

The
COOK BOOK



Published by

The Ladies' Aid Society

of

The Iroquois Ave.

Christ Evangelical Lutheran Church

Cooking Recipes Contributed by Its Members



"OUR CHURCH"

IN offering this Cook-Book to the general public, the LADIES' AID SOCIETY of the IROQUOIS AVENUE CHRIST EVANGELICAL LUTHERAN CHURCH does so with the hope that the many recipes which it contains will prove helpful to all who shall consult its pages.

Tried and tested as these recipes have been by those submitting them, we indulge the hope that their use will aid in easing in a measure the tasks of the busy house-wife, and in solving to her delight and satisfaction one of the problems daily confronting her in the discharge of one of her foremost duties toward her family.

To the friends whose advertisements appear within these pages, we express our hearty thanks for the assistance given us in this publication, together with the hope that new and increased patronage may come to them by way of remuneration for their kindness.

Through frequent use, may this Cook-Book become to many a "trusty guide" and a "friend in need."

THE COMMITTEE.

Detroit, Mich.

1922.

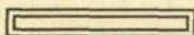
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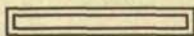
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CHURCH CALENDAR

Services

Morning worship with sermon.....	10:30
Evening worship with sermon (from Fall to Easter).....	7:45
Sunday School.....	9:30
Holy Communion.....	First Sunday of each month
Lenten Services.....	Wednesdays at 8



Meetings

Congregation (voting members).....	First Wednesday of the month
Vestry.....	Last Wednesday of the month
Choir.....	Every Friday Evening, 8 o'clock
Sunday School Teachers.....	First Monday of the month, 8 p. m.
Ladies' Aid Society.....	First Wednesday of the month, 2:30 p. m.
Young People's Society.....	First Tuesday of the month, 8 p. m.
Junior Guild.....	Second Tuesday of the month, 8 p. m.
Men's Club.....	Third Tuesday of the month, 8 p. m.

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NOODLE SOUP OF CHICKEN OR BEEF STOCK

Take 3 or 4 pounds of meat, cover with cold water, add salt and simmer for several hours, 1 onion and a bay leaf gives it a delicious flavor also a bit of nutmeg when ready to serve.

Noodles—2 eggs, 2 tablespoonfuls water or milk, a little salt, mix as much flour into this as you can knead into it, roll as thin as possible and lay to dry, roll together after dry and cut as fine as possible. Strain liquid and drop noodles into it and boil slowly for 15 minutes.

Mrs. L. Reindel.

TOMATO SOUP

One-half bushel tomatoes, 12 onions, 1 ounce celery seed; boil together and strain. Add $\frac{1}{2}$ cup salt, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter. Thicken with 1 cup of flour. Cook until onions are done before you strain. Can hot. Always ready for use.

Mrs. H. C. Wiesinger.

CELERY SOUP

Two small potatoes, 1 onion, 3 cups cut celery. Cover with 3 pints water and boil $\frac{1}{2}$ hour; add 3 cups milk and boil slowly 15 minutes; strain mash potatoes through colander and thicken with 1 heaping tablespoonful flour, 1 heaping tablespoonful butter, salt, paprika to taste. Served with chopped parsley on top.

Mrs. J. N. Ostrander.

ESCALLOPED VEAL

If you have some left over veal from a roast it is nice fixed this way: Cut your veal in small pieces, then butter a pudding dish, put in a layer of your meat, pepper, and salt, and bits of butter on top, then a layer of cracker crumbs, and so on finishing with the crackers on top and bits of butter. Now take about 2 eggs, beat them up and add enough milk to the eggs to moisten the meat and crackers thoroughly and pour over it; milk and eggs over and added to this recipe according to the amount of meat you have. Bake until nice and brown, serve with creamed potatoes. Chicken may be used in this way.

Mrs. Wm. Echternkamp.

VEAL STEW

Two pounds of veal cut in small pieces, 2 onions, butter size of an egg, a few bay leaves, $1\frac{1}{2}$ teaspoonfuls of ground allspice, sugar and vinegar to make it sweet-sour, salt and pepper to taste. When meat is done, brown about 4 tablespoonfuls of flour in a pan, being careful not to let it burn as it has to be stirred while browning, add water to flour when brown to make a thin paste, add gradually to your stew.

Mrs. Wm. Echternkamp.

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CREAMED CANNED TUNA FISH

Heat 3 tablespoonfuls butter, 1 tablespoonful flour, stir in $1\frac{1}{2}$ cups hot milk until smooth. Cook a sweet pepper in water, add water to sauce, also 1 can of mushrooms. Break fish into small pieces, mix in sauce and pour on squares of toast. Cut green pepper and a pimento into strips and garnish with alternate strips.

Mrs. J. N. Ostrander.

SCALLOPED SALMON

Make white sauce, with 1 cup of milk, 2 tablespoonfuls flour, 2 tablespoonfuls butter, salt and pepper.

Butter baking dish; put in $\frac{1}{3}$ can of salmon; cover with $\frac{1}{2}$ of white sauce, another layer of salmon and white sauce; then add remainder of salmon. Cover with $\frac{1}{3}$ cup of crumbs, mixed with 1 teaspoonful of butter. Bake in oven.

Mrs. H. C. Stendell.

CODFISH WITH GRAVY

Two cups shredded codfish. 2 cups hot milk, 2 tablespoonfuls flour, 2 tablespoonfuls butter, season with salt and pepper. Soak codfish in cold water 1 hour. Pick into small pieces, drain water off and cover again with cold water and heat to boiling point. Drain and add to white sauce made of the milk, flour, butter and seasoning. Serve on toast or with baked potatoes or on a platter and garnish with hard boiled eggs.

Mrs. A. Johnske.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

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SALMON LOAF

One can salmon, pour off liquor, 1 egg, 2 tablespoonfuls melted butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful pepper, 1 cup cracker or bread crumbs. Mix well, bake for 20 minutes in a wax paper-lined tin, set in another tin with water to prevent scorching.

Dressing—Scald 1 cup milk, add 1 egg well beaten, 1 tablespoonful cornstarch, 1 tablespoonful butter, salt and pepper to taste and liquor of salmon. Boil for a few minutes.

Place loaf on platter, cut in desired pieces and pour dressing over all, garnish with parsley and hard boiled eggs.

Mrs. L. Reindel.

BOILED TROUT

Clean and cut the fish into pieces 2 or 3 inches thick and cover with salt water. Cook about 20 minutes. Then throw away about $\frac{1}{2}$ of this water and use the rest of this fish water and make a cream sauce to which a little vinegar may be added. Pour over the fish and garnish with sliced hard boiled eggs.

Mrs. W. J. Hiller.

FRIED FISH

After the fish is all cleaned, salt well by rubbing the salt on the fish. After it has stood about 1 or 2 hours take a clean towel and wipe them dry. Have ready a well beaten egg in 1 dish and either flour or cracker crumbs in another. Then dip the fish in the egg and then into flour. Fry in hot fat. Do not cover fried fish.

Mrs. W. J. Hiller.

BAKED FISH

Sprinkle the fish with salt and fill with stuffing, sew or skewer the edges together. Cut gashes on each side of fish and put strips of fat pork into them; dredge with flour, salt and pepper and place in baking pan. Baste every 10 minutes. Serve with sauce and garnish with parsley and sliced lemon. Add $\frac{1}{2}$ cup salted water in bottom of pan to keep from burning.

Mrs. J. N. Ostrander.

STUFFING

Two cups of bread crumbs, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{8}$ teaspoonful pepper, cayenne, 1 teaspoonful onion juice, 1 teaspoonful chopped parsley, 1 teaspoonful capers, $\frac{1}{4}$ cup melted butter.

Mrs. J. N. Ostrander.

FISH CROQUETTES

Two cups cold boiled rice, $\frac{1}{2}$ cup white sauce, 1 egg, 2 cups salmon, 1 teaspoonful onion juice, $\frac{1}{8}$ teaspoonful paprika, salt to taste. Form into croquettes. Roll in cracker dust. Fry in deep fat.

Mrs. E. C. Jackson.

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Three pounds Haddie soaked in cold water for 2 hours, clean and dry, cut in pieces and fry in butter for a few minutes. Heat 1 can of Campbell's Tomato Soup, add 1 small minced onion and piece of butter and little pepper. Put fried fish in sauce for a few minutes and serve with a little parsley. This is very fine.

Mrs. N. Schuknecht.

SALT FISH BALLS

One cup raw salt fish, 1 pint potatoes, 1 tablespoonful butter, 1 egg (well beaten), 1 salt spoon pepper, more salt if needed.

Pick in small pieces free from bones, quarter potatoes. Put potatoes and fish in stew pan, cover with boiling water and boil until potatoes are done. Drain off water and mash and beat until light. Add butter and pepper and when nearly cold, the egg. Shape, dip in crumbs and egg and fry 1 minute.

Mrs. F. Wendt.

OYSTER COCKTAIL

One pint oysters, 2 tablespoonfuls catsup, 2 tablespoonfuls vinegar, 1 tablespoonful Worcestershire sauce, juice of 1 lemon. Mix catsup and vinegar, add the Worcestershire sauce, then the lemon juice. Add horseradish, pepper and salt to taste. Worcestershire sauce may be omitted. Serve very cold with slices of lemon.

OYSTER COCKTAIL

Use very small oysters, and allow from 4 to 8 for each glass. Keep them on ice until wanted, and have the glasses thoroughly chilled before filling. Use the common claret glass if you have not the regular cocktail glass. When ready to serve put oysters in the glasses and add the following mixture, using from 1 to 2 teaspoonfuls according to taste. One teaspoonful grated horseradish, 1 teaspoonful tomato catsup, 1 saltspoon salt, $\frac{1}{2}$ saltspoon cayenne, few drops tobasco, 2 tablespoonfuls lemon juice. Mix thoroughly. Enough for 6 cocktails.

OYSTER STEW

One quart oysters, 1 quart milk, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ tablespoonful salt, $\frac{1}{8}$ teaspoonful pepper. Put oysters in a strainer placed over a bowl, and pour over them $\frac{1}{2}$ cup of cold water. Pick over each oyster removing shell. Put oysters in sauce pan, place on stove, and stir until edges begin to curl. Remove oysters with skimmer and put in a tureen with salt, pepper and butter. Strain in the oyster liquor and add milk which has been scalded. Serve with oyster crackers.

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MEATS

"Some hae meat, and canna eat,
Some would eat but want it,
But we hae meat and we can eat,
So let the Lord be thank it."

Bobbie Burns.

CREAMED CHICKEN

Cut chicken in pieces large enough to be served. Put on enough water to cover chicken. Let it come to a boil and then take off scum. Add salt and pepper to taste, large tablespoonful butter, $\frac{1}{2}$ stalk of celery, 1 onion. Let boil until tender. Then add 2 tablespoonfuls flour and 1 pint of milk. If necessary add more salt. Good served with steamed rice.

Mrs. F. J. Riley.

RICE AND MEAT CROQUETTES

One cup boiled rice, 1 cup finely chopped cooked meat (veal), little salt and pepper, 2 tablespoonfuls butter, $\frac{1}{2}$ cup milk, 1 egg.

Heat milk and when boiling add meat, rice and seasoning. When nearly cold add egg, well beaten and stir 1 minute. After cooling dip in egg and crumbs and fry.

Mrs. F. Wendt.

BEEF ROLL

Three pounds round steak, chopped fine, 1 cup cracker crumbs, 2 well beaten eggs, $\frac{1}{4}$ cup melted butter, salt and pepper. Mix and bake slowly 2 hours.

Mrs. W. M. (Reindel) Weiss.

FALSE DUCK ROAST

Four tenderloin ($\frac{3}{4}$ pound each). Filling: 2 cups bread crumbs, 1 grated onion, salt, pepper, spices, 2 tablespoonfuls melted butter. Mix well and put into two loins which have been sewed together. Bake in oven about $1\frac{1}{2}$ hour. Serve with baked apples.

Mrs. W. M. (Reindel) Weiss.

BOILED FRESH TONGUE

Clean tongue thoroughly and boil until tender with a little salt. Remove skin and cut in slices. Take 1 pint of the stock, 2 tablespoonfuls vinegar and $\frac{1}{2}$ lemon cut in slices. One onion cut fine and a little sugar, a few mixed spices and 1 small piece of butter. Heat and throw in the tongue for about ten minutes. Brown sauce, flour and thicken the gravy.

Mrs. N. Schuknecht.

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VEAL STEW WITH DUMPLINGS

Two legs of veal below the shank, wash and cover with water in which salt has been added and 4 or 5 onions. After meat is soft take out bones and let simmer down to about 1 pint of liquid, take out meat, put in a warm place and have ready mixed 2 cups flour, 1 teaspoonful salt, 2 teaspoonfuls baking powder and milk to make a batter to cut with a spoon. Dip your spoon in the boiling liquid and cut small portions and drop into liquid where they will rise to puffy balls. When all batter has been put in, cover and let cook for a little while being careful not to have your fire too hot to scorch. When done place dumplings on a large platter all around the meat and pour remaining gravy over all. If liquid boils down too much, pour a little boiling water on the side, not to get in contact with the dumplings. This is a dish where the love of a husband is always revived.

Mrs. L. Reindel.

VEGETABLE ROAST

Take 1 pound of lentils, previously soaked over night, 1 cup chopped onions, 2 cups bread crumbs, 2 cold mashed potatoes, pepper and salt to taste. Cook lentils and onions together, when soft add bread crumbs, salt, pepper and potatoes. Mix well together, form into roast shape, place in a greased pan and bake till brown. Then serve with gravy and apple sauce. When boiling lentils use just enough water to cover and keep from burning.

Mrs. J. T. Willits.

SAN FRANCISCO STEW

One pound round steak, 1 cup navy beans, 1 cup onion, 1 cup tomatoes, brown sugar, strips of bacon. Brown steak which has been cubed, add the beans which have been soaked over night and boiled until almost soft, add tomatoes, salt and pepper to taste. Cover and let simmer about 5 minutes. Put half this mixture in casserole, add the onions and sprinkle with brown sugar. Add remaining half of mixture, sprinkle with brown sugar and cover with strips of bacon. Bake about 1 hour in slow oven.

Mrs. M. G. Marquardt.

GOULASH

In buttered casserole put a layer of sliced raw potatoes, then a layer of onions, over that a cup of uncooked rice, then 1 pound hamburger steak spread thinly. Pour over this about a pint canned tomatoes. Season the layers to taste and bake in moderate oven 1 hour, uncover to brown. The juice of the tomatoes will form enough liquid to moisten.

Mrs. M. G. Marquardt.

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BRAISED BEEF WITH VEGETABLES

Two pounds beef, 1 cup cut carrots, $\frac{1}{2}$ cup cut celery, 1 cup cut onions, 1 cup skinned and cut tomatoes (canned will do), 1 tablespoonful salt, 1 tablespoonful sugar (or less), $\frac{1}{8}$ teaspoonful paprika, 1 tablespoonful flour. Put into double roaster with all the vegetables and seasonings and add 2 cups boiling water. Place in hot oven. After 1 hour add another cup of water and reduce heat. Bake 2 hours.

Mrs. M. G. Marquardt.

VEAL SULZE

Take medium veal shank, boil until tender with a small onion and bay leaf. Then cool and cut all the meat in very small pieces and after straining liquor put meat back into liquor, season with salt and pepper. Boil a few minutes and put in dish and let get hard. Slice and serve.

Mrs. E. Strubel.

CHILI CON CARNE

One pound round steak, onions (as many as preferred). Cut steak in cubes and fry in drippings with the onions. Pour over a quart of water, add 1 can tomatoes, 1 good sized celery root cut in cubes, also 1 cupful of potatoes cubed, added in time to get soft. Salt to taste and add $\frac{1}{4}$ teaspoonful chili powder or paprika.

Mrs. M. G. Marquardt.

MEAT LOAF

One pound chopped beef, 1 pound chopped pork, two eggs, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup cracker crumbs, salt, pepper and sage for seasoning. Mix thoroughly and mould into loaf. Bake $1\frac{1}{2}$ hour.

Mrs. H. F. Norden.

MUSHROOMS A LA JAPAN

Rub mushrooms free of skins, cut in dice, cook in salt water ten minutes. Add 1 quart strained tomato, 1 pound chopped chicken, 1 diced veal tongue, $\frac{1}{4}$ pound beef marrow sliced $\frac{1}{2}$ inch thick, 2 tablespoonfuls Worcestershire sauce, butter, pepper and salt with a little flour to thicken. Serve with unsalted rice.

Mrs. E. C. Jackson.

SOUR BRATEN

Take beef from the shoulder, season with salt and pepper, lay in a pan with half vinegar and water. Add onions, allspice, bay-leaf, and allow to stand for 24 hours. Roast until nearly done, then take out of oven and put 1 tablespoonful of flour in hot drippings and allow to brown, add broth and let boil, add a half cup of sour cream. Put meat back in oven to finish roasting. Strain gravy and serve.

Mrs. Glaser.

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SAUER-BRATEN (SAUER ROAST)

Four or 5 pounds of rump of beef, lay in $\frac{2}{3}$ vinegar and $\frac{1}{3}$ water to cover meat for 4 days. Heat the vinegar in which 4 bay leaves, 1 teaspoonful of each whole pepper and allspice have been boiled. Pour all over meat, turn every day. When to be used, cut narrow strips of fat pork and insert them into slits cut in beef. Smother several onions in butter. After beef has been browned in hot fat on all sides, add 1 tablespoonful of flour to the hot fat brown slightly, then add boiling water, onions, the vinegar heated where meat has been lying and a few small carrots. Let this simmer for 2 or 3 hours. Two tablespoonfuls sugar can be added while simmering, thicken gravy to suit. If too sour add 1 cup of sweet milk.

Mrs. L. Reindel.

HAMBURG STEAK

Grind 1 pound of round steak yourself with an onion, salt to taste, add a well beaten egg, form in little round patties, pressing them very thin, and fry in hot fat.

Mrs. L. Reindel.

DRESSING FOR ROAST DUCK OR GOOSE

After fowl is thoroughly cleaned and washed, rub with salt in and out, and fill with following: Chop liver, heart and gizzard very fine, pare and cut very fine (not chop or grind) 6 large cooking apples, soak 2 small slices of bread in milk and break in small pieces, add 1 pound seedless raisins, 2 tablespoonfuls sugar, $\frac{1}{2}$ teaspoonful salt. Fill fowl. If there is more dressing than can be used, fill in small sacks and lay them over the legs of the fowl, which will prevent them from scorching. Baste well, roast for 3 hours by a slow fire.

Spare-ribs can be filled with the same dressing. Two sewed together and roasted and treated as above are delicious.

Mrs. L. Reindel.

VEAL FRICASSEE

Take veal off the neck, boil in sufficient water with one onion until done. Then take drippings, flour, and add broth from the meat and stir until smooth, then add allspice, bay-leaf, and a slice of lemon, add a little vinegar and allow to boil. Then strain over meat and serve.

Mrs. Glaser.

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BEEF LOAF

Two pounds of beef, 1 pound pork, 1 pound veal, mix with 2 eggs, 1½ cup cracker or bread crumbs, 1 cup milk, a very small sliced onion smothered in butter, salt and pepper to taste, a little nutmeg. Form in loaf, roast and baste like other meats, laying two slices of bacon on top while roasting.

Mrs. L. Reindel.

PORK ROAST

Take 4 or 5 pounds of rib or shoulder pork, salt on all sides, with it place in roaster 6 or 8 apples, place in oven until apples are soft, remove them, and with the liquid baste roast. Roast about 2½-3 hours.

Mrs. L. Reindel.

HASENPFEFFER (SAUER RABBIT)

Clean and wash rabbit well, lay in salt water for an hour, lay in vinegar over night, turn occasionally, drain well and cut in pieces, brown in butter until partly tender. Smother onions in butter, add to meat with 2 bay leaves, whole allspice, pepper and a bit of nutmeg, and the vinegar. One tablespoonful flour can be browned with the onions after they are tender. When entirely tender remove meat on platter, thicken gravy and pour over meat. It is better the second day than the first.

Mrs. L. Reindel.

GOULASH

Cut 2 pounds lean pork into inch cubes. Brown slightly with 2 sliced onions. Place in casserole, add raw potatoes cut in cubes, salt to taste. Pour over this a can of tomato soup. A can of green peas may be added if desired. Cover and bake in moderate oven about two hours.

Mrs. Wm. H. Fritz.

FLANK STEAK

Brown a flank steak in frying pan with a little onion cut up fine. Make a sauce of 1 quart tomatoes (strained) to which add a pinch of baking soda, thicken with flour and add salt, pepper, paprika and sugar to taste. Pour over meat and simmer 1 hour.

Mrs. F. Burdick.

HEADCHEESE

Take four pig's feet, one veal shank, lay these in a pan with half vinegar and water with mixed allspice, onions, bay-leaf, and allow to boil until tender. Then take meat out and remove bones, and cut in thin slices. Then strain the broth through a hair-sieve or a cheese-cloth over the meat and let stand to harden.

Mrs. Glaser.



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DELICIOUS TONGUE

Take a fresh beef tongue, put in a deep bowl, cover with water, add a lump of saltpetre the size of a hickory nut, let stand 24 hours or more. Drain and put in clear water and boil until tender. When cool skin and slice, then lay in crock and alternate with thin sliced onions, add mustard seed and whole peppers. Pour over all a little of the liquor of a veal shank and vinegar brought to a boil, enough to cover.

Mrs. E. Strubel.

ONE DISH MEAL

Butter dish. Put in layer of sliced potatoes, layer of sliced onions, layer of steak or pork cut in small pieces, pepper and salt; layer of sliced potatoes on top; dot with pieces of butter; cook over boiling water until tender, about an hour and a half.

Mrs. H. C. Stendell.

PORK CHOPS AND BEANS

Clean and string green beans. Put into pan and fry until a golden brown. Remove from pan and fry pork chops until a golden brown. Place chops and beans in layers in a stew pan, add salt, a little onion and enough water to cover. Simmer until done.

Mrs. Armstrong.

HAMBURG AND OLIVES

Place 1 pound hamburg in baking pan to form a layer about 1 inch thick. Put through grinder a small onion and small bottle stuffed olives. Spread evenly on top of steak and pour over same 1 cup tomato cutsup and $\frac{1}{4}$ cup water.* Bake in a hot oven 20 minutes.

Mrs. A. Johnske.

STEWED KIDNEYS

Take one beef kidney, remove fat and cut in thin slices. Cover with boiling water and allow to stand a few minutes. Put drippings in pan with one sliced onion, then add the kidney with salt and pepper and let simmer till nearly done. Then put in 1 tablespoonful of flour and vinegar and a little water or beef broth. If desired a can of mushrooms added will taste delicious.

Mrs. Glaser.

