

# The Reliable Cook Book

Compiled by Ladies of

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**Leslie, Michigan**

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We may live without conscience, and live without heart;  
We may live without friends, we may live without books;  
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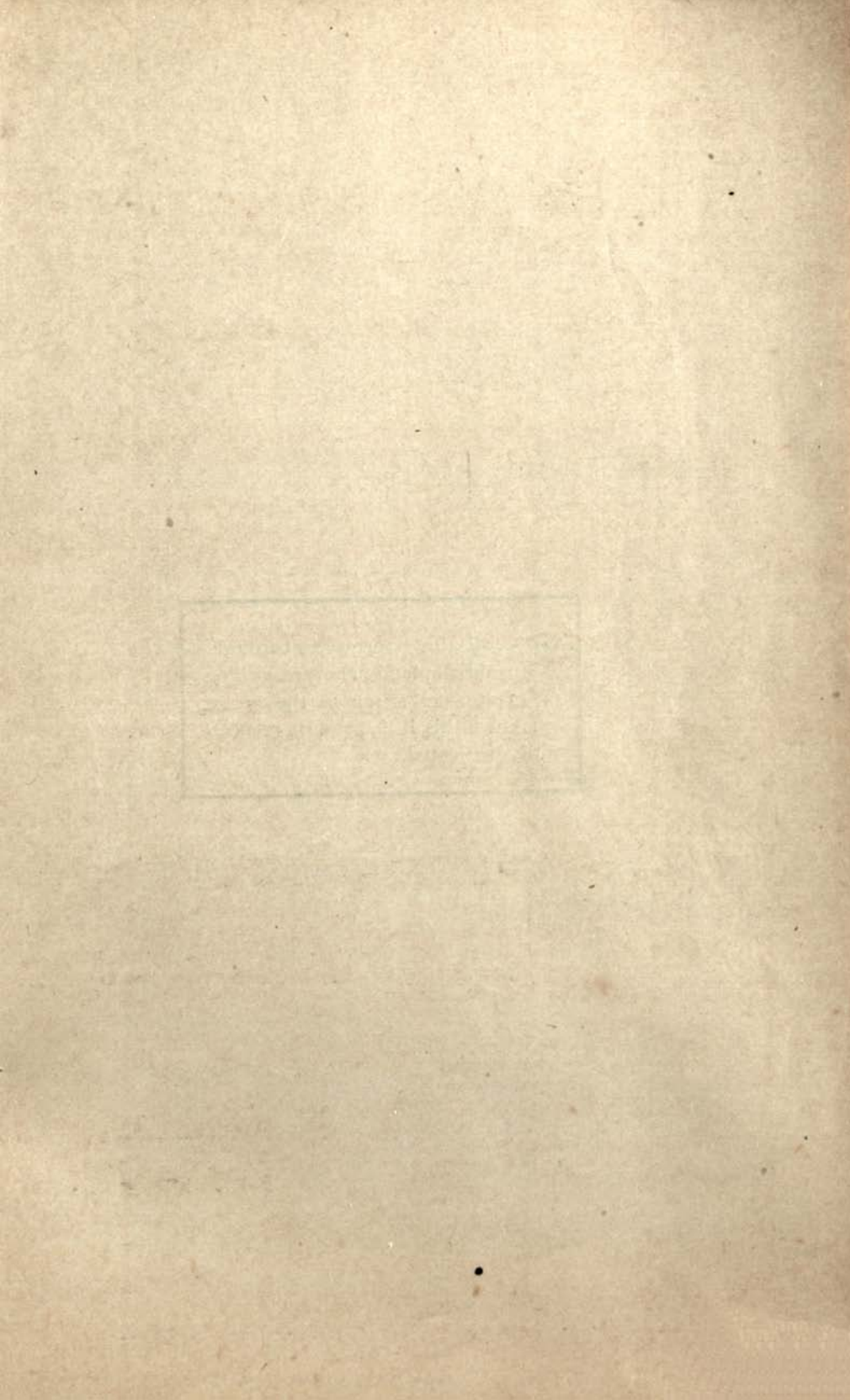
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**T**O all the housewives throughout the land who are aiming at greater perfection in the art of cooking, this little book is respectfully dedicated.

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"But tho' so much of learning had been crammed into her head  
She couldn't for the life of her compound a loaf of bread."

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When a well bred girl expects to wed  
'Tis well to remember that men like bread;  
We're going to show the steps to take,  
So she may learn good bread to make.

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## Bread, Biscuits and Tea Cakes

### POTATO YEAST

Seven large potatoes pared and cut in half. Put into kettle with three pints of boiling water and cook until they can be easily pierced with a fork. Into a two gallon crock put 1 cup of bread flour, 1-2 cup sugar and 2 tablespoons of salt. When potatoes are done pour the water on the flour, sugar and salt and beat thoroughly. Mash potatoes fine and add to contents of crock. Now add 2 qts. of boiling water from teakettle and 1 qt. cold water. When cool enough add 3 good yeast cakes or 1 cup soft yeast. Let stand over night to ripen.

### HOP YEAST BREAD

Use 1-2 pint of the above yeast for each loaf of bread. Make sponge of SPRING WHEAT flour; when light, make into large loaf. When this is light make into small loaves, let rise and bake.

### SALT RISING BREAD

At noon take one tablespooful of corn meal, preferably white. Over it pour 1-2 cupful boiling hot milk and let stand till next morning in a warm place. Now take 1 cupful warm water, 1 teaspoonful of salt and with flour stir to a thick batter, lastly adding the rising of milk and meal. Stir well and in one hour or even less it will be light if kept reasonably warm. Next put a quantity of sifted flour in the bread pan and make a hole in the

center. Use as much wetting as required for the quantity of bread to be made, or about 1 pint to the loaf. Stir this to a thick batter and lastly add the emptings. When light again make into loaves, handling as little as possible. When these have risen to one-half the bulk you expect in the baked loaf put them in the oven, as they expand rapidly in bulk when heated.—HATTIE WILLSON.

#### PERFECT ROLLS

One pint scalding milk, 2 tablespoons sugar, 2 tablespoons butter, 1 tablespoon lard. When cool stir in flour enough to make a stiff batter and add 1-2 cup soft yeast. Let rise and mix into a soft loaf and let it rise again. Then roll out cut into biscuits, butter and flop over. Let rise and bake in quick oven.—MRS. JAMES BLACKMORE.

#### BISCUITS

One teaspoonful salt, 3 cups flour, 1 large tablespoonful lard. Rub well together, then add two teaspoons baking powder and enough milk to mix, work very lightly and they are ready for tins.—ETHEL LANKIN.

#### BAKING POWDER BISCUIT

To 2 cups of flour add 2 heaping teaspoons Royal Baking Powder, 1 teaspoon salt, and mix well together, then add lard the size of a large egg and rub thoroughly through the flour; add sweet milk to make a soft dough, then add flour and mix to roll out and cut. Bake quickly.

#### CINNAMON ROLLS

One cup sweet milk, 2 cups sugar, 1 cup butter and lard mixed, 2 eggs, 3 teaspoons baking powder, flour to make stiff dough. Roll out in strips, sprinkle plentifully with cinnamon and sugar. Roll up and cut in slices, bake quickly.—DELLA W. STITT.

## CINNAMON ROLLS

Prepare dough as for raised biscuits. When ready for the pans roll out in a sheet half an inch thick. Sprinkle liberally with sugar and cinnamon. Roll up. Cut the roll in slices an inch and a half or two inches thick. Pinch the edges together on one side to keep in the sugar. Grease the sides and place the rolls with pinched side down in the pan. When very light bake in rather quick oven. They burn on the bottom very readily.—ELLA LAMPORT.

## BROWN BREAD

One cup sweet milk, 1 cup sour milk, 1-2 cup molasses, 1-2 cup sugar, 1 cup of raisins or currants, 1 tablespoon soda and little salt, 1 cup corn meal, 2 cups graham flour. Put in baking powder cans and steam 3 hours.—MRS. ALFRED LEACH.

## BROWN BREAD

Two cups buttermilk, 1-4 cup brown sugar, 1-2 cup molasses, 3 cups graham flour, 1 cup corn meal, 2 level teaspoons soda. Steam 2 hours. Will make two 1-pound coffee cans full. This can be baked instead of steamed if desired—EDITH JONES.

## BROWN BREAD

Five cups sour milk—butter-milk preferable; 1-2 cup New Orleans molasses, 1-2 cup brown sugar, 1-2 teaspoon salt, 2 teaspoons soda, 1 cup raisins, if liked; graham flour enough to make a batter that will easily drop from a spoon. Steam 2 1-2 hours in one pound cans two-thirds filled. Bake 10 minutes.—MRS. J. CUMMINS.

## BROWN BREAD

Two cups sour milk, 2 tablespoonsful molasses, 1-4 teaspoon salt, 2 tablespoons melted lard, 1 teaspoon soda (dissolved), 1 teaspoonful baking powder, sifted in 1 cupful of wheat flour, 3 cups graham flour; sugar may be added if preferred. Bake slowly one hour.—MRS. W. C. BRIGGS.

## MUFFINS

Two eggs, 1 tablespoon sugar, 2 cups sweet milk, 6 tablespoons melted butter, 3 cups flour, 3 teaspoons baking powder. Bake in hot oven 12 to 15 minutes. Makes 18.—LUCILE BAILEY.

## CORN MEAL MUFFINS

Two eggs, 1 cup sweet milk, 1 tablespoon melted butter, a little salt, 2 teaspoons baking powder, 1 small cup each of corn meal and flour. Bake in hot muffin tins.

## GRAHAM GEMS

One and a half pints of graham flour sifted dry with 3 tablespoonsful of baking powder, rub in a tablespoonful of butter, salt, 1 beaten egg, 1-2 cup of sugar, stir all with cool sweet milk to a batter, drop into gem pans and bake in hot oven.—ANNA JONES.

## WHEAT GRIDDLE CAKES

At night take 2 cups sour milk, 1 teaspoon salt and 2 cups flour and stir well together. In the morning add 1 teaspoon soda, dissolved in a little hot water, and bake at once.

## JOHNNY CAKE

One cup sour milk 1-2 teaspoon soda, 1 well-beaten egg, 1-2 teaspoon salt, 3 tablespoons shortening, 3 tablespoons sugar, 1 cup each of corn meal and flour with 1 teaspoon baking powder sifted in it.—MRS. HOLKINS.

