

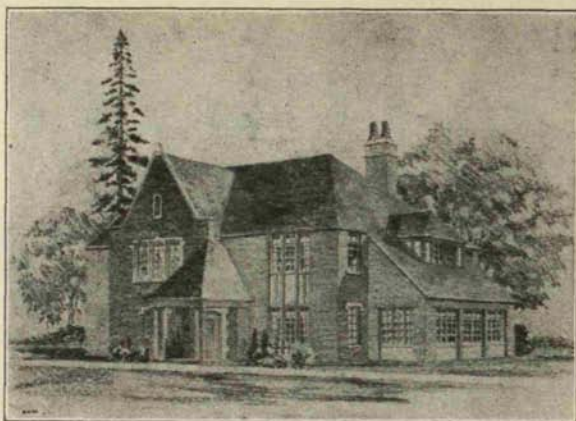
Cook Book



**Second
Reformed Church**



ca 1918
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CGB



Second Reformed Church Parsonage

Material for this new parsonage will be furnished
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Peter De Boer, Mgr.

KITCHEN CONSOLATION

*Oh! this baking and brewing,
This boiling and stewing,
And washing of dishes three times a day!
The griddle-cakes turning,
The skimming and churning,
The setting of tables and clearing away!*

*What heartsome delight
At noon or at night,
When the family gathers for chat and good cheer;
Then should you be complaining
Of work unavailing,
That brings joy to the loved ones each day in the year.*

COOK BOOK

PUBLISHED BY THE

Ladies' Aid Society

OF

The Second
Reformed
Church

KALAMAZOO, MICHIGAN



"Cooking has become an art, a noble science."

WEIGHT AND MEASURES

1 cup, medium size	$\frac{1}{2}$ pint
1 cup butter	$\frac{1}{2}$ pound
1 cup chopped meat, packed	$\frac{1}{2}$ pound
1 cup ordinary liquid	$\frac{1}{2}$ pound
1 cup granulated sugar	$\frac{1}{2}$ pound
1 cup sifted flour	$\frac{1}{4}$ pound
9 large eggs	1 pound
1 heaping tablespoon flour	$\frac{1}{2}$ ounce
1 heaping tablespoon sugar	$\frac{3}{4}$ ounce
2 tablespoons liquid	1 ounce
Butter, size of an egg.....	2 ounces

*"The scales of household polity are the scales of love,
and she who balances them evenly is indeed wise."*

Announcement—

The Ladies are requested to patronize the business men whose advertisements appear in this book.

They are the best in their line in the city, and without their assistance this book could not have been published.

COMMITTEE

HOW TO SET A TABLE AND SERVE A MEAL

Lay the silver straight, placing knives with sharp edges towards the plate; bowls of spoons and tines of forks should be turned up. All silver is laid in the order in which it is to be used, starting from the outside, forks at the left and knives and spoons at the right. Water glasses at the right of plate, bread and butter plates and napkins at the left. Carvers and silver for serving should be laid out on a side table to be placed on table as needed. Also dessert plates.

In serving, remember plates should be handed and removed from the right side. Dishes passed are offered at the left side.

Never reach across in front of a person for any purpose.

TABLE OF CONTENTS



Weights and Measures	4
Announcement	5
How to Set a Table.....	6
Cocktails	9
Soups	11
Fish	15
Meat, Poultry and Game.....	19
Vegetables	29
Cakes	39
Fillings and Frostings.....	55
Cookies	61
Bread	71
Pies	79
Desserts	83
Salads and Dressings.....	99
Pickles	105
Preserves	113
Griddle Cakes	121
Sandwiches	125
Candy	127
Beverages	131
Blank Pages for New Recipes Start at.....	133

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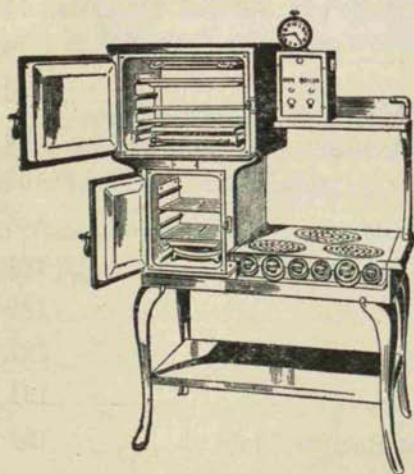
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COCKTAIL

Grapefruit Cocktail

Take pulp from 3 grapefruits, remove maraschino cherries from a small bottle, cut fine, add the cherries with their juice to the grapefruit, then add 1 cup sugar. Let stand an hour, chill and serve in cocktail glasses.

A Friend.

Fruit Cocktail

Four grapefruits, 2 oranges, 1 pint pineapple (shredded) and juice, 1 cup canned cherries, 2 cups canned cherry juice, sugar to taste.

Com.

Oyster Cocktail

Use 6 oysters to a dish; 1 tablespoonful horseradish, 1 tablespoonful Worcestershire sauce, 1 tablespoonful tomato catsup, $\frac{1}{4}$ tablespoonful tabasco sauce.

Com.

Fruit Punch

One lemon, 2 oranges, fruit juices, 1 cup red raspberries, 1 cup strawberries, 1 cup cherries, 2 quarts water. Sweeten to taste.

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SOUPS

Dice for Soups

Cut slices of bread, butter them, cut into small squares, put into a pan buttered side up and brown in a quick oven. Com.

Cream of Tomato Soup

Heat 1 quart of milk in good sized kettle. When it has reached the boiling point add 1 teaspoonful soda, wet in a little cold milk. Have ready 1 quart of tomatoes which have been strained and heated and add to the milk. Season to taste. Serve at once.

Vegetable Soup

Pare and dice one small carrot, 1 onion, 1 bunch celery and 3 potatoes. Cook slowly in water till well done, then add milk, salt, pepper and a large piece of butter. Easy to make and very good.

Mrs. William Moerdyk.

Vegetable Soup

Select a shin of beef of moderate size. Crack the bones in pieces, put in kettle to boil with 3 quarts cold water, let boil, remove every particle of scum. Boil for two hours with a tablespoonful of salt and a little pepper, then add 1 carrot, 2 tablespoonfuls rice, some celery, 1 cup tomatoes, 1 slice onion, a little cabbage. Put rice in last. Boil 1 hour longer, take out meat, put in frying pan, season with pepper, salt, and brown with butter.

Mrs. J. K. Van Holde.

Vanned Vegetables for Soup

Two quarts carrots, diced, 2 quarts string beans, broken, 2 quarts celery stalks and leaves, 3 quarts tomatoes, 1 quart onions, 1 quart corn. Cover with

water, add large tea cupful salt and boil for $\frac{3}{4}$ of an hour. Put in fruit cans and seal; in making soup do not add more salt until testing.

Noodles

One egg beaten light, salt; flour to make stiff so you can hardly roll it out. Let stand an hour, then roll up and beginning at the end slice very thin. Cook about 5 minutes. Serve hot.

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FISH

Scalloped Oysters

One pint oysters, 4 tablespoonfuls oyster liquor, 6 tablespoonfuls milk, $1\frac{1}{2}$ cup crumbs, $\frac{1}{3}$ cup butter, melted, salt, pepper. Stir the melted butter into the crumbs. Put a layer in a baking dish, cover with oysters, sprinkle with salt and pepper and add part of milk and oyster liquid. Repeat layers covering the top with crumbs. Bake 30 minutes in a hot oven or until brown.

Roast Turkey with Oyster Dressing

Clean turkey and lay in a dripping pan, prepare a dressing of stale bread crumbs composed of one quart of bread crumbs and one cup of butter and water enough to moisten. Add to this two dozen oysters, pepper and salt to taste. Mix all and stuff turkey, put butter over the outside and put some water in the dripping pan set in the oven and bake until done; basting quite often.

Mrs. C. F. Weidner.

Baked White Fish

Cleanse a white fish weighing from 2 to 3 pounds, stuff with dressing made as follows: 1 loaf bread, $\frac{1}{2}$ pint milk, 1 cup butter, salt and pepper to taste; bake about $\frac{3}{4}$ hour till done with slices of bacon on the fish.

Mrs. Henry Moerdyk.

Tuna Loaf

Empty contents of 1 can of Tuna. Beat 2 eggs and add to Tuna together with 1 cup of bread crumbs, 1 teaspoon of lemon juice, chopped parsley, green peppers, salt and pepper to taste. Mould and bake moderately $\frac{1}{2}$ hour. Garnish with parsley and slices of stuffed olives. Serve hot or cold.

Friend.

A Luncheon Dish

Pare and slice 6 medium sized potatoes, slice 3 small onions, sprinkle with flour, and alternate in a baking dish with a small can of tuna fish. Season with salt, pepper and butter. Pour over $1\frac{1}{2}$ cups of milk. Bake slowly.

Com.

Codfish Balls

2 cups sliced potatoes, 1 cup flaked codfish, boiled with potatoes until tender; drain; 1 egg beaten lightly, butter size of a walnut. Add beaten egg and stir into potatoes and fish. Let mixture stand over night. Drop with spoon into hot grease and fry until brown.

Com.

Baked Halibut

Five pounds fish, wash and wipe dry. Place in dripping pan with a few slices of salt pork, fastened on with toothpicks. Bake about 1 hour. Baste with melted butter and water. When done stir into the gravy 1 tablespoon Worcestershire sauce and juice of 1 lemon, season to taste and thicken. Serve on platter and garnish with slices of hard boiled egg.

Mrs. C. Weidner.

Salmon Turbot

One can salmon put into a baking dish, a layer of cracker crumbs alternately, with crumbs on top. Make a sauce of $1\frac{1}{2}$ cups milk, 1 tablespoon butter, salt and pepper, brown a little onion in the butter first, then stir in flour and milk. Boil until it is thick. Add one well beaten egg, pour over and bake $\frac{1}{2}$ hour.

Mrs. J. Kline.

Fried Salmon Balls

One can salmon, remove bones and oil, mash fine,

add about $\frac{1}{2}$ cup of cracker crumbs, 1 egg, 2 table-spoonfuls vinegar, salt and pepper to taste, 1 table-spoonful melted butter, mix. Make into small balls and fry in a little lard or butter.

Mrs. P. De Young.

Salmon Dinner

Put some hot creamed potatoes in a deep dish or on a large platter, then 1 can salmon with the skin and bones take out, sprinkle with salt and pepper. Over this your fresh cooked new peas, season with salt and pepper. Serve hot.

Mrs. Frank Toonder.

Sauce Hollandaise

One small onion, $\frac{1}{4}$ teaspoonful of white pepper, $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of chopped parsley, 4 tablespoonfuls of butter, juice of $\frac{1}{2}$ lemon, yolks of two eggs. Cream the butter, add the yolks of the eggs one at a time and beat until well mixed. Add the lemon juice, salt and pepper; mix well. When ready to serve put the same over hot water and cook, stirring constantly until it thickens. Serve at once. This sauce is very good on halibut or on other cooked fish.

Mrs. J. W. Beerenbroek.

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MEAT, POULTRY AND GAME

Give no more to ev'ry guest
Than he is able to digest;
Give him always of the PRIME
And but little at a time.

—Swift.

.....The sauce to meat is ceremony;
Meeting were bare without it.

—Shakespeare.

Meats and the Sauces to Serve with them

Roast beef.....	Tomato sauce
Boiled beef	Horseradish sauce
Roast veal.....	Mushroom sauce
Roast mutton.....	Currant jelly sauce
Boiled mutton	Egg sauce or caper sauce
Roast lamb	Mint sauce
Roast pork	Apple sauce
Boiled turkey	Celery sauce
Boiled chicken	Oyster sauce
Roast chicken	Cranberry sauce
Venison or duck	Onion sauce

Chicken a la King

Serves Ten.

Three and one half or four pounds of chicken, one can peas, 1 can wax beans, $\frac{1}{2}$ can pimento, 1 bunch of carrots, salt and pepper to taste, cream sauce. Cook chicken and take all the meat from bones, cut in several pieces. Cook carrots and peel. Take a deep baking dish and butter it well, then fill first a layer of chicken, then peas, beans, carrots and a little pimento, salt and pepper. Have potatoes peeled and cooked, not too well done. After filling baking dish put potatoes on top and pour over the cream sauce and bake in slow oven. Cream Sauce—4 tablespoonfuls butter, stir in 3 tablespoonfuls of flour, when well blended pour over one pint of milk and stir until it thickens.

Head Cheese

One small pig head, 3 pounds beef or liver, $\frac{1}{2}$ cupful vinegar, 1 teaspoonful cloves. Season to taste. Put in moulds and when cold slice.

A Friend.

Pigs in Blanket

Three cupfuls flour, 3 teaspoonfuls baking powder, 1 teaspoonful salt, 1 tablespoonful lard, 1 pint of milk and water. Sift dry ingredients, mix in lard, dilute milk and roll thin and put in a tablespoonful sausage in each and roll up in rolls.

A Friend.

Swiss Steak

Round steak, cut 1 inch or $1\frac{1}{2}$ inch thick. Pound in flour, put in spider or kettle and brown on both sides. Then cover with hot water and let simmer for an hour or more, according to the thickness of the meat. The gravy is made from the meat sim-

mering in the water.

Mrs. Ferguson.

Swiss Steak

Cut 2 pounds of round steak in pieces to serve. Pound flour in both sides, fry 2 slices of bacon and an onion cut in slices in a large spider, add the steak, fry until brown. Add 1 cupful of tomatoes, cover and let simmer for half hour, then bake one hour.

Mrs. J. A. Meulenber.

Good Dumplings

Tow cupfuls flour, 2½ teaspoonfuls baking powder, little salt. Milk or water to stir not too stiff, leave cover partly off kettle when cooking.

Com.

Chop Suey

One pound fresh pork, veal, beef or chicken, 1 cupful celery, shredded, 1 cupful onion, sliced, ½ pound rice, 1 tablespoonful sugar, 2 tablespoonfuls Oriental Show You Sauce, 1 can bean sprouts. Slice the lean meat into thin small pieces and fry until meat is tender and brown. Add celery, onion and cup of water or meat stock. Salt to suit your taste. Sugar and Show You Sauce thicken slightly with flour or corn starch. Add bean sprouts, cook about 10 minutes. Serve with hot rice.

Mrs. A. J. De Koning.

Baked Rice

One cupful of rice, 1 can tomato soup, 1 cupful cold meat (cut in small pieces) 1 cupful beef roast gravy, 1 minced onion, buttered crumbs. Cook rice in boiling salted water until tender, put in strainer and pour cold water over to keep kernels separate, drain. Add all other ingredients, cover with crumbs and bake in moderate oven. Butter may be substi-

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tuted for gravy. If not moist enough add milk.
Mrs. William C. Schrier.

Paunhaus

After the head cheese is pressed take the liquor and remove a portion of the fat. Let boil and thicken with corn meal and buck wheat flour the same as mush. Mould in bread tins and fry in slices for breakfast on a cold winter morning.

M. K.

Fruit Stuffing for Goose

Fill the body cavity of the goose or duck with fresh or canned fruits and nuts when bird is about half roasted. Canned prunes, pears, raw apples and walnuts are a good combination. The fruit imports a delicious flavor to the bird and absorbs sufficient of the meat juices to make an excellent dish in itself.

Mrs. Nellie Lenderink.

Hunters Stew

Use cubed bacon. Brown in a frying pan. 3 or 4 large onions sliced. Add boiling water and potatoes, cook until potatoes are cooked. In a separate kettle cook until tender carrots, turnips and any other vegetable. Add to first mixture. Season all.

Mrs. Nellie Lenderink.

Camp Chile Con Carni

One pound ground beef, 2 large onions, 2 cans kidney beans, 2 cans tomatoes. This is sufficient for 10 people. Brown meat in a little butter in kettle then brown onions. Add beans and tomatoes, season and cook. Serve on slices of bread toasted over camp fire.

Mrs. Nelile Lenderink.

Chili Con Carni

One pound Hamburg steak, 1 onion, 1 small can

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tomatoes, 1 cupful rice. Cook the rice. In frying pan put small amount of fat and slice onion fine, put in steak and cook thoroughly but do not brown. Put tomatoes in baking dish—add rice and steak; season well; cover top with bread crumbs and pieces of butter and bake in a moderate oven one-half hour, a little green pepper chopped may be added if desired.

Frances Schilperoort.

Macaroni with Dried Beef

One cupful broken macaroni, 1 cupful chipped dried beef, 2 cupfuls canned tomatoes, $\frac{1}{8}$ teaspoonful pepper, coarse bread crumbs, butter. Cook macaroni in boiling salted water for 20 minutes. Drain and rinse in cold water. Put half the macaroni in a buttered baking dish—add beef and cover with remaining macaroni. Pour over tomatoes. Cover with bread crumbs, dot with bits of butter and bake half an hour in a moderate oven.

Mrs. William Moerdyk.

Escalloped Potatoes with Pork Chops

Butter a baking dish, slice potatoes very thin, salt and pepper them, place bits of butter on top, until dish is one half full, then salt and pepper pork chops and dredge in flour and place over the top of the potatoes, cover with hot milk. Bake 1 hour.

Mrs. William Moerdyk.

Veal Croquettes

Chop cold veal fine, season highly with salt, celery salt and cayenne, lemon juice and parsley, moisten $1\frac{1}{2}$ cupful veal with 1 cupful cream sauce made from 2 tablespoonfuls butter, 2 tablespoonfuls flour, 1 cupful milk and seasoning. Add cream sauce to veal and spread mixture in a plate and allow it to become cold, shape into cylinders or pear shape, roll in egg and crumbs, and fry in deep fat. Drain and serve cold.

Mrs. C. F. Weidner.

Veal Loaf

Boil 2 pounds veal until tender with a little salt. Boil liquor down to 1 cupful. When meat is cold, put through a chopper, stir in liquor and a little pepper. Put hard boiled eggs and stuffed olives in the bottom of the pan. Press down and let stand 3 hours.

Mrs. Henry Moerdyk.

Creamed Veal

One pint cold chopped veal, 1 pint rich milk, 2 tablespoonfuls butter, 2 tablespoonfuls flour, 1 teaspoonful mustard, salt and pepper. Cook all slowly together a few minutes. Place in oven and bake $\frac{1}{2}$ hour. Chopped onion may be added if desired.

Mrs. William Moerdyk.

Shepherd's Pie

Take any kind of cold meat, cut it up fine and season with pepper and salt. Put the meat into a well buttered pudding dish. Thicken a scant pint of gravy or stock with $\frac{1}{2}$ tablespoonful butter rubbed smooth with 1 tablespoonful flour, grate 1 small onion if flavor is liked, add to gravy and pour over meat while hot. Have ready hot mashed potatoes and spread thickly over meat. Bake $\frac{1}{2}$ hour having potatoes a light brown. Serve hot in same dish.

