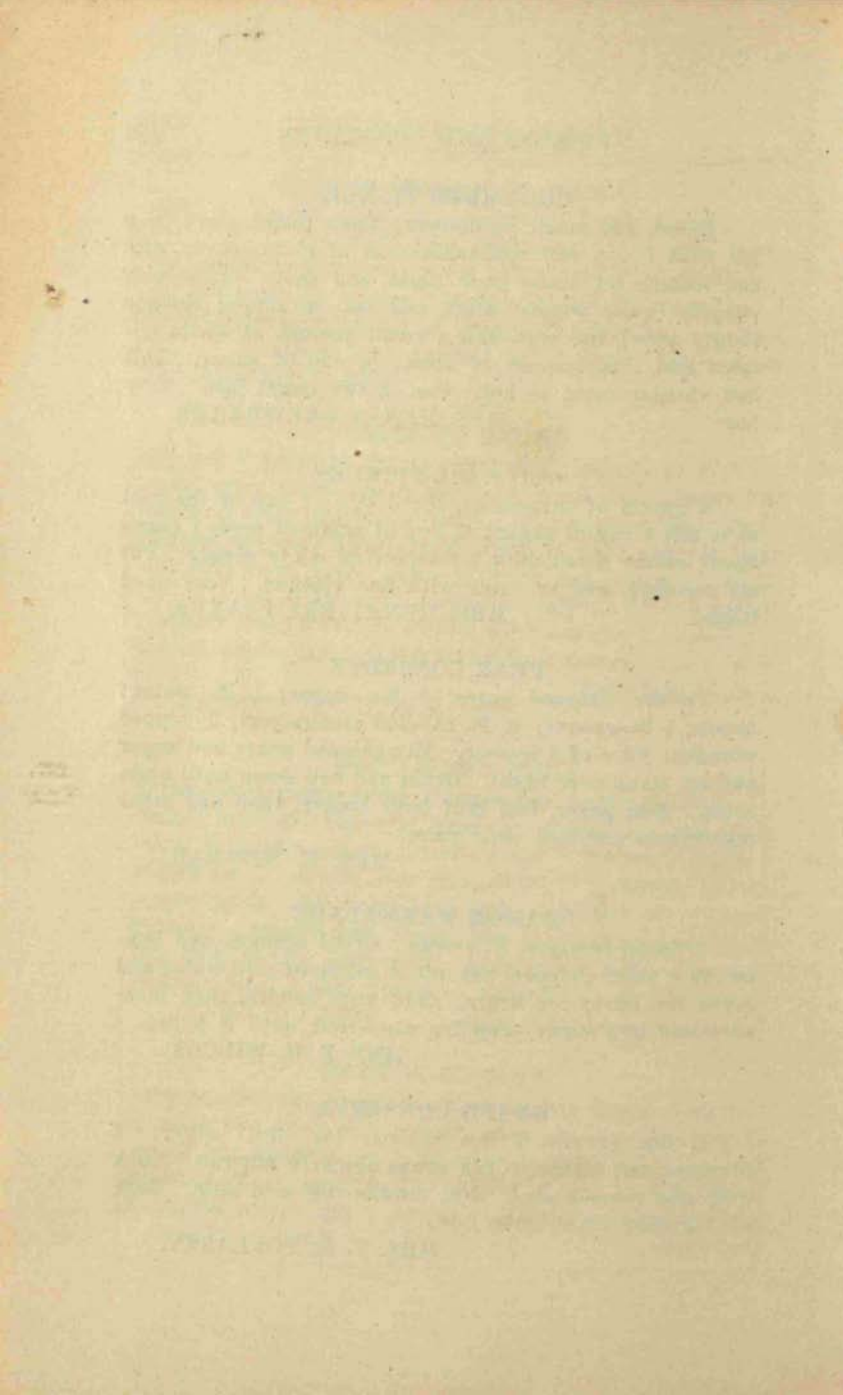
$\frac{1}{2}$ cup butter; 1 cup sugar; 2 eggs; $\frac{1}{2}$ teaspoon soda; $\frac{1}{2}$ cup rich sour cream; $2\frac{1}{2}$ cups pastry flour; $\frac{1}{4}$ teaspoon salt; 4 teaspoons baking powder; 1 teaspoon vanilla; 1 cup raisins or dates; $\frac{1}{2}$ cup nut meats.

Cream $\frac{1}{2}$ cup butter, add 1 cup sugar slowly and 2 eggs well beaten. Dissolve soda in sour cream. Add to first mixture alternately with flour sifted with salt and baking powder. Add vanilla, raisins or dates, and nut meats cut in pieces. Drop by spoonfuls and bake in moderate oven. Be sure to grease the pan or put a greased sheet inside of pan. Raisins or nuts may be omitted. Peanuts are very good in these cookies.

MRS. WILLIS GELSTON.

BUTTER COOKIES

$1\frac{3}{4}$ cups brown sugar; 1 cup butter; 2 eggs beaten light; 2 tablespoons sweet milk; 1 teaspoon salt; 1 teaspoon soda; seasoning and flour. Mix very stiff, roll thin.



RAISIN COOKIES

1 cup of raisins, put through the grinder; 1 cup of oleomargarine; 1 teaspoon of salt; 2 cups of sugar; 3 eggs; 1 cup of sour milk; 1 teaspoon of soda; 1 teaspoon of baking powder; 1 teaspoon of vanilla; a little cinnamon; flour enough to roll. Cream oleomargarine and sugar together. Add the eggs beaten, then the soda dissolved in the sour milk, then the flour mixed with the baking powder and last the raisins and seasonings. Roll quite thin and bake in a fairly hot oven.

MRS. ESTELLA MOORE.

OATMEAL COOKIES

3 wellbeaten eggs; 1 cup sugar; 1 cup shortening; 3 cups flour sifted with 1 teaspoon soda; $2\frac{1}{2}$ cups oatmeal; 1 cup chopped raisins or nuts; 1 teaspoon cinnamon. Drop with teaspoon on buttered pan.

MRS. HANNAH HALL.

JUMBLES

1 large cup butter; 2 cups sugar; 2 eggs; flour enough to handle, about $2\frac{1}{2}$ cups. Cream the butter and sugar together. Add the beaten eggs; then the flour. Roll out thin and bake in slow oven.

MRS. EUGENE HOLCOMB.

REFRIGERATOR COOKIES

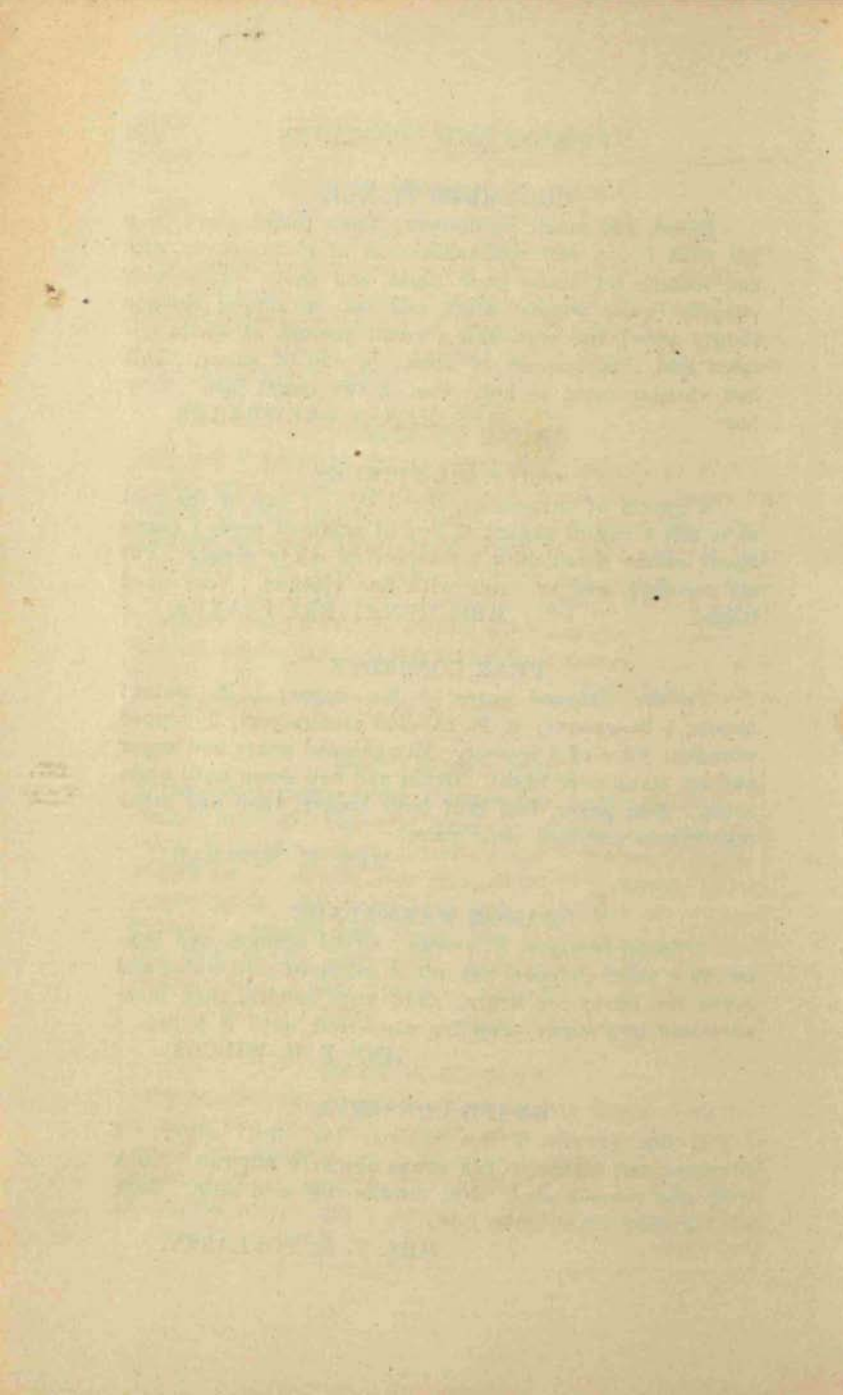
2 cups brown sugar; 1 cup lard; 1 teaspoon soda dissolved in 1 tablespoon hot water; $3\frac{1}{2}$ cups flour; 1 teaspoon cream of tartar; 1 teaspoon vanilla; pinch of salt; Mix in loaf and let stand in a cold place all night. In morning slice thin and bake.

MRS. W. A. BRUNNER.

WHITE COOKIES

$2\frac{1}{2}$ cups sugar; 1 large cup lard and butter; 2 eggs; little salt, nutmeg and vanilla; $1\frac{1}{4}$ cups sour milk; 1 teaspoon soda; 3 teaspoons baking powder; flour to roll soft.

MRS. COLEMAN.



TRILBIES

1 cup sugar; $\frac{2}{3}$ cup lard; $\frac{1}{2}$ cup sour milk; 1 egg; 2 cups oatmeal; 2 cups flour; 1 teaspoon soda; $\frac{1}{2}$ teaspoon salt. Roll very thin and bake.

Date Filling—1 lb. dates; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup water. Cook to a paste stirring to prevent burning. Place two trilbies together with date filling between.

MRS. H. J. PATERSON.

SAND COOKIES

Rub 1 cup of butter to a cream, add $1\frac{1}{2}$ cups of light brown sugar, then add 1 whole egg and the yolk of one. Mix $\frac{1}{2}$ teaspoon cinnamon with $3\frac{1}{2}$ cups of flour if needed. Mix stiff enough to roll very thin, then cut with small cutter and glaze the top of each with the white of egg, and split blanched almonds and put three pieces on each cookie.

MRS. FRANCIS KING.

SOUR CREAM COOKIES

2 cups sugar; 2 eggs beaten well; 2 cups sour cream; 2 level teaspoons soda; flour enough for soft dough; 1 teaspoon lemon; $\frac{1}{2}$ teaspoon nutmeg.