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## Soups

## BEEF STOCK

Procure a knuckle or shank from the hind quarter of the beef. Put on to cook in 5 qts. of cold water, and do not salt or

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pepper until cooked sufficient for marrow to come from bone. After marrow is removed add 1 onion stuck with 5 cloves and salt and pepper to taste. When meat is tender—say in about 3 or 4 hours, remove meat and bones and strain the stock. Onions and cloves may be omitted if not liked.

#### CREAM OF ASPARAGUS SOUP

Boil 1 bunch of asparagus in 3 pints of stock for 30 minutes; cut off tips, throw back into stock; press the stalks through sieve and return to stock. Add 1 tablespoon butter and 1 tablespoon arrowroot dissolved in a little cold milk; salt and pepper to taste. Add 1 cup hot cream, and when boiling stir in the yolk of 1 egg. Serve at once. Proceed in the same way for cream of celery soup.

#### TOMATO SOUP

Cook 1 quart of tomatoes and drain through a sieve, return to the stove and heat to a boil, then put in 1-2 teaspoon of soda, and while this is foaming add 1 quart of milk. Season with pepper, salt and butter, heat to a boiling point and serve. Soup made in this way will not curdle.—MRS. V. H. GROUT.

#### POTATO SOUP

Peel and slice 4 large potatoes, boil in 1 quart of water until done; add 1 quart milk, 2 tablespoons butter, Season to taste.

#### BEAN SOUP

Put 1 tablespoon of butter in soup kettle; when hot, add 1 large onion, sliced, let cook until a rich brown, stirring carefully to prevent burning. When browned, add 2 quarts cold water, and 1 cup of beans which have been washed and soaked. Season highly with salt and red pepper and strain before serving. Should cook 2 hours.—MRS. BAILEY.

## Meats, Poultry and Fish

### ROAST BEEF

Take 4 pounds of sirloin roast, wash thoroughly and place in a covered roaster with a small piece of suet on top if the roast is lean. If you have no roaster use a deep baking pan and cover with another pan that fits exactly so that no steam will escape. Do not season or put in any water. Put in a hot oven and bake 1 hour, watching to see that it does not bake dry and burn. Should it become dry add a little water; then put 3 tablespoons salt and 1-2 teaspoon pepper in a cup and a piece of butter the size of a large egg if you do not use the suet, and fill the cup 2-3 full of hot water and baste the roast thoroughly with all of this; cover again and return to oven. Baste the roast with the gravy in the pan adding a little water if it becomes too dry, until done, which should be in 3 hours. Remove the roast and make brown gravy in pan.

Pork, mutton and veal are very nice roasted in this way, omitting the suet, and using a little more butter for veal and none at all for pork or mutton unless very lean.—MRS. C. N. HOLKINS.

### POT ROAST BEEF

One teaspoon lard, when hot 1 onion sliced in kettle, 4 or 5 pounds of beef, seasoned, put in and brown on both sides. Then add 1 cup tomatoes and 1 cup of hot water; cover and let it cook slowly.—MRS. SHEPHARD.

### TO ROAST PORK TENDERLOIN

Buy a tenderloin that weighs 1 1-2 lbs., cut it lengthwise, lay it flat and pound even with a wooden potato-masher. Take 4 slices of bread, 2 eggs well beaten, 1 tablespoonful of melted butter, 1 teaspoonful of powdered sugar, 1-4 teaspoonful of salt, 1-2 teaspoonful celery salt. Moisten the bread with warm water, and mix all in a chopping-bowl with a knife. Place the mixture between the two halves of the meat, roll up, and shape like a

boned duck. Wind it the entire length with strong twine. Have a hot oven, dripping-pan not too large, and some melted butter in a cup of warm water to baste it with. In an hour and a half when ready to take out, dust over with salt and pepper, put upon a hot platter, and serve with spiced crab-apple jelly and baked potatoes.

The sauce for this is made from the drippings in pan with hot water added. Thicken with a tablespoonful of corn starch which has been wet with water and salted. Always use a wire sieve to strain meat sauces, and remove skewers and cords before serving.—MRS. FRANK KEELER.

#### ROAST PORK

Salt, pepper and dredge with flour. When half done place the dressing around the roast. Rib roast may be broken and folded over dressing, after dressing has been browned.

#### TO COOK ROUND STEAK

Put a piece of butter the size of a hickory nut in the spider; when hot brown the steak nicely on both sides, then dredge with flour, season, and fill up the spider with cold water. Put near the back of the stove and let cook slowly for 1 1-2 hours, turning once or twice. When done put on platter and pour the gravy over steak.

#### TO BROIL A TENDERLOIN STEAK

Heat a skillet very hot, rub over once with a little fat cut from the steak, trim and drop the steak in the hot pan turning briskly to prevent burning. The time required to cook depends on the thickness of the steak. Ten to fifteen minutes should be long enough. When done season, pour over a tablespoon of melted butter and serve on hot platter.

#### VEAL CUTLETS

Trim the cutlets, taking out the bone, then place the thin end around the thick part using a tooth pick to hold it in place

and roll in flour. Put a liberal quantity of butter in the spider when smoking hot lay in the pieces of veal and fry over a hot fire until brown, then turn and brown the other side. Turn two or three times until thoroughly done; place on platter remove toothpicks; season with salt and pepper and pour the hot butter over them.

#### TO COOK RABBIT

Remove all fat, Parboil with a little soda in the water; drain then boil in water salted enough to season, until tender. Fork out into a spider with butter enough to fry. Pepper and fry brown.

#### DRESSING FOR PORK ROAST

Two qts. stale yeast bread cut in small pieces, salt, pepper, 2 teaspoons chopped parsley or a little chopped onion, piece of butter size of an egg. Over these pour hot water; cover and let stand until cold; then stir in 2 eggs. Cook 1-2 hour.

#### PORK ROAST DRESSING

Home-made bread preferred. Cut up and season well with salt, pepper, powdered sage, a very little fine onion if desired and melted butter. Distribute seasoning well through, then moisten with luke warm water. Always avoid packing or any more stirring than is necessary to moisten. If for ribs fold between when prepared to bake. If put on top of loin roast, cook nearly done before adding dressing.

#### TO BAKE CHICKEN

Dismember the joints in the same manner as for stewing. Lay the pieces in a shallow dish and pour over the meat sweet cream in proportion of 1-2 cup to each chicken. Season to taste. Baste with the liquor formed by the cream and juice of meat. Turn as fast as they brown.—MRS. GEO. MCARTHUR.

#### ROAST CHICKEN WITH OYSTER DRESSING

Chop 24 oysters, mix with 2 cupfuls of crumbs, 1 tablespoonful each of butter and chopped parsley, salt, black and red pep-

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ner, a little lemon peel, the oyster liquor, and beaten yolk of 1 egg. Stuff fowl with this and roast.—MRS. E. N. HUBBELL.

#### DRESSING FOR TURKEY, CHICKEN

Cut stale bread in slices of medium thickness and spread with butter. Cut slices in small squares, place in dish adding hot water, salt and pepper to taste. Add a teaspoonful or more of pulverized sage leaves; add giblets finely chopped which have been previously boiled, adding liquor to moisten dressing. If oysters are used, chop slightly, adding to suit taste. Pour melted butter over dressing if desired taking care not to stir sufficiently to make salve.—MRS. W. D. LONGYEAR.

#### DUMPLINGS

To each cup of flour used add a little salt and a heaping teaspoonful of best baking powder; mix and grind through sifter, then rub in the mixture very thoroughly a piece of butter size of a hickory nut, then wet up rather soft with cold sweet milk or cold water (do not mix too much), then cut into medium pieces and drop in kettle. Skim off any surplus of oil that has risen on top of liquid in kettle before dropping in dumplings. Cook 15 to 20 minutes.—MRS. WM. HUTCHINGS.

#### BEEF LOAF

Two and one-half lbs. nice beef chopped with 1-2 lb. fresh pork, 2 cups of cracker crumbs, 1 1-2 pints milk, salt and pepper. Bake 1 1-2 hours.—FRANKIE PERRY.

#### AUNTIE ECKLER'S BEEF LOAF

Two pounds round steak chopped fine, 20 crackers rolled fine, 2 eggs beat up, 1 cup sweet milk, butter the size of an egg, salt and pepper to taste. Bake in a slow oven.

#### VEAL LOAF

Three lbs. of veal or beef, add 1 teacup of sweet milk, 6 large crackers rolled, 2 eggs, 2 tablespoons melted butter, 1 tablespoon salt, 1 teaspoon pepper, 1 teaspoon sage or savory. Mix well and make into loaf. Bake 2 hours, slice cold.—MRS. MARTHA JONES.

## VEAL LOAF

Two lbs. veal chopped fine, 18 crackers rolled fine, 2 eggs, 1 large cup milk, butter the size of an egg, salt and pepper to taste. Bake 1 1-2 hours.—MRS. GEO. TAYLOR.

## DELICIOUS JELLIED MEAT

Get 4 pigs feet with legs to first joint, soak and clean good, put in a pot of water without salt, boil until the bones will fall out, lift the meat carefully from the liquor, set away to cool, pour the liquor into a jar and when cool remove the grease. Take a shank of beef cut so as to go in a kettle, boil in unsalted water until done, remove from the liquid. Next day cut the meat of pigs feet and beef into small pieces, put the jelly of the feet into a kettle, add all the meat, mix together and heat to a boil, then season with red or white pepper and salt. Pour the contents of it into moulds and when cold it will turn out in shapes of most delicious jellied meats for tea or lunch.—MRS. JAMES BLACKMORES

## BEEF LOAF

Get several pounds of the cheap neck or "chuck" pieces of beef, wash clean and put on to cook in boiling water. Let boil briskly for 1-2 an hour, then draw to a cooler part of the stove and let it simmer slowly until the meat will drop from the bone. Do not let boil quite dry. A pint of stock should be left in kettle when meat is taken up. Remove all bone and gristle and chop the meat coarsely with a chopping knife and bowl grinding will make it too fine. Pour the stock out of the kettle, strain through a gravy strainer, return the stock to the kettle, putting in the chopped meat which should be seasoned rather highly. Let the mixture cook slowly, stirring often until very thick, then pour out in square dish or pan to cool. It will form a solid, jelly like mass. Slice with a very sharp knife quite thin. Veal may be prepared in the same way. In cold weather it will keep for a week or more.—MRS. C. N. FLANSBURGH.