VEAL BREAST

One medium sized veal breast, ready for a filling. Two cups bread crumbs, 2 large apples, cut fine. Fill breast and add two or three prunes. Rub top with butter, salt and pepper and bake until tender.

Mrs. N. Schuknecht.



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BEEF LOAF

Two and one-half pounds chopped beef, $\frac{1}{2}$ pound chopped pork, 1 cup cracker crumbs, 1 cup milk or more, 2 eggs well beaten, salt and pepper to taste. Pack in bread tin that has been greased with butter. Set in pan of water and bake $1\frac{1}{2}$ hours in slow oven.

Mrs. N. Schuknecht.

STUFFED PORK TENDERLOIN

Split tenderloins lengthwise and pound flat. Season with salt and pepper. Make plain dressing and fill tenderloins, close together with toothpicks. Lay strip of bacon on top of each piece of meat. Put a little water in bottom of pan and bake slowly about 1 hour.

Mrs. F. Burdick.

CHILI-CON-CARNE

One can kidney beans, $\frac{1}{2}$ package spaghetti (cooked), 3 heads celery, 1 pound chopped steak, salt to taste, 1 can tomatoes, (strained). Boil all together until meat is well cooked.

Mrs. H. W. Kammer.

BAKED BREADED LAMB CHOPS

Wipe required number of loin lamb chops and remove bones. Fold flank around chop and fasten securely with toothpick. Roll in soft fine bread crumbs, then dip in egg beaten slightly and diluted with 2 tablespoonfuls of milk, then again in crumbs well seasoned with salt and pepper. Arrange in a well greased dripping pan, surround with $\frac{1}{2}$ cup of salt pork cubes and bake 20 to 25 minutes in a hot oven. Serve with buttered peas or asparagus.

Mrs. Fred Hemmeter.

CHOP SUEY

Three pounds fresh pork, 6 large stalks celery, 1 quart onions, 1 pound Chinese water chestnuts, 1 can mushrooms. Cut pork in small pieces and fry. Cut vegetables and stew. After meat and vegetables are cooked, mix together and add two tablespoonfuls molasses. Thicken slightly with flour.

Mrs. H. J. Neumann.

SCALLOPED MEAT

One pound round steak ground and cooked, $\frac{1}{2}$ package spaghetti cooked, 1 onion sliced fine, butter, pepper, and salt. Add water and bake.

Mrs. H. J. Neumann.

CHILI-CON-CARNE

One pound round steak ground, 3 onions sliced and fried, then fry steak. One can red kidney beans, 1 can tomatoes, 1 can pimientos, pepper, salt and chop suey sauce.

Mrs. H. J. Neumann.

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IRISH STEW

One and a half pounds round steak, 2 cups carrots diced, 2 cups potatoes diced, 2 cups celery diced, $\frac{1}{2}$ can peas, 1 onion cut up, pepper and salt. Cut steak in small pieces, boil until tender, boil carrots until well done. Add potatoes, celery, onion and add peas just before serving. Thicken with 1 tablespoonful flour.

Mrs. J. H. Hornik.

MEAT JELLES

CRANBERRIES

Wash and pick over 2 quarts cranberries and put in casserole. Add 3 cups sugar and $1\frac{1}{2}$ cups of hot water. Cover and let cook slowly in a moderate oven about 30 to 40 minutes until tender. Keep covered and set aside to jell.

Mrs. H. C. Wiesinger.

MINT JELLY

Let $\frac{1}{4}$ package of gelatine stand in cold water for some time. Boil 1 cup of granulated sugar and 1 cup vinegar 5 or 6 minutes. Add softened gelatine and $\frac{1}{4}$ teaspoonful each of salt and paprika. Stir until gelatine is dissolved, then add $\frac{3}{4}$ cup of mint leaves, chopped fine. Put on ice and stir until thickened. Pour into moulds.

Mrs. W. E. Fenn.

MINT JELLY

One-quarter package gelatin, $\frac{1}{2}$ cup cold water, $\frac{1}{4}$ teaspoonful salt, $\frac{3}{4}$ cup mint leaves chopped fine, $\frac{1}{4}$ teaspoonful paprika, 1 cup white sugar, 1 cup malt vinegar.

Melt gelatin in cold water. Boil sugar and vinegar 5 minutes, then add gelatin, salt, paprika, and mint. Let it stand for 15 minutes and stir from time to time to prevent mint settling to bottom. Put in glasses and set in pan of cold water to get firm.

Mrs. F. Wendt.

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VEGETABLES

"BOILED BEANS"

Two cups navy beans, 2 tablespoonfuls lard, 1 tablespoonful sugar, salt to taste, 1 teaspoonful vinegar, 1 teaspoonful flour.

Soak beans for 7 hours. Boil until beans are done. Put sugar, lard and salt to beans, then mix flour and vinegar to thicken water that remains on beans.

Mrs. H. Schumaker.

CASSEROLE OF VEGETABLES

Two potatoes, 2 carrots, 2 onions, 1 turnip, 2 parsnips, 1 cup canned tomatoes, 1 tablespoonful butter, 2 teaspoonfuls salt, $\frac{1}{4}$ teaspoonful pepper, 2 tablespoonfuls flour, bread crumbs. Slice and cut up vegetables, putting in buttered casserole in layers with the seasoning and sprinkling layers with flour. Put bread crumbs on top, dot with butter and bake till well done.

Mrs. M. G. Marquardt.

FRIED YELLOW TURNIPS

Slice turnip about 1 inch thick, peel and boil in salt water until nearly done. Drain and when cool place in frying pan and fry until brown and tender. Sprinkle with salt, dot with butter and serve hot.

Mrs. Armstrong.

CABBAGE AU GRATIN

Cut $\frac{1}{2}$ head of boiled cabbage in small pieces. Put into a buttered baking dish, sprinkle with salt, pepper and finely chopped pimento. Mix with 1 cup white sauce, to which add $\frac{1}{2}$ cup grated cheese. Mix thoroughly. Sprinkle top with buttered crumbs. Bake in hot oven until heated through and crumbs are brown. Serve in baking dish.

Mrs. F. C. Veith.

SCALLOPED POTATOES WITH GREEN PEPPERS

Into a buttered baking dish, put a layer of thinly sliced blanched potatoes, sprinkle with a layer of thinly sliced onion, green and mild red peppers, salt, dots of butter and flour. It will require the following ingredients: 1 quart sliced potatoes, 1 onion, $\frac{1}{2}$ green and $\frac{1}{2}$ red peppers, 1 teaspoonful salt, 3 tablespoonfuls butter, $\frac{1}{4}$ cup flour and milk enough to come to the top of potatoes. Cover and bake in a moderate oven 2 to 3 hours.

Mrs. Fred Hemmeter.

POTATO PATTIES

Grate cold potatoes, add left over meat of any kind, 1 or 2 eggs, salt, a bit of nutmeg and parsley. Form in thin patties and fry in hot fat to a golden brown on both sides.

Mrs. L. Reindel.



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LIMA BEANS EN CASSEROLE

Take lima beans which have been soaked over night and boiled until nearly done. Fry several good sized onions in butter and add to the beans. Put in casserole after adding the necessary seasoning, also adding canned tomatoes. Bake in slow oven. Green peppers cut up may be added if desired.

Mrs. M. G. Marquardt.

POTATOES AU GRATIN

You can use left over boiled potatoes if they happen to be on hand. Slice them in a dish. Have ready $\frac{1}{2}$ pound of grated store cheese. Make alternate layers of the cheese and potatoes in baking dish. Make the cheese the top layer. Pour a cream sauce over it and bake 20 to 30 minutes.

Mrs. W. J. Hiller.

PEPPERS STUFFED WITH ASPARAGUS

Cut slices from the stem ends of 6 medium size green peppers, remove seeds and white portion. Parboil in boiling salted water 10 minutes. Drain and fill with creamed asparagus. Cut in $\frac{1}{2}$ inch pieces. Cover with buttered crumbs and bake 10 minutes in moderate oven. Serve in buttered toast rings on a hot platter.

Mrs. Fred Hemmeter.

SPINACH

Wash repeatedly $\frac{1}{2}$ peck spinach. Boil in hot salted water about 20 minutes or until tender. Drain off the water and chop fine. Have ready large onion. Mince in small pieces and put in tablespoonful of butter and lard. Let the onion stew in the butter, but do not brown. When this is finished, stir in a tablespoonful of flour. Use a fork and it will not lump. Cook about a minute. Then add the chopped spinach and heat through together. Garnish with sliced hard boiled eggs.

Mrs. W. J. Hiller.

BAVARIAN KRAUT

Take 1 small red cabbage, slice thin like slaw. Put about 3 tablespoonfuls lard or dripping in an iron kettle, add cabbage, $\frac{1}{4}$ cup vinegar, 1 tablespoonful sugar, salt and pepper. Cook very slowly about 1 hour. Add caraway if desired.

Mrs. E. Strubel.

SWEET POTATO BALLS

Two cups cooked mashed sweet potatoes, 1 egg, $\frac{1}{2}$ cup blanched almonds (chopped), salt, melted butter and a little cream. Mix potato, almonds, butter and seasoning, shape in balls; dip in egg, roll in cracker crumbs and fry in deep fat.

Mrs. J. N. Ostrander.

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DUMPLINGS

Boil 1 cup milk and stir in 1 cup flour, 1 tablespoonful butter (large). Let cool then put in 3 eggs one by one.

Mrs. F. J. Riley.

KARTOFFEL KLOEZE (POTATO DUMPLINGS)

Boil about 15 or 18 small sized potatoes with jackets, then peel, put through ricer or mash fine. While cooling a little, cut 2 slices of bread into dice and brown in hot butter. Mix into potatoes a very heaping tablespoonful flour, 3 eggs, $\frac{1}{4}$ teaspoonful nutmeg and salt to taste. Take in your left hand quite a bit of flour, spread a good portion of the mixture all over your hand not too thin, put 6 or 8 croutons on top and fold over and form into a ball a little larger than a fist or baseball. Flour thoroughly all around and drop them into boiling salt water to boil for 10 to 12 minutes (being well floured will prevent them from falling apart while boiling). Sauer Kraut with these make a fine meal. They can also be served with Sauer-Braten (Sour Meat).

Mrs. L. Reindel.

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One egg, 1 cup flour, 1 tablespoonful baking powder, salt. Enough flour to make a stiff enough batter so they can be dropped from a spoon. Steam ten minutes.

Mrs. F. Wendt.

LIVER DUMPLINGS (LEBER KLOES)

One and one-fourth pound calf liver, 1 egg, $\frac{1}{2}$ rye bread (soaked), small bunch parsley, small onion, 1 tablespoonful salt, little paprika, 2 cups flour. Boil 15 minutes.

Grind raw liver through food chopper, squeeze out rye bread, put through chopper with onion. Add parsley (cut fine), salt, paprika and flour. The amount of flour depends on the moisture of bread, if bread is squeezed out dry, it will not require so much flour.

Spinach can also be added in place of parsley, using larger amount of spinach, which should also be put through chopper raw. Drop by small spoonful into boiling salted water and boil 10 to 15 minutes. Take out of water and when cold they should be cut into smaller pieces and browned in lard in pan; when brown add beaten eggs and leave in pan until eggs are done. Very good served with potato salad.

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SPANISH RICE

One cup rice, 3 onions, 2 sweet peppers (green) 1 pint tomatoes (strained), 1 tablespoonful butter, 1 teaspoonful salt. Boil rice in 1 quart water (cold) about 15 minutes. Strain and let plenty of cold water run through it. Simmer tomatoes, onions and peppers a few minutes, then add rice and stir all together and bake 15 minutes.

Mrs. Fred Keil, Sr.

SPANISH RICE

One cup rice boiled in 2 quarts water for 20 minutes. One pound ham, fried, put through grinder with 1 small onion; put layer of rice and ham alternately in baking dish, put 1 can Campbell's tomato soup and 1 cup milk over it. Sweet green peppers or paprika can be added. Bake $\frac{1}{2}$ hour.

Mrs. L. Reindel.

SPAGHETTI

Fry a couple of onions in butter until brown; add 1 pound of round steak ground. Cook until tender, then add 4 cups of cooked noodles, 1 can of tomatoes, pepper and salt, turn into casserole and bake in oven 1 hour.

Mrs. J. Hornick.

SPAGHETTI

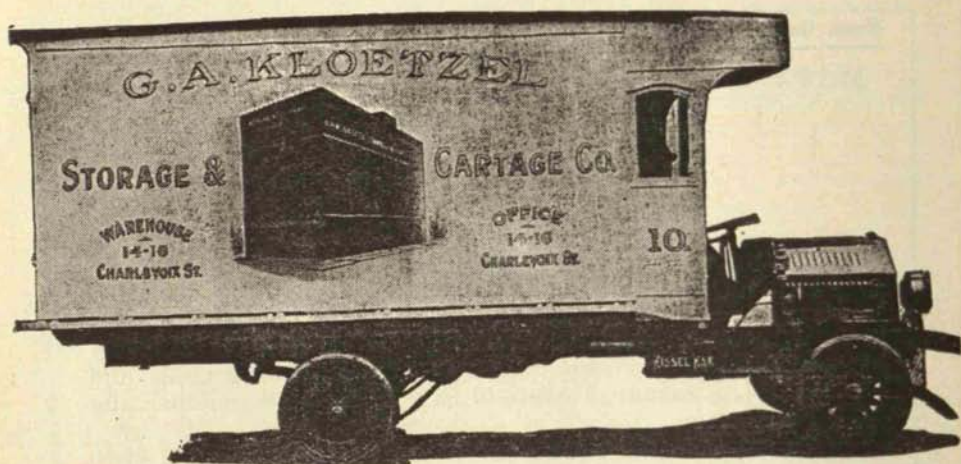
One large tablespoonful of butter, 3 medium sized onions, 3 large slices of bacon cut in small pieces, $1\frac{1}{2}$ pounds of round steak ground, 1 large can of tomatoes, 1 box of spaghetti cooked in salt water, 1 can of chili con carne, salt and pepper to taste. Fry your butter, onions, and bacon together until brown, then add your meat and fry until done, then add tomatoes, spaghetti, chile con carne, salt and pepper. Green peppers and mushrooms may be added if desired.

Mrs. Wm. Echterkamp.

APPLE FRITTERS

One pint milk, 1 pint sifted flour, 2 eggs, a little salt, $\frac{1}{2}$ teaspoonful baking powder. Beat thoroughly and stir in four or five large sour apples sliced thin. Fry in hot lard and sift powdered sugar over before serving.

Mrs. H. F. Norden.



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CHOP SUEY

Mince 4 pounds cooked veal cut in $\frac{1}{2}$ inch pieces, 1 cooked veal tongue sliced thin. Shred in long strips and very narrow 1 pound of bacon. Chop fine 1 pound fat from veal, a cup of suet. Place fat suet and bacon in large iron kettle, fry golden brown, stirring often. Add 1 cup shredded chestnut meats, 4 onions diced $\frac{1}{2}$ inch square, 4 stalks celery cut in $\frac{1}{2}$ inch lengths, 4 large potatoes cut in stripes as for French fry. Lay vegetables in smoking fat, fry to golden brown. Add minced veal and tongue, stir for 5 minutes, adding salt and white pepper, sift over $\frac{1}{2}$ cup flour, stirring smooth and until rich brown. Add 1 quart water, and set back to simmer slowly 1 hour. Serve with bowls of unsalted rice, cooked until dry and flaky. Will serve 20 people.

Mrs. E. C. Jackson.

BAKED MACARONI WITH CHEESE

Cook $\frac{3}{4}$ cup macaroni broken in pieces in 2 quarts boiling water for 20 minutes, add 1 tablespoonful salt; drain and blanch with cold water. Make a white sauce of 2 tablespoonfuls butter, 2 tablespoonfuls flour, $1\frac{1}{2}$ cup milk. Add seasoning to the sauce. Arrange a layer of cooked macaroni in the bottom of a buttered baking dish, sprinkle with grated cheese, repeat until all the macaroni and $\frac{1}{2}$ cup of grated cheese are used; pour over the white sauce, cover the top with buttered crumbs and bake long enough to give top nice brown.

Mrs. F. C. Veith.

STUFFED GREEN PEPPERS

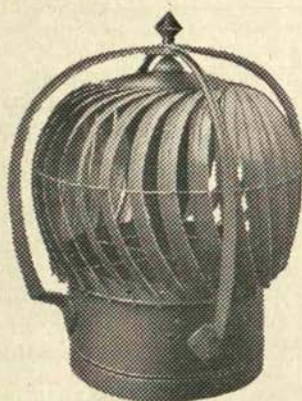
Take green sweet peppers, cut off the tops and clean. Take $\frac{1}{2}$ pound of chopped beef, season with salt, pepper and paprika. Wash a small cup of rice, cut a stalk of celery very fine and mix with the meat. Fill the peppers with this mixture, and put on the tops of the peppers. Put the peppers in a casserole with a quart of canned tomatoes, seasoned with salt and paprika and sugar. Allow to boil till rice is done. Remove peppers from the casserole and thicken the tomatoes with a little cornstarch and strain over the peppers.

Mrs. Glaser.

WELSH RAREBIT

One tablespoonful butter, 1 tablespoonful flour, 1 cup cheese, $\frac{1}{2}$ cup milk or cream, $\frac{1}{4}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful mustard, 1 egg, few grains cayenne, $\frac{1}{8}$ teaspoonful soda. Mix seasoning and mustard with flour, add to melted butter, stir well, cook 5 minutes in double boiler. Add finely chopped or grated cheese, stir until cheese is melted. Add soda, stir well, add slightly beaten egg slowly, stirring constantly until creamy. Serve at once on toast or toasted crackers. (Soda and egg make rarebit more creamy and more easily digested.)

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GOLDEN CREAM SPAGHETTI

One package spaghetti, $\frac{1}{2}$ cup minced onions, $\frac{1}{4}$ cup of seeded and minced green peppers, 2 tablespoonfuls flour, $1\frac{1}{4}$ cups milk, yolk of one egg. Salt and paprika to taste. Seed and chop peppers and onion, add to butter in a small granite vessel and simmer but do not brown. Break spaghetti into small pieces and boil until tender. Drain in colander and let cold water run through to blanch. Heat milk in a double boiler, moisten flour with enough of the milk to rub smooth, then add to milk. Stir until thick. Beat yolk well and add a little of the hot milk, then pour back and take from fire. Season with salt and paprika. Place in a pudding dish and pour sauce over. Simmer in a slow oven until the milk has partly soaked into spaghetti but do not brown. One-half cup of grated cheese may be sprinkled over top.

Mrs. H. C. Wiesinger.

TIMBALES

Two eggs, 1 cup sweet milk, 12 tablespoonfuls olive oil. Flour enough to make smooth batter not too thick. Place timbale iron in boiling lard until very hot, quickly dip iron in batter and right back into lard until fried light brown. This recipe will make 50 timbales.

Filling: Minced chicken, sweetbreads, calvesbrain, French peas, shrimp, lobster or salmon, with rich cream sauce.

Mrs. E. C. Jackson.

MACARONI WITH MUSHROOMS

Round steak, macaroni (elbow cut) mushrooms, celery, onions, and tomatoes. Brown steak cut in cubes, add 1 stalk celery, cut up. Let simmer slowly, adding a little water if necessary. Have the macaroni boiled and rinsed thoroughly through several cold waters. Add 1 can tomatoes, salt and pepper to taste, also a little sugar. Combine meat mixture and macaroni adding the mushrooms last. Serve very hot.

Mrs. M. G. Marquardt.

CHOP SUEY

One pound of pork, 1 pound of veal, cut in inch cubes. Melt $\frac{1}{2}$ pound butter in the kettle first and then add the meat and let it cook about 15 minutes until the juice cooks out of it. Then put in celery (about four large stalks), cut up, and a large Spanish onion, also cut up. Cook until the celery is done and at the last add two tablespoonfuls black cooking molasses. And salt, of course. The rice is cooked in salt water in a double boiler. This will serve 4 people.

Mrs. Veitengruber.

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BANANA SALAD

Peel one banana for each person; leave whole or cut in halves, lengthwise, roll in salad dressing, place on lettuce. Sprinkle with chopped nuts and garnish with cherries.

Mrs. J. N. Ostrander.

BLACKSTONE DRESSING

Two-thirds cup of olive oil, $\frac{1}{3}$ cup of vinegar, 3 tablespoonfuls of chili sauce, 3 tablespoonfuls of pimento (chopped), 1 tablespoonful of onions (grated), $\frac{1}{4}$ teaspoonful of salt, paprika to taste.

Mrs. Glaser.

MAYONNAISE INGREDIENTS

Two eggs, 1 tablespoonful of mustard, 1 tablespoonful of flour, 1 teaspoonful of salt, 2 tablespoonfuls of sugar, 3 tablespoonfuls of vinegar, 3 tablespoonfuls of water, 1 tablespoonful of butter. Boil in double boiler.

Mrs. Glaser.

THOUSAND ISLAND DRESSING

Two tablespoonfuls green pepper, cut fine, 2 tablespoonfuls of pimento, cut fine, 1 teaspoonful of onion juice, 1 hard boiled egg (chopped), 1 tablespoonful of Worcestershire sauce, 2 tablespoonfuls of chili sauce, 2 tablespoonfuls of ketchup, $\frac{3}{4}$ cup of whipped cream, 1 cup of mayonnaise.

Mrs. Glaser.

THOUSAND ISLAND DRESSING

One hard boiled egg, 1 cup chili sauce, 2 tablespoonfuls sweet pickles, 2 tablespoonfuls stuffed olives, 2 tablespoonfuls pimento, 2 green peppers, small piece of beet, $\frac{1}{2}$ cup sugar. All ingredients cut up fine. Mix with mayonnaise dressing made as follows: One egg, 1 teaspoonful dry mustard, $\frac{1}{2}$ teaspoonful salt, dash of red pepper, 1 tablespoonful lemon juice. Add 1 cup of Mazola, teaspoonful at a time. Beat with Dover egg beater until thick. Have Mazola ice cold.

Mrs. A. E. Hempel.

ROQUEFORT CHEESE DRESSING

Work $\frac{1}{3}$ cup of crumbled cheese to a cream, gradually add 6 tablespoonfuls of olive oil, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful paprika, pinch of cayenne and 2 tablespoonfuls vinegar, stirring constantly. Chill and before serving beat thoroughly.

Mrs. Fred Hemmeter.

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SALAD DRESSING

Two eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup vinegar, 2 teaspoonfuls mustard, butter size of walnut. Beat eggs; add rest of ingredients and boil until thick.

Mrs. H. W. Kammer.

FRUIT SALAD DRESSING

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

Mrs. Armstrong.

MAYONNAISE DRESSING (1 pt.)

Three eggs (well beaten), 1 cup vinegar, 1 cup water, $\frac{1}{2}$ cup sugar, 1 teaspoonful salt, 1 teaspoonful mustard, butter size of egg. Thicken over fire.

