

1915

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# Lakeville Ladies' Auxiliary COOK BOOK 1915

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Tested and tried by the ladies of the Lakeville club  
and their friends.

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## OUR MOTTO

Good cookery means the knowledge of all fruits, herbs, balms, and spices, and of all that is healing and sweet in fields and groves, and savory in meats. It means carefulness, inventiveness, watchfulness, willingness, and readiness of appliance. It means the economy of your great-grandmothers and the science of modern chemists. It means much tasting and no wasting. It means English thoroughness, French art, and Arabian hospitality. It means, in fine, that you are to be perfectly and always ladies (loaf-givers).—*Ruskin*.

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## SOUPS

### VEGETABLE SOUP.

Two quarts soup stock, two tablespoons barley, two small turnips, two stalks celery, one carrot, two onions, salt and pepper to taste. Wash the barley and cook slowly in one quart water for two hours, then add all the vegetables cut fine. Boil slowly for two hours.—*Mrs. Thos. Forster.*

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### TOMATO SOUP.

One pint of cooked tomatoes run through a sieve to remove seeds; while hot put in one-half teaspoonful of soda add one quart of sweet milk; let come to nearly a boil, set off stove and season with salt, pepper and butter.—*Mrs. Ida Arnold.*

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### POTATO SOUP.

Three potatoes, one onion, two stalks celery, one quart milk, one teaspoonful salt, one quarter teaspoonful pepper, two tablespoons butter, one teaspoonful flour. Cook potatoes in salted water with the onion, when soft, mash potatoes smooth and rub through a fine sieve. Scald the milk with celery. Remove celery if you wish. Add butter and flour creamed together, then add prepared potatoes to the milk. Season with salt and pepper. Let it come to a boil once and serve.—*Mrs. Thos. Forster.*

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### ST. ALBAN'S SOUP.

Boil in one pint water, four small grated carrots, a bay leaf, four cloves and one small onion. Boil one hour, then rub through a sieve. Add one quart of rich milk and when it comes to a boil, add two tablespoons flour, three tablespoons soft butter, that has been rubbed until smooth.—*Mrs. Thos. Forster.*

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### CREAM PEA SOUP.

Open one can of peas, boil till quite soft, mash through a strainer, return to the saucepan, add salt, little red pepper, the yolk of an egg beaten, one teaspoon sugar. Scald one quart milk, stir into it one tablespoon of butter and one of flour which has been blended with a little cold milk. When this begins to thicken pour it on the strained peas. Boil up quickly, add one tablespoon finely chopped parsley and serve.—*Mrs. Thos. Forster.*

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### TOMATO SOUP.

Two cups cooked tomatoes, four cups water; bring

to a boil, then add one teaspoon soda. Stir briskly until it stops foaming, then add immediately two cups sweet milk, with salt, pepper and butter to taste.—*Allie M. Demberger.*

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#### SCOTCH SOUP.

One-half cup rice, four good sized potatoes, two carrots, two onions, one soup bone. Slice potatoes, carrots, onions and any other vegetables handy into kettle with rice and soup bone. Boil until tender.

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## VEGETABLE DISHES

#### CREAM CABBAGE.

One egg, three tablespoons sugar, one heaping tablespoonful flour, three heaping tablespoonsful vinegar, one-half cup cream, butter, pepper and salt. Cook cabbage until tender.—*Grace Arnold.*

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#### DUTCH CABBAGE.

Slice fine one medium sized cabbage, boil until tender, drain off water, set on back of stove. Take one egg, beaten light, one cup sweet cream, salt and pepper, one tablespoonful of flour, one-half cup vinegar. Put on cabbage, stir good, then heat a little.—*Mrs. W. H. Kelly.*

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#### ESCALLOPED CORN.

A layer of either fresh or canned corn, a layer of cracker crumbs. Alternate layers of corn and cracker crumbs in baking dish, salt, pepper and butter, cover with milk and bake until light brown.—*Mrs. Eber D. Baza.*

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#### MEXICAN RICE.

One cup of rice cooked till tender, two-thirds quart tomatoes well stewed, butter size of egg, one onion, one green pepper, one-half of big red pepper; chop onions and peppers together, fry in butter. Mix all well together. Sugar and salt to taste, bake 20 minutes.

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#### ESCALLOPED CHEESE.

One cup grated cheese, one cup bread crumbs, one egg, one cup sweet milk; alternate layers of bread and cheese in baking dish with salt, pepper and butter. Beat egg in milk, pour over, bake light brown.—*Mrs. C. H. Parker.*



## SPAGHETTI ITALIENNE.

One-half package spaghetti, one pint canned tomatoes, four onions chopped fine, one fourth-pound grated cheese, season with red pepper. Cook spaghetti till tender, salt to taste. Add tomatoes, onions and cheese; stir together, let simmer one-quarter hour and it is ready to serve.—*Mrs. T. Forster.*

## SQUASH SOUFFLE.

Cut winter squash in pieces, remove the seed and stringy portion and pare. Place in a steamer and cook thirty minutes or until soft over boiling water. Mash and season to taste with butter, salt and pepper. To two cupfuls of mashed squash add gradually one cup cream, when well blended add the yolks of two eggs, well beaten, and the whites beaten till stiff and dry. Turn into a buttered baking dish and bake in a slow oven until firm.—*Mrs. T. Forster.*

## ESCALLOPED ONIONS.

Onions may be peeled easily and without discomfort if they are first covered for a few minutes with boiling water. After they are peeled, boil them for an hour in salted water, changing the water at least twice during that time. Drain the onions from the water, cut them in quarters (if they are large, divide them in eighths), and arrange them in a baking dish that can be sent to the table. Then pour white sauce over them, sprinkle with butter and seasoned bread crumbs and set them in the oven to brown. This makes a very toothsome and sustaining dish for hot weather.—*Mary J. Miller.*

## ESCALLOPED BEEF.

Small pieces roast beef, put into baking dish; cover with stewed tomatoes, then layer of cracker crumbs. Season with butter, pepper and salt. Repeat until dish is filled. Pour water or tomato juice over top. Bake.—*Mrs. Emma Robb.*

## ESCALLOPED ONIONS.

Boil onions till tender, then turn into colander to drain. Put layer of onions in pudding dish, season with salt, pepper and butter, then a layer of cracker crumbs on top. Pour in sweet milk, and bake till done.—*Carrie Ribble.*

## STUFFED SWEET POTATOES.

Bake six large well shaped potatoes, cut length-

wise, scrape out contents and to them add a generous quantity of butter, pepper and salt to taste, add a little cream or milk. When beaten light and smooth, refill shells heaping up roughly; brush over with butter and brown in a hot oven.—*Mrs. A. E. Spencer, Lakerille, Mich.*

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#### CORN-OYSTERS.