## CHICKEN PATTIES

Boil chicken in as little water as possible till done; remove

from stock and when cold remove bones and cut in small pieces. Melt 1 tablespoon butter and add 1 heaping tablespoon flour (while melting) then turn 1 pint of cold milk on stirring constantly till thick, then pour over chicken.

CRUST—Make like pie crust; 1 pint flour, 1-2 pint equal parts butter and lard, even teaspoon baking powder, 1-2 teaspoon salt, enough cold water to mix. Mix lightly, roll and bake in gem pans. When ready to use put chicken in patties and serve at once.—MRS. ETHEL BLACKMORE.

#### CREAM CHICKEN

One pint good chicken, 1 pint cream or rich milk, 1 heaping tablespoon of flour, butter the size of an egg, celery extract. Put the butter and flour on the stove in a porcelain lined pan and stir until smooth and the flour has just begun to turn slightly brown. Then put in cream, stirring until thick and smooth, and last of all the chicken, cut up into small pieces. Flavor with celery extract or any desired flavoring. May be served by itself, on hot buttered toast or in patty shells. This is a good way to utilize left over chicken and other meats.—ALICE BROWN.

#### CHICKEN TURBOT

Boil the chicken in a very little water, that is, have but little of the liquor left after the chicken is done. Remove the skin and gristle and shred it. Thicken the liquor with flour, add milk. This should be thick as gravy, add to this parsley chopped fine. To the chicken add fresh or canned mushrooms chopped. Take a layer of the chicken, then layer of sauce, then chicken, etc., until the dish is full; bake a delicate brown and serve warm.—MRS. JAMES BLAIR.

#### PRESSED CHICKEN

Boil a chicken until it will slip easily from the bone, let the water be reduced to about 1 pint in boiling; pepper and salt to taste, chop fine, place in molds, pour over it the water the chicken was boiled in.—MRS. OSBORNE.

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## BAKED SALT MACKEREL IN CREAM

Freshen a bloater mackerel 24 hours, then put in a baking pan, flat, with the skin side down. Put over it 1 pt. sweet cream. Bake in a moderately hot oven about 1-2 hour until it is nicely browned. Five minutes before serving, add another cup of cream. Serve as soon as the cream is thoroughly heated, pouring the cream over the mackerel on the platter.—MRS. H. K. HOWERY.

## DRESSING FOR ANY KIND OF FISH

One-half teacup butter, 1-2 teacup boiling water, yolks of 2 eggs, juice of 1-2 a lemon, 1-2 teaspoon salt, a speck of cayenne. Beat butter to a cream, add the yolks one by one, the lemon juice, pepper and salt. Cook in a double boiler and pour around fish.—MRS. HUTCHINGS.

## WHITEFISH TURBOT

Steam whitefish until all bones can be removed, pick to pieces, make a dressing of 1 pint of milk thickened with 1-2 cup of flour and 1-4 lb. of butter, when cool add 2 well beaten eggs, arrange in alternate layers of fish and dressing, covering the top with bread or cracker crumbs. Bake 1-2 hour.—MRS. J. A. LANDFAIR.

## ROASTED OYSTERS ON TOAST

Eighteen large oysters or 30 small ones, 1 cup cream, 1 teaspoonful of flour 1 tablespoonful of butter, salt, pepper, and 3 slices of toast. Tave the toast buttered and on a hot dish. Put the butter in a small saucepan, and when hot add the dry flour, stir until smooth but not brown, then add the cream and let it boil up once. Put the oysters in their own liquor into a hot oven for 3 minutes, then add them to the cream. Season, and pour over the toast. Garnish the dish with thin slices of lemon.—MRS. E. N. HUBBELL.

## ESCALLOPED SALMON

One pt. of scalded milk, 1-2 cup bread crumbs, 1 tablespoon corn starch dissolved in a little milk; add to the milk and crumbs pepper, salt and a little butter. Cook until it begins to thicken,

put a layer of dressing into bake dish, 1 can of salmon freed from bones and liquor broken up fine with fork, 1 layer of fish (season with salt and butter) 1 layer of dressing; alternate until dish is filled. Finish with dressing, cracker crumbs and butter. Bake 3-4 hour.—MRS. V. E. COVERT.

#### FRIED SALMON BALLS

Take the left-over salmon, 2 well beaten eggs, little mashed potatoes, and little flour, salt and pepper, form in balls and fry.—MRS. AMY CLARK.

#### SALMON MOLD

One can salmon, 1-2 cup bread crumbs, 4 eggs, 4 tablespoons butter. Season with salt and pepper. After the liquor has been poured off and the fish freed from bones, add the butter to the fish and mix them together until smooth. Beat the bread crumbs in the beaten eggs and season before mixing all together. Pour the mixture in a buttered mold and steam 1 hour.—MRS. ALFRED YOUNG.

#### BAKED SALMON

One can of Salmon, 2 eggs, 1 tablespoon melted butter, 1 cup of bread crumbs, pepper, salt and minced cucumber pickle. Drain liquid from fish and set aside for the sauce. Pick fish to pieces, then work in the melted butter, seasoning, eggs and crumbs. Put in a buttered bowl, cover tightly and set in a pan of boiling water. Cook in a hot oven 1 hour, then stand the yowl in cold water a minute to loosen the pudding and then turn on a hot dish. For the sauce make a cup of drawn butter, add the liquid from the can, a beaten egg, pepper, salt, a chopped pickle and some mince parsley, cabbage or lettuce. Boil up and pour over the fish.—MRS. WILLIE ALDRICH.

#### CREAMED SALMON

Two cups of milk, 1 tablespoon butter, 1 tablespoon flour. Cook into a cream sauce. 1 can salmon (remove bones), 6 or 8 rolled crackers, 1 tablespoon of grated onion if liked. Stir into cream sauce with crackers and onion and season with salt and

pepper. Put in buttered dish, cover with cracker crumbs and bits of butter and brown in quick oven.—MRS. FRED ALLEN.

#### ESCALLOPED OYSTERS

Put a layer of cracker crumbs in the bottom of a well buttered pudding dish, wet slightly with oyster liquor strained and mixed with milk; then a layer of oysters, season with salt, pepper and bits of butter, then more crumbs and oysters until dish is full, having crumbs for top layer. Add sufficient milk and oyster liquor to nearly cover. Bake 1-2 hour or until nicely brown.

#### FISH TURBOT

Two or 2 1-2 lbs. of salmon, trout or whitefish. Steam 1 hour, let cool, pick to pieces. 1 qt. of milk boiled with 1 small onion which contains 4 cloves, 4 tablespoons of flour mixed with milk, then put in the boiling milk, cayenne pepper and salt to suit the taste and butter the size of a walnut. After removing from stove add 1 cup sweet cream. Let this get cold, then place in basin, first dressing, then fish, etc., with few oysters, then scatter cracker crumbs on top. Bake 1-2 hour. Serve hot.—MRS. J. BOLTON.

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## Vegetables

### DELMONICO POTATOES

Chop raw potatoes enough to fill your pan about 2-3 full, put first in the pan a layer of potatoes, then pepper, salt and plenty of butter. Fill the pan in this way. Pour on milk or cream until the potatoes are covered. Bake about 2 hours in a moderate oven. Either sage or a small amount of onion improves the flavor.—MRS. W. McMATH.

### POTATO CROQUETTES

Take 2 cups of cold mashed potatoes, season with a pinch of salt, pepper and a tablespoon of butter. Beat the whites of 2 eggs and work all together thoroughly; make it into small balls slightly flattened; dip them into the beaten yolks of the eggs then roll either in flour or cracker crumbs; fry in lard a nice brown turning them gently as may be necessary.

### BOSTON BROWN HASH

Chop any remains of steak, roasts or stews very fine. Butter a deep pie dish, out a layer of mashed potatoes (cold ones will do) in the bottom of the dish. Then a layer of bread crumbs, then a layer of meat, sprinkle with salt and pepper. Place here and there a few bits of butter; moisten with 1-2 cup of the gravy, then another layer of potatoes, dip a knife into milk and smooth over the top. Bake in moderate oven 1-2 hour until a nice brown.—MISS RUBY LEACH.

### MACARONI AND CHEESE

Break the macaroni in small pieces and boil 20 minutes in salted water, then rinse 4 times in cold water. In a well buttered baking dish place a layer of macaroni, then a layer of grated cheese and so on until dish is full, seasoning each layer with salt, pepper and bits of butter; nearly cover with milk and bake 1-2 hour.—JOSEPHINE NORTON.

### CORN FRITTERS

Two cups of cooked green corn cut from the cobs, 1 cup of

sweet milk, 2 beaten eggs, 1-2 teaspoon salt, small lump of butter, pinch of baking powder, flour to make thin batter. Fry in plenty of hot butter or lard. Serve hot.—ANNA B. JONES.

#### DELICIOUS CABBAGE

Cut as for slaw 1 small head of cabbage. Have on the stove a deep spider and when it is hot put in the cabbage and pour over it at once a pint of boiling water. Cover closely and cook rapidly for 10 minutes. Draw off the water and add 1-2 pint of rich sweet milk. When it boils stir in 1 heaping teaspoonful of corn starch that has been dissolved in a little cold milk. Season with salt, pepper and butter, and when it boils up serve at once.—ORA MAGOON.

#### BOSTON BAKED BEANS

Take any desired amount of beans, and soak over night. In the morning cook in cold water with a pinch of soda in it for 1-2 hour. Drain and put to cook again in cold water with a small piece of salt pork. Cook until when you blow them the skin will roughen up. Remove from the fire. Take your baking dish and put a layer of beans sprinkled with brown sugar, repeat until all are used. Add a little pepper and cover with water and bake nearly all day.—MRS. C. F. POXSON.

#### SCALLOPED TOMATOES

Put in a baking dish a thin layer of bread crumbs. Drain the juice from a quart of canned tomatoes, season with salt and pepper and put on top of the crumbs. Sprinkle the tomatoes with a few drops of onion juice and spoonful of sugar. Cover closely with a layer of bread crumbs moistened in a tablespoonful of melted butter. Bake in a hot oven for 15 minutes and serve hot in the baking dish.

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## Salad

#### SARDINE SALAD

Is an excellent relish for luncheon. Arrange the sardines on a bed of lettuce and garnish with olives and radishes, and cover with a mayonnaise dressing.—MRS. G. W. TROMAN.