Mrs. H. F. Hoffmeyer.

FRENCH DRESSING

One-half teaspoonful salt, $\frac{1}{2}$ teaspoonful pepper, $\frac{1}{2}$ teaspoonful paprika, $\frac{1}{2}$ cup vinegar, 1 pint olive oil.

Mrs. H. J. Neumann.

THOUSAND ISLAND DRESSING

One-half cup mayonnaise, 2 tablespoonfuls chopped pimentoes, 2 tablespoonfuls green peppers, 2 tablespoonfuls olives, $\frac{1}{4}$ cup chili sauce. Before serving, add two hard boiled eggs, chopped fine.

Mrs. H. J. Neumann.

JUST ISLAND DRESSING

One half pint mayonnaise, 2 tablespoonfuls celery, cut fine, $\frac{1}{2}$ sweet green pepper, chopped fine, 2 tablespoonfuls chili sauce, 1 small pickle, cut fine. Mix all together and sprinkle a little paprika over top.

Mrs. Strubel.

SALAD DRESSING

Two tablespoonfuls butter, 1 tablespoonful flour, 3 eggs, 1 cup milk, $\frac{1}{2}$ cup vinegar, heaping teaspoonful mustard, 4 tablespoonfuls sugar, 1 teaspoonful salt, dash of cayenne. Melt butter in pan, add flour and milk. Beat eggs, vinegar, sugar, salt, mustard and cayenne all together and add to first mixture. This will keep for some time.

Mrs. Strubel.

AGAIN THOUSAND ISLAND DRESSING

One pint salad dressing, 1 bottle chili sauce, 2 hard boiled eggs, 1 green pepper, $\frac{1}{2}$ onion, 2 dozen stuffed olives.

Mrs. E. R. Germer.

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*See Shredded Wheat Recipes
in this Book*

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WHITE GRAPE SALAD

Skin and seed two pounds white grapes; add one cup pineapple cubes, two sliced bananas and the pulp of two finely sliced oranges, also three dozen chopped, blanched almonds. Marinate with orange and lemon juice and garnish with candied cranberries or cherries. Serve on lettuce leaves with mayonnaise.

Mrs. Wm. Ewald.

PERFECTION SALAD

One envelope Knox Sparkling Gelatine, $\frac{1}{2}$ cup of cold water, $\frac{1}{2}$ cup mild vinegar, 2 tablespoonfuls lemon juice, 2 cups boiling water, $\frac{1}{2}$ cup sugar, 1 teaspoonful salt, 1 cup cabbage, finely shredded, 2 cups celery, cut in small pieces, 2 pimientos, cut in small pieces. Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar, and salt. Strain, and when mixture begins to stiffen, add remaining ingredients. Turn into mold, first dipped in cold water, and chill. Remove to bed of lettuce or endive. Garnish with mayonnaise dressing, or cut in cubes, and serve in cases made of red or green peppers, or turn into molds lined with canned pimientos. A delicious accompaniment to cold sliced chicken or veal.

FRENCH DRESSING

One salt spoon salt, 1 salt spoon paprika, $\frac{1}{4}$ teaspoonful onion juice, 3 tablespoons olive oil, 1 tablespoonful vinegar.

Mrs. E. R. Germer.

DRESSING (Boiled)

Two tablespoonfuls sugar, 4 teaspoonfuls flour, 2 teaspoonfuls Coleman's mustard, 2 eggs, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup milk, 1 tablespoonful butter. Thin it with olive oil or lemon.

Mrs. E. R. Germer.

LUNCHEON SALAD

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

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mold, first dipped in cold water, and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

SALAD

Green peas, celery and onions, can add pimientos and green peppers. Add dressing before or after placing on lettuce leaf.

Mrs. E. Strubel.

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Knox Gelatine is the one dessert for all appetites.

CINNAMON APPLE SALAD

Select 12 medium sized apples, pare and core. Stuff with raisins. Place in saucepan with water, allowing 2 tablespoonfuls of water for each apple. Add $\frac{1}{2}$ pound red cinnamon candies. Cover and let simmer until apples are soft. When cool place on lettuce leaf and serve with whipped cream or salad dressing.

Mrs. Wm. H. Fritz.

PINEAPPLE SALAD

One-half pound marshmallows, $\frac{1}{2}$ pound white grapes, 2 large stalks celery, 1 can pineapples. Cut marshmallows into 4 pieces, cut grapes in halves, dice celery and cut pineapples into small pieces. Mix. Dressing—Juice of 1 lemon, $\frac{1}{2}$ teaspoonful mustard, $\frac{1}{2}$ cup sugar, few grains of salt. Mix well. When ready to serve add to the above also stirring in well $\frac{1}{2}$ pint of whipped cream. This will make 10 servings.

Mrs. Walter H. Dreyer.

SALMON SALAD

Drain 1 can of salmon, add 1 pint of celery, cut fine, mix with a good mayonnaise and serve on lettuce leaf. One-half pint of green peas may be added.

Mrs. Strubel.

III

TUNA FISH SALAD

One can Tuna, 3 oranges, $\frac{1}{2}$ cup walnut meats, mayonnaise. Break tuna in small pieces, add oranges and nuts, cover with mayonnaise enough to moisten. Serve on lettuce leaf.

Mrs. H. Schumacher.

SHRIMP SALAD

Cut cucumbers lengthwise, take out seeds and part of meat. Fill with shrimp, cut small. Serve on lettuce leaf with mayonnaise dressing.

Mrs. J. N. Ostrander.

SPANISH SALAD

One small cup finely shredded cabbage, $\frac{1}{2}$ cup chopped pickles, 1 cup chopped celery, $\frac{1}{3}$ can of pimientos. Season this mixture with salt. Dissolve 1 package lemon jello in a scant pint boiling water and add 1 tablespoonful vinegar. Just as jello begins to set add above mixture and mould in teacups or jello moulds. Set in cold place to harden. Serve on lettuce leaf with dressing.

Mrs. Ernest F. Auch.

PORK TENDERLOIN SALAD

One pound pork tenderloin, boil until soft with salt, a few bay leaves, spice and onion. Leave in stock until cold, remove fat. Cut up same as for any other salad. Add 3 hard boiled eggs, $\frac{1}{2}$ cup celery. Pour over all a boiled dressing.

Mrs. M. G. Marquardt.

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POTATO SALAD

Two quarts cold sliced potatoes, 1 large onion, cut fine over potatoes, 3 heaping tablespoonfuls bacon, cut very fine, 1 heaping tablespoonful flour, $2\frac{1}{2}$ teaspoonfuls sugar, $\frac{1}{2}$ teaspoonful pepper, 8 tablespoonfuls vinegar, 3 tablespoonfuls water, salt to taste. Fry out bacon, add other ingredients in order given. When boiling add potatoes and onions and mix well. Serve either warm or cold.

Mrs. Wm. Fritz.

JELLIED POTATO SALAD

Cut 1 quart cold boiled potatoes into cubes, season to taste with salt and pepper. Fill mold which has been coated slightly with gelatine and decorated with sliced pimentos. Pour over the potatoes sufficient gelatine to fill mold using white aspic or lemon jelly, season with parsley or onion juice. When firm turn out in bed of crisp lettuce garnished with stuffed olives. Serve very cold with salad dressing to which add 1 cup of chopped shrimp.

Mrs. J. M. Bischoff.

GOLDEN DRESSING (For Fruit Salad)

Two eggs, $\frac{1}{4}$ cup light colored fruit juice (orange or pineapple), $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup lemon juice. Beat eggs slightly, add fruit juices and sugar. Stir constantly in double boiler until it begins to thicken. Cool and serve on sliced fruit.

Mrs. Alvin Sherman.

FRENCH DRESSING

One-half teaspoonful salt, $\frac{1}{4}$ teaspoonful pepper, 3 tablespoonfuls vinegar, 2 tablespoonfuls olive oil, $1\frac{1}{2}$ tablespoonfuls sugar and 1 tablespoonful chili sauce.

Mrs. Himelhoch.

MAYONNAISE DRESSING

One-half lemon, squeezed into a cup, $\frac{1}{2}$ teaspoonful mustard, 2 teaspoonful sugar, $\frac{1}{4}$ teaspoonful salt, a little paprika. Beat one egg and the yolk of another together. Then add mixture in same. One and one-half cup olive oil added little by little. Beat with dover beater then add a little whipped cream when served.

Mrs. Himelhoch.

SANDWICHES

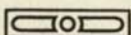
Green peppers and walnut meats mixed with mayonnaise make dandy sandwiches.

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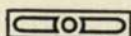


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PEPPER FILLING

One peck sweet red peppers. Cut in half, core and seed. Cover with boiling water and let stand ten minutes. Put through food chopper. Mix $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup vinegar, $\frac{1}{4}$ cup salt, 1 tablespoonful dry mustard. Add to peppers and cook until thick. Then seal in jars. This will keep.

Mrs. H. C. Wiesinger.

EGG AND PICKLE FILLING

One cup stuffed olives, 3 sour pickles, 3 sweet pickles, 1 hard boiled egg. Chop all together and add mayonnaise dressing.

Mrs. H. C. Wiesinger.

CREAM CHEESE AND NUT FILLING

Two Philadelphia cream cheese. Cream well. Add $\frac{1}{4}$ cup chopped nuts. Add mayonnaise dressing before putting in nuts.

Lucile Wiesinger.

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MILK AND WATER BREAD FOR THREE 24-OUNCE LOAVES AND ONE DOZEN ROLLS

Ingredients—One medium sized white potato, 1 pint potato water, 1 pint scalded milk, 2 tablespoonfuls of lard, 2 tablespoonfuls of butter, 2 tablespoonfuls of sugar, 3 teaspoonfuls of salt, 1 cake compressed yeast dissolved in one-fourth cup of warm water, about 1½ cups of bread flour.

Directions—Mix a sponge of luke-warm potato water, mashed potato, yeast and about 3 cups of flour.

When this is foamy (about 1 hour) add the luke-warm milk, in which the lard, butter, sugar and salt have been melted. Add flour to make a soft dough, then turn onto floured board and knead about 15 minutes. Put into greased bowl, grease the top of the dough, and place in a warm spot until dough has doubled in bulk. Turn onto slightly floured board, knead out all bubbles, form into loaves, saving out small amount for rolls. Put into greased pans, grease top of loaves, and again allow dough to double in bulk.

Bake 50 minutes in moderate oven, increasing heat after 10 minutes. When bread begins to brown, decrease heat, and finish baking in slow oven.

News' Contest Prize Bread.

WHITE BREAD (5 LOAVES)

In evening break and dissolve one cake yeast foam in ½ cup luke-warm water. Mash 1 medium sized potato, add 1 pint potato water (luke-warm) and 1 tablespoonful sugar. To this add dissolved yeast and flour enough to make a batter. Let stand over night in a warm place. In morning add 1 tablespoonful lard, 1 tablespoonful salt, 1 quart luke-warm water and enough flour (sifted) to make a stiff dough (warm the flour). Set away in a warm place and let rise until about double its size. Then knead down and let rise again about 1 hour. Mould into loaves and let rise until double their size. Bake in moderate oven about 45 to 60 minutes. Avoid materials becoming chilled.

Mrs. E. L. Rink.

NUT BREAD (1 LOAF)

One egg, ½ cup sugar, ½ cup milk, ½ cup nuts, 2 cups flour, 2 teaspoonfuls baking powder. Pinch of salt. Let rise 20 minutes and bake.

Mrs. E. R. Germer.

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HEALTH BREAD

One quart bran, $\frac{1}{2}$ pint graham flour, $\frac{1}{2}$ pint wheat flour, good pinch salt, 2 heaping teaspoonfuls baking powder, sift altogether several times and what does not go through, put in also; 1 heaping teaspoonful soda, dissolved in 1 tablespoonful boiling water and stir into $\frac{1}{2}$ cup of molasses. Pour over dry ingredients 1 tablespoonful butter, 1 pint milk and the prepared molasses. Add raisins to flour.

Mrs. Wm. L. Hartwig.

WHITE FLOUR NUT BREAD

Four cups sifted flour, 1 cup sugar, 1 cup nut meats (chopped), $1\frac{1}{2}$ cups milk, 4 teaspoonfuls baking powder, 1 teaspoonful salt, 1 beaten egg. Mix all dry ingredients first, then add beaten egg and milk gradually. Let raise 20 minutes. Bake 50 minutes in slow oven

Mrs. Wm. L. Hartwig.

GRAHAM BREAD

One cake Fleishmann's yeast, dissolved, 1 cup milk, scalded and cooled, 1 cup luke warm water, 4 tablespoonfuls light brown sugar or molasses, 2 tablespoonfuls melted butter and lard, 4 cups graham flour (sifted), 1 cup white flour, 1 teaspoonful salt. Knead into loaf and let raise to twice its size. Keep in warm place 4 or 5 hours. Make in 2 loaves and bake 1 hour in slow oven.

Mrs. Wm. L. Hartwig.

BROWN BREAD

One teaspoonful salt, 2 cups brown sugar, 4 cups graham flour, 4 cups white flour, 2 teaspoonfuls soda, 4 cups sour milk, and raisins. Mix all together and bake 1 hour.

Mrs. Chas. Mann.

CORN MEAL MUFFINS

One-half cup sugar, 1 egg, $\frac{1}{2}$ teaspoonful salt, 1 heaping tablespoonful butter, 1 cup sour milk, $\frac{1}{2}$ teaspoonful saleratus, 1 cup sweet milk, 2 cups corn meal, 1 cup flour, 2 level teaspoonfuls baking powder. Bake in moderate oven 15 minutes.

Mrs. Fred Keil, Sr.

NUT BREAD

Scald 2 cups of milk and 2 cups of water. Then pour it over 2 tablespoonfuls of brown sugar, one teaspoonful salt and one tablespoonful of lard. Let cool until at blood heat, then add four cups of white flour. Beat for ten minutes and add one yeast cake dissolved in one-half cup luke-warm water. Cover and let rise until very light, then add 1 cup of coarsely chopped nuts and 5 cups of entire wheat flour. Make into a sticky, soft dough. Put into a buttered bowl and let stand until light. Turn onto a molding board and form into loaves. Place in buttered pans, having each half full. Let stand until pans are full. Bake 1 hour.

Mrs. A. Eichbauer.

GRAHAM BREAD

Three cups graham flour, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup nut meats and raisins, 1 teaspoonful salt, 1 pint sour milk, 2 teaspoonfuls soda. Bake $1\frac{1}{4}$ hours. Mrs. C. E. Saunby.

GRAHAM GEMS

Three-quarters cup brown sugar, 1 egg, 1 tablespoonful lard, 1 tablespoonful butter, 1 teaspoonful salt, 1 teaspoonful soda, 1 cup sour milk, $\frac{1}{2}$ cup white flour, $1\frac{1}{2}$ cups graham flour. Blend lard, butter, sugar, salt and egg together. Mix soda with sour milk and add to above, mix thoroughly. Then add flour, put in muffin tins and bake in medium oven. This makes one dozen.

Mrs. F. Wendt.

GERMAN COFFEE CAKE

X Two tablespoonfuls butter, $\frac{1}{2}$ cup sugar, 1 egg, $\frac{3}{4}$ cup milk, $1\frac{3}{4}$ cups of flour, $1\frac{1}{2}$ teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful salt. Cream butter, add sugar, beaten egg, milk, flour, sifted with baking powder and salt. Pour in shallow pan. [Mix $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, teaspoonful cinnamon with tablespoonful butter. Sprinkle over top and bake $\frac{1}{2}$ hour in moderate oven.

Mrs. Stahlhuth.

COFFEE CAKE

X One-half cup sugar, 3 level teaspoonfuls butter, 1 cup milk, 2 cups flour, 4 level teaspoonfuls baking powder, 2 eggs, $\frac{1}{2}$ cup raisins. Sprinkle top with sugar and cinnamon. Salt to taste.

Mrs. W. E. Fenn.

WHOLE WHEAT BREAD

Three cups whole wheat flour, 2 cups white flour, 1 cup raisins, 1 cup brown sugar, 2 cups sour milk, 2 teaspoonfuls baking soda, $\frac{1}{2}$ teaspoonful salt. Bake 30 to 45 minutes in oven.

Mrs. A. Garrod.

COTTAGE CHEESE KUCHEN

Boil 1 medium sized potato, when soft mash and scald 1 cup flour. with 2 cups of the potato water, add 1 tablespoonful sugar, when cool add a soaked cake of yeast foam. Let rise in a warm place or over warm water and cover well. Add more flour mixed with 2 cups of boiled and cooled milk, 2 teaspoonfuls salt, and let rise again. When it has raised well, mix $\frac{1}{4}$ cup sugar with 1 cup of shortening (butter and good lard, oleomargarine or fat of beef roast) mix this into the raised dough with 2 or 3 eggs, 2 tablespoonfuls olive oil, chicken or goose fat, which makes it very tender, and the grated rind of a lemon, add enough flour to make quite a stiff dough. Let rise again. Roll into a thin layer as pie crust into two long tins. The rest can be made into larger loaves or kuchen size to be sprinkled with cinnamon and sugar. Filling—1 pound of cottage

Knox Gelatine improves soups and gravies.

cheese, 4 pared and grated apples, 1 grated lemon rind, 1 cup sugar, salt to taste, 2 or 3 eggs, $\frac{1}{2}$ cup milk or cream, mix well. Sufficient for two tins. Bake about 30 to 40 minutes. Mrs. L. Reindel.

BROWN BREAD

Two cups sour milk (or buttermilk), 2 teaspoonfuls soda, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, 1 cup raisins, pinch of salt, 1 cup white flour, 3 cups graham flour. Bake in 1 pound coffee cans. Be sure that the lids are on tight. This will make two loaves of bread. Bake in moderate oven 1 hour. Lucile Wiesinger.

JOHNNY CAKE

One cup cornmeal, 1 cup sour milk, 1 cup flour, $\frac{2}{3}$ cup sugar, 1 egg, 1 tablespoonful melted butter, $\frac{1}{2}$ teaspoonful baking soda and a little baking powder. Mrs. E. Strubel.

WHOLE WHEAT MUFFINS

One egg, 2 cups sour milk, 2 tablespoonfuls sugar, 2 tablespoonfuls shortening, 1 teaspoonful salt, 1 level teaspoonful baking soda, and about 2 cups Henkel's whole wheat flour. Bake in muffin tins slowly. Mrs. E. Strubel.

DUTCH COFFEE CAKE

Four tablespoonfuls butter, 4 tablespoonfuls sugar, 1 egg, 1 scant cup milk, 2 cups flour, 3 teaspoonfuls baking powder. Sprinkle top with sugar and cinnamon and bake 20 minutes. This makes two cakes. Mrs. W. Wendt.

COFFEE CAKE

Three-quarters cup of sugar, 1 teaspoonful lard, 1 teaspoonful butter, 1 cup milk, little salt, 2 teaspoonfuls Royal baking powder, 2 cups flour. Spread the top with melted butter, then sprinkle with sugar and cinnamon. Mrs. Koehnlein.

BRAN GEMS

One-half cup butter, $\frac{1}{2}$ cup brown sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 cups Pillsbury bran, 4 teaspoonfuls Royal baking powder. Cream butter and sugar. Add eggs well beaten, milk and rest of dry ingredients. Mix well and bake in gem tins until brown. Mrs. H. W. Kammer.

GRAHAM MUFFINS

Four tablespoonfuls half lard and half butter, $\frac{3}{4}$ cup sugar, 1 tablespoonful molasses, 1 egg, 3 cups white flour, $\frac{1}{2}$ teaspoonful salt, 2 heaping teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful baking soda, 1 cup graham flour, enough milk to make a soft batter (about 2 cups). Stir together lard, butter, sugar and molasses, add well beaten egg. Sift white flour once, then measure 3 cups, then sift 3 times with baking powder, salt, baking soda, add to above ingredients. Bake in a moderate oven. Mrs. J. T. Willits.

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CHRISTMAS STOLLEN

One quart warm milk, 1 scant pound of butter, $\frac{1}{2}$ pound granulated sugar, $1\frac{1}{2}$ pounds raisins, $\frac{1}{2}$ pound currants, $\frac{1}{4}$ pound blanched almonds, chopped, 5 eggs, grated rind of one lemon, 2 cakes compressed yeast. A little salt. Mix together warm milk, butter, sugar, salt, grated lemon rind, beaten eggs and the dissolved yeast. Add flour to handle dough, knead it well, let rise, knead in fruit chopped almonds, divide into loaves, let rise again and bake 45 minutes to 1 hour.

Mrs. E. Froehlich.

APPLE CAKE

Slice cooking apples on greased pie pans, then make a batter of 1 cup sugar, butter size of an egg, 2 eggs, $\frac{1}{2}$ teaspoonful vanilla, $\frac{1}{2}$ cup milk, $1\frac{2}{3}$ cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder. Drop batter over apples and bake. Serve with sugar and cream.

Mrs. Zuehlke.

BAKING POWDER COFFEE CAKE

One cup sugar, 4 teaspoonfuls butter, 1 egg, 1 cup milk, 3 cups flour, 2 teaspoonfuls Royal baking powder, $\frac{1}{8}$ teaspoonful salt. Cream, butter and sugar. Add eggs and milk, flour and baking powder and salt. Bake in medium oven about 30 to 35 minutes.

Mrs. H. W. Kammer.

COFFEE CAKE

One and one-half cups flour, $\frac{1}{4}$ cup sugar, 2 teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup shortening, 2 eggs beaten in a cup and cup filled with milk. Sift dry ingredients together, rub shortening in with finger tips, add raisins and liquid and put in a well greased pan. Sprinkle top with $\frac{1}{2}$ cup sugar, a little cinnamon and 1 teaspoonful butter mixed together. Bake in a moderate oven about 30 minutes.

Mrs. E. Pokriefka.

POPOVERS

One cup flour, 1 cup milk, 1 egg, pinch salt. Beat until it bubbles and bake in hot quick oven.

Mrs. E. R. Germer.

EGG BISCUITS

One quart sifter of flour, 4 teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoonful salt, 1 tablespoonful of sugar. Sift all together. Rub in 1 heaping teaspoonful of butter and 1 of lard. Beat egg and fill cup with milk. Add more milk to make soft dough. Pat out on floured board and cut. Bake quickly.

Mrs. N. Schuknecht.

BROWN BREAD

One-half cup sugar, 1 tablespoonful lard (heaping), $\frac{1}{2}$ cup molasses, 2 cups sour milk, 2 cups white flour, 2 cups graham flour 1 teaspoonful soda in milk, $\frac{1}{2}$ teaspoonful baking powder sifted with flour. Add raisins if you like. Bake in a rather slow oven.

Mrs. Frank Stankrauff.