MRS. G. GREY.

FRUIT STICKS

2 eggs beaten light; $\frac{3}{4}$ cup powdered sugar; 1 cup chopped dates; $\frac{3}{4}$ cup chopped nut meats; 3 tablespoons flour; 1 teaspoon baking powder; 1 teaspoon vanilla. Add sugar to beaten egg, stir dates in, separating as much as possible, bake in large tin and when done cut in pieces $1\frac{1}{2}$ inches wide and 3 or 4 inches long, roll in powdered sugar.

MRS. GEO. SOPER.

BROWNIES

1 cup sugar; 1 cup nuts chopped; $\frac{1}{2}$ cup butter (scant); $\frac{2}{3}$ cup flour; 2 eggs; 2 squares chocolate (melted); 1 teaspoon salt. Spread thin in pan and bake in hot oven. Cut into strips while hot.

MRS. C. A. MILLER.

THE STATE OF NEW YORK
IN SENATE
January 15, 1892.

REPORT
OF THE
COMMISSIONERS OF THE LAND OFFICE,
IN ANSWER TO A RESOLUTION
PASSED BY THE SENATE
MAY 15, 1891.

ALBANY:
J. B. WOODWARD, STATE PRINTER,
1892.

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1892.

CRYSTAL ROLLS

3 eggs beaten to light froth; 1 cup sugar; 1 cup chopped nuts; 1 cup chopped dates; 1 teaspoon salt; 1 tablespoon vanilla; 1 teaspoon baking powder; 1 cup pastry flour. Put together in order given. Spread as thinly as possible on buttered tins and bake a golden brown in moderate oven. Cut in two inch squares while warm and dust with powdered sugar. This makes about 32 little cakes. The dates will cut easily if they have been in cold water for a few moments.

MRS. SADIE SOULE.

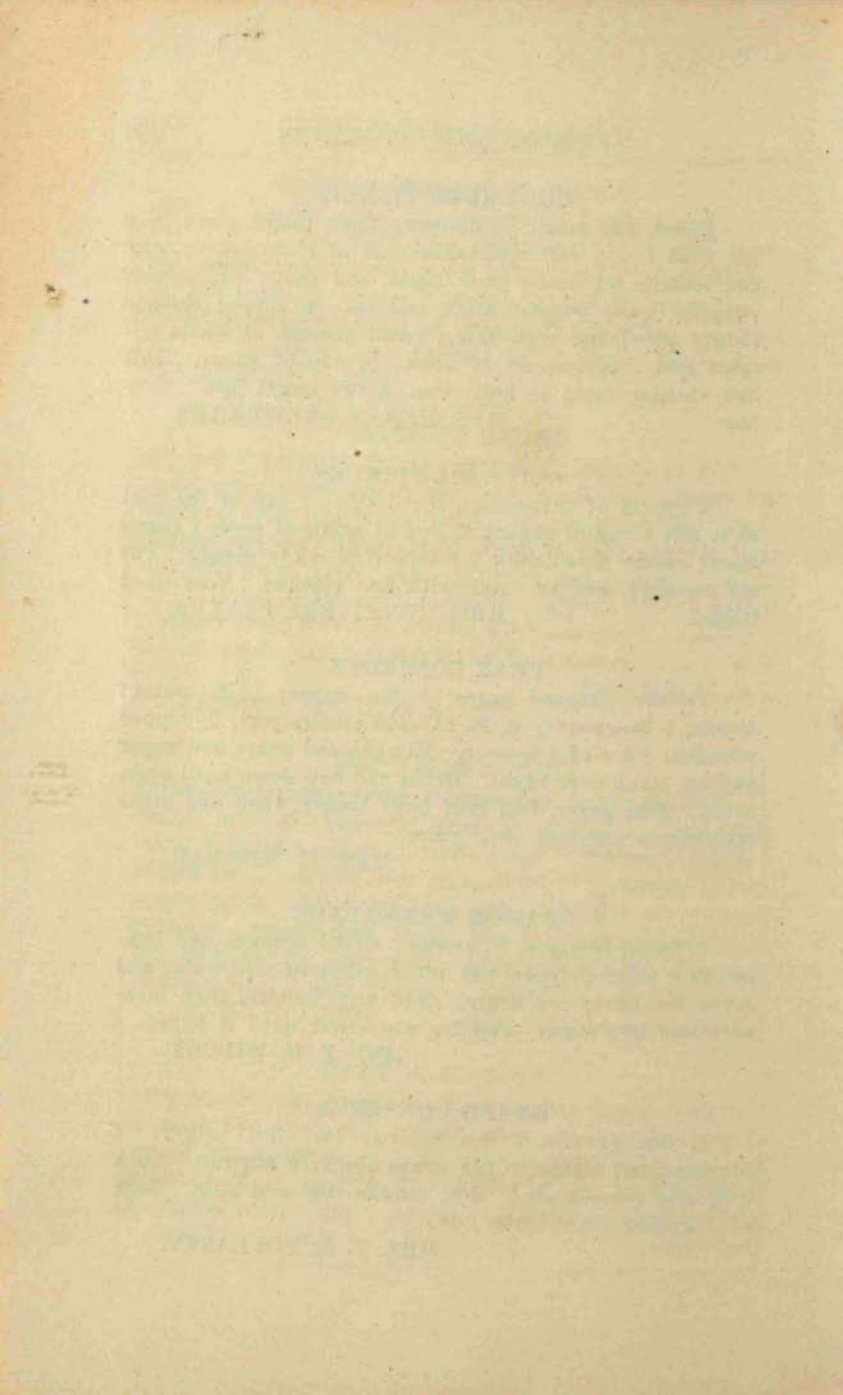
HERMITS

2 cups brown sugar; 2 eggs; scant cup of butter; 1 cup sour milk; 1 teaspoon soda; 1 teaspoon baking powder; 1 teaspoon cinnamon; 1 teaspoon cloves; 3 cups flour; 1 cup nut meats; 1 cup raisins. Drop from teaspoon on buttered pans and bake in hot oven.

MRS. LLOYD ELLISON.

OATMEAL COOKIES

$\frac{3}{4}$ cup shortening; 1 cup brown sugar—cream; add 2 well beaten eggs; 1 cup raisins chopped fine; 1 teaspoon cinnamon; 1 teaspoon salt (if butter is used, more if other shortening); $\frac{3}{4}$ teaspoon soda sifted in $1\frac{1}{2}$ cup flour; $2\frac{1}{2}$ cups rolled oats. Drop on buttered tins, bake in moderate oven. Put together in order given, measure even.



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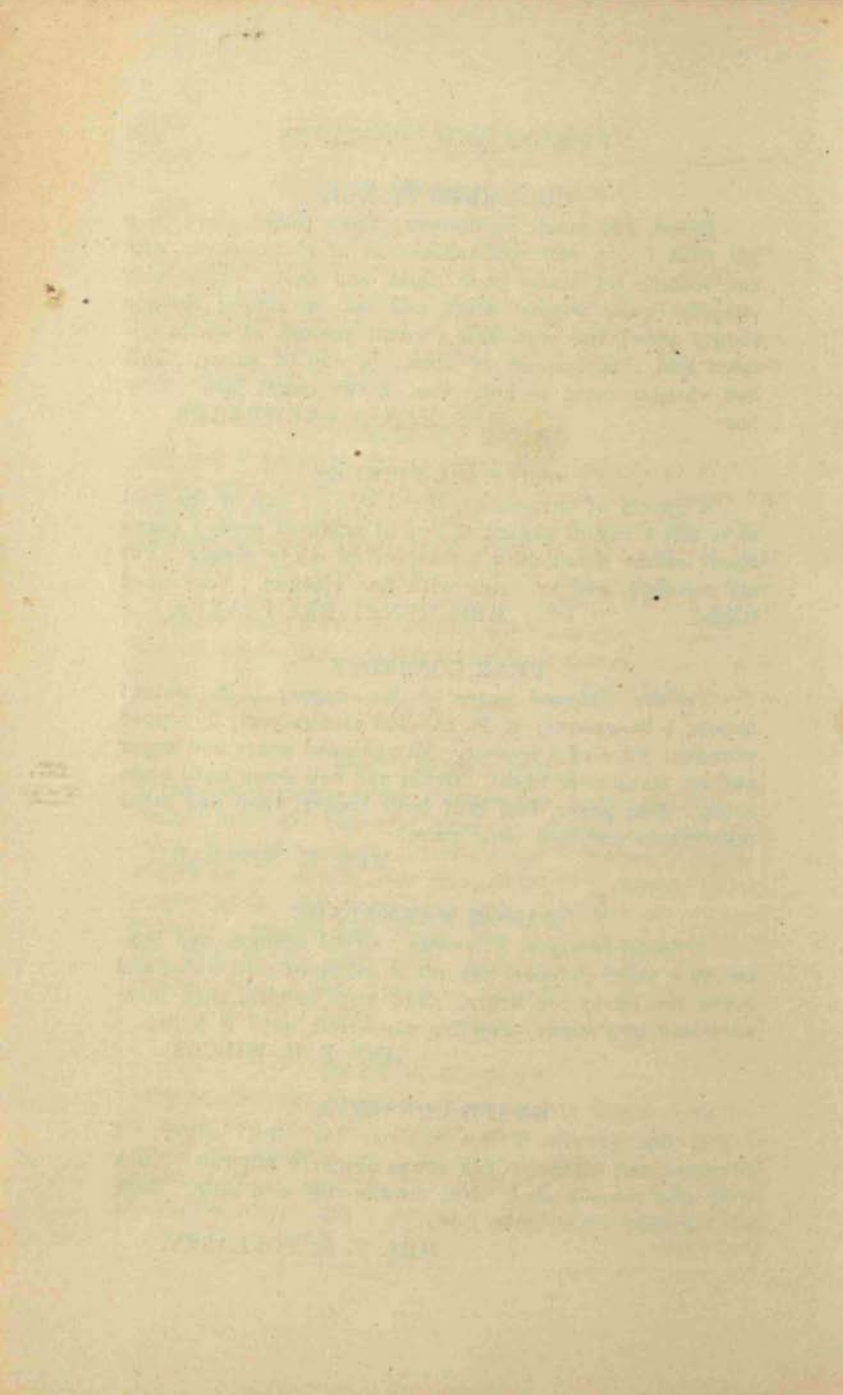
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CAKES

WHITE CAKE

Cream together $\frac{1}{2}$ cup butter and $\frac{3}{4}$ cup sugar; beat yolks of 4 eggs, add $\frac{3}{4}$ cup sugar, beat well and add to above; sift 3 cups pastry flour, 4 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 3 times; add alternately with 1 cup sweet milk; 1 teaspoon vanilla; lastly fold in beaten whites of 4 eggs.

MRS. FROSCH.

CREAM PIE

3 eggs beaten separately; $\frac{2}{3}$ cup sugar; $\frac{1}{4}$ cup water (scant), in which dissolve 1 small teaspoon soda, 2 small teaspoons cream of tartar; 1 cup flour.

Filling—2 cups milk; 1 cup sugar; yolks of 2 eggs; 1 tablespoon vanilla; $\frac{1}{2}$ cup flour (scant). Before removing from fire add 1 cup shredded cocoanut. This will make two large pies by dividing each cake and add filling. Serve with whipped cream.

MRS. W. H. LAWRENCE.

