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1921

Saline, Michigan

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RECIPES

BREADS

GRAHAM BREAD

$\frac{1}{2}$ cup brown sugar, 3 tablespoons molasses, 1 tablespoon butter, 1 teaspoon soda, 1 teaspoon salt, 1 cup sour milk, $\frac{1}{2}$ cup wheat flour, 2 cups graham flour. Let this mixture stand one-half hour then bake in slow oven one hour.—Mrs. Esther Heiningering.

GOOD GINGER BREAD

Cream $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter or lard, 1 cup molasses, 2 eggs, 1 cup buttermilk, (sweet or sour milk), 2 cups flour sifted with 1 teaspoon soda, a little ginger, salt and cinnamon.—Miss Alice Nieland.

BROWN BREAD

$\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 3 tablespoons butter (level), 2 cups sour milk, 3 cups graham flour, 2 level teaspoons soda, nuts and raisins if preferred.—Mrs. Nora Wood.

RYE BREAD

One cup scalded milk, 1 cup boiling water, 1 tablespoon lard, 1 tablespoon butter, $1\frac{1}{3}$ cup brown sugar and molasses, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ yeast cake dissolved in $\frac{1}{4}$ cup luke warm water, 3 cups of flour, Rye meal.—Miss Matilda Luckhart.

NUT BREAD

2 cups flour, 2 large teaspoons Baking powder, $\frac{1}{2}$ cup sugar, little salt, 1 egg, 1 cup milk, $\frac{1}{2}$ cup chopped walnuts; let rise 20 minutes in buttered pan on back of stove. Bake in moderate oven.—Miss Matilda Luckhart.

MUFFINS

$\frac{1}{4}$ cup sugar (white), 1 tablespoon shortening, 1 egg, 1 cup sweet milk, 2 cups flour, 2 teaspoons Baking Powder, salt.—Mrs. Ellen Wenk.

MUFFINS

$\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup sugar, $\frac{3}{4}$ cup milk, 1 egg, 2 cups flour, 4 teaspoons Baking Powder.—Mrs. Nora Wood.

OATMEAL MUFFINS

2 cups rolled oats, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups sour milk, 2 eggs, 1 teaspoon salt, $1\frac{1}{4}$ (level) teaspoons soda, dissolved in the milk, 1 cup flour. Drop with a teaspoon in muffin pans and bake. You may use graham flour instead of oatmeal, if liked.—Mrs. Tema Moehn.

BISCUITS

1 egg, beaten; $\frac{1}{2}$ cupful cream, 1 cupful milk, 4 teaspoonsfull Baking Powder, pinch of salt; add flour enough to make a soft dough. Drop from spoon onto greased pan and bake.—Miss Mathilde Meyer.

BAKING POWDER BISCUIT

2 cups flour, 4 teaspoons Baking Powder, 2 tablespoons butter, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ teaspoon salt.—Miss Matilda Luckhart.

LAZY BISCUIT

Sift 1 cup of flour with a pinch of salt, $1\frac{1}{2}$ teaspoon Baking Powder, add $\frac{3}{4}$ cup milk, 2 tablespoons melted shortening. Half fill gem pans and bake in hot oven.—Mrs. Tema Moehn.

BAKING POWDER BISCUIT

1 quart flour, 2 teaspoons Baking Powder, 1 level teaspoon salt; mix to a soft dough with sweet cream. Bake in a quick oven.—Mrs. Elsa Rentschler.

GRAHAM GEMS

1 cup milk, 1 egg, 2 tablespoons sugar, 1 tablespoon butter, $1\frac{1}{2}$ cups graham (or use $\frac{1}{2}$ white flour), $1\frac{1}{2}$ teaspoonsfull Baking Powder. Bake 15 or 20 minutes.—Mrs. Elsa Rentschler.

GRAHAM GEMS

3 cups sour milk, 1 egg, $\frac{1}{2}$ cup shortening, 1 cup sugar, 1 teaspoon soda, graham flour, to drop from spoon.—Mrs. Nora Wood.

CINNAMON BUNS

$2\frac{1}{4}$ cups full of flour, 4 teaspoons full Baking Powder, 1 teaspoon full salt, $\frac{1}{2}$ cup full of sugar, 1 egg, 2 tablespoons full of shortening, 2 teaspoons full of cinnamon, 4 tablespoons full of raisins, $\frac{1}{2}$ cup full of water. Take 2 tablespoons full from the measured sugar and sift with the flour, salt and Baking Powder, into a bowl, rub the shortening in very lightly with the tips of the fingers; add the beaten egg to the water and add slowly. Roll out one-third of an inch thick on a floured board, brush with melted butter; sprinkle with sugar, cinnamon and raisins, which have been washed and drained. Roll

as for jelly roll, cut into one and one-half inch pieces. Place with the cut edges up on a well greased pan. Sprinkle with a little sugar and cinnamon and bake in a moderate oven. Remove from the pan at once.—Miss Mathilde Meyer.

BUNS

1 cup bread dough, when ready to put into loaves. Put bread in a cool place so not to rise so much, about 4 or 5 o'clock, add 1 cup warm water to the bread dough, $\frac{1}{2}$ cup sugar, a little salt a rounding tablespoon lard, add flour to make a hard loaf as for bread. Let rise double its size, then put in tins far enough apart so as not to touch; let rise until morning and bake for breakfast. Before putting into oven go over tops of buns with milk in which a little sugar has been added. This makes about one dozen buns.—Mrs. Leona Stollsteimer.

JOHNNY CAKE

$\frac{1}{2}$ cup sugar, butter size of an egg, 1 egg, 1 cup sour milk, $\frac{1}{2}$ cup corn meal, 1 cup flour, 1 teaspoon soda, sweet milk can be used and 2 teaspoons Baking Powder in place of soda.—Mrs. Nora Wood.

JOHNNY CAKE

One cup corn meal, 1 cup white flour, 2 teaspoons Baking Powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup melted shortening, 1 egg, 1 cup milk.—Miss Matilda Luckhart.

JOHNNY CAKE

One cup flour, 1 cup corn meal, mix with 2 teaspoons of Baking Powder, 2 tablespoons sugar, butter size of a walnut, 1 egg, 1 cup sweet milk, 1 teaspoon salt.—Mrs. Elsa Rentschler.

CAKES

SMALL ANGEL FOOD CAKE

Whites of 4 eggs, pinch of salt in the beaten whites; when partly beaten add $\frac{1}{4}$ teaspoon cream of tartar and beat stiff; add $\frac{2}{3}$ cup of granulated sugar, flavor and fold in with spoon, fold in lightly $\frac{1}{2}$ cup flour which has been sifted four times. Bake in ungreased tin. Bake slowly. Invert tin on two cups until cold.—Mrs. Odessa Webber.

LARGE LAYER CAKE

$1\frac{1}{2}$ cups sugar, 2 eggs, 1 cup milk, $\frac{1}{2}$ cup butter, (scant), 3 cups flour, 2 teaspoons Baking Powder.—Mrs. Esther Heiningger.

WHITE CAKE

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, cream together good, $1\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, two teaspoons Baking Powder, add the beaten whites of 3 eggs last.—Mrs. Gertrude Hartman.

CREAM CAKE

1 cup sugar, 1 tablespoon butter, beaten to a cream, 2 eggs, $\frac{3}{4}$ cup milk, 1 cup flour, 2 heaping teaspoons Baking Powder; Filling $\frac{3}{4}$ cup cream beaten until quite thick, add $\frac{1}{4}$ cup sugar.—Mrs. Ellen Wenk.

LAYER CAKE

Three beaten eggs, $1\frac{1}{3}$ cups sugar, $\frac{1}{3}$ cup butter, creamed together, $\frac{3}{4}$ cup sweet milk, 2 cups flour sifted with 2 teaspoons Baking Powder. Flavor with vanilla.—Mrs. Mabelle Feldkamp.

CAKE

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup shortening, yolks of 3 eggs, 1 scant cup of cold water, 3 cups sifted flour, 4 teaspoons Baking Powder, whites of 3 eggs (beaten). Flavoring. This makes a big 3 layer cake.—Miss Alice Nieland.

ECONOMICAL CAKE

One cup sugar, $\frac{1}{2}$ cup butter, whites of 3 eggs, $\frac{1}{2}$ cup sweet milk, 2 cups flour, 1 heaping teaspoon Baking Powder. Bake in 2 layers in hot oven.—Miss Alice Nieland.

icing for same—Yolks of 3 eggs, 1 cup powdered sugar, 1 teaspoon vanilla. Beat 20 minutes.—Miss Alice Nieland.

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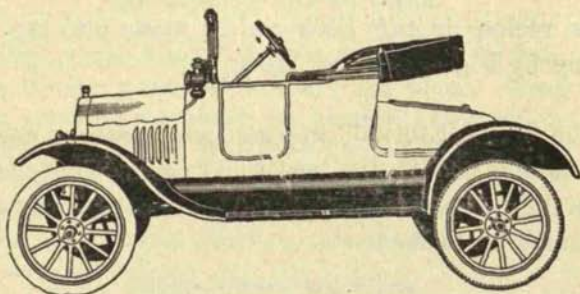
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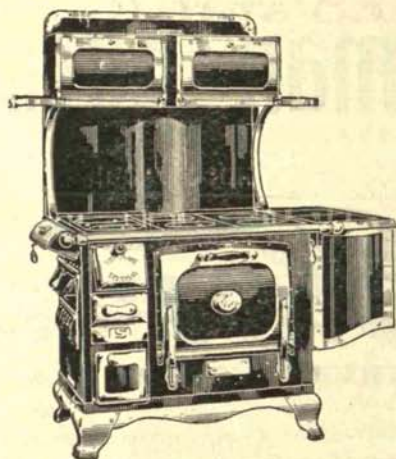


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WHITE CAKE

1½ cups sugar, 3 level tablespoons butter, 1 cup sweet milk, 2½ cups flour, 2 heaping teaspoons Baking Powder, whites of 3 eggs.—Mrs. Nora Wood.

LAYER OR LOAF CAKE

1½ cups sugar, ½ cup butter, cream together, 3 eggs stirred into sugar and butter, ¾ cup milk, 2 cups flour, 2 heaping teaspoons Baking Powder.—Mrs. Leona Stollsteimer.

SWEET CREAM CAKE

One cup sugar, 2 eggs in a cup and fill with sweet cream, 1½ cups flour, 2 teaspoons Baking Powder, 1 teaspoon vanilla.—Mrs. Gertrude Hartman.

LAYER CAKE

1 cup sugar, 1 teaspoon butter, 2 eggs, 1 teaspoon baking powder, 2 cups flour; bake in two layers.—Miss Alice Nieland.

CHOCOLATE CREAM CAKE

½ cup butter, 2 cups sugar, 1 cup water, 3 cups sifted flour, 3 level teaspoons Baking Powder, 1 teaspoon vanilla, 4 egg whites. Cream the butter, add the sugar gradually, continuing the creaming, then add the water and flour a little at a time, having the Baking Powder sifted with the flour, continue stirring until the water and flour are all used; now add the vanilla and well beaten whites of the eggs, stir just enough to mix, and pour into 3 large or 4 small layer cake pans and bake in a moderate oven for about 20 minutes.

Filling—Brown and White

White of 1 egg, ½ teaspoon vanilla, ½ tablespoon cold water, 4X sugar. Spread on each layer, melt ¼ of a cake of Baker's chocolate over steam and spread on top of white frosting on each layer after the white frosting has become hard.—Mrs. Ellen Wenk.

WHITE CAKE

1¼ cups sugar, ½ cup butter, cream together, ¾ cup sweet milk, 2 cups flour, 2 teaspoons Baking Powder, 1 teaspoon vanilla, beaten whites of 4 eggs.—Mrs. Tema Moehn.

YELLOW CAKE

One cup sugar ½ cup butter, cream together, ¾ cup milk, 2 cups flour, 2 teaspoons Baking Powder, yolks of 4 eggs, flavor with vanilla.—Mrs. Tema Moehn.

NUT CAKE

1½ cups sugar, 3 tablespoons butter, 1 cup sweet milk, 2 eggs, 1 heaping teaspoon Baking Powder, 2 cups flour, 1 cup chopped nuts.—Miss Matilda Luckhardt.

ANGEL FOOD

Whites of 11 eggs, 1 heaping cupful of sifted sugar, 1 cup flour sifted 5 times before measuring, ½ teaspoon cream of tartar, pinch of salt, ½ teaspoon, each, lemon and vanilla extracts; beat egg whites, pinch of salt and cream of tartar together, until very stiff add to this the sugar and flavoring and beat. Fold in the flour carefully and bake very slowly 40 to 45 minutes. Keep oven closed for at least one-half hour while cake is baking, when done reverse pan to cool, to keep cake from falling. Frost with beaten egg whites and pulverized sugar to stiffen. Flavor.—Mrs. Mabelle Feldkamp.

ANGEL FOOD CAKE

1 1/3 cups sugar sifted 3 times, 1 cup flour sifted 3 times, 1 cup whites of eggs, 1 teaspoon cream of tartar (fresh), 1 teaspoon vanilla, pinch of salt. Beat whites of eggs about half then add cream of tartar and beat thoroughly, then add sugar, vanilla and give a good beating. Fold in flour very lightly. When you start to stir up cake fix your fire and leave oven door open. When cake is ready put in oven and close door and let oven heat gradually. Do not grease tin.—Mrs. Leona Stollsteimer.