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SHREDDED WHEAT BISCUIT FOR BREAKFAST

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

SOUR MILK BISCUITS

Mix 2 tablespoonfuls of sugar and 2 tablespoonfuls of lard and one egg, then add 1 cup sour milk, mix thoroughly, then add 2 cups flour, $\frac{1}{2}$ teaspoonful Royal baking powder, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ cup raisins. Bake 15 to 20 minutes. Mrs. F. C. Veith.

PARKER-HOUSE ROLLS

Scald 1 pint of milk, add tablespoonful butter, teaspoonful salt. Sift 1 quart flour with 3 tablespoonfuls sugar, add 1 cake yeast dissolved in water. Stir warm milk and flour together, adding more flour to make stiff dough. Let stand over night, in morning knead dough thoroughly, make into small rolls, let stand in warm place until very light. Bake 15 minutes in hot oven.

Mrs. Stahlhuth.

KUGELHUPF

One cup butter, 1 cup sugar, 5 eggs, 1 lemon rind, 1 cup milk, 1 teaspoonful salt, 1 cup raisins, shredded almonds, 4 cups bread flour. Scald the milk, and let it cool. Then make a sponge of flour and milk, and add yeast cake, previously dissolved in a little milk. Let stand until light. Then add softened butter, sugar and eggs, beat thoroughly and add raisins. Butter two molds and sprinkle with the shredded almonds. Half fill the molds with the mixture and let them stand till they are full. Bake fifty minutes.

Mrs. Fleming.

WAFFLES

One pint buttermilk, $\frac{1}{2}$ pint sweet milk, 2 eggs (beat yolks and whites separately), large tablespoonful melted butter, teaspoonful salt, enough sifted flour to make moderately stiff batter. Dissolve in sour milk $\frac{1}{2}$ teaspoonful soda. Mix flour and milk until smooth, add egg yolks, melted butter and lastly the beaten whites of eggs. Teaspoonful baking powder added to flour. Fill irons only half full, as they will rise in irons to twice their size.

Mrs. Stahlhuth.

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I do not hesitate to assert
That I wish dinner began with dessert.
Some folks, of course, will say, O fie!
But I would like to begin with pie.

RHUBARB PIE

One cup chopped rhubarb, 1 cup sugar, 2 tablespoonfuls flour, butter size of walnut, 2 eggs, less 2 whites. Bake in one crust. Use two whites for top. Mrs. J. N. Ostrander.

PINEAPPLE PIE

Three-fourths cup grated pineapple, $\frac{3}{4}$ cup sugar. Heat together until sugar is melted. Put in double boiler, 2 beaten eggs, $1\frac{1}{2}$ cups milk. When hot add pineapple, sugar and 1 tablespoon cornstarch, wet in milk, pinch salt. Pour in previously baked crust, whipped cream on top.

Mrs. J. N. Ostrander.

DATE PIE

Recipe for 2 Pies

One package dates, remove stones, cut in 3 parts, $2\frac{1}{2}$ cups water, $\frac{1}{2}$ cup sugar. Boil 5 minutes. Thicken with cornstarch, serve with whipped cream. Mrs. E. F. Jackson.

CUSTARD PIE WITHOUT A CRUST

One pint milk, 3 eggs, beaten, 1 teaspoonful of cornstarch, $\frac{3}{4}$ cup of sugar, nutmeg, 2 tablespoonfuls of flour. Stir a smooth paste with the 2 tablespoonfuls of flour and a little milk, then put in the remainder of the milk. Then beat up the eggs, sugar, nutmeg, and cornstarch, when this is thoroughly beaten add this to the other mixture. Mrs. H. C. W.

PUMPKIN PIE

One pint strained pumpkin, 1 pint hot milk, 1 cup sugar, 1 teaspoonful cinnamon, 1 teaspoonful ginger, $\frac{1}{2}$ teaspoonful nutmeg, butter size of a walnut, salt to taste. Heat well until it steams, pour over 3 well beaten eggs, vanilla can be added. Fill pie crust and bake. Mrs. L. Reindel.

PUFF PASTE

Two eggs, 1 cup of flour, 1 pound of butter, 2 tablespoonfuls of water. Mix $\frac{1}{4}$ of the butter with the flour, eggs and water, roll, spread on the rest of the butter, fold over and over fold, and roll 5 or 6 times, place on ice roll and form with whatever shape is wished for patties.

Use winter wheat flour for pastry, spring wheat for bread.
Mrs. E. C. Jackson.

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PIE (Butterscotch)

Two tablespoonfuls butter melted in a pan; add 1 cup brown sugar, cook until it bubbles like candy. Have ready a custard made of 1 pint milk thickened with 2 tablespoonfuls flour or cornstarch, yolks of two eggs, 1 teaspoonful vanilla, a pinch of salt. Add this custard gradually to the boiling butter and sugar, beating and stirring until thick. Put into ready bake shell, cover with meringue made from the whites of the eggs.

Mrs. W. J. Hiller.

GREEN TOMATO MINCE MEAT

One peck green tomatoes. Chop tomatoes, and the juice that is taken from them is measured, and same portion of cold water put on them. Then heat slightly. This is then strained and the same amount of cold water poured on again. This is done a third time, but the last time bring it to a boil. Strain the water off and add 5 pounds brown sugar, 2 pounds raisins, 2 tablespoonfuls salt, 1 cup butter, 2 tablespoonfuls cinnamon, 1 tablespoonful cloves and 1 nutmeg. You may add $\frac{1}{2}$ peck apples to this. When cold add one cup of vinegar. Boil until thick.

Mrs. H. C. Wiesinger.

PRUNE PIE

One pound prunes, boiled, sweetened and stoned. Put same in baked pie crust and cover with whipped cream.

Ruth Kellner.

LEMON MERINGUE PIE

One and one-half cups milk, 1 cup sugar, 3 tablespoonfuls cornstarch, 2 eggs, juice of 2 lemons, grated rind of 1 lemon, few grains of salt, 1 pastry shell. Scald the milk and thicken with the sugar and cornstarch thoroughly mixed. Combine the egg yolks with 2 tablespoonfuls of the hot milk, and stir into the thickened mixture. Cook 10 minutes, remove from fire, add salt and beat thoroughly. When cold add the lemon juice and rind, pour into pastry shell and heap with a meringue made of the 2 egg whites and $\frac{1}{3}$ cup sugar. Brown for 10 minutes in a slow oven.

Mrs. Ernest F. Auch.

PUMPKIN PIE WITHOUT EGGS

One pint stewed pumpkin, 1 pint milk, $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ teaspoonful ginger, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoonful cloves, little salt.

Mrs. W. M. (Reindel) Weiss.

APPLE PIE WITH PINEAPPLE

After your crust is filled with sliced apples, put a thin layer of canned pineapple over them, add 1 cup sugar, cover with crust and bake.

Mrs. L. Reindel.

MOCK CHERRY PIE

One cup cranberries, $\frac{1}{2}$ cup raisins, boil 10 minutes in 1 cup water, add 1 cup sugar, 1 tablespoonful flour and 1 teaspoonful vanilla.
Mrs. E. Strubel.

RHUBARB PIE

One cup of rhubarb to $1\frac{1}{2}$ cups of sugar. Two eggs, some nutmeg, a little flour. Stew or scald rhubarb. Mix all together. Fill plate and bake. When done beat the white of one egg with 2 teaspoonfuls of powdered sugar, put on top and brown in oven.
Mrs. H. F. Norden.

PUMPKIN PIE

One and one-half cups stewed and strained pumpkin, 1 cup scalded milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful ginger (if desired), 1 egg. Beat egg slightly, then add ingredients in the order given. Line a pie plate with pastry, put on a rim, and pour in the mixture. Bake until mixture is firm and pastry well browned.
Mrs. F. J. Riley.

CRANBERRY PIE

One cup cranberries, chopped fine, 1 cup raisins, chopped, 1 scant cup sugar, 1 tablespoonful cornstarch mixed with sugar. Put all together with $\frac{1}{2}$ cup hot water. Bake in 2 crusts.
Mrs. W. M. (Reindel) Weiss.

LEMON PIE

One cup sugar, 1 pint water, let come to a boil, then add 2 tablespoonfuls cornstarch, dissolved in a little of the water (cold). When cool add yolks of 2 eggs (beaten), juice and rind of 1 lemon. Put in baked pie crust and beat whites of eggs for top.
Mrs. E. Strubel.

RAISIN PIE

One cup raisins, 1 cup sugar, 1 tablespoonful flour, butter, size of walnut, 1 tablespoonful vinegar, $1\frac{1}{2}$ cups boiling water, pinch of salt. Bake in double crust.
Mrs. A. Garrod.

DESSERTS

DESSERT (Called Egg on Toast)

Slice Sunshine cake $\frac{3}{4}$ in thick. Cover with whipped cream, with piece of apricot in center. It is most delicious and attractive.
Mrs. Hempel.

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PINEAPPLE SHORTCAKE

Place in a mixing bowl one egg, $\frac{3}{4}$ cup sugar, six tablespoonfuls of shortening. Cream well and then add 2 cups of flour, $\frac{1}{2}$ teaspoonful salt, 1 cup water, $\frac{1}{2}$ teaspoonful baking powder. Beat to mix thoroughly and then turn into a well greased and floured deep layer cake pan and bake in a moderate oven for 35 minutes. Cool and split; fill with grated pineapple and cover with whipped cream.

Mrs. L. Potter.

CHOCOLATE ECLAIRS

Put 1 cup water in saucepan, heat and add 4 tablespoonfuls lard. Sift 1 cup flour, $\frac{1}{4}$ teaspoonful salt and 2 teaspoonfuls sugar. Stir this all at once into boiling water and lard, and mix rapidly over fire until it gets nice and smooth. Remove from fire and break in 4 eggs, one at a time, beating well after each egg. Put on greased pans, shape like eclairs, and bake about $\frac{1}{2}$ hour in moderate oven. Do not open oven first 10 to 15 minutes. Fill with custard and frost with chocolate frosting. For cream puffs, shape round and fill with whipped cream and dust with powdered sugar.

Mrs. M. G. Marquardt.

CREAM PUFFS

Beat whites of 2 eggs until very stiff, add 1 cup sugar, beat well together and bake on waxed paper in very moderate oven. When done fill with chopped pineapple and whipped cream.

Mrs. W. Wendt.

BOULEVARD SPECIAL DESSERT

One-half pound English walnuts, $\frac{1}{4}$ pound dates, (cut fine), $3\frac{1}{2}$ tablespoonfuls cracker crumbs, 1 cup granulated sugar, 3 eggs (beaten separately), 1 teaspoonful Royal baking powder, mixed with cracker crumbs. Mix dates and nuts with sugar, add cracker crumbs, then add eggs. Bake in a slow oven $\frac{1}{2}$ hour. Cut in squares when cold and serve with whipped cream in sherbet glasses. This will serve 8 people.

Mrs. Otto Misch.

HARD SAUCE.

Two tablespoonfuls butter, 1 cup powdered sugar, 1 well beaten egg. Mix together, then add $\frac{1}{2}$ pint whipped cream.

Mrs. Himelhoch.

SAUCE

One cup sugar, $\frac{1}{2}$ cup butter, mix well. One tablespoonful flour, add water enough to fill medium bowl and let come to a boil. Add 1 tablespoonful brandy or vanilla.

Mrs. W. Russell.

CREAM PUFFS

One cup water, $\frac{1}{2}$ cup butter, 1 cup flour, 4 eggs, beaten one after another, and a little salt.

Ruth Kellner.

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CHOCOLATE CHARLOTTE (Dessert)

One tablespoonful Knox's granulated gelatine, $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup scalded cream, 2 squares unsweetened chocolate, 3 tablespoonfuls hot water, 1 cup powdered sugar, 1 pt. whipped cream, 1 teaspoonful vanilla. Soak gelatine in cold water, dissolve in scalded cream. Melt chocolate, add $\frac{1}{2}$ cup sugar to it and 3 tablespoonfuls boiling water, stirring until creamy, add to gelatine and stir until cool, then add whipped cream and vanilla. Pour this over sponge cake or lady fingers (10). Place in refrigerator for several hours, slice and serve with whipped cream.

Mrs. Himelhoch.

DATE PUDDING

Two eggs, 1 cup sugar, 1 cup chopped walnuts, 1 cup chopped dates, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup flour (scant), 1 teaspoonful baking powder. Bake in shallow pan in moderate oven for 30 minutes. Serve with whipped cream.

Mrs. Himelhoch.

CAKE PUDDING

Two cups stale cake crumbs are placed in buttered dish. Heat $2\frac{1}{2}$ cups milk to boiling point and add $\frac{1}{2}$ cup grated chocolate. Beat yolks of 3 or 4 eggs adding $\frac{3}{4}$ cup sugar, add to milk. Let come to boiling point, remove from fire, pour over crumbs in baking dish, add vanilla. Bake in moderate oven for 30 minutes, then take out and spread with raspberry jam and meringue. Put back into oven until brown, serve with whipped cream,

Mrs. Himelhoch.

BREAD CRUMB PUDDING

Two cups rolled bread crumbs, 1 cup cold water, 1 cup molasses, 1 egg, 1 cup raisins, 1 cup flour, 1 teaspoonful soda, 2 tablespoonfuls sugar, 1 cup peel, 1 cup walnuts. Steam 2 hours.

Mrs. G. Redmond.

WHITE ICE BOX CAKE

Cream $\frac{1}{2}$ pound butter and $\frac{1}{2}$ pound 4X sugar. Add beaten yolks of six eggs, $\frac{1}{2}$ pound almonds, blanched, browned and ground, vanilla, pinch of salt and beaten whites of six eggs. Eighteen Lady Fingers alternated with $\frac{3}{4}$ pound macaroons, and above mixture. Put in ice box for 36 hours. Cover with whipped cream and serve. This will serve 10 people.

Mrs. H. Shumacher.

MOCK MAPLE TAPIOCA

One-half cup minute tapioca, 1 cup dark brown sugar, 3 cups of hot water, pinch of salt and vanilla. Cook in double boiler 15 minutes, remove from fire and let it harden, serve with whipped cream.

Mrs. J. Brunke.

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SHREDDED WHEAT BISCUITS WITH STRAWBERRIES

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blue berries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

PRUNE WHIP

One pound prunes, $\frac{1}{2}$ pound raisins. Stew into as little water as possible or steam. When cool put through a food chopper. Beat whites of 5 eggs very stiff. Six teaspoonfuls of powdered sugar or more, 1 teaspoonful vanilla. Mix well and set dish in another large one containing hot water. Bake in slow oven for 35 minutes.

SAUCE

One cup sugar. Melt sugar in frying pan, stirring constantly until light brown. When all is melted, pour in 1 pint of hot milk. Cool slowly until caramel is dissolved. Wet 2 tablespoonfuls cornstarch in a little cold milk. Add to mixture, pinch of salt and one teaspoonful butter. Cook until thick.

Mrs. A. E.

SUET PUDDING

One and one-half cups suet, chopped fine, 1 cup molasses, 1 cup sour milk, 1 teaspoonful soda, 1 egg, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves; 3 cups flour, 1 cup raisins, nuts and figs, salt. Steam 3 hours. Water must not stop boiling under steamer. This will keep for weeks. Mrs. Frank Stankrauff.

PUDDING SAUCE

One and one-half cups brown sugar, $\frac{1}{2}$ cup butter, heaping tablespoonful flour, mixed well with the sugar. About 2 cups of boiling water, 2 teaspoonfuls vanilla or other flavoring. Boil just a minute or two.

Mrs. Frank Stankrauff.

DATE PUDDING

Three eggs, $\frac{3}{4}$ cup sugar, 6 tablespoonfuls flour, $1\frac{1}{2}$ cups dates, 3 teaspoonfuls baking powder, 1 tablespoonful butter, 1 cup nut meats. Bake in square flat tin in moderate oven.

Mrs. E. R. Germer.

APPLE TAPIOCA

Cook $\frac{1}{2}$ cup of Pearl tapioca in 4 cups boiling water until transparent, add $\frac{1}{2}$ teaspoonful salt and grated rind of 1 lemon. Core and pare 8 apples; arrange in deep baking dish, fill cavities with sugar ($\frac{3}{4}$ cup for all), and a few drops of lemon juice. Pour over tapioca and bake in a moderate oven until apples are tender. Dot over one tablespoonful of butter before removing from oven. Serve hot or cold with sweet cream.

Mrs. F. C. Veith.

TAPIOCA PUDDING

One-half cup Minute tapioca, 2 cups cold water, 2 cups brown sugar, pinch of salt. Soak tapioca in the water $\frac{1}{2}$ hour, then add sugar and salt. Bake or boil slowly, until it becomes thick. Serve warm with cream. Mrs. J. N. Ostrander.

RICE DELIGHT

One cup boiled rice, $\frac{1}{2}$ cup sugar, 1 cup shredded pineapple, $\frac{1}{2}$ pint of whipping cream. Put sugar, pineapple and rice together. Whip cream and beat pineapple, rice into cream. Serve cold. Mrs. H. C. W.

CHERRY PUDDING

Two eggs beaten lightly, add $\frac{3}{4}$ cup milk, $\frac{1}{2}$ teaspoonful salt, 1 tablespoonful melted butter, $1\frac{1}{2}$ cups flour, 2 level teaspoonfuls baking powder, 2 tablespoonfuls sugar. Beat thoroughly, spread in greased oblong pan. Put 2 pounds pitted sour cherries on top, sprinkle little sugar and cinnamon over and bake in quick oven about 25 minutes. Serve with cream or hard sauce. Peaches or apples can be used same as cherries, dot with butter before baking. Mrs. G. J. Reindel.

MAPOLINE TAPIOCA

Cook one quart of milk, two tablespoonfuls of Minute tapioca; $\frac{1}{2}$ cup of sugar in double boiler for 15 minutes, stirring frequently, thicken with 2 egg yolks; remove from fire and add 1 teaspoonful of Mapoline. Beat egg whites, and add pudding to egg whites. Serve with apple snow.

Apple Snow—Grate one apple; add 1 cup of sugar, one egg white; beat until stiff. Mrs. H. E. Stendell.

MAPLE CREAM MOUSSE

One cup maple syrup, 4 yolks of eggs, 1 pint cream. Stir the beaten yolks of eggs into syrup and cook for fifteen minutes in double boiler, when cool add the cream whipped. Pack in a freezer and let stand for five hours. Mrs. J. W. Bischoff.

SUET PUDDING

One cup beef suet, 1 cup raisins or dates, 1 cup sweet milk, 1 cup molasses, 2 teaspoonfuls soda in hot water, 1 teaspoonful of salt. Flour to make batter rather thick. Steam $1\frac{1}{2}$ hours. Serve with butter sauce or lemon. Mrs. J. W. Bischoff.

DATE WALNUT PUDDING

Two eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup milk, 2 tablespoonfuls flour, 1 teaspoonful Royal baking powder, 1 cup chopped dates, $\frac{1}{2}$ cup chopped walnuts. Bake in a buttered baking dish about 20 or 30 minutes in a slow oven. Try with straw.

SAUCE FOR PUDDING

Boil together, 1 cup sugar, 2 cups water and 1 tablespoonful butter. Thicken with a tablespoonful of cornstarch. Mrs. W. J. Hiller.

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CARROT PUDDING

One cup carrots, grated, 1 cup raw potatoes, grated, 1 cup suet, chopped, 1 cup raisins, 1 cup currants, 1 cup dark brown sugar, $1\frac{1}{2}$ cups flour, 1 teaspoonful cinnamon, 1 teaspoonful allspice, 1 teaspoonful cloves, 1 level teaspoonful soda dissolved in hot water. Steam 3 hours. Mrs. Walter Russell.

BREAD PUDDING

Soak 2 teacups of bread crumbs into 1 quart of milk 1 hour. Separate the white and yolks of 4 eggs, setting whites in cool place until needed. Beat the yolks with $\frac{1}{2}$ cup of sugar and add the grated rind of a lemon. At the end of the hour mix this with bread crumbs and milk. Put in a greased pudding dish and bake in a moderate oven for 1 hour 15 minutes. Before pudding is done, beat the whites of eggs to a stiff froth, add very quickly and lightly, $\frac{1}{2}$ cup sugar and juice of lemon and spread over top of pudding. Return to oven and brown delicately.

Mrs. H. C. Wiesinger.

CORN STARCH PUDDING

Beat whites of 3 eggs to a stiff froth. Dissolve 2 tablespoonfuls corn starch in a little cold milk saved from pint of milk which is quantity used for the pudding. Stir level half teacup full of sugar and pinch of salt in the remainder of the pint. Put this into double boiler. When it comes to a boil, stir in the corn starch previously dissolved, and stir constantly for a few minutes when it will become a perfectly smooth paste. Now add the beaten whites of eggs and stir a few moments longer until these are cooked. Flavor with vanilla and pour in a mold which you have wet with cold water. Make a custard of yolks of eggs, $\frac{1}{2}$ cup sugar and 1 pint of milk. Serve custard with pudding. Very good.

Mrs. H. C. Wiesinger.

PRUNE AND ORANGE WHIP

One cup of boiling water, 1 cup of prune juice, $\frac{3}{4}$ cup of sugar, $\frac{3}{4}$ cup of chopped prunes, $\frac{1}{2}$ cup orange pulp, 2 tablespoonfuls lemon juice, 2 tablespoonfuls Knox's gelatine. Soften gelatine in a little cold water, dissolve in boiling water. Add prune juice and sugar. When cool add prunes and orange pulp and lemon juice. When it starts to jell, beat until foamy. Set aside to cool. Serve with whipped cream.

Mrs. H. C. Wiesinger.

FRUIT SHERBET

One-half envelope Knox Sparkling Gelatine (scant measure), $1\frac{1}{2}$ cups sugar, 1 orange, 3 cups rich milk, 1 lemon. Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of milk for five minutes, and dissolve by standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add the fruit juice and sugar, and fruit of any kind if desired. This makes a large allowance for five persons.

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DATE PUDDING

One cup sugar, 1 cup dates, 1 cup graham flour, $\frac{1}{2}$ cup English walnuts, 1 quart water. Boil sugar and dates up first, then add flour. Boil up for a few moments and add nuts last. Serve with whipped cream.

Mrs. H. C. Wiesinger.

CHOCOLATE PLUM PUDDING

One envelope Knox Sparkling Gelatine, $\frac{3}{4}$ cup cold water, 1 cup sugar, $\frac{1}{2}$ teaspoonful vanilla, 1 cup seeded raisins, $\frac{1}{2}$ cup dates or figs, if desired, $\frac{1}{4}$ cup sliced citron or nuts, as preferred, $\frac{1}{2}$ cup currants, $1\frac{1}{2}$ squares chocolate, 1 pint milk, pinch salt. Soak gelatine in cold water five minutes. Put milk in double boiler, add melted chocolate, and when scalding point is reached add sugar, salt, and soaked gelatine, and remove from fire, and when mixture begins to thicken add vanilla, fruit and nut meats. Turn into mold, first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened, and flavored with vanilla.