Mrs. R. J. Boersma.

A Hearty Luncheon Dish

Grind one cupful of cold boiled ham. $\frac{1}{2}$ can of peas, $\frac{1}{2}$ package of spaghetti. Make a white sauce and alternate in a baking dish, cover with cracker crumbs and butter, bake in a slow oven until brown.

Mrs. J. Vandenberg.

Ham Loaf

$2\frac{1}{2}$ pounds uncooked ham, 1 pound fresh lean pork, 2 eggs, 1 cupful milk, 1 cupful bread crumbs,

pepper. Bake.

Mrs. William Moerdyk.

Baked Ham

Soak a 12 pound ham 12 hours, cut off smoky part, mix 1 quart of flour, 1 tablespoonful sugar, 1 teaspoonful mustard with water to make a stiff dough. Cover the ham with this and bake six hours in a slow oven. Take off crust and rind, sprinkle bread crumbs over the top and brown in the oven.

Mrs. M. Larson.

Ham Loaf for Luncheon

One pint chopped cooked ham, 1 pint bread crumbs, 1 teaspoonful mustard, 1 teaspoonful salt, 1 egg—moisten with milk. Put half in a bread tin, 4 hard boiled eggs on top lengthwise, rest of ham on top, then bread crumbs. Bake $\frac{1}{2}$ hour. Serve with a good salad dressing with a cucumber cut very fine, drain before putting in dressing. Serve warm but not hot. Serves 10.

Mrs. B. Hoedemaker.

Ham Loaf

One pound fresh ham, ground, 1 pound smoked ham, ground, 1 egg, 1 cupful milk, 1 cupful cracker crumbs, 1 stalk celery, pepper and salt to taste. Mix with meat, egg, milk, celery cut very fine, pepper, salt and cracker crumbs, make into a loaf, put $\frac{1}{2}$ can tomato soup over top, bake in slow oven.

Mrs. H. J. Mersen.

Baked Ham and Eggs

Butter a shallow baking dish and sprinkle 2 tablespoonfuls of well buttered soft breads on the bottom. Add 1 cupful cooked ham, chopped, and $\frac{1}{4}$ cupful of hot milk. Break on top the number of eggs desired. Season and sprinkle with a few fine white crumbs.

Bake until the eggs are sufficiently cooked. Serve in baking dish.

A Friend.

Hamburg German Style

Grind round beef in food chopper, add 1 egg, salt, pepper and onion to suit the taste. Have ready bread stuffing made as you would for poultry. Butter gem pans, add a layer of steak, then bread and lastly steak. When baked turn out on individual plates and garnish with parsley.

Mrs. F. Appeldoorn.

Mexican Goulash

One pound ham as for frying, 2 green peppers, 4 tomatoes, 2 onions. Put through medium coarse meat grinder and simmer until well done. Mix and serve. Take out centers of peppers.

Mrs. William Moerdyk.

Hungarian Goulash

Cook one package of elbow spaghetti, drain and mix with one pound of hamburger, and one quart of tomatoes. Season with onion and celery seed. Cover with bacon strips and bake one hour.

Mrs. P. B. Appledorn.

Goulash

A simple way to make "Goulash" is to fry a pound of chopped round steak in butter, add onion if desired. When cooked add one medium-sized can of spaghetti, fixed with tomato sauce, and heat thoroughly.

Winifred Hoekstra.

Ham Loaf

1 lb. smoked ham
1 lb. lean pork steak
 $\frac{1}{2}$ cup minute tapioca
2 cups milk
4 small onions
1 tbs. green peppers
Salt & pepper to taste.

Mrs. Wm. Van Peenan.

Seven in One Luncheon Dish

Put in casserole one layer of diced potatoes, a layer of onions, $\frac{1}{4}$ cup of uncooked rice, layer of carrots, a layer of peas, and $1\frac{1}{2}$ lbs. of ground hamburg or sausage over top, and add 1 can of tomatoes, bake 2 hours in moderate oven.

Anna Ebelink.

Chop Suey

Cut up 2 lbs. veal and pork. Fry brown. Cut up 10 onions & fry in 3 tbsp. chop suey sauce. Cut up 1 bunch celery, boil a short time, then add fried meat and onion and 3 tbsp. C. S. sauce, cover with water. Boil for 15 minutes, thicken with flour and serve. May use less celery & add bean sprouts.

Cora Welsh.

Meat Loaf

1 lb. Ham
 1 lb. round steak ground twice
 1 cup fine cracker crumbs
 2 eggs
 Pepper
 1½ cups water

Mix half the water with the meat.
 Pour half over top. Bake slowly
 one hour.

Mrs. John Sikkenga.

Anna Ebelink.

Chop Sney

Cut up 2 lbs. veal and pork.
 Fry brown. Cut up 10 onions &
 fry in 3 tbsp. chop sney sauce.
 Cut up 1 bunch celery. Boil a
 short time, then add fried meat
 and onion and 3 tbsp. C. S. sauce.
 Cover with water. Boil for 15
 minutes, thicken with flour and
 serve. May use fresh celery & add
 bean sprouts.
 Core Welsh.

MEATS

2 or 2½ lbs. hamburger
 ½ lb. lean fresh pork
 ½ large bottle of catsup, mix with
 meat. Put ½ or the rest of bottle
 of catsup in kettle with 2 cups
 of water, green pepper, onion, salt.
 Mix ¾ cup of uncooked rice in meat.
 Make little balls of this mixture
 and cook in the juice preparation
 for 1½ hours. Thicken juice of
 gravy.

Mrs. J. R. Hinga.

Cucumber Sauce For Fish

1 tbs. melted butter
 1 tbs. flour
 1 cup milk
 Little salt

Make a white sauce of above
 ingredients. Add enough salad
 dressing to make a slightly sour
 taste. Add chopped cucumbers and
 then fold in ½ cup of whipped
 cream.

Mrs. J. R. Hinga.

Pigs in Potato Blanket

Roll small sausage links in the following:

2 cups of mashed potatoes, salt, 1 beaten egg, a little cream. Make into patties. Then roll in cracker crumbs. Fry in butter or lard and serve with applesauce.

Miss Minnie Appeldoorn.

Beef, Rice and Curry

2 lbs. beef stew cut in pieces. Keep covered with water and boil until tender. Add to meat, juice of lemon, 2 tsp. curry powder, little salt, simmer 2 hours. Serve with rice. Add a small onion fried in butter.

Mrs. Bilkert.

Potato & Vegetable Dish.

1 Quart of boiled potatoes Butter baking dish, add small can tuna fish, flaked, add small can peas and 2 cups carrots. Add potatoes diced. Make a white sauce and add a few bread crumbs on top and bake until brown.

Mrs. Bilkert.

Meat Loaf Special

- 2 lbs. round steak) ground
- 1 lb. salt pork) together
- 1 cup corn flakes
- 1 cup sweet milk
- 1 Onion
- 1 Green Pepper
- 2 Eggs

Salt & Pepper to taste.

Shape loaf and make 4 or 5 small holes in top and fill with milk. Place in covered baking dish and brown. When brown, put one cup of hot water in baking pan and bake slowly one hour.

Prepare 7 or 8 potatoes and grease outsides with meat drippings. Dust with paprika and place around loaf. Bake one hour or longer.

Mrs. M. VandeLaare.

Baked Slice of Ham

- 2 Lb. slice of Star Ham
- 10 Whole Cloves
- 6 Tart Apples
- 1½ Cup Light Brown Sugar
- ½ Cup Water

Parsley

Rub ½ cup of sugar into ham.

Sprinkle with cloves. Place in baking pan and surround

Baked Slice of Ham - Con.

with apples peeled, cored and sliced in half crosswise. Sprinkle remaining sugar over apples, add water to pan and bake 350 F. until done (about 45 minutes). Serve on hot platter garnished with cress or parsley.

Mrs. Martin Larsen.

Liver Roast

3 lbs. chunk of liver

$\frac{1}{2}$ lbs. sliced bacon

Have the meat dealer insert the bacon all through the liver-add salt. Add one cup water and cook slowly about 2 hours, adding a little more water as it browns.

Mrs. P. B. Appeldoorn.

Baked Pork Chops

Take chops season and put one teaspoon rice (uncooked) on each chop, and put one slice of Bermuda onion, and cover with tomato soup. Cook about 2 hours.

Anna Ebelink.

VEGETABLES

Glazed Sweet Potatoes

Wash and pare 6 medium sized potatoes, cook in boiling salted water until soft. Drain, cut in halves lengthwise and put in buttered pan. Make a syrup by boiling 3 minutes, $\frac{1}{2}$ cupful of sugar, 4 teaspoonfuls water and 1 teaspoonful butter. Brush potatoes with syrup and bake until brown.

Mrs. Nellie Lenderink.

French Baked Potatoes

Three cupfuls cold boiled potatoes, $1\frac{1}{2}$ cupfuls white sauce, 3 hard boiled eggs, bread or cracker crumbs. Make white sauce of 1 large cupful of milk, 1 tablespoonful butter, 2 tablespoonfuls flour, a little salt, slice $\frac{1}{2}$ of potatoes in a baking dish, add $\frac{1}{2}$ of the eggs, a little salt, and pepper and $\frac{1}{2}$ of the white sauce; add another layer of same, place crumbs on top with a little butter and bake 12 or 15 minutes.

Minnie Appledoorn.

Baked Potatoes in the Half Shell

Select six medium sized potatoes and bake one hour. Remove from oven, cut in halves and scoop out the inside, mash, add 2 tablespoonfuls butter, salt, pepper and $\frac{1}{3}$ cup of hot milk, add white of 1 egg well beaten. Refill skins and bake about 10 minutes in a rather hot oven. To sprinkle with grated cheese improves them if fond of cheese.

Frances De Koning.

Creamed Onions

Boil small onions in salted water until done. Drain off remaining water and add milk, butter, pepper and salt. Thicken with a little flour and water.

Committee.

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VEGETABLES

Baked Egg Plant

Cut egg plant in two lengthwise and carefully remove all the inside without breaking the shell. Cover this with water slightly salted and boil until tender. Add as much finely rolled cracker crumbs as you have egg plant. $\frac{1}{2}$ cup cream, butter size of an egg, salt, white pepper, to taste. Fill the shells with this mixture and bake 20 minutes. Serve in shell.

Mrs. Wm. Vander Berg.

Lima Bean Loaf

1 lb. lima beans. Cook and mash
1 large cup cheese. Cut fine.
1 onion, chopped
1 tbsp. butter
1 cup bread crumbs
Salt and pepper
2 eggs
Mold in loaf and bake 20 minutes
Serve with tomato sauce.

Minnie Appeldoorn.

Recipe for Preparing Broccoli

Trim off waste leaves and extreme end of stalk. Wash stalk and blossoms. (tops) Cut stalks into one inch sections. Place sections of stalk in boiling water. Add salt and a pinch of soda. Allow to boil for ten minutes, then place blossoms in the same water with the stems and allow the whole to boil five minutes longer.

Take out of kettle and drench in cold water. Steam until hot and serve with melted butter.

Mrs. Theodore Hoekstra.

Red Cabbage

Cut up cabbage and four apples. Add $\frac{1}{2}$ cupful vinegar, $\frac{1}{2}$ cupful water, 1 teaspoonful salt, 1 tablespoonful sugar, pepper, butter. Let cook slowly two or three hours.

Committee.

Escalloped Cabbage

Cook cabbage in salted water until tender. Place in baking dish, pour over a white sauce, sprinkle grated cheese and paprika on top and bake until a gold brown.

Mrs. P. Servas.

Baked Cauliflowers

Boil one head of cauliflower in salted water till tender, drain and leave whole, place in buttered baking dish, pour over a rich white sauce, sprinkle with bread crumb, and bake a nice brown.

Committee.

Baked Onions

Boil onions till tender, changing water once or twice; drain and place in dish, salt and pepper, and pour over a white sauce. Sprinkle top with bread crumbs and bits of butter. Bake covered 20 minutes uncover and brown.

Committee.

Spaghetti Loaf

One cupful cooked spaghetti, 1 cupful grated cheese, 1 cupful dry bread crumbs, 1 cupful hot milk, 1 tablespoonful each chopped onion, parsley, green pepper, 2 beaten eggs, 1 teaspoonful salt, 1 tablespoonful melted butter. Bake in a bread pan about 1 hour in a moderate oven. Serve with tomato sauce.

Committee.

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Parsnip Fritters

Boil the parsnips and when tender take off the skin and mash them fine, add a tablespoonful flour, and a beaten egg, make into small cakes with a spoon and put into boiling hot lard or beef drippings in a hot frying pan. When fried a delicate brown put in a dish with a little of the fat. Serve hot, salt and pepper.

A Friend.

Scalloped Parsnips

Pare and dice parsnips to fill baking dish, boil in salt water until tender and drain. Into the buttered dish put a layer of parsnips then one of thick rich white sauce and so on until dish is full, cover with bread crumbs and dots of butter, bake half hour or until a nice brown. Cabbage can be fixed the same way.

Committee.

Escalloped Rice

Slice three large onions in bottom of baking dish, add 1 cupful rice which has been previously soaked in cupful water, 1 teaspoonful salt, 1 pint tomatoes. Lay thin slices of bacon over the top and bake one hour.

Mrs. B. Cooper.

Squash

Steam until done. Scoop from shell, season with salt, pepper and a good bit of butter, put in the upper part of double boiler and cook for 1 hour or longer. It is just as nice the second day.

Committee.

Hominy

Dice bacon and let fry crisp, then add drained hominy, salt, pepper, little paprika; let cook for 20

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minutes, stirring frequently. Makes a nice luncheon with thin bread and butter sandwiches.

Committee.

Corn Fritters

Grate corn from cob, 2 cupfuls, 1 tablespoonful flour, 2 eggs, $\frac{1}{2}$ teaspoonful salt. Fry in butter and lard.

Mrs. M. Schrier.

Corn Pudding

Two cupfuls corn, 1 egg or 2, $1\frac{1}{2}$ cupfuls milk, $\frac{1}{2}$ cupful flour, 2 tablespoonfuls butter, $\frac{1}{2}$ teaspoonful baking powder, salt. Sweeten to taste. Bake.

A Friend.

Spinach with Bacon

Take fresh spinach, cook in salt water until nearly done. Drain. Have ready bacon cut in cubes and fried crisp in a spider. Add the drained spinach and cook slowly for 20 minutes. Serve hot, garnish with hard boiled eggs.

Mrs. J. De Koning.

Stuffed Green Peppers

Wash 10 or 12 large green peppers, put them into boiling water and boil for five minutes; then take them from the water and cut off the stem ends, remove the seeds with a large spoon and stuff the peppers with any kind of minced cold meat, mixed with an equal quantity of stale bread moistened with cold water and properly seasoned with salt. Replace the stems, set peppers in a deep earthen dish or plate, with $\frac{1}{2}$ cup stock or $\frac{1}{2}$ cup water and 2 tablespoonfuls butter. Bake $\frac{3}{4}$ hour. Baste.

A Friend.

Corn with Green Peppers

One can corn, 1 cupful milk, 1 tablespoonful but-

ter, 1 tablespoonful flour, 1 onion chopped, 1 green pepper, salt to taste. Bake a light brown.

Minnie Appledoorn.

Wilted Lettice

Cut up lettice, wash and drain well, then add 1 hard boiled egg mashed fine, 2 tablespoonfuls melted butter and 2 of bacon, grease, salt and vinegar to taste, 1 boiled potato mashed fine and small pieces of bacon cut up, 1 small onion cut up. Put in good size vegetable dish and garnish with hard boiled eggs.

Mrs. C. F. Weidner.

Baked Beans

Soak 1 pint beans over night. In morning put over to boil with $\frac{1}{2}$ pound salt pork. When done place in baking dish with sliced pork on top. Cover with water from the beans, mixed with 1 tablespoonful each of sugar, molasses and vinegar, 1 teaspoonful mustard (dry). Bake until nicely browned.

Mrs. B. Cooper.

Curry and Rice

Two cupfuls of chopped veal or lamb, cooked, 1 tablespoonful of orange juice, 1 teaspoonful of curry powder, 2 tabelspoonfuls of flour, 2 cupfuls of stock, 2 tablespoonfuls of butter, salt and pepper to taste. Brown the butter, add the (small onion) curry powder and meat and cook for ten minutes, or more. Add the flour, stir until brown. Add the stock and stir until the sauce has thickened. Season with salt and pepper and serve in a rice border. Rice border—1 cupful of rice, 3 cupfuls of water, $\frac{1}{2}$ teaspoonful of salt. Add salt to water and bring to boiling point, add rice carefully so as not to stop the boiling and let it boil for 15 minutes without cover. When done put cover on for 10 minutes so that the rice is dry. Form like a border.

Mrs. J. W. Beerenbroek.

Spanish Omelet

Use left over vegetables such as peas, string beans, celery, corn and tomatoes. Cook all together and season with onion, green peppers, and a few sliced olives. Let simmer $\frac{1}{2}$ hour. Prepare an egg omelet using one more egg than the number of people to be served. Break eggs in bowl, add salt and 1 tablespoonful of cold water to each egg. Beat well and turn half of the mixture into a hot buttered pan, cover and cook slowly, turning it over till both sides are done. Put this omelet on a platter, cover with the vegetable sauce. Make another omelet with the other half of egg mixture and put on top of the vegetable sauce. Garnish with parsley and serve at once.

Mrs. P. B. Appeldoorn.

Dressing for Beets

One tablespoonful butter, $\frac{1}{3}$ cupful sugar, 1 tablespoonful cornstarch. Beat together, add 1 cupful of boiling water; cook until it thickens; add the cooked beets, sliced very thin, and serve hot.

Mrs. William Moerdyk.

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CAKES

Pork Cake

One pound pork (chopped), 1 pint of hot water poured over pork and allowed to cool, 1 pound of raisins, 1 pound of currants, $2\frac{1}{2}$ cupfuls of brown sugar, 1 cupful of molasses, 3 eggs, 1 tablespoonful of soda, 7 cups of flour, spices to taste.

Mrs. J. Rineveld.