ANGEL FOOD

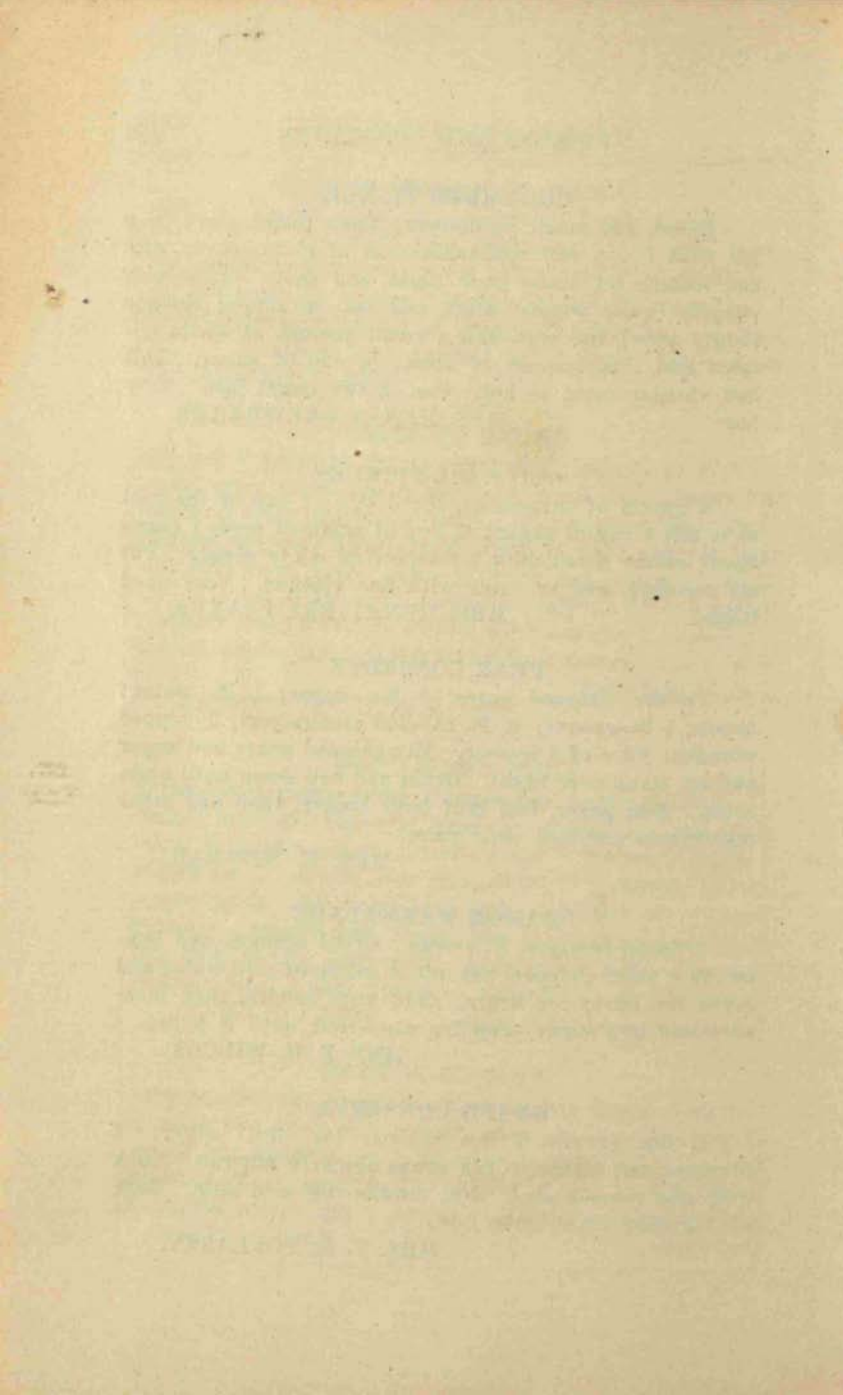
Whites of 12 small eggs, or 11 large eggs; 1 cup flour; $1\frac{1}{4}$ cups of sugar; 1 teaspoon cream of tartar; 1 pinch of salt; 1 teaspoon vanilla. Sift flour, sugar and cream of tartar together five or six times. Fold into the stiffly beaten whites of the eggs. Bake in moderate oven 25 minutes.

MRS. O. W. HAYES.

CREAM CAKE

$\frac{1}{2}$ cup butter; 1 cup sugar; yolks of two eggs beaten light; $1\frac{3}{4}$ cups sifted pastry flour; 2 level teaspoons full baking powder; $\frac{1}{2}$ cup cold water; whites of two eggs beaten dry. Cream the butter, add the sugar, yolks of eggs and water, then the flour sifted 3 times with the baking powder, lastly the whites of eggs. Bake in two or three layers, put these together with cream filling. (Use Swansdown flour).

MRS. A. A. CHICK.



SOUR CREAM CAKE

1 cup white sugar; 2 cups sifted flour; 1 teaspoon soda in the flour; 1 cup sour cream; 2 teaspoons cream of tartar in the cream; 2 eggs beaten; $\frac{1}{2}$ teaspoon salt; 1 teaspoon vanilla.

MRS. LAMB.

WHITE CAKE

$\frac{2}{3}$ cup milk; $\frac{2}{3}$ cup sugar; $1\frac{1}{2}$ cups flour; $\frac{1}{3}$ cup butter (melted); 2 egg whites; 2 teaspoons baking powder. Put all together and beat ten minutes. Bake in a moderate oven.

MRS. ROY HAMILTON.

MOCK ANGEL FOOD

1 cup sugar; 1 cup flour; 3 teaspoons baking powder; 1 teaspoon salt; sift 4 times or more; add 1 cup scalded milk; whites of 2 eggs beaten until stiff and folded in.

MRS. W. H. LAWRENCE.

SPONGE CAKES

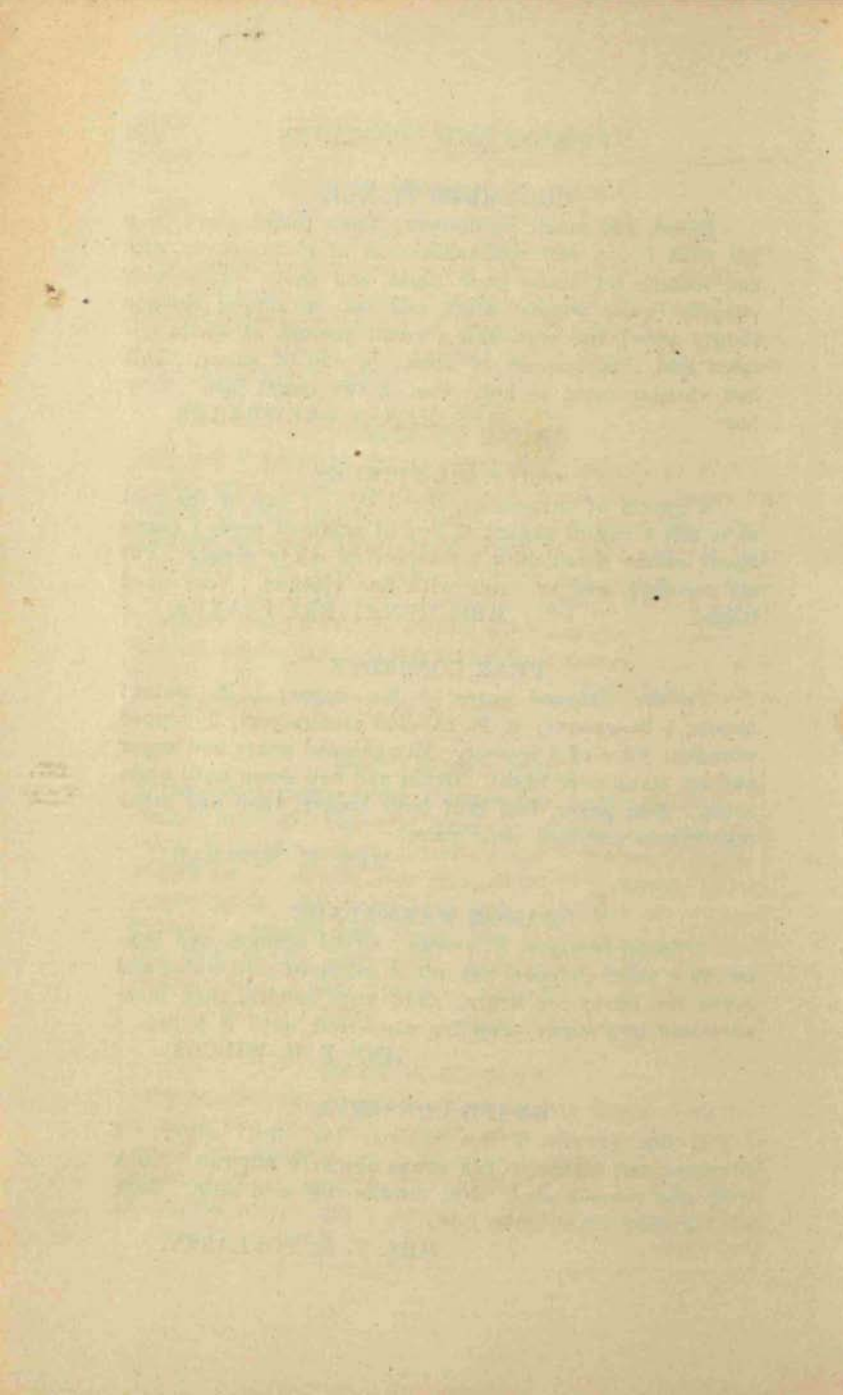
Separate 4 eggs. Into yolks put 3 tablespoons cold water. Beat until mixture is thick and creamy. Put into a cup $1\frac{1}{2}$ tablespoons cornstarch, fill the cup with unsifted flour to which has been added $1\frac{1}{4}$ teaspoons baking powder. Beat 1 cup sugar into egg slowly until mixture is lemon color. Use for this large Dover egg-beater. Then with a spoon stir in the flour putting it through a sifter. Add flavoring. Light oven. Fold in the beaten whites of eggs. Put into hot oven and turn gas as low as it will hold. Bake so for 30 to 40 minutes. Increase heat but not to full extent. Leave cake in oven altogether 45 to 50 minutes.

MRS. SADIE SOULE.

WHITE FRUIT CAKE

2 cups white sugar creamed with $\frac{1}{2}$ cup butter; 2 eggs, beaten light; 2 cups of milk; 1 cup chopped walnut meats; 1 cup raisins; $\frac{1}{2}$ cup maraschino cherries; 4 cups flour sifted with 2 teaspoons baking powder; $\frac{1}{2}$ teaspoon salt; 1 teaspoon vanilla. Beat well and bake about one hour.

MRS. BLANCHE VLIET.



WHITE CAKE

$\frac{1}{2}$ cup butter; 1 cup sugar; $1\frac{1}{2}$ cups flour; 2 teaspoons baking powder; whites of 3 eggs; $\frac{3}{8}$ cup milk; flavoring. Cream the butter, add the sugar gradually, sift baking powder with flour twice. To the creamed butter and sugar add a little flour and a little milk alternately until all is used; add flavoring; lastly, fold in the beaten egg whites.

MRS. LAURA SOULE.

THREE LAYER SPONGE CAKE

3 eggs; beat one minute; add 1 heaping cup sugar; beat five minutes; flavor; 1 cup flour; $\frac{1}{2}$ cup cold water; 1 cup flour with 2 teaspoons baking powder. Mix as written. Bake in moderate oven.

MRS. CHAS. F. DUBOIS.

PEEL CAKE

2 cups butter; 3 cups brown sugar; 5 eggs; 1 cup sour milk; $\frac{1}{2}$ a nutmeg; $\frac{1}{2}$ teaspoon soda; 1 teaspoon baking powder; 1 lb. seeded raisins; 1 lb mixed peel; 5 cups flour. Mix in order given and bake slowly one hour.

MRS. JAS. HORTON.