NUT FRAPPE

One-half envelope Knox Sparkling Gelatine, $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup sugar, 1 cup cooked pineapple and strawberries, 1 cup cream, $\frac{3}{4}$ cup milk, white of one egg, 1 cup chopped nuts. Soak gelatine in the cold water 5 minutes and dissolve over hot water. Add dissolved gelatine to cream, milk and sugar and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces, also the chopped nuts. Serve ice cold in sherbet glasses.

LEMON SPONGE OR SNOW PUDDING

One-half envelope Knox Sparkling Gelatine, $\frac{1}{4}$ cup cold water, 1 cup boiling water, $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup lemon juice, whites of two eggs. Soak gelatine in cold water 5 minutes, dissolve in boiling water, add sugar, lemon juice and grated rind of 1 lemon, strain, and set aside; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Pile by spoonfuls on glass dish. Chill and serve with boiled custard. A very attractive dish may be prepared by coloring half the mixture red.

MAPLE SPONGE

One envelope Knox Sparkling Gelatine, $1\frac{1}{2}$ cups cold water, 2 cups brown or maple sugar, $\frac{1}{2}$ cup hot water, whites of 2 eggs, 1 cup chopped nut meats. Soak gelatine in cold water 5 minutes. Put sugar and hot water in saucepan, bring to boiling point and let boil ten minutes. Pour syrup gradually on soaked gelatine. Cool, and when nearly set, add whites of eggs beaten until stiff, and nut meats. Turn into mold, first dipped in cold water, and chill. Serve with custard made of yolks of eggs, sugar, a few grains of salt, milk and flavoring.

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CAKES

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DATE CAKE

One cup sugar, 1 tablespoonful lard, 1 tablespoonful butter, 1 egg, 1 package dates cut in half. Pour over 1 cup hot water in which 1 teaspoonful soda has been dissolved. One and three-quarters cups flour, $\frac{1}{2}$ cup English walnuts. Bake slowly for about $\frac{3}{4}$ hour.

CREAM SAUCE FOR DATE CAKE

One cup sugar (powdered), 2 level tablespoonfuls butter, yolk of one egg. Mix and add to this $\frac{1}{2}$ pint of whipped cream. Pour over slice of cake. Mrs. H. C. W.

MARSHMALLOW CAKE

One and one-half cups of sugar, 1 cup rich sour cream, 1 teaspoonful soda, 1 teaspoonful vanilla, 2 cups of flour, 2 eggs well beaten. Bake in layers. Take from tin and place split marshmallows run together, place one layer above the other and serve warm.

Mrs. E. C. Jackson.

TUTTI FRUTTI CAKE

Make the same as marshmallow, fill with the following: Spread first thickly with quince jelly, then 1 cup ground raisins, $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ cup grated cocoanut mixed with two tablespoonfuls sugar, and the white of 1 beaten egg. Cover top with boiling icing. Delicious.

Mrs. E. C. Jackson.

FRUIT CAKE (FINE FOR WEDDING CAKE)

Two cups light brown sugar, 1 cup shortening (butter and lard), $\frac{1}{4}$ teaspoonful cloves, 2 teaspoonfuls cinnamon, 1 teaspoonful cardamon, $\frac{1}{2}$ teaspoonful nutmeg. Cream all together, add 4 eggs, 1 cup sour milk with 1 teaspoonful soda, 4 cups flour, 1 pound raisins, $\frac{1}{2}$ pound citron peel, $\frac{1}{4}$ pound orange and lemon peel, rind of 1 lemon, $\frac{1}{2}$ cup walnut meats. Bake in moderate oven 1 hour. Maraschino cherries, $\frac{1}{4}$ pound each of pineapple, figs and dates can be added.

Mrs. L. Reindel.

BACKWARD LAYER CAKE

Two cups sifted flour, 1 cup sugar, 2 teaspoonfuls (heaping) Royal baking powder. Sift all together, then beat two eggs and add to flour and sugar. Then beat in 1 cup milk and 12 teaspoonfuls melted butter. Beat all together.

Mrs. W. J. Hiller.



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SPONGE CAKE

Three eggs, $\frac{1}{2}$ cup warm water, $1\frac{1}{2}$ cups sugar, $1\frac{3}{4}$ cups flour, $1\frac{1}{2}$ teaspoonfuls Royal baking powder, juice and rind of $\frac{1}{2}$ lemon pinch of salt. Mix baking powder in $\frac{1}{2}$ cup flour. Add last. Beat eggs 2 minutes, add sugar and beat 5 minutes. Put in flour, beat two minutes, then water, beat one minute. Balance of flour, lemon and salt, beat one minute. Bake either in layer or loaf. If in layer use whipped cream filling.

Mrs. Row

SPONGE CAKE

Take 3 eggs and beat 1 minute, add $1\frac{1}{2}$ cups sugar, beat 5 minutes, then add 1 cup sifted flour and beat another minute. Add $\frac{1}{2}$ cup water, pinch of salt, another cup of sifted flour mixed with 2 teaspoonfuls baking powder, 1 teaspoonful lemon or vanilla flavoring. Bake in moderate oven.

Mrs. H. F. Norden.

SPONGE CAKE

Cream together 1 cup sugar and 4 egg yolks. Add 3 tablespoonfuls warm water. Sift 1 cup flour, $\frac{1}{2}$ teaspoonful salt, $1\frac{1}{2}$ teaspoonful cornstarch, 1 teaspoonful baking powder three times, then add to above mixture. Last fold in whites of 4 eggs beaten stiff and vanilla. Can be baked in two layers or round sponge cake tin.

Mrs. F. R. Burdick.

SPONGE CAKE

Beat the yolks of 3 eggs until light, add gradually 1 cup of sugar and continue beating. Add 1 cup flour sifted with 1 teaspoonful baking powder, $\frac{1}{8}$ teaspoonful salt, 2 tablespoonfuls hot water, beating meanwhile, then fold in the stiffly beaten whites of 3 eggs and 1 tablespoonful lemon juice. Bake 20 minutes in a moderate oven.

Mrs. F. C. Veith.

SPONGE CAKE

Six eggs beaten separately, add $1\frac{1}{2}$ cups of sugar to yolks, 6 tablespoonfuls cold water, $1\frac{1}{4}$ cups of flour, 2 teaspoonfuls baking powder, 2 teaspoonfuls corn starch, little salt and flavoring, last of all fold in whites of eggs. Bake 1 hour, slow fire.

Mrs. J. Brunke.

QUICK SPONGE CREAM CAKE

Two-thirds cup granulated sugar, 2 eggs, 5 tablespoonfuls boiling water, 1 cup sifted flour, with 2 level teaspoonfuls of baking powder and a pinch of salt. Lemon or vanilla flavor. Beat eggs and sugar to a cream, add water, then other ingredients and bake. Serve with whipped cream.

Mrs. N. Schuknecht.

SUNSHINE CAKE

Six eggs, 1 cup sugar, 1 cup flour, $\frac{3}{4}$ teaspoonful cream of tartar, pinch of salt, 1 teaspoonful vanilla, sift sugar 4 times, sift flour 7 times. Beat whites after adding pinch of salt, when half beaten add cream of tartar, add sugar, then beat well, then add yolks well beaten, fold in flour and last vanilla. Bake in moderate oven 55 minutes in ungreased tin.

Mrs. A. E. Hempel.

BLITZ-TORTE

Cream $\frac{1}{2}$ cup butter with $\frac{1}{2}$ cup sugar, add 4 egg yolks (beaten), 5 tablespoonfuls milk, 1 cup flour, 1 teaspoonful baking powder and 1 teaspoonful vanilla. Put into two tins. Beat 4 egg whites until very stiff and dry, add $\frac{3}{4}$ cup sugar, beat again and put on top of dough. Strew $\frac{1}{4}$ pound chopped blanched almonds over it and bake about 30 minutes in slow oven. Put this custard between layers: Boil 1 cup milk with $\frac{1}{2}$ cup sugar, add 1 tablespoonful cornstarch (dissolved in milk) and a piece of butter, stir in 1 beaten egg. Remove from fire and add vanilla. Requires no frosting.

Mrs. M. G. Marquardt.

BROD TORTE

Cream 2 cups sugar with 1 small cup butter, add 2 teaspoonfuls cinnamon, $\frac{1}{4}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful nutmeg, 1 grated lemon rind, 4 egg yolks, 2 squares bitter chocolate (melted), 1 cup milk, 1 cup bread crumbs, mix this all. After flour has been sifted add 2 cups and $\frac{1}{4}$ pound chopped almonds (other nuts can be used), 2 teaspoonfuls baking powder, stir well and fold in the beaten whites of 4 eggs. Bake $\frac{3}{4}$ to 1 hour. Frost with chocolate frosting.

Mrs. L. Reindel.

ALMOND TORTE

One and a quarter cups sugar, 8 eggs, rind of 1 lemon, $\frac{1}{2}$ pound almonds, pinch of salt. Do not blanch almonds. Beat sugar and yolks of eggs and rind of lemon until creamy. Almonds must be put through an almond grinder. Beat whites of eggs stiff, then add almonds gradually and whites of eggs, but do not beat. Bake from 45 minutes to 1 hour in a moderate oven. Put in angel food tin. Do not grease.

Mrs. H. C. Wiesinger.

WALNUT TORTE (VERY GOOD)

Seven eggs, 7 rounding tablespoonfuls of sugar, 7 rounding tablespoonfuls of fine ground and sifted bread crumbs, 7 rounding tablespoonfuls of finely ground walnuts, $\frac{1}{4}$ teaspoonful of cinnamon and cloves. Beat yolks of eggs and sugar until very light, then add walnuts and spices. Then alternately add bread crumbs and stiffly beaten whites of eggs. Bake in slow oven until done. This makes medium sized loaf, or a two layer cake.

Mrs. Fleming.

Where recipes call for Gelatine use Knox Gelatine.

DATE TORTE

Six yolks of eggs (beaten light), 1 cup of powdered sugar, $\frac{3}{4}$ pound cut dates, $\frac{1}{2}$ pound cut walnuts, 1 cup bread crumbs mixed with 1 teaspoonful baking powder, 1 teaspoonful vanilla. At last fold in froth of 6 eggs. Bake in two layers for 30 minutes in moderate oven. Whipped cream on top.

Edith Kreinheder.

NUT TART

Two level cups of chopped English walnuts, one-half pound toasted coffee-cake; 4 eggs, separated, 1 level cup sugar, 1 level teaspoonful of baking powder, 1 level teaspoonful of powdered cinnamon, 1 level teaspoonful of powdered cloves, whipped cream, marshmallow or boiled icing. Chop and roll nuts and roll coffee-cake, or put it through a food-chopper. Beat yolks of eggs and sugar together for ten minutes, add coffee-cake mixed with baking powder and spices, now add nut meats and whites of eggs stiffly beaten. Mix carefully and divide into two well-greased layer-cake tins. This nut tart takes ten minutes to bake in a moderate oven and it should not be permitted to bake too long. When tart has cooled, either a boiled icing, or whipped cream sweetened and flavored with vanilla extract may be used between layers and on top. Sufficient for six to eight persons.

Mrs. O. C. Kreinheder.

CUSTARD CAKE

One-half cup sugar, $\frac{1}{2}$ cup butter (scant), 4 egg yolks, 4 table-spoonfuls milk, 1 cup flour, 1 teaspoonful vanilla, 1 teaspoonful Royal baking powder. Beat whites of 4 eggs, then add 1 scant cup of granulated sugar and spread over the dough, when in tins, and sprinkle with shredded almond, then bake in slow oven about 20 or 30 minutes. Put custard filling between the layers. This makes a two layer cake.

Mrs. Fleming.

ANGEL FOOD

Beat 1 cup egg whites (about 8 or 9) with $\frac{1}{2}$ teaspoonful salt until frothy. Add 1 teaspoonful cream of tartar and beat until stiff, but not dry. Have ready 1 cup sugar sifted several times and 1 cup pastry flour sifted 4 times. Fold sugar, flour and 1 teaspoonful vanilla into egg whites. Turn into an ungreased pan with a tube in the center. Have the oven moderately warm. Set a pan of hot water on bottom of oven. It must not brown the first 25 minutes of baking. If it does begin to brown, turn the gas off entirely or open oven door wide for 2 minutes. This will cool any oven. The next 15 minutes increase heat and cake must rise and brown. Allow 40 minutes time in all. Turn off gas and allow cake to remain in oven until it shrinks to original level. Remove from oven, invert on a rack and let cake cool in the pan.

Mrs. H. C. Wiesinger.

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CHOCOLATE CAKE

One cup sugar, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{4}$ cup sour milk, 1 small teaspoonful soda, $1\frac{1}{4}$ cup flour, $\frac{1}{2}$ teaspoonful baking powder, 2 squares bitter chocolate, $\frac{1}{2}$ cup hot water, 1 teaspoonful vanilla. Beat butter and sugar to cream, add well beaten egg, stir in soda dissolved in milk, sift baking powder in flour, melt chocolate and stir well, then add hot water and vanilla last.

Mrs. W. Knoll.

GOLD CAKE

Yolks of 8 eggs, $1\frac{1}{4}$ cups granulated sugar, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup water, $2\frac{1}{2}$ cups Swan's Down Cake flour, 2 heaping teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful lemon extract. Sift flour once, then measure, add baking powder and sift three times, cream butter and sugar thoroughly, beat yolks to a stiff froth, add this to creamed butter and sugar, and stir thoroughly through, add flavor, water, then flour and stir very hard. Put in a slow oven at once, will bake in 30 to 40 minutes. Invert immediately it is taken from oven, let hang until cold. Can be used as layers with any kind of filling desired.

Mrs. H. F. Hoffmeyer.

LADY BALTIMORE CAKE

Cream 2 cups sugar and 1 scant cup butter, add 4 eggs, beat thoroughly, add 1 cup cold boiled grated potatoes, $\frac{1}{2}$ cup cut walnut meats, $\frac{1}{4}$ cake baker's chocolate grated, 1 teaspoonful ground cinnamon, $\frac{1}{2}$ cup sweet milk, 2 cups sifted flour, $\frac{1}{2}$ teaspoonful salt and 2 teaspoonfuls baking powder. Stir well and bake in slow oven 1 hour.

Mrs. Geo. J. Reindel.

DRIED APPLE CAKE

Two cups dried apples soaked over night. Chop fine and add molasses and sugar 1 cup each. Boil $\frac{1}{2}$ hour, let cool, then add 1 cup shortening, $\frac{1}{2}$ cup warm water, 2 teaspoonfuls soda, 1 egg, 3 cups flour, salt, spices, citron and raisins. Bake slowly about 1 hour.

Mrs. Frank Stankrauff.

PRINCE OF WALES CAKE

One cup sugar, $\frac{1}{2}$ cup lard and butter, 1 small teaspoonful salt, $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful cinnamon, 2 tablespoonfuls molasses, 1 cup sour milk, $\frac{1}{2}$ teaspoonful soda, 1 cup raisins, 1 cup nut meats, 2 eggs.

FROSTING

One cup confectioner's sugar, enough butter to mix in. Raisins and nut meats chopped and put with sugar.

Mrs. L. Potter.

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

SPICE CAKE

Three-quarters cup brown sugar, $\frac{1}{2}$ cup shortening, $\frac{1}{4}$ cup molasses, 1 cup sour milk, $\frac{1}{2}$ teaspoonful soda, 2 cups flour, $\frac{1}{2}$ teaspoonful baking powder, 1 cup raisins, spices.

Mrs. Frank Stankrauff.

ANGEL FOOD

Whites of 10 eggs, 1 cup flour, $1\frac{1}{4}$ cups sugar, $\frac{1}{2}$ teaspoonful cream of tartar. A pinch of salt added to the eggs before beating. Add cream of tartar when half beaten. Stir in sugar when whites are beaten stiff, then flour very lightly. Add vanilla. Sugar and flour must be sifted five times.

Mrs. E. R. Germer.

ANGEL FOOD CAKE

One and one-third cups egg whites, 1 cup flour, $1\frac{1}{4}$ cups sugar, 1 teaspoonful cream of tartar, 1 teaspoonful vanilla. Beat egg whites with a wire egg whip until $\frac{1}{3}$ stiff, add cream of tartar and beat until $\frac{2}{3}$ stiff, add vanilla, beat until stiff, add sugar slowly (this should require about 10 minutes), then add flour slowly (this should require 20 minutes). Bake in a tube tin 1 hour.

Mrs. Armstrong.

PLAIN WHITE CAKE

One-half cup butter, 1 cup sugar, 2 cups Swan's Down Cake flour, 3 teaspoonfuls Royal baking powder, 2 eggs, $\frac{2}{3}$ cup milk, $\frac{1}{2}$ teaspoonful flavoring extract. Cream butter and sugar, add eggs, beat again. Add milk, last add flour in which baking powder has been sifted. Bake in moderate oven 35 or 40 minutes.

Mrs. E. L. Rink.

ICE BOX CAKE

Three bars German sweet chocolate. Dissolve in $3\frac{1}{2}$ tablespoonfuls water, put in double boiler to melt. Two tablespoonfuls granulated sugar stirred in yolks of six eggs beaten in one at a time. Heat until it thickens, but do not boil. Two teaspoonfuls of vanilla and a pinch of salt. Fold in the beaten whites of 6 eggs. Two and one-half dozen lady fingers. Put in layer of chocolate, then lady fingers, then chocolate until used up. Put in ice box over night, or for several hours, and serve with whipped cream.

Ruth Kellner.

ANGEL CAKE

Whites of 6 eggs beaten stiff, $\frac{1}{2}$ cup flour, 1 level tablespoonful of cream of tartar, $\frac{2}{3}$ cup sugar. Sift sugar and flour and cream of tartar together four times, then add gently to beaten whites. One teaspoonful vanilla.

Mrs. F. Korneffel.

ICE BOX CAKE

Split 18 lady fingers. Line bread pan with waxed paper and put lady fingers around side of pan. One-half pound Dots sweet chocolate, 3 tablespoonfuls boiling water, melt together in double boiler, cool and add 2 tablespoonfuls sugar, 4 egg yolks beaten, and 4 egg whites beaten stiff. Put layer of cake and layer of mixture in pan until full. Let stand in ice box 24 to 48 hours if possible. Turn out and cut slices. Serve with whipped cream.

Mrs. Alvin Sherman.

HERMIT SPICE CAKE

One and one-half cups light brown sugar, 1 cup shortening, 2 eggs beaten light, 1 cup sour milk, 2 cups flour, 1 teaspoonful cinnamon, 1/3 teaspoonful cloves, 1 teaspoonful vanilla, 1 teaspoonful soda put in milk, 1/2 cup chopped nuts, 1 cup raisins. Mix according to regular cake method.

Mrs. F. Wendt.

MOLASSES CAKE

One and one-half cups molasses, 1 cup sour milk, 3 cups flour, 1 tablespoonful butter, 2 eggs, 1 teaspoonful soda.

Mrs. E. L. Rink.

JELLY ROLL

Three eggs, 1 1/2 cups sugar, 1 1/2 cups flour, 2 teaspoonfuls Royal baking powder, 1/2 cup boiling water, few drops lemon juice. Beat whites and yolks separately, then beat them together, add sugar and beat again. Add flour and baking powder. Last add hot water. Beat vigorously and pour into a large dripping pan and bake in moderate oven.

Mrs. E. L. Rink.

SNOW FLAKE CAKE

Two cups sugar, 3 cups flour, 1 cup sweet milk, 1/2 cup butter, 3 eggs, 2 teaspoonfuls Royal baking powder.

Mrs. Schumacher.

FRUIT CAKE

One pound butter, 1 pound sugar, 12 eggs, 1 pound raisins, 1/2 pound citron, 1 pound walnuts cut moderately fine. The grated rind and part of the juice of 1 orange and 1 lemon. One-half pint of liquor either whiskey or brandy. Cream the butter and sugar thoroughly, add the eggs well beaten, then from the 1 pound flour take sufficient flour to flour the fruit thickly. Stir it into the mixture, put flour in last and reserve when pouring the liquor in, enough to pour over cake when in the pan.

Ruth Kellner.

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EASY DEVIL'S FOOD CAKE

Two cups brown sugar, $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup shortening, 1 cup sour milk or cream, $2\frac{1}{2}$ cups flour. Mix until smooth, then add 1 teaspoonful soda in $\frac{1}{2}$ cup of hot water. Stir all together and bake in two layers.

Mrs. W. J. Hiller.

SUNSHINE CAKE

Beat yolks of 4 eggs, 1 cup sugar, 3 tablespoonfuls water, $1\frac{1}{2}$ tablespoonfuls cornstarch. Put cornstarch in cup, then fill remainder of cup with flour. Add $1\frac{1}{2}$ teaspoonfuls baking powder, $\frac{1}{4}$ teaspoonful salt, 1 teaspoonful lemon or vanilla. Beat whites of 4 eggs stiff and fold in. Bake about $\frac{1}{2}$ hour in slow oven. Sift flour, cornstarch and baking powder and salt together twice.

Mrs. J. T. Willits.

CHOCOLATE CREAM CAKE

Three eggs beaten separately, $2\frac{1}{2}$ cups flour, $1\frac{3}{4}$ cups sugar, 1 cup sweet milk, 1 scant cup butter, 2 level teaspoonfuls baking powder, $\frac{1}{4}$ pound chocolate, 1 teaspoonful vanilla. Filling— $\frac{1}{2}$ cup cream, $1\frac{1}{2}$ cup brown sugar, beat with this 2 tablespoonfuls butter.

Mrs. Sonneman.

GINGER BREAD

One cup Duff's molasses, 1 cup sour milk, $\frac{1}{2}$ cup shortening, 1 cup white sugar, 2 eggs, 1 level teaspoonful soda, little salt, 1 tablespoonful ginger, $\frac{1}{2}$ teaspoonful nutmeg, $2\frac{1}{4}$ cups flour.

Mrs. Himelhoch.

CRUMB GINGER BREAD

Four tumblers flour, 1 cup butter, rub this fine as for pie crust, add 2 cups sugar, mix together and save 2 cups of this mixture. Into the remaining stir 2 eggs, 1 cup sour milk, 1 teaspoonful soda, $\frac{1}{2}$ grated nutmeg, $\frac{1}{2}$ teaspoonful cinnamon and 1 teaspoonful of ginger. Crisco may be used for shortening. Sprinkle bottom of pan with part of remaining crumb mixture, pour in the batter and the remaining crumb mixture over top. When cold cut in squares and pack away.

Mrs. J. W. Bischoff.