One pint grated corn, one egg well beaten, one cup flour, one-half cup butter or cream, one tablespoonful batter makes one oyster. Fry in hot butter.—*Mae Schoof.*

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#### POTATOES AND PEAS.

Fill a baking dish with alternate layers of sliced potatoes and cooked peas, (canned peas are nice), season each layer with salt, pepper and butter; pour milk over all and bake the same as escaloped potatoes. A few cracker crumbs are nice sprinkled with each layer.—*Ella Butts.*

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#### MACCARONI AND CORN.

Fill a baking dish with alternate layers of cold cooked macaroni or spaghetti and corn, season each layer with salt, pepper and butter; pour milk to almost cover all and bake slowly in moderate oven.—*Ella Butts.*

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#### GREEN CORN OYSTERS.

Eight ears of good sized corn, score and scrape the corn from the hulls and add two well beaten eggs, a tablespoonful of salt and one of pepper; drop a spoonful of this batter in hot butter or olive oil and fry. If the batter is too thin on account of the corn being too milky, thicken with cracker crumbs. Brown both sides and serve hot. Canned corn will make it nice.—*Ella Butts.*

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#### POTATOES WITH CHEESE.

Dice cold-boiled potatoes, mix well with dressing, made of milk thickened with flour and well seasoned with salt, pepper and butter. Place in a basin and cover with grated cheese and lastly a layer of bread crumbs. Pour milk over, so it will not become dry and bake.—*V. T.*

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#### FRIED CABBAGE.

Shave the cabbage fine, keep sufficiently covered with water; let it cook down, add vinegar, butter, salt and pepper and let cook until it browns.—*Mrs. A. L. Nique.*



## PARSNIPS.

Steam, when nearly done, slice and fry in butter.—  
*Mrs. A. L. Nique.*

## BAKED BEANS.

Look over and wash one quart of beans, put in a kettle with an even teaspoonful soda; cover with cold water and let boil until tender. Drain. In an earthen jar put beans and pork, one-four cup molasses, pepper and salt to taste, cover with cold water and put in oven to bake.—  
*Mrs. A. L. Nique.*

## BAKED POTATOES WITH BACON.

Bacon on each potato half. Bake till tender and brown. These are delicious for breakfast.—*Mrs. M. Glover*

## CREAMED CARROTS.

Cut in small pieces, cook until tender, salt and pepper, good piece of butter, pinch of sugar, cup of sweet cream. Serve hot.—*V. L.*

## SCRAMBLED EGGS WITH TOMATOES.

Fry one slice of onion in two tablespoons of butter, three minutes, add one cup of canned tomatoes, one teaspoonful sugar, one-half teaspoonful salt, and a few grains cayenne; then cook four minutes. Add four eggs, slightly beaten, and cook until of a creamy consistency, stirring constantly and scraping from bottom of pan.

## POTATO PUFF FOR "WARMED-OVER" POTATOES.

Two cups mashed potato, stir in two tablespoons melted butter and beat to a cream; two eggs whipped light, one cup milk (or cream), salt to suit taste. Beat well together, turn into dish and bake in quick oven.—*Mrs. S. B. Robb*

## MEATS

## VEAL LOAF.

Two pounds veal, one pound beef, butter size of an egg melted, one egg, two tablespoons water; season with salt and a little pepper. Mix well and shape into a loaf. Roll a handful of crackers and roll the loaf in them, place in basin and pour over, two tablespoons melted butter. Bake one and one-half hours in moderate oven.—*Mrs. Jas. Montross.*

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## SALMON BALLS.

One can salmon, picked to pieces, two well beaten eggs, one cup crackers rolled fine, butter, salt to suit taste, cup rich milk. Mix all together, make in balls and fry in butter.—*Mrs. Elvira Townsend.*

## SOUFFLE.

Melt two tablespoons butter, and make a smooth paste with one and one-half tablespoons flour; add one cup milk and cook until thick. Take from the fire, add one-half cup bread crumbs, yolks of two eggs, beaten very light, one-half teaspoon salt, a little pepper, one cup meat, chopped fine and stiffly beaten whites of two eggs. Bake in a buttered pan until light brown on top. Grated corn and cheese or different kinds of meat may be used.—*Carrie Crawford.*

## SALMON LOAF.

Drain liquor off one can of salmon, chop fish fine; four eggs beaten light, four tablespoons melted butter, one-half cup of bread crumbs, beat crumbs in the eggs, season; add chopped parsley. Rub the butter into the chopped fish, then add the rest. Put into buttered moulds, steam one hour.

## SAUCE.

One cup milk, heated to boiling point, one tablespoon cornstarch, one tablespoon butter, rubbed together; add to thickened milk, liquor of salmon and one egg beaten light. Pour over fish.—*Mrs. Thos. Forster.*

## TOAD IN THE PUDDLE.

One pound of beef steak, ground; put layer in basin sprinkle with small bits of crackers and salt, pepper and butter. Continue this until all in, then put milk on to just cover it and bake one and one-half hours.—*M. C. Lave.*

## CHICKEN PIE CRUST.

Six cups flour, one and one-half cups lard, one and one-half cups sweet milk, three teaspoons baking powder, one teaspoon salt.—*Sarah Chamberlin.*

## SALMON LOAF.

One can salmon, two eggs, two tablespoons butter,  $\frac{3}{4}$  cup cracker crumbs, salt, pepper. Steam two hours.—*Clossie Gardner.*

## BEEF OR VEAL LOAF.

Two and a half pounds round steak,  $\frac{1}{2}$  pound fresh pork ground,  $\frac{1}{2}$  cup bread crumbs, two eggs, two tablespoons water, one teaspoon salt, pepper, one tablespoon butter. Have the oven hot and when the loaf has been in long enough to brown a little, pour over it one cupful boiling water and add butter on top.—*Mrs. Carrie Crawford.*

## TO POACH EGGS.

Sprinkle salt in water, in which you poach eggs, and they will not stick to bottom of dish in which they are cooked.—*Mrs. J. H. Butts.*

## ESCALLOPED SALMON.

Layer of salmon, one layer of rolled crackers, butter and pepper until filled. Cover with milk. Set in oven and bake until brown.—*Mrs. E. Hosner.*