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## SHRIMP SALAD

Place lettuce leaves on individual plates then 1 or 2 shrimps. Slice a few pieces of radish, cucumber and ripe tomatoes, sprinkle with a very little salt and nearly cover with mayonnaise dressing.—MRS. ANNIE GODFREY.

## EGG SALAD

One doz. hard boiled eggs and 3 medium sized cold boiled potatoes cut in dice, 1 small onion chopped very fine; mix all together; add pepper and salt and pour mayonnaise dressing over the top.—EMMA BROWN.

## VEGETABLE SALAD

One cup cold boiled beets, 1 cup cold boiled potatoes, chop each fine. Add 2 teaspoonfuls melted butter, 3 teaspoonfuls sugar, 1-2 cup strong vinegar, 4 hard boiled eggs and 2 cups raw cabbage, chopped fine. Stir well together and add 1-2 cup salad dressing. Set away to cool. Add salt to taste.—MRS. W. W. PEIRSON.

## APPLE SALAD

Cut 6 medium sized tart apples in small pieces with a silver knife and mix with 1 cup of hickory nut meats.

## DRESSING

Sift together 2 tablespoons sugar, 1 tablespoon flour, 1 teaspoon mustard, 1 teaspoon salt and a little pepper. Add to this 1 cup milk, 1-2 cup vinegar, 4 tablespoons butter and 2 eggs. Boil and when cold mix with apples and nuts.—ANNIE L. NORTON.

## CHICKEN SALAD

Cut cold roast or boiled chicken in small dice; add 1-2 as much blanched celery cut fine; season with salt and pepper. Mix with French dressing and set away for an hour or more. Just before serving stir in French dressing or mayonnaise slightly thinned with lemon juice. Arrange on lettuce leaves and cover with thick mayonnaise.

## FRENCH DRESSING

Mix 1-4 teaspoon salt, dash white pepper and 3 tablespoons olive oil; stir for few minutes, then gradually add 1 tablespoon

vinegar, stirring rapidly until mixture is slightly thickened, and vinegar cannot be noticed. Mixture will separate after about 20 minutes.—MRS. PULLEN.

#### SALAD DRESSING

Two-thirds cup vinegar; put on the stove and heat hot, then add the following and cook until thick: 2-3 cup sugar, 1 teaspoon of flour and 1 of ground mustard, yolks of 4 eggs or 2 whole ones. When taken from the stove add a little salt, pepper and a small piece of butter. When cool thin with sweet cream.—MRS. LEON TAYLOR.

#### WALDORF SALAD

One qt. nice flavored apples cut in 1-4 in. dice, 1-2 cup shredded pine apple, 1-2 cup nut meats chopped, 1-2 cup or more celery chopped, 1-2 cup mayonaise dressing, 1 cup cream whipped and sweetened. One-half teaspoon of celery salt may be used if celery cannot be had.—MRS. J. BOLTON.

#### EGG SALAD

Take as many hard boiled eggs as you will need (1 1-2 to a person will do), slice and cover with the following dressing: 1 teaspoon salt, 1 tablespoon sugar, 1 teaspoon mustard, 1-4 teaspoon black pepper, 1 spoon melted butter, 2 eggs. Mix well, then add 1 small cup of cream; 1-2 cup vinegar last. Bits of parsley make it look nice, or little pieces of celery will do.—MRS. HALL.

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## Puddings

#### CHOCOLATE CUSTARD

Make a custard with 1 pt. of milk, the yolks of 2 eggs, and sugar to sweeten. To this add 1-4 cupful of Baker's chocolate grated and dissolved in some of the hot milk. When cold, flavor with vanilla and spread over the top of the custard the whites of the 2 eggs beaten to a stiff froth, sweetened with sugar and flavored with a little vanilla. —MRS. J. H. MYERS.

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### CARAMEL PUDDING

One-half cup butter, 2 cups brown sugar, put butter and sugar in pan on stove and let brown, stirring constantly. After it has browned add 1-2 cup boiling water, 2 cups milk which has been heated, 1-2 cup corn starch dissolved in a little milk. Let boil until thick, stirring all the time. Add 1 teaspoon vanilla. —MRS. V. H. GROUT.

#### SAUCE FOR CARAMEL PUDDING

One cup sugar, 1 tablespoon corn starch, 1 heaping tablespoon cocoa; stir all together, add enough boiling water to make it like cream; add 1-2 teaspoon vanilla. Put pudding in sherbet cups, sauce on top.

### BLACK PUDDING

One-half cup molasses, 1-2 cup water, 1-2 cup flour, 1 egg, 1-2 teaspoon soda, pinch salt, raisins and spices to taste. Steam 2 hours.

#### SAUCE

One-half cup white sugar, 1 egg, small piece butter, well beaten. —BIRDIE BUCK.

### GRAHAM PUDDING

One cup molasses, 1-4 cup butter, 1-2 cup sour milk, 1 1-2 cups graham flour, raisins and spices to taste. Steam 3 hours. —MRS. KATE RIPLEY.

### ENGLISH PLUM PUDDING

Two lbs. suet chopped fine, 2 lbs. sugar, 2 1-2 lbs. seeded raisins, 2 1-2 lbs. currants, 1-2 lb. citron peel shredded fine, 12 eggs, 1 pt. sweet milk, 1 cup molasses, 1 tablespoon ground cloves; 1 tablespoon cinnamon, 1 nutmeg, 1 qt. bread crumbs, enough flour to make a very stiff batter. Mix thoroughly. Add fruit last dredged with flour. Wring out pudding cloth in hot water, flour well inside and pour in mixture. Boil 6 hours without stopping or simmering in water sufficient to cover pudding. Serve with lemon sauce. —FLORENCE HILL.

### SUET PUDDING

One cup each of suet (chopped fine), chopped raisins, sour

milk and syrup, 1-2 cup currants, 1-2 cup sugar, 2 even teaspoons of soda. Mix suet, raisins and currants in syrup, add sour milk, mix soda with a handful of flour until it foams; add flour to make a stiff batter, add a little salt. Steam 2 hours.—MRS. E. NORTON.

#### APPLE BAKED PUDDING

One egg, 1-2 cup butter, 1-2 cup sweet milk, 1 cup flour, 1 teaspoon baking powder. Slice apples in a basin or pudding dish, put in the oven, covered, and bake a few minutes; take out, pour mixture over and bake 20 minutes. If cherries are used take a pint can, pour off the juice, and put the cherries in basin with 1-2 cup of sugar.

#### SAUCE FOR SAME

One-half cup of sugar, 1-2 cup hot water, 1 tablespoon of butter, little of the cherry juice, thicken with a little flour.—MRS. MAY NORTON.

#### APPLE DIP

Three large tart apples, pare and slice very fine in your baking dish; add a small piece of butter and 2 tablespoons sugar, then take 1 egg, 2 tablespoons sugar, 1-2 cup sweet milk, 2 tablespoons butter, 1 cup flour, 1 teaspoon baking powder. Beat this together, pour over apples and bake.—MRS. J. A. LANDFAIR.

#### RAISIN PUFFS

Two eggs, 2 tablespoons sugar, 1-2 cup butter, 1 cup sweet milk, 1 cup raisins, 2 cups flour, 3 teaspoons baking powder, steam 1-2 hour in small cups. Serve with any sauce preferred.—FRANKIE PERRY.

#### CREAM PUFFS

One cup water, 1-2 cup butter, 1 cup flour, boil the water and butter, stir in the flour dry; when cool so as not to cook eggs stir in 3 well beaten eggs until well mixed; drop in gem pans and bake 25 minutes. Makes 20.

#### CREAM

Three-fourths cup sugar, 1 egg, 1 cup milk, 1 teaspoon corn starch; boil until thickens, flavor. Open puffs and fill with the cream.—MRS. H. J. TAYLOR.

## STEAMED FRUIT PUDDING

Into a mixing bowl put 1 tablespoon of sugar, 1 egg and a piece of butter size of an egg. Stir to a cream and into this sift 1 pt. of flour with 2 teaspoons baking powder and sufficient milk to make a drop batter. Butter 6 pudding cups, put 1 spoonful of batter in each and then a tablespoon of strawberries, raspberries or any fresh or canned fruit (freed from syrup), then another spoonful of batter. Place in a steamer and steam 30 minutes.

## SAUCE

If you have fresh strawberries in the pudding take a coffee-cupful of berries, 1-2 cup of sugar and chop together; add 1 cup hot water and a piece of butter size of an egg and 1 tablespoon of corn starch dissolved in a little cold water and cook until it begins to thicken. By taking juice of any fruit and cooking as above we can have a lovely sauce.

## ORANGE PUDDING

Slice 3 large oranges and sprinkle with 1 cup sugar, 1 pt. milk, yolks of 2 eggs beaten with 1-2 cup sugar, pinch of salt, 2 scant tablespoons corn starch wet with a little of the milk; cook over hot water till thick; add a little vanilla; pour over the oranges. Beat the whites of the eggs to a stiff froth, add 3 tablespoons sugar and spread on top, set in oven and brown. This is enough for 6 or 7 persons.—MRS. M. E. F.

## STEAMED BREAD PUDDING

One cup sweet milk with all the bread crumbs it will absorb. Add 1 cup sugar; 1-3 cup butter, 1-2 cup milk, 1 teaspoon cream of tartar, 1-2 teaspoon of soda or 2 teaspoons baking powder, 1 tablespoon molasses, 1-2 cup raisins; add cinnamon, nutmeg and a little salt and 2 full cups flour. Steam 3 hours. This can be steamed over again as long as any of it lasts.

## LEMON RICE PUDDING

Boil 1-2 cup of rice in 1 qt. of milk until very soft. Add to it while hot the yolks or 3 eggs, the grated rind of 1 1-2 lemons, 4 tablespoons of sugar and a pinch of salt. If too thick add some

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cool milk; it should be thicker than boiled custard. Turn it into a pudding dish, beat the whites of the eggs very stiff with 8 table-spoons of sugar and juice of lemons, pour over top and brown. To be eaten icy cold.—MRS. G. W. TROMAN.

#### BROWN SUGAR SAUCE

One cup brown sugar, 1-2 cup butter beaten together; add 1 cup water, when boiling stir in 1 tablespoon corn starch wet smooth in cold water, cook, do not have too thick. Very nice if brown sugar is used. Add strawberry flavor.—MRS. ANNA EDWARDS.