Torte-Cake

Cream— $\frac{1}{2}$ cupful sugar, 1 heaping tablespoonful butter; then add 4 well beaten yolks of eggs. Put into this $\frac{1}{3}$ cupful of milk. Then add one cupful of flour into which has been sifted one teaspoonful baking powder. Spread the above into two layer cake pans. It must be stiff enough to spread with a knife, if not, add a little more flour. Place merangue on top of these and bake in slow oven from 25 to 30 minutes. For merangue, beat the 4 egg whites until they are real stiff, adding gradually one cupful of powdered sugar and a pinch of baking powder. Place on top of the merangue about $\frac{1}{2}$ cupful chopped walnut meats. A cream custard can be used for filling, but I prefer using whipped cream.

Mrs. John W. Ball.

Potato Cream Cake

One cupful butter, 2 cupfuls sugar, 2 cupfuls flour, 1 cupful mashed potatoes, $\frac{1}{2}$ cupful milk, 1 cupful chopped walnut meats, 1 cupful seeded raisins, 1 cupful chocolate, 4 eggs, $\frac{1}{3}$ teaspoonful cinnamon, cloves, 2 teaspoonfuls baking powder. Bake in moderate oven. I use one half of this.

Mrs. William Moerdyk.

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CAKE

Tomato Soup Cake

1 cup granulated sugar, $\frac{1}{2}$ cup butter, 1 teaspoon each of cloves, nutmeg, cinnamon, and soda, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, 2 cups flour, 1 cup raisins, $\frac{1}{2}$ cup walnut meats, 1 can tomato soup. Cream sugar and butter, add tomato soup, then raisins and nuts. Sift dry ingredients twice and add. Bake in moderate oven about $\frac{1}{2}$ hour.

Icing

1 pkg. Philadelphia Cream Cheese, $1\frac{1}{2}$ cups powdered sugar. Mix thoroughly and spread on cake. 9 by 12 tin.

Mrs. V. Senkpiel.

Helen Grofvert.

Devils Food - large recipe

2 cups sifted cake flour, 1 cup sugar
2 tsp. baking powder, $\frac{1}{2}$ tsp soda
 $\frac{1}{2}$ cup butter or other shortening
2 egg yolks well beaten
2 or 3 squares of melted chocolate
 $1\frac{1}{4}$ cups milk, 1 tsp. vanilla
2 whites of eggs beaten stiff

Frosting

4 tbsp. butter, 3 cups conf. sugar
 $\frac{3}{4}$ tsp. vanilla, $\frac{1}{4}$ tsp. salt, 3 sq.
chocolate, melted, 4 tbsp. hot milk.
Mrs. P. B. Appeldoorn.

CAKE

Tomato Soup Cake

1 cup granulated sugar, $\frac{1}{2}$ cup butter,
1 teaspoon each of cloves, nutmeg,
cinnamon, and soda, $\frac{1}{2}$ teaspoon salt,
2 teaspoons baking powder, 2 cups
flour, 1 cup raisins, $\frac{1}{2}$ cup walnut
meats, 1 can tomato soup, Cream
sugar and butter, add tomato soup,
then raisins and nuts. Sift dry in-
gredients twice and add. Bake in
moderate oven about $\frac{1}{2}$ hour.

Icing

1 pkg. Philadelphia Cream Cheese, $\frac{1}{2}$
cup powdered sugar. Mix thoroughly
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Mrs. V. Senkpiel.
Helen Grover.

Devils Food - large recipe

2 cups sifted cake flour, 1 cup sugar
2 tap. baking powder, $\frac{1}{2}$ tap soda
 $\frac{1}{2}$ cup butter or other shortening
2 egg yolks well beaten
2 or 3 squares of melted chocolate
 $\frac{1}{2}$ cups milk, 1 tap. vanilla
2 whites of eggs beaten stiff

Frosting

4 tbsp. butter, 3 cups confection. sugar
 $\frac{1}{2}$ tap. vanilla, $\frac{1}{2}$ tap. salt, 3 sq.
chocolate, melted, 4 tbsp. hot milk.
Mrs. P. B. Appelboe

Date Cake

One cupful dates cut in small pieces, pour over this 1 cupful hot water and 1 level teaspoonful soda, let stand until cool. Cream, 1 cupful sugar, 1 tablespoonful butter, 1 egg, well beaten, $1\frac{1}{2}$ cupfuls flour, sifted 2 or 3 times, with 1 level teaspoonful baking powder. Last add the dates.

Mrs. H. Newcastle.

Brown Cup Cakes

One-half cupful sugar, $\frac{1}{2}$ cupful butter, 2 eggs, $\frac{1}{2}$ cupful molasses, 2 cupfuls flour, 1 teaspoonful cinnamon, 1 teaspoonful vanilla, $\frac{1}{2}$ cupful boiling water, 1 tablespoonful soda.

Mrs. F. Appeldoorn.

Apple Sauce Cake

One and a half cupfuls apple sauce, while hot add 1 teaspoonful soda and let cool, 1 cupful sugar, $\frac{1}{2}$ cupful lard or butter, cream lard and sugar then add sauce. 1 cupful raisins, spices and 2 cupfuls of flour.

Mrs. David Kennedy.

Apple Sauce Cake

Two cupfuls sugar, 1 cupful of shortening, butter and lard, 2 cupfuls hot apple sauce, $3\frac{1}{2}$ cupfuls flour, $3\frac{1}{2}$ teaspoonfuls soda, 1 square grated chocolate dissolved in hot water, $\frac{1}{2}$ cupful chopped nuts, 1 cupful chopped raisins, 1 teaspoonful cinnamon, $\frac{1}{2}$ nutmeg, grated, salt, 1 teaspoonful cloves.

Mrs. James Lucasse.

Soft Molasses Cake

One egg, $\frac{1}{2}$ cupful of shortening, $\frac{1}{2}$ cupful sugar, cream these together; 1 cup molasses, 1 teaspoonful of cinnamon, 1 teaspoonful of soda in a cupful of boiling water, 2 cupfuls of flour, pinch of salt. Bake slowly in loaf.

Mrs. P. B. Appeldoorn.

Rachel Cake

Two cupfuls brown sugar, 2 eggs, $\frac{1}{2}$ cupful butter, small, 1 cupful sour milk, 1 teaspoonful soda, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful each of nutmeg and cloves, 1 teaspoonful soda, 2 cupfuls of yflour, pinch of baking powder.

Mrs. J. Vande Berg.

Spice Cake

One and a half cupfuls brown sugar, $\frac{1}{2}$ cupful butter, $1\frac{1}{2}$ cupfuls flour, $\frac{3}{4}$ cupful sour cream, $\frac{1}{2}$ cupful nuts, $\frac{1}{2}$ cupful raisins, 2 eggs, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful allspice, $\frac{1}{4}$ teaspoonful ginger, $\frac{1}{2}$ teaspoonful soda.

Mrs. Bert Cooper.

Eggless Molasses Cookies

One cupful sugar, 1 cupful molasses, 1 cupful lard, $\frac{1}{2}$ cupful hot water, 2 teaspoonfuls soda, 2 teaspoonfuls cinnamon, 1 teaspoonful ginger, 1 teaspoonful salt. Flour to roll.

Mrs. Bert Cooper.

Spice Layer Cake

Two cupfuls brown sugar, $\frac{1}{2}$ cupful fats or butter, $\frac{1}{2}$ cupful sour milk, $2\frac{1}{2}$ cupfuls flour, 1 teaspoonful each of soda, cloves, cinnamon and nutmeg, 4 eggs added last. Whites of two left out for icing, chopped raisins or figs makes nice filling for this cake.

Mrs. C. C. Kline.

Boiled Spice Cake

Two cupfuls of sugar (white), 2 cupfuls of water, 2 cupfuls of raisins, 1 cupful of lard or butter, 2 teaspoonfuls cloves (if desired), 2 teaspoonfuls cinnamon, 1 teaspoonful salt. Put in pan and boil, cool and add 2 teaspoonfuls of soda, 3 cupfuls of flour.

Bake in slow oven.

Mrs. David Kennedy.

Ginger Cake

One-third cupful sugar, 1 egg, 1 tablespoonful shortening, $\frac{1}{4}$ teaspoonful soda, $\frac{1}{3}$ cupful molasses, $1\frac{1}{2}$ cupfuls flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful cinnamon, 2 teaspoon ginger, $\frac{1}{2}$ cupful milk. Mix sugar, beaten egg and melted shortening. Stir soda into molasses and add, sift flour, baking powder and spices together and add milk and beat well. Bake in a moderate oven. Sour milk may be used in place of sweet milk if one quarter teaspoonful of soda is stirred into it.

Mrs. L. Born.

Chocolate Cake

One level cup granulated sugar, 2 level tablespoonfuls shortening, 1 egg yolk, 1 cupful hot water, $1\frac{1}{2}$ cupfuls sifted flour, 1 teaspoonful baking powder, 1 teaspoonful soda sifted in flour, $\frac{1}{2}$ cupful of chocolate or cocoa dissolved in the hot water, 2 teaspoonfuls vanilla. Bake in a moderate oven. Use all measures level.

Mrs. M. Gauw.

Chocolate Angel Food

One cupful egg whites (10), $1\frac{1}{2}$ cupfuls sugar, sifted 5 times; $\frac{1}{4}$ cupful cocoa, $\frac{3}{4}$ cupful flour sifted with cocoa 5 times before measuring, $\frac{1}{4}$ teaspoonful salt, 1 teaspoonful cream tartar, 1 teaspoonful vanilla. Bake in slow oven 50 to 60 minutes. Beat eggs about half, then sift in cream of tartar, beat until stiff. Sift in sugar, add vanilla, beat until sugar is dissolved and increased in bulk and has smooth appearance, then carefully fold in flour and cocoa.

Mrs. Kremer.

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Yellow Angel Food

One and a half cupful sugar sifted twice, yolks of 4 eggs, 1 tablespoonful cold water, beat this ten minutes then add $\frac{1}{2}$ cupful boiling water, $1\frac{1}{2}$ cupful of flour sifted twice, $\frac{1}{2}$ teaspoonful cream of tartar, whites of 4 eggs beaten stiff, fold in. Bake in ungreased and unfloured pan 50 to 60 minutes in slow oven, leave in pan until cool.

Mrs. A. J. De Koning.

Angel Food Cake

One and a half cupfuls sugar, 1 cup Swansdown cake flour, sift 8 times. Beat whites of 12 eggs until stiff. 1 teaspoonful cream of tartar, 1 teaspoonful vanilla, add eggs. Slowly add to flour. Moderate oven.

Mrs. Herbert Read. •

Angel Food Cake

Eleven whites of eggs, 1 cupful Swansdown flour, 1 level teaspoonful cream of tartar, 1 teaspoonful vanilla, $1\frac{1}{2}$ cupfuls sugar, 1 pinch of salt, sift flour 3 times, sift sugar 3 times. Mix in order given, beat the whites stiff, gradually add sugar, next flour in which your cream of tartar is sifted, add vanilla and salt. Bake in moderate oven nearly one hour. Turn upside down to cool. Do not grease your pan.

Mrs. A. J. De Koning.

Devils' Cake

One cup white sugar, $\frac{1}{2}$ tablespoonful butter or lard, 1 egg, 1 cupful sour milk, $1\frac{1}{4}$ cupfuls flour, 1 level teaspoonful soda, 2 squares bitter chocolate. Mix sugar and butter together then the egg, then melt the chocolate and add it, then sour milk and last the flour.

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Angel Food Cake

One cupful egg whites, $\frac{3}{4}$ teaspoonful of cream of tartar, $1\frac{1}{4}$ cupfuls of fine granulated sugar, 1 cupful of flour sifted four times, a little salt, $\frac{3}{4}$ teaspoonful vanilla extract.

Mrs. John Sikkinga.

Marshmellow Walnut Cake

Cream together $\frac{1}{3}$ cupful butter, 1 cupful sugar, 1 teaspoonful vanilla. Add stiffly beaten whites of 3 eggs, $\frac{2}{3}$ cupful milk, $1\frac{2}{3}$ cupful sifted flour with 2 teaspoonfuls baking powder. Put together with 1 cupful sugar, $\frac{1}{2}$ cupful water. Boil till it spins a thread. Beat it into white of 1 egg till well mixed. Add 15 marshmallows steamed till soft. Beat until stiff enough to spread without running. Melt 1 square chocolate and spread thinly over top of cake. Decorate with walnut halves.

Mrs. A. De Smit.

Pineapple Sponge Cake Pudding

One cupful brown sugar, 2 tablespoonfuls pineapple juice, butter size of walnut. Boil 5 minutes in iron spider then add 1 can diced pineapple. Boil 5 minutes more then let cool while you make cake batter; 2 eggs beaten separately, 1 cupful sugar, $\frac{3}{8}$ cupful warm water, 1 teaspoonful vanilla, salt, 1 cupful flour, $1\frac{1}{2}$ teaspoonful baking powder. Pour batter over pineapple. Bake 25 minutes in moderate oven. When cool, turn out cut as pie and serve with whipped cream.

Mrs. P. B. Appeldoorn.

Sponge Cake

One cupful sugar and $\frac{1}{2}$ cupful water, boil until it spins a thread and pour on stiffly beaten whites of 4 eggs and beat as in icing. When cool add yolks well beaten and 1 cupful of flour, sifted 3 times with

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$\frac{1}{2}$ teaspoonful cream of tartar and $\frac{1}{2}$ teaspoonful baking powder, little salt and lemon flavoring. Bake in tin as for angel food.

Mrs. H. Newcastle.

White Cake

One and a half cupfuls sugar and 1 cupful butter creamed, 1 cupful milk, 2 cupfuls flour sifted with 2 teaspoonfuls baking powder and last add stiffly beaten whites of 4 eggs.

Mrs. H. Newcastle.

Derby Sponge Cake

Two eggs well beaten, 1 cupful of sugar, a pinch of salt, $\frac{1}{2}$ teaspoonful of vanilla. Beat hard for two minutes. 1 cupful of flour and 1 teaspoonful of baking powder. Beat two minutes more and add $\frac{1}{2}$ cupful of boiling milk and heat one minute. Bake in moderate oven.

Mrs. Kate Van Brook.

Jelly Roll

Beat together 3 eggs, 1 cupful sugar, pinch of salt. Add 5 tablespoonfuls cold water, 1 cup flour, 1 teaspoonful baking powder, flavoring. Beat, bake and add filling.

Mrs. C. H. Moerdyk.

Orange Sponge Cake

Two cupfuls sugar, 2 cupfuls flour, $\frac{1}{2}$ cupful water, 5 eggs beaten separately, juice and rind of orange, $1\frac{1}{2}$ teaspoonfuls baking powder. Bake in loaf.

Mrs. R. J. Boersma.

Orange Cake

One cupful sugar, $\frac{1}{2}$ cupful shortening, 2 eggs, $\frac{2}{3}$ cupful sour milk, 1 teaspoonful soda, 2 cupfuls flour, 1 cupful ground raisins. Grind pulp and rind

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of 1 large orange, save juice and mix with $\frac{1}{2}$ cupful sugar, pour mixture over cake while hot. Bake in greased Angel Food tin.

Mrs. Bert Wilcox.

Coconut Cake

One cupful sugar, $\frac{1}{3}$ cupful butter, 1 teaspoonful each of lemon and vanilla, 2 tablespoonfuls of boiling water, 2 eggs, beat whites separately, 1 cupful sweet milk, 2 teaspoonfuls baking powder, $2\frac{1}{2}$ cupfuls flour, sifted 3 or 4 times. Cream the butter then add sugar and water, cream again and add rest of ingredients.

Mrs. C. C. Kline.

White Cake

Put whites of 2 eggs in a good sized cup, add soft butter to make cup half full, fill cup with sweet milk. Now take $1\frac{1}{2}$ cupfuls of flour and one cupful sugar, large teaspoonful baking powder, sift together in bowl, put cupful of ingredients in and beat five minutes, season to taste.

Mrs. C. Den Adel.

Sunshine Cake or Golden Cake

Yolks of 11 eggs, $1\frac{1}{2}$ cupfuls of sugar, $1\frac{1}{2}$ cupfuls of flour, 1 teaspoonful of cream of tartar, $\frac{1}{2}$ teaspoonful of soda. Stir together. Last thing add $\frac{1}{2}$ cupful of ice cold water.

Mrs. Herbert Read.

Sunshine Cake

Five eggs, 1 cupful sugar, 1 tablespoonful lemon juice, 1 teaspoonful lemon extract, 1 cupful flour. Separate eggs. Beat yolks with 2 tablespoonfuls of sugar taken from the cup of sugar, then add lemon juice and lemon extract. Beat whites stiff, then add remaining sugar. Beat the mixtures together and fold in 1 cup flour.

Mrs. R. B. Kuiper.

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Sunshine Cake

Five eggs, put yolks in mixing bowl, beat whites separately, add one tablespoonful cold water to yolks, $1\frac{1}{2}$ cupfuls sugar sifted 3 times, add to yolks, beat 10 minutes, add slowly $\frac{1}{2}$ cupful boiling water, $1\frac{1}{2}$ cupfuls flour, sift 3 times, $\frac{1}{4}$ teaspoonful salt, 1 teaspoonful cream of tartar, add to flour. Beat whites of eggs, fold in last.

Mrs. C. H. Moerdyk.

Bridal Cake

One and a half cupfuls sugar, $\frac{1}{2}$ cupful butter, cream together, $\frac{3}{4}$ cupful milk, sift $2\frac{1}{2}$ cupfuls flour, $2\frac{1}{2}$ heaping teaspoonfuls baking powder, $\frac{1}{4}$ teaspoonful cream of tartar. Add to other ingredients. Then fold in whites of 4 eggs. Bake in moderate oven. Layer or loaf.

Mrs. Wm. H. Van Peenen.

Quisset Cake

Cream $\frac{1}{2}$ cupful butter with $1\frac{1}{2}$ cupfuls sugar. Add the beaten yolks of 3 eggs and add slowly $\frac{1}{2}$ cupful milk. Sift $1\frac{1}{2}$ cupfuls flour with 1 teaspoonful baking powder. Add to mixture, alternating with the beaten whites of 3 eggs. Dissolve 6 tablespoonfuls chocolate in 3 tablespoonfuls milk (scalded) and add to mixture.

Lemon Cream Cake

One and a half cupfuls sugar, $\frac{1}{2}$ cupful butter, Juice of half a lemon, rind of 1 lemon, 1 cupful of water, 2 cupfuls flour, $3\frac{1}{2}$ level teaspoonfuls baking powder, whites of 4 eggs. Bake 30 minutes.

Mrs. Henry Moerdyk.

Doughnuts

Two eggs, 1 large cup of sugar, 3 tablespoonfuls melted lard (beat), 1 large cupful sour milk, 1 teaspoonful soda, 1 teaspoonful baking powder, a little

salt, 1 teaspoonful vanilla and flour enough to roll out, not too soft.