## MEAT LOAF.

Two cups of chopped meat (cooked), one cup of cracker crumbs, two eggs, one and one-half cups sweet milk, salt, pepper and a little butter. Mix together and bake half an hour. When cold slice.—*Mrs. E. Hosner.*

## SAUSAGE.

Ten pounds pork, three tablespoons salt, two of pepper and two of sage.—*Mrs. E. Hosner.*

## CORNEB BEEF.

For one hundred pounds, four quarts of salt, four quarts of brown sugar, four oz. salt petre, two oz. ground pepper, one pint hot water. Let come to a boil.—*Lizzie Sine.*

## SALMON BALLS.

Remove oil and bones from one can of salmon, add two eggs, one and one-half dozen crackers rolled fine; form in balls and fry in butter until brown.—*Mrs. E. Hosner.*

## MEAT LOAF

One pound Hamburg steak, one cup cracker crumbs, one cup boiling water, one onion, butter size of an egg, one teaspoon of sage. Bake one hour.—*Mrs. E. Porter.*

## MEAT BALLS.

Take pieces of left-over meat, grind or chop; soak twice as much bread as meat. Mix together, add one egg, salt, and pepper to taste, a little chopped onion. Mix



into balls, roll in flour and fry brown.—*Flora Green.*

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#### MEAT LOAF.

One pound round steak, one egg,  $\frac{1}{2}$  cup of bread crumbs, one teaspoon salt,  $\frac{1}{4}$  teaspoon pepper, one cup of water,  $\frac{1}{4}$  cup of butter. Bake nearly an hour or until it cleaves from tin.—*Flora Green.*

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#### SPARERIB POT-PIE.

Cut the rib into small square pieces, cover with water and cook till tender. Pour off the liquor, cool and remove the fat. Put a layer of the ribs in the bottom of the pot; season with salt, pepper and a sprinkle of sage. Add a layer of thick slices of potato, then one of tiny baking powder biscuit. Pour in the strained liquor almost to cover, close tightly and cook for three-quarters of an hour before removing the lid. Thicken the gravy slightly and pour it over the meat.—*Mrs. Geo. Sugden.*

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#### FRANKFURTER SAUSAGES.

Chop very fine some pork, lean and fat, and a little lean beef, in the proportion of four pounds lean to one of fat. To a pound of this, season with a small half-ounce of salt, and a pinch each of red pepper, cloves and saltpetre. Mix very thoroughly; if not easy to mix, add a very little water.—*Mrs. Geo. Sugden.*

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#### PORK TENDERLOINS.

Use small tenderloins and have them split; prepare a dressing of bread crumbs, butter, little onion, etc., as for stuffing a turkey. Place this between the meat, and tie the ends together. Bake three-quarters of an hour. Cut strings, place on platter, and pour over it a sauce (hot), made of one glass currant jelly, melted with a large lump of butter. It is good, and has a flavor of game.—*Mrs. Thos. Forster.*

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#### JELLIED VEAL.

One or two knuckles of veal (about five pounds), cut and broken into small pieces, three pints water, three hard boiled eggs, two tablespoons minced onion, two small tablespoons minced carrot, one tablespoon minced parsley, six cloves, little thyme, one level teaspoon white pepper, two small tablespoons salt, juice of one lemon to taste. Put veal in water. Have onion, carrot, parsley, cloves, thyme and pepper in muslin bag and cook with veal. Skim carefully, cook slowly four hours. Remove veal and strain stock. When veal is cold, cut in small pieces,

all best parts, and add strained stock; add salt and lemon juice, simmer half an hour. Slice eggs, put alternate layers of veal and eggs in a mold. Keep in cold place four hours. Turn from molds and garnish.—*Mrs. Thos. Forster.*

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EGG OMELET.

Whites of three eggs beaten stiff, yolks beaten with one cup milk, three tablespoons cornstarch, one teaspoon baking-powder, add whites last and fry.—*Sarah Chamberlin.*

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PUFFED EGGS.

White of egg, beaten stiff, place yolk in center and bake in hot oven.—*Sarah Chamberlin.*

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ESCALLOPED EGGS.

Layer cracker crumbs, eggs, salt and pepper, cracker crumbs, one cup cream. Bake fifteen minutes.—*Mrs. Mark Chamberlin.*

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OYSTERS.

One pint oysters, one pint bread crumbs, two eggs. Mix, let stand one hour; fry.—*Luella Van Wagoner.*

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MEAT LOAF.

One pound meat, 2-3 teaspoon salt, one teaspoon pepper, one tablespoon butter, six crackers ground, pinch of sage, one cup water.—*Mrs. Sate Secord.*

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WHAT TO SERVE WITH MEATS.

- Roast beef—Grated horseradish.
- Roast Pork—Apple or cranberry sauce.
- Roast Veal—Tomato or mushroom sauce.
- Roast Lamb—Mint sauce.
- Roast Goose—Apple, cranberry or currant jelly.
- Fresh Salmon—Green peas, cream sauce.
- Corn Beef—Caper sauce, horseradish.
- Venison or Wild Duck—Black currant jelly.
- Lobster—Salad dressing.
- Sardines—Sliced lemon.
- Fish in general—Worcestershire sauce.
- Ham—Mustard.
- Boiled Beef—Horseradish.
- Rabbit—Black currant jelly.
- Pigeons—Mushroom sauce.
- Roast Mutton—Currant jelly.
- Roast Turkey—Chestnut dressing.



Roast Chicken—Sage dressing.

Cold Boiled Tongue—Olives stuffed with pimentoes.

Pork Sausage—Tart apple sauce.

#### CHICKEN SALAD (SOUTHERN.)

Boil a chicken till tender. Take off skin, take out all bones and fat. Chop and macerate. To do this you must stir well with the chopped chicken a mixture made in the following way: Three tablespoonfuls vinegar to one of oil, one-half teaspoon salt, one-tenth teaspoon pepper, beaten whites of two eggs. Beat well and mix thoroughly one hour before serving. When ready to serve chop three or four stalks celery into large pieces, mix with chicken (use silver fork). Put in salad dish garnished with either white celery tops or parsley. Pour mayonnaise on top and serve.—*Mrs. Thos. Foster.*

#### HARICOT OF LAMB.

Take shoulder and breast of lamb, wash well, put in kettle, cover with water, add one quart carrots cut in slices, one quart turnips cut in slices, three onions sliced. Stew all for two and a half hours with salt and pepper. If preferred meat can be browned first.—*Mrs. Thos. Foster*

#### BAKED FISH

For about a three pound fish, (I like trout best). Butter dripping pan. Salt the fish. Put on bits of butter, then add one teacup sweet cream. Paste often with the cream and bake about one and one-half hours or until done and the cream is used and nicely browned.—*Mrs. W. H. Kelly.*

## BREAD INTRODUCTION

Back of the loaf is the snowy flour.