ANGEL FOOD

Sift 4 times 1 level cup of flour, 1 cup sugar, 3 level teaspoons of Baking Powder, then add 1 cup boiling hot milk, mix well, then fold in whites of 2 eggs beaten to a froth, do not beat cake after eggs have been added. Do not grease tin.—Miss Alice Nieland.

SUNSHINE CAKE

Whites of 7 and yolks of 5 eggs, 1 cup white sugar, 1 scant cup flour after sifting 5 times, ¼ teaspoon cream of tartar, 1 teaspoon extract. Beat yolks until thick and set aside, now add a pinch of salt and cream of tartar to whites and beat until very stiff, add sugar and beat thoroughly, then add flavoring and beaten yolks, beat lightly, and carefully stir in flour. Bake in tube tin in moderate oven 40 to 50 minutes. Do not grease tin.—Mrs. Gertrude Hartman.

GOLD CAKE

Yolks of 8 eggs, 1 cup sugar, ¼ cup butter, ½ cup sweet milk, 1¼ cups of flour, 2 teaspoons of Baking Powder. Cream butter and sugar, beat yolks thoroughly and stir into butter and sugar, put in milk, then flour and stir hard —Mrs. Leona Stollsteimer.

SUNSHINE CAKE

One cup granulated sugar and 1 cup flour measured after sifting 5 times, whites of 8 eggs, yolks of 4, $\frac{1}{4}$ teaspoon cream of tartar, vanilla. Beat yolks thick and set aside, add a pinch of salt and cream of tartar to whites and beat very stiff add sugar and flavoring, then fold flour in carefully. Bake immediately.—Mrs. Elsa Rentschler.

ROLL JELLY CAKE

Three eggs beaten separately, sift together 1 cup flour, 1 cup sugar, 1 teaspoon Baking Powder and salt; add the yolks and $\frac{1}{4}$ cup hot water and then the whites beaten stiff, and flavoring.—Mrs. Bertha Schill.

ROLL JELLY CAKE

One cup sugar, 4 eggs, 1 cup flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon of soda, pinch of salt. Beat eggs light add ingredients which have all been sifted together and beat up light again and flavor. Bake in a square tin, turn upon a towel, spread with jelly, and roll immediately.—Mrs. Odessa Webber.

SPONGE CAKE

Three eggs beat 1 minute, add $1\frac{1}{2}$ cups sugar and beat 5 minutes, then add 1 cup flour and beat 1 minute, $\frac{1}{2}$ cup water, 1 cup flour and 2 teaspoons Baking Powder, vanilla and salt.—Mrs. Elsa Rentschler.

SPONGE CAKE

One cup sugar, 3 eggs well beaten, 4 tablespoons water, 1 cup flour, 2 teaspoons Baking Powder, beat up quickly and bake.—Mrs. Ellen Wenk.

HOT WATER SPONGE CAKE

$1\frac{1}{4}$ cups sugar, $1\frac{1}{2}$ cups flour, 2 small teaspoons Baking Powder, 4 eggs, 4 tablespoons boiling water, and salt. Cream yolks and sugar together, add beaten whites, then flour and Baking Powder and water. Stir thoroughly. Bake in layers or roll jelly.—Mrs. Leona Stollsteimer.

SPONGE CAKE

Beat up 3 egg yolks in a mixing bowl, add $1\frac{1}{2}$ cups sifted sugar lightly and beat. In a separate dish beat 3 egg whites with pinch of salt until stiff, then pour into the first dish containing the beaten yolks and sugar. Beat all together thoroughly. Gradually, add $1\frac{1}{2}$ cups sifted flour, always stirring, then add slowly $2\frac{2}{3}$ cup boiling water and stir again. Lastly add $\frac{1}{2}$ cup flour sifted with 2 teaspoons Baking Powder and stir. Flavor with vanilla. Bake in ungreased tin and do not open oven for at least $\frac{1}{2}$ hour while cake is baking, when done reverse pan to cool to keep cake from falling. Dust with powdered sugar, (sifting, beating and stirring makes cake fine grained).—Mrs. Mabelle Feldkamp.

DEVIL'S FOOD CAKE

1½ cups sugar, ½ cup butter, 2 eggs beaten, stir these together, 2 squares chocolate dissolved in 1 cup hot water, ½ teaspoon cloves, 1 teaspoon each, cinnamon and Baking Powder, 1 teaspoon soda in ½ cup sour milk, 2 cups flour. Bake in slow oven.—Mrs. Esther Heininger.

DEVIL'S FOOD CAKE

2 cups sugar, ^{1/3} cup butter, 2 eggs, 2 tablespoons of cocoa dissolved in 1 cup of hot water, ½ cup sour milk, 1 teaspoon soda, 2½ cups flour, 1 teaspoon baking powder. The dough will be quite thin.—Mrs. Odessa Webber.

DEVIL'S FOOD CAKE

1 cup sugar, yolk of 1 egg, butter size of an egg, ½ cup chocolate, boiling water enough to melt chocolate. Fill cup with sour or sweet milk, 1 teaspoon soda, 1½ cups flour, vanilla.—Miss Mathilde Luckhardt.

DEVIL'S FOOD CAKE

2 cups brown sugar, ½ cup butter, 2 eggs, beat well, ½ cup sour milk, 2 cups flour sifted with 1 teaspoon soda in it; 3 heaping teaspoons cocoa dissolved in ½ cup hot water added to batter last, vanilla.—Mrs. Bertha Schill.

DEVIL'S FOOD

1½ cups sugar, 1 tablespoon shortening, 1 egg, ¾ cup cocoa, fill cup with hot water after cocoa is dissolved, ¾ cup sour cream or 1 cup sour milk or buttermilk, 1 cup nut meats, 2 level teaspoons soda and ¼ teaspoon baking powder, mixed with 2 cups flour. Bake slowly in either loaf or layers.—Miss Alice Nieland.

DEVIL'S FOOD

1 cup sugar, ½ cup butter or lard, 1 cup sour milk, 1 teaspoon soda, ¼ teaspoon salt, 2 cups flour, 3 tablespoons cocoa, 1 teaspoon vanilla, sift cocoa with flour.—Mrs. Leona Stollsteimer.

DEVIL'S FOOD

2 cups sugar, ½ cup butter, 2 eggs, ½ cup sour milk or buttermilk, 1 level teaspoon soda, 2 cups flour, ½ teaspoon baking powder, 2 squares chocolate or 3 heaping tablespoons cocoa boiled up in ½ cup hot water. Flavor to taste.—Mrs. Elsa Rentschler.

DEVIL'S FOOD

Good. Add contents as follows: 1 cup sugar, 2 tablespoons cocoa mixed dry, ¼ cup butter, 1 beaten egg, ½ cup sour milk, ¼ cup cold water in which 1 teaspoon soda has been dissolved, 1¾ cups flour, vanilla (cake is dark red in color).—Mrs. Mabelle Feldkamp.

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BLACK CHOCOLATE CAKE

Two squares chocolate grated, $\frac{1}{2}$ cup sweet milk, yolk of 1 egg, $\frac{1}{2}$ cup sugar boil until soft, stirring continuously; 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs slightly beaten, 1 teaspoon soda in $\frac{1}{4}$ cup hot water, 2 cups flour. Add boiled part when cool. Vanilla.—Mrs. Minnie Kern.

MAHOGANY CAKE

One cup granulated sugar, $\frac{1}{4}$ cup butter, 2 squares chocolate, 1 cup water, $\frac{1}{2}$ (level) teaspoon soda, 1 teaspoon vanilla, $1\frac{1}{2}$ cups flour, 1 (level) teaspoon baking powder, 1 egg, cream the sugar and butter together. Dissolve the chocolate in $\frac{1}{2}$ cup of warm water and add to the butter and sugar. Add the soda dissolved in $\frac{1}{2}$ cup of hot water. Add the vanilla. Sift together the flour and baking powder and add gradually to the mixture. Lastly add the beaten egg. Bake in a square cake tin.—Miss Mathilde Meyer.

POTATOE CHOCOLATE CAKE

$\frac{3}{4}$ cup shortening, 2 cups sugar, $\frac{1}{2}$ cup chocolate, 1 cup mashed potatoes, 2 eggs, $\frac{3}{4}$ cup milk, $2\frac{1}{2}$ cups flour, 5 teaspoons baking powder, $\frac{1}{4}$ teaspoon, each, nutmeg and allspice, $\frac{1}{2}$ teaspoon, each, cinnamon and cloves, 1 cup chopped nuts, 1 teaspoon vanilla cream shortening, add sugar melted chocolate and mashed potatoes, mix well. Beat eggs separately and add yolks to first mixture. Add milk and dry ingredients which have been sifted together. Beat well, add nuts, vanilla and stiffly beaten egg whites. Bake in a loaf.—Miss Mathilde Meyer.

CHOCOLATE CAKE

First Part—1 scant cup chocolate or 2 squares grated, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, yolk of 1 egg, 1 teaspoon vanilla, beat egg and water together, then add other ingredients and cook until smooth.

Second Part—1 cup sugar, 2 eggs, $\frac{1}{2}$ cup butter, 2 cups flour, $\frac{1}{2}$ cup water, 1 teaspoon soda, 1 teaspoon lemon extract. When first part is cool, stir in second part. Bake in moderate oven—makes a large cake.—Mrs. Odessa Webber.

CHOCOLATE LOAF CAKE

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sweet milk, $\frac{1}{2}$ teaspoon vanilla, 2 cups flour, 2 teaspoons baking powder, $1\frac{1}{2}$ teaspoons cocoa dissolved in a little hot water.—Mrs. Tema Moehn.

MARBLED CHOCOLATE CAKE

1 cup sugar, and $\frac{1}{2}$ cup butter beaten to a cream, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 heaping teaspoon baking powder. Add the beaten whites of 4 eggs last.

Dark Part—Take 1 cup of this mixture and add to it 2 teaspoons cocoa dissolved in a little hot water. Vanilla.—Mrs. Tema Moehn.

PEACH CAKE

2 cups sugar, 1 scant cup butter, 3 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 2 cups peaches, 3 cups flour. Spices.—Mrs. Elsa Rentschler.

CHERRY CAKE

1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 teaspoonful cocoa, 1 teaspoonful cinnamon, $1\frac{1}{4}$ cups flour, 1 teaspoon soda, 1 cup cherries, and fill cup with the juice.—Miss Helen Burkhardt.

CHERRY CAKE

Cream 1 cup of sugar and $\frac{1}{3}$ cup butter, add 3 eggs, whites beaten and added last, $\frac{1}{2}$ cup sour milk in which 1 teaspoon soda has been dissolved, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ cup cherries. Ice with cherry icing.—Mrs. Tema Moehn. *$\frac{1}{2}$ cups flour.*

PORK CAKE

1 cup sugar, 1 pound fat salt pork ground fine, 1 cup boiling water, $\frac{1}{2}$ cup molasses, 1 lb. raisins, citron, nuts, cherries to suit taste, 1 teaspoon each cinnamon, cloves, nutmeg, allspice and soda. Flour enough to thicken. Any other fruit may be added.—Miss Alice Nieland.

SOUR CREAM CAKE

1 cup brown sugar, 1 egg, 1 cup sour cream, $\frac{1}{2}$ teaspoon soda, $1\frac{1}{2}$ cups flour, nutmeg and salt.—Mrs. Nora Wood.

SPANISH BUN CAKE

2 cups sugar, 2 cups buttermilk, $\frac{1}{2}$ cup molasses, 2 eggs, $2\frac{1}{4}$ teaspoons soda, 1 teaspoon ginger, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, 4 cups flour.—Mrs. Leona Stollsteimer.

CAKE WITHOUT SUGAR

1 cup molasses, 1 cup hot water, 2 tablespoons lard, 2 eggs, 1 teaspoon, each, soda and cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ teaspoon allspice, 2 cups flour, mix soda and spices with flour.—Miss Alice Nieland.

BUTTERMILK CAKE

Cream 1 cup brown sugar, and $2\frac{2}{3}$ cup butter, 1 egg, 1 cup buttermilk in which put 1 teaspoon soda, 2 cups flour sifted with 2 teaspoons baking powder 1 cup raisins chopped, cinnamon, allspice, cloves and nutmeg to taste. Bake in slow oven.—Mrs. Elsa Rentschler.

APPLE SAUCE CAKE

1 cup sugar, scant $\frac{1}{2}$ cup shortening, 1 cup apple sauce prepared as for the table, 1 level teaspoon soda, dissolved in the apple sauce, $\frac{1}{2}$ cup raisins chopped, about 2 cups of flour. Spices.—Miss Mathilde Meyer.

APPLE SAUCE CAKE

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 cup unsweetened apple sauce, 2 cups flour, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ teaspoon salt, 1 teaspoon soda, $\frac{1}{2}$ cup raisins. Bake 45 minutes.—Mrs. Tema Moehn.

SPICE CAKE

4 eggs, 2 cups brown sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sour milk, $2\frac{1}{2}$ cups flour, 1 teaspoon soda, 2 teaspoons cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ teaspoon nutmeg.—Miss Helen Burkhardt.

SPICE CAKE

1 cup sugar, $\frac{1}{2}$ cup butter, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 cup chopped raisins, 1 level teaspoon soda, 1 cup sour milk, about 2 cups flour.—Miss Mathilde Meyer.

SPICE CAKE

$\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup molasses, yolks of 2 eggs, $1\frac{1}{2}$ cup butter milk, 1 teaspoon soda, 1 teaspoon cinnamon, $1\frac{1}{2}$ teaspoon cloves, 2 cups flour.

Frosting—1 cup brown sugar, whites of 2 eggs, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, beat egg whites and add the rest.—Mrs. Odessa Webber.