Mrs. P. B. Appeldoorn.

Doughnuts

One cup of sugar, 1 or 2 eggs, 1 cupful of sour milk, 1 teaspoonful soda, 1 teaspoonful baking powder, 2 teaspoonfuls melted lard, nutmeg, flour enough to make a rather stiff dough.

Potato Fried Cake

One and a half cupfuls sugar, 2 eggs, salt and nutmeg, 1 cupful sweet milk, 1 cupful mashed potatoes, butter in mashed potatoes size of hickory nut, 5 cupfuls flour, 2 teaspoonfuls baking powder. Fry in deep fat.

Mrs. C. H. Moerdyk.

Cocoa Doughnuts

One cupful sugar, $\frac{1}{2}$ cupful cocoa, 3 tablespoonfuls melted lard, 1 teaspoonful vanilla, 1 teaspoonful cinnamon, 2 eggs, 1 cupful sour milk, 1 teaspoonful soda dissolved in a little hot water, $\frac{1}{4}$ teaspoonful salt. Beat well sugar, cocoa, last eggs, vanilla, cinnamon, salt, add sour milk and soda. Add flour to roll.

Mrs. F. Appeldoorn.

Sweet Milk Waffles

Two eggs beaten separately, 2 cupfuls flour, 2 teaspoonfuls baking powder, $1\frac{1}{2}$ cupfuls sweet milk, 2 tablespoonfuls melted butter. Beat up the yolks of eggs. Add butter and milk, then put in the flour and baking powder. Add salt. Last fold in the beaten whites. Bake on hot waffle iron. This recipe serves about four persons.

Mrs. N. B. Den Adel,
Mrs. Henry Moerdyk.

FILLING AND FROSTING

White Frosting

One cupful of XXXX sugar, moistened with hot water, piece of butter and vanilla, beat well before spreading. x

Mrs. J. Vande Berg.

Maple Frosting

One cup of brown sugar, 1 teaspoonful of flour, little cream, small piece of butter. Mix flour and sugar first and beat altogether.

Mrs. J. Bezemer,

Mrs. W. H. Johnson.

Maple Frosting

One cup brown sugar, $\frac{1}{2}$ cup white sugar, 5 tablespoonfuls water, boil until it threads, then pour over the beaten whites of two eggs. Add vanilla.
Mrs. Heckema.

Butter Frosting

One cup sugar, butter size of walnut, $\frac{3}{8}$ cup milk, boil 15 minutes, beat and add 1 teaspoonful vanilla.
Mrs. Bert Cooper.

Chocolate Frosting

One cupful pulverized sugar, 2 tablespoonfuls of cocoa, 2 tablespoonfuls strong coffee. Beat until creamy. It never gets hard.

Mrs. J. Sells.

White Boiled Frosting

Seven Minute or Marshmallow Frosting

White of 1 egg, $\frac{3}{4}$ cupful granulated sugar, 3 tablespoonfuls cold water. Mix all ingredients and set in a pan of boiling water. Beat the mixture for

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7 minutes, keeping the water in lower pan boiling. Remove from stove and beat in 4 or 5 marshmallows.

Mrs. C. C. Kline,
Mrs. B. Cooper.

Caramel Frosting

One cupful brown sugar, 3 tablespoonfuls cream, butter size of small walnut, bring to a boil, remove from fire, beat and spread.

Minnie Appledorn.

Chocolate Filling

One cupful granulated sugar, 1 tablespoonful cocoa, 1 heaping tablespoonful cornstarch, 1 small cupful boiling water, small piece of butter. Nuts added when cold.

Mrs. J. Klosterman.

Fig Jelly for Cake

One pound of figs, 1 pound of raisins, juice of 2 lemons, 2 cupfuls of sugar. Pour boiling water over figs to soften and chop all fine, add lemon juice and sugar and cook until it is thick.

Mrs. William Sims.

Raspberry Cake Filling

One cupful of granulated sugar, 1 cupful fresh, ripe raspberries, and white of one egg. Beat all together till smooth and creamy. Put between layers and on top.

Mrs. J. M. Lucasse.

Peanut Butter Boiled Icing

One-quarter cupful peanut butter, 1 cupful sugar, $\frac{1}{2}$ cupful water, butter, 1 egg white. Combine sugar and water and boil gently until a thread is formed when the spoon is lifted from the cooking mixture. Pour this syrup in a stream on the egg white, which

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should be beaten stiff, and then add the peanut butter. Place over hot water and cook for a few moments until the icing is a little dry around the edge when it is ready to be beaten until thickened and used on any plain cake.

A Friend.

Fig or Date Filling for Frosting

One and a half cupfuls chopped figs or dates, 1 cupful chopped nut meats, $\frac{1}{2}$ cupful sugar, small teaspoonful butter. Boil the figs or dates and sugar in a little water, when done, stir in the butter, when cold add the nut meats, white of 1 egg, powdered sugar, and flavor with orange; spread between the cake. Add more powdered sugar for frosting.

Mrs. J. Kline.

Hickory Nut Filling

One cupful milk, 1 tablespoonful flour, 2 tablespoonfuls sugar, yolks of 4 eggs. Heat the milk and sugar in a double boiler, add flour mixed with a little cold milk, then the well beaten yolks. After taking from the stove stir in 1 cupful of hickory nut meats, fine, and one teaspoonful vanilla.

Mrs. John Molhoek.

Filling for Layer Cake

Five pounds ripe pears, 5 pounds granulated sugar, 1 pound figs. Grind and cook up good and put in cans or jelly glasses. Fix tops same as you fix jelly.

Mrs. Abe Verhage.

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COOKIES

Maccaroons

Two whites of eggs, beaten stiff, 1 cupful of sugar added in slowly, 2 cupfuls corn flakes, 1 teaspoonful vanilla, 1 cupful cocoanut. Bake in slow oven until brown.

Mrs. H. Boers.

Maccaroons

Whites of 2 eggs, beaten stiff, 1 cupful sugar added slowly, 2 cupfuls corn flakes, 1 teaspoonful vanilla. Drop in a shallow pan and bake in a slow oven.

Mrs. John Lucasse.

Chooclote Maccaroons

One pound XXXX sugar, $\frac{1}{2}$ pound Baker's bitter chocolate, white of six eggs, 6 tablespoonfuls flour, 1 teaspoonful vanilla. To mix: Mix sugar, grated chocolate and flour, and cut in the whites of the eggs beaten stiff and vanilla. Drop from teaspoon onto pan and bake in a moderate oven for about 15 minutes.

Mrs. Chas. Newcastle.

Cocoanut Maccaroons

Two whites of eggs, $\frac{3}{4}$ cupful shredded cocoanut, 1 tablespoonful corn starch, 1 teaspoonful vanilla, 1 cupful granulated sugar, beat whites of eggs until stiff and dry, beat in the sugar. Put in double boiler over hot water, when lukewarm add cocoanut, corn starch and vanilla, mix well and drop from a teaspoon onto sheets of oiled paper. Bake in slow oven until tops are lightly browned.

Mrs. C. F. Weidner.

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COOKIES

Chocolate Cookies

1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 egg, $1\frac{1}{2}$ cups flour, 2 sq. melted chocolate, 1 level tsp. soda, 1 cup nutmeats, $\frac{1}{2}$ cup milk, 1 tsp. vanilla. Cream sugar and butter, add egg, flour, soda and milk, chocolate and nutmeats last.

Date Mapeline Cookies

2 cups brown sugar, 1 cup shortening, butter and lard, 2 eggs well beaten, $1\frac{1}{2}$ tsp. flavoring, 1 tsp. baking powder, 1 level tsp. soda, 3 cups sifted flour.

Filling

1 lb. dates. Cook pitted dates with one cup of water until pulpy, and spread between cookies.

Peanut Butter Cookies

2 eggs, 1 cup white sugar, 1 cup brown sugar, 1 cup lard, 1 cup peanut butter 1 tsp. salt, 1 tsp. vanilla, 2 and two thirds cups flour, 1 tsp. soda. Drop a piece of batter on the tins, pat them down with a fork dipped in flour.

Mrs. Servass

Helen Grofvert

Butter Scotch Cookies

2 cups brown sugar
1 cup lard
4 cups flour
2 eggs
Pinch of salt
 $\frac{1}{4}$ cup sour milk
2 tsp. soda
1 tsp. vanilla
Roll medium thick.

Mrs. V. Senkpiel.

Chilli Cookies

1 cup ground raisins
1 cup gran. sugar
1 cup butter
1 cup brown sugar
3 eggs. 1 tsp. soda
3 tbsp. hot water
 $3\frac{3}{4}$ cup flour
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. vanilla

Mrs. V. Senkpiel.

Sponge Drops

One pound brown sugar, 4 eggs, 3 cupfuls flour, 1 teaspoonful dry soda, 1 teaspoonful cinnamon, a little nutmeg. Stir 15 minutes. Drop from teaspoon onto pan. Bake.

Mrs. Dornink.

Hermits

One-third cupful of butter, $\frac{2}{3}$ cupful sugar, 1 egg, 2 tablespoonfuls milk, 2 cupfuls flour, 2 teaspoonfuls baking powder, $\frac{1}{3}$ cupful raisins, seeded and cut in small pieces, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves, $\frac{1}{4}$ teaspoonful nutmeg.

Mrs. H. C. Moerdyk.

Cookies

Two cupfuls sugar, 1 cupful lard, 1 egg, 1 teaspoonful soda, salt, lemon extract, 1 cupful sour milk, chopped raisins.

Mrs. P. Vander Brook.

Sugar Cookies

Two cupfuls sugar, 2 eggs, 1 cupful shortening, pinch of salt, scant $\frac{1}{2}$ cupful sweet milk, 1 scant teaspoonful soda, enough flour to roll out thin. Mix ingredients in order given. Roll out thin and bake until brown.

Mrs. H. Boers.

Sugar Cookies

One cupful brown sugar, 1 cupful white sugar, 1 cupful shortening, 3 tablespoonfuls boiling water, eggs, 1 teaspoonful soda, 1 teaspoonful baking powder, flavor—flour.

Mrs. William Moerdyk.

White Drop Cookies

One cupful sugar, $\frac{1}{2}$ cupful butter or substitute, $\frac{1}{2}$ cupful sour milk, 1 teaspoonful soda, 1 egg, $2\frac{1}{2}$

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teaspoonfuls baking powder, 1 cupful raisins, $2\frac{1}{2}$ cupfuls flour. Drop on greased tin. Cocoanut may be substituted for raisins.

Mrs. Bert Cooper.

Cookies

One cupful sugar, 1 egg, $\frac{1}{2}$ cupful butter, 2 tablespoonfuls sweet milk, $\frac{1}{4}$ teaspoonful soda in 1 teaspoonful hot water, flour to make loaf. Stand over night, slice thin and bake.

Mrs. R. J. Boersma.

Ice Box Cookies

One cupful white sugar; 1 cupful brown sugar, 1 cupful shortening, cream together, 3 eggs well beaten, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful nutmeg, 1 teaspoonful vanilla, 2 level teaspoonfuls soda, 4 cupfuls flour. Make into roll and put in cold place over night. Slice thin and bake in quick oven. Makes about 5 dozen.

Mrs. N. B. Den Adel.

Butterscotch Cookies

Two cupfuls brown sugar, $\frac{1}{2}$ cupful melted butter, 2 beaten eggs, 2 cupfuls chopped raisins, 3 cupfuls flour sifted with $\frac{1}{4}$ teaspoonful cream of tartar and $\frac{1}{2}$ teaspoonful of soda.

Mrs. Henry Moerdyk.

Oatmeal Drop Cakes

Two cupfuls of brown sugar, 1 egg, $\frac{1}{2}$ cupful of lard in $\frac{1}{2}$ cupful of boiling water, 1 teaspoonful of vanilla, 1 teaspoonful cinnamon, 1 teaspoonful salt, 3 cupfuls of oatmeal, 2 cupfuls of flour, raisins and nuts, $\frac{1}{2}$ teaspoonful soda.

Mrs. Johnson.

Molasses Cookies

Two and a half cupfuls sugar, 1 cupful molasses,

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1½ cupfuls sour milk, 1½ cupfuls shortening, 1 teaspoonful salt, 2 eggs, 2 teaspoonfuls soda, 2 cupfuls raisins, large teaspoonfuls ginger, ½ teaspoonful cinnamon. Sprinkle the cookies with sugar.

Jennie Moerdyk.

Raisin Filled Cookies

One cupful sugar, ¾ cupful shortening, butter and lard, 1 egg, ½ cupful sweet milk, 2½ cupfuls flour, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, 1 teaspoonful vanilla. Roll thin, spread with filling, place another cookie gently on top and bake. Filling—1½ cupfuls chopped raisins, ½ cupful sugar, ½ cupful water, 1 teaspoonful flour. Cook until thick.

Mrs. A. J. De Koning.

Brownies

One and a half cupfuls butter, 1 cupful sugar, 1 cupful chopped walnut meats, 2 eggs, ½ cupful flour, 2 squares of chocolate melted or cocoa. Beat butter and sugar together, add eggs whole, beat hard, add flour, chocolate and nuts. Pour into cake tins spread very thin, cut into squares after baking.

Mrs. A. J. De Koning.

Yum Yums

One egg, 1 level cupful sugar, ½ cupful milk, 1 level cupful flour, 2 teaspoonfuls baking powder, 1 level cupful dates and nut meats put through food chopper. Mix ingredients in order given, sifting dry ingredients together. Pour in greased shallow pan, bake in a moderate oven 30 minutes. While hot cut in desired shapes, roll in powdered sugar.

Mrs. William Moerdyk.

Refrigerator Cookies

One cupful white sugar, 1 cupful brown sugar, 1 cupful melted butter, ½ cupful melted lard, 2 eggs,

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1 teaspoonful soda in 4 teaspoonfuls hot water, 1 cupful of nut meats, 4 cupfuls of flour. Mix at night in loaf, put in a cool place. Slice in thin slices and bake.

Mrs. Ed. Hinga.

Cocoanut Cookies

One and a half cupfuls sugar, 2 eggs, 1 cupful butter, 1 cupful rich sour milk, $\frac{1}{4}$ teaspoonful nutmeg, 1 scant teaspoonful soda, 3 cupfuls flour, $1\frac{1}{2}$ teaspoonfuls baking powder, 1 cupful cocoanut. Drop with spoon.

Mrs. B. Cooper.

Nut Cookies

One cupful brown sugar, 1 cupful white sugar, $\frac{1}{2}$ pound butter, 2 eggs beaten, add 3 cupfuls flour, 1 teaspoonful baking powder, 1 teaspoonful soda, 1 teaspoonful nutmeg and cinnamon, add salt and vanilla, 1 cupful nut meats. Mix well and place on floured board and cut in two pieces. Pat in two rolls. Set away in cold place over night. Then cut off in thin slices and bake.

Mrs. James Lucasse.

Nut Bars

Sift 1 cupful of pulverized sugar, $\frac{1}{2}$ cupful flour, 1 teaspoonful baking powder, $\frac{1}{2}$ cupful milk, 1 cupful nut meats, 1 cupful chopped dates. Whites of two eggs beaten very stiff, fold all together. Serve with whipped cream. Put dry ingredients together then nuts and dates, milk and lastly egg whites. Bake in large pan.

Mrs. C. Ver Cies.

Date Bars

Three eggs beaten light, 1 pound dates, 1 cupful nut meats, 1 cupful sugar, $1\frac{1}{2}$ cupful flour sifted with 2 teaspoonfuls baking powder, 2 teaspoonfuls vanilla, pinch of salt. Bake in a quick oven in a

large tin and while warm cut in bars and roll in powdered sugar.

Mrs. John F. Vanderveen.

BREAD

Johnny Cake

Soak 1 cupful corn meal in 1 cupful sour milk one hour or longer, 1 egg, $\frac{1}{4}$ cupful shortening, $\frac{1}{8}$ cupful sugar, 1 teaspoonful soda, 1 cupful white flour, salt.

Committee.

Buns

One cupful yeast, 1 cupful cold water, $\frac{3}{4}$ cupful sugar, 2 tablespoonfuls lard, about 1 tablespoonful salt. Mix into a loaf at noon. Last thing it night make into buns. Bake in the morning.

Mrs. A. E. Hinga.

Fruit Muffins—Makes 8

Two cupfuls flour, 3 level teaspoonfuls baking powder, $\frac{1}{4}$ cupful sugar, 1 small teaspoonful salt, sift 3 times; 1 egg, $\frac{1}{4}$ cupful melted shortening, $\frac{3}{4}$ cupful water, 1 cupful raisins. Stir together and bake slowly.

Mrs. John Van de Laare.

Sweet Biscuits

Four cupfuls soft bread sponge, $\frac{1}{2}$ cupful butter, 1 egg, $\frac{1}{2}$ teaspoonful nutmeg, 1 cupful sweet milk, $\frac{1}{2}$ cupful sugar. Make a stiff batter and let rise, then form in biscuits. Let rise again and bake.

Mrs. P. Appeldoorn.

Excellent Graham Gems

One-quarter cupful sugar, 1 tablespoonful butter, 1 egg, well mixed, 1 cupful sour milk, 1 round teaspoonful soda in the milk, 2 cupfuls Graham flour. Bake 25 minutes. Salt good.

Mrs. Wykkel.

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BREAD AND ROLLS

Ice Box Rolls

- 1 cup mashed potatoes
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup lard
- 1 tsp. salt
- 1 cup scalded milk

When cool add 1 cake compressed yeast dissolved in $\frac{1}{2}$ cup luke warm water then add two well beaten eggs, flour enough to make dough as for bread, keep in ice box till wanted, then knead, put three pieces in gem tin or pinch off what you want to bake when real light, takes about two hrs., put the remainder out where it is cool or in ice box.

Anna Ebelink.

Banana Bread

- $1\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup butter
- 3 bananas
- 2 eggs
- 4 tbsp. sour milk (thick)
- $\frac{1}{2}$ tsp. soda
- 2 cups flour
- 1 tsp. baking powder

Salt $\frac{1}{2}$ cup nut meats, cream sugar and butter, add bananas, cream, egg beaten, sour milk, soda, flour & salt & nut meats, bake 1 hr. in 325 degrees, makes two small loaves.

Mrs. C. C. Boers.

Poor Mans Gingerbread

1 cup molasses
 $\frac{1}{2}$ cup sugar
1 egg
 $\frac{2}{3}$ cup buttermilk
1 tbsp. lard or butter
1 tbsp. ginger
1 tbsp. cinnamon
1 tsp. soda
2 cups flour

Mrs. Born.