HOT MILK CAKE

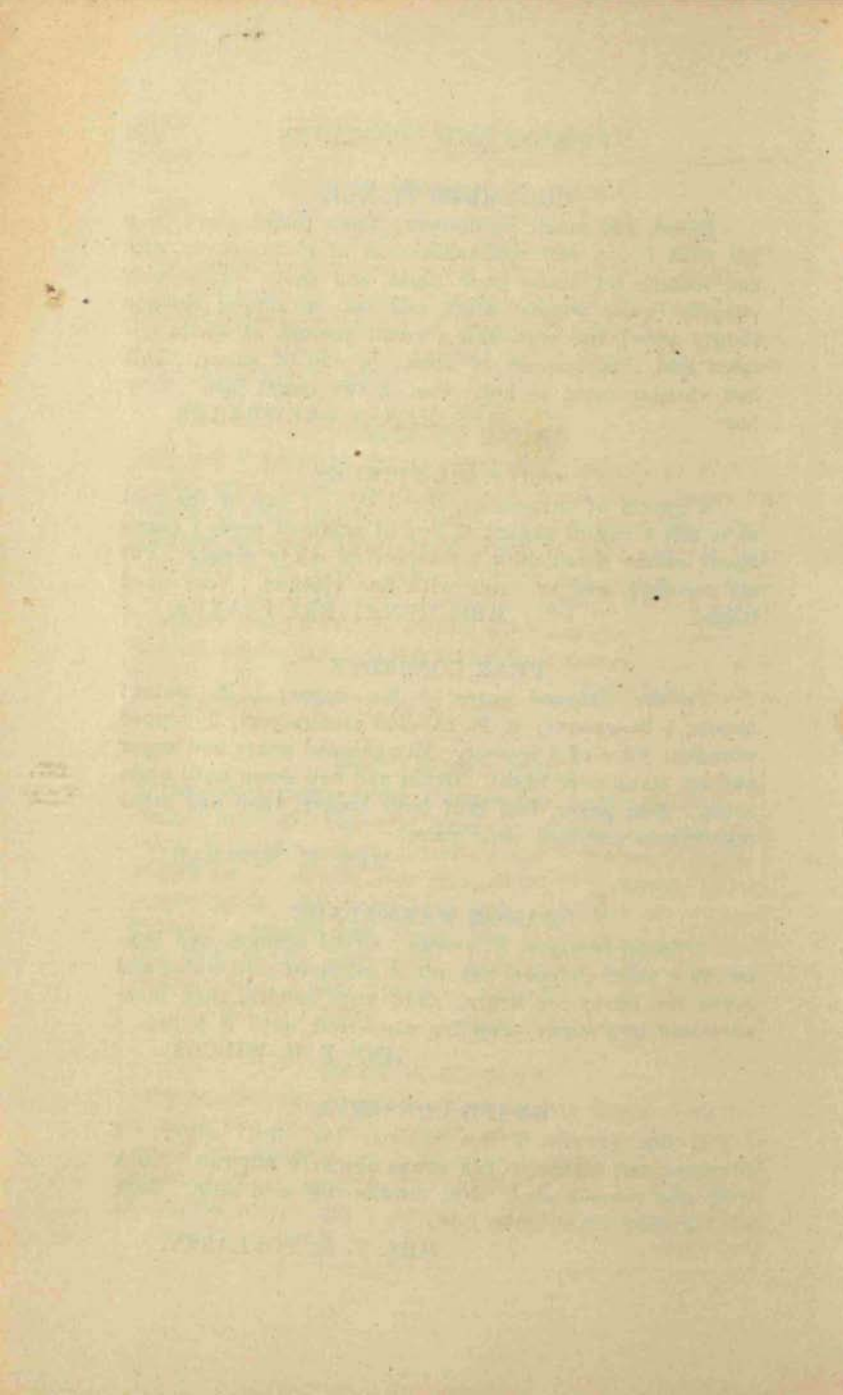
2 eggs; 1 cup sugar; 1 teaspoon baking powder (rounded up); $\frac{1}{2}$ teaspoon salt; 1 cup flour; 1 teaspoon vanilla. Beat these together thoroughly and then add $\frac{1}{2}$ cup hot milk and beat again until smooth. Bake in a hot oven—makes a nice loaf cake or small cakes.

MRS. M. E. MOORE.

CINNAMON CAKE

$\frac{1}{2}$ cup butter; 1 cup sugar; $\frac{1}{2}$ cup milk; 2 eggs; $1\frac{1}{2}$ cups flour; $\frac{1}{4}$ teaspoon salt; $1\frac{1}{2}$ teaspoon baking powder; 3 teaspoons cinnamon. Mix flour, salt and baking powder. Cream butter and sugar, add cinnamon and beaten yolks, then alternate milk and flour. Add whipped whites and beat hard. Add $\frac{1}{4}$ cup raisins if desired.

MRS. RALPH WHEATON.



BLACK CHOCOLATE CAKE

1½ cup brown sugar; ½ cup butter; yolks of 3 eggs; 1 teaspoon soda, dissolved in ½ cup sweet milk; 2 cups sifted flour; 1 teaspoon vanilla; 2 sq. chocolate, melted over hot water, when soft add ½ cup warm milk, stir to a cream and add to batter.

MRS. D. L. JOHNSON.

ORANGE FILLING

2 apples grated; juice of 2 oranges; rind of 1 orange; ¾ cup sugar; 1 teaspoon butter; 1 cup water; 2 table-
spoons corn starch. Boil until thick.

MRS. CHAS. RHODES.

CHOCOLATE CAKE

1 cup sugar; 2 tablespoons cocoa; ½ cup sour milk; ½ cup butter; 1 egg; 1 teaspoon soda; 1½ cups flour (before sifted); 1 teaspoon baking powder; 1 teaspoon vanilla; pinch salt; ¼ cup boiling water last.

MRS. F. E. POLLASKY.

FUDGE CAKE

1 cup white sugar; 2 tablespoons cocoa; ¼ cup butter; 1 egg; 1 teaspoon salt; ½ cup sour milk; 1 teaspoon soda mixed with 1½ cups boiling water; vanilla. Mix in order given and bake in two layer cake pans.

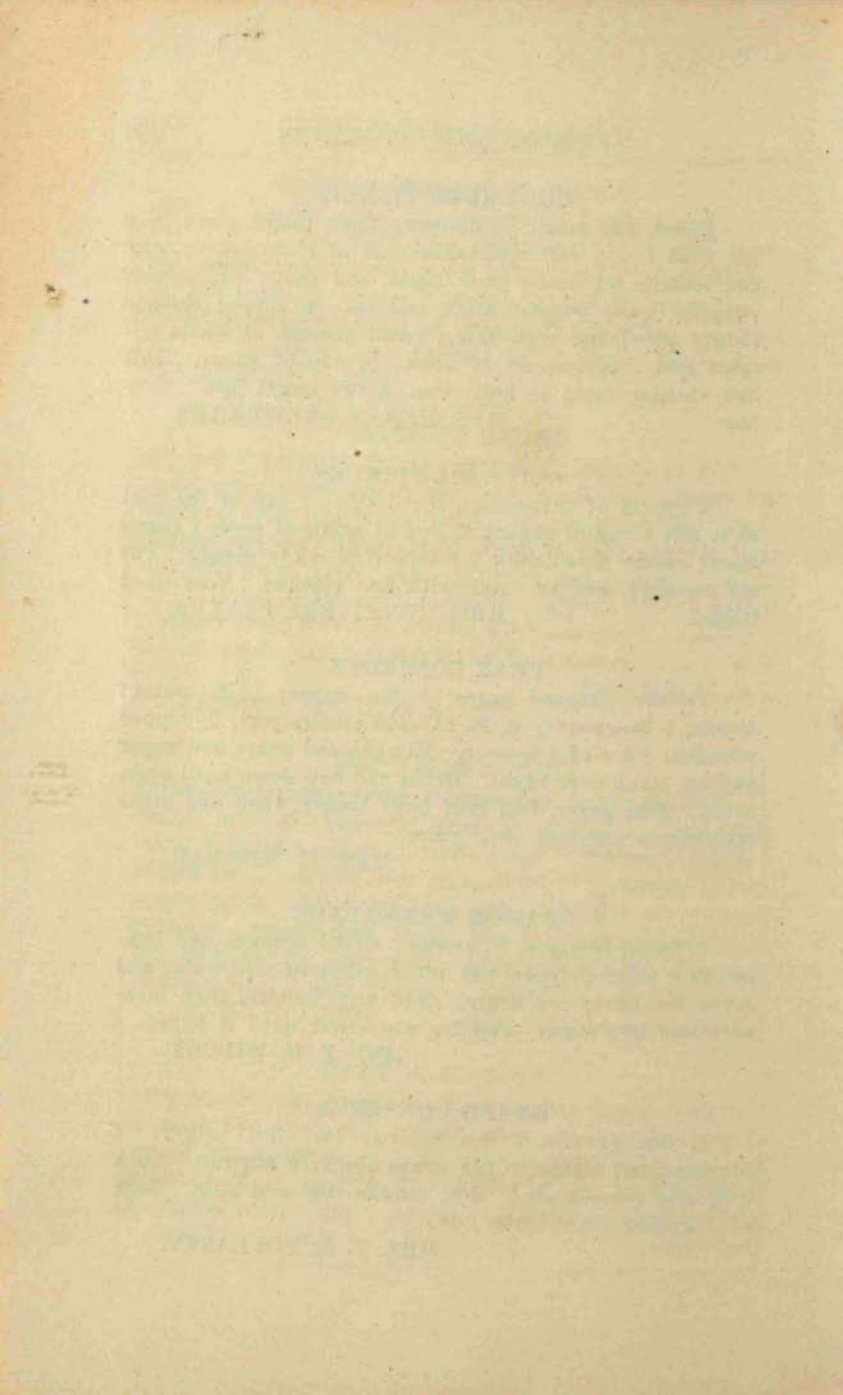
Filling—1 cup hot water; ⅔ cup white sugar; 2 table-
spoons cocoa; 1 tablespoon butter; 1 tablespoon corn starch mixed with ½ cup cold water; vanilla. Cook together until thick and when cool, split layers and fill. Cover with a boiled icing.

MRS. JAS. HORTON.

NUT CAKE

½ cup butter; 1½ cups sugar; ¾ cup sweet milk; 2 level teaspoons baking powder; 2 cups flour; 1 cup nut meats chopped fine; whites of 4 eggs well beaten. Bake in shallow pan and cover with icing and whole nut meats.

MRS. JOHN SPINNEY.



APPLE SAUCE CAKE

1 egg; 1 large cup of brown sugar; $\frac{1}{2}$ cup of butter; 1 teaspoon cinnamon; 1 teaspoon allspice; 1 teaspoon cloves; 1 teaspoon soda; 1 cup juicy apple sauce; 1 cup raisins; 1 cup nuts and $1\frac{1}{2}$ cups of flour. Cream the butter and sugar together, add the egg, spices, the soda dissolved in the apple sauce, then the raisins, nuts and flour. Bake in a rather slow oven.

The apple sauce cake is much better after it stands a few days than when first made, and it keeps well for two weeks or more. It is particularly nice made with black walnuts.

MRS. C. A. MILLER.

GEORGIA MITCHELL'S CAKE RECIPE

1 cup sugar; $\frac{1}{2}$ cup butter (creamed); add 2 eggs beaten separately; $\frac{2}{3}$ cup cold water; 1 cup flour; salt; 2 teaspoons baking powder; 1 square melted chocolate; 1 cup nut meats; vanilla.

MRS. F. E. POLLASKY.

CHERRY CAKE

$1\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup butter; 3 eggs; 1 cup canned cherries; 1 cup raisins; 1 cup buttermilk; 1 teaspoon cinnamon; 1 teaspoon cloves; 1 teaspoon nutmeg; 1 teaspoon soda; 1 teaspoon baking powder; $2\frac{1}{2}$ cups flour. Cream butter and sugar. Add eggs well beaten, soda dissolved in buttermilk; fruit dredged with flour; remainder flour sifted and mixed with baking powder and spices. Beat and turn in buttered dripping pan.