COFFEE LAYER CAKE

1 cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup cold coffee, 1 teaspoon soda, 1 teaspoon baking powder, 2 cups flour, $\frac{1}{2}$ teaspoon spices, and nutmeg, 1 cup raisins.—Mrs. Tema Moehn.

MOLASSES LAYER CAKE

1 cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup molasses, yolks of 3 eggs, whites of 2 eggs, 2 cups flour, 1 teaspoon each of soda, nutmeg, cloves and salt.—Mrs. Leona Stollsteimer.

MOLASSES CAKE

$\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, $1\frac{1}{2}$ cup shortening, 1 egg, 1 teaspoon soda, $\frac{1}{2}$ teaspoon each cinnamon and cloves. A little vinegar, 2 cups flour.—Mrs. Nora Wood.

MOLASSES CAKE

1 cup sugar, 1 heaping tablespoon lard, 2 eggs, salt, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $1\frac{1}{2}$ cups flour, 1 level teaspoon soda, 1 cup boiling water, (Dough is real thin).—Mrs. Leona Stollsteimer.

MOLASSES CAKE

1 cupful brown sugar, $\frac{1}{2}$ cupful butter or lard or mixed, 1 cupful molasses, 1 cupful butter milk, 1 or 2 eggs, beaten, 1 teaspoonful spices, 2 level teaspoonfuls soda, 1 cup raisins chopped and floured. Flour, cream sugar and shortening, add eggs and molasses, sift spices and soda with flour.—Miss Mathilde Meyer.

MOLASSES CAKE

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup molasses, 2 eggs, 2 cups flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, 1 cup boiling water, add water last.—Miss Alice Nieland.

FRUIT CAKE

1 cup sugar, $\frac{1}{2}$ cup shortening, 1 egg, 1 cup sour milk, $2\frac{1}{2}$ cups flour, 1 cup raisins (cut fine), 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon each cinnamon and vanilla, add salt if lard is used in shortening.—Mrs. Ellen Wenk.

FRUIT CAKE

2 eggs, 2 cups sugar, 1 cup cream, $\frac{1}{2}$ cup buttermilk, 1 cup butter or lard 5 cups flour, 2 teaspoons soda, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 1 nutmeg, 1 lb. raisins, 1 cup currants. This makes 2 layers.—Mrs. Odessa Webber

FRUIT CAKE

1 cup sugar, $\frac{3}{4}$ cup butter, 3 eggs, 3 tablespoons sour cream, one cup raisins, cherries, or any fruit desired, 1 teaspoon nutmeg, 1 of cinnamon, $\frac{1}{2}$ of all spice, $1\frac{1}{2}$ cups of flour, 1 teaspoon soda.—Mrs. Odessa Webber.

APPLE SAUCE CAKE

$1\frac{1}{2}$ cups hot apple sauce, sweetened to taste, $\frac{1}{2}$ cup shortening, 1 cup white sugar, 1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves $\frac{1}{4}$ teaspoon nutmeg, 1 tablespoon cocoa or chocolate, $2\frac{1}{2}$ cups of flour, 2 level teaspoons soda, $\frac{3}{4}$ cup raisins.—Miss Helen Burkhardt.

APPLE SAUCE CAKE

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup apple sauce, $2\frac{1}{4}$ cups of flour, 1 teaspoon soda in sauce, 1 teaspoon, each, cinnamon and cloves.—Miss Matilda Luckhardt.

BUTTERLESS, EGGLESS AND MILKLESS CAKE

2 cups brown sugar, 2 cups hot water, 2 tablespoons lard, $1\frac{1}{2}$ cups raisins, 1 teaspoon each salt, cinnamon and cloves. Boil all these ingredients 5 minutes after they begin to bubble. When cold add 3 cups of flour, 1 teaspoon soda dissolved in 1 teaspoon hot water. Makes 2 loaves, bake in slow oven 45 minutes.—Mrs. Stella Visel.

STRAWBERRY SHORT CAKE

Sift together 2 cups flour, 3 teaspoons baking powder, 1 teaspoon salt, add to it $\frac{3}{4}$ cup milk, 4 level teaspoons shortening; work together and roll in two layers, put one layer in large pan and brush over the top with shortening and place second layer on top. Bake about 15 minutes in moderate oven. When done part the layers and spread with crushed sweetened strawberries, place second layer on top and cover with the berries.—Mrs. Odessa Webber.

$\frac{1}{2}$ cup sugar

PIES

PIE CRUST FOR 1 PIE

1 cup flour, $1\frac{1}{3}$ cup lard, $\frac{1}{4}$ cup cold water. Have lard very cold and chop with a knife into the flour. $\frac{1}{4}$ teaspoon of Baking powder added to the flour makes the crust more flakey. Add the water (a little at a time) and pinch of salt.—Mrs. Odessa Webber.

LEMON PIE

1 heaping cup sugar, rind and juice of 1 lemon, juice of 1 orange, yolks of 2 eggs. Take sugar, egg yolks, juice and rind and beat up thoroughly, then add $1\frac{1}{3}$ cups of boiling water, thicken with 2 tablespoons of cornstarch, add butter the size of a walnut.

For meringue beat egg whites until stiff then add 3 tablespoons of sugar and beat until stiff again, put on pie and brown.—Mrs. Nora Wood.

LEMON PIE

2 cups hot water, $\frac{3}{4}$ cup sugar, let come to a boil, slightly beat yolks of 2 eggs with $\frac{1}{4}$ cup sugar, add 1 heaping tablespoon cornstarch and juice and rind of $\frac{1}{2}$ lemon. If this mixture seems thick add a little water as it depends upon the amount of juice the lemon has; stir all up well and add to boiling water; cook until thick and cool stirring occasionally. Pour in baked pie shell and frost with meringue of the whites of eggs beaten stiff and 2 tablespoons of sugar.—Mrs. Minnie Kern.

LEMON PIE

$\frac{3}{4}$ cup sugar, 2 egg yolks, 2 tablespoons cracker dust, rind and juice of 1 lemon. Mix all and add 1 cup sweet milk. Lastly whites of eggs beaten to a froth. Mix all bake in crust. Do not bake crust separately.—Miss Alice Nieland.

CREAM PIE

Beat together 3 tablespoons flour, 1 egg, 1 cup sugar, 2 cups milk, cook on stove, when thick put in baked shell and when cold cover with whipped cream.—Mrs. Esther Heininger.

CREAM PIE

Have a pie shell baked, put into your doubleboiler 2 cups milk and when boiling hot stir in 4 tablespoons sugar, 2 of cornstarch, the yolks of 2 eggs and a pinch of salt, all beaten well together. Cook until thick, stirring all the time, add vanilla. Pour into the pie shell, cover with a meringue made

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by whipping the whites of eggs stiff with 4 tablespoons sugar. Place in oven and brown. You may put a sprinkling of cocoanut on top if liked.—Miss Vera Zahn.

BANANA CUSTARD

2 beaten eggs, 1 cup sugar, 1 pint sweet milk, 1 tablespoon cornstarch. Heat milk and sugar thicken with cornstarch. When cooled off a little add beaten eggs. Pour over 3 bananas sliced into a baked crust. Frost with 2 egg whites, $\frac{1}{2}$ cup sugar and 2 bananas.—Mrs. Mabelle Feldkamp.

PUMPKIN PIE

Cook the pumpkin and mash. For 1 pie take 3 tablespoons of mashed pumpkin, 2 or 3 eggs beaten, 1 cupful milk, $\frac{1}{4}$ cupful cream, sugar to taste ginger, cinnamon and cloves to taste, line pie tin with nice pastry, put in mixture and bake. When cold serve with whipped cream.—Miss Mathilde Meyer.

PUMPKIN PIE

2 cups stewed pumpkin, 1 cup sugar, 1 tablespoon molasses, 1 tablespoon flour, ginger and cinnamon to taste, 2 eggs, beat all until smooth then add 3 cups milk. This makes 2 pies.—Mrs. Tema Moehn.

PEACH PIE

Select good ripe peaches, pare and slice fine, place in tin lined with good pastry, add about $\frac{3}{4}$ cupful sugar, dot with butter and sprinkle with cinnamon and flour. Add top crust and bake.—Miss Mathilde Meyer.

APPLE CREAM PIE

Make bottom crust and partly fill with apples sliced thin, partly cover with cream to which has been added $\frac{2}{3}$ cup sugar and a little cinnamon or nutmeg, bake slowly without upper crust. This is also good with peaches or cherries.—Mrs. Odessa Webber.

BANANA PIE

Yolks of 2 eggs, 1 tablespoon flour, 1 cup of sweet milk, 4 tablespoons sugar, boil as custard, when cool pour over sliced bananas in a baked crust, add the beaten whites of 2 eggs and 2 tablespoons powdered sugar and brown in oven.—Mrs. Odessa Webber.

COCOANUT PIE

To 1 pint scalded milk add $\frac{1}{2}$ cup sugar, yolks of 2 eggs, scant tablespoon cornstarch. Mix together and cook and add 1 cup grated cocoanut. Bake with one crust. Beat whites of eggs and add 2 tablespoons powdered sugar and brown in oven.—Mrs. Odessa Webber.

CHOCOLATE PIE

3 teaspoons grated chocolate, butter the size of a walnut, $\frac{1}{2}$ cup sugar, yolks of 2 eggs. Cream all together and stir in $1\frac{1}{2}$ cups boiling water, stir till it thickens, remove from fire, add 1 teaspoon vanilla and pour in baked crust. Put beaten whites mixed with 1 teaspoon powdered sugar on top and brown in oven.—Mrs. Tema Moehn.

PRUNE PIE

$\frac{1}{2}$ pound prunes, boiled and pitted, 1 cup sugar, 1 tablespoon flour, yolks of 2 eggs, 1 teaspoon butter, $\frac{1}{2}$ cup each cream and milk. Bake in 1 crust.—Mrs. Tema Moehn.

APPLE CREAM PIE

Line a pie tin with crust, fill with sliced apples, cover with $\frac{1}{2}$ cup sugar, 1 cup sour cream, salt, 2 tablespoons flour, stir up together. Sprinkle cinnamon on top. Bake till apples are tender.—Mrs. Bertha Schill.

ELDERBERRY PIE

About 2 cups elderberries, 1 tablespoon vinegar, 1 cup sugar. Sprinkle a little flour over berries. Bake with 2 crusts.—Miss Mathilde Meyer.

PUDDINGS and SAUCES

STEAMED MOLASSES PUDDING

Mix together one egg, two tablespoons melted butter, three-fourth cup molasses, one teaspoon soda dissolved in $\frac{1}{2}$ cup cold coffee; salt; $1\frac{1}{2}$ cup flour and 1 cup raisins. Turn in buttered mold and steam $1\frac{1}{4}$ hours. Serve with vanilla sauce.—Mrs. Tema Moehn.

VANILLA SAUCE

Mix together $\frac{1}{4}$ cup sugar, 1 teaspoon cornstarch, $\frac{1}{4}$ teaspoon vinegar, $\frac{1}{4}$ teaspoon vanilla, 1 cup water, and add a lump of butter; let boil a few minutes and cool before using.—Mrs. Tema Moehn.

CHEAP MOLASSES PUDDING

Scant $\frac{1}{2}$ cup butter filled up with hot water, 1 cup molasses, 1 teaspoon soda, 3 cups flour, steam 2 hours. Serve with lemon sauce. Very good.—Mrs. Nora Wood.

STEAMED SUET PUDDING

Mix together $\frac{1}{2}$ cup chopped suet, $\frac{1}{2}$ cup molasses, pinch of salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, $\frac{3}{4}$ teaspoon soda, $\frac{1}{2}$ cup sour milk, $\frac{1}{4}$ cup each raisins and currants, 1 cup flour. Turn into buttered mold and steam. Serve with vanilla sauce.—Mrs. Tema Moehn.

GRAHAM PUDDING

$\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ cup milk, 1 egg, $\frac{1}{2}$ cup raisins, nutmeg, cinnamon, and salt to taste. 1 teaspoon soda, $1\frac{3}{4}$ cup Graham flour,

Sauce—1 cup brown sugar, $\frac{1}{4}$ cup butter, 1 cup water, thicken with cornstarch. Flavor with vanilla.—Mrs. Nora Wood.

APPLE JACK

Place in the bottom of a well buttered tin a layer of sliced apples then cover with a dough of $\frac{1}{2}$ cup of sugar, 1 cup of flour, 1 teaspoon baking powder, $\frac{1}{2}$ cup milk, 1 teaspoon butter, 1 egg. Put over apples and bake. When served pour a mixture of milk and vanilla over it.—Miss Stella Armbruster.

PRUNE SOUFFLE

To 1 cup cooked prunes add 5 tablespoons powdered sugar, yolks of 5 eggs beaten well, then add whites beaten stiff. Bake 15 to 20 minutes. Serve.—Mrs. Minnie Kern.

ORANGE PUDDING

Slice 4 oranges, add 1 cup sugar. Let stand in cool place. Make custard of 1 pint hot milk, $\frac{1}{2}$ cup sugar, beaten yolks of 3 eggs, 1 tablespoon cornstarch. When thick pour over oranges and cover with beaten whites of eggs.—Mrs. Esther Heining.

BANANA AND ORANGE FLOAT

Place in a basin 1 pint milk, 6 tablespoons of sugar, when hot stir in yolks of 2 eggs and 1 teaspoon cornstarch, vanilla. Put oranges and bananas in dish and cover with custard. Beat whites for top.—Mrs Bertha Schill.