NEVER FAIL QUICK DEVIL'S FOOD CAKE

Mix following in order given: 1 egg yolk, 1 cup sugar, 2 tablespoonfuls butter, $\frac{1}{4}$ cup nut meats, $\frac{1}{3}$ cup cocoa dissolved in $\frac{1}{2}$ cup boiling coffee or water, $\frac{1}{2}$ cup sour milk or boiling water, $1\frac{1}{2}$ cups sifted flour, add $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful cinnamon, 1 teaspoonful baking powder, 1 level teaspoonful soda, add a little flavoring. Bake in Pyrex utility dish, frost with either a boiled white or chocolate frosting.

Mrs. Geo. J. Reindel.

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MOCK ANGEL FOOD

One cup flour, 1 cup sugar, 3 teaspoonfuls Royal baking powder, 1 cup hot milk, whites of two eggs, flavoring. Sift flour, sugar and baking powder 3 times and stir into it the hot milk. Beat whites of eggs stiff and fold in at last. Bake in slow oven.

Mrs. J. W. Bischoff.

MOCHA CAKES

One and one-half cups flour, one cup sugar, 2 teaspoonfuls baking powder, Royal, $\frac{1}{3}$ cup butter or less, 2 eggs (not beaten). Sift all dry ingredients 2 or 3 times. Have butter soft, not melted, put in cup, put in eggs, fill with milk. Pour wet ingredients on dry and beat hard. Bake in flat tin.

MOCHA FROSTING

One pound powdered sugar, about $\frac{1}{2}$ pound butter, (mix well). Cut cakes in oblong pieces 2 inches long and 1 inch wide. Spread frosting on all sides, and roll in ground peanuts.

Mrs. G. T. Brufloft.

ANGEL GINGERBREAD

One-quarter cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup butter, $1\frac{1}{8}$ cup flour, 1 level teaspoonful soda, $\frac{1}{2}$ cup boiling water, $\frac{1}{4}$ teaspoonful cinnamon. Cream butter and sugar, add molasses, flour sifted with soda, and cinnamon. Mix thoroughly and add boiling water last. Bake in a moderate oven. For a good dessert serve hot with whipped cream.

Mrs. A. Johnske.

DEVIL'S FOOD

One cup of cocoa, 1 teaspoonful baking soda, 1 cup of boiling water, mix well and let cool, 1 cup of sugar, $\frac{1}{2}$ cup of butter, 2 eggs, $\frac{1}{2}$ cup of sour milk, 2 cups of flour, 2 teaspoonfuls baking powder, little salt, little flavoring, last of all add cocoa, mix well and bake.

Mrs. J. Brunke.

CARROT CAKE

Eight eggs, $\frac{3}{4}$ pound of powdered sugar, 14 ounces of grated almonds, 10 ounces of grated red carrots, 2 ounces of flour, 2 teaspoonfuls of Royal baking powder, rind of 1 grated lemon. The yolks, lemon and sugar are to be beaten 10 minutes then put in nuts, carrots, and last of all the flour, baking powder, and beaten white of egg folded in. Bake in a moderate oven for an hour. It is best to bake it a day or two before use.

Mrs. Glaser.

GRAHAM CRACKER CAKE

One cup sugar, 1 cup butter creamed, 2 egg yolks stirred in next; 1 cup milk, 29 graham crackers rolled and sifted, 2 teaspoonfuls baking powder, $\frac{1}{4}$ pound chopped almonds or nuts. Add beaten whites of eggs last, with baking powder, crackers and nuts.

Mrs. A. Eichbauer.

PRUNE CAKE

One and one-quarter cups sugar, $\frac{3}{4}$ cups butter, 3 eggs, $\frac{3}{4}$ cup sour milk, 2 level teaspoonfuls baking soda, 1 cup of prunes, cooked and chopped, 1 teaspoonful vanilla, 2 cups flour.

Mrs. A. Eichbauer.

APPLE SAUCE CAKE

One cup sugar, $\frac{1}{2}$ cup butter, 1 cup cold unsweetened apple sauce, 1 cup seeded raisins, 2 cups flour, 1 teaspoonful soda, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful nutmeg, 3 table-spoonfuls hot water. Cream butter and sugar, dissolve soda in hot water and mix thoroughly with strained apple sauce. Combine the two mixtures and add flour sifted with spices, and the raisins. Bake in moderate oven about $\frac{3}{4}$ hour.

Mrs. A. Johnske.

BLUE BERRY CAKE

Three cups of flour, 1 cup of milk, 2 cups of blueberries, 1 cup of sugar, 1 egg, 1 tablespoonful butter, 2 teaspoonfuls Royal baking powder.

Mrs. H. F. Hoffmeyer.

FRUIT CAKE

One cup butter, 2 cups sugar, 1 cup molasses, 1 cup of cream, 4 eggs, 1 pound raisins, 1 pound currants, 1 teaspoonful soda, $3\frac{1}{2}$ cups flour. Spice to taste and lemon, orange or citron peel and nuts if preferred.

Mrs. H. F. Hoffmeyer.

DATE CAKE

Six eggs, 2 cups sugar, 2 cups flour, $\frac{1}{2}$ teaspoonful Royal baking powder, 2 cups chopped walnuts, 2 cups chopped dates, pinch of salt. Bake in moderate oven.

Mrs. J. Hornik.

COCOA CAKE

Two cups brown sugar, $\frac{1}{2}$ cup lard, 2 table-spoonfuls cocoa, dissolved in $\frac{1}{2}$ cup of boiling water, 1 teaspoonful soda dissolved in $\frac{1}{2}$ cup of sour milk, 2 eggs, little salt, 2 cups flour.

Mrs. T. Jacob.

COFFEE SPICE CAKE

One-half cup butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup strong coffee, 2 cups flour, $1\frac{1}{2}$ teaspoonfuls Royal baking powder, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls mixed spices.

Mrs. Riehl.

APPLE SAUCE CAKE

One cup brown sugar, 1 cup molasses, $\frac{1}{2}$ cup shortening, 1 egg, 1 cup apple sauce, 1 pinch salt, little nutmeg, 1 cup raisins, $2\frac{1}{2}$ cups flour, 2 teaspoonfuls hot water, 1 teaspoonful cinnamon, 2 teaspoonfuls soda in a little hot water.

Mrs. L. Potter

CINNAMON CHOCOLATE CAKE

One-half cup of butter, 1 cup of sugar (granulated), 2 eggs well beaten, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoonful of Royal baking powder, $2\frac{1}{2}$ teaspoonfuls of cinnamon, $2\frac{1}{2}$ teaspoonfuls of chocolate, pinch of salt. Add the spice at last.

Mrs. Glaser.

LEMON QUEEN CAKE

One-half cup butter, 1 cup sugar, 4 egg yolks, grated rind 1 lemon, 2 tablespoonfuls lemon juice, 1 cup flour, 2 teaspoonfuls Royal baking powder, 4 egg whites beaten stiff and added last. Bake in square or patty tins.

Mrs. B. L. Kussrow.

DEVIL'S FOOD CAKE

Two cups light brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sour milk, 1 teaspoonful soda in milk, 1 teaspoonful vanilla, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cake bitter chocolate melted or 5 heaping teaspoonfuls cocoa.

Mrs. B. L. Kussrow.

GOLD CAKE

Yolks of 8 eggs, 1 cup sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup milk, 2 teaspoonfuls baking powder. Cream butter and sugar together. Beat yolks thoroughly and stir in butter and sugar. Put in milk and then flour and flavoring. Beat hard. Bake in tube loaf 40 minutes.

Mrs. E. R. Germer.

DATE CAKE

One cup dates cut fine. Sprinkle 1 teaspoonful baking soda over dates and pour 1 cup boiling water over dates. Let stand until cool. In another bowl, mix one cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup walnut meats. Add this to mixture of dates and 2 cups flour. Bake slowly.

Mrs. H. C. Wiesinger.

DATE CAKE

One cup sugar, 3 eggs beaten light, 1 cup chopped dates, 1 cup chopped walnuts, 2 cups flour, 2 teaspoonfuls baking powder, pinch of salt. Bake in square tin. Cover with boiled frosting. When frosting is set melt bitter chocolate and spread over thinly.

Mrs. Zuehlke.

SUNSHINE CAKE

Four eggs, 1 cup flour (level), 1 teaspoonful Royal baking powder, 4 teaspoonfuls water, 1 cup sugar (level), $\frac{1}{8}$ teaspoonful vanilla. Mix half of sugar with yolks of eggs, add flour and baking powder sifted together, add water and vanilla. Beat whites of eggs to a stiff froth and add the other half of sugar. Fold together and bake in a moderate oven from 35 to 40 minutes in an ungreased sunshine pan.

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LEMON CAKE

Three eggs, 1 cup sugar, 1 cup sifted flour and a pinch of salt, beat together mixture for 15 minutes. Add 3 tablespoonfuls cold water, 1 teaspoonful baking powder and flavoring. Bake slowly.

Filling—Juice and rind of 1 lemon, scant $\frac{1}{4}$ pound butter, 1 egg, $1\frac{1}{2}$ cups sugar, cook in double boiler until thick.

Mrs. Chas. Mann.

CRUMB CAKE

Two cups flour, 2 teaspoonfuls Royal baking powder, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter. Mix as you would biscuit dough. Keep $\frac{3}{4}$ cup crumbs for top, 2 eggs beaten until light, $\frac{3}{4}$ cup milk, $\frac{1}{8}$ teaspoonful salt. Add liquid mixture to dry ingredients and beat until light. Put into buttered tin and spread crumbs over top. Bake 30 to 35 minutes.

Mrs. H. W. Kammer.

CHOCOLATE CAKE

Two cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 2 eggs, 2 cups flour, 1 teaspoonful vanilla, $\frac{1}{2}$ cup cocoa. Cream butter and sugar. Add eggs without beating. Put cocoa in $\frac{1}{2}$ cup boiling water and add 1 teaspoonful soda and add to above mixture. Add milk, flour and flavor. Mix well and put into flat tin. Bake about 35 to 40 minutes.

Mrs. H. W. Kammer.

HARD TACK

One cup sugar, 3 eggs, 1 cup flour, 3 teaspoonfuls Royal baking powder, $\frac{1}{8}$ teaspoonful salt, 1 cup walnut meats broken in small pieces, 1 cup dates, stoned and cut into small pieces. Beat eggs very light, add sugar, flour and baking powder and salt, walnuts and dates. Mix well and put into flat tin and bake from 45 minutes to 1 hour in slow oven.

Mrs. H. W. Kammer.

MOLASSES CAKE

One cup brown sugar, 1 tablespoonful butter, $\frac{1}{2}$ cup molasses, 1 cup milk, $1\frac{1}{2}$ pints flour, $1\frac{1}{2}$ teaspoonfuls Royal baking powder, 1 egg.

Mrs. Koehnlein.

FROSTINGS

BOILED FROSTING

One cup either brown or white sugar, 3 tablespoonfuls water. Mix and boil until a bubble can be blown through a wire ring, or loop. Ordinary house key can be used as loop. Beat white of an egg until stiff, then add the syrup slowly, beating the mixture constantly. When sufficiently cool, spread on cake. Use a Ladd Beater.

E. A.

ICING

One cup powdered sugar, 1 tablespoonful butter, 1 tablespoonful cocoa, 1 tablespoonful flour. Mix with cold coffee, add vanilla.

Mrs. L. Potter.

ICING

One and a half tablespoonfuls butter, 3 tablespoonfuls strong coffee, $1\frac{1}{2}$ tablespoonfuls cocoa, $\frac{1}{4}$ teaspoonful salt, $1\frac{1}{2}$ cups confectioner's sugar.

Mrs. Riehl.

CUSTARD FILLING

One cup milk, 1 teaspoonful flour, 2 teaspoonfuls cornstarch, 6 teaspoonfuls sugar, 1 egg.

Mrs. W. M. (Reindel) Weiss.

FILLING—LEMON

One cup sugar, 1 cup water, 1 tablespoonful cornstarch, juice and rind of 1 lemon, piece of butter. Cook a few minutes, then beat an egg after it is cooked.

Mrs. W. J. Hiller.

CREAM APPLE FILLING

One large apple, whites of 1 egg, 1 cup of 4-X sugar, 1 teaspoonful extract. Beat 20 minutes or until stiff enough.

Mrs. Koehnlein.

FRENCH PASTRY ICING

Three tablespoonfuls butter, 2 tablespoonfuls boiling coffee, 4 tablespoonfuls cocoa, $\frac{1}{8}$ teaspoonful salt, 1 teaspoonful vanilla, $\frac{1}{2}$ teaspoonful lemon extract, $1\frac{1}{4}$ cups sifted powdered sugar. Cream butter and add rest of ingredients, except sugar, which is added slowly during constant beating. This makes icing light and fluffy. Icing may not take up all sugar and a small amount more coffee may be added. Icing should be very soft.

Mrs. H. C. Wiesinger.

A Knox Gelatine Dessert or Salad is attractive and appetizing.

FILLING

One and one-half cups powdered sugar, 3 teaspoonfuls cocoa, 1 tablespoonful butter, 3 tablespoonfuls hot coffee. Mix with a fork to a smooth paste.

Mrs. W. J. Hiller.

LEMON FILLING

One cup sugar, 1 egg, grated rind and juice of 1 lemon, 2 tablespoonfuls water, 1 teaspoonful flour. Boil until it thickens, cool and spread between layers.

Mrs. Zuehlke.

CHOCOLATE FROSTING

Grate $\frac{1}{8}$ lb. bitter chocolate, melt over steam, add butter the size of a walnut, gradually add 2 cups powdered sugar and $\frac{1}{2}$ cup cream and vanilla. Beat steady for 15 minutes.

Mrs. Zuehlke.

MAPLE FROSTING

Two cups brown sugar, $\frac{1}{2}$ cup milk. Boil until it spins a thread, then add 1 cup chopped nuts and 1 teaspoonful vanilla. Put pan in cold water and beat. Can be thinned by adding cream.

Mrs. E. R. Germer.

COOKIES

We may try as hard as ever we can,
We'll never forget the ginger bread man;
Of cookies and hermits we'll sing in our lays,
How happy they made us in childhood days.

RAISIN GINGER COOKIES

One cup butter, 1 cup sugar, 1 scant cup molasses, 1 cup chopped raisins, 1 tablespoonful ginger (level), 1 tablespoonful cinnamon (level). Put all on stove and warm, then add 1 beaten egg, 1 teaspoonful soda dissolved in 2 tablespoonfuls sour milk or water, pinch of salt, 1 teaspoonful Royal Baking Powder, 4 cups flour. Roll thin, bake in moderate oven.

Mrs. L. Potter.

COCOANUT DROPS

One pound powdered sugar, add 4 well beaten eggs, enough flour to keep together, drop in greased pans, and bake.

Mrs. W. Knoll.

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GINGER SNAPS

One and one-half cups white sugar, 1 cup lard creamed together. Add 1 cup molasses, 3 well beaten eggs, 3 teaspoonfuls ginger, 3 teaspoonfuls soda dissolved in cup of cold water, enough flour to make soft dough. Roll thin, sprinkle with sugar, put in greased pan and bake.

Mrs. W. Knoll.

OATMEAL COOKIES

One and one-half cups sugar, 1 cup shortening, 3 eggs, $\frac{3}{4}$ cup sour milk, 1 teaspoonful soda, 2 cups flour, 2 cups oatmeal, 1 teaspoonful cinnamon, 1 cup raisins, $\frac{1}{2}$ cup chopped walnuts. Cream sugar and shortening, add beaten eggs, soda dissolved in sour milk, 2 cups flour sifted, and 2 cups oatmeal. Then add cinnamon, raisins and chopped walnuts. Drop in greased pans and bake.

Mrs. W. Knoll.

NUT DROPS

One and one-half cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup boiling water, 2 cups flour, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup nut meats, 1 teaspoonful soda, 2 eggs. Bake in a moderate oven.

Mrs. H. C. Wiesinger.

PEPPER NUTS

One pound sugar, 1 pound lard, 1 pint molasses, 2 eggs, rinds of 2 lemons, 2 cups chopped nuts, 2 teaspoonfuls of soda dissolved in $\frac{1}{2}$ pint sour milk, pinch of salt, flour to make stiff enough to form little balls. Put in pan and bake. They are very good.

Grandma Grim.

LEBKUCHEN

Heat 1 pint of molasses, 1 pound sugar, 2 cups nuts, 2 teaspoonfuls soda, 1 cup sour milk, rinds of 2 lemons, cardamon, annis seed, cinnamon, allspice to taste, a little salt and flour to make it stiff enough to roll. Cut in squares and bake.

Grandma Grim.

DELICIOUS MOLASSES COOKIES

One cup brown sugar, 2 eggs beaten together, 1 cup New Orleans molasses, 1 cup melted lard, 6 tablespoonfuls warm water, 1 teaspoonful soda in molasses, beaten until very light, 1 teaspoonful soda in the water, 1 teaspoonful ginger, 1 teaspoonful salt, nutmeg to taste, 4 cups sifted flour. Stir up and leave over night in cool place. Keep as cool as possible while rolling out, as they are soft.

Mrs. Himelhoch.

Ask your grocer for Knox Gelatine—take no other.

NONE-SUCH COOKIES

Three cups sugar, 2 cups shortening, 2 cups sour milk, 2 teaspoonfuls soda in milk, 1 teaspoonful baking powder, 1 teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful salt, enough flour to mix soft.

Elsa Reisig.

GRAHAM WAFERS

Cream $\frac{1}{2}$ cup butter, add 1 cup sugar and 1 cup sweet milk, 1 egg beaten light, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful salt, 1 cup flour, and graham flour to make a stiff dough. Roll thin, cut and bake in a hot oven.

Elsa Reisig.

OATMEAL COOKIES

One cup white sugar, 1 cup melted shortening, 2 eggs, 3 table-spoonfuls sweet milk, 1 teaspoonful cinnamon, $2\frac{1}{2}$ cups oatmeal, 1 cup chopped raisins, 1 level teaspoonful soda (in little hot water), little salt, $1\frac{1}{2}$ to $1\frac{3}{4}$ cups flour. Drop from spoon.

Mrs. Himelhoch.

CHERRY CAKE

Two cups of flour sifted in mixing bowl, 1 teaspoonful Royal Baking Powder, scant teaspoonful salt, 1 tablespoonful butter. Mix in flour. Add 1 cup sugar, 2 eggs well beaten, 1 cup of sour cream, scant teaspoonful baking soda, grate rind of 1 lemon or orange peel, mix well, not too stiff. Put in cake tin, drain juice of cherries, 1 cup sugar, 1 egg well beaten cover cake, dash of nutmeg. Bake light brown. Peaches can be used with white of eggs beaten stiff, 1 tablespoonful granulated sugar. Bake in moderate oven. This makes two cakes.

Mrs. E. C. Jackson.

DOUGHNUTS

One quart milk, 1 cup shortening, 2 cups sugar, $\frac{1}{4}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, 2 cakes yeast. Mix the above ingredients. Raise like bread dough. Roll out on floured board. Cut and let them raise again. Fry in hot fat.

Mrs. H. W. Kammer.

SOUR MILK FRIED CAKES

One cup sugar, 1 level tablespoonful shortening, beat to a cream, 2 eggs, add vanilla, salt, $1\frac{1}{2}$ cups buttermilk, $\frac{1}{2}$ cup grated boiled potatoes, 1 teaspoonful soda, in hot water, 1 teaspoonful baking powder in flour, enough to make very soft dough. Roll out, cut with doughnut cutter, fry in hot lard. These can be made with or without the potatoes.

Mrs. Sonneman.

COCOANUT COOKIES

Whites of 3 eggs, 1 cup powdered sugar, 3 cups cocoanut, 1 tablespoonful cornstarch, 1 teaspoonful vanilla, pinch of salt. Beat the white of eggs well, add sugar, stir this over the steam of kettle until it sticks to sides of platter. Then add the rest; drop on buttered tin and bake in quick oven just a light brown.

Mrs. L. Potter.

POMERANZENBROD

Twelve eggs, 2 pounds sugar (powdered), $\frac{1}{4}$ pound citron, $\frac{1}{4}$ pound lemon peel, $\frac{1}{4}$ pound orange peel, 1 pound of walnuts. All of these should be cut very fine. Add 1 teaspoonful of harthorn salt, and 5 cups of flour, work to a stiff dough. Drop into greased pan.

Mrs. Glaser.

GINGER DROP CAKES

One cup lard, 1 cup dark molasses, 1 cup sugar, 1 cup milk, 1 teaspoonful ginger, 2 teaspoonfuls soda, flour to stiffen. Drop on greased pan and press down with fork. Requires slow oven.

Mrs. H. F. Norden.

OATMEAL COOKIES

One-half cup butter or lard, 1 cup sugar, 2 cups flour, $\frac{3}{4}$ teaspoonful soda, 2 cups oatmeal, 1 teaspoonful cinnamon, cloves and salt, 1 cup nuts, 1 cup raisins, 5 tablespoonfuls sweet milk, 1 or 2 eggs. Mix in order given, drop from spoon and bake in moderate oven.

Mrs. Riching.

NUT COOKIES

Cream $\frac{1}{2}$ pound of powdered sugar, with 5 eggs, $\frac{3}{4}$ pound of ground hazelnuts, the rind and the juice of 1 lemon, and enough bread crumbs to make the dough stiff enough to be able to drop it with a teaspoon. Bake in a slow oven.

Mrs. Glaser.

MOLASSES DROP CAKES

One cup of molasses, 1 cup of sugar, $\frac{1}{2}$ cup of melted butter, 2 teaspoonfuls soda, 1 cup hot water, 1 egg, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful salt, 4 cups of flour, 2 teaspoonfuls ginger if desired; chopped nuts may also be added. Mix sugar, molasses, beat thoroughly, then add the soda and beat again. Add melted butter, then boiling water, well beaten eggs, stir well, then add dry materials sifted together. Drop into a greased pan and bake about 20 minutes.

Mrs. Stendel.

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COCOANUT MACCAROONS

Whites of 3 eggs beaten stiff, 1 cup of sugar put in double boiler. Stir until it scrapes on bottom, then remove from fire, add 2 cups shredded cocoanut and 1 tablespoonful dry cornstarch. Drop on buttered pan, bake in moderate oven.

Mrs. F. Korneffel.

FILLED COOKIES

One-half cup melted lard, $\frac{2}{3}$ cup sour milk, 1 cup sugar, 1 teaspoonful soda, flour to make dough that will roll out thin. Filling—1 cup raisins (chopped), 2 tablespoonfuls flour, 1 cup sugar, $\frac{3}{4}$ cup boiling water. Mix well together and boil about 2 minutes. Roll dough thin, cut out, place in center a spoonful of filling, place another cookie on top, press well together and bake.

Mrs. M. G. Marquardt.

OATMEAL COOKIES

One cup oatmeal, 1 cup sugar, 2 eggs, $\frac{3}{4}$ cup melted lard, 2 cups flour, 1 cup chopped raisins, 1 teaspoonful baking powder (Royal), 1 teaspoonful cinnamon.