Back of the flour the mill,

Back of the mill is the wheat and the shower,

The sun and the Father's will.

#### GRAHAM BREAD.

Three and one-half cups sour milk, one tablespoon shortening, three tablespoons brown sugar, one teaspoon of soda, one teaspoon baking powder, three cups Graham flour, one cup wheat flour.—*Sarah Chamberlin.*

## NUT BREAD.

One egg, one-half cup granulated sugar, one fourth cup sweet milk, four cups flour, one teaspoon salt, four teaspoons baking powder, one cup walnut meats. This makes a real stiff batter, put it in a well buttered tin and let stand one-half hour before putting in the oven. Then bake in a slow oven for one hour. Then remove from the tin and butter the top well.—*Mrs. J. F. Bernberger.*

## BISCUIT.

Two cups flour (no more). Four level teaspoons of baking powder, one heaping tablespoon of lard, one-half teacup butter-milk, one-fourth teaspoon soda, use cold water for wetting. Mix with a fork till soft and handle lightly. Roll and cut. Bake in hot oven.

## BISCUIT.

One-half cup sour milk, one-fourth teaspoon soda two cups flour, one tablespoon lard worked in flour, if not wet enough use little cold water. This makes eight medium sized biscuits.

## SODA BISCUIT.

Three cups sour milk, one small teaspoon soda, one tablespoon boiling water, one-half cup lard and butter melted together, two teaspoons of baking powder in flour. Flour to make a nice dough. Bake soon.

## INDIAN LOAF.

Two cups Indian meal, one cup flour, two cups water, one-half cup molasses, one egg, one teaspoon soda and some salt. Steam two hours, then brown in oven.—*Clossie Gardner.*

## GRAHAM GEMS.

One cup butter-milk, two tablespoons sour cream, one egg, one tablespoon sugar, enough Graham flour to make a stiff batter.—*Sarah Chamberlin.*

## "DANDY BROWN BREAD."

Two and one-half cups Graham flour, one cup wheat flour, one-half cup corn meal, one cup molasses, one cup raisins, one teaspoon soda, two cups sour milk, one teaspoon salt. Steam two and one-half hours. Put in oven a short time to dry off.—*Clossie Gardner.*



## SNOW MUFFINS.

One pint flour, four tablespoons melted butter, one-fourth teaspoon salt, two teaspoons sugar, one cup sweet milk, two teaspoons baking powder. Bake in muffin tins.—*Clossie Gardner.*

## DROP DUMPLINGS.

One well beaten egg, add one cup water, one teaspoon baking powder sifted with enough flour to make a stiff batter. Drop by spoonful into boiling soup. Boil fifteen or twenty minutes.—*Mrs. V. T. Lakerille.*

## SOUR MILK GRIDDLE-CAKES.

Two and one-half cups flour, two cups sour milk, one-half teaspoon salt, one and one-fourth teaspoons soda, one egg. Mix and sift flour, salt and soda; add sour milk and egg well beaten. Drop by spoonful on a greased hot griddle; cook on one side. When puffed full of bubbles and cooked on edges, turn and cook other side. Serve with butter and maple syrup.—*Mrs. Thos. Forster.*

## TWIN MOUNTAIN MUFFINS.

One-fourth cup butter, three-fourths cup milk, one-fourth cup sugar, two cups flour, one egg, four teaspoons baking powder. Cream the butter; add sugar and egg well beaten; sift baking powder with flour and add to the first mixture alternating with milk. Bake in buttered gem pans twenty-five minutes.—*Mrs. Thos. Forster.*

## POTATO PANCAKES.

Three cups grated raw potato, two eggs, three table spoons of flour, one teaspoon soda in flour, salt.—*Mrs. J. F. Dernberger.*

The well-beaten white of an egg added to whipped cream helps to hold it up.—*Mrs. J. F. Dernberger.*

## SHORT CAKE.

One quart flour, one-half cup butter, one egg well beaten, three teaspoons baking powder, milk to make a stiff dough. Roll one inch thick.—*Mrs. E. Burns.*

## JOHNNY CAKE.

One egg, one-fourth cup sugar, two tablespoonfuls sour cream, two cups buttermilk, one teaspoonful soda, one teaspoonful baking powder, one-half teaspoonful salt, two cups corn meal, one cup wheat flour.—*Bess Curtis.*

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## GRAHAM BREAD.

One egg, one-half cup sugar, one-fourth cup shortening (lard or butter), two cups buttermilk, one tablespoonful molasses, one-half teaspoonful ginger, pinch of salt, two cups Graham flour, one cup wheat flour. Bake forty-five minutes.—*Bess Curtis.*

## OLD FASHIONED JOHNNY CAKE.

One cup corn meal, one cup white flour, one cup sour milk or cream, one egg, one-half cup sugar, butter the size of an egg, a pinch of salt, one fourth teaspoonful soda mixed with the sour milk, two teaspoonsful baking powder. Mix the butter and egg then the sugar, then the milk, and lastly the flour with the baking powder sifted through it.—*Mrs. Thos. Forster.*

## CREAM BISCUIT.

One quart flour, one-half teaspoonful soda in a little water, one-half teaspoonful salt. Stir in quickly one-half pint thick sour cream. Handle very lightly. These can be made with thick sweet cream and no shortening, using four heaping teaspoonsful baking powder instead of soda.—*Mrs. Thos. Forster.*

## SPANISH BUNS.

One and one-half cup sugar, three-fourths cup butter, one cup sweet milk, five eggs (keep four whites for icing), three teaspoons baking powder, one teaspoon ground cloves, one teaspoon allspice, one and one-half teaspoons cinnamon, one-half nutmeg. Bake in dripping pan. Cut in squares, dip in icing. Icing, one and one-half cups sugar. Cook to thick syrup, beat in whites of eggs.—*Mrs. A. L. Hartness.*

## GINGER BREAD.

One cup butter, one cup sugar, one cup molasses, one cup sour cream, one cup raisins, three eggs, three cups flour, one-half teaspoonful soda, one teaspoonful cloves, one teaspoonful cinnamon, two teaspoonsful ginger.—*Mrs. Thos. Forster.*

## NUT LOAF.

Ten cents of walnut meats, one cup sugar, two cups flour, one cup canned milk and two teaspoons baking powder, salt. Let raise before baking.—*Alice Shaw.*

## CORN BREAD.

Two cups sour milk,  $\frac{3}{4}$  cup molasses, two cups of

corn meal, 1  $\frac{1}{2}$  cups flour, small tablespoon of soda, dissolved in sour milk, salt. Steam three hours. To be eaten hot.—*Mrs. Wm. Gladdin.*

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JOHNNY CAKE.