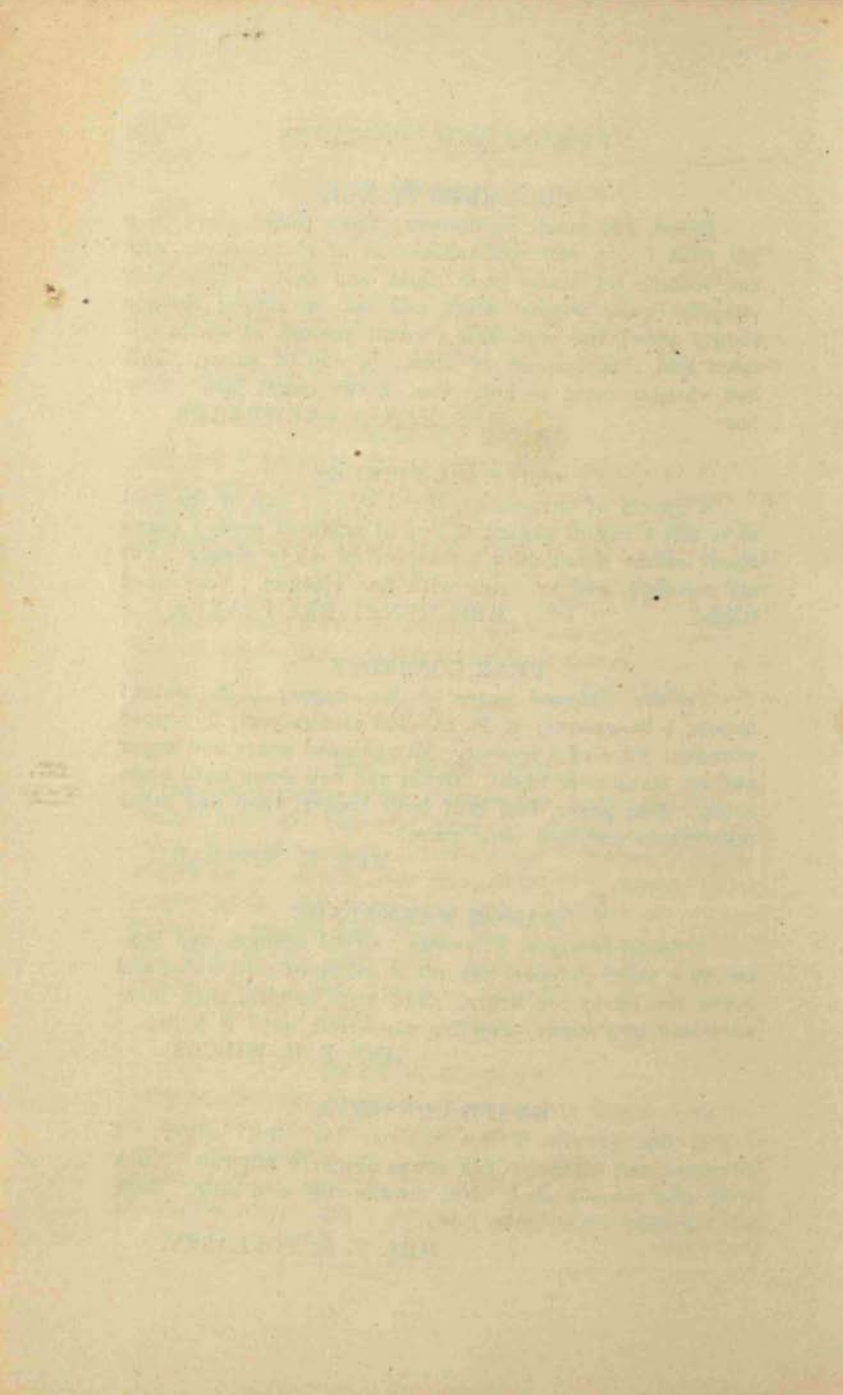
MRS. HANNAH.

MRS. COOK'S SUNSHINE CAKE

1 cup sifted sugar; 5 tablespoons water; boil as for frosting until it hairs; 6 eggs, yolks and whites beaten separately; stir in the eggs, whites first; $\frac{1}{2}$ teaspoon salt; essence, orange if liked; 1 cup sifted flour (fold in). Bake 40 minutes, quite warm at first then reduce to moderate heat.

For Icing—White of egg, beaten stiff; 1 cup powdered sugar; orange essence.

MRS. ROBINSON.



RAISIN SPICE CAKE

Cover $1\frac{1}{2}$ cups of raisins with boiling water and let simmer twenty minutes. Cream $\frac{3}{4}$ cup sugar with $\frac{1}{4}$ cup butter; add $1\frac{1}{2}$ cups flour; $\frac{1}{2}$ cup raisin water; 1 egg; $\frac{1}{2}$ teaspoon soda; 1 teaspoon nutmeg; 1 teaspoon cinnamon sifted with flour. Add raisins.

MRS. GEO. SOPER.

CHOCOLATE CAKE

1 cup sugar; $\frac{1}{2}$ cup butter; 2 eggs; $\frac{1}{2}$ cup cocoa dissolved in hot water; $\frac{1}{2}$ cup sour milk; 1 teaspoon soda; vanilla to taste; $1\frac{1}{2}$ cups flour.

MRS. W. H. LAWRENCE.

MOLASSES CAKE

$\frac{1}{2}$ cup of white sugar; 2 eggs; $\frac{1}{2}$ half cup shortening; 1 cup molasses; 1 cup hot water; 2 level teaspoons soda; 1 teaspoon vanilla; 1 teaspoon cinnamon; $2\frac{1}{2}$ cups sifted flour.

MRS. J. E. FULLER.

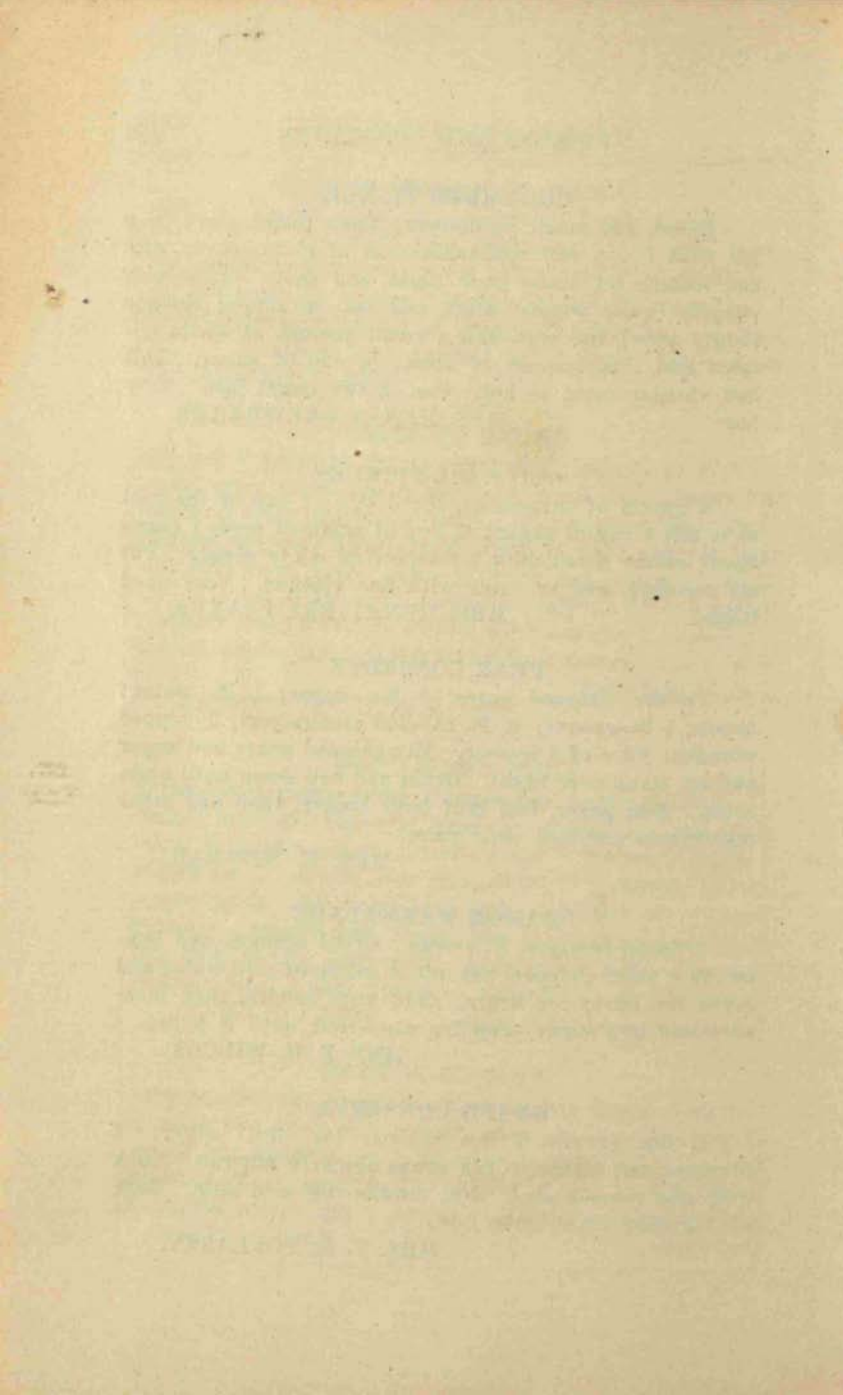
CAKES FOR AFTERNOON TEA

2 eggs, yolks and whites beaten separately; 1 cup sugar; 1 cup flour; 1 cup chopped nuts; 1 cup dates (cut with scissors); 2 tablespoons cold water; $\frac{1}{2}$ teaspoon baking powder; flavoring. Bake in sheets, cut in strips and roll in powdered sugar. Flour the dates slightly before cutting. The object of cutting instead of chopping is to avoid danger of getting too many. The batter is a thick one and covers the bottom of two square cake tins.

WHITE FRUIT CAKE

2 cups sugar; 1 cup butter (scant); 1 cup milk; $2\frac{1}{2}$ cups flour; whites of 7 eggs; 2 cups Sultana raisins (cover with boiling water for a few minutes); 1 cup blanched almonds, broken in pieces; 1 cup dates; 1 cup cocoanut which has been soaked in milk a few minutes; $\frac{1}{2}$ lb. citron; $\frac{1}{2}$ lb. candied cherries; $\frac{1}{2}$ lb. candied pineapple; 2 teaspoons of baking powder. Bake three hours.

MRS. DAVIES.



SOFT GINGERBREAD

2 cups sugar; 1 cup molasses; 1 cup butter; 1 cup sour milk; 3 cups flour; 1 tablespoon ginger; 1 teaspoon soda; 4 eggs.

MRS. FRANCIS KING.

PORK FRUIT CAKE

1 lb. salt pork chopped; 1 pt. boiling water poured upon pork; 2 cups sugar; 1 cup molasses; 1 lb. raisins; 1 lb. currants; 1 lb. dried citron; 1 teaspoon cinnamon; 1 teaspoon nutmeg; $\frac{1}{2}$ teaspoon cloves; 7 cups flour; 2 teaspoons soda. Will keep a long time.

MRS. J. C. PARDEE.

TWO EGG CAKE

Cream together 1 cup sugar, 2 eggs, $\frac{1}{4}$ cup butter; add $\frac{1}{2}$ cup milk; $1\frac{3}{4}$ cups flour; 2 teaspoons baking powder; salt and flavoring. This is splendid for little cakes, loaf or layer cake.

MRS. F. E. POLLASKY.

THE STATE OF NEW YORK
IN SENATE
January 15, 1892.