Snowflake Biscuits

Scald 1 cup milk over hot water, add 2 tbsp. sugar, $\frac{1}{2}$ tbsp. salt, 2 tbsp. shortening, when luke warm, add yeast cake which has been dissolved in water add $1\frac{1}{2}$ cups flour, beat thoroughly and let rise, add 1 to 2 cups flour or enough to knead, roll $\frac{1}{2}$ inch thick or make into rolls. Let rise, bake 20 min. in 400 deg. oven.

Mrs. C. C. Boers.

Date Bread

2 cup of dates
 $1\frac{3}{4}$ cup of boiling water pour over dates leave to cool
 $1\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. salt
1 egg
1 tbsp. lard
1 tsp. vanilla
3 cups flour
2 level tsp. soda, add to flour, mix all together, add nuts to taste.

Mrs. F. VerMuelen & Mrs. Sims.

Dinner Rolls

Four cupfuls of flour, 6 teaspoonfuls baking powder, 1 teaspoonful salt, 1 tablespoonful shortening, $1\frac{1}{2}$ cupfuls milk. Mix to a smooth dough, knead. Form in rolls $4\frac{1}{2}$ inches long and 2 inches wide. Place on greased pan and let stand about 20 minutes before putting in oven. Bake 10 minutes then brush with butter and then bake 5 more minutes and brush with butter again. Serve hot.

Mrs. Henry Moerdyk.

Pop Overs

One cupful flour, 1 cupful milk, 1 teaspoonful salt, 1 egg. Mix the salt with flour, add milk slowly to form a smooth paste, then add the rest of milk and beaten egg. Beat well. Bake in hot greased gem pans 30 minutes till brown and well popped over. When done the pop overs should be crisp, hollow shells.

Mrs. S. Wykkel.

Fruit Rolls

Make baking powder biscuit dough. Roll out to about $\frac{1}{2}$ inch thickness, cut in pieces about 4x7 inches, spread with butter, sprinkle with sugar and cover with raisins or currants, then roll up and bake.

Nellie Duncan.

Just a Dozen Muffins

One egg, 1 tablespoonful sugar, 1 tablespoonful melted butter, 1 cupful sweet milk, 2 cupfuls flour and 2 teaspoonfuls of baking powder. A little salt.

Mrs. John W. Ball.

Steamed Brown Bread

One cup sour milk, $\frac{1}{2}$ cupful molasses, 1 teaspoonful soda, 1 teaspoonful salt, 1 cupful white flour, 2 cupfuls Graham flour, 1 cupful raisins. Steam

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Mrs. B. Cooper.

Graham Bread

Four cupfuls white flour, 4 cupfuls Graham flour, 1 teaspoonful salt, ½ cupful sugar, 1 tablespoonful lard, ½ cupful molasses, 1 pint warm water, 1 Fleshman's yeast cake. Mix all ingredients. Form in hard loaf, let rise once, form in small loaves and let rise again. Bake 45 minutes.

Mrs. H. Boers.

Bran Bread

Two cupfuls buttermilk, ½ cupful sugar, 2 cupfuls Graham flour, 1 cupful bran, 1 cupful nut meats, 1 cupful chopped raisins, 1 teaspoonful soda, 1 teaspoonful salt.

Committee.

Bran Bread

Two cupfuls bran, 2 cupfuls Graham flour, 2 cupfuls white flour, 1 egg, beaten, ½ cupful boiling water, 1 tablespoonful salt, ½ cupful sugar, 1 cupful molasses, 2 cupfuls sour milk, 2 teaspoonfuls soda, 1½ cupfuls raisins, cut and floured. Bake in two tins in moderate oven, almost an hour.

Mrs. Bert Cooper.

Nut Bread

One-half cupful sugar, 2 teaspoonfuls butter, 1 cupful milk, 2 cupfuls flour, 2 teaspoonfuls baking powder, 1 cupful nut meats and a few raisins, 2 eggs, little salt. Bake about ¾ hour.

Mrs. P. J. Weenink.

Nut Bread

Three cupfuls Graham flour, ½ cupful white flour, ⅓ cupful granulated sugar, ¾ cupful chopped nut meats, 1 teaspoonful salt, 1 teaspoonful soda.

When the above ingredients have been thoroughly mixed, add one pint of sour milk and bake 45 minutes in a moderate oven.

Mrs. John L. Hollander.

Nut Bread

Two and a half cupfuls of white flour, $2\frac{1}{2}$ level teaspoonfuls of baking powder, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ teaspoonful salt, $\frac{3}{4}$ cupful nuts (pecans or walnuts chopped rather fine) 1 egg, beaten light, 1 cupful milk. Sift together 3 or 4 times, the flour, baking powder, sugar and salt and add the nut meats. Add the milk to the beaten egg and stir the liquid into the dry ingredients. Bake in a bread pan one hour in a rather slow oven.

Mrs. John W. Ball,

Mrs. James Wall.

Bran Biscuit

One cupful sour milk, $\frac{1}{2}$ cupful molasses, 1 cupful flour, 2 cupfuls bran, 1 teaspoonful soda. Salt.

A Friend.

Nut Bread

One-half cupful sugar, 1 tablespoon melted butter, 1 egg, 2 cupfuls sweet milk, 4 cupfuls flour, 4 teaspoonfuls baking powder, 1 cupful nut meats. Makes two loaves.

A Friend.

Parker House Rolls

Scald three cupfuls milk, add 3 tablespoonfuls sugar, some salt and a liberal amount of butter, perhaps $\frac{3}{4}$ cupful. Let this cool. When cool add 4 cupfuls of flour, 1 cake of compressed yeast, dissolved in a little water, let rise. When light add four more cupfuls of flour. When raised again make into rolls, spread with butter and with blade of silver knife cut to fold over. Let raise again until very light. Bake

15 minutes in medium hot oven.

Mrs. A. J. De Koning.

Coffee Cake

Two cupfuls flour, $\frac{1}{2}$ cupful sugar, 4 level teaspoonfuls baking powder and $\frac{1}{2}$ teaspoonful salt. Sift all together and then add $\frac{3}{4}$ cupful milk or water, 2 tablespoonfuls melted butter, 1 tablespoonful nut meats. Dressing for top: 1 cupful brown sugar, $\frac{1}{4}$ cupful nut meats and butter size of an egg. Mix thoroughly, spread on top and bake in loaf.

Mrs. C. C. Kline.

German Coffee Cake

Beat 1 egg, add 2 tablespoonfuls melted butter, 3 tablespoonfuls sugar, $\frac{1}{4}$ teaspoonful salt, $\frac{3}{4}$ cupful raisins; scald 1 cupful milk and pour over all, then add $\frac{3}{4}$ compressed yeast cake dissolved in lukewarm water, add flour to make soft dough, beat very hard, let rise over night and knead for a few minutes, add little flour if necessary, let rise again in greased pan for baking. Brush top with melted butter and sprinkle with sugar and cinnamon before putting in oven, bake half an hour in moderate oven.

Date Muffins

Cream $\frac{1}{3}$ cupful butter and $\frac{1}{4}$ cupful sugar, add 1 egg, $\frac{3}{4}$ cupful milk, 2 cupfuls flour, 3 level teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ pound dates, seeded and chopped. Bake in muffin tins.

A Friend.

Baking Powder Biscuits

Two cupfuls flour, 2 teaspoonfuls baking powder, 2 tablespoonfuls shortening, pinch of salt, mix up very soft with milk and bake in a quick oven.

Mrs. John Sikkenga.

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PIES

Mince Meat

Two and a half pounds lean meat, 1 pound suet; cool in water it is cooked in; add 8 cupfuls of apples, 2 pounds chopped raisins, 1 pound currants, 1 pound dates, $\frac{1}{2}$ citron, shredded fine, $1\frac{1}{2}$ cupfuls molasses, 1 quart sweet cider, 3 cupfuls brown sugar, $1\frac{1}{2}$ cupfuls white sugar, $2\frac{1}{2}$ tablespoonfuls salt, 1 tablespoonful allspice, 1 tablespoonful cinnamon, $1\frac{1}{2}$ teaspoonfuls mace, 2 teaspoonfuls cloves, $\frac{1}{2}$ teaspoonful pepper, 1 nutmeg. Simmer this mixture $1\frac{1}{2}$ hours. Add juice of 2 lemons, $1\frac{1}{2}$ cupfuls preserved strawberries.

Mrs. Sims.

1, 2, 3, 4 Pie Crust

One cupful flour, 2 tablespoonfuls lard rounding full, 3 tablespoonfuls water. Salt.

Mrs. C. Den Adel.

Raisin Pie

One cupful raisins, 1 cupful sugar, 1 cupful water, 1 tablespoonful flour, 1 tablespoonful vinegar, a little cinnamon and butter. Boil until it thickens. Bake with a double crust.

Mrs. I. Hoebeck.

Chocolate Pie

One pint milk and square of chocolate, heated, add $\frac{3}{4}$ cupful sugar, yolks of 2 eggs, 1 teaspoonful vanilla thickened with 1 large tablespoonful corn starch. Have the crust baked and fill with the above filling.

Mrs. C. C. Kline.

Buttermilk Pie

One cupful sugar, 2 cupfuls buttermilk, 2 eggs, 2 tablespoonfuls flour, 2 tablespoonfuls butter, 1 lemon.

Mrs. Hoedemaker.

Cocoanut Pie

One half cupful sugar, yolks of 2 eggs. Beat together. Add 1 pint milk, 1 tablespoonful corn starch and boil until thick. Add 1 cupful cocoanut and $\frac{1}{2}$ teaspoonful vanilla. Bake crust, put in filling and on the top the stiffly beaten whites to which add 2 tablespoonfuls sugar. Place in oven to brown.

Mrs. B. Cooper.

Pumpkin Pie

One coffee cupful of pumpkin, well browned, a pinch of salt, 1 cupful sugar, 1 teaspoonful ground ginger, 2 eggs, beaten, 1 tablespoonful melted butter, $2\frac{1}{4}$ cupfuls milk, pour this mixture in pie plate with good crust and bake.

Mrs. Henry Moerdyk.

Date Pie

One cupful walnut meats, 1 cupful dates, 1 cupful rich milk, $\frac{3}{4}$ cupful sugar, 3 eggs (use whites for top) $\frac{1}{4}$ teaspoonful salt. Pour mixture into pastry and bake as you would for custard.

Mrs. M. Schrier.

Mock Cherry Pie

One-half cupful seeded raisins, chopped fine, 1 cupful cranberries, cut in halves, seeds washed out. Mix scant tablespoonful flour with 1 cupful sugar, pour over $\frac{1}{2}$ cupful boiling water allowing to cook a minute on the stove. Stir in the fruit. Use two crusts.

Mrs. C. Van Haaften.

Butterscotch Pie

Scald 1 cupful milk, cream 1 cupful brown sugar, 2 tablespoonfuls flour, 1 tablespoonful butter, 2 egg yolks. Mix with scalded milk and let come to a boil. Stir in 1 teaspoonful vanilla. Cover top with beaten whites sweeted.

Mrs. R. B. Kuipers.

Lemon Pie Filling

Three-quarters cupful sugar, $\frac{1}{3}$ cupful flour, a pinch of salt, sift together 3 times. Put juice of 1 lemon and $1\frac{1}{4}$ cupfuls cold water on stove. When it boils stir in the above mixture till smooth. Return to fire and boil slowly till thick. Remove and add the beaten yolks of two eggs. Let cool and put in baked crust. Use the two whites for top.

Mrs. De Smit.

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DESERTS

Apple Dumplings

Two cupfuls unsifted flour, butter size of egg, pinch of salt, 2 teaspoonfuls baking powder. Mix with water, cut in squares and fill with apples. Sauce: One pint water, 1 cupful sugar, bit of butter, dash of cinnamon, salt. Put in a deep pan cover for 20 minutes, uncover and bake brown.

Committee.

Cocanut Tarts

One and one-half cupfuls flour, 1 cupful shortening, half butter and half lard; $\frac{1}{2}$ cupful water; mix and allow to stand over night. Roll thin, cut in 3 inch squares, spread with following filling, folding corners over; and bake. Filling: One cupful sugar, 2 eggs, 1 cupful cocanut, beaten until light; no cooking.

Mrs. J. Peursem.

Apple Pudding

Fill a buttered baking dish half full of sliced apples and pour over them a batter made of: One tablespoonful butter, $\frac{1}{2}$ cupful sugar, $\frac{1}{2}$ cupful water, 1 cupful flour, teaspoonful baking powder. Bake in moderate oven till brown. Serve with sugar and cream.

Committee.

Pineapple Fluff

One cupful pineapple chopped fine, $\frac{1}{2}$ cupful chopped walnut meats, $\frac{1}{2}$ pound marshmallows; cut marshmallows into quarters, with scissors. Mix the above with whipped cream and serve in glasses.

Anna Ebelink.

Carrot Pudding

One and one-half cupfuls flour; 1 cupful sugar, 1 cupful shredded suet; 1 cupful raisins, 1 cupful grated carrots; 1 cupful grated potatoes; 2 tablespoonfuls chopped lemon or orange preserves; 1 teaspoonful soda. Steam 3 hours. Sauce for carrot pudding: One cupful sugar and 1 large tablespoonful flour well mixed. Pour on this 2 cupfuls boiling water. Let boil until smooth, then add butter size of an egg, 2 tablespoonfuls of vinegar. Flavor with lemon or nutmeg.

Committee.

Sailors' Duff

One egg, 2 tablespoonfuls sugar, 2 tablespoonfuls melted butter; $\frac{1}{2}$ cupful molasses, $1\frac{1}{2}$ cupful flour, $\frac{1}{2}$ cupful hot water; 1 teaspoonful soda. Steam $\frac{3}{4}$ to 1 hour. Sauce: 1 cupful sugar, 1 tablespoonful flour, 1 tablespoonful vinegar, 1 cupful water, butter size of an egg, a little nutmeg.

Mrs. A. J. De Koning.

Caramel Tapioca Pudding

Two-thirds cupful tapioca soaked over night. Pour off water in the morning and add $1\frac{1}{2}$ cupfuls water, 1 teaspoonful salt, 2 cupfuls medium brown sugar, 1 teaspoonful vanilla. Bake or boil slowly until clear. Stir occasionally—burns easily.

Mrs. B. Cooper.

Marshmallow Pudding

Soak a tablespoonful of granulated gelatin in $\frac{1}{4}$ cupful of cold water, dissolve in $\frac{3}{4}$ cupful boiling water and add 1 cupful sugar. Stir until dissolved, strain and cool. Beat whites of 4 eggs until stiff, add gelatine mixture by spoonful, add one cupful heavy cream, whipped until stiff, and divided mixture into two parts. White and flavor with lemon

juice and add $\frac{1}{2}$ cupful marachino cherries cut fine in white part. Tint one part pink with red color, which comes in packake, and flavor the remaining part with strawberry, and add 12 marshmallows cut into dice. Put in mold having white at the bottom, then pink, then white, and sprinkle $\frac{1}{2}$ cupful nut meats cut up and put between layers. Chill, unmould and garnish with 1 cupful cream beaten until stiff, sweetened and flavored.

Mrs. Minnie Gauw.

Prune Whip

Twenty prunes stewed until juice is gone, then stone and cut up fine, whites of 3 eggs, beaten light, 6 tablespoonfuls sugar added with prunes and beaten light. Put in a moderate oven a short time, until it puffs up. Serve with whipped cream.

Committee.

Peach Whip

One quart canned peaches, put through colander, add sugar to taste, heat peaches, add 2 tablespoonfuls Knox gelatine. When ready to set stir in 1 pint whipping cream, put in mold. Serve with whipped cream.

Mrs. B. Hoedemaker.

Pineapple Whip

One cupful rice, 1 cupful pineapple, 1 cupful sugar, $\frac{1}{2}$ pint whipping cream, 1 teaspoonful vanilla. Heat 2 cupfuls salted water to boiling point, add rice, let boil till dry, rinse with cold water, then drain well, add pineapple, sugar and vanilla, whip cream till stiff, mix all together.

Mrs. H. J. Mersen.

Fruit Whip

One large sour apple, whites of 2 eggs, $\frac{3}{4}$ scant



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cupful sugar. Pare and grate the apple, and sprinkle the sugar over it. Beat the whites of the eggs stiff, and add to the apple and sugar. Beat stiff with a wooden spoon about $\frac{1}{2}$ hour. Serve with cold soft custard. Apricots, pears, peaches, strawberries and raspberries are good to put in fruit whip.

Mrs. John Van de Laare.

Caramel Pudding

One cupful brown sugar, 2 tablespoonfuls butter, 3 cupfuls milk, 4 tablespoonfuls corn starch. Cook together in a sauce pan, the brown sugar and butter until it gets dark brown, but not burned. Dissolve this mixture in the milk over a fire and add the corn starch mixed with a little milk and boil till thick.

Mrs. V. H. Miller.

Caramelized Apples

Eight apples pared and cored, 3 cupfuls water, $1\frac{1}{2}$ cupfuls brown sugar, 2 teaspoonfuls of corn starch, 1 level teaspoonful cinnamon, pinch of salt. Boil together and stir until it thickens. Pour over apples and bake 1 hour. Serve with whipped cream.

A Friend.

Chocolate Pudding

Two squares bitter chocolate, $\frac{1}{2}$ cupful sugar, 2 tablespoonfuls corn starch, 1 pint hot milk. Melt the chocolate, add the milk, sugar and corn starch, which has been dissolved in a little cold water. Boil in a double boiler until it thickens. When cold, add vanilla and serve with whipped cream.

Mrs. John L. Hollander.

Heavens

Three whites of eggs beaten stiff, 1 cupful sugar, 1 teaspoonful vanilla, 2 teaspoonfuls vinegar. Bake in greased gem tin slowly. Serve with whipped

cream, add nuts or maraschino cherries.

Mrs. A. J. De Koning.

Chocolate Syrup

One square bitter chocolate, 1 tablespoonful sugar, 1 cupful water. Melt chocolate, add sugar and boiling water and boil five minutes.

Committee.

Chocolate Egg Malted Milk

One teaspoonful malted milk, 2 tablespoonfuls chocolate syrup, 1 egg, $1\frac{1}{2}$ cupfuls milk. Mix all ingredients in a pitcher and beat with a Dover egg beater for five or ten minutes. The milk, egg and syrup should be thoroughly chilled before mixing.

Committee.