## Pies

#### CREAM PIE

Yolks of 2 eggs, 1 cup sugar, 1 tablespoon Kingford corn starch, beat well together with a little milk to dissolve the eggs and starch. Put 2 cups of milk into a dish set into another pan to boil. When hot add eggs and sugar, corn starch and flour. Flavor with vanilla or lemon. Bake crust separately. Frost with whites of eggs and brown slightly.—MRS. A. C. MANLY.

#### CREAM PIE

Bake crust as for lemon pie. One pint of milk, 1 tablespoon of flour, 2 eggs, the whites of 1 for frosting, 2-3 cup of sugar, a small piece of butter, flavor to taste. Place the milk in basin, heat to boiling point, add sugar, stir flour in the well beaten eggs and add slowly.—MRS. CORA CILLEY.

#### LEMON AND RAISIN PIE

One egg, 2 heaping cups sugar, scant cup of water, 1 lemon, 1 heaping tablespoon of flour, 1 cup of seeded raisins; chop raisins and lemons together fine; add a little butter.—MRS. WM. HUTCHINGS.

#### LEMON PIE

Two cups of sugar, 2 tablespoons Kingford corn starch, 2 lemons; grate the rind and squeeze out the juice; butter the size of a hen's egg, 4 eggs, the yolks in the pies, save the whites for

frosting; 2 1-2 cups boiling water; beat thoroughly and cook. Stir so as not to burn. This makes 3 pies. Have the crusts baked, fill, frost and return to oven to brown.—MRS. A. H. PRESTON.

#### COCOANUT PIE

Four tablespoons cracker crumbs, 1-2 cup sugar, 1 teaspoon Kingford corn starch, 1-2 cup cocoanut, yolks of 2 eggs, butter size of hickory nut and 1 pt. milk. Cook in double boiler. Bake crust separately and frost with whites of eggs.—MRS. J. A. WINCHELL.

#### CRACKER PIE (WITH RAISINS)

One cup sugar, 1 cup raisins, 1-4 cup vinegar, 4 crackers, 1 tablespoon butter, 1 cup water, 1 teaspoon cinnamon, 1-2 teaspoon cloves.—MRS. FRED TRUE.

#### MOCK CHERRY PIE

One cup cran berries cut in halves, (raw), 1-2 cup raisins, stoned and cut up fine, 1 cup sugar, 1 tablespoon flour, butter size of walnut put around in places, 1-2 teaspoon water. Bake with 2 crusts, 30 minutes.—MARGARET BOYLE.

#### RAISIN PIE

One cup raisins, and wash them. Take sufficient water to cover and boil a few minutes with 1-2 cup sugar, thicken with a little flour, butter size of hickory nut, season with nutmeg. Have a good rich paste made. Fill the pie, bake with two crusts. Very good.—MRS. N. HOCKING.

#### PUMPKIN PIE

One cup pumpkin, 1 cup milk, 1-2 cup sugar, 1 egg, 1 tablespoon molasses, 1-2 teaspoon salt, 1-2 teaspoon ginger, 1-4 teaspoon cinnamon, a little nutmeg.

#### PUMPKIN PIE WITHOUT MILK

One qt. sifted pumpkin, 3 eggs, 2 large cups sugar, 1 tablespoon flour, 1 heaping teaspoon cinnamon, 1 teaspoon allspice, pinch of salt, 1 qt. of water. This will make 3 pies.—MRS. WM. JOHNSTON.

#### ORANGE SHORT-CAKE

Make short-cake and fill with sliced oranges, and serve with whipped cream.—MRS. MINA SLATER.

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### GREEN TOMATO MINCE MEAT

Eight lbs. green tomatoes, chop fine, drain. Dissolve 3 lbs. brown sugar in 1 1-2 qts. water, when boiling, put in tomatoes and boil about an hour. Remove from stove and put in 2 cups vinegar, 4 tablespoons cinnamon, 1 of cloves, 1 of salt, 1-2 teaspoon pepper, butter size of an egg, 1 lb. raisins.—DELLA W. STITT.

### ELDERBERRIES FOR PIES

THAT WILL KEEP A YEAR IN A JAR

Seven lbs. of berries cleaned, washed and drained through colander, turn over them boiling water, let stand 5 or 10 minutes, then drain again. Make a syrup of 1 pint of vinegar to 4 lbs of sugar, when boiling hot put berries in and boil 1 hour or thick enough for pies.—MRS. C. J. CLARK.

### MINCE

Four lbs. beef chopped fine, 9 lbs. apples chopped fine, 1 1-2 lbs. suet, 3 lbs. raisins, 2 lbs. currants, 1-2 lb. citron sliced fine, 5 lbs. sugar, 1 qt. molasses, 2 qts. cider, 1 qt. boiled cider, 2 teaspoons ground cloves, 10 teaspoons ground cinnamon, 5 teaspoons grated mace, 6 tablespoons salt. To this add the grated rind and juice of 2 lemons.—MARY L. BAILEY.

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## Doughnuts

### FRIED CAKES

One cup of buttermilk, 2 tablespoonsful cream, 1 teaspoonful soda, 1 cup sugar, 1 egg, 1-2 teaspoon baking powder, a little salt and lemon.—MRS. ORTHA BROWNLEE.

### FRIED CAKES

One cup sour milk, 1 1-2 cups sugar, 1 teaspoon soda, 2 teaspoons baking powder, 3 tablespoons shortening, 2 eggs, flour to roll out soft. When nearly cold roll in pulverized sugar.—REBECCA DILL.

## FRIED CAKES

One cup sugar, 1 cup sour milk, 2 eggs, butter the size of a walnut, 1 teaspoon soda, 2 teaspoons baking powder, pinch of salt.—MRS. EUNICE NIMS.

## FRIED CAKES

Mash two potatoes, add 1 2-3 cups sugar, 4 tablespoons melted shortening, 2 eggs, 1 cup sweet milk, 1 qt. flour, or enough to make a very soft dough, 2 teaspoons baking powder, salt, nutmeg.—ELLA LAMPORT.

## BREAKFAST HERMITS

Two eggs, 1 cup brown sugar, 1-2 cup shortening, 7 tablespoons sour milk, 1 teaspoon soda in 2 cups flour, 1 cup raisins, 2 cups oat flakes, pinch salt, spice to taste.—MRS. LAURA LEACH.

## DOUGHNUTS

Two cups sugar, 1 1-2 cups mashed potatoes, 2 full tablespoons melted butter, stir well together while hot, add 1 cup sweet milk, 2 well beaten eggs, salt, seasoning and 3 heaping teaspoons baking powder sifted in 1 cup flour, then add flour to roll.

## CRULLERS

One egg, 1 tablespoon gran. sugar, 1 melted lard, pinch of salt; mix very stiff, roll thin, cut in squares and cut two or three times in the centre and twist the strands; fry in hot lard.—MRS. SARAH JONES.

## Fruit Salads

## THE POPULAR JELL-O RECIPE

Dissolve 1 package of Jell-O, any flavor, in a pint of boiling water. When firm it will be ready to eat. It can be served with whipped cream, if desired, or any good pudding sauce, but is delicious with nothing added.

## FRUIT SALAD

Dissolve 1 package strawberry or raspberry Jell-O in 1 pint of boiling water. Slice 2 oranges or 2 bananas, or any fruit desired, and when the Jell-O is half set stir fruit into same and set away to harden.

## NEAPOLITAN OR LAYER JELL-O

Dissolve the contents of 1 package lemon Jell-O in 1 pint boiling water. Pour a little more than half of it into a square quart dish or mould and set away to harden. Let the other half stand in a cool place till it just begins to set, then beat it until it is light and pour it in the mould when the Jell-O already in it is cold and hard. Next take a package of strawberry Jell-O and prepare and divide in exactly the same way. When half is too cool to melt Jell-O already in the mould pour it in, beating the rest same as lemon and adding in when Jell-O in mould is hard.

## PINEAPPLE PUFF

One medium size pineapple, pare, core and put through meat chopper—(use 1 can of shredded), 1 cup of sugar, put together and cook a few minutes, 1-2 box Knox gelatine dissolved in a cup of hot water; add this to the pineapple and sugar; when cold add pint of whipped cream, flavor cream with vanilla; add candied cherries cut in small pieces, and broken walnut meats. Mould in long sponge cake pan. Put in refrigerator to set; turn out on platter and serve in slices. Make day before you wish to serve.—MRS. WM. HUTCHINGS.

## MARSHMALLOW SALAD

One lb. English walnuts, 1 can pineapple chopped, 1 lb. marshmallows, chopped; mix with salad dressing.—MRS. B. A. ANNIS.

## ORANGE SALAD

Place a layer of sliced oranges in the salad bowl, put on this a little sugar, a layer of shredded cocoanut and bits of jelly. Repeat until dish is full. Keep cold.—MRS. A. Y. CRADDOCK.

## ORANGE SALAD

Six large oranges, cut in halves, remove the pulp and cut in squares; to this add 4 bananas sliced, 1 large pineapple cut in small pieces; mix all together and place back in shells. When filled add 3 or 4 sweet grapes or fresh strawberries to the top of each. Use watercress for garnish and serve with vanilla wafers.—MRS. GEO. REED.

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## COFFEE JELLY FOR DESSERT

One box gelatine soaked for 2 hours in just enough water to cover. Make 1 qt. of strong coffee. Stir gelatine into coffee and set away in cool place. Serve with cream and sugar.—MRS. MINNIE ROBERTS.

## Sandwiches

## EGG SANDWICHES

Boil 1 doz. eggs; when cold chop fine and mix with following dressing: 1-2 cup vinegar, 1-2 cup water, 1 teaspoon mustard, 1 teaspoon salt, 1 heaping tablespoon sugar, 1 heaping tablespoon flour, 1 egg, generous piece of butter. Boil.—MRS. GEO. TAYLOR.

## CHEESE SANDWICHES

Grate the cheese fine. Rub it to a paste with melted butter, season with salt and pepper and spread on the sandwiches.

## DEVILED EGG SANDWICHES

Remove the shell from 5 hard-boiled eggs, run them through the food chopper until they are very fine; take 1-4 cupful of good hot chowchow pickles, mince the pickles very fine and stir them into the egg. Season with 1 saltspoonful of salt and spread on thin slices of buttered bread of a square shape. Put a lettuce leaf between each sandwich. These are especially nice.

## CHEESE DREAMS

Two pieces of bread with a piece of cheese between, put in a chafing dish (or frying pan) and brown in butter on both sides. EDYTHE WILCOX.