PINAPPLE PUDDING

$\frac{1}{4}$ box Knox Gelatine, 1 cup water. Put this in a pan, surrounded by hot water, until clear. Add $\frac{1}{2}$ cup milk, 1 cup sugar, let stand a while then add $\frac{1}{2}$ pint whipped cream. Add can pineapple and hickory nuts.—Miss Helen Burkhart.

CARAMEL BAVARIAN CREAM

$\frac{1}{2}$ cup sugar, 1 cup hot water, 1 tablespoon gelatine, $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup milk, 2 egg yolks, $\frac{1}{2}$ cup sugar, 2 egg whites, $\frac{1}{2}$ teaspoon vanilla.

Caramelize $\frac{1}{2}$ cup sugar, add hot water. Soak gelatine in cold water and add to above. Make a custard of milk, sugar, and egg yolks, and when gelatine is dissolved combine the two mixtures. Set in cold water and when beginning to set, fold in beaten whites and vanilla.—Miss Mathilde Meyer.

SNOW PUDDING

$2\frac{1}{2}$ teaspoons gelatine, 4 tablespoons of cold water, 1 cup hot water, 1 cup sugar, pinch of salt, juice of 1 lemon, whites of 2 eggs.

Soak gelatine in cold water until soft. Add boiling water and stir and then add lemon juice and sugar. Let stand in a cool place until it begins to harden. Beat to a foam with beater. Add whites of eggs beaten stiff. Again beat well. Serve with following sauce:—

Yolks of 2-eggs, $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup sugar, 1 heaping tablespoon cornstarch dissolved in milk. Heat milk. Add sugar and egg well beaten and cornstarch to thicken. Flavoring. Cool and pour over snow.—Miss Helen Burkhart.

BANANA DESSERT

Bring to a boil 1 pint milk, $1\frac{1}{3}$ cup sugar, $\frac{1}{4}$ teaspoon salt, add 2 beaten eggs, 2 teaspoons cornstarch dissolved in $\frac{1}{4}$ cup cream or milk. Remove from stove and add $\frac{1}{2}$ teaspoon lemon extract and 1 teaspoon orange extract. Now cut sponge or plain cake into slices. Alternate cake and bananas. Pour over this the cold custard. Cover with stiffly beaten egg whites sweetened to taste.—Miss Mathilde Meyer.

TAPIOCA CREAM

2 large tablespoons of fine pearl tapioca, $\frac{1}{2}$ teaspoonful salt, 1 small cup of sugar; stir this into 1 qt. of hot milk and boil 10 minutes. Add the whites and yolks of 2 eggs beaten separately. Remove from the fire, add flavoring desired and turn into a dish, flavor the cream by pouring it when cold over any fresh fruit such as strawberries, peaches or oranges. Serve with whipped cream if desired.—Miss Mathilde Meyer.

STEAMED RICE WITH PEACHES

Cook a cup of rice in boiling water until half tender, line a pudding dish with $\frac{1}{2}$ of it. Add a thick layer of pared and halved peaches, cover with the remainder of the rice, cover the pudding dish and steam 1 hour. Serve with cream and sugar or with any liquid sauce.—Miss Mathilde Meyer.

CAKE FILLINGS

CAKE FILLING

1 egg, 1 cup sugar, $\frac{1}{2}$ cup sweet milk, 1 teaspoon butter, 1 tablespoon flour, $\frac{1}{2}$ cup cocoanut. Let boil until thick enough to spread.—Mrs. Tema Moehn.

SUBSTITUTE FOR WHIPPED CREAM

Whites of 2 eggs, beaten to a stiff froth, add a little at a time, 1 cup granulated sugar, beat again until very stiff and smooth. Add 1 apple pared and grated, beat again until very stiff. This icing will keep nice for several days.—Miss Alice Nieland.

PEAR CAKE FILLING

3 lbs. ripe pears, 1 lb. raisins, 1 lb. dates, 3 lbs. brown sugar, all chopped fine. Cook until thick and put in cans.—Mrs. Ellen Wenk.

MARSHMELLOW ICING

Boil 1 cup sugar, 5 tablespoons water until it spins a thread from end of spoon, add to beaten whites of 2 eggs; as soon as this is together drop in about $\frac{1}{4}$ lb. marshmallows which have been cut into quarters and beat until cold. Use fresh marshmallows as they will not dissolve if they are dry.—Mrs. Odessa Webber.

BOILED FROSTING

1 cup granulated sugar, $\frac{1}{2}$ cup milk, butter size of a walnut. Boil until it spins a thread from spoon. Remove from fire and beat until cold. Add any flavoring desired. If too thick to spread, thin with cold milk or water.—Miss Mathilde Meyer.

A CAKE FILLING

While cake is still hot spread with butter and sprinkle with powdered sugar.—Miss Alice Nieland.

CARMEL ICING

1 cup brown sugar, 1 cup sweet cream. (Chocolate may also be added). Boil until thick and beat.—Mrs. Odessa Webber.

*

CHERRY FROSTING

1 cup stoned cherries, (fresh or canned), without juice, white of 1 egg, 1 cup granulated sugar, put all in bowl and beat until stiff.—Mrs. Tema Moehn. *or any fruit*

FIG FILLING

1 lb. Figs or Raisins, 3 lbs. fresh pears, 6 cups sugar.. Cook real thick.—Miss Alice Nieland.

ICE CREAM FILLING

Place in a sauce pan 2 cupfuls of granulated sugar, a scant $\frac{1}{2}$ teaspoon cream of tartar, and $\frac{1}{2}$ cup cold water. Cook until it threads when dropped into cold water, then take from the fire and whip into it, as fast as possible, stirring all the while 2 well beaten egg whites. Beat until thick and nearly cold, then pour over the cake and spread with a knife which has been dipped into hot water. The flavoring for this icing may be lemon, orange, pineapple or vanilla.—Mrs. Ellen Wenk.

RAISIN AND HICKORY NUT FROSTING

1 cup cream, 1 cup sugar, $\frac{1}{2}$ cup each chopped raisins and hickory nuts. Boil until thick.—Mrs. Tema Moehn.

RAISIN FROSTING

Chop 1 cupful of seeded raisins, add 1 cupful sugar and $\frac{1}{2}$ cupful sweet cream. Boil till thick.—Miss Mathilde Meyer.

LEMON CAKE FILLING

1 large apple, pared and grated, 1 cup sugar, 1 egg beaten, juice and grated rind of 1 lemon, butter size of walnut. Cook until thick.—Miss Mathilde Meyer.

LEMON FILLING

1 cup sugar, 1 egg, juice and rind of 1 lemon. Beat well and cook until thick.—Mrs. Tema Moehn.

CREAM FILLING

Bring 1 cup of milk to a boil, add 2 tablespoons of sugar and 2 eggs, beaten. Cook until thick. Remove from stove and add flavoring.—Miss Mathilde Meyer.

CARMEL ICING

$1\frac{1}{4}$ cups brown sugar, 4 tablespoons cream or milk. Let boil about 1 minute then take from fire add a lump of butter and beat until it begins to thicken.—Mrs. Carl Moehn.

COOKIES, FRIEDCAKES, and CREAMPUFFS

SUGAR COOKIES

2 cups sugar, 1 cup butter and lard mixed, 3 eggs, 1 cup sweet milk, 4 teaspoons Baking powder and 2 small teaspoons soda, a little nutmeg and $\frac{1}{2}$ teaspoon cinnamon, flour.—Mrs. Tema Moehn.

SOUR CREAM COOKIES

1 cup of sugar, 1 large tablespoon butter, 2 eggs, 1 cup sour cream, 1 teaspoon soda, 1 teaspoon baking powder. Salt and nutmeg. Flour to roll.—Mrs. Nora Wood.

SUGAR COOKIES

$1\frac{1}{2}$ cups sugar, salt, 1 cup shortening, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda and 1 of baking powder. Flavoring and flour.—Mrs. Bertha Schill.

CREAM COOKIES

1 cup of butter or lard, 3 cups of granulated sugar, 2 eggs, 1 cup cream, 1 cup sour milk, 3 teaspoons baking powder, 1 level teaspoon soda. Flavoring and flour to make a soft dough.—Miss Mathilde Meyer.

SUGAR COOKIES

2 eggs, 2 cups sugar, 1 cup lard, 1 cup sour milk, 1 teaspoon soda, 3 teaspoons baking powder. Flavoring and flour enough to roll.—Mrs. Odessa Webber.

DROP COOKIES

Thoroughly mix 2 cupfuls of sugar and 2 eggs, then add 1 cup of molasses and $\frac{1}{2}$ cup sour milk. Add 1 cup raisins or hickory nuts, 1 teaspoon each of cloves and cinnamon, $\frac{1}{2}$ teaspoon soda dissolved in a tablespoon of hot water, 4 cups of flour. Mix all together well and drop from a spoon on a buttered tin having the cakes some distance apart. Sugar and bake in a slow oven for fifteen minutes.—Mrs. Lillian Derr.

DROP COOKIES

2 cups sugar, 1 cup butter and lard mixed, 3 eggs, 1 cup sour milk, 1 teaspoon each soda, cloves and cinnamon, 1 cup chopped nuts, 1 cup chopped raisins, 5 cups flour. These are fine.—Mrs. Nora Wood.

COCOANUT CREAM COOKIES

2 eggs, 1 cup sugar, 1 cup rich cream, $\frac{1}{2}$ cup shredded cocoanut, 3 cups flour, 3 teaspoons baking powder, 1 teaspoon salt. Mix in order and chill. Pat out $\frac{1}{2}$ inch in thickness sprinkle with cocoanut and bake.—Mrs. Stella Visel.

COOKIES

1 $\frac{1}{2}$ cups sugar, 1 small cup lard, 2 eggs, 1 teaspoon soda in $\frac{2}{3}$ cup sweet milk, 2 teaspoons baking powder, vanilla and flour.—Miss Mathilde Meyer.

FRUIT COOKIES

1 $\frac{1}{2}$ cups sugar, 1 cup lard, 2 eggs, 1 teaspoon each cloves and cinnamon, $\frac{1}{2}$ teaspoon soda in $\frac{3}{4}$ cup sour milk, 1 cup raisins or nut meats. Flour to roll thin into which 1 teaspoon baking powder has been sifted.—Miss Alice Nieland.

FRUIT COOKIES

1 cup each of citron, raisins and nuts, (figs and dates may also be used) all chopped fine; 4 eggs, 3 cups brown sugar, 1 cup molasses, 2 cups butter or other shortening, 1 heaped teaspoon, each, of cinnamon, cloves and nutmeg. Mix and add a teaspoonful of soda dissolved in $\frac{1}{2}$ cup of milk and 2 teaspoons of baking powder sifted with $\frac{1}{2}$ cup of flour. Add flour to roll out, roll out $\frac{1}{2}$ inch thick, cut out and bake in a moderate oven. Rich delicious and improved by keeping.—Miss Mathilde Meyer.

COCOANUT COOKIES

$\frac{1}{2}$ cup butter, 1 cup sugar, stir to a cream; 1 tablespoon milk, 2 eggs beaten light, 1 cup cocoanut. Flavor to taste with lemon and vanilla, 1 teaspoon baking powder. Flour to roll.—Miss Mathilde Luckhardt.

OATMEAL COOKIES

1 cup sugar, $\frac{3}{4}$ cup lard, 2 eggs, 6 tablespoons sour cream, $\frac{3}{4}$ teaspoon soda, 2 cups flour, 2 cups oatmeal, 1 cup raisins. Spices.—Mrs. Esther Heinger.

OATMEAL COOKIES

(Very good) 1 cup lard and butter mixed (equal parts) or 1 cup lard, 1 $\frac{1}{2}$ cups granulated sugar, $\frac{3}{4}$ cup sour milk or ($\frac{3}{4}$ cup sweet milk with 1 tablespoon vinegar), 1 cup chopped raisins, 2 cups rolled oats, 2 cups flour or a little more, 1 rounded teaspoonful soda, $\frac{1}{4}$ teaspoon salt, 1 heaping teaspoon cinnamon, 3 eggs beaten; drop from spoon in pan and bake in moderate oven.—Mrs. Leona Stollsteimer.

Christmas Cookies

Be sure your stove is filled with kerosene ordered from the STAEBLER-KEMPF OIL CO. Two cups molasses, two cups brown sugar, 1 cup lard, 1 cup buttermilk, 4 oz. citron, 2 oz. lemon peel, 1 oz. orange peel, 1 teaspoon each cinnamon, cloves, allspice, salt, nutmeg, 6 teaspoons soda, 3 cups nut meats, flour to roll. If preparing at night have your lamp filled with Sinclair Kerosene, this will give you a brilliant light thru a clear chimney.

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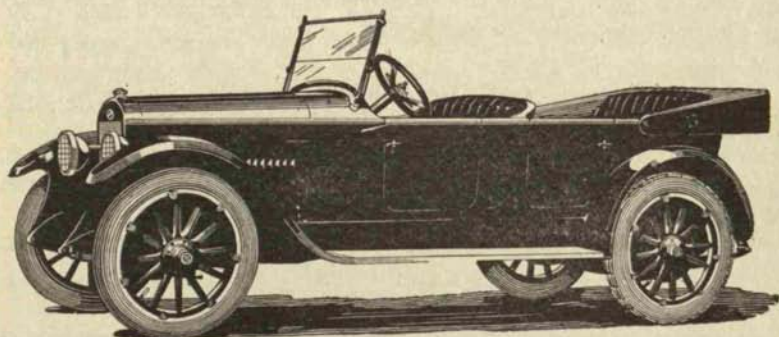
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OATMEAL COOKIES

2 cups sugar, 1 heaping cup of lard, 1 teaspoon each cinnamon and salt, 2 eggs, 1 cup of ground raisins, 1 level teaspoon of soda added to 1 cup of sour milk, 3 cups of oatmeal. Flour enough to roll.—Miss Vera Zahn.