One egg, 2 cups buttermilk,  $\frac{1}{2}$  cup drippings,  $\frac{1}{2}$  cup sugar (1 or 2 tablespoons molasses), a teaspoon soda, and a little salt. Make a batter with corn meal and wheat flour.—*Mrs. O. J. Snyder.*

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DUMPLINGS.

To one cup of milk, 2 teaspoons baking powder, pinch of salt. Stir as thick as you can with a spoon, so it will drop freely from spoon into the broth. Have broth boiling hot and boil 20 minutes.—*Mrs. H. C. Curtis.*

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SODA BISCUIT.

Put three cups flour, three heaping teaspoons of baking powder, one level teaspoon of salt, one large heaping tablespoon of lard, in a mixing bowl. Mix all together very smooth. Dissolve one level teaspoon of soda in one and one-half cups of rich butter-milk. Add to the above. This will make about fifteen biscuits.—*Mrs. Ida Arnold.*

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RUSK.

One pt. bread sponge, 1 pt. sweet milk, 1  $\frac{1}{2}$  cups sugar, 2 eggs, 1-3 cup of butter. Mix stiff with flour, let rise until light, then put in bread-pan, and mould in hard loaf. Let rise again, and when light, mould like biscuit. Bake about 20 minutes.—*Erangeline Ribble.*

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STEAMED GRAHAM BREAD.

Two cups sour milk, 1 teaspoon soda, a little baking powder, 1 tablespoon lard, 2 tablespoons sugar, a little molasses, 1 cup white flour, a little salt. Stir stiff with Graham. Steam 1  $\frac{3}{4}$  hrs.—*Mrs. W. J. Neely.*

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BAKING POWDER BISCUITS.

One qt. flour, 2 heaping tablespoons of lard, 1 tablespoon salt, 2 heaping teaspoons baking powder. Sift powder, salt and flour in bowl. Mix in lard until like meal. Add enough sweet milk to make soft dough, about 1 pt. usually.—*Mrs. A. L. Nique.*

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DUMPLINGS.

One-half teaspoon of salt, 1 cup sweet milk, 2 teaspoons of baking powder. Stir stiff with flour; cook 20 minutes.—*Blanche Porter.*



## JOHNNY CAKE.

One egg,  $\frac{1}{2}$  cup sugar, 2 tablespoons melted shortening, 2 cups butter-milk, 2 cups meal, 1 cup flour, 1 teaspoon soda, salt.—*Vira Frick.*

## BROWN BREAD.

Three cups Graham flour, 1 heaping tablespoon brown sugar,  $\frac{1}{2}$  cup molasses, 2 cups sour milk, or butter-milk, 2 teaspoons soda, some salt. Stir salt and sugar into the flour; add molasses, then sour milk. Put soda in the molasses cup and moisten with a bit of boiling water and add last. Stir it in and put steaming immediately, steam three hours if in one basin. (Less time if in smaller ones). Can be baked in two loaves, but is not quite as good as tho' steamed.—*Mrs. Robb.*

## JOHNNY CAKE.

Three eggs,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar, 1 cup sweet milk, 1 cup corn meal, 2 cups flour, 3 teaspoons baking powder. Excellent.—*Mrs. Anna Campbell.*

## BISCUIT.

Two cups of butter-milk, 1 cup of cream, 1 level teaspoon of soda, 3 level teaspoons baking powder and little salt. Mix soft.—*Emma Smith.*

## JOHNNY CAKE.

One egg, one-half cup sugar, 2 cups of butter-milk, one-half cup cream, 1 teaspoon soda, half as much wheat flour as corn meal, salt. Stir soft.—*Emma Smith.*

## GRAHAM BREAD.

One cup sour milk, 1 cup sweet milk, two-thirds cup brown sugar, 1 egg, 1 tablespoon lard, 1 teaspoon soda, salt, 3 cups Graham flour, 1 cup wheat flour. Bake one hour in very slow oven.—*Mrs. Sate Secord.*

## DUMPLINGS FOR MEAT STEW.

One quart flour, a generous pinch of salt, two good teaspoons cream tartar, and one of soda, mixed well with flour; moisten with cold water to a good stiff dough. Drop in while stew is boiling and keep well covered for fifteen minutes. They were never known to fail.—*Mrs. H. F. Spencer.*

## GEM MUFFINS.

One pint sweet milk, 1 egg, flour to make a thin

batter, 2 teaspoons baking powder, a little salt.—*Jeanne Lusher.*

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BROWN BREAD.

One-third cup melted butter, one-half cup brown sugar filled up with molasses, 2 cups Graham flour, 2 cups white flour, 2 cups butter-milk, 1 cups raisins, nuts, 2 level teaspoons soda, 2 level teaspoons salt. Bake 1 hour.—*Jeanne Lusher.*

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NUT BREAD.

Two eggs, 1 cup sugar, 2 cups sweet milk, 1 teaspoon salt, 4 teaspoons baking powder, 1 cup of chopped nuts and 4 cups of flour. Let stand 40 minutes and bake 1 hour.—*Mary Ribble.*

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GOOD TEA BISCUIT.

One egg, 5 tablespoons of melted butter, 1 cup sweet milk, 3 teaspoons of baking powder. Stir fairly stiff. Bake in drop cake tins.—*Mrs. Ed. Porter.*

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BROWN BREAD.

One scant cup sugar, two tablespoons molasses, one large spoon shortening, three cups sour milk, two teaspoons soda, salt, one-half cup white flour, and enough Graham to make a soft dough. Bake in moderate oven.—*Mrs. A. E. Spencer, Lakeville.*

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CHICKEN PIE CRUST OR SHORTCAKE.

Two cups flour sifted with 3 teaspoons baking powder, 6 tablespoons melted butter, stir well in flour, 1 cup sweet milk, 1 egg. Bake 20 minutes in moderate oven.—*Mable Nelson.*

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GRAHAM GEMS.

One cup buttermilk or milk, 3 tablespoons shortening melted, 1 egg, one-third cup sugar, one-fourth cup molasses, one-half teaspoon soda. Stir stiff with sifted Graham.—*Mable Nelson.*

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TEA BISCUITS.