## CHEESE OMELET

Four eggs, 1-2 cup milk, give yolks 12 beats, add milk, salt and pepper and whites beaten to a stiff froth, 1 tablespoon grated cheese, pour into frying pan containing tablespoonful of very hot butter, sprinkle with grated cheese, fold half over, serve on hot platter.—LUNA CAMPBELL.

## Cookies

### MOSS JELLY BARS

Take any good recipe for molasses cookies and flavor with vanilla, cut in bars say 2x3 in., put long strip of crab apple jelly in center and bake. When taken from oven put a long strip of frosting on each side of jelly and cover over with cocoanut. Frosting can be made of XXXX sugar or cooked sugar. Try them when you want a fancy cookie.—MRS. GEO. LEACH.

### CHRISTMAS COOKIES (WILL KEEP ALL WINTER)

One pt. sour cream, 1 pt. N. O. molasses, 1-2 lb. sugar, 1-4 lb citron, 1-4 lbs. almonds or hickory nut meats, 1-2 lb. raisins, 3 teaspoons soda, 1 teaspoon cinnamon, 1-2 teaspoon cloves, 1-2 allspice. Heat molasses and stir in the cream and soda, then the other ingredients and stir thick with flour. Set in a cool place over night. In the morning roll out and bake.—MRS. NAHUM MILES.

### MOLASSES COOKIES

One cup of molasses, 1 cup sugar, cup lard, 2 eggs, 1-2 cup of boiling coffee, 2 teaspoons of soda, 1 teaspoon of ginger. Mix thoroughly everything but coffee and soda. Pour coffee on soda and add to mixture. Mix soft; cut out very thin; sprinkle with white sugar and put a little jelly in center. Bake in a quick oven.—MRS. S. A. MAXSON.

### MOLASSES COOKIES

One cup New Orleans molasses, 1-2 cup gran. sugar, 1-2 cup lard, 2 eggs, 1 teaspoon ginger, heaping teaspoon soda dissolved in 1 tablespoon vinegar, level teaspoon salt, 1-4 cup boiling water added at last.—MRS. ELLIS WETZEL.

### GINGER SNAPS

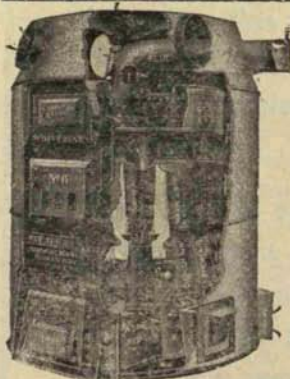
One cup butter, 1 cup sugar, 1 cup molasses, 1 egg, 1 teaspoon ginger, salt, 2 tablespoons vinegar, 1 heaping teaspoon soda in vinegar; mix stiff; roll thin.—MRS. ADDISON MILLER.

### OAT MEAL CRACKERS

Two cups oat meal, 2 cups flour, 1-2 cup sugar, 1-2 cup butter, 1-2 cup sour milk, 1 teaspoon soda.—MRS. RANDOLPH.

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In receipts calling for one teaspoonful of soda and two of cream of tartar, use two spoonfuls of Royal, and leave the cream of tartar and soda out. You get the better food and save much trouble and guess work.

Look out for alum baking powders. Do not permit them to come into your house under any consideration. They add an injurious substance to your food, destroying in part its digestibility. All doctors will tell you this, and it is unquestionable. The use of alum in whiskey is absolutely prohibited; why not equally protect the food of our women and children?

Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

SUGAR COOKIES

Two cups brown sugar, 2-3 cup lard, 2 eggs, 1-2 cup cold water, 1 teaspoon soda, 1 teaspoon baking powder, salt and seasoning to taste. Mix quite soft.—MRS. L. B. RUMSEY.

LIZZIE'S COOKIES (VERY NICE)

Two cups brown sugar, 4 eggs, 1 cupful shortening, 8 tablespoons sweet milk, 1 teaspoon soda, 4 teaspoons baking powder, salt, seasoning, flour to roll.—ELIZABETH COON.

SUGAR COOKIES

One cup butter, 1 1-2 cups sugar, 3 eggs well beaten, 3 tablespoons sour milk with one teaspoon soda dissolved in it, 1 heaping teaspoon baking powder stirred in 1-2 cup of flour. Mix soft roll out and sprinkle with sugar before cutting. Bake quickly.

OATMEAL COOKIES

One cup of butter, 1 1-4 cups of sugar, 2 eggs, 1 cup chopped raisins, 1-2 cup sour milk, 1 teaspoon soda, cinnamon and vanilla, 4 cups of oat meal, 2 cups flour. This makes them very stiff. Spread out with a spoon.—MRS. PERRY BACKUS.

GRAHAM COOKIES

One cup shortening, 1 1-3 cups sugar, 2 eggs, 1-2 cup sweet milk, 1 teaspoon soda, 1 teacup chopped raisins, 1 teaspoon cinnamon, 3 cups graham flour, season, flour on board to roll.—MRS. NETTIE MEDSKER.

# Cake

LAYER CAKE

Two eggs, if plentiful, if not, 1 egg, 1 large cup sugar. Beat eggs and sugar to a cream. Add 3 or 4 tablespoons of butter. Then 1 cup of milk or water; add the seasoning, 2 cups of flour and 2 heaping teaspoonsful of Royal baking powder, sifted with the flour. It makes a three layer cake.—MRS. C. E. CHAPMAN.

RELIABLE SPONGE CAKE

One cup sugar, 3 eggs, 3 tablespoons cold water, 1 1-2 cups flour, 1 1-2 teaspoons Royal baking powder.—MRS. ELLIS WETZEL

## APPLE SAUCE CAKE

One cup apple sauce, 1 cup sugar, 2-3 cup butter, 1 teaspoon soda, 2 eggs. Beat well together and then add flour and 2 teaspoons baking powder. Flavor with lemon.—LAURA HOLLING,

## COFFEE CAKE

One-half cup sugar, 1-2 cup molasses, 1 egg, 1-2 cup lard, 1 teaspoon cinnamon, 1-2 teaspoon cloves, 2 scant teaspoons soda dissolved in 1-2 cup hot water, 2 good cups flour and a pinch of salt.—MRS. M. RIPLEY.

## MOLASSES CAKE

One cup sugar, 1-2 cup molasses, 1-2 cup sour milk, 4 tablespoons butter, 1 teaspoon each soda, cinnamon and cloves, 2 eggs—ELLA CROFOOT.

## CRUMB CAKE

One and 1-2 cups of sugar (white or brown), 2 1-2 cups flour (good measure), 1-2 cup butter and lard mixed. Rub the 3 together like you would for pie crust then take out a scant 1-2 cup of the crumbs. Add 2 eggs, 1 cup sour milk, 1 teaspoon soda, spices and 1 cup of raisins if you wish. After you have put mixture in pan, sprinkle the 1-2 cup of crumbs on the top and bake in a slow oven. Excellent. Try it.—MRS. ALICE HELME.

## COURT CAKE

Three cups brown sugar, 1 cup butter, 1 cup sour milk, 1 teaspoon soda, 4 eggs, spices to suit, 2 cups of fruit, flour.—MRS. C. D. CHAPMAN.

## BRIDE'S CAKE (ANGEL FOOD)

Put into a good sized mixing bowl the whites of 10 eggs. Have dish and eggs cold. Take 1 1-4 cups gran. sugar and sift 5 times. Take 1 cup flour and sift 5 times. Have 1 level teaspoon cream tartar ready and oven heated and cake pan ready. Beat the whites of the eggs about 1-2 then add the cream tartar and beat until it will stand alone. Sift in the sugar and put the extract on the sugar and beat all until the batter is smooth and glossy, then carefully sift in the flour and fold in, remembering that every stroke of the beater after the flour is in toughens the

batter. Never grease the tin and the oven must be moderate so that the cake will raise before it begins to bake, then increase the heat and let it bake and when done invert the pan until the cake is perfectly cold. Should bake about 35 or 40 minutes.—MRS. MARGARET HOLKINS.

#### CHOCOLATE NOUGATE

Cook in a double boiler 1-4 cake Baker's chocolate, 1-2 cup sugar, 1-2 cup sweet milk or water, yolk of 1 egg. Set aside and cool until thick before adding it to the rest of the cake. Then put together as any cake 1 cup sugar, 1-2 cup butter, 1-2 cup sour milk, 2 eggs, 1 teaspoon soda, 1 1-2 cups flour. Stir chocolate in the cake before adding flour, and season with vanilla. Use remaining white of egg for boiled icing.—MRS. ADAH SEGER.

#### PINK CAKE

One cup sugar, 1-2 cup milk; stir well together, add 1-3 cup butter, whites of 2 eggs, 2 teaspoons Royal baking powder, fruit coloring, few drops.—ANNA LOWDEN.

#### WHITE CAKES

Break whites of 2 eggs in cup, add butter to make cup 1-2 full, then add milk to fill cup; 1 cup white sugar, 2 cups flour, 2 teaspoons baking powder; beat all well together and flavor with vanilla or lemon.—KITTIE RICE.

Cream 1 cup sugar and 1-4 cup butter together, add 6 table-spoons milk, 2 scant cups flour and 2 teaspoons baking powder, and lastly whites of 4 eggs well beaten; stir all together 10 minutes.—L. T.

#### DEVIL'S FOOD

One cup sugar, 1-2 cup butter, 1 egg, 1-2 cup buttermilk, 2 cups flour, 1 teaspoon soda, 1-2 cup cocoa sifted with the flour. Add 1-2 cup hot water at the last. Layers put together with cream frosting.—MRS. W. W. PEIRSON.

#### LOAF CHOCOLATE CAKE

Two cups brown sugar, 2 eggs, 1-2 cup butter, 2 cups flour, 1-2 cup sour milk, 1 teaspoon of vanilla, 1 teaspoon of soda, 2 squares of chocolate grated into a cup and fill with boiling water; add soda after the chocolate and as soon as cool.—EMMA BROWN.

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APPLE SAUCE CAKE

Mix 1 cup sugar with 1-2 cup butter; then add 1 teaspoonful cinnamon, 1-2 teaspoon cloves, a little grated nutmeg, 1 teaspoonful of soda dissolved in a little warm water, and stir in with this mixture 1 large cup of apple sauce until foaming. When thoroughly beaten, add 2 cups of flour, and 1 cup of raisins. Bake 1 hour.—MRS. INEZ MARSHALL.

SPICE CAKE

Sugar 1 1-2 cups, butter 1-2 cup, sour cream 1 cup, flour 3 cups, eggs 2, soda, cinnamon, cloves and nutmeg each 1 spoon.—ISABELL G. DAVISON.