REPORT
OF THE
COMMISSIONERS OF THE LAND OFFICE,
IN ANSWER TO A RESOLUTION
PASSED BY THE SENATE
MAY 15, 1891.

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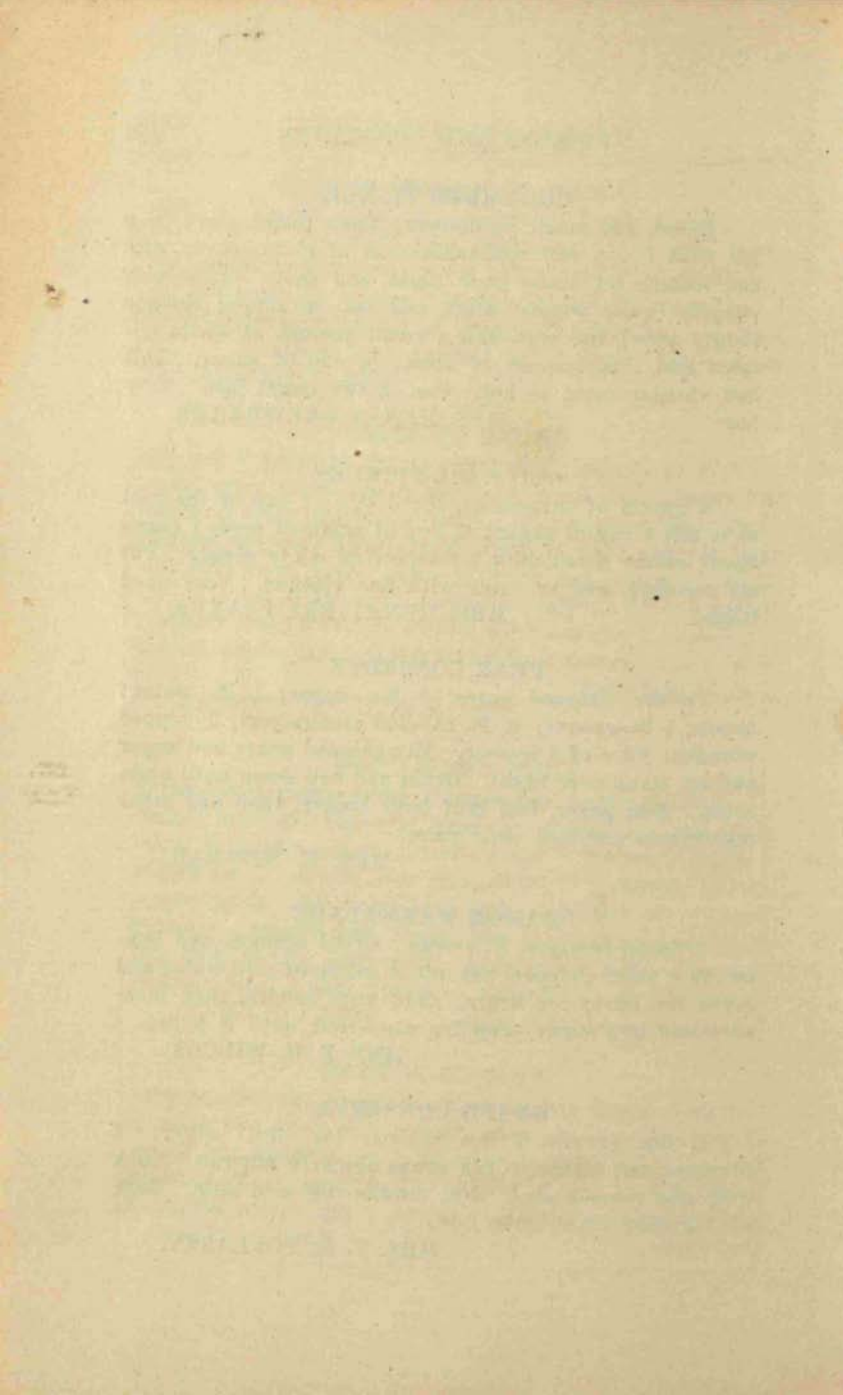


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CANDIES

ELMHURST CARAMELS

(The best of all home-made ones)

12 cups brown sugar, 2 cakes (1 package) Baker's unsweetened chocolate; 2 cups butter; 1½ cups molasses; 4 cups of milk or cream; ¼ pint vanilla.

Break the chocolate into bits, melt all the ingredients together, boil, stirring constantly (as burning is easy) till the candy cracks in ice cold water or snow. Pour into buttered pans, or better still, on a buttered marble pastry slab with four buttered iron bars placed so as to form a large square. Mark into squares before it hardens. The vanilla should be stirred into the candy just before it is taken from the fire.

MRS. FRANCIS KING.

TURKISH PASTE

1 lb. dates; 1 lb. figs; ½ lb. nut meats.

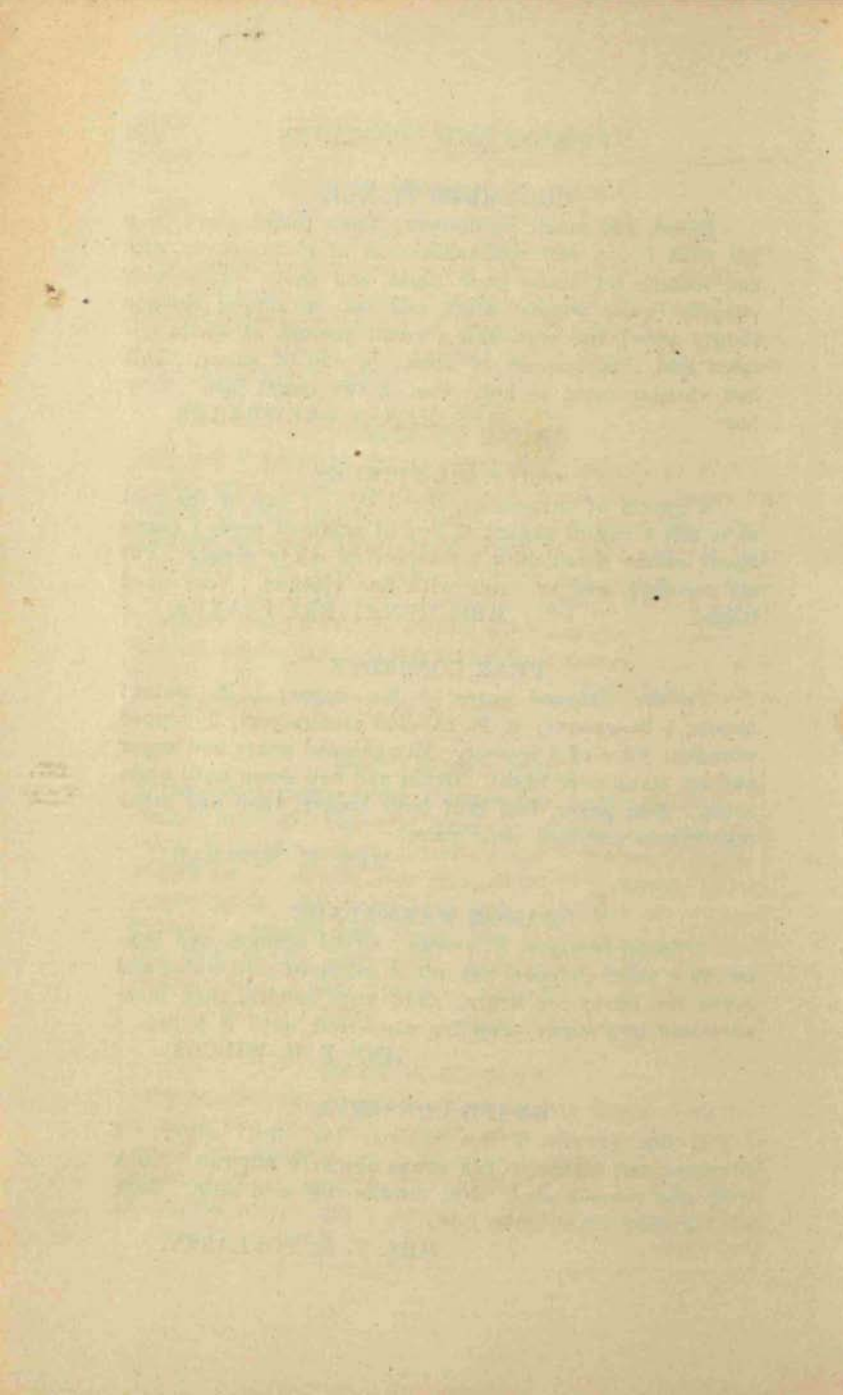
Put all through food chopper, using finest knife. Mix as dough, roll or pat out, dusting rolling pin with powdered sugar; cut in squares, dip in granulated sugar.

MRS. W. R. CARTWRIGHT.

CANDIED CHERRIES

Stone and weigh the cherries. Allow to each pound of cherries 1 lb. granulated sugar; add ½ cup of water, stir until the sugar is dissolved and skim when it reaches the boiling point. Add the cherries, cover and put the kettle over a moderate fire where the cherries may simmer until transparent. Pour on dishes, cover with glass and stand in the sun to dry. Bring them in as the sun goes down. If they are not dry put them out again the next day. They may then be dusted with granulated sugar and put aside between paraffin paper for keeping.

MRS. WILCOX.



APPLE CANDY

Take 1 good sized firm apple, pare, core and divide into 12 pieces. Make a syrup of 1 cup sugar and $\frac{1}{2}$ cup water. When it boils drop in apples and cook until transparent and easily pierced by straw. Remove carefully to waxed paper with fork. Let stand about eight hours. Dip in granulated sugar. Let stand twenty-four hours. Repeat dipping in sugar until no moisture comes through. (Usually three times). Do only one apple at a time. Water may be added as syrup thickens. A pleasing variety may be obtained by using red and green fruit coloring in the syrup or by cutting apples in different shapes.

MRS. W. R. CARTWRIGHT.