OATMEAL COOKIES

1½ cups sugar, ½ cup butter and lard, ¾ cup sour milk, 2 cups oatmeal 1 cup raisins, 1 teaspoon each cinnamon and soda. Flour enough to roll.—Miss Mathilde Luckhardt.

OATMEAL DROPS

1 cup sugar, ½ cup lard, 1 egg, salt, 1 cup raisins, 1 teaspoon each cinnamon and soda, ½ cup hot water, 2 cups ground oat meal, 2 cups white flour. Drop on tins and bake.—Mrs. Bertha Schill.

OATMEAL DROPS

1 cup sugar, ½ cup shortening, 1 cup sour milk, 3 cups oat meal, 2 eggs, 1 teaspoon cinnamon, 1 teaspoon soda. Flour enough to drop on tin.—Mrs. Nora Wood.

OATMEAL CRISPS

1 cup sugar, 2 tablespoons melted butter, 2 eggs, 2 teaspoons baking powder, ½ teaspoon salt, vanilla to taste, 2½ cups dry oatmeal. Mix, drop on buttered tins and bake.—Mrs. Elsa Rentschler.

GRAHAM COOKIES

1 cup brown sugar, ½ cup shortening, 1 egg, 1 cup sour milk, 1 teaspoon soda, cinnamon, cloves and nutmeg to suit taste, 2 cups Graham flour. Flour enough to make soft batter. Drop on greased tin.—Mrs. Nora Wood.

GRAHAM COOKIES

1 cup sugar, 1 cup chopped raisins, 1 egg, 1 cup sour cream, 1 teaspoon soda, 1 cup each Graham and white flour. Salt and cinnamon.—Mrs. Tema Moehn.

HERMITS

2 cups sugar, 1 cup butter, 2/3 cup sour milk, 2 eggs, 1 teaspoon soda, 1 cup chopped raisins, 1 teaspoon each cinnamon and nutmeg, 5 cups flour.—Mrs. Elsa Rentschler.

ROCKS

1½ cups brown sugar, 1 scant cup butter, 3 well beaten eggs, 1 teaspoon soda, 1 cup seeded raisins ground, 1 cup chopped nuts, 2½ cups flour, drop on buttered tins.—Mrs. Minnie Kern.

VANILLA WAFERS

1 cup sugar, 1 cup shortening, 3 eggs, 1 cup molasses, 2 teaspoons soda dissolved in 2 teaspoons cold coffee, 1 tablespoon vanilla, pinch of salt, 3½ cups flour.—Mrs. Elsa Rentschler.

CHOCOLATE NUT WAFERS

½ cup butter, 1 cup sugar, 2 eggs, 2 squares unsweetened chocolate, 1 cup chopped walnuts, ¼ teaspoon vanilla, 1/8 teaspoon salt, 2/3 cup of bread flour; cream, butter, and add sugar gradually while beating, then add eggs well beaten, chocolate which has been melted over hot water. Nuts, vanilla, salt and flour. Drop from spoon. Bake in a moderate oven 15 minutes.—Miss Helen Burkhardt.

FUDGE COOKIES

½ cup butter, cream it, add 1 cup sugar, 1 square of unsweetened chocolate ½ cup walnut meats, vanilla, salt, 2 eggs well beaten, 1 cup flour. Spread in tins quiet thin and bake. Cut in squares while hot.—Mrs. Bertha Schill.

MOLASSES COOKIES

1 cup sugar, 1 cup shortening, 3 eggs, 2 cups molasses, ½ cup cold water, 2 teaspoons soda. Ginger to suit taste. Flour to roll.—Mrs. Nora Wood.

MOLASSES COOKIES

1 cup molasses, 1 cup sugar, 1 heaping cup lard, 1 cup sour milk, 1 cup raisins, 2 teaspoons soda, salt, 1 teaspoon ginger, 2 teaspoons cinnamon. Flour to roll soft.—Mrs. Leona Stollsteimer.

COCOANUT BALLS

Take sponge cake and cut in 1½ inch squares. Now make an icing of 1 cup sugar and ¼ cup water boiled until it forms a hard ball when dropped in cold water; pour into the beaten whites of 2 eggs and continue beating for a while. Take the cake squares and dip into the icing and roll in shredded cocoanut.—Mrs. Tema Moehn.

NUT DROPS

2 cups powdered sugar, 1 cup cracker crumbs, 3 eggs, 2 cups hickory nut meats, vanilla.—Mrs. Elsa Rentschler.

NUT COOKIES

Whites of 4 eggs, 2 cups powdered sugar, 2 cups of nut meats chopped fine, 6 cups cracker crumbs. Makes nice fancy cookies.—Miss Alice Nieland.

PEANUT COOKIES

1 cup sugar, 1 cup of cracker crumbs, 1 cup of peanuts chopped fine, 2 eggs, 1 teaspoon baking powder, 1 teaspoon vanilla.—Miss Alice Nieland.

PEANUT DROPS

2 eggs, 1 cup 4x sugar, 1 cup chopped peanuts and 1 cup cracker crumbs. Mix and drop on buttered tins and bake.—Mrs. Tema Moehn.

CHOCOLATE NUT COOKIES

2 cups light brown sugar, 1 cup shortening, 1 cup milk, 2 eggs, 1 cup chopped nuts, 1 teaspoon vanilla, 1 teaspoon soda, 4 cups flour, 3 tablespoons melted chocolate.—Mrs. Tema Moehn.

A NICE XMAS COOKIE

1½ cups sugar, ½ cup butter, 2½ cups flour, 3 eggs, ¼ lb. English walnuts or 3 cups of walnut meats, 1 teaspoon cinnamon, ½ teaspoon allspice; a few cloves, 1 teaspoon soda dissolved in 1 tablespoon hot water, 1 pound of dates cut like nut meats. Stir up night before. Drop on greased tins and bake in slow oven.—Mrs. Gertrude Hartman.

HICKORY NUT DROPS

3 egg whites, ½ pound pulverized sugar, 2 cups hickory nut meats, 2 tablespoons flour. Drop in greased pan.—Mrs. Ellen Wenk.

COCOANUT DROPS

4 egg whites, beaten, 1 pound pulverized sugar, ½ pound cocoanut, pinch of baking powder. Drop small bits on greased tins.—Mrs. Ellen Wenk.

PEANUT COOKIES

1 tablespoonful of butter, 2 tablespoons sugar, 1 egg, ½ teacup flour, 1 teaspoon baking powder, ½ teacup finely chopped peanuts. Drop small spoonfuls on unbuttered tins.—Mrs. Ellen Wenk.

SLAPJACKS NO. 1

3 pounds brown sugar, 1½ qts. sour cream, 3 heaping tablespoons of soda, ¼ tablespoon cloves, 1 tablespoon cinnamon, a little nutmeg, 1 lb. raisins ground or chopped, ¼ pound each lemon and orange peelings. Nuts may also be added. Flour.—Mrs. Odessa Webber.

SLAPJACKS NO. 2

2 quarts molasses, 1 qt. of sour cream or 1 quart buttermilk and 1 pound of lard, 2 pounds brown sugar, $\frac{1}{2}$ pound citrons, $\frac{1}{2}$ pound lemon and orange peelings, 1 teaspoon cinnamon, 1 teaspoon nutmeg, $\frac{1}{2}$ teaspoon cloves, 4 good tablespoons soda. Flour.—Mrs. Odessa Webbers.

LEBKUCHEN (CHRISTMAS COOKIES)

1 quart strained honey, 1 pint lard (melted), $\frac{1}{2}$ pint sour milk, $\frac{1}{2}$ pint sour cream, 1 bowl of nuts, $\frac{1}{2}$ pound peel, 1 tablespoon cinnamon, $\frac{1}{2}$ tablespoon nutmeg, 2 tablespoons soda. Dissolve soda in sour milk. Flour to make rather stiff dough. Mix up at night and bake next morning.—Mrs. Ellen Wenk.

FRIED CAKES

$1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups buttermilk, 3 tablespoons lard or 4 tablespoons sour cream, 2 eggs, (beat well with sugar and lard) 1 teaspoon soda, 1 teaspoon baking powder. Nutmeg and flour to roll.—Mrs. Esther Heininger.

FRIED CAKES

1 cup sugar, 2 eggs, 3 tablespoons of butter, 2 cups sour milk, 1 teaspoon nutmeg, 1 teaspoon soda. Flour.—Miss Mathilde Luckhardt.

FRIED CAKES

1 cup sugar, 2 teaspoons baking powder, 1 teaspoon salt, $\frac{1}{2}$ quart flour. Stir well then add $\frac{1}{2}$ cup sweet cream, $\frac{1}{2}$ cup sweet milk, 2 well beaten eggs. Stir together, add more flour if needed.—Miss Stella Armbruster.

FRIED CAKES

1 cup sugar, 2 tablespoons melted butter, 2 eggs, 2 teaspoons baking powder, nutmeg and salt, 1 cup sweet milk. Flour.—Miss Stella Armbruster.

FRIED CAKES

1 cup sugar, 1 cup sour cream, 1 cup sour milk, pinch of salt, 1 egg, 1 teaspoon soda in sour milk, 1 teaspoon vanilla. Flour enough to roll.—Mrs. Gertrude Hartman.

POTATOE FRIED CAKES

2 cups mashed potatoes, 2 cups sugar, 1 cup sweet milk, 4 tablespoons melted butter, 5 teaspoons baking powder, 6 cups of flour, 3 eggs, salt and nutmeg.—Mrs. Leona Stollsteimer.

POTATOE FRIED CAKES

3 eggs beat light, 1 cup milk, 1 cup sugar, 3 good sized potatoes, mashed fine, 1 teaspoon salt, 5 teaspoons baking powder. Flour to roll. Dip in hot lard and turn until a nice brown. Drain and roll in powdered sugar.—Mrs. Odessa Webber.

CREAM PUFFS

$\frac{1}{2}$ cup butter, 1 cup hot water put over fire together and when boiling stir in 1 cup of flour, stir until it leaves the sides of the pan, take from fire and cool. Break 1 egg at a time and stir thoroughly until 3 have been used. Divide in parts on a tin not close enough to touch and bake 25 minutes. When cold split and put in the cream. *flavor*

Cream filling—1 cup milk, 3 tablespoons sugar, 1 tablespoon flour, 1 egg. Steam until thick enough.—Miss Vera Zahn. *flavor* .

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MEATS

MEXICAN STEAK

Grind 2 lbs. round steak with 2 onions, season and make into balls, lay in iron frying pan or other pan. Take 1 can of Campbells vegetable soup. Pour over meat, add 1 can water put in oven and bake 1 hour.—Mrs. Nora Wood.

CHILLE CON CARNE

Take 1 lb. hamburg; add 1 chopped onion; fry until brown then add 1 pt. stewed tomatoes, 1 cup boiled rice, salt, pepper, a little paprika. Let simmer 15 minutes. Good Supper Dish.—Mrs. Nora Wood.

MEAT LOAF

1 pound steak, $\frac{1}{4}$ pound salt pork, 2 eggs, 1 cup bread crumbs, 1 cup water, season with salt, pepper, onions and celery. Bake about 1 hour.—Mrs. Esther Heininger.

ESCALLOPED POTATOES WITH HAM

Place in casserole a layer thinly sliced potatoes, sprinkle with cracker crumbs, salt and pepper; cover with slices of ham. Repeat until dish is full letting cracker crumbs be the top layer. Pour over it enough hot milk to fill dish $\frac{2}{3}$ full. Bake.—Mrs. Esther Heininger.

SWISS STEAK

Take a piece of round steak about $1\frac{1}{2}$ inches thick and pound as much flour in as you can. Brown well on both sides then pour hot water over it so it almost comes to the top of steak; season with salt and pepper and a little sliced onion; cover and let cook for about 2 hours; let it fry down before taking from fire. This is fine.—Mrs. Bertha Schill.

BAKED HAM

Take a slice of ham $1\frac{1}{2}$ inches thick and spread a paste on both sides made thus:—1 teaspoon each sugar, flour and mustard, add a little water to make a smooth paste. Bake in milk for about $1\frac{1}{2}$ hours.—Mrs. Bertha Schill.

CHILE CON CARNE

Take 1 cup hamburg and fry in some butter in frying pan till brown, add 1 cup of cooked rice, 1 cup tomatoes, 1 cup chopped onions, salt and pepper. Cook about $\frac{1}{2}$ hour.—Mrs. Bertha Schill.

SALMON CROQUETTES

Mince the contents of 1 can salmon very fine with a fork after removing skin, bones and oil. Add 1 beaten egg and season to taste with salt and pepper, form in the shape of an egg and roll in bread or cracker crumbs and fry until brown.—Mrs. Tema Moehn.

ESCALLOPED SALMON

Mince the contents of 1 can salmon after removing skin, bones and oil. Make a sauce by letting 2 cups of milk come to a boil then stir in $\frac{1}{4}$ teaspoon mustard, 1 tablespoon flour, a little salt and pepper wet with milk. Mix this with the salmon and turn in buttered baking dish and bake in moderate oven about 1 hour.—Mrs. Tema Moehn.