WHITE CAKE

One cup of sugar, 1 of sweet cream, white of 1 egg beaten stiff, 2 cups flour sifted with 2 teaspoons baking powder. The longer it is beaten the better.—MRS. CAROLINE INGALLS.

FRUIT CAKE

Six eggs, 6 cups flour, 1 pt. sweet milk, 2 cups butter, 1 cup molasses, 2 1-2 cups sugar, 2 teaspoonfuls cloves, 4 teaspoonfuls cinnamon, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, 2 lbs. raisins. Will make 4 cakes.—MRS. A. E. BUTLER.

COFFEE CAKE

One cup strong coffee, 1 cup sugar, 1-2 cup molasses, 2 eggs, 1 teaspoon soda, 1 teaspoon ginger.—FRANCES BACON.

WALNUT MOLASSES CAKE

One egg, 1 cup sugar, 1-2 cup molasses (scant), 1-4 cup of butter, 1 cup hot water in which 1 teaspoon soda has been dissolved, 1 teaspoon vanilla, 1 cup chopped walnut meats; stir in flour till stiff.—MRS. BACKUS.

LAYER CHOCOLATE CAKE *make*

One-half cup grated chocolate, pour over that 1-2 cup boiling water, let stand until cool; 2 cups brown sugar, 1-2 cup butter, 2 eggs, add chocolate; 1 teaspoon soda dissolved in 1-2 cup sour milk; 2 1-2 cups flour to which add 1 teaspoon baking powder, teaspoon vanilla.

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## FILLING

Melt 1 tablespoon butter, add 1-2 cup grated chocolate, a little milk or water and XXXX sugar to make right consistency. —MRS. A. O. DuBois.

## CHEAP CAKE

Two eggs, 1 cup sugar, 1-2 cup sweet milk, 1 tablespoon butter, 2 teaspoons lemon extract, 1 1-2 cups flour, 2 teaspoon baking powder. —MRS. J. R. SCARLET.

## CREAM CAKE.

One cup sour cream, 1 1-2 cups brown sugar, 2 eggs, 1 teaspoon soda, 2 scant cups flour and nutmeg to flavor. —DELL SCOTT

One cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 4 eggs, 2 teaspoons baking powder. —LILLIE HOLLING FINCH.

## SPICE CAKE WITHOUT EGGS

Two cups brown sugar, 2 cups buttermilk, 1-2 cup shortening, 2 large teaspoons soda in tablespoon of warm water. Spice. —MRS. THEODORA CRADDOCK.

## CLARA'S MOLASSES CAKE

One-half cup sugar, 1-2 cup molasses, 1-2 cup shortening, 2 eggs, 2 teaspoons soda, 2 cups flour, 1 cup boiling water added last. Flavor with vanilla. This can be used as a loaf or layer cake. When baked in layers use cooked sugar frosting and jelly between layers with chunks of jelly on top of frosting on top layer.

## MARBLE CAKE

Light part—One cup of white sugar, 1-2 cup of butter, 1-2 cup sweet milk, 2 1-2 cups of sifted flour, 2 teaspoons of baking powder, whites of 4 eggs, added last.

Dark part—Yolks of 4 eggs, 1 cup of brown sugar, 1-2 cup butter, 1-2 cup of molasses, 1-2 cup of sour milk, 2 1-2 cups of sifted flour, 1 teaspoon of soda, 1 tablespoon each cloves, nutmeg and cinnamon —MRS. WILL HOOPER.

## DEVIL'S FOOD LAYER CAKE

Two cups of very dark brown sugar, 1-2 cup each of butter, sour milk and hot water, 2 eggs, 1 teaspoon of soda dissolved in

a small portion of hot water, 1-3 of a cake of unsweetened chocolate, grated and dissolved in the hot water; 2 cups of flour; bake in jelly tins.

## FILLING

Two cups of dark brown sugar, 2-3 of a cup of sweet cream, butter size of an egg. Boil till the mixture drops quite thick from spoon; then add 1 large teaspoon of vanilla, and beat until it gets light in color, then it is ready for use.—MRS. MANLEY VAN AUER.

## NEVER FAILING ROLL JELLY CAKE

One cup sugar, 3 eggs, 3 tablespoonfuls cold water, 1 1-2 teacupfuls flour, 1 1-2 teaspoonfuls baking powder sifted through flour. Should be very thin when poured into the pan, and about 1-2 inch thick when done. Take from oven and turn on a clean towel; spread with jelly and roll while warm.—ELMA LANKIN.

## EGGLESS WHITE CAKE

One cup sugar, 3 tablespoons melted butter, 1 cup milk, 2 cups flour, 2 teaspoons baking powder; flavor with vanilla or lemon. Bake either in layers or loaf.—F. L.

## FRUIT CAKE

Two cups brown sugar, 1 cup buttermilk, 6 tablespoons butter, 1 teaspoon cinnamon, cloves, nutmeg and allspice, 3 cups flour, 1 cup chopped raisins, dredge with flour; add last.—MRS. WATSON MILLER.

## CHOCOLATE FROSTING

Make plain white boiled frosting. Frost cake in usual manner then spread over white frosting the chocolate prepared by melting one square sweet chocolate, grated or shaved, teaspoon vanilla, 2 of hot water.—MRS. LYMAN RUMSEY.

## CREAM FOR CAKE

One cup sugar, 6 tablespoons sweet milk; boil 5 minutes; flavor with vanilla; beat until cold.—MRS. W. T. PHILLIPS.

## FROSTING

One tablespoon butter, 1-4 teacup milk; stir thick with XXXX sugar.—MRS. V. E. COVERT.

## LEMON JELLY

One cup of sugar, 1 cup boiling water, yolks of 3 eggs, 1 tablespoonful of corn starch, juice and rind of 1 lemon.—NELLIE KITLEY.

## FILLING

One cup sugar, 2 1-2 teaspoonfuls flour, 1 egg, 1 teaspoonful butter, grated rind and juice of 2 lemons.

## FILLING FOR CAKE

Mix together 1 cup whipped cream, white of 1 egg well beaten, 1 cup grated cocoanut, 1-2 cup sugar. Flavor the cake with orange, lemon or banana. Spread between the layers and on top and sprinkle a little more cocoanut over the top.

## RAISIN FILLING

One teacupful of coffee sugar and three tablespoonfuls water boiled five minutes. Beat the white of 1 egg to a stiff froth and pour the boiling syrup over it. Add 1 cup finely chopped raisins and beat all together until cold.—EDITH LANKIN.

## HICKORY NUT FILLING

One cup hickory nut meats chopped fine, 1 cup sugar, 1 cup sour cream; boil until it hairs; spread between layers and on top of cake while hot.—MRS. ALICE MILES.

## RAISIN FILLING

One cup sugar, 1-2 cup cream. Boil till it hairs then add 1-3 cup chopped raisins.

## FIG AND NUT FILLING FOR CAKE

Chop finely 1-2 lb. of figs, add 1 cup water, 1-2 cup sugar and cook until smooth, stirring constantly, then add 1-2 cup chopped nut meats. When cool spread between white layer cake.

## Creams and Fruit Juices

## MAPLE MOUSSE

One pt. sweet cream, 1 cup maple syrup, yolks of 4 eggs cooked in syrup, whites of 4 eggs beaten to a stiff froth. Put each one on ice until cold, then mix all together and put in freezer and freeze without stirring.—MRS. B. A. ANNIS.

## GRAPE JUICE

Wash grapes and put in granite kettle. Heat until the juice flows, then strain through a cloth; add 1-2 as much water as juice and to every quart add one cup of sugar. Bring to a boil and can or bottle.

## RED RASPBERRY SHRUB

To 1 qt. berries mashed; add 1 cup vinegar, let stand 24 hours, then strain, add 1 lb. sugar to every pt. of juice; boil and bottle. When used add iced water to strength desired.

## WHISK

To 3 gills fruit juice add 10 oz. crushed sugar, the juice of 1 lemon and 1 1-2 pts. cream. Whisk until thick and serve in little glasses.

## ICE CREAM

Three pts. cream, 1 qt. milk, whites of 3 eggs beaten well, pinch salt, 2 3-4 cups sugar; freeze without cooking.

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## Pickles

## MIXED PICKLES

One qt. sliced cucumbers, 1 qt. small cucumbers, 1 qt. green tomatoes sliced, 1 head each of cauliflower and cabbage, 1 pt. celery, sliced, 1 pt. onions chopped. Scald each separately in boiling salted water and add the following dressing:

One qt. vinegar, 2 cups sugar, 1-2 cup ground mustard, 1 oz. tumeric powder, green or red peppers to taste. Stir into the hot vinegar 1 tablespoon moistened flour. Cauliflower may be substituted for cabbage.—MARY C. WEEKS.

## CUCUMBER PICKLES

For every gallon of vinegar allow 1 teacup of salt and 1 tablespoon of powdered alum. Wash and scald the cucumbers letting them stand until the water is cold, then drain and place in the prepared vinegar which must be of the best. When you have all you need pour off, scald the vinegar three mornings in succession. These will keep a year.—SUSIE REYNOLDS.

## CHILI SAUCE

Twenty-four large ripe tomatoes, 6 onions, 3 green peppers, 1 cup strong vinegar, 1 cup sugar, 1-4 cup salt, 2 tablespoons flour. Put tomatoes cooking in granite kettle; chop onions and peppers and add to them; after cooking 1 hour or nearly cooked down, put in vinegar, sugar and salt; just before taking from stove, stir in flour which has been stirred to smooth paste. Let boil up well and can.—DELLA W. STITT.

## OIL CUCUMBER PICKLES

One-half peck cucumbers, 1 cup salt. Slice cucumbers thin without peeling. Put layer of cucumbers then of salt. Let stand 4 hours. Drain through colander and rinse thoroughly. Put layer of cucumbers and then celery seed, white mustard seed and oil until used up. Proportion of 1 oz. celery seed, 1 oz. mustard seed and 30c bottle of olive oil and 1 qt. vinegar.—FRANKIE PERRY

## MIXED PICKLES

Two qts. cucumbers, 2 qts. onions, 2 qts. cabbage, 2 qts. green tomatoes, 2 qts. cauliflower, 2 qts. celery, 4 green bell peppers cut in small slices; put in brine 24 hours, then scald in same brine and drain.