One pint flour, 3 level teaspoons baking powder, one-fourth teaspoon salt, 1 level tablespoon lard or butter, 1 cup milk. Stir baking powder, salt and flour together; rub into the shortening and then the milk. Roll out and bake in a hot oven.—*Mable Nelson.*



## OATMEAL GEMS.

One-fourth cup milk, 1 egg, one-half cup flour, one-half teaspoon salt, 1 one-half teaspoon baking powder, 1 level teaspoon sugar, 1 level tablespoon shortening.

## CREAM MUFFINS.

Two cups flour, one-fourth cup sugar, 1 tablespoon butter, 1 heaping teaspoon baking powder, 2 cups cream, 2 eggs. Drop in buttered muffin molds and bake quickly.

—*Mrs. T. Shoemaker.*

## GRAHAM BREAD.

Two cups buttermilk, one-half cup wheat flour, 2 one-half cups Graham flour, 3 tablespoons melted lard, 3 tablespoons sugar, 3 tablespoons molasses, 1 teaspoon soda, one-half teaspoon salt, nuts or raisins. Put into covered tin cans and bake 40 minutes.—*Mrs. T. Shoemaker.*

## STARTER BREAD.

Two large potatoes, 4 heaping tablespoons sugar, 1 teaspoon salt, 1 qt. cold water. Stir in 1 pt. of starter. Take starter out and put in a cool place.—*Ida Arnold.*

## CAKE

## GRANDMOTHER'S SEED CAKE.

One and a half cups sugar, two large tablespoons shortening, two eggs, beat well until creamy. Then put in one cup thick sour cream, and one teaspoon soda, two and a half cups flour, two or three pieces of candied peel cut fine, two level tablespoons of caraway seeds. Beat all well; put in a greased tin. Bake as a loaf cake in slow oven.—*Mrs. T. Forster.*

## 1, 2, 3, 4 CAKE.

Three-quarters cup butter, two cups sugar, three cups flour, six level teaspoons baking powder, one cup milk, four eggs, vanilla flavoring. Mix and sift flour and baking powder. Beat whites and yolks of eggs separately. Cream butter, add sugar; cream these together. Then add yolks. Add milk and flour alternately, then flavoring and whites of eggs beaten stiff. Bake as layers or patties in a large sheet and cut in cubes. Add nuts and raisins for a loaf cake, and add chocolate for a marble cake.—*Mrs. F. Forster.*

## EGGLESS ERUIT CAKE.

One cup brown sugar, 1 cup sour milk, 1 cup raisins, 2 cups flour, 1 tablespoon of melted shortening, 1 teaspoon soda, spices to taste, extract of lemon.—*Eva Miller*.

## FEATHER CAKE.

One teaspoon baking powder in 1 cup of flour, 1 scant cup sugar, one-half cup sweet milk, 1 egg, 3 tablespoons melted butter. Put all together; then stir briskly for a few minutes; then add seasoning and stir again and bake.—*Eva Miller*.

## ONE EGG MUFFINS.

Three and one-half cups flour, 1  $\frac{1}{2}$  cups milk, 1 teaspoons baking powder, 3 tablespoons melted butter, 1 teaspoon salt, 1 egg, 3 tablespoons sugar. Mix and sift dry ingredients; add gradually milk, egg well beaten, and melted butter. Bake in buttered gem pans twenty-five minutes. If iron pans are used they must be previously heated. This recipe makes thirty muffins.

## FRUIT CAKE.

One pound sugar, one pound butter, one and a half pounds flour, four pounds raisins, one pound currants, one pound citron, three-quarters cup molasses, half gill brandy, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice, one nutmeg, - teaspoon soda, 8 eggs. Nuts if desired.—*Mrs. T. Forster*.

## MOLASSES SPICE CAKE.

One egg, one-half cup brown sugar, one-half cup molasses, one-half cup butter, one-half cup sour milk, one small teaspoon of soda, spices, (one-half teaspoon of each), flour to make medium batter. Bake in slow oven.—*J. B. Spencer*.

## WHITE CAKE.

Whites of two eggs beaten, 1 cup sugar, 1 tablespoon butter, 1 cup sweet milk, 2 teaspoons baking powder, 2 cups flour, extract.—*Blanche Frick*.

## WHITE CAKE.

One cup sugar, one-half cup butter creamed together, 1 cup sweet milk, 2 teaspoons of baking powder in two cups flour. Add the beaten whites of 4 eggs.—*J. B. Spencer*.



## CHEAP FRUIT CAKE.

Two-thirds cup brown sugar, fill up with molasses, 4 tablespoons of shortening, 1 cup sour milk, 2 cups of flour or little more if necessary, 1 cup of fruit, 1 teaspoon soda, 1 teaspoon salt, spice to taste.—*Clossie Gardner*.

## SOFT GINGER CAKE.

One cup brown sugar, 1 cup molasses, 1 cup butter-milk, 1 egg, scant one-half cup shortening, 1 full teaspoon soda, 2 cups flour, teaspoon salt, ginger and cinnamon. Bake in shallow tins.—*Clossie Gardner*.

## LAYER CAKE.

Two eggs, 1 cup sugar, one-half of butter, 1 cup sweet milk, 2 teaspoons baking powder in two cups flour. Flavor to taste. Will make three layers.—*J. B. Spencer*.

## DROP MOLASSES COOKIES.

Two eggs, 1 cup brown sugar, one-half cup molasses, one-half cup shortening, two-thirds cup sour milk, 1 heaping teaspoon of soda, 1 teaspoon ginger and cinnamon. Flour to make a medium batter to drop from spoon. Bake in moderate oven.—*J. B. Spencer*.

## EGGLESS CAKE.

Two cups brown sugar, one-half cup shortening, 2 cups buttermilk, 2 cups raisins, 2 teaspoons soda, 1 teaspoon cinnamon, allspice and nutmeg, flour.—*Mrs. Fred Beardsley*.

## ICE CREAM CAKE.

Two and one-half cups sugar, one-half cup butter, 1 cup milk, 3 cups flour, 3 teaspoons baking powder, flavoring to suit.—*Mrs. Ora Reaver*.

## BUTTERMILK CAKE.

Two cups brown sugar, one-half cup of shortening, 2 cups buttermilk (thick), 2 teaspoons soda, 2 cups of raisins chopped fine, flour.—*Mrs. Ora Reaver*.