CHICKEN PIE

Cook chicken until meat comes off the bones easy, take meat off and put in pan and with broth, the chicken was cooked in, which has been thickened as gravy. Make biscuit dough with 1 cup flour, $\frac{1}{2}$ cup milk, 2 level tablespoons lard, 1 teaspoon baking powder, 1 scant teaspoon soda, 1 teaspoon salt; roll out $\frac{1}{2}$ inch thick, cut with small biscuit cutter and place on top of chicken in pan. Bake about 25 minutes in moderate oven.—Mrs. Odessa Webber.

LIVER DUMPLINGS

Grind 1 lb. liver, a small piece suet, and onion, soak 2 slices of bread, add to liver and onion, 1 teaspoon salt, dash of pepper, 1 egg. Mix all together well and add about 2 tablespoons flour to make stiff enough to drop. Drop by small spoonful into boiling beef stock and cook about 20 minutes.—Mrs. Odessa Webber.

SALMON LOAF

1 can salmon, 1 cup sweet milk, 1 cup bread or cracker crumbs, 2 beaten eggs, salt and pepper. Bake in deep bread pan about $\frac{1}{2}$ hour.—Mrs. Ellen Wenk.

SCRAMBLED EGGS WITH PORK

Use left over fried pork, put in frying pan and cut in small pieces. Use as many eggs as you need, add a tablespoon of milk to each egg and season with salt. Pour over meat and fry.—Mrs. Tema Moehn.

MINCE MEAT

2 pounds lean fresh beef (boiled), when cold chop fine, 1 lb. beef suet, cleared of strings and minced, 7 lbs. apples, pared and chopped, 2 lbs. seeded raisins, chopped, 2 lbs. currants, washed and picked over, $\frac{3}{4}$ lb. citron, cut up

fine, 2 tablespoons cinnamon, 1 tablespoon each nutmeg, cloves, allspice, fine salt, $2\frac{1}{4}$ lbs. brown sugar, $1\frac{1}{2}$ qts. boiled cider or cherry juice.—Mrs. Ellen Wenk.

MINCE MEAT

4 lbs. beef, 1 peak apples, 2 lbs. currants, 1 lb. brown sugar, 3 lbs. raisins, 1 qt. molasses, $\frac{1}{2}$ cup salt, 2 qts. cider, 1 qt. boiled cider, 1 tablespoon cinnamon, 2 nutmegs, 1 teaspoon each allspice and cloves, 1 lb. suet.—Mrs. Leona Stollsteimer.

GREEN TOMATOE MINCE MEAT

1 peck green tomatoes, cut fine, drain off juice and add as much water as you drain off, cook until tender and add 3 lbs. brown sugar, 1 cup vinegar, butter size of an egg, 1 tablespoon each salt and cinnamon, 1 teaspoon each cloves, allspice and black pepper, 2 lbs. raisins. Boil until thick and can.—Mrs. Odessa Webber.

PICKLED RABBIT

Boil rabbit until tender, take out of water and put into a dish and cover with vinegar, add a little salt, an onion may also be sliced in. This can be put in cans and will keep for a long time.—Mrs. Tema Moehn.

SALADS and SALAD DRESSING

PINEAPPLE SALAD

Use the sliced canned pineapples, place a slice on a lettuce leaf filling the opening in pineapple with 3 dates, which have been pitted and stuffed with nut meats, pour a tablespoon of dressing over this and place a marschino cherry on top of the dates.—Mrs. Tema Moehn.

FRUIT SALAD

1 cup chopped apples, $\frac{1}{2}$ cup sliced bananas, $\frac{1}{2}$ cup oranges cut up fine, mix with mayonnaise dressing and serve on lettuce leaves. Sprinkle nut meats over the top.—Mrs. Tema Moehn.

RAISIN SALAD

$\frac{1}{2}$ cup plumped raisins, 1 cup chopped apples, $\frac{1}{4}$ cup nut meats, $\frac{1}{2}$ cup cherries. Serve on lettuce leaf with salad dressing.—Mrs. Tema Moehn.

CHICKEN SALAD

Take odds and ends of chicken cut up in small pieces, add equal parts of celery and peas and mix with salad dressing.—Mrs. Nora Wood.

WALDORD SALAD

1 qt. sliced cabbage, 2 cups sliced apples, 2 cups celery cut up, 1 cup nut meats. Mix with salad dressing. Serve on lettuce leaf.—Mrs. Nora Wood.

EGG SALAD

Boil eggs hard, 1 for each person. Slice evenly, cover with salad dressing. Serve in ripe tomatoes with inside hallowed out.—Mrs. Esther Heinger.

APPLE SALAD

Dice 3 large apples, and cut up a dozen marshmallows, stir up with salad dressing and $\frac{1}{2}$ cup of whipped cream. Put on lettuce leaves and serve.—Mrs. Bertha Schill.

SNOWMAN SALAD

Take 1 slice canned pineapple and take out core by rounding out center, thus forming a hole in the middle of the slice. Place slice in an individual

serving dish, insert into this opening $\frac{1}{2}$ banana cut crosswise. And set up vertically in the open center of the pineapple slice. Top with Marschino cherry and cover with whipped cream. This makes the snowman.—Mrs. Mabelle Feldkamp.

FRUIT SALAD

Cut up in a mixing bowl a bunch or two of white grapes, seeds removed, $\frac{1}{2}$ lb. marshmallows (white, or pink and white); cut in small pieces with the scissors, 1 cup of fresh or canned pineapple; pour over this a heated mixture of congealing jello and cream, whipped each, separately first and then together until stiff, sweeten; mix with the fruit. Serve individually and top each dish with a cherry.—Mrs. Mabelle Feldkamp.

COCOANUT SALAD

One cup of shredded cocoanut, 1 cup of diced banana, $\frac{1}{2}$ cup chopped celery, strain juice of one-half lemon, mix the cocoanut with the bananas, celery and lemon juice, then arrange nests of shredded crisp lettuce leaves in a salad bowl and fill them with the mixture. Serve very cold with mayonnaise.—Miss Vera Zahn.

SALAD DRESSING

Blend 4 tablespoons melted butter with 1 of flour, add 1 cup of milk and let come to a boil, then place over hot water. Beat 3 eggs, add 1 tablespoon of sugar and 1 of salt, mix 1 teaspoon mustard and $\frac{1}{4}$ teaspoon cayenne pepper with $\frac{1}{2}$ cup vinegar, (if strong dilute), and add to the eggs, mix thoroughly and stir gradually into the milk; cook until thickened. When served, add whipped cream, if desired.—Miss Vera Zahn.

SALAD DRESSING

One egg, four tablespoons sugar, two teaspoons butter, salt. One-half teaspoon mustard, 2 tablespoons flour, one cup vinegar, one cup cream. (Part milk).—Mrs. Esther Heininger.

SALAD DRESSING

One-half cup sugar, one-half cup vinegar, one egg, one-fourth teaspoon mustard, one teaspoon flour, pinch of salt. Stir all together and let come to a boil. Thin with cream when ready to use.—Mrs. Tema Moehn.

SALAD DRESSING

One cup vinegar, one-half cup sugar, one cup milk, one egg, well beaten, one teaspoon mustard, 1 teaspoon cornstarch, one teaspoon flour, one-half teaspoon salt, add a lump of butter. Let vinegar and sugar come to a boil. Stir together egg, cornstarch, flour, mustard and salt; pour in heated milk, then in vinegar.—Mrs. Tema Moehn.

SALAD DRESSING

One cup sugar, one-half cup vinegar, two eggs, salt, one teaspoon mustard, one tablespoon flour; thin with cream when using.—Mrs. Nora Wood.

FRUIT SALAD DRESSING

Two eggs, $\frac{3}{4}$ cup sugar, small one-half cup vinegar, one-half teaspoon mustard, salt and pepper. Mix thoroughly and cook until thick. Just before removing from fire add a small lump of butter. When wanted for use thin with cream. This will keep a long time.—Mrs. Lillian Derr.

SALAD DRESSING FOR CABBAGE

One-half cup sugar, two eggs, salt, pepper to taste, one-half cup or more cream, sweet or sour, (sour preferred), one-half cup vinegar. Heat four or five tablespoons of lard until hot and pour mixture in and stir until thick.—Mrs. Leona Stollsteimer.

SALAD DRESSING

One cup vinegar, one-half cup water, butter size of a walnut, put on to boil, one egg, one tablespoon mustard, salt, pepper, two tablespoons of sugar or more, two tablespoons flour, stir this in boiling vinegar until thick, thin with sweet or sour cream.—Mrs. Leona Stollsteimer.

SALAD DRESSING

One egg, two tablespoons sugar, two tablespoons butter, two tablespoons flour, two tablespoons vinegar, one-half teaspoon mustard, one-half teaspoon salt, one-half cup milk, one-half cup cream, mix all together, adding milk last. Let come to a boil.—Miss Matilda Luckhardt.

MISCELLANEOUS

COLD SLAW

Chop cabbage fine about one quart, one-half cup vinegar, one-half cup sugar, one-half cup sweet cream, salt and pepper, mix well.—Mrs. Nora Wood

DEVEILED EGGS

Boil 6 eggs very hard, allow to cool, take off the shells and cut into halves. Take out the yolks and mash adding 4 tablespoons prepared mustard, one-half teaspoon salt, one-half teaspoon pepper. When this is thoroughly mixed fill the whites of eggs with the mixture, fastening the two sides together with a wooden tooth pick.—Mrs. Odessa Webber.

SANDWICH FILLINGS

Peanut butter mixed with salad dressing.

Ham and pickles chopped fine and mixed with salad dressing.

Grated cheese with salad dressing—Mince Salmon fine and wet with salad dressing, season with salt and pepper.—Mrs. Tema Moehn.

SOUR MILK GRIDDLE CAKES

Two and one-half cups flour, one-half teaspoon salt, two cups sour milk, $1\frac{3}{4}$ teaspoon soda, one egg.—Miss Matilda Luckhardt.

POTATO PAN CAKES

Eight large potatoes, grated raw, drain off water, add one cup sweet milk, one-half teaspoon baking powder, one-half teaspoon salt, four well beaten eggs, one cup flour. Bake like pan cakes on hot griddle.—Mrs. Odessa Webber.

FRENCH TOAST

Add to beaten egg, one-fourth teaspoon salt, one-half spoon sugar, $\frac{3}{4}$ cup milk, stir and dip in slices of stale bread and fry on a hot well greased griddle. When brown turn and brown on other side. Serve with syrup.—Mrs. Odessa Webber.

ESCALLOPED TOMATOES

One pint tomatoes, one-half pint bread crumbs, two tablespoons butter, one tablespoon sugar, two teaspoons salt, pepper to suit taste. Bake one hour for fresh and one-half hour for canned tomatoes.—Mrs Tema Moehn.

WAFFELS

Three eggs, beaten separate, add to yolks salt, and one-half teaspoon melted butter, and one and one-half cups milk, two cups flour, three teaspoons baking powder, beat well, then add whites, bake in waffle iron.—Mrs. Bertha Schill.

APPLE FRITTERS

One egg, salt, one cup of milk, one cup of flour, one-half teaspoon baking powder, beat till smooth, slice a couple of apples in butter. Fry in hot lard, serve with syrup.—Mrs. Bertha Schill.

CHEESE DREAMS

Make cheese sandwiches and fry in butter till brown on both sides, and cheese is melted. To be eaten while hot.—Mrs. Bertha Schill.

TOMATOE DUMPLINGS

Three eggs, one cup sweet milk, three teaspoons baking powder, salt, flour to make batter stiff enough to drop from spoon into tomatoes. Cover, let boil about fifteen minutes. Use part tomatoes and part water seasoned with butter, salt and pepper for this.—Mrs. Tema Moehn.

PRESERVES

CARROT MARMALADE

One quart carrots, grated; 3 cups sugar, 3 lemons, cut fine; boil until thick and carrots seem tender.—Mrs. Minnie Kern.

RHUBARB PRESERVE

Eight lbs. rhubarb, 8 lbs. of sugar, 2 lemons, cook the lemons until tender. Cut up the rhubarb, add sugar and cooked sliced lemons, mix and cook all together until thick enough, stirring often. One lb. chopped raisins may be added.—Miss Mathilde Meyer.

RHUBARB AND FIG JAM

Five lbs. rhubarb, 6 lbs. sugar, cut the rhubarb in small pieces, sprinkle with the sugar, and let stand all night. Chop pulp and peel of 3 lemons, 1 lb. figs quite fine. Add to the rhubarb, boil several hours until quite thick.—Mrs. Lillian Derr.

CURRENT JAM

2½ quarts currants, 2 oranges chopped, 1 cup cherries, 2½ lbs. sugar, 1 cup raisins, cook 15 minutes, stirring constantly.—Mrs. Nora Wood.

CHIPPED PEARS

4 lbs. hard green pears, chipped fine; 4 lbs. sugar, let stand 2 hours, 2 lemons sliced in little chips, ½ lb. crystalized ginger. Boil together ¾ hour or until pears are clear.—Mrs. Nora Wood.

SPICED CHERRIES

7 lbs. cherries, 3 lbs. sugar, 1 pint of vinegar, 2 teaspoons cinnamon, 1 teaspoon allspice, ½ teaspoon cloves. Boil until thick.—Mrs. Nora Wood.

TOMATO PRESERVE

8 lbs. tomatoes, 4 lbs. sugar, 2 lemons, cinnamon and cloves, ½ cupful vinegar. Peel and remove seeds from tomatoes, and cut in pieces. Bring to a boil the sugar, lemons thinly sliced, spices and vinegar, then add tomatoes and cook stirring often until thick enough.—Miss Mathilde Meyer.