Steamed Chocolate Pudding

One-quarter cupful butter, $\frac{1}{3}$ cupful sugar, $\frac{1}{2}$ cupful raisins, 1 egg beaten light, 2 ounces melted chocolate, $\frac{1}{2}$ cupful milk, 1 level cupful flour, 2 level teaspoonfuls baking powder, $\frac{1}{2}$ level teaspoonful salt, $\frac{1}{2}$ level teaspoonful cinnamon. Steam forty minutes in buttered cups. Serve with hard or liquid pudding sauce.

Mrs. L. Born.

Chocolate Syrup for Ice Cream

One-third cupful cocoa, 1 cupful granulated sugar, 1 soup-spoonful corn starch. Mix cold and add 2 cupfuls boiling water, 1 teaspoonful vanilla. Let just come to a boil.

Mrs. J. W. Vander Salm.

Caramel Pudding

Caramelize 1 cupful granulated sugar. When the sugar is all melted pour in 1 pint of scalding milk. Take sugar off stove while adding milk, and be sure

to stir with silver fork. Thicken with 2 tablespoons corn starch and flavor with vanilla. When cool add nut meats. Serve with whipped cream.

Helen Van Peenen.

Maccaroon Cream Pudding

One cupful milk, yolks of 2 eggs, 2 teaspoonful gelatine, 2 tablespoonfuls sugar, vanilla. When cool add $\frac{1}{2}$ pint whipped cream and 10c maccaroons.

Mrs. R. J. Boersma.

Marshmallow Pudding

Beat whites of 4 eggs until dry. Dissolve 1 package of Knox's gelatine in $\frac{1}{2}$ cupful cold water over fire. Then add 1 cupful cold water. When cold before it sets beat into the whites of eggs. Then beat up a cupful of sugar. Flavor with 1 teaspoonful almond extract. Put half of amount in dish and color with pink coloring. Place nuts between layers.

Mrs. H. Kremer.

Suet Pudding

Two cupfuls chopped suet, $1\frac{1}{2}$ cupfuls sweet milk, 1 cupful raisins chopped, 1 cupful sugar, 1 teaspoonful soda, little nutmeg, salt, 3 cupfuls flour, add some baking powder, more fruit and nut meats if desired. Steam 3 hours. Sauce: 1 cupful sugar, $\frac{1}{2}$ cupful butter, 1 cupful boiling water, 1 tablespoonful flour. Flavor to taste.

Mrs. William Moerdyk.

Plum Pudding

One pound raisins, 1 pound currants, $\frac{1}{2}$ pound lemon peel, 2 grated nutmegs, $\frac{1}{2}$ pound finely chopped suet, 2 eggs, $\frac{1}{2}$ pound sugar, $\frac{1}{2}$ pound flour, $\frac{1}{2}$ pound bread crumbs. Mix together with milk, grease a bowl with butter and fill to the top, tie over with a cloth, drop into boiling water and boil 10

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hours. Serve with a sauce.

Mrs. P. Van Haaften.

Rice Pudding

One cupful rice, boil in salt water until done. Then put in colander and pour over cold water and drain. Then add $\frac{1}{2}$ cupful sugar, $\frac{1}{2}$ pint whipping cream and a pint of pineapple. Whip the cream in last. You can add a maraschino cherry on each dish if you wish.

Mrs. Barney Weenink.

Nut Puffs

When making cream puffs, if one dozen is not wanted, keep one cup of the mixture in a cool place until the next day, then add 1 tablespoonful of chopped nuts. Beat up good, and drop from a teaspoon unto hot lard or Crisco. Serve with lemon sauce or whip cream.

Mrs. Chas. Newcastle.

Raisins Puffs

Two eggs, $\frac{1}{2}$ cupful butter, 3 teaspoonfuls baking powder, 2 tablespoonfuls sugar, 2 cupfuls flour, 1 cupful milk, 1 cupful raisins, chopped. Place in well greased cups or pan and steam $\frac{1}{2}$ hour. Serve with sugar and cream or pudding dip.

Mrs. C. C. Kline.

Steamed Pudding

On egg, 1 large spoonful cream, 2 tablespoonfuls sugar, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls baking powder, 1 cupful milk or water, 1 cupful fresh fruit, 2 cupfuls flour, steam 1 hour. Serve with sugar and milk or crushed fruit.

Mrs. C. C. Kline.

Steamed Apples

Cut in halves and remove cores, do not pare,

place in shallow pan, out-side up. Add $\frac{1}{2}$ cupful water, cover tightly. Place over good blaze about 10 minutes, when done lift out one by one carefully on serving dish. Sprinkle well with sugar, serve hot.

Minnie Appeldoorn.

Maple Mouse

Two cups maple syrup heated, add yolks of 6 eggs and 2 tablespoonfuls gelatine dissolved in $\frac{1}{2}$ cupful milk. While the above is cooling beat 1 pint whipping cream and the egg whites and then beat both mixtures together.

Mrs. John Vander Veen.

Ice Box Cake "Dessert"

Two cakes German sweet chocolate, 2 tablespoonfuls powdered sugar, 2 tablespoonfuls boiling water, 4 eggs, 2 doz. lady fingers, $\frac{1}{2}$ pint whipping cream. Melt chocolate in double boiler, add water, sugar, and vanilla. Take off fire, add beaten yolks, then beaten whites. Line a square tin with waxed paper—split lady fingers and lay right side down, then filling and cover with fingers. Let stand 24 hours. Serve with whipped cream.

Mrs. R. J. Boersma.

Mrs. J. De Koning.

Fig Pudding

One cupful figs, ground, 1 cupful nuts, cut. 1 cup Graham flour. Mix flour and figs with cold water then add 1 pint boiling water and cook a few minutes. Serve with whipped cream.

Mrs. Pyl.

Grape Sauce for Cottage Pudding

Stem, wash and cook grapes thoroughly, just covering with water. Run through a fine sieve. To one quart of juice add a good half cupful of sugar.

Cook and thicken with one tablespoonful of corn starch.

Frances Schilperoort.

Frozen Cream

Whip $\frac{1}{2}$ pint of whipping cream, sweeten and flavor to taste. Fill a baking powder can $\frac{3}{4}$ full. Pack in pan with a layer of snow and salt until full. Let stand for a couple hours or more until frozen, cut in slices and garnish with a maraschino cherry. Very good to serve on Jello.

Anna Ebelink.

Russian Jelly

Soak 2 tablespoonfuls gelatine in $\frac{1}{3}$ cupful cold water. Boil 1 cupful sugar in 2 cupfuls of boiling water 10 minutes. $\frac{1}{2}$ cupful orange juice, $\frac{1}{2}$ cupful grape juice. Put the fruit juices with the cold gelatine, then the boiling water and sugar. And the beaten whites of three eggs, beat all until cold. Serve with whipped cream sweetened and flavored.

Mrs. N. B. Den Adel.

Strawberry Shortcake

Two and a half cupfuls sifted pastry flour, $2\frac{1}{2}$ level teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ cupful shortening, about $\frac{3}{4}$ cupful milk, butter, 2 baskets strawberries, between 1 and 2 cupfuls granulated sugar, 1 cupful or more of double cream. Hull, wash and drain the berries. Reserve a few choice berries to garnish the top of the cake; cut the rest in halves and mix with the sugar. Beat the cream and set aside to chill. Sift together, three times, the flour, baking powder and salt; work in the shortening; then mix to a soft dough with the milk. Spread the mixture in two layer cake pans. Bake about 20 minutes. Turn one cake out on a hot plate, spread liberally with butter; pour on part of the ber-

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ries; cover with the second cake, also spread with butter, pour over the rest of the berries and put the whipped cream above with the whole berries here and there.

Mrs. John W. Ball.

Pineapple Bliss

One half pound marshmallows, 2 cupfuls grated pineapple and juice, $\frac{1}{2}$ cupful of whipping cream, 1 tablespoonful of powdered sugar, tiny pinch of salt.

Cut marshmallows in quarters. Add to fruit and juice and let stand over night. An hour before ready to serve add cream whipped and sweetened with the pinch of salt added. Chill and serve in glasses.

Mrs. John W. Ball.

Date Pudding

Seven tablespoonfuls cracker crumbs, 6 egg whites beaten stiff, 2 scant cupfuls sugar, 1 cupful nut meats, 1 cupful dates cut up, 2 teaspoonfuls baking powder. Bake 35 to 40 minutes in a moderate oven. Serve with whipped cream. Will serve 12.

Mrs. G. Saunders.

Cream Puffs

One cupful water, pinch of salt, $\frac{1}{2}$ cupful butter, 16 tablespoonfuls flour (level) sift flour before measuring, 3 large or 4 small eggs. To mix: Add salt and butter to water, when boiling add flour, all at once, and stir until it leaves the sides of the pan. Remove from fire and let cool for 5 or 10 minutes. Add one egg at a time and beat thoroughly. Drop from a tablespoon onto a cookie pan 2 inches apart, rough the top with a spoon, and bake in a moderate oven for thirty minutes. Will make a dozen.

Mrs. Chas. Newcastle.

Filling for Cream Puffs

Two cups of milk, yolk of 1 egg, $\frac{1}{2}$ cupful sugar,

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1 teaspoonful butter, 1 tablespoonful corn starch, $\frac{1}{2}$ teaspoonful vanilla. To mix: Put milk in double boiler and heat good. Add sugar to yolk of egg, gradually, and beat about 3 minutes or until creamy, then add to milk. Let come to boil and add corn starch, mixed in cold milk. Let boil for a few minutes, then take from stove and add butter and vanilla, beat thoroughly. When cold add $\frac{1}{2}$ pint of whipping cream whipped, add to mixture lightly. Slit cream puffs and add filling.

Mrs. Chas. Newcastle.

Cherry Pudding

Three tablespoonfuls butters, 1 cupful sugar, 1 cupful sweet milk, 2 cupfuls flour, sifted, 1 teaspoonful baking powder. Mix as you would a cake, then add 1 cupful canned cherries from which the juice has been well drained and bake in a shallow pan.

Mrs. Henry Moerdyk.

Cream Puffs

One cupful water, $\frac{1}{2}$ cupful butter, boil, stir in 1 cupful flour, remove from stove and cool, stir in one at a time 3 eggs, drop in tablespoon on warm buttered tin. Bake in quick oven forty minutes, then cool, open tops and fill with cream.

Mrs. Henry Moerdyk.

Butterscotch Apples

Five apples, $\frac{2}{3}$ cupful brown sugar, 1 to 2 cupfuls water, $\frac{3}{4}$ cupful milk, $\frac{1}{2}$ tablespoonful flour, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ tablespoonful butter, $\frac{1}{2}$ teaspoonful vanilla. Wash, pare and core apples. Boil sugar and water 1 minute, add the apples, cover and boil gently until tender. Remove apples carefully and place in sherbert cups. In another pan mix the milk and flour and boil 1 minute, add the syrup in which the apples were boiled. Add the salt, butter and vanilla. Stir together and pour over the apples. This will serve 6 people.

Minnie Appeldoorn.

Plum Pudding

One cupful raisins, 1 cupful currants, 1 cupful chopped suet, 1 cupful sour milk, 1 small teaspoonful soda, $\frac{3}{4}$ cupful sugar, $\frac{1}{4}$ teaspoonful cloves, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful nutmeg and flour enough to make as stiff as a cake batter. Steam 2 hours and serve with liquid sauce.

Mrs. John Vander Laare.

Maple Nut Pudding with Custard

$1\frac{1}{2}$ cups brown sugar
 $1\frac{1}{2}$ cups water, bring to a boiling point

Add $1\frac{1}{3}$ cup corn starch mixed with $\frac{1}{4}$ cup cold water, pinch of salt. Cook about 20 minutes, cool and add whites of two eggs beaten stiff, add nut meats.

Mrs. Geo. Bilkert.

Cranberry Dessert

1 cup cranberries
1 cup apples
1 orange
1 cup sugar

Part of rind, put through food chopper, let stand 24 hours.

Mrs. C. C. Boers.

Mrs. V. S. Sampson.
Anna Ebelink.

Graham Cracker Pudding

3 $\frac{1}{2}$ cups graham crackers
1 $\frac{1}{4}$ cups sugar
1 $\frac{1}{2}$ cups sour milk
Add 1 level tsp. soda
2 eggs beaten and 1 tbsp. butter
melted. Mix all together and place
in shallow pan, and bake about 20 or
25 minutes in moderate oven. While
pudding is baking, cook 1 cup raisins,
a pinch of salt, 1 cup sugar, 1 tbsp.
flour, 1 cup water. Remove pudding from
oven and while hot pour hot mixture
over top, set away for 24 hours. Serve
with whipped cream.

Anna Ebelink.

Lemon Chiffon Pie

$\frac{1}{2}$ tbsp. gelatine, soaked in 1 tbsp.
water. Cook 1 lemons juice and
grated rind, 4 egg yolks, 1 cup
sugar. Cook in double boiler until
thick; remove from fire and add
gelatine. Beat up whites of eggs
and fold in lightly, put in baked
crust. Serve with whipped cream
garnish with Marschino cherries.

Mrs. V. Senkpiel.
Anna Ebelink.

Bavarian Cream

Mash 1 qt. strawberries, add sugar to taste.

1 package lemon jello using the berry juice and water.

When it begins to set, beat and add 1 pt. whipped cream and berries to jello, when set again whip again.

Mrs. Geo. Bilkert.

Strawberry Marlo

40 marshmallows

1½ cups milk

1 pt. whip. cream

Vanilla

Strawberries or shredded pineapple may be used. Dissolve mallows in hot milk, cool, add fruit, vanilla, pour on beaten cream, freeze.

Mrs. C. C. Boers.

Wisconsin Pudding

1 lb. graham crackers rolled fine
1 lb. dates cut fine
 $\frac{1}{2}$ cup nut meats
 $\frac{1}{2}$ lb. marshmallows cut in small pieces
over which pour $\frac{1}{2}$ cup of the top of
milk and let stand while preparing
other ingredients. Mold into loaf and
let stand over night. Serve with whip-
ped cream.

Mrs. E. R. Hinga.

Sour Cream Pudding

1 cup sour cream
1 tsp. cinnamon
1 egg
Salt
1 cup raisins
 $\frac{2}{3}$ cup sugar
1 tsp. soda
2 tbsp. flour
Put in double boiler and steam 1 hour.

Mrs. C. C. Boers.

Red Raspberries & Marshmallows Dessert

- $\frac{1}{2}$ lb. marshmallows
- 1 pt. red raspberries
- $\frac{1}{2}$ pt. whipping cream

Cut up marshmallows and melt in juice from red raspberries. When partly cool add fruit and let stand until stiff. When ready to serve, stir through whipping cream.

Mrs. Wm. Sims.

Chocolate Sponge

- 1 tbsp. gelatine
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup boiling water
- 1 tsp. vanilla
- $\frac{1}{3}$ cup sugar
- $1\frac{1}{2}$ sq. chocolate
- 3 eggs
- Salt

(Soak gelatine in cold water 5 min. Dissolve in boiling water, add $1\frac{1}{2}$ sq. chocolate melted, beat) Beat whites and yolks separate, put together (beat to keep this light, add sugar, beat), add gelatine mixture, beat, vanilla. Pour in wet mold chill, or in loaf to slice. To take out of dish put in warm water a few seconds. Serve with whipped cream.

Mrs. C. C. Boers.
Mrs. K. Schrier.

Strawberry Frozen Cream

- 1 qt. strawberries
- 1 cup granulated sugar
- 2 tablespoons confectionery sugar
- 2 cups whipping cream
- $\frac{1}{2}$ cup single cream
- 1 teaspoon vanilla
- Pinch of salt

Wash, stem and crush berries with sugar, heat to boiling point, remove from fire, add salt and cool. Whip cream, add vanilla and confectionery sugar and place into mixture and pour into tray to freeze.

Graham Cracker Dessert

- $\frac{1}{2}$ cup butter
 - 1 cup sugar
 - 1 can crushed pineapple strained
 - 1 cup nut meats
 - 2 egg yolks, 2 whites of eggs
 - 1 tsp. vanilla
 - 1 lb. graham crackers crushed
- Cream butter, sugar, put in beaten egg yolks, add pineapple and nut meats, then beaten egg whites and vanilla. Put layer of cracker crumbs, then filling and the other half of cracker crumbs. Let stand in cool place for several hours.

SALADS AND DRESSINGS

Dutch Cheese Salad

One pint good Dutch cheese, $\frac{1}{4}$ pound English walnuts chopped fine. Mix well and if not moist enough, add a little whipped cream. Make into small balls and place walnut meat on top. Serve on lettuce leaf with salad dressing.

Mrs. William Moerdyk.

Vegetable Salad

One package lemon jello, 1 cupful boiling water, 2 tablespoonfuls vinegar, let cool, 1 cupful fine cut celery, 1 cupful tomato, 1 cupful cucumber, cut in salt water, 1 green pepper, sweet. Serve with salad dressing on lettuce.

Mrs. Wm. Moerdyk.

Shrimp Salad

Open one case of shrimps shred in pieces, 3 hard boiled eggs cut in small pieces, a little lettuce torn in small bits. Turn a plain salad dressing over all and stir lightly with a silver fork set in a cool place or on ice.

Mrs. Ed. Hinga.

Bean Salad

One can Kidney beans, celery, onions, radishes, sweet pickles. Cut all fine and mix together with a salad dressing.

Mrs. P. Vander Brook.

Cabbage Salad in Tomato Cup

Scoop out tomatoes, fill with finely cut cabbage, celery, cucumber and apple, nuts and pineapple may be added. Mix with a mayonnaise dressing and top with whipped cream.

Mrs. C. F. Weidner.

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Cheese Ring Salad

$\frac{1}{2}$ can tomato soup, boil and add
3 packages blue label cheese, 1
package gelatine dissolved in cold
water, then add 1 cup boiling water,
1 cup mayonnaise, $1\frac{1}{2}$ cups cold water,
1 chopped cucumber, 1 green pepper,
1 cup celery cut fine. Put in mold
and serve on lettuce.

Jane Lage.

Cranberry Sauce

4 cups cranberries, 2 cups sugar,
2 cups water. Mash cranberries,
put in two cups of boiling water.
Add 2 cups of sugar. Let boil 10
minutes. Skim, pour in container
and let cool.

Mrs. J. H. Vander Salm.

Fruit Salad Dressing

4 tbsp. pear, peach or pineapple juice
4 tbsp. lemon juice, 3 tbsp. sugar,
 $\frac{1}{8}$ tsp. salt, 2 eggs.

Beat eggs until blended. Add sugar,
salt & juices. Cook in double boiler
until slightly thickened stirring
constantly. Cool quickly.

French dressing made with lemon juice
in place of vinegar is always good.

Mrs. J. Hollander.