THE PASTE—One gal vinegar boiling hot, 7 cups sugar, 5 tablespoons mustard, 3 tablespoons tumeric, 8 tablespoons flour. You may omit the tumeric and flour. Put celery over in cold water, cook until tender. These are excellent.—MRS. HATTIE WILLSON.

## SPANISH PICKLE

Five qts. green tomatoes, 4 qts. cabbage, 3 qts. cucumbers, 2 qts. onions, 8 green peppers. Chop all fine and soak in weak brine over night; drain.

## DRESSING

Three qts. vinegar, 3 lbs. brown sugar, 1 oz. tumeric, 1 oz. celery seed, 3 tablespoons mixed spices, 2 tablespoons mustard, 1 cup flour with tumeric. Scald in vinegar, pour over pickles; mix all together and boil a few minutes. Some like it better without boiling.

## FRENCH PICKLE

One peck of green tomatoes, 6 onions, 4 green peppers

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chopped fine. Add 1 cup of salt; let it stand over night; drain and boil 15 minutes in 1 qt. of vinegar to 2 of water. Drain and boil the second time 20 minutes in 2 qts. of vinegar, 1-2 lb. white mustard seed, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 tablespoon black pepper, 2 lbs. brown sugar.—MRS. EMMA VAN HORN.

#### FAVORITE PICKLES

One qt. of cabbage chopped fine, 1 qt. of boiled beets chopped fine, 2 cups sugar, 2 cups grated horse radish, 1 tablespoon salt, 1 teaspoon black pepper, 1-4 teaspoon red pepper; cover with cold vinegar and keep air tight.—MRS. INEZ M. GRAY.

#### MUSTARD CUCUMBER PICKLES

Wash and put in 5-gal. crock about 3 pks. of medium small cucumbers. Make dressing as follows: Take about 2 gallons of best cider vinegar; add 2 lbs. of fine rock salt, 1 lb. ground mustard, 1 lb. sugar; pour over cucumbers, wash some grape or horseradish leaves and put over, and put on a small weight. Will keep a year and are fine.—MRS. W. T. PHILLIPS.

#### MIXED PICKLES

Prepare 2 qts. cucumbers, onions, tomatoes, cabbage, cauliflower, celery and 2 large peppers. Let all stand over night in salt water; in the morning scald in the salt water or steam until done. Mix with 1 gal. vinegar, 7 cups sugar, 5 tablespoons mustard, celery and mustard seed, 5c worth of each. Mix together and seal while hot.—MRS. EMMA LEACH.

#### MEAT RELISH

Thirty-six large green cucumbers, 18 onions, chop fine, add 2 green and 2 red peppers, 1 cup salt; let stand over night; drain well and add 1-2 cup of white mustard seed and 1-2 cup of black pepper. Cover with strong vinegar. Either can or put in jars.—MRS. ELMER SCOTT.

#### SYRUP FOR ANY KIND OF SWEET PICKLES

To 7 lbs. fruit 3 lbs. sugar, 1 pt. vinegar, spice with cloves and cinnamon. Steam fruit until it can be pierced with fork. Place in cans, pour on syrup, seal.

## PEAR CONSERVE

Five lbs. pears, 5 lbs. sugar, 3 oranges, 1 lb. English walnuts, 1 lb. raisins. Pare, quarter and core the pears and chop them; add the sugar and a little water and cook till the fruit is soft, then add the walnuts and raisins (chopped) and juice from 2 oranges and cook till thick. Serve like jelly.—MRS. KITTIE MINER.

## GRAPE CONSERVE

Pulp grapes and do not use skins; cook pulp and put through colander to take out seeds, then to 3 pints of pulp take 3 lbs. of sugar and 1 lb. raisins; cook thick like marmalade and when taken off the stove add 1 lb. nut meats.—MRS. FANNY STYLES.

## CANNED CORN

Ten cups corn, 1 cup sugar, 1-2 cup salt; cook about 15 minutes and can while hot.—ETHEL LANKIN.

## THE BEST KNOWN RECIPE FOR CORNING BEEF

Cut the beef in small pieces leaving out the large bones; pack solid in a 6-gal. crock, with a weight on top. Pour over the beef boiling hot brine made of 2 gallons of water 3 lbs. of salt, 1 oz. saltpeter, 1 lb. of sugar and 2 large spoonfuls of baking soda. After two weeks heat and skim the brine and repeat the process whenever you think necessary, but never put the brine on hot after the first time. If the weather is hot you can add a handful of salt and soda at any time, and like all pickling, be sure that the brine covers the beef. The nicest vessel to put it into is a 1-2 barrel earthen jar. A large cloth should be tied over it in summer to secure its contents from flies.

## SUGAR CURE FOR PORK

For 80 lbs of meat take 3 oz. saltpeter, 1-2 lb. brown sugar, 1 qt. salt. Pulverize ingredients and mix well together. Then rub meat, rind side first; rub in all that can be on flesh side and into the joint ends. What can't be rubbed in sprinkle on. Spread out on board where it will not freeze; 48 hours later sprinkle 1 qt. more salt over it. Let lay 2 weeks, when it is ready to smoke. This is for ham, shoulder or bacon.—W. J. STITT.

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## CURING HAM

For 500 lbs. of meat use 5 qts. of salt, 1 1-2 lbs. brown sugar, 1-2 lb black pepper, 1-2 lb. saltpeter dissolved in 1-2 pt. of water. Mix all together, rub on both sides of ham; let lay 10 days then hang up and smoke.—IDA BATTLES.

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## Candies

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Boil 6 cupfuls of granulated sugar and 1-4 teaspoonful of cream tartar in 1 qt. of water until it forms a soft ball in cold water. Set aside to cool. When cold enough to bear the fingers on it, beat it until it becomes creamy and stiffens; then knead with the fingers until it is smooth and pliable; form in shapes or knead in nut meats; flavor.—MISS YOLAND TAYLOR.

## COCOANUT SQUARES

Butter the inside of a saucepan; put in 1-2 cup of milk, 1 cup of shredded cocoanut and 2 cups of sugar. Cook until the mixture forms a soft ball when tested in cold water; then take from the fire, add vanilla flavor and stir briskly until creamy. Pour into a buttered pan and mark into squares while still warm.—ETHEL BLACKMORE.

## ELEGANT STUFF CANDY

Two and one-half cups brown sugar, 1-2 cup water and boil until it hardens in water then beat the white of one egg to a stiff froth and add the syrup while hot, a little at a time, beating constantly, and when it begins to harden drop on buttered paper.

## CHOCOLATE FUDGE

To 1 lb. of light brown sugar add 1 cup of milk, small piece

of butter, 3 teaspoonfuls chocolate. Cook until it forms soft ball in water. When done add 1 cup nut meats and stir until it sets.

—MISS FANNY BAILEY.

#### NUT PRAILINES

Three cups light brown sugar, 1 cup cream; boil together till it forms a soft ball in water; add 1 teaspoon vanilla and 1-2 cup chopped English walnut meats and beat till cool, then drop in balls on platter.—LAURENE TAYLOR.

#### DIVINITY CANDY

One-half cup Karo corn syrup, 2 cups gran. sugar, 1-2 cup warm water. Boil until it cracks in cold water. Add whites of 2 eggs well beaten. Pour in slowly; stir together; beat well; add walnuts.—M. E. SMITH.

#### CHOCOLATE FUDGE

Two cups gran. sugar, 1 cup sweet milk, butter the size of an egg, a pinch of salt, 1 square of Baker's chocolate, grated. Cook until it hardens in water, then stir until it begins to grain.

—MRS. CORA CILLEY.

#### FUDGE

One lb. light brown sugar, 1 cup sweet milk; boil until it hardens when dropped in cold water; then stir in 5c worth of chopped English walnut meats, and stir until well grained, then put in a shallow tin and check off with knife.—MRS. W. C. BRIGGS.

#### DIVINITY CANDY

Three cups gran. sugar, small 2-3 cup Karo corn syrup, 1 pt. cream. Boil the above until it makes a soft ball then take off stove, and put in vanilla; add teacup of nut meats and pour in tin.

#### CANDIED POPCORN

Put in kettle 1 tablespoon butter, 1-2 cup water, 1 teacup sugar. Boil the above until it hairs and then stir in popcorn.—

MRS. C. N. HOLKINS.

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## REMEDY FOR PNEUMONIA

Lard 1 1-2 lbs., organum 2 oz., iodine 2 oz., turpentine 1-2 teacup, quinine 1 oz. Mix above ingredients thoroughly in granite receptacle that can be tightly covered. Apply 5 tablespoonfuls of the mixture at a time. Spread on cloth or brown paper; cover with several thicknesses of warmed flannel. In severe cases have a fresh application every hour, or as often as the grease is absorbed. Before and as often as the plaster is changed, bathe the chest and throat with warm alcohol, using at least 4 tablespoonfuls. Be sure to have a generous plaster, well covering both lungs.

## RHUBARB CORDIAL

One-half oz. extract of rhubarb, 5 drops extract of cinnamon, 1 tablespoonful extract peppermint, 1 tablespoon soda, 1 pt. water, 1 lb sugar. Boil water and sugar to a syrup, then add the other ingredients.—MRS. J. BOLTON.

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## Weights and Measures

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1 qt. flour	.	.	.	.	.	= 1 pound
1 heaping teaspoonful sugar	.	.	.	.	.	= 1 ounce
2 cups of granulated sugar	.	.	.	.	.	= 1 pound
2 heaping cups powdered sugar	.	.	.	.	.	= 1 pound
1 pt. of finely chopped meat, packed solidly	.	.	.	.	.	= 1 pound
2 cups of solid butter	.	.	.	.	.	= 1 pound
1 round tablespoonful of butter	.	.	.	.	.	= 1 ounce
1 heaping tablespoonful of butter	.	.	.	.	.	= 2 ozs. or 1-4 cup
Butter the size of an egg	.	.	.	.	.	= 2 ozs. or 1-4 cup
2 round tablespoonfuls of coffee	.	.	.	.	.	= 1 ounce
4 teaspoonfuls of liquid	.	.	.	.	.	= 1 tablespoonful
1 generous pt. liquid	.	.	.	.	.	= 1 pound

A tablespoonful of melted butter is measured after melting.

A tablespoonful of butter melted is measured before melting.

A speck of cayenne pepper is what can be taken up on a quarter-inch square surface.

A pinch of salt or spice is about a saltspoonful.

The cup used is the common measuring cup holding 1-2 pint.

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