## SURE SPONGE CAKE.

Four eggs beaten hard,  $1\frac{1}{4}$  cups sugar, 2 cups flour, 2 teaspoons baking powder. Put in the flour, then one-half cup cold water.—*Clossie Gardner*.

## BRAMBURY TARTS—FILLING.

One cup raisins, 1 cup sugar, 1 teaspoon lemon, pinch salt.—*Tena Hodges*.

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### HARMONY TOILET ARTICLES



## GINGER BREAD.

One cup molasses, one-half cup shortening, 1 cup hot water, 1 teaspoon soda, 1 teaspoon ginger, 1 cup sugar, 2 1/2 cups flour, 2 eggs.—*Nettie Davis.*

## PORK CAKE.

One pound fat salt pork, chopped fine, one-half pint boiling water (pour over pork), 2 cups sugar, 1 pound raisins, 1 cup molasses, one-fourth citron, 1 pound currants, 1 teaspoon soda, cloves, nutmeg. Bake slowly.—*Mrs. A. L. Hartness.*

## FRUIT CAKE.

One pound brown sugar, 3 pounds butter, 1 pound flour, 8 eggs, 2 pounds raisins, 2 pounds currants, one-fourth pound citron, one-fourth pound orange peel, 1 lb. figs, 1 pound almonds, 2 teaspoons cinnamon, 1 teaspoon each of cloves, mace, vanilla, lemon, 1 nutmeg, one-half cup brandy or one-half cup coffee with 1 tablespoon of soda in it.—*Tena Hodges.*

## WHITE CAKE.

One cup sugar, one-half cup butter, whites of 3 eggs, 2 and one-half cups of sweet milk, 1 and one-half cups of flour, 1 teaspoon vanilla, 3 teaspoons baking powder. Bake in two layers.—*Tena Hodges.*

## GREEN APPLE-SAUCE CAKE.

One and one-half cups apple-sauce, 1 cup sugar, one-half scant cup butter, 2 teaspoons soda, one-half teaspoon cloves and cinnamon, 1 cup chopped raisins, 2 full cups flour, teaspoon salt.—*Clossie Gardner.*

## SILVER CAKE.

Two cups sugar, two-thirds cup butter and lard mixed, 1 cup of milk, beaten whites of 4 eggs, stirred in just before the flour, 2 heaping teaspoons baking powder, and one-fourth soda, sifted in the flour, 1 teaspoon lemon.—*Mary S. Miller.*

## MOLASSES LOAF CAKE.

One-half cup of sugar, one-half cup butter, 1 cup molasses, 1 teaspoon each of ginger, cloves and cinnamon, 2 teaspoons of soda put in 1 cup of boiling water, 2 1/2 half cups flour, 2 well beaten eggs, the very last thing. Not too hot a fire.—*Mary S. Miller.*

## APPLE FROSTING.

Beat the white of an egg to a stiff froth, add a

grated sour apple, and enough powdered sugar to thicken.  
—*Ruth Stoddard.*

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MAPLE FROSTING.

To a well beaten egg add powdered sugar enough to thicken, flavor with maple flavoring.—*Ethel Gladden.*

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MOLASSES CAKE.

One cup molasses, one cup hot water, one-half cup brown sugar, one-half cup shortening, two and one-half cups flour, one egg, two teaspoons soda, spices.—*Sarah C.*

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ANGEL FOOD.

Whites of 10 eggs beaten stiff, one and one-fourth cups sugar, one cup flour, one teaspoon cream tartar, flavor. Sift flour and sugar five times.—*Sarah C.*

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RAISIN PUFFS.

One-half cup butter, 1 cup milk, 1 cup chopped raisins, 2 cups flour, 2 tablespoons sugar, 3 teaspoons baking powder. Steam one-half hour in cups.—*Flora Green.*

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ROLL JELLY CAKE.

One cup flour,  $\frac{3}{4}$  cup sugar, 4 large well beaten eggs 2 teaspoons baking powder. Spread over tin about 12x16. Cover with jelly soon after taken from oven and roll.—*Mrs. W. H. Kelly.*

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SUNSHINE CAKE.

Into mixing bowl put two cups of flour, 1 cup sugar, 2 teaspoons baking powder; sifted all together. Into cup, put whites of two eggs, fill cup one-half full of soft butter, then fill remainder of cup with sweet milk. Flavor, pour all together and beat five minutes. Bake in layers or loaf.—*Mrs. Jas. Montross.*

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SOLID CHOCOLATE CAKE.

One-fourth bar Baker's chocolate, one-half cup sweet milk, yolk of 1 egg. Cook until smooth and shiny and when nearly cool add 4 tablespoons melted butter, 1 cup sugar, one-half cup sweet milk, 1 teaspoon soda, 1 and two-third cups flour.—*Tena Hodges.*

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HOT WATER CAKE—(NO EGGS).

Cream one-half cup sugar with one-half cup lard, add 1 cup molasses and 2 and one-half cups flour sifted with 2 scant teaspoons soda and one-half teaspoon each of nutmeg, cinnamon, allspice and cloves. Last of all add



1 cup boiling water. When properly made, this cake is as light as a feather.—*Mrs. V. T., Lakeville.*

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COCOA CAKE.

Cream one-half cup butter with 2 cups brown sugar, add 2 egg yolks and whites beaten separately, 1 cup of sweet milk in which dissolve 1 teaspoon soda, one-half cup powdered cocoa and 2 cups sifted flour. Bake in loaf.—*Mrs. V. T., Lakeville.*

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PLAIN FRUIT CAKE.

One cup brown sugar, 1 cup raisins; chop both together; 1 cup cold coffee, 1 ½ cups flour, 4 tablespoons of shortening, 1 teaspoon soda, one-fourth teaspoon nutmeg, 1 teaspoon cinnamon, one-half teaspoon cloves.—*Sarah C.*

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CANE FILLING.

Two cups sweet milk in a double boiler, cup sugar large, 3 tablespoons corn starch. When milk reaches boiling point, add corn starch wet up with a little cold milk. When cooled a little, spread between layers. Fill with cocoanut. This is fine.—*Elvira Townsend.*

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CHOCOLATE CAKE.

One-half cake of chocolate on 2 tablespoons of cocoa, 1 cup sweet milk, 1 ½ cups sugar, ½ cup shortening, 2 cups flour, 1 teaspoon baking powder, whites of 3 eggs beaten stiff.—*Sarah C.*

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NUT CAKE.

Two cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 3 eggs, 2 teaspoons baking powder, 2 cups any kind nut meats.—*Mary J. Miller.*

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WHITE CAKE.