Cantaloupe Pickle (Sweet)

Soak pieces of rind, $1\frac{1}{2}$ or 2 inches square in vinegar 1 week or more. Put 2 cloves in each piece. Weigh rind and use $\frac{3}{4}$ as much sugar in weight as rind. Boil sugar and water a minute or two. Add rind and boil until tender. About 45 minutes or 1 hour. There should be enough water to cover rind. When tender, pack in jars. Cook syrup down for about 20 minutes. Fill cans with syrup.

Mrs. K. Schrier.

Carrot Salad

Put 4 medium carrots and one lemon thru food chopper. Add $\frac{1}{2}$ cup sugar. Place on ice and chill. Serve on sliced head lettuce. Top with whipped cream to which has been added a little mayonnaise.

Mrs. Wm. Van Peenan.

SALADS

Oil Dressing

1 dessert spoon sugar, juice of $\frac{1}{2}$ lemon, pinch salt, 4 tablespoons oil, 1 tablespoon catsup.

Mrs. G. B. Bilkert.

Honolulu Salad

2 cups grated cocoanut, 2 diced apples, 4 tablespoons minced parsley, $1\frac{1}{2}$ cups finely cut celery, 1 green pepper finely cut, 1 canned pimento chopped. Mix thoroughly, marinate with French dressing and serve on slices of pineapple. Garnish with mayonnaise.

Mrs. De Koning.

Dinner Pickle

Cut fresh cucumbers 5 or 6 inches long in quarter lengths. Place in ice water 2 hrs. to make crisp. Drain well & pack in quart jars upright, insert 2 or 3 stalks of celery add 2 or 3 onion slices on top. In meantime make:

1 qt weak vinegar, $1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup salt, 1 tbl. mustard seed
Scald & pour over pickles & seal.
Makes 2 quarts.

Mrs. W. Doornink.

Mayflower Salad

4 to 6 oranges, lettuce, 1 cupful cottage cheese, jelly. Peel oranges, removing skin down to juicy pulp. Cut out segments, free from membrane. On an individual salad plate, place a bed of shredded lettuce. Center a mound of cottage cheese on this and circle mound with two rows of orange segments. Place a spoonful of red jelly on top of cheese. Serve with a dressing.

Mrs. C. Ver Ceis.

Asheville Salad

$\frac{1}{2}$ can cream of tomato soup, 1 package of Philadelphia Cream Cheese, 1 tablespoon gelatine, $\frac{1}{4}$ cup water, one-third cup mayonnaise, three-fourths cup celery, pepper and onion mixed. Bring to a boil, add cheese and stir smooth. Add gelatine which has been dissolved in one-third cup cold water. Cool and add mayonnaise and vegetables. Garnish with dressing. This is fine to serve with coffee, hot rolls and olives.

Mrs. C. C. Boers.

Cabbage and Carrot Salad

Chop one medium sized firm head of cabbage very fine, add two good sized carrots chopped fine and oil mayonnaise.

Mrs. P. B. Appeldoorn.

Cabbage Salad

One cabbage, 1 can pineapple, 4 apples, sprinkle of salt. Chop fine.

Salad Dressing

Two eggs, 1 cupful sugar, 4 tablespoonfuls french dressing, 1 cupful vinegar. Salt and pepper.

Cabbage Salad

One small head of shredded cabbage, 1 can of pineapple, diced, $\frac{1}{2}$ pound marshmallows picked into small pieces, use half oil mayonnaise and half whipped cream for dressing.

Mrs. P. B. Appeldoorn.

Cabbage Salad

One envelope Knox gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar, 1 pint boiling water, 1 teaspoonful salt, 1 cupful finely shredded cabbage, $\frac{1}{2}$ teaspoonful lemon or vanilla flavoring, $\frac{1}{2}$ cupful sugar, 2 cups celery, $\frac{1}{4}$ sweet red peppers, cut up fine. Put in mold to harden.

Mrs. T. Appeldoorn.

Carrot Salad

Three fresh new carrots, 1 cupful dry cottage cheese, 1 tablespoonful minced parsley, shredded lettuce, 2 tablespoonfuls lemon juice, 3 tablespoonfuls oil, $\frac{1}{2}$ teaspoonful salt, paprika. Wash and scrape carrots and grate. Combine carrots, parsley and cheese, stir in lemon juice and oil, also salt and pep-

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per. Mold in tiny carrots or serve 1 tablespoonful on shredded lettuce.

Minnie Appeldoorn.

Oil Mayonnaise

Two egg yolks, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful sugar, $\frac{1}{2}$ teaspoonful mustard. Beat all together with Dover egg beater, add few drops of Mazola oil and keep beating adding a very little oil at a time until it becomes thick. Thin with juice of one lemon.

Mrs. P. B. Appeldoorn.

Fruit Salad Dressing

Four yokes of eggs, beaten, 4 tablespoonfuls sugar, 4 tablespoonfuls vinegar, 2 tablespoonfuls water, butter size of walnut. Boil till thick. Whip up $\frac{1}{2}$ pint of cream and mix with dressing.

Mrs. R. B. Kuiper.

Thousand Island Dressing

Half pint boiled dressing, $\frac{1}{2}$ bottle Chili Sauce, 1 pimento cut fine, 12 stuffed olives cut fine, 3 hard boiled eggs cut fine, 3 tablespoonfuls French dressing, add $\frac{1}{2}$ pint whipping cream, beaten stiff. Beat all together hard and serve on head lettuce. Serves 15.

Mrs. B. Hoedemaker.

Salad Dressing

Four teaspoonfuls sugar, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful flour heaping full, $\frac{1}{4}$ teaspoonful paprika, $\frac{1}{4}$ teaspoonful Colemans' mustard. Mix: 1 egg beat all together well, $\frac{1}{3}$ cupful vinegar, $\frac{1}{3}$ cupful water. Boil slowly stirring all the time until smooth. To thin or use for a fruit salad add condensed milk or whipped cream.

Mrs. Walter Baker.

Beet Salad

Cut up pickled beets, add small pieces celery and

nut meats. Put in lettuce leaf and add mayonnaise dressing.

Mrs. C. F. Weidner.

Stuffed Celery

Wash and scrape celery, rub cream cheese until soft and creamy with a little cream or milk. Add some pimento, cut fine and mix with mayonnaise. Press smoothly into celery stalks.

A Friend.

Pear Salad

Canned Bartlett pears, dates cut small, chopped nuts, whipped cream with salad dressing added.

Committee.

PICKLES

Pickled Onions

Small silver skinned onions, $1\frac{1}{2}$ cupfuls salt, 2 quarts boiling water, 1 cupful sugar, 1 gallon vinegar, 2 teaspoonfuls chopped horseradish, mace, bayleaf, peppercorns, red pepper. Peel onions. Put in a strong brine for three days. Drain and rinse in clear water. Make a brine of salt and boiling water and when boiling put in the onions. Boil three minutes. Put in sterilized jars, sprinkling horseradish, mace, bayleaf, peppercorns and slices of red pepper along with the onions. Scald vinegar and sugar and pour over onions. Seal.

A Friend.

Pickled Beets

Medium sized new beets, 3 quarts vinegar, 3 cupfuls sugar, 3 teaspoonfuls salt. Wash beets and boil until tender. Put in cold water and slip off skins. Cut in slices and put in jars. Heat vinegar, sugar and salt. When boiling pour over beets to cover and seal.

A Friend.

Mustard Pickles

One-half peck small onions, $\frac{1}{2}$ peck small cucumbers, 2 heads cauliflower, 6 green peppers, cut small, put in salt water 24 hours. One cupful of salt to a gallon of water. In 3 quarters vinegar scald the cauliflower and peppers. Take out and put in a crock then put in onions for about five minutes. Take $\frac{3}{4}$ of an ounce of tumeric, 6 tablespoonfuls mustard, $1\frac{1}{2}$ cupfuls flour, 3 cups sugar, mix thoroughly with 1 pint vinegar. Let the 3 quarts vinegar boil and stir in this mixture, then pour over the pickles and stir. Put in cans and seal.

Mrs. J. Kline.

Spiced Sweet Apples

Eight pounds of sweet apples, 4 pounds brown sugar, 2 cups vinegar, cinnamon and cloves, water to cover. Cook until red and put in cans and seal.

Mrs. John Vanderberg.

Chunk Pickles

One peck large cucumbers. Soak in brine over night. Cut up in small pieces and cook in weak vinegar one hour. Dressing: Three pints of vinegar, 3 pounds of brown sugar, 3 ounces of allspice, 1 ounce of cassia buds. Boil together and pour over the pickles. Repeat this process four days.

A Dear Friend.

Dill Pickles

One-half bushel pickles put in a weak salt brine over night. Next wipe dry, make a brine of 5 quarts of water, $1\frac{1}{2}$ cupfuls of salt, 1 pint vinegar. Boil. Put 20c dill in cans, also 10c mixed spices, 10c horseradish and a small piece of alum the size of a pea. Fill cans with the pickles then pour on hot brine. Makes nine 2-quart cans.

Mrs. H. Van Weelden.

Pared Cucumber Pickles

Four quarts sliced cucumbers, 1 quart sliced onions, 1 quart of vinegar, 2 cupfuls brown sugar, 2 teaspoonfuls celery seed, $\frac{1}{2}$ teaspoonful tumeric powder. When this mixture is boiling add 2 table-spoonfuls flour. Stir into cucumbers. Let stand in salt over night.

Mrs. Sims.

Pepper Hash

Two large heads of cabbage, 3 doz. green peppers, take out half of seeds. 12 large onions, chop very fine. Take 1 cupful salt and sprinkle between the

layers. Let stand over night. Then drain through colander. Put in bag and squeeze dry. Sprinkle white mustard seed and celery seed. Sweeten vinegar to taste and boil. Let stand and cool, then pour on mixture.

A Friend.

Sweet Pickles

Twenty-one pounds cucumbers, 9 pounds brown sugar, 3 pints vinegar, 3 ounces whole allspice, 3 ounces cassia buds. Soak 5 days in brine that will hold up an egg. Then freshen 5 days, changing water every day. Boil 1 hour in weak vinegar (half water and half vinegar) and 2 ounces of alum. Put in cans and cover with the syrup. Always cut pickles in half no matter how small.

Mrs. J. W. Vander Salm.

Sliced Pickle

Nine medium cucumbers (sliced), 3 onions. Let stand in salt water for 3 hours. Drain. Add 1 cupful vinegar, $\frac{3}{4}$ cupful sugar, 1 teaspoonful mustard seed, 1 teaspoonful celery seed. Pour over all and let scald (but not boil). Put in cans.

Mrs. F. Appeldoorn.

Cucumber Pickles

One peck cucumbers sliced round, $\frac{1}{2}$ cupful dry mustard, $\frac{1}{2}$ cupful salt, 1 cupful sugar, 2 tablespoonfuls tumeric, 2 tablespoonfuls saccharin, 1 tablespoonful celery seed, small piece alum, 1 gallon cold vinegar. Put cucumbers in the cans and then pour on the liquor, do not cook.

Mrs. Wm. Van Hoeve.

Celery Sauce

Fifteen large tomatoes, 5 onions, 8 stalks of celery, 4 red peppers, 10 tablespoonfuls sugar, 2 tablespoonfuls salt, $3\frac{1}{2}$ cupfuls vinegar, 1 teaspoonful

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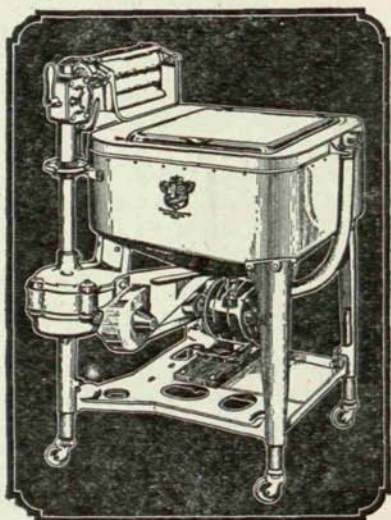
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curry powder. Boil one and a half hours. Can and seal.

A Friend.

Beet Relish

One quart cooked beets, chopped fine, 1 quart cabbage, raw, chopped fine, 2 cupfuls brown sugar, 1 cupful horseradish, 1 tablespoonful salt, 1 teaspoonful pepper. Add vinegar to cover, heat through and can.

A Friend.

Chow Chow

One-half pint green tomatoes, 1 large bunch celery, same amount of cabbage as tomatoes, 12 small green peppers, 6 large onions, 2 oz. ground allspice, 2 oz. ground cloves, 1 oz. ground pepper, 2 oz. white mustard seed, 1 pint salt. Vinegar enough to cover and boil slowly at least 2 hours.

Committee.

Cold Process Cucumber Pickles

Wash cucumbers and put in jar and cover with one gallon good cider vinegar, add 1 cupful salt, 1 cupful sugar, $\frac{1}{2}$ cupful ground vinegar. These will keep in a jar.

Mrs. A. J. De Koning.

Chili Sauce

Twelve ripe tomatoes, 1 cupful sugar, 2 red peppers, 2 large onions, 3 cupfuls vinegar, 2 tablespoonfuls salt, 1 tablespoonful stick cinnamon, 1 tablespoonful whole cloves. Put cinnamon and cloves in a bag. Chop vegetables, add vinegar, sugar and spices and boil about one hour.

Mrs. V. H. Miller.

Catsup

Nine quarts strained tomatoes, 6 tablespoonfuls salt, 2 tablespoonfuls stick cinnamon, 2 tablespoon-

fuls whole cloves, put these in a bag; $\frac{1}{2}$ teaspoonful cayenne pepper, 2 cupfuls sugar, 2 cupfuls strong vinegar. Boil till thick.

Mrs. V. H. Miller.

Apple Relish

Seven pounds apples, 2 pounds seeded raisins, 1 pint vinegar, $3\frac{1}{2}$ pounds sugar, 2 oranges, 2 teaspoonfuls cinnamon, 2 teaspoonfuls cloves. Chop raisins and apples unpeeled, boil $\frac{1}{2}$ hour. Makes good filling for pies.

Mrs. Ed. Hinga.

Corn Salad

Eighteen ears of corn cut off the cob, 1 large cabbage, 4 large onions, 3 large green peppers, 2 quarts vinegar, 4 cupfuls sugar, scant cup of salt. Cook all until tender, then add $\frac{1}{2}$ cupful prepared mustard. Cook until thoroughly mixed then can.

Mrs. P. Vander Brook.

Winter Salad

Two quarts green tomatoes, chopped, 5 quarts shredded cabbage, 6 large onions, 2 red peppers, 2 green peppers, 2 hot peppers, 1 quart vinegar, 5 cupfuls granulated sugar, 2 tablespoonfuls mustard seed, 4 tablespoonfuls salt, 1 tablespoonful tumeric, 1 teaspoonful celery seed. Boil vinegar, sugar and spices. When cold pour over shredded vegetables. Will keep in jar or cans.

Mrs. P. Servaas,

Mrs. J. Ruinveld.

Cucumber Salad

Twelve medium sized cucumbers, 8 onions, put through food chopper, add 1 tablespoonful salt, let stand a few hours, then drain. Take $1\frac{1}{2}$ cupfuls vinegar, add $\frac{3}{4}$ cupful sugar, $1\frac{1}{2}$ tablespoonfuls

flour, 1 tablespoonful ground mustard, $\frac{1}{2}$ teaspoonful white pepper and $\frac{1}{2}$ teaspoonful tumeric powder. Boil this until thick, then add the cucumbers and onions. Can while hot.

Anna Ebelink.

Cucumber Relish

One dozen cucumbers, 1 quart onions, 4 sweet red peppers, slice all of these thin, then add 1 cooking spoonful salt; let this stand two hours, then pour off the liquid; mix 1 quart vinegar, 1 tablespoonful mustard, 2 cupfuls granulated sugar, and bring to a boiling point. Pour in the other ingredients and heat all thoroughly, then can.

Mrs. M. Gauw.

India Relish

Chop 1 peck green tomatoes, add $1\frac{1}{2}$ cupfuls salt and let stand over night, in morning drain, add a medium cabbage chopped and boil in 3 quarts vinegar for $\frac{1}{2}$ hour, then add 6 medium onions, 2 green peppers and 4 red peppers, chopped, 4 pounds sugar, 2 tablespoonfuls each of celery seed and mustard seed, tie 1 tablespoonful of stick cinnamon and while cloves in a bag and boil all together $\frac{1}{2}$ hour.

Mrs. Geo. Saunders.

Pickled Crab Apples

Three and a half cupfuls white sugar, 1 pint vinegar, small handful of whole cloves, 5 sticks of cinnamon. Cook this together, then drop in apples and cook until done. This syrup is enough for $\frac{1}{4}$ peck.

Mrs. P. Vander Brook.

Mustard Dressing

Three tablespoonfuls sugar, 2 level tablespoonfuls flour, $\frac{1}{4}$ teaspoonful mustard, 1 teaspoonful salt, pepper, 2 egg yolks, $\frac{1}{2}$ cupful vinegar, 1 cupful milk, 1 tablespoonful butter. Boil altogether and when

cool beat the white of the eggs and fold in.

Mrs. Wm. Van Hoeve.

Pepper Hash

One dozen green peppers, 1 dozen red peppers, 6 large onions. Take seeds out of peppers and grind all together. Pour boiling water on and drain after ten minutes. Cover with water and let come to a boil and drain. Dressing: 1 pint vinegar, 2 tablespoonfuls salt, 2 cupfuls white sugar. Boil fifteen minutes.

Mrs. Wm. Van Hoeve.

Sweet Pickles

Three hundred small pickles. Scrub them and wipe dry and place in large dish. Take $\frac{2}{3}$ cupful of salt and sprinkle well. Let stand over night. In the morning remove from brine, wipe each pickle dry and lay in a crock. Then take $\frac{1}{2}$ gallon cold vinegar and mix with 4 heaping tablespoonfuls of mustard, the same of salt and same of granulated sugar, $\frac{1}{2}$ cupful of mixed spices and cover pickles and lay in some ginger roots. Pour mixture over pickles and stir so each pickle is covered. Set away in a cool place. Weigh out 3 pounds of sugar and each (no more copy, printer)

PRESERVES

Orange and Peach Jam

Fourteen peaches, 4 oranges, rind of one orange chopped together to 1 pound pulp, add $\frac{3}{4}$ pound sugar and boil until it jellies.

Pear Marmalade

To every 8 pounds of pears put 6 pounds sugar, $\frac{1}{4}$ pound preserved ginger. Chop pears into small dices. Cook all together until thick enough, about 1 hour.

Mrs. Pyl.