Mrs. E. L. Rink.

MAKRONEN

One-half pound of ground almonds, $\frac{1}{2}$ pound of powdered sugar, the rind of 1 lemon and the whites of 3 eggs beaten stiff, stir well and drop with a spoon on the tins. Bake golden brown in a slow oven.

Mrs. Glaser.

ANISE COOKIES

Four eggs, $\frac{1}{2}$ pound powdered sugar, a little anise, $\frac{1}{4}$ teaspoonful of hartshorn salt, stir 1 hour, gradually add $\frac{1}{2}$ pound of flour, stir until smooth, and drop with a teaspoon on tins. Let stand over night, and bake in a slow oven.

Mrs. Glaser.

NUT COOKIES

One cup Crisco, 2 cups sugar, 2 eggs, $2\frac{1}{2}$ cups rolled oats, $2\frac{1}{2}$ cups flour, 1 teaspoonful cinnamon, 4 tablespoonfuls sour milk, in which dissolve 1 teaspoonful of soda. Mix well and let stand over night. In the morning roll out and bake.

Mrs. L. Potter.

OATMEAL COOKIES

One and one-half cups butter, $\frac{1}{2}$ cup milk, 2 cups oatmeal, 1 cup sugar, 2 cups Henkel's Flour, 2 teaspoonfuls Royal Baking Powder.

FILLING

One pound dates (chopped fine), $\frac{1}{2}$ cup water, $\frac{3}{4}$ cup sugar. Boil until smooth. These cookies are cut with small cutter and put together with filling when cold.

Mrs. L. Potter.

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ZIMMET STERNE

Stir this until stiff: $\frac{1}{2}$ pound ground almonds, $\frac{1}{2}$ pound powdered sugar, whites of 3 eggs and small teaspoonful of cinnamon. Take equal parts of flour and sugar to the board and work it into the dough. Then roll it out and cut in star shape. Bake in a moderate oven. Put frosting on the cookies and sprinkle with colored sugar.

Mrs. Glaser.

HERMITS

One and one-half cups sugar, $\frac{3}{4}$ cup butter, 2 eggs, 1 cup raisins, 4 figs, piece of citron, 1 teaspoonful of all kinds of spices, 1 level teaspoonful soda (dissolved in 2 tablespoonfuls of water) and 3 cups of flour and chopped walnuts.

Mrs. F. R. Burdick.

HERMITS

One and one-half cups brown sugar, $\frac{2}{3}$ cup butter, 3 tablespoonfuls milk, 1 cup currants or chopped raisins, flour, 1 egg, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful nutmeg. Cream butter and sugar, add egg well beaten and milk with soda dissolved in it. Mix flour and spices and add to first mixture, also add the raisins when putting in the flour. Roll out, cut in rounds, and bake in a moderate oven.

Mrs. A. Johnske.

PEPPER NUTS.

One pound brown sugar, 4 eggs, 1 teaspoonful pepper, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful soda, 1 pound flour, $\frac{1}{2}$ cup chopped nuts.

Mrs. Koehnlein.

SOUR MILK COOKIES

Two cups sugar, 1 cup butter, $\frac{1}{2}$ cup sour milk, 1 egg, 1 teaspoonful soda, $\frac{1}{2}$ nutmeg, pinch of salt, flour enough to roll.

Mrs. E. R. Germer.

HERMITS

One and one-half cups sugar, 1 scant cup butter, $1\frac{1}{2}$ cups milk, 2 eggs, 1 cup nuts, 1 cup raisins, 1 teaspoonful Royal Baking Powder, 1 teaspoonful all kinds of spice, $\frac{1}{2}$ teaspoonful soda. Mix in order. Make stiff enough to drop. Bake in a moderate oven.

Mrs. J. N. Ostrander.

DROP SUGAR COOKIES

Two cups sugar, $\frac{1}{2}$ cup butter (cream together), 2 or 3 eggs, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoonful wet soda, in 3 tablespoonfuls sour milk, 2 heaping teaspoonfuls Royal Baking Powder, 4 cups flour. Drop from spoon into pan.

Mrs. W. J. Hiller.

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VENETIAN CAKES

One-half cup butter, $\frac{1}{2}$ cup powdered sugar, yolks of 3 eggs, 1 teaspoonful vanilla, 1 cup chopped almonds, $1\frac{1}{2}$ cups pastry flour. Take a small piece, drop in powdered sugar and roll in a little flat cake one inch in diameter and place in buttered tins a little distance apart. Bake 15 minutes.

Mrs. B. L. Kussrow.

HONEY DROP CAKES

One cup honey, 2 tablespoonfuls butter (level), 2 eggs, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder, pinch salt. Beat the honey and butter. Add eggs well beaten. Then add flour, baking powder and salt. Drop $\frac{1}{2}$ spoon in pan and press pecan nut in each.

Mrs. E. C. Jackson.

DATE DROP CAKE

One and one-half cups brown sugar, $\frac{1}{2}$ cup butter, 2 or 3 eggs, 1 pound dates, 1 pound walnuts, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful allspice, 1 teaspoonful baking soda dissolved in $\frac{1}{4}$ cup hot water, $2\frac{1}{2}$ cups flour.

Mrs. N. Schuknecht.

OAT MEAL DROP CAKES

One cup granulated sugar, $\frac{1}{2}$ cup butter and lard mixed, 1 cup oatmeal, 1 cup cocoanut or chopped nuts, 1 cup raisins, 7 tablespoonfuls sour milk, 1 teaspoonful baking soda, 2 or more cups of flour.

Mrs. N. Schuknecht.

HONEY COOKIES

One quart syrup, 1 quart hickory nuts, 1 pint sour cream, 1 pound dark brown sugar, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful saleratus. Flour to stiffen. Boil syrup 3 minutes and cool.

Mrs. N. Schuknecht.

EGGLESS COOKIES

One cup lard, $1\frac{1}{2}$ cups light brown sugar, $\frac{3}{4}$ cup sour milk, sweetened with $\frac{1}{2}$ teaspoonful soda, enough flour to make soft dough. Roll, then sprinkle with granulated sugar. When baked, put together and fill with jelly.

Mrs. Row.

COOKIES

One quart flour, 2 teaspoonfuls Royal Baking Powder, sift in bowl, $1\frac{1}{2}$ cups sugar, 1 cup butter, 4 eggs, 4 tablespoonfuls cold milk, $\frac{1}{4}$ nutmeg. Mix well with the hands to a stiff batter. Roll out thin, sprinkle with sugar and bake to a light brown.

Mrs. Walter Russell.

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ROCKS

One cup butter, $1\frac{1}{2}$ cups sugar, 2 eggs, 1 teaspoonful cinnamon, 1 teaspoonful allspice, 1 cup walnuts, 1 pound dates, $2\frac{1}{2}$ cups flour, 1 teaspoonful soda in 3 tablespoonfuls hot water. Drop off spoon on buttered tins. Mrs. J. Hornik.

OATMEAL DROP COOKIES

One cup brown sugar, $\frac{3}{4}$ cup shortening (butter and lard), 2 eggs, $\frac{3}{4}$ cup sour milk, 2 cups flour, 2 cups oatmeal, 1 teaspoonful soda (dissolved in sour milk), 1 level teaspoonful baking powder, 1 cup raisins, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful cinnamon, 1 teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful cloves. Mix all together and drop from spoon on greased tins. Mrs. Geo. Reindel.

SPRITZKUCHEN

Nine and three-quarter ounces butter, $\frac{1}{2}$ pound chopped almonds or walnuts, $\frac{1}{2}$ pound sugar, 1 large or two small eggs, 1 pound flour. Put in pastry bags and squeeze on pans. Mrs. W. Wendt.

MOLASSES COOKIES

Beat together 2 eggs, 1 cup sugar, pinch of salt, 1 teaspoonful vinegar. Put 1 cup molasses over fire in a frying pan until it turns color, then add 1 level teaspoonful soda. Stir other mixture into this and add enough flour to roll out. Mrs. F. R. Burdick.

CHOCOLATE WAFERS

One cup of brown sugar, 1 cup of granulated sugar, 1 cup of butter, 1 egg, 1 cup of grated chocolate, 1 teaspoonful of vanilla extract, enough flour to make stiff (about $1\frac{1}{2}$ cups), roll very thin, cut with little square cutter. Bake a very short time. Mrs. O. C. Kreinheder.

ALMOND COOKIES

Three-quarters of a pound of butter, 1 pound of almonds, 1 pound of sugar, 1 pound of flour, $\frac{1}{2}$ pound of chocolate, 4 eggs, 1 teaspoonful of baking powder. Drop in buttered tins and bake in moderate oven. Mrs. O. C. Kreinheder.

ROCKS

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 tablespoonful cinnamon, 1 teaspoonful allspice, 1 teaspoonful cloves, $2\frac{1}{2}$ cups flour or more, 1 teaspoonful baking soda dissolved in a tablespoonful of hot water, $\frac{1}{2}$ pound English walnuts cut in large pieces, 1 pound dates cut in pieces. Drop from spoon in buttered pan and bake in slow oven. Mrs. Otto Misch.

COFFEE CUP CAKES

One cup cold coffee, 1 cup butter, 3 cups brown sugar, 4 cups flour, 4 eggs, $\frac{1}{2}$ pound raisins, 2 teaspoonfuls cinnamon, 1 teaspoonful nutmeg, $\frac{1}{2}$ teaspoonful cloves, 2 teaspoonfuls cream of tartar, 1 teaspoonful baking soda dissolved in a little sweet milk.

Mrs. Otto Misch.

DATE COOKIES

One and one-half cups sugar, 1 cup shortening, 1 or 2 eggs, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ cup sour milk, 1 teaspoonful soda, a little lemon or almond extract. Flour to make soft dough.

DATE FILLING

One-half pound dates, $\frac{1}{2}$ cup sugar, a little water. Boil until thick. Put filling on one side of cookie, fold the other side over and bake.

Mrs. G. T. Brufloft.

DATE WAFERS

Four cups flour, 1 egg, 2 cups lard, 1 teaspoonful soda, 2 cups rolled oats, 1 cup sour milk, 1 cup sugar, $\frac{1}{2}$ pound dates, salt, 1 teaspoonful Royal Baking Powder. Cut lard and flour, add oatmeal, beaten egg, sugar, soda and milk and cream. Roll and cut cakes into forms; between 2 pieces of dough, put date filling. Press edges of dough together and bake.

DATE FILLING

One-half pound dates, $\frac{1}{2}$ cup water, $\frac{1}{3}$ cup sugar. Mix together and boil until thickens. Put between cookies as filling.

Mrs. H. Schumacher.

LITTLE BUTTER PRETZELS

One pound butter, 10 eggs (take only whites of eggs), 1 pound sugar, rind of 3 lemons, vanilla to taste, little salt, 1 heaping teaspoonful Royal Baking Powder, flour. Roll in long strips. Run over with fork, form in rings and bake.

Grandma Grim.

WHITE PEPPER NUTS

One pound brown sugar, 4 eggs (beat eggs and sugar $\frac{1}{2}$ hour), 1 pound flour, 1 teaspoonful white pepper, 1 scant half teaspoonful baking soda.

Mrs. H. C. Wiesinger.

OATMEAL COOKIES

One cup shortening (half and half), 1 cup white sugar, 2 eggs, 4 tablespoonfuls milk, $\frac{3}{4}$ teaspoonful soda, 1 teaspoonful cinnamon, 2 cups flour, 1 cup raisins, 2 cups dry rolled Quaker Oats. Mix in order given; sift salt, soda, spices with the flour. Drop from teaspoon on to buttered pan. Bake in a moderate oven.

Mrs. H. C. Wiesinger.

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FRUIT COOKIES

Two cups sugar, 1 cup butter, 3 eggs, 4 tablespoonfuls milk or cream, 1 teaspoonful soda, 1 cup raisins, $\frac{1}{2}$ cup chopped walnuts, $3\frac{1}{2}$ cups flour. Drop from spoon on pan. Bake slowly.

Mrs. H. C. Wiesinger.

COCOANUT MACAROONS

One-quarter cup Dromedary cocoanut, $\frac{1}{3}$ cup condensed milk, $\frac{1}{2}$ teaspoonful vanilla, 1 egg white. Mix cocoanut, milk and vanilla thoroughly. Beat egg white until stiff. Combine mixtures, shape into cakes and bake in moderate oven 15 minutes.

Mrs. John Hemmeter.

DATE BARS

Three eggs, beaten separately, 1 cup sugar, 4 tablespoonfuls hot water, pinch salt, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoonfuls baking powder, 1 pound chopped dates, 1 cup chopped nuts, 1 tablespoonful butter. Melt butter with hot water, add sugar, salt, dates and nuts and egg yolks (beaten), then flour and baking powder. Last, fold in the beaten whites of eggs. Spread thin in pans, bake in moderate oven about $\frac{1}{2}$ hour. When done, cut in 1 inch strips and sprinkle with powdered sugar.

Mrs. John Hemmeter.

WANDERING GEMS

One and one-half cups sugar, 1 cup butter, 3 eggs, 1 teaspoonful cloves, $\frac{1}{2}$ teaspoonful nutmeg, 1 teaspoonful cinnamon, 2 teaspoonfuls baking powder, $\frac{1}{2}$ cup figs, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup citron, $\frac{1}{2}$ cup raisins, enough flour to roll out.

ICING FOR COOKIES

2 cups brown sugar, $\frac{1}{3}$ cup butter, 1 cup hot water; boil until it strings. Add vanilla.

Mrs. Veitengruber.

DATE STICKERS

One cup white sugar, 3 eggs, 1 cup walnut meats, cut fine, 1 cup dates, cut fine, 1 cup flour, 1 teaspoonful vanilla. Bake in bread tins (slow oven), cut and roll in powdered sugar.

Mrs. C. E. Saunby.

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One-half bushel of red tomatoes, 12 red peppers, 2 quarts white onions (put through food chopper), 6 cups brown sugar, 2 tablespoonfuls cinnamon, 1 teaspoonful allspice, 1 teaspoonful cloves, 4 tablespoonfuls salt, 1 teaspoonful red pepper, 2 quarts vinegar. Boil three hours.

Mrs. H. Malow.

CORN CHOWDER

Two dozen corn, 1 cabbage, 2 bunches celery, 2 red peppers, $\frac{1}{2}$ gallon wine vinegar, 1 pound sugar, 2 tablespoonfuls mustard. Chop cabbage, add 1 tablespoonful salt, boil 20 minutes, put in mustard at last, let boil a few minutes longer, let cabbage drain, add little red peppers, fill in can.

Mrs. W. M. (Reindel) Weiss.

STRAWBERRY CONSERVE

Two quarts strawberries, 1 pineapple, 3 pounds sugar, 1 pound raisins, 2 oranges, $\frac{1}{4}$ pound nuts. Cook all slowly until thick. Pour in glasses.

Mrs. W. M. (Reindel) Weiss.

MUSTARD PICKLES

One-half dozen large cucumbers cut up, 1 quart small onions, 4 quarts green tomatoes cut up, 3 heads cauliflower, 6 green peppers, $\frac{1}{2}$ pound Coleman's mustard, 1 ounce turmeric, 4 cups brown sugar, $1\frac{1}{2}$ cups of flour, 1 gallon cider vinegar.

Mrs. F. Wendt.

BEEF RELISH

One quart beets, boiled and chopped, 1 quart raw cabbage, chopped, 1 cup horse radish, 1 tablespoonful dry mustard, $\frac{1}{2}$ cup sugar, 2 cups vinegar. Boil 15 minutes.

Mrs. W. M. (Reindel) Weiss.

PIMENTOS

Can peppers soon as they are picked. Cover them with boiling water for 10 minutes. Drain them and peel skin, carefully remove stem, all seeds and core. Pack at once in sterilized glass jars. Fill with boiling water and boil in wash boiler 45 minutes.

Mrs. H. C. W.

MUSTARD PICKLES

One quart large cucumbers, chopped, 1 quart small cucumbers, whole, 1 quart large onions, chopped, 1 quart small onions, whole, 1 cauliflower, small pieces, 3 green peppers, chopped, 2 red peppers, chopped. Onions, cucumbers and cauliflower in brine over night. Drain in morning and add $\frac{1}{2}$ gallon or less of vinegar, 6 cups sugar, 1 ounce celery seed, 1 ounce mustard seed, let come to boil. Mix $\frac{2}{3}$ cup flour, 1 teaspoonful turmeric, $\frac{1}{4}$ pound dry mustard with vinegar, pour slowly over pickle mixture, stir slowly until well mixed. Let come to boil and can.

Mrs. Himelhoch.

CUCUMBER PICKLES

One gallon sliced cucumbers, sprinkle with salt. Let stand over night, then rinse with cold water, and put in kettle, cover with weakened vinegar, add 2 cups sugar, $\frac{1}{2}$ package mixed spices. When boiled, put in cans.

Mrs. W. M. (Reindel) Weiss.

GRAPE JUICE

One cup of grapes (do not crush), scant cup of sugar. Put in quart jar and fill jar with boiling water. Must be air tight. Excellent.

Mrs. H. C. W.

MEAT RELISH

One quart large cucumbers, seeds removed, 1 stalk celery, 1 pint small cucumbers, $\frac{1}{2}$ head cabbage, 1 dozen onions, $\frac{1}{2}$ dozen green tomatoes, 3 green peppers, little sugar. Chop all this very fine, lay in salt water over night. Drain in morning and scald in weak vinegar.

Mrs. W. M. (Reindel) Weiss.

STRAWBERRY-PINEAPPLE PRESERVE

Weigh strawberries and put with same weight of pineapple and also same weight of sugar into dish. Stir this and let stand until juice forms; place on stove and boil until thick. Stir constantly to keep from burning. Just before taking from fire, add 1 pound of walnuts. Put in jars.

Mrs. Himelhoch.

GRAPE MARMALADE

Three pounds of grapes (seeded), 2 pounds white sugar, 2 large oranges, 1 pound raisins (seeded), $\frac{1}{4}$ pound dates (pitted), grind entire orange in food chopper. Cook one hour or longer, can and seal.

Mrs. E. Froehlich.

GRAPE CONSERVE

Six pounds of grapes, 6 pounds of sugar, 1 pound of raisins, $\frac{1}{2}$ pound of currants, 1 cup of walnuts. Pulp grapes; boil pulp a few minutes; take through colander to remove stones; add hulls, raisins and currants; boil slowly about fifteen minutes; add nuts and boil a few minutes longer, when it is ready for bottling.

Mrs. O. C. Kreinheder.

RHUBARB CONSERVE

Four and one-quarter cups rhubarb (cut in small pieces), $4\frac{1}{2}$ cups sugar. Let stand over night. Cook slowly for ten minutes. Add 3 oranges, cut fine, 1 package seeded raisins, cut fine. Parboil $1\frac{1}{2}$ pieces orange peel. Add to mixture and boil all forty-five minutes. Put in glasses and seal.

Mrs. E. C. Jackson.

MUSTARD PICKLES

Six quarts small pickles, 2 red and 2 green peppers cut fine, 3 quarts white onions (small), 3 heads cauliflower, 5 quarts cider vinegar, 6 cups granulated sugar, 1 cup Coleman's mustard, 2 cups flour, 5 cents of turmeric powder (use half). Put pickles and onions in salt brine 24 hours. The following dressing: mustard, flour and turmeric. Boil until thick. Add pickles, onions and cauliflower and let come to boil.

Mrs. A. Eichbauer.

CANNED BEANS

One peck of green beans. Put enough water on beans so they are well covered. Cook 20 minutes. Add 1 cup vinegar, $\frac{1}{2}$ cup of salt, 3 tablespoonfuls sugar, and can. Mrs. Stahlhuth.

SLICED TURMERIC PICKLES

Slice small cucumbers and onions. Sprinkle with salt and let stand three hours. Then pour off liquid, and to each quart of pickles add $\frac{1}{2}$ to $\frac{3}{4}$ cup brown sugar. One tablespoonful yellow mustard and celery seed, 1 red pepper, cut up, 1 scant tablespoonful turmeric powder. Then pour over enough cider vinegar to cover. Boil about fifteen minutes. Mrs. B. L. Kussrow.

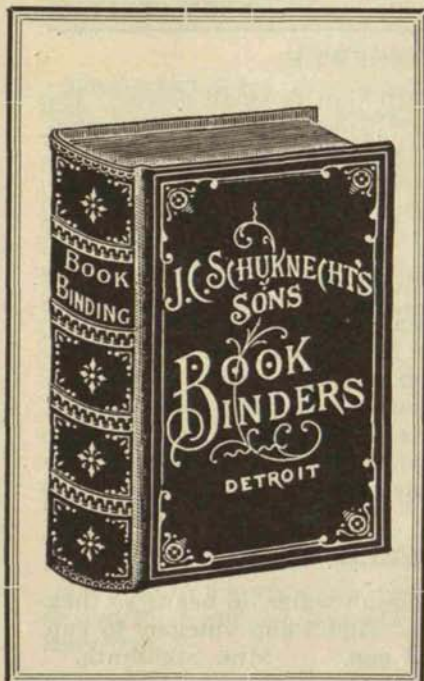
CORN RELISH

Twelve ears corn, 1 medium head cabbage, 6 stalks celery, 2 red peppers, 3 or 4 green peppers, 4 tablespoonfuls mustard, 1 quart vinegar, $2\frac{1}{2}$ cups brown sugar, salt to taste, 1 teaspoonful turmeric. Cut corn off ears, add cabbage, celery, peppers chopped fine or put through food chopper, then add mustard vinegar and sugar, enough salt to taste, and turmeric. Boil 20 minutes and put in jars. Mrs. W. Knoll.

PEACH CONSERVE

Four pounds peaches, 1 pound white grapes, 3 oranges, $\frac{1}{2}$ pound blanched almonds, 4 pounds sugar. Pare peaches cut in small pieces, wash and remove seeds from grapes, slice oranges very thin. Cook slowly until well mixed, add sugar and cook for 1 hour. Conserve should be thick and clear when done. Put in nuts, then pour in glasses.

Mrs. W. Knoll.



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CORN RELISH

Cut kernels from 1 dozen ears of corn. Chop 4 silver skinned onions, 2 red peppers, 2 bunches of celery, 4 green peppers, seeds and all, 1 large head cabbage. Chop to even fineness. Mix 2 pounds of sugar, 1 box mustard, 2 tablespoonfuls celery seed, $\frac{1}{2}$ cup salt, 1 tablespoonful white pepper. Boil all 1 hour over gentle heat.

Mrs. Cramer

CELERY SAUCE

Thirty large tomatoes, 10 large onions, 6 large celery, 4 red peppers, 15 tablespoonfuls sugar, 1 cup vinegar, salt to taste. Chop this all fine and boil until quite thick.

Mrs. A. Johnske.