SUNSHINE CHERRIES

Weigh equal pounds of pitted cherries and sugar and stir until sugar is dissolved. Then put in a flat granite or earthen dish and cover with a glass and set in the sun for 2 days, then put in cans.—Mrs. Tema Moehn.

PEACH MARMALADE

When canning peaches, save the pairings and the soft or unshapely pieces cover with cold water and simmer until soft. Rub through a sieve, or puree strainer, then boil again 20 minutes. Add half the weight in sugar and boil until it thickens.—Miss Mathilde Meyer.

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PICKLES

CHERRY PICKLES

1 quart pitted cherries. Place in cold vinegar and leave 3 days. Pour off vinegar and add to cherries an equal amount of sugar. Leave in jar for 3 weeks, stirring them occasionally, then put in cans, but do not seal tightly.—Mrs. Esther Heininger.

BEET RELISH

One quart of cooked beets chopped or ground quite fine, $\frac{1}{2}$ cup horse radish, grated fine, 1 cup sugar, 1 tablespoon salt, 1 teaspoon black pepper, cover with cold vinegar and can.—Mrs. Odessa Webber.

TOMATOE RELISH

1 peck ripe tomatoes, 1 cupful celery, 6 white onions, 2 red peppers, all chopped fine, separately, 1 ounce mustard seed, 2 pounds brown sugar, $\frac{1}{2}$ cupful salt, chop celery, tomatoes, onions and sprinkle with salt. Let stand 24 hours. Heat vinegar and sugar and let cool. Drain tomatoes and other ingredients, mix in mustard seed and pour on vinegar. Do not cook.—Miss Mathilde Meyer.

CHOPPED TOMATOE PICKLES

1 peck green tomatoes, 4 red peppers, 4 onions, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $2\frac{1}{2}$ cups sugar, 1 cup salt, 2 qts. vinegar. Chop tomatoes and let set in salt over night. In morning drain and add other ingredients, and boil until tender.—Mrs. Minnie Kern.

TOMATOE RELISH

1 peck ripe tomatoes, 8 onions, 3 red peppers, $\frac{1}{2}$ cup salt, $1\frac{1}{4}$ cups white sugar, $1\frac{1}{2}$ cups grated horse radish, 2 oz. mustard seed, 2 scant tablespoons of black pepper, 1 qt. vinegar, scant tablespoon celery salt, chop tomatoes fine and drain off almost as much water as you can. Chop onions and peppers, add other ingredients. It is not to be cooked and can be kept in crocks in a cold place with safety.—Mrs. Tema Moehn.

CORN SALAD

Two dozen ears of corn cut off of cob, 6 red peppers, 10 onions chopped, 2 teaspoons tumeric, $\frac{1}{4}$ lb. white mustard seed, $\frac{3}{4}$ cup salt, 1 cup sugar, $2\frac{1}{2}$ qts. vinegar. Boil 30 minutes.—Mrs. Nora Wood.

CORN SALAD

18 ears of sweet corn, 1½ heads of cabbage, 1 green pepper, and 2 tablespoons of salt, 2 cups sugar, 2 tablespoons dry mustard, ½ gallon vinegar. Wet mustard with a little water, chop the cabbage and peppers fine and put it all together, boil until tender and put in cans while hot and seal.—Miss Mathilde Meyer.

CORN RELISH

1 dozen ears of corn cut fine, 4 cups vinegar, 2 cups brown sugar, 1 tablespoon mustard seed, 1 tablespoon tumeric, 2 tablespoons salt, a pinch of red pepper, boil until tender.—Mrs. Ellen Wenk.

CORN SALAD

18 ears of corn, 1 large head of cabbage, 4 large onions, 4 red peppers (sweet), 1 tablespoon celery seed or 1 bunch celery, 1 tablespoon, each, mustard seed and salt, 3 pints vinegar, 3 cups brown sugar, tumeric to color. Cook corn, cabbage and onions 20 minutes, add peppers, celery, and cook 20 minutes more and add tumeric, when nearly done.—Mrs. Leona Stollsteimer.

CORN RELISH

18 ears of corn, pour boiling water over it and let stand a few minutes, cool in cold water, drain and cut off cobs. Add to it 1 small head of cabbage chopped, 2 bunches celery, 3 green peppers, 3 red peppers, all chopped, ½ cup Coleman's mustard, 2 cups of brown sugar, 1 qt. vinegar, 2 tablespoons salt, cook 20 minutes and can hot.—Mrs. Odessa Webber.

SWEET PICKELS

Wash 7 lbs. of fruit, put into a kettle 4 lbs. of sugar, 1 qt. of vinegar, 2 long sticks of cinnamon and 2 tablespoons of whole cloves, tied in a bag. Boil down the syrup for nearly 10 minutes, then drop in the fruit, a few at a time, and simmer till tender, but do not let them fall apart. Take them from the syrup and put in cans until all are done. Then boil down the syrup until thick and pour over the fruit, sealing at once. This is the best rule for making all kinds of sweet pickles, peaches, pears, plums, crabapples, or ordinary apples. In using peaches a few cloves should be stuck into each one, with plums, the skins should be pricked and apples quartered.—Miss Mathilde Meyer.

CHILLI SAUCE

12 ripe tomatoes pared, 2 large peppers chopped fine, 1 large onion chopped fine, 2 cups vinegar, 1 tablespoon salt, 1 cup brown sugar, 1 teaspoon, each, allspice, nutmeg, cloves, and ginger. Boil until quite thick.—Mrs. Ellen Wenk.

CHILLI SAUCE

4 large onions, 8 large sour apples, 14 large ripe tomatoes, 1 lb. raisins. Chop and add 1 tablespoon ground cinnamon, 1 tablespoon ground mustard. Sugar and vinegar to taste.—Miss Mathilde Meyer.

TOMATOE CATSUP

$\frac{1}{4}$ bu. ripe tomatoes, 1 tablespoon ground mustard, 1 handful cloves, 3 onions, 1 pt. vinegar. Boil and strain. Then add 2 cups sugar, handful salt, pepper to taste, 1 tablespoon allspice, tied in a cloth. Boil until thick enough.—Mrs. Tema Moehn.

TOMATOE CATSUP

1 peck ripe tomatoes, cook and strain, cook until it thickens, then add 2 teaspoons salt, 1 cup vinegar, $\frac{1}{2}$ cup brown sugar, 1 teaspoon cinnamon, 1 $\frac{1}{8}$ teaspoon red pepper, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{4}$ teaspoon allspice. Cook until quite thick and bottle while hot.—Mrs. Odessa Webber.

CHUMI PICKLES

2 gallons pickels cut in $\frac{3}{4}$ inch pieces. Leave in salt brine strong enough to carry an egg, for three days, freshen for 2 $\frac{1}{2}$ days, changing water once a day. Take weak vinegar and 15 grape leaves and 1 teaspoon alum, 2 tablespoons mustard seed, 2 tablespoons cassia bud, 1 tablespoon celery seed, sweeten vinegar and boil all slowly for 15 minutes. Then add pickles and boil all for 20 minutes and can.—Miss Alice Nieland.

PICKLES

For 2 gal. pickels add $\frac{3}{4}$ cup mixed spices, $\frac{3}{4}$ cup salt, $\frac{3}{4}$ cup ground mustard, add 1 cup sugar for 4 mornings, fill with quite strong vinegar, do not weight them down, allow pickles to float.—Mrs. Odessa Webber.

DUTCH PICKLES

1 dozen cucumbers peeled and sliced, let stand in salt water over night, drain, add 2 qts. of onions (scant), 3 teaspoons flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon tumeric, $\frac{1}{2}$ teaspoon mustard. Mix well with cold vinegar, 1 $\frac{1}{4}$ qts. hot vinegar to which has been added 1 lb. brown sugar, let come to a boil, add cucumbers and onions, cook 5 minutes, and can, also add 1 sweet red pepper.—Miss Matilda Luckhardt.

RAG PICKLES

2 qts. green tomatoes, 2 qts. cabbage, 5 large onions, 2 green peppers, 2 red peppers, all sliced fine, 2 cups sugar, 2 teaspoons tumeric, 2 teaspoons celery seed, 2 tablespoons mustard seed, 2 tablespoons salt, 2 qts. vinegar. Boil $\frac{1}{2}$ hour.—Mrs. Nora Wood.

PICKLES

1 dozen sliced peeled cucumbers, salt a little and let stand over night, squeeze out and add 3 sliced onions, which have been salted for 1 hour, 1 cup brown sugar, $\frac{1}{2}$ teaspoon pepper, 1 teaspoon, each, tumeric and mustard seed, 1 pint vinegar, let this come to a boil, then add cucumbers and onions, let boil 15 minutes, add tumeric last as it stains kettle.—Miss Alice Nieland.

CUCUMBER PICKLES

To 1 gallon vinegar add 1 tea cup sugar, 1 teacup salt, 1 teacup mustard, stir all well and put in cucumbers. Everytime you add fresh cucumbers, stir well, when the jar is full cover with horse radish leaves. The pickels will soon be ready for the table.—Mrs. Odessa Webber.

MIXED PICKLES

6 quarts good sized cucumbers, sliced about $\frac{1}{4}$ in. thick, 1 qt. onions, scald with weak brine, heat brine for 3 mornings and pour over pickles. After scalding for 3 mornings drain and cover with weak vinegar, add 3 lbs. of brown sugar, 1 tablespoon, each, celery and mustard seed, $\frac{3}{4}$ teaspoon ground mustard, 1 teaspoon, each, tumeric, allspice, and pepper. Boil $\frac{1}{2}$ hour or until onions are cooked. Can while hot.—Mrs. Odessa Webber.

CANDIES and ICE CREAM

FUDGE

4 cups granulated sugar, 1 cup cream, 1 cup water, $\frac{1}{2}$ cup Baker's chocolate, $\frac{1}{2}$ cup butter, cook until it holds together firmly when dropped into cold water. Beat until cool and creamy.—Miss Matilda Luckhardt.

POPCORN BALLS

To 2 qts. of popped corn use 1 cup of brown sugar, $\frac{1}{4}$ cup water and boil until it strings; take from fire and add a teaspoon of butter and $\frac{1}{4}$ teaspoon soda, stir until it gets foamy. Then pour over corn and mix well. Form into balls with buttered hands.—Mrs. Tema Moehn.

PEANUT BUTTER FUDGE

2 cups powdered sugar, $\frac{1}{2}$ cup milk, 2 heaping tablespoons peanut butter, mix and boil. When it boils vigorously, cook 5 minutes. Beat, pour into buttered pans and cut into squares.—Mrs. Ellen Wenk.

FUDGE

2 cups brown sugar, $\frac{1}{2}$ cup cream (sweet or sour), butter size of a hickory nut, 1 square chocolate or a little more; boil until it forms a soft ball in cold water. Then remove from fire and add 1 teaspoon vanilla and beat until thick. Pour into buttered pan. When cool enough cut into squares.—Mrs. Leona Stollsteimer.

SEA FOAM FUDGE

2 cups white sugar, $\frac{1}{2}$ cup white corn syrup, $\frac{1}{2}$ cup water. Boil until it spins a heavy thread, then pour over the whites of 2 eggs, beaten until stiff, add nuts and beat until stiff enough to drop onto greased paper.—Mrs. Nora Wood.

PENOCHÉ

3 cups brown sugar, 1 cup rich milk, small piece of butter. Boil until it holds together in cold water. Take off stove, add chopped nuts and beat until creamy, then spread in greased tins.—Mrs. Nora Wood.

CHOCOLATE CARAMELS

2 cups brown sugar, $\frac{3}{4}$ cup cream, large lump of butter, $\frac{1}{2}$ cup molasses, 3 squares chocolate, flavor with vanilla; boil until it gets very hard when dropped in cold water. Pour in buttered tin. Cut in small squares.—Mrs. Esther Heinger.

SEA FOAM CANDY

2 cups brown sugar, $\frac{1}{2}$ cup water, boil until it hairs, stir into the beaten whites of 1 egg, beat until cold, add fruit or nuts as you beat, when cold drop on waxed paper to harden.—Mrs. Odessa Webber.

CARAMELS

2 cups sugar, $1\frac{3}{4}$ cups syrup, 2 cups cream, 1 cup butter, boil together. Test for a firm ball in cold water; add 2 teaspoons flavoring and 1 cup of nuts. When nearly cold cut in cubes.—Mrs. Odessa Webber.

PEANUT CANDY

1 lb. brown sugar, 1 cup syrup, test in cold water for firm ball before taking from fire, add 4 tablespoons butter; add peanuts and cool.—Mrs. Odessa Webber.

CHOCOLATE FUDGE

Boil 2 cups sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{4}$ cup syrup, 2 tablespoons cocoa, 5 minutes; take from fire and add a lump of butter, $\frac{3}{4}$ teaspoon vanilla, 1 cup chopped nuts, and a pinch of soda; stir till it begins to cool; pour in butter, mould and cut in squares.—Mrs. Tema Moehn.

CHOCOLATE CREAMS

Put in a pan 2 cups of granulated sugar, $\frac{1}{2}$ cup of water, let stand awhile then put a salt spoon of cream of tartar dissolved in a little water in it, and cook till it forms a soft ball in cold water. Be sure and not stir the syrup, then pour out on platter and let cool till your hand can rest with comfort on bottom of platter; then beat till stiff; then roll in small balls, and dip in melted bitter chocolate with a little parafine in it, let cool on waxed paper; add any kind of flavoring.—Mrs. Bertha Schill.