MINTS

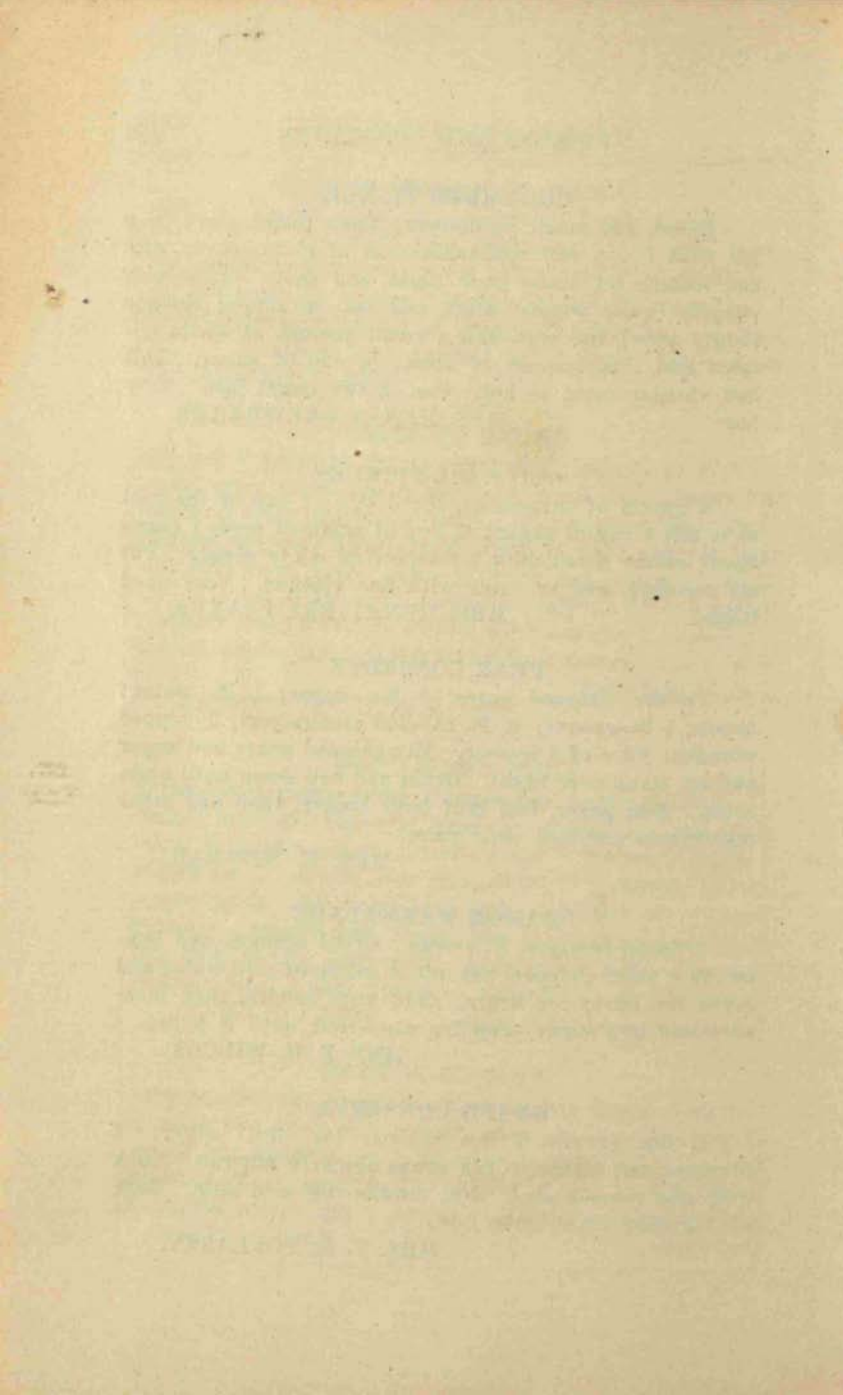
To white of egg beaten stiff add one or two drops of essence peppermint. With a knife stir in powdered sugar and mix thoroughly. Remove to sugared board and roll. Slice size of mints and spread on platter to dry.

MRS. ROBINSON.

FONDANT

5 lbs. cane sugar; 3 cups of cold water; 1 teaspoon cream of tartar. Cover and boil until it makes a fairly hard ball in cold water. Let cool. When cold stir until it begins to whiten, then add beaten whites of five eggs. Stir until it creams. Use as foundation for chocolates and bonbons.

MRS. C. A. MILLER.



G. J. MAIER

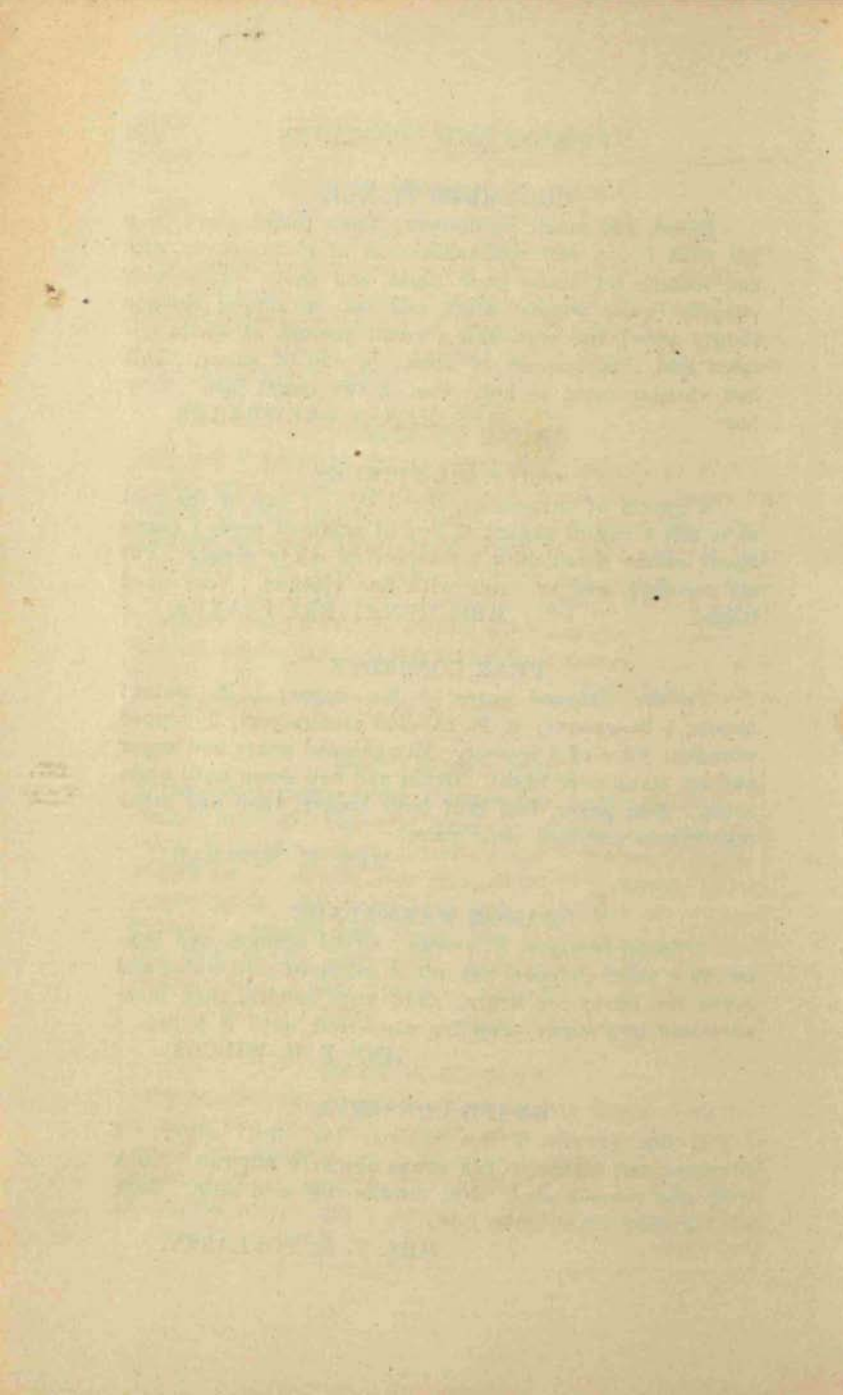
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CANAPES

CAVIAR

Rounds of bread cut thin and toasted. Butter, place ring of white of hard boiled egg on each. Fill center of ring with caviar. Sprinkle grated egg yolk around edge. Decorate with paprika.

SARDINE

Make paste of mashed sardine and butter, removing the skin and bones first. Season with lemon juice, spread on thin bread cut in different shapes. Place ring of stuffed olives in center and sprinkle over with paprika.

TOMATO OR CUCUMBER

Butter thin rounds of bread, place thin slice of tomato or cucumber in center, a little mayonaise, and sprinkle with chopped parsley and paprika.

MRS. C. A. MILLER.

PIMIENTO SANDWICH FILLING

(Make in double boiler)

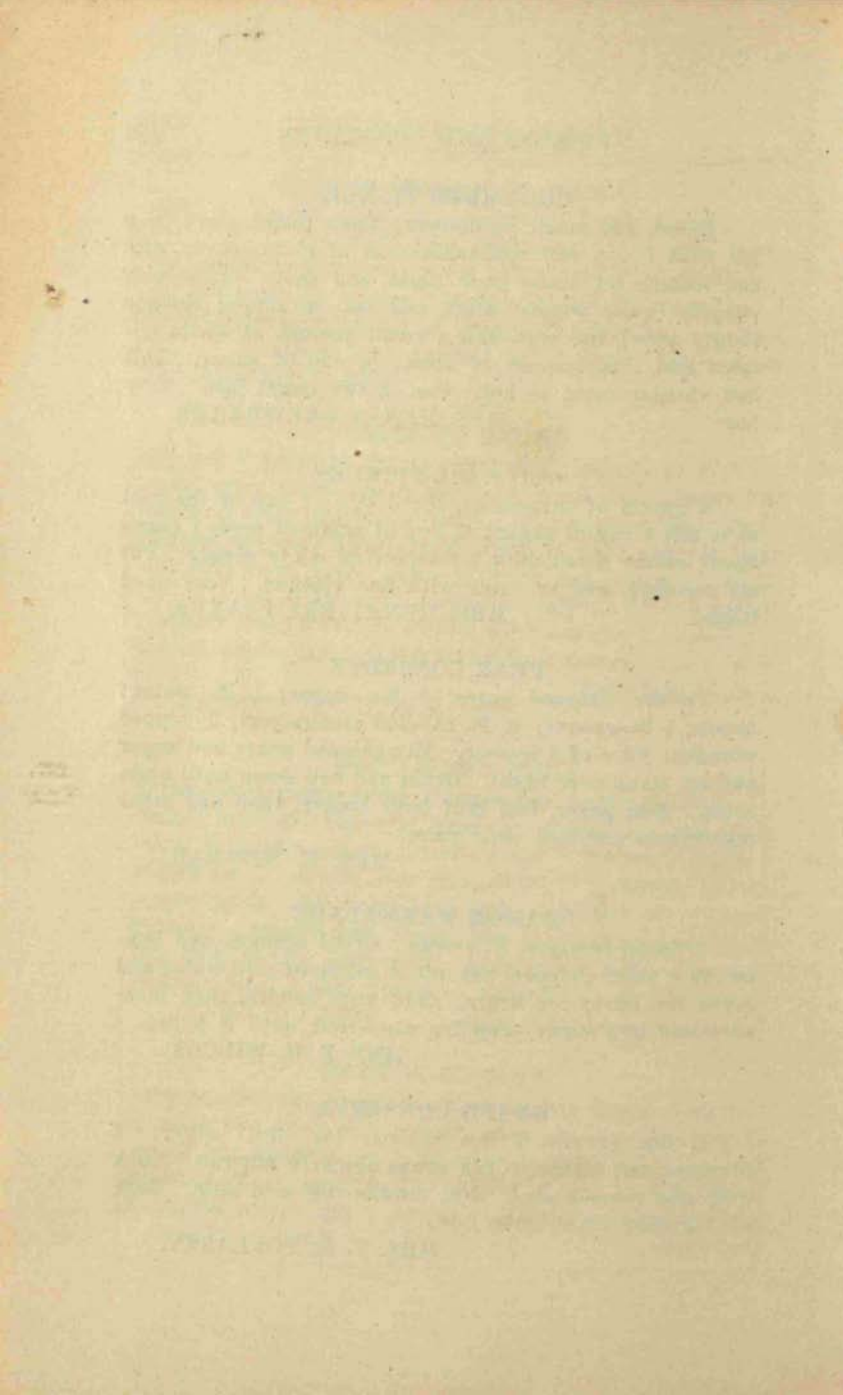
1 cup sweet milk; 1 tablespoon flour; 1 teaspoon salt; dash of pepper; $\frac{1}{2}$ lb. cheese, cut fine; 1 can of pimientos, cut fine. Cook until thick.

MRS. COLEMAN.

COTTAGE CHEESE SANDWICH

Mix cottage cheese, chopped nuts and green pepper with salad dressing to cream. Prepare as other sandwiches.

MRS. F. H. GLASS.



PICKLES AND CONSERVES

COLD MADE DILL PICKLES

2 quarts cider vinegar; 1 quart water; $\frac{3}{4}$ cup coarse salt. Wash pickles and wipe dry. Put in 2-gallon jar layer of dill and horseradish root washed and cut in pieces and layer of pickles. Alternate the layers until the jar is filled. Cover with the vinegar mixture. Do not boil any part of it. Make a sack of thin material large enough to cover top of crock; into this put 3 oz. mustard seed, spread on top of pickles, cover with plate closely. Ready to use in two weeks and will keep until spring.