Canned Grapes with Apples

Stem, wash and cook grapes, slightly covering with water. Cook thoroughly and work through colander. Prepare apples as you would for sauce. Measure cup for cup of grape pulp and apple sauce. Then add one-half cupful sugar to each cupful of pulp, and can.

Frances Schilperoort.

Preserved Orange Peel

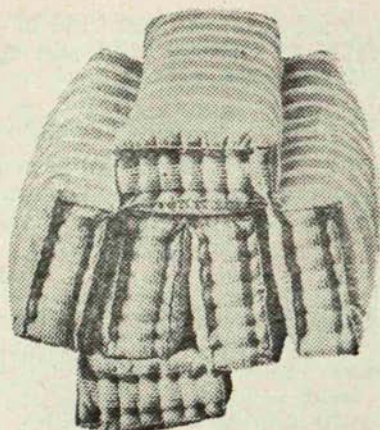
Weigh the orange whole and allow pound for pound. Peel the oranges and cut the rind into narrow shreds. Boil until tender changing the water twice and replenishing with hot water from the kettle, squeeze the strained juice of the orange over the sugar. Let this heat to a boil, put in shreds and boil 20 minutes.

Mrs. N. Lenderink.

Currant Conserve

Three pints of fresh or canned currant juice, 2 oranges chopped very fine skin and all, remove seeds, 1 pound seeded raisins chopped not too fine, mix well

How a Mattress is Built!



A Mattress is one of our common household necessities, yet the general public is little informed when it comes to knowing just how they are built and what goes into them.

We select with care everything we eat; our kitchen equipment is bought along the lines of economy and durability; our furniture for its appeal to the eye and the comfort it will give; but when it comes to the purchase of a Mattress, in too many instances, selection is based on a pretty covering more than for the material it is actually constructed of.

Health Boards throughout the country are beginning to realize more every day that a real menace to health is contained in a Mattress constructed with second hand filling material and if for no other reason you should know what is inside of a Mattress you are buying. A number of States have already passed laws prohibiting unscrupulous Mattress manufacturers from using second hand Mat-

treß filling and it will not be long until all manufacturers of this type will be restrained by law from using anything but raw, fresh material.

Recently an entire ship load of second hand mattress material, gathered in the slums and dumps of a foreign country, was seized when it arrived at one of our Western ports. This was intended to be constructed into new Mattresses and you can imagine the danger of disease from using material of this kind. A Health Survey recently in the City of Chicago showed that spread of a certain disease could be traced to Mattresses filled with second hand, germ laden, filling.

When buying a new Mattress, there are several things to bear in mind. You should know that it was built by a reliable manufacturer; you should make certain that it is labeled to show that only new material was used in its construction and that it is guaranteed to pass the Bedding Laws of the various States. Always buy from a Dealer in whom you have the utmost confidence.

The Cotton Felt Mattress is, no doubt, the most serviceable type, giving at the same time the maximum of comfort and wear. It would surprise you to see the amount of equipment and machinery necessary to build the modern felt mattress and we feel it would be worth your while to visit your local mattress factory, The Perfection Felting & Mattress Company, located at No. 838 East Avenue. We believe it would interest you a great deal to see what happens to the raw material from the time it leaves the bale until it is constructed into high grade Mattresses, which is the only kind we manufacture, regardless of price.

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together and add a cup of sugar to each cup of mixture, boil 20 minutes after it begins to boil all over.
Mrs. Ed. Hinga.

Maraschino Cherries

Take large sour cherries, do not wash, pit, cover with vinegar, let stand 24 hours, stir often, drain. Then take measure for measure of cherries and sugar, put in jar, let stand for a week stirring every day. Then can.

Mrs. M. Gauw,
Mrs. R. J. Boersma.

Grape Juice

Twenty pounds grapes, after stemmed and before washed; add 4 quarts water; boil 20 minutes, add 3 pounds sugar. Let come to a boil and bottle while hot.

A Friend.

Grape Jelly

Four quarts of grapes, picked from the stems; 1 quart cranberries (cook thoroughly), strain the juice and add grapes to the juice of berries and cook, then strain. To 1 cupful juice add $\frac{3}{4}$ cupful sugar.

Committee.

Pickled Pears

Seven pounds fruit, 3 pounds sugar, 1 pint vinegar. Make the syrup and drop the fruit in the hot syrup and let cook very slowly till done.

Committee.

Pickled Peaches

Seven pounds peaches, 3 pounds sugar, 1 quart vinegar, 1 ounce stick cinnamon, $\frac{1}{2}$ ounce cloves. Heat vinegar and spices together. Drop in peaches,

cook until done.

Mrs. W. H. Moerdyk.

Currant Sauce

Five pounds currants, 5 pounds sugar, 1 pound seeded raisins, 5 oranges, rind of 3. Cook 20 minutes.

A Friend.

Strawberry Conserve

2 quarts berries, 1 pineapple, equal parts sugar and fruit, peel and chop pineapple, add berries and sugar, and cook well.

Committee.

Cherry Conserve

Five pounds pitted cherries, 5 pounds sugar, $2\frac{1}{2}$ pounds seeded raisins, 4 oranges, 1 lemon. Use all the orange and lemon; chop the rind very fine and boil all together, good, for one hour.

A Friend.

Ginger Pears

Select sickle pears or the small August pear, left whole. To 4 pounds pears, add 3 pounds sugar, add 2 ounces green ginger root, cut ginger in tiny pieces, and cover with lemon juice, make syrup of sugar and 1 pint vinegar; add ginger and lemon juice, and grated rind of 2 lemons and a very few cloves. Drop pears in a few at a time and cook until transparent.

A Friend.

Razzle Dazzle

One quart cherries pitted, 1 quart currants, 1 quart red raspberries, 1 quart gooseberries. Put goosberries at the bottom of the kettle, cherries next, currants next, and red raspberries on top. To every pound of fruit add $\frac{3}{4}$ pound of sugar. Boil

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Mrs. Wm. Moerdyk.

Crabapple Jelly

Cut crabapples in quarters, add water to come nearly to the top of apples, boil until tender, strain through a bag, boil juice 20 minutes, add an equal quantity of heated sugar. Boil until it begins to jelly.

Committee.

Orange Marmalade

Three oranges, 3 lemons. Cut off thick end and slice very thin. To each cupful of pulp add 3 cupfuls water; let stand 24 hours, boil 10 minutes and let stand 24 hours. Bring to boil and add an equal quantity of sugar. Boil 45 minutes slowly, stirring a little so that sugar will not settle. Skim often. This will make 17 glasses.

A Friend.

Canned Pears

Pare the fruit, weigh it. For every pound of fruit use $\frac{1}{2}$ pound of sugar and 1 cupful water. Put the sugar and water in a granite kettle and boil 10 minutes. Skim, put in the pears, adding only enough so they float in the syrup. Cook till tender. Add 1 quart of canned pineapple to 4 quarts of pears.

Anna Ebeling.

Quince and Cranberry Jelly

One dozen quinces, 1 quart cranberries, juice of 1 lemon. Cook fruit separate and strain, adding the lemon juice. To each cupful juice add $\frac{3}{4}$ cupful of sugar. Boil until jellied.

Mrs. J. J. Vanderberg.

Quince Honey

One quart sugar, 2 grated quinces, 1 cupful wa-

ter. Put the water and sugar on to boil for 10 minutes, add grated quinces. Let boil real slow for 10 minutes. Put in jelly tumblers and seal while hot.
Mrs. John Smith.

Canned Rhubarb

Three quarts of rhubarb cut in small pieces and 1 pineapple shredded. Sweeten to taste. Cook pineapple until tender, add rhubarb, cook together then can.

Anna Ebelink.

GRIDDLE CAKES

Scotch Griddle Scones

Two and one half cupfuls flour, $\frac{1}{4}$ teaspoonful salt, 1 tablespoonful butter, 1 teaspoonful soda, 1 teaspoonful cream of tartar, 1 teaspoonful sugar. Rub butter into flour, add the other ingredients and make into soft dough with buttermilk. Do not handle too much.

Mrs. C. H. Moerdyke.

Buttermilk Pancakes

Two cups flour, 1 pint buttermilk, pinch of salt. Mix and let stand over night ready to bake, add $\frac{1}{2}$ teaspoonful soda; if too thick add a little more milk.

Mrs. W. J. Vanderburg.

Bread Griddle Cakes

One pint stale (not dried) bread crumbs, 1 pint scalded milk, 1 tablespoonful butter, pour hot milk over crumbs and butter, allow bread to soak until soft. Add 2 eggs beaten separately, 1 cupful flour, $\frac{1}{2}$ tablespoonful salt, 2 teaspoonfuls baking powder. Add cold milk to thin if necessary. Bake on greased griddle.

Committee.

Buckwheat Pancakes

Take 8 large spoonfuls buckwheat, 3 large spoonfuls Graham flour and 1 of white flour, a little salt, $\frac{1}{2}$ compressed yeast cake, mix with warm water. Mix and let stand over night. In the morning add $\frac{1}{4}$ teaspoonful soda and thin with sweet milk.

Anna Ebelink.

Rice Griddle Cakes

Two cupfuls cold boiled rice, 1 pint of flour, 1

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teaspoonful sugar, $\frac{1}{2}$ teaspoonful salt, $1\frac{1}{2}$ teaspoonfuls baking powder. Add the rice free from lumps diluted with beaten egg and milk. Mix into a smooth batter. Have the griddle hot.

Anna Ebelink.

Potato Pancakes

One pint milk, 1 beaten egg, 1 tablespoonful melted butter, $\frac{1}{4}$ teaspoonful salt, dusting of pepper, 1 cupful mashed potato flour enough to form a thin batter sifting one rounding teaspoonful of baking powder with the flour.

Mrs. P. De Young.

Pancakes

Two cupfuls cold boiled rice, 1 pint flour, 1 teaspoon ginger, $\frac{1}{2}$ teaspoonful salt, $1\frac{1}{2}$ teaspoonfuls baking powder. Add the rice free from lumps diluted with beaten egg and milk. Mix into a smooth batter. Have the griddle hot.

Anna Ebelink.

Potato Pancakes

One pint milk, 1 beaten egg, 1 tablespoonful melted butter, $\frac{1}{4}$ teaspoonful salt, dusting of pepper, 1 cupful mashed potatoes, flour enough to form a thin batter, sifting one rounding teaspoonful baking powder with the flour.

Mrs. P. De Young.

Oatmeal Pancakes

One large cupful of cooked oatmeal, 2 eggs, 3 tablespoonfuls melted butter, $\frac{1}{2}$ teaspoonful salt, 1 large cupful milk, 2 heaping teaspoonfuls baking powder and flour enough to make a soft batter.

Mrs. P. B. Appeldoorn.

Bread Griddle Cakes

One pint stale (not dried) bread crumbs, 1 pint

scalded milk, 1 tablespoonful butter. Pour hot milk over crumbs and butter; allow bread to soak until soft. Add 2 eggs beaten separately, 1 cupful flour, $\frac{1}{2}$ tablespoonful salt, 2 tablespoonfuls baking powder. Add cold milk to thin if necessary. Bake in a greased griddle.

Committee.

SANDWICHES

Cheese Dreams

Slice bread to a medium thickness and spread thinly with butter. Sprinkle one slice thickly with grated cheese or with cheese finely sliced. Salt and pepper to taste. Cover with a slice of plain bread and butter. Press slices together. Lay upon a grate of red hot coals until browned on both sides. Eat while hot.

Mrs. Nellie Lenderink.

Olive Sandwiches

Remove pits from olives. Chop fine with nuts and spread between two thin slices of bread. Use a little salad dressing, chop stuffed olives, mix with salad dressing. Fine filling for sandwiches.

Mrs. H. Kremer.

Chicken Sandwiches

One cupful chicken, 1 tablespoonful green pepper, 1 tablespoonful onion, 2 tablespoonfuls English walnuts. Put all through meat grinder, add $\frac{1}{2}$ cupful of salad dressing and $\frac{1}{4}$ cupful whipped cream. Mix thoroughly, spread thick between buttered bread. Cut very thin and cover the layer of sandwich filling with small bits of lettuce before adding the top slice of bread.

Mrs. J. Kline.

Egg Sandwiches

One half dozen boiled eggs, chopped fine, $\frac{1}{2}$ pound of bacon fried and put through food chopper. Mix with salad dressing and spread between buttered bread.

Mrs. J. Vanderburg.

Toasted Sandwiches

Cut slices of white or Graham bread thin, butter lightly and spread one with cream cheese. Press the two slices firmly together and toast the outside of each before a quick fire.

Mrs. H. Kremer.

Banana Sandwiches

Butter thin slices of bread. Spread salad dressing on each slice. Between slices put thin slices of banana and nut meats. Chopped fine.

Mrs. Wm. Schrier.

CANDY

Babalaars

Three cupfuls brown sugar, 1 cupful water, 3 tablespoonfuls vinegar, 2 tablespoonfuls molasses, 1 tablespoonful butter, pinch of salt. Boil until it becomes brittle when dropped in cold water. Pour into buttered dripping pans and when cold pull until hard and cut into small pieces.

Mrs. John Hollander.

Marshmallows

Half box of Knox gelatine, 6 tablespoonfuls water, let soak, 1 pint (2 cupfuls) sugar, pinch of salt, 6 tablespoonfuls water. Boil until it forms a ball in cold water. Pour over gelatine and beat until firm, add $\frac{1}{2}$ teaspoonful vanilla, $\frac{1}{2}$ cupful of chopped walnuts. Line a dish with powdered sugar and pour in. When cold cut in squares and roll in powdered sugar.

Mrs. M. Gauw.

Crackerjack

Two and a half cupfuls granulated sugar, $\frac{1}{2}$ cup-1 cupful New Orleans molasses, 1 heaping tablespoonful lard, $\frac{1}{4}$ pound butter, 1 tablespoonful vinegar, 1 teaspoonful salt. Stir until dissolved. Boil until it forms a hard ball in water.

Mrs. M. Schrier.

Divinity Fudge

Two and a half cupfuls granulated sugar, $\frac{1}{2}$ cupful White Karo syrup, $\frac{1}{2}$ cupful hot water, 1 teaspoonful salt, level measure. Cook until it spins a thread four inches long. Remove from the stove and beat less than a minute. Have the whites of two eggs beaten stiff, 1 teaspoonful vanilla, pour the syrup in

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slowly and beat as long as possible. Beat in $\frac{3}{4}$ cupful of broken walnut meats or raisins can be added, or maraschino cherries make a nice variety, but should be drained and rather dry. Pour in buttered tins and cut in squares.

Mrs. Walter Baker.

Fruit Sticks

Take equal parts of prunes, dates, figs and nuts, put through food chopper and mix thoroughly, mould into shape and roll in granulated sugar.

Anna Ebelink.

Butterscotch

Two cupfuls brown sugar, $\frac{1}{2}$ cupful water, 2 tablespoonfuls butter, 2 tablespoonfuls vinegar. Boil until it crisps in water. Pour on greased tins.

Mrs. M. Schrier.

Chocolate Caramels

Four squares of chocolate, 1 cupful milk, 1 cupful Karo syrup, 2 cupfuls brown sugar, 1 tablespoonful butter, 1 teaspoonful vanilla. Cook until it forms a hard ball in water. Pour in a buttered pan. Chopped nuts may be added. Mark in squares when cool.

Mrs. M. Schrier.

Fig Fudge

One quarter pound figs, 1 cupful cold water, pinch of salt, 2 cupfuls granulated sugar, $\frac{1}{4}$ teaspoonful ground ginger, butter size of walnut. Boil 8 minutes until thick, then beat same as fudge.

Mrs. De Koning.

Chocolate Fudge

Two cupfuls granulated sugar, $\frac{3}{4}$ cupful milk, 1 tablespoonful butter, $\frac{1}{2}$ square Bakers' chocolate,

1 teaspoonful vanilla, 1 cupful nut meats. Cook sugar, milk and chocolate together until it forms a soft ball in water.

Mrs. Wm. Moerdyke.

Chocolate Fudge

Four cupfuls of sugar, half white and half brown, 1 large tablespoonful powdered or grated chocolate, butter size of an egg, milk enough to wet it, then cook until it has boiled five minutes, stirring so it will not burn. After it is cooked add 1 teaspoonful of vanilla and stir until thick enough to turn out.

Mrs. C. H. Moerdyke.

Marshmallow Fudge

Two cupfuls granulated sugar, 1 cupful sweet milk, 2 tablespoonfuls grated chocolate. Cook until it forms a soft ball, add 15 or 20 marshmallows, stir hard until melted, pour into buttered pans and cut when cold.

Mrs. Wm. Moerdyke.

Peppermint Candy

Two cupfuls sugar, $\frac{2}{3}$ cupful water, flavor with peppermint or wintergreen. When it threads take off stove and add $\frac{1}{8}$ teaspoonful cream of tartar. Drop from teaspoon on buttered platters.

Mrs. De Koning.

Sea Foam Candy

Let 2 cupfuls brown sugar and $\frac{1}{2}$ cupful water boil until a little dropped in cold water will form a ball. Then have ready the white of 1 egg beaten to a stiff froth. Slowly beat the syrup to the white of egg, beat briskly until it can be dropped by spoonfuls on a platter without spreading.

Mrs. Wm. Van Peenen.

BEVERAGES

Breakfast Cocoa

One and a half tablespoonful cocoa, 2 tablespoonfuls sugar, 2 cupfuls boiling water, 2 cupfuls milk, pinch of salt. Scald milk. Mix cocoa, sugar and salt, dilute with $\frac{1}{2}$ cupful boiling water to make smooth paste, add remaining water and boil 1 minute. Turn into scalded milk and beat with Dover beater 2 minutes.

Fruit Punch

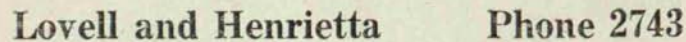
One cupful water, 1 cupfuls sugar, $\frac{1}{2}$ cupful tea, 2 cupfuls strawberry syrup, pieces of 5 lemons, pieces of 5 oranges, 1 can grated pineapple, 1 can maraschino cherries. Make syrup by boiling water and sugar 10 minutes, add fruit juices and tea. Let stand 30 minutes and strain, add ice water to make $1\frac{1}{2}$ gallons of liquid, add cherries. This will serve 50 people.

Committee.

Coffee

Allow 1 teaspoonful of coffee for each person to be served and one for the pot, moisten with the white of an egg and sufficient water to make a thick paste. Add as many cups of boiling water as spoonfuls of coffee used. Boil three minutes. Pour a little to free the spout of grounds and return it to the pot. Let stand where it will keep hot, but not boil.

Committee.



Lovell and Henrietta

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