CHOCOLATE FUDGE

Put 2 cups white sugar and 1 cup sweet cream on the stove and when hot put in $\frac{1}{4}$ cake (scant) unsweetened chocolate cut fine; when this begins to boil put in 1 tablespoon butter. Boil and stir vigorously. Stir until it creams, when beaten on a saucer. Then remove from fire and beat until quite cool; then pour into buttered tins. Nuts may be used.—Mrs. Ellen Wenk.

MAPLE MOOSE

Yolks of 4 eggs beaten light, 1 cup maple syrup; cook together until light; beat until cold; 1 pint whipped cream; put in ice cream freezer, pack in salt and ice; let stand 3 hours.—Miss Matilda Luckhardt.

ICE CREAM

2 quarts cream, 1 quart milk, 4 eggs beaten, 2 cups sugar, 2 teaspoons vanilla, stir all up good together and freeze.—Mrs. Tema Moehn.

COLD PACK CANNING

Approximate Density Terms Explained.

1. **THIN SYRUP** is sugar and water boiled sufficiently to dissolve all sugar; but is not sticky.

2. **MEDIUM THIN SYRUP** is that which has begun to thicken and becomes sticky when cooled on the finger tip or spoon.

3. **MEDIUM THICK SYRUP** is that which has thickened enough to roll or pile up over the edge of a spoon when you try to pour it out.

4. **THICK SYRUP** is that which has become so thick that it is difficult to pour out of a spoon or container (not sugared).

THIN SYRUPS are used for all sweet fruits that are not too delicate in texture and color, such as cherries, peaches, apples, etc.

MEDIUM THIN SYRUPS are used in the canning of the medium-sweet fruits, such as blackberries, currants, dewberries, huckleberries, raspberries, etc.

MEDIUM THICK SYRUPS are used in the canning of all sour fruits, such as gooseberries, apricots, sour apples, etc., and delicately colored fruits, such as strawberries and red raspberries.

THICK SYRUP is used in preserving and in making all kinds of sun preserves.

FRUITS

I. Soft fruits, such as strawberries, blackberries, dewberries, sweet cherries, peaches, apricots, etc.

Recipe for canning soft fruits—Can the same day fruit is picked. Grade and rinse the fruit by pouring water over it through a strainer. Cull, seed, and stem. Pack immediately in glass jars or tin cans. Add boiling hot syrup of 18 per cent density. Place rubber and top in place. Partially tighten. (Cap and tip tin cans). Sterilize in hot water bath outfit 16 minutes; in water-seal outfit, 10 minutes; steam-pressure outfit under 5 pounds steam, 8 minutes; in aluminum pressure cooker, with 10 pounds of steam, 5 minutes. Remove. Tighten covers. Invert to cool and test joints. Wrap glass jars in paper to prevent bleaching; then store. (Syrup: 1½ quarts sugar to 1 quart water, boiled to medium thick.)

II. Sour berry fruits, such as currants, gooseberries, cranberries and sour cherries.

Recipe for canning sour berry fruits.—Can same day as picked. Stem, hull, and clean. Blanch in hot water 1 minute. Remove and dip quickly in cold water. Pack berries closely in container. Add hot syrup of 28 per cent density until full. Place rubber and cap in place. Seal partially, not tight. (Cap and tip tin-cans). Sterilize in hot-water bath outfit, 16 minutes; in water seal outfit, 12 minutes; in 5-pound steam pressure outfit, 10 minutes; in aluminum pressure-cooker outfit under 15 pounds of steam, 5 minutes. Remove jars. Tighten covers and invert to cool and test joints. Wrap in

paper and store.

III. Hard fruits, such as apples, pears, quinces, etc.

Recipe for canning hard fruits.—Grade, blanch 1½ minutes, and plunge quickly in cold water. Core, pit, or remove skins, if necessary. Pack whole, quartered, or sliced, as desired. Add boiling hot syrup of from 18 to 28 per cent density, (medium thick). Place rubbers and caps in position. Partially tighten. (Cap and tip tin cans). Sterilize 20 minutes in hot water bath outfit, 12 minutes in water seal outfit; 8 minutes under 5 pounds steam in steam pressure outfit; 6 minutes in aluminum pressure-cooker under 15 pounds pressure. Remove jars. Tighten covers and invert to cool and test joints. Wrap glass jars in paper to prevent bleaching, and store.

IV. Citrus fruits.—Oranges canned whole for breakfast dishes or sliced for fruit salads. The object of canning citrus fruits is, first, to save the surplus and by-products; second, to furnish wholesome fruits at reasonable cost to more of our people; third, to help the producer to transform by-products into net profits.

Recipe for canning whole oranges.—Select windfall or packing-plant culls. Use no unsound or decayed fruit. Remove skins and white fibre on surface. Blanch fruit in boiling water 1½ minutes. Dip in cold water quickly. Pack containers full. Add boiling hot sirup of about 18 or 20 per cent density. Place rubber and cap in position. Partially seal, not tight. (Cap and tip tin cans.) Sterilize 12 minutes in hot-water bath outfit; 8 minutes in water seal outfit; 6 minutes in steam pressure outfit under 5-pounds of steam; 4 minutes in aluminum pressure-cooker outfit under 15 pounds of steam. Remove jars. Tighten covers. Invert to cool and test joints. Wrap glass jars with paper to prevent bleaching, and store.

Recipe for canning sliced oranges for salad purposes.—The oranges may be divided into their natural sections or sliced with a knife. Pack jar or container full. Pour over product hot sirup of 18 per cent density. Place rubber and cap in position. Partially seal, not tight. (Cap and tip tin cans.) Sterilize 10 minutes in hot-water bath outfit; 6 minutes in water seal outfit; 5 minutes in steam pressure outfit with 5 pounds steam; 4 minutes in aluminum pressure cooker outfit under 10 pounds steam. Remove jars. Tighten covers. Invert to cool and test joints. Wrap jars with paper to prevent bleaching, and store.

“SUGAR SIRUPS”

The following sirup table is computed on the number of pounds of sugar in 100 pounds of solution, and, therefore, is called a “per cent table.”

Sugar	Water	Per Cent
1 pound	3 quarts	16
1 pound, 4 ounces	3 quarts	20
1 pound, 9 ounces	3 quarts	25
2 pounds, 8 ounces	4 quarts	30
1 pound	1½ quarts	32
2 pounds, 3 ounces	3 quarts	35
2 pounds, 8 ounces	3 quarts	40
2 pounds, 13 ounces	3 quarts	45
3 pounds, 2 ounces	3 quarts	50
3 pounds, 7 ounces	3 quarts	55
3 pounds, 12 ounces	3 quarts	60

"VEGETABLES"

I. Root and tuber vegetables, such as carrots, parsnips, beets, turnips, sweet potatoes, etc., Recipe.—Grade for size, color, and degree of ripeness. Wash thoroughly. Use vegetable brush. Scald in boiling hot water sufficiently to loosen skin. Plunge quickly in cold water. Scrape or pare to remove skin. Pack whole or cut in sections or cubes. Add boiling hot water and 1 level teaspoonful salt to the quart. Place rubbers and tops in position. Partially seal, but not tight. (Cap and tip tin cans.) Sterilize 90 minutes in hot-water bath outfit; 75 minutes in water, seal outfit; 60 minutes in steam-pressure outfit under 5 pounds of steam; 35 minutes in aluminum pressure-cooker under 20 pounds of steam. Remove jars. Tighten covers. Invert to cool and test joints. Store.

II. Tomatoes and Corn.

Recipe for canning tomatoes.—Grade for size, ripeness, and color. Scald in hot water enough to loosen skins. Plunge quickly in cold water. Remove core and skin.. Pack whole. Fill container with whole tomatoes. Add 1 level teaspoonful of salt to each quart. Place rubber and cap in position. Partially seal, but not tight. (Cap and tip tin cans.) Sterilize 22 minutes in hot water bath outfit; 18 minutes in water seal outfit; 15 minutes in steam pressure outfit under 5 pounds steam; 10 minutes in aluminum pressure cooker under 20 pounds steam. Remove jars. Tighten covers. Invert to cool and test joints. Wrap jars in paper and store.

Recipe for canning sweet corn on the cob. Can corn the same day picked. Remove husks, silks, and grade for size. Blanch on the cob in boiling water 5 to 15 minutes. Plunge quickly in cold water. Pack jars, alternating butts and tips, in $\frac{1}{2}$ gallon glass jars or 1 gallon tin cans. Pour over boiling hot water and add 2 level teaspoonfuls of salt to each gallon. Place rubbers and tops in position. Seal partially but not tight. (Cap and tip tin cans.) Sterilize in hot water bath outfit 180 minutes; 90 minutes in water seal outfit; 60 minutes in steam pressure outfit under 5 pounds steam. 35 minutes in aluminum pressure cooker under 20 pounds steam. Remove jars. Tighten covers. Invert to cool and test joints. Wrap glass jars with paper and store.

Note.—When sweet corn is taken from jar or tin can for table use, remove ears as soon as jar or can is opened. Heat corn, slightly buttered, in steamer. Do not allow ears to stand in water or to be boiled in water the second time,

Recipe for canning sweet corn cut from cob.—Can the same day as picked. Remove husks and silks. Blanch on the cob in boiling hot water 5 to 15 minutes. Plunge quickly in cold water. Cut the corn from the cob with a thin, sharp-bladed knife. Pack corn in jar tightly until full. Add 1 level teaspoonful of salt to each quart and sufficient hot water to fill. Place rubber and top in position; seal partially but not tight. (Cap and tip tin cans.) Sterilize 180 minutes in hot water bath outfit; 90 minutes in water seal outfit; 60 minutes in steam pressure outfit under 5 pounds of steam; 35

minutes in aluminum pressure cooker under 20 pounds of steam. Remove jars. Tighten covers. Invert to cool and test joints. Wrap with paper and store.

III. Vegetables, such as Lima beans, string beans, peas, okra, etc.

Recipe for canning.—Can same day vegetables are picked. Cull, string, and grade. Blanch in boiling hot water for 2 to 5 minutes. Remove and plunge quickly in cold water. Pack in container until full. Add boiling hot water to fill crevices. Add 1 level teaspoonful of salt to each quart. Place rubbers and tops in position. Partially seal, but not tight. (Cap and tip tin cans.) Sterilize in hot water bath outfit 120 minutes; 90 minutes in water seal outfit; 60 minutes in steam pressure outfit under 5 pounds of steam; 40 minutes in aluminum pressure cooker under 20 pounds of steam. Remove jars. Tighten covers and invert to cool. Wrap jars in paper and store.

IV. Pumpkin and squash.

Recipe for canning pie filling.—Cut up into convenient sections. Core and remove skins. Cook for 30 minutes to reduce to pulp. Pack in glass jars or tin cans. Add 1 cup of sugar and 1 teaspoonful of salt to each quart of pulp. Place rubber and top in position. Partially seal, but not tight. Sterilize 60 minutes in hot water bath outfit; 50 minutes in water seal outfit; 40 minutes in steam pressure outfit under 5 pounds of steam; 30 minutes in aluminum pressure cooker under 20 pounds of steam. Remove. Tighten covers. Invert to cool and test joints. Wrap in paper and store.

HOUSEHOLD HINTS

Boiling 1 pint of vinegar in the teakettle will remove the lime deposit. Scrape and rinse well.

Use turpentine instead of water for mixing stove polish.

Cut hot bread with a hot knife.

To remove iron rust; mix salt and a little lemon juice, put in the sun; use 2 applications, if necessary.

When sour milk is needed and you have none on hand use a little vinegar in sweet milk.

Instead of 2 teaspoons of baking powder use 1 small teaspoon soda and 2 level teaspoons cream of tartar.

To clean granite pans in which food sticks to the bottom of pan put in a little water and drop in some soda, let boil up, it will wash off easy.

Push a common pin thro cork of bottles containing poisonous medicine and there will be no danger of picking up wrong bottle in the dark.

Tins often come off from the ends of shoe strings, try dipping them in hot glue and twist to a point, let dry and they will be as good as new.

If fried cakes are set in a hot oven a few minutes before using it will be found that they are as light and fluffy as fresh ones.

Put a small piece of adhesive plaster on the bottom of a salt cellar instead of the cork.

A razor blade is excellent for ripping garments.

Use fine steel wool to clean aluminum.

To keep milk a longer length of time without ice let come to a near boil on the stove and cool and cover and set in a cool place.

To clean hair brushes put a little soda in warm water and dip in several times, rinse and let dry.

To keep lemons.—Cover with fresh water. Change the water occasionally.

If moths get into a carpet on the floor and it is convenient to take it up, lay a cold wet cloth on it and iron with a hot iron. The steam will kill the moths.

To keep away moths.—Sprinkle tobacco under the carpet.

Salt and water make a splendid gargle for sore throat.

Salt thrown on fire will put out fire in chimney.

TABLE OF WEIGHTS and MEASURES

- 4 saltspoonfuls make 1 teaspoonful
- 3 teaspoonfuls make 1 tablespoonful
- 4 tablespoonfuls (liquid) make $\frac{1}{4}$ cupful.
- 2 gills make 1 cupful.
- 2 pints make 1 quart.
- 4 quarts make 1 gallon.
- 8 quarts make 1 peck.
- 4 cupfuls of flour make 1 lb.
- 2 cupfuls of solid butter make 1 lb.
- 2 cupfuls of granulated sugar make 1 lb.
- 3 cupfuls of meal make 1 lb.
- 2 cupfuls of solid meat make 1 lb.
- 2 tablespoonfuls of butter make 1 ounce.
- 2 tablespoonfuls of granulated sugar make 1 ounce.
- 3 teaspoonfuls of baking powder should weigh 1 ounce.



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