MRS. F. J. GRAHAM.

CHUNK CUCUMBER PICKLES

Make a strong brine and put in 7 lbs. of medium sized cucumbers cut in chunks. Let stand twenty-four hours, wash and drain. Cook slowly two hours or until tender in 3 quarts vinegar (medium strong) with piece of alum size of walnut. Skim off pickles and put in cans. Take one pint vinegar, 3 lbs. sugar, 1 oz. whole all-spice, cinnamon and celery seed. Boil all together five minutes, pour over pickles and can.

MRS. GEORGE SOPER.

POUND SAUCE

2 lbs. tomatoes; 2 lbs. onions; 2 lbs. apples. Put these through food chopper; add 2 lbs. brown sugar; 1 pint cider vinegar; 1 tablespoon salt; 5c worth of mixed spices, tied in cloth. Boil one hour. Makes 2 $\frac{1}{2}$ quarts.

MRS. W. A. BRUNNER.

CELERY SAUCE

16 large tomatoes; 6 stalks of celery; 1 green pepper; 2 good sized onions; 2 cups vinegar; 1 cup sugar; 2 tablespoons salt. Chop vegetables, mix and boil 1 $\frac{1}{2}$ hours.

MRS. COLEMAN.

CUCUMBER RELISH

2 dozen cucumbers, peeled and sliced thin; 6 large onions, sliced; 2 pints vinegar; 2 cups sugar; 1 small teaspoon black pepper; 2 tablespoons mustard; 2 teaspoons celery seed.

Let cucumbers and onions stand over night in salt water, drain, mix all together and cook until tender.

MRS. GEORGE SOPER.

CUCUMBER RELISH

12 table size cucumbers; 3 medium size onions. Chop, add $\frac{1}{2}$ cup salt and drain over night. Add 4 sweet green peppers, chopped; 2 tablespoons white mustard seed; 1 tablespoon celery seed; 2 cups white sugar; 1 quart vinegar. Scald all together. Put in cans and seal.

MRS. ESTELLA MOORE.

PEPPER RELISH

12 sweet red peppers; 12 onions; 12 sweet green peppers. Chop and cover with boiling water, let stand ten minutes, drain and add 1 pint vinegar; 2 cups sugar; 3 tablespoons salt. Boil ten minutes, put in cans and seal.

MRS. ESTELLA MOORE.

INDIA RELISH

3 quarts green tomatoes after chopping; 1 quart onions chopped; 3 red peppers and 3 green peppers chopped. Put these ingredients into a cheese cloth sack and let drain over night. Put into preserving kettle and add 1 lb. brown sugar; $\frac{1}{2}$ cup salt; 2 tablespoons celery seed; 1 quart vinegar. Boil one hour and seal in cans.

MRS. F. J. GRAHAM.

RIPE TOMATO RELISH

18 ripe tomatoes; 1 green pepper; 3 onions (grind medium); $1\frac{1}{2}$ cups of white sugar; 2 cups of vinegar; 2 tablespoons of salt and a little paprika; 1 teaspoon of all kinds of spices. Simmer slowly until thick.

MRS. ELIZA PULFREY.

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SLICED CUCUMBER PICKLES

1 quart sliced cucumbers; 1 large onion; 1 large sweet pepper; 1 tablespoon salt.

Cover with water, let stand three hours, drain, add 1 cup sugar; 1 teaspoon mixed spices; $\frac{1}{4}$ teaspoon tumeric; $\frac{1}{4}$ teaspoon mustard; $\frac{1}{4}$ teaspoon mustard seed; cover with vinegar. Let simmer until tender.

MRS. COLEMAN.

CHUNK PICKLES

Cut in chunks cucumbers enough to make 7 lbs. (do not pare). Let them stand in strong brine three days. Then freshen three days. After which boil them in weakened vinegar with 12 grape leaves until they are tender; drain them and put them in cans. Have ready the following spiced vinegar and cover them while hot.

Spiced Vinegar—3 lbs. brown sugar; 3 pints vinegar; 1 oz. stick cinnamon (broken fine); 1 oz. whole cloves; 1 oz. celery seed.

MRS. A. B. SCATTERGOOD.

CORN CHOW-CHOW

1 dozen large ears corn; 1 dozen green tomatoes; 8 good size cucumbers; $\frac{1}{2}$ head cabbage; $1\frac{1}{2}$ cups sugar; 1 quart vinegar; 1 cup butter; 2 stalks celery; 3 tablespoons mustard; 1 tablespoon corn starch; 1 tablespoon tumeric; $\frac{1}{2}$ cup salt. Cut corn from cob. Chop celery, tomatoes; cucumbers; add sugar and vinegar, mustard and salt. Mix thoroughly. Boil until tender then stir in corn starch and tumeric dissolved with a little vinegar. Seal in jars. About 8 pints.

MRS. COLEMAN.

FRENCH PICKLES

1 peck green tomatoes; 6 onions; 4 green peppers, chopped fine; 1 cup salt. Stand over night and drain in the morning. Boil 15 min. in 1 qt. vinegar and 2 qts. water; drain. Boil 20 min. in 1 qt. vinegar, $\frac{1}{4}$ lb. mustard seed, 1 tablespoon ground cloves, 1 tablespoon pepper, 2 lbs. sugar.

MRS. DAVIES.

CUCUMBER PICKLES

Select 100 small cucumbers; wash them; place in a jar with 1 cup salt and tablespoon of alum; cover with hot water; let stand over night and cover again with vinegar (quite weak); drain and put on strong vinegar (white wine) the best, and a small amount of whole allspice and 1 tablespoon of alum; $\frac{1}{2}$ cup of sugar. This last vinegar must be hot. Can in two quart jars. Very fine.

MRS. HENRY BREWBAKER.

OLIVE OIL PICKLES

4 quarts of cucumbers, sliced thin; 1 cup of the best olive oil; 1 cup of sugar; $\frac{1}{4}$ cup of mustard seed; 1 dozen small onions sliced thin; 1 teaspoon of white pepper. Put all together, add or cover with fine vinegar. Very good indeed.

MRS. HENRY BREWBAKER.

PEAR CONSERVE

5 lbs. chipped pears; 5 lbs. sugar; 1 lb. walnut meats; 1 lb. raisins; $\frac{1}{4}$ lb. candied orange peel; 2 chipped oranges; juice of 3 lemons. Mix chipped pears and sugar and let stand over night. Drain and boil down until quite thick. Add pears, boil half hour longer, then add other ingredients and boil some more.

MRS. E. HANNAH.

ORANGE MARMALADE

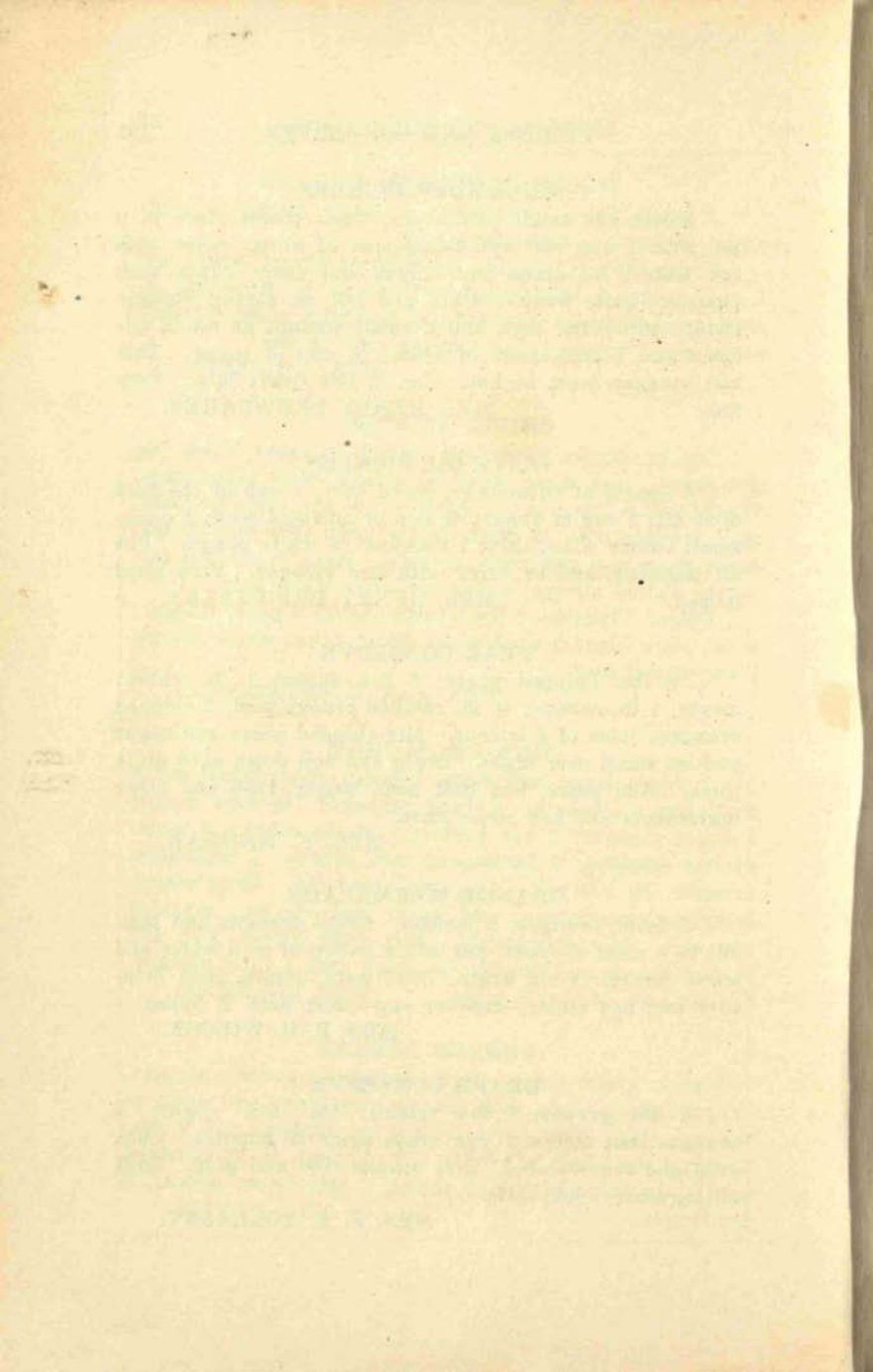
1 dozen oranges; 3 lemons. Grind oranges and lemons in a meat chopper, put into a gallon of cold water and leave for thirty-six hours. Boil until tender, then measure and add sugar—cup for cup—cook until it jellies.

MRS. R. H. WILCOX.

GRAPE CONSERVE

3 lbs. grapes; 2 lbs. raisins; $2\frac{1}{2}$ lbs. sugar; 2 oranges; nut meats. Cook grape skins 10 minutes. Cook pulp and remove seed. Use orange rind and pulp. Cook all together. Add nuts.

MRS. F. E. POLLASKY.



CRANBERRY CONSERVE

1 qt. cranberries; 1 pkg. seedless raisins, washed and chopped together; 3 lbs. sugar; 3 oranges, pare the yellow rind from the oranges and chop with the pulp. Add one of the pounds of sugar, and cook ten minutes; stirring constantly. Then add the remaining two pounds of sugar and the chopped cranberries and raisins, and cook twenty minutes longer. Put in jelly glasses or jars.

MRS. FRANCIS KING.

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CRANBERRY CONSERVE

1 qt. cranberries; 1 pkg. seedless raisins, washed and chopped together; 3 lbs. sugar; 3 oranges, pare the yellow rind from the oranges and chop with the pulp. Add one of the pounds of sugar, and cook ten minutes; stirring constantly. Then add the remaining two pounds of sugar and the chopped cranberries and raisins, and cook twenty minutes longer. Put in jelly glasses or jars.

MRS. FRANCIS KING.

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