SPICED PUMPKIN

Pare pumpkin and cut into cubes of about an inch; cover with vinegar and allow to stand over night; drain well next morning and to every pound of pumpkin take a pound of sugar; add stick cinnamon and a few pieces of ginger root according to taste; let simmer slowly until pumpkin is clear, and can be pierced with a fork. Seal while hot.

Mrs. O. C. Kreinheder.

CHILI SAUCE

Twenty-four or more large ripe tomatoes, 8 small teacups of vinegar, 6 green sweet peppers, 8 onions, 8 tablespoonfuls sugar, 4 tablespoonfuls salt, 1 tablespoonful cinnamon, 1 tablespoonful ginger, 1 teaspoonful ground cloves. Peel and slice tomatoes, chop onions and peppers fine. Boil 1 hour, then add sugar, spices and vinegar and boil down to $\frac{1}{2}$ the quantity.

Mrs. H. F. Norden.

ORANGE DELIGHT

Slice 4 large, thin skinned oranges very fine. Add 8 cups water and boil 1 hour. Measure, and to each cup of liquid add 1 cup sugar. Let stand over night. In the morning boil slowly $1\frac{1}{2}$ hours or until it jellies. Ten minutes before removing from fire, add juice of $\frac{1}{2}$ lemon.

Mrs. B. L. Kussrow.

DILL PICKLES

Fill 2 quart fruit jar with pickles and a little dill, 2 tablespoonfuls of coarse salt, alum the size of a dice, 2 cups of vinegar, 2 cups cold water. If jar is not filled, add water (seal). Will keep indefinitely.

Mrs. Hempel.

FAVORITE PICKLE

One quart of fine chopped cabbage, 1 quart of fine chopped boiled beets, 2 cups of sugar, 1 tablespoonful salt, 1 teaspoonful pepper, 1 cup grated horse radish. Cover with cold vinegar and keep from the air.

Mrs. H. C. Stendell.

CURRIE CUCUMBERS

Six medium sized cucumbers, pare and salt (about 2 handfuls), let stand about 6 hours. Pour over water, then drain well. Dilute 2 cups vinegar to 1 cup water and add 1 teaspoonful black pepper, 1 teaspoonful currie powder, and $\frac{1}{2}$ teaspoonful turmeric powder. Boil above, add cucumbers and let come to a boil again, then put in jars.

Mrs. A. Johnske.

CUCUMBER RELISH

One dozen large green cucumbers, chopped fine, 1 quart onions, chopped fine, 1 quart small onions, left whole, 1 large cabbage or cauliflower, chopped, 3 red peppers, chopped, and 3 cooking apples, chopped. Mix all and cover with hot salt brine over night, drain in the morning and add 3 pounds brown sugar, $1\frac{1}{2}$ quarts vinegar, 1 quart water, $\frac{1}{4}$ pound white mustard seed. Let all come to a good boil. Make paste of 1 cup white flour, $\frac{1}{4}$ cup mustard flour, $\frac{1}{2}$ ounce turmeric. Stir in slowly and boil up. Put in jars while hot, and seal.

Mrs. Zuehlke.

CHILI SAUCE

One peck ripe tomatoes, 1 quart onions, 3 red peppers, 2 tablespoonfuls mixed spices, $\frac{1}{2}$ cup salt, 1 pound sugar, 1 pint vinegar. Cook until thick. From a French chef.

Mrs. E. Strubel.

PEACH CONSERVE

Four pounds sliced peaches, 4 pounds white sugar, juice of three oranges and rind of one. Cut in small strips. Juices of three lemons and peel of one. Cut into small slices. Cook all together until the peaches are very soft. Then add 1 pound of seedless raisins and $\frac{1}{2}$ pound blanched almonds or walnuts. Cook from 5 to 10 minutes longer, and seal hot in glass jars.

Mrs. H. F. Hoffmeyer.

CUCUMBER PICKLES

Put small pickles in salt water over night. In the morning, drain. Take equal parts of vinegar and water, boil and put pickles in to draw out some of the salt. Leave in about 5 minutes. Drain. Then put pickles in cans, putting small chili, pepper and horse radish pieces in, also a few spices. Now take clear vinegar, sugar to taste, mixed spices, put in bag and boil good. Pour boiling vinegar over pickles and seal.

Mrs. Walter Russell.

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

PEPPER HASH

One dozen green peppers, 1 dozen red peppers (wash and take out seed), 3 large onions. Chop fine and cover with boiling water, let stand for 10 minutes, drain. Cover again, let come to a boil. Drain, dry and add 3 tablespoonfuls salt, 1 quart vinegar and 2 cups sugar. Cook 15 minutes. Pack in jars. Fine for cold meats.

Mrs. Walter Russell.

QUINCE JELLY

One quart cranberries, 6 large apples, 8 large quinces. Boil cranberries with $1\frac{1}{2}$ cups water. Boil apples and quinces and mix with berries. Drain through bag, then measure the juice. To each cup of juice, add 1 cup of sugar. Boil about 20 minutes, or until it jellies.

Mrs. W. J. Hiller.

MUSTARD PICKLES

Two quarts small onions, 2 quarts small cucumbers, 2 quarts green tomatoes (cut in small pieces), 2 heads cauliflower. Put in weak brine and let stand 24 hours, then scald in same water and drain. Dressing: 12 tablespoonfuls mustard, 2 tablespoonfuls turmeric powder, 1 cup flour, 2 quarts vinegar. Stir well and scald and pour over pickles hot.

Mrs. H. W. Kammer.

CHOW CHOW

One-half peck green tomatoes, 1 large cabbage, 6 large onions, 2 large green peppers (take seed out). Chop all together very fine. Mix well with 1 cup salt and let stand overnight. In the morning drain through a colander and cover with $\frac{1}{2}$ gallon vinegar and let it come to a boil. Take 2 tablespoonfuls of corn starch, dissolved in water. Stir in chow chow. After a few minutes take it off the fire and let it cool. When cold, add 1 cup sugar, 1 cup mustard seeds, 3 tablespoonfuls ground mustard, 1 teaspoonful curry powder, 1 tablespoonful turmeric powder, 1 cup grated horse radish. Mix all well together. Pack in jars.

Mrs. Walter Russell.

CUCUMBER SUEY

Fifty pickles, 10 onions. Slice and salt, and let stand overnight, and drain. Boil 3 quarts vinegar, 4 cups sugar, 2 tablespoonfuls white mustard seed, 1 tablespoonful celery seed, 1 tablespoonful currie powder, 1 small bag of mixed spices. Add pickles and onions and boil 20 minutes. Can while hot.

Mrs. W. J. Hiller.

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

PEPPER HASH

One and one-half dozen green peppers, $\frac{1}{2}$ dozen red peppers, 1 dozen onions, 2 cups white sugar, $1\frac{1}{2}$ pints vinegar, 1 tablespoonful mustard seed, 2 tablespoonfuls salt. Chop peppers and onions and pour boiling water over them. Let stand 5 minutes. Drain, add hot water again and let stand 10 minutes. Put all together, boil 20 minutes. Do not use hot peppers. Can, and this will keep all winter.

Mrs. W. J. Hiller.

DILL PICKLES

Salt pickles over night, then boil 1 gallon water to 1 cup salt and 2 cups vinegar. Pour over pickles hot, put dill in jars and a piece of horse radish root.

Mrs. Chas. Mann.

CORN RELISH

One dozen ears corn, $\frac{1}{2}$ dozen heads celery, 1 head cabbage, 3 small red peppers (chop these four ingredients fine). Boil $\frac{1}{2}$ hour with 1 pint vinegar, $\frac{1}{2}$ pint water, 2 tablespoonfuls mustard, 2 cups sugar, salt to taste. Put into jars.

Mrs. H. W. Kammer.

TOMATO CATSUP

One dozen large onions, 2 quarts vinegar, 2 ounces ground allspice, 2 ounces ground black pepper, 2 ounces ground red pepper, 1 ounce ground cloves, 2 ounces mustard flour, 2 heads celery, 2 grated nutmegs, 2 pounds brown sugar, 1 pint salt, 1 bushel tomatoes. Cut onions and celery into small pieces. Add tomatoes and boil until well cooked. Strain. Tie spices in small bags. Add other ingredients and boil from 4 to 5 hours until thick. Bottle at once.

Mrs. H. W. Kammer.

GOOD CATSUP

One bushel tomatoes cut in small pieces. Cook until very soft, then rub through a sieve. To the pulp of these tomatoes add 8 cups sugar, 8 cups vinegar, 20 level tablespoonfuls salt, and boil three hours. Just before bottling, add 8 level teaspoonfuls cinnamon, 6 level teaspoonfuls red pepper, 2 teaspoonfuls allspice, 2 teaspoonfuls cloves.

Mrs. W. J. Hiller.

GERMAN CHILI SAUCE WITHOUT SPICE

One peck tomatoes, 1 large red pepper, 6 medium onions, 1 cup vinegar, 1 cup brown sugar, $\frac{1}{4}$ cup salt. Boil three hours.

Mrs. W. J. Hiller.

SLICED PICKLES

One gallon pickles, 1 handful salt. Slice pickles and cover with hot water and let stand over night. Four large onions, 2 tablespoonfuls mustard seed, 2 tablespoonfuls celery seed, 1 quart vinegar, 2 cups sugar. Boil together vinegar, sugar, seed and onions. Put in pickles. Let vinegar come to a boil. Do not boil pickles.

Mrs. H. F. Hoffmeyer.

CELERY RELISH

One dozen cucumbers (take seeds out), $\frac{1}{2}$ peck of green tomatoes, 2 quarts onions, 1 dozen celery. Chop and mix with handful of salt. Let stand over night. In morning drain well. Two quarts vinegar, 2 quarts water, 2 pounds brown sugar, small handful mustard seed, 4 tablespoonfuls flour, 3 tablespoonfuls mustard. Mix in vinegar, boil vinegar and water, then add tomatoes, celery, onions, cucumbers. When boiled, add paste. When ready to remove, add 4 chopped red peppers, and seal hot in glass jars. Very good.

Mrs. H. F. Hoffmeyer.

DUTCH PICKLES

Twelve large cucumbers, pared and sliced, 2 quarts sliced onions. Let stand in salt and water over night. One and one-half pint vinegar, 3 tablespoonfuls flour, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ teaspoonful mustard, 1 pound sugar, $\frac{1}{4}$ teaspoonful turmeric powder. Cook this 5 minutes, then add 1 can of chopped pimientos. Add onions and cucumbers, and scald good.

Mrs. G. Ferner.

CHOP SUEY PICKLES

Fifty medium size cucumbers, sliced (unpeeled), salted over night. Ten onions sliced and salted over night. Now take 3 quarts of white vinegar, 2 tablespoonfuls mustard seed, 1 tablespoonful celery seed, 1 tablespoonful ground pepper, 2 tablespoonfuls whole allspice (in a sack), 4 cups white sugar, 3 red peppers sliced. Cook ten minutes.

Mrs. G. Ferner.

CELERY RELISH

One quart green tomatoes chopped, 1 quart cabbage chopped, 1 quart cucumbers chopped, 1 green pepper chopped, 2 red peppers chopped, 1 dozen stalks celery chopped. Pour boiling hot strong salt brine over all. Let stand for 10 minutes, drain and put in kettle. Mix 2 tablespoonfuls Coleman's mustard in a little vinegar, add 4 small cups sugar, 1 large cup flour, and 1 quart vinegar; pour over the contents in kettle. Stir over the fire until it creams. Do not boil.

Mrs. J. Hornick.

DAINTIES

FRENCH DAINTIES (CANDY)

Two envelopes Knox Acidulated Gelatine, 4 cups granulated sugar, 1½ cups boiling water, 1 cup cold water. Soak the gelatine in the cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part one-half teaspoonful of the Lemon Flavor found in separate envelope, dissolved in one tablespoonful water, and one tablespoonful lemon extract. To the other part add one-half teaspoonful extract of cloves. Pour into shallow tins that have been dipped in cold water. Let stand over night; turn out and cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavors and colors, and adding chopped nuts, dates or figs.

DIVINITY CANDY

Two cups white sugar, ½ cup Karo corn syrup, ½ cup cold water. Mix together well, stirring about 5 min. before putting on fire. Cook over slow fire, stirring often, until when dropped into cold water it is entirely brittle. While this is boiling, beat whites of 2 eggs until very stiff. Pour syrup slowly into beaten whites beating always the same way as much as possible. Add 1 teaspoonful vanilla and 1 cup chopped walnut meats. When the mixture starts to become creamy, pour into buttered dish. Cut in squares before it gets cold.

Mrs. A. Johnske.

SEA FOAM

Two cups granulated sugar, ½ cup corn syrup, ½ 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. Schumacher.

FUDGE

Two cups of sugar, 1 cup of thick sweet cream, ½ pound of chocolate. Boil until it makes a soft ball in the water, stir in 1 cup of chopped nuts, turn out and cut in squares.

Mrs. E. C. Jackson.

STUFFED DATES

Remove the stone, fill the date with fondant into which has been folded a pecan nut. Do not quite close the date but leave a line of white fondant showing. Roll in coarse granulated sugar.

Mrs. E. C. Jackson.

STUFFED FIGS

Open steamed figs at stem end, fill with chopped nuts, mix with fondant and roll in granulated sugar.

Mrs. E. C. Jackson.

COCOANUT KISSES

One-half pound cocoanut, 2 egg whites, 2½ ounces of sugar. Bake.

Mrs. H. F. Hoffmeyer.

PUFFED RICE CANDY

One cup sugar, ½ cup water, 1 teaspoonful vinegar, ⅛ teaspoonful salt, butter size walnut, 2 tablespoonfuls molasses, ½ package puffed rice. Boil all ingredients except puffed rice together until it forms a syrup. Heat puffed rice in oven and add syrup.

Mrs. H. W. Kammer.

CHOCOLATE FUDGE

Two cups sugar, 1 cup milk, 1½ tablespoonfuls butter, 4 tablespoonfuls cocoa or 1 square Baker chocolate, 1 teaspoonful vanilla. Add nutmeats or cocoanut. Boil sugar, milk, butter and cocoa together until it forms soft ball when tried in cold water. Add vanilla, nutmeats or cocoanut and beat until creamy. Pour into buttered pan and mark into squares.

Mrs. H. W. Kammer.

CHOCOLATE ALMOND KISSES

Four egg whites, ½ pound powdered sugar, 1 teaspoonful cinnamon, ½ pound grated almonds, 1 cake grated sweet chocolate. Beat egg whites and sugar ½ hour, add cinnamon, almonds and chocolate.

Mrs. C. E. Saunby.

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

HELPFUL HINTS

HELPFUL HINTS TO HOUSEKEEPERS

Acidulated Water is water to which vinegar or lemon juice is added. One tablespoonful of the acid is allowed to 1 quart water.

To Blanch Almonds. Cover Jordan almonds with boiling water and let stand 2 minutes; drain, put into cold water, and rub off the skins. Dry between towels.

To Shred Almonds. Cut blanched almonds in thin strips, lengthwise of the nut.

Macaroon Dust. Dry macaroons pounded and sifted.

Flavoring Extracts and Wine should be added if possible to a mixture when cold. If added while mixture is hot, much of the goodness passes off with the steam.

Mixed Mustard. Mix 2 tablespoonfuls mustard and 1 teaspoonful sugar, add hot water gradually until of the consistency of a thick paste. Vinegar may be used in place of water.

To Prevent Salt from Lumping. Mix with cornstarch, allowing 1 teaspoonful cornstarch to 6 teaspoonfuls salt.

To Remove Grass Stains from cotton goods, wash in alcohol.

Cut Glass should be washed and rinsed in water that is not very hot and of same temperature.

Three-quarters of a pound of coffee will make 1 gallon, 1 gallon makes 25 cups.

One 3 pound chicken will make 2 quarts of salad and will serve 10 persons.

Bread crumbs should always be used for frying, as cracker crumbs absorb grease.

One gallon of ice cream, if served on plates, will serve 24; if served in sherbet glasses, 30 at least.

To Remove Fruit Stains. Pour boiling water over stained surface, having it fall from a distance of three feet. This is much better than dipping stain in and out of hot water; or wring articles out of cold water and hang out of doors on frosty night.

To Clean Graniteware where mixtures have been cooked or burned on. Half fill with cold water, add washing soda, heat water gradually to boiling point, then empty, when dish may be easily washed. Any soap powder may be used in place of washing soda.

Knox Gelatine solves the problem of "What to have for dessert?"

To Wash Mirrors and Windows. Rub over with chamois skin wrung out of warm water, then wipe with a piece of dry chamois skin. This method saves much strength.

To Remove White Spots from Furniture. Dip a cloth in hot water nearly to boiling point. Place over spot, remove quickly, and rub over spot with a dry cloth. Repeat if spot is not removed. Alcohol or camphor quickly applied may be used.

Should Sink Drain chance to get choked, pour into sink $\frac{1}{4}$ pound copperas dissolved in 2 quarts boiling water. If this is not efficacious, repeat before sending for a plumber.

To Remove Grease Spots. Cold water and Ivory Soap will remove grease spots from cotton and woolen fabrics. Castilian Cream is useful for black woolen goods, but leaves a slight ring on delicately colored goods. Ether is always sure and safe to use.

Never put cogs of an Egg-beater in water.

To Clean a Copper Boiler use Putz Pomade Cream. Apply with woolen cloth when boiler is warm, not hot; then rub off with second woolen cloth and polish with flannel or chamois. If badly tarnished use oxalic acid. Faucets and brasses are treated in the same way.

Polish for Hard Wood Floors. Use 1 part beeswax and 2 parts turpentine. Put in saucepan on range, and when wax is dissolved a paste will be formed.

To clean Piano Keys, rub over with alcohol.

To remove old Tea and Coffee Stains, wet spot with cold water, cover with glycerine, and let stand two or three hours. Then wash with cold water and hard soap. Repeat if necessary.

For a Burn apply equal parts of white of egg and olive oil mixed together, then cover with a piece of old linen; if applied at once no blister will form. Or apply at once cooking soda, then cover with cloth and keep the same wet with cold water. This takes out the pain and prevents blistering.

To Remove Dust from Rattan Furniture use a painter's small brush.

APPLE SAUCE HINT

A little vanilla added to the apple sauce will greatly improve the flavor.

Mrs. Armstrong.

HARD SOAP WITHOUT BOILING

Five and $\frac{1}{2}$ pounds clean grease or tallow (saved up drippings will do just as well). Melt and set aside to cool until lukewarm. Dissolve a can of Red Seal Lye in $3\frac{1}{2}$ pints of cold water in an earthen or iron vessel; stir until dissolved. You find that the lye has become hot; when cooled to the temperature between luke warm and hot, pour it slowly into the grease (not grease into the lye), at the same time stirring until both are thoroughly combined and become smooth and thick, but not too long or they will separate, then pour into a mould or wooden box lined inside with paper. Cover and set in a warm place when it can be cut any desired shape with thin twine or fine wire. If the soap separates or is streaked with greasy layers it is not thoroughly combined, caused by improper stirring; then cut up, put it all into a vessel or pan with a little water and boil until soap is all melted and clear. Pour into a mould again as above directed and let stand for a few days before cutting into cakes.

Mrs. L. Reindel.

SENNA PRUNES FOR CONSTIPATION

Twenty-four prunes, 1 pint of boiling water, 2 tablespoonfuls senna leaves. Steep senna in the water where it will keep hot 2 hours; then strain, wash stew-pan and put in the senna water and prunes, cover and simmer until the prunes have absorbed all the water; then put in a jar and use as required. These prunes are delicious and will keep for months.

Mrs. Veitengruber.

Try the **Knox Gelatine** recipes found in this book.

TABLE OF MEASURES

Four teaspoonfuls (liquid) is equal to.....	1 tablespoonful
Three teaspoonfuls (dry) is equal to.....	1 tablespoonful
Four tablespoonfuls (liquid) is equal to. $\frac{1}{2}$ gill, $\frac{1}{4}$ cup, 1 wineglassful	
Two wineglasses is equal to.....	1 gill
Two gills (liquid) is equal to.....	1 cup
Two cups equal.....	1 pint
Two pints equal.....	1 quart
One quart sifted flour equals.....	1 pound
Two cups or one pint granulated sugar equals.....	1 pound

ABBREVIATIONS

tsp.	teaspoon
tbsp.	tablespoon
pt.	pint
qt.	quart
gal.	gallon
lb.	pound
pk.	peck
bu.	bushel
pkg.	package
doz.	dozen
oz.	ounce

Knox Gelatine makes a transparent, tender, quivering jelly.

TIME TABLE FOR COOKING VEGETABLES IN WATER

Asparagus	20 to 40 minutes
Beets (young)	45 minutes
Beets (old)	3 to 4 hours
Carrots	25 to 30 minutes
Cabbage	15 minutes
Cauliflower	20 to 30 minutes
Celery	20 to 30 minutes
Green Peas	30 to 45 minutes
Green Corn	12 to 30 minutes
Lima Beans	1 hour or more
Onions	45 to 60 minutes
Parsnips	30 to 45 minutes
Potatoes	25 to 30 minutes
Rice	20 to 45 minutes
Spinach	30 to 45 minutes
String Beans	1 to 3 hours
Turnips	45 minutes
Tomatoes	1 to 3 hours

DESSERTS can be made in a short time with **Knox Gelatine.**

TIME TABLE FOR ROASTING (Per Pound)

Beef, Round	10 to 12 minutes
Beef Ribs (well done).....	12 to 15 minutes
Beef Ribs (rare).....	8 to 10 minutes
Mutton, Leg (well done).....	15 minutes
Mutton, Leg (rare).....	8 minutes
Mutton, Loin (rare).....	8 minutes
Mutton, Shoulder (stuffed).....	15 minutes
Lamb (well done).....	20 minutes
Veal (well done).....	25 minutes
Pork (well done).....	30 minutes
Chicken	15 minutes
Goose	18 to 20 minutes
Turkey, 8-pound	About 2 hours

Now all good things must have an end
So there's no need of further looking;
For this completes our book, dear friend,
And we will leave you to your cooking.

COURSE DINNER

Five Course Dinner—Mrs. Walter Wendt

Anchovy on Toast

*Dumpling Soup

Olives

Celery

Chicken, en Casserole, with Mushrooms

Mashed Potatoes

Creamed Cauliflower

Asparagus Salad

Maple Custard, with Whipped Cream

Coffee

*Dumpling Recipe. Two eggs, well beaten, enough cracker crumbs to absorb the eggs, 1 heaping tablespoonful of sugar, pinch of salt, and scant teaspoonful of nutmeg. Boil fifteen minutes in beef stock.

Three Course Luncheon—Mrs. Walter Wendt

Grapefruit

Broiled Lamb Chops

Escalloped Potatoes

Raspberry Sherbet

French Peas

Strawberry Shortcake