Cream together, 1 cup sugar and a scant one-half cup of butter. Stir in 1 cup sweet milk. Add 2 cups flour containing 2 teaspoons baking powder. Stir until smooth, then add the whites of 3 eggs, well beaten.—*Mary Ribble.*

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ROLL JELLY CAKE.

Beat three eggs until light, then add 1 cup sugar, 1 cup flour, 2 level teaspoons baking powder, salt and lemon flavoring. Just before putting in tin, add one-half cup boiling water.—*Mary Andrews.*

## CHOCOLATE LAYER CAKE.

Two cups brown sugar, one-half cup butter, one-half cup sour milk, 1 teaspoon soda, 1 egg, 2 tablespoons cocoa dissolved in one-half cup of hot water, 1 teaspoon vanilla, 2 cups flour.

## SOFT FILLING.

Two tablespoons of cocoa dissolved in 1 and one-fourth cups boiling water, 1 cup white sugar, 1 teaspoon butter. Boil 1 heaping tablespoon corn starch dissolved in one-fourth cup of water, 1 teaspoon of vanilla. Boil until thick.—*Mrs. Eber D. Baza.*

## WHITE CAKE RECIPE.

One cup of sugar, 1 cup of sweet cream, 1 and two-thirds cups of flour, 1 and one-half teaspoons baking powder, 1 teaspoon vanilla, 1 egg.—*Mrs. Guy Allen.* L

## SPICE CAKE.

One cup of sugar, 1 cup raisins, 2 tablespoons lard, 1 teaspoon cinnamon, one-half teaspoon ginger, one-half teaspoon cloves, one-half teaspoon allspice, 2 cups of flour.—*Mrs. Guy Allen.*

## MOLASSES CAKE.

One-half cup shortening, one-half cup sugar, 1 cup molasses, creamed together; 1 cup of boiling water and 2 rounding teaspoons of soda, 1 teaspoon each of ginger and cinnamon, one-half teaspoon each of cloves and nutmeg, two and one-half cups of flour, 2 eggs beaten up and stirred in lightly at last.—*Mrs. Eber D. Baza.*

## OATMEAL CAKES.

Two eggs, 1 cup shortening, 1 cup brown sugar, 1 cup raisins, cooked a few minutes in 1 cup water; 2 cups rolled oats, 2 cups flour, one-half cup walnut meats chopped fine, 1 large teaspoon cloves, 2 large teaspoons cinnamon, 1 large teaspoon soda and salt. If not thick enough to drop from teaspoon add more flour.—*Mrs. W. H. Kelly.*

## MANY CAKES FROM ONE.

One and one-half cups flour, 1 cup sugar, 1 teaspoon baking powder, a little salt, mix well while dry. Melt a piece of butter size of a walnut (in measuring cup), break in this one unbeaten egg; fill the cup with sweet milk. Pour this with the rest and beat rapidly one minute. Flavor to taste. This makes a good layer cake or loaf cake. Can add a tablespoon of chocolate for Devils Food, or a



cup shredded cocoanut, nut meats or fruit.—*Mrs. W. H. Kelly.*

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EVERY DAY LAYER OR LOAF CAKE.

Two eggs, 1 cup sugar, 2 tablespoons melted butter, 8 tablespoons sweet milk, 2 teaspoons cream of tartar, 1 of soda, flour, flavoring.—*Mary S. Miller.*

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YELLOW CUP CAKE.

One cup butter, one-half cup sweet milk, 1 and  $\frac{1}{2}$  cups flour, two-thirds cup sugar, 1 teaspoonful baking powder, one-half teaspoonful lemon extract.—*Sarah C.*

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SOFT GINGER BREAD.

One cup molasses, one-half cup brown sugar, one-half cup lard, 1 teaspoon ginger, 1 teaspoon cinnamon, with pinch of salt. Stir in 1 cup boiling water with 2 level teaspoons soda; add 2 and one-half cups flour. Beat smooth, then add 2 well beaten eggs.—*Mrs. S. D. Baker.*

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ICE CREAM CAKE.

To the whites of five eggs, add 2 cups sugar, 1 cup of butter, 1 cup of milk, 3 cups of flour and 3 teaspoons of baking powder. Bake in thin layers and use as a cream, to spread between, two and one-half cups of sugar, and one-half cup of water boiled together. Beat the whites of 3 eggs to a stiff froth and when the syrup will hair, pour it into the whites and stir as fast as possible. Flavor with lemon or vanilla and spread between the layers and over the top.—*Mrs. I. C. Chamberlin.*

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FRUIT CAKE.

One cup shortening, one-half cup molasses, 1 cup brown sugar, 1 cup cold coffee, 2 eggs, 3 cups flour, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon cinnamon, nuts and fruit to taste, 2 lbs. of raisins.—*Lucinda Porter.*

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FROSTING FOR CAKE.

One cup of sweet cream, 1 cup brown sugar, 1 cup ground nuts. Boil together.—*Mary S. Miller.*

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PLAIN WHITE CAKE.

Cream 1 cup sugar with one-half cup butter (scant), one-half cup sweet milk, whites of 4 eggs beaten stiff, 2 level teaspoons baking powder, 1 teaspoon lemon extract, 1 and one-half cups flour.—*Miss Elmer Prince. . . . .*

## CHERRY FILLING FOR CAKE.

White of 1 egg, 1 cup sugar, two-thirds cup canned cherries without the juice. Mix and beat until stiff.—*Mrs. Emma Robb.*

## MOLASSES DROP CAKES.

One cup molasses, 1 egg, one-half cup butter melted, 2 teaspoons ginger, 1 cup sugar, one-half teaspoon salt, 2 teaspoons soda, 4 cups flour, 1 cup hot water. Mix molasses, butter and sugar; add soda, beat well and add water, well beaten egg, flour sifted with ginger and salt. Drop by spoonful on a greased pan. Bake ten to fifteen minutes in a hot oven.—*Warena Hartness.*

## EGGLESS CAKE.

One cup sugar, 1 cup sweet milk, 2 cups flour, 2 teaspoons baking powder, seasoning. Beat well and lastly add 5 tablespoons of melted butter.—*M. C. L.*

## DARK CAKE.

Two cups brown sugar, 1 cup molasses, 1 cup butter, 2 cups chopped raisins, 1 cup sour milk, 2 teaspoons soda, 3 eggs, 5 cups flour, 1 tablespoon cloves, 1 tablespoon cinnamon, 1 teaspoon allspice and 1 small nutmeg.—*Bess Curtis.*

## SPICE CAKE.

One and one-half cups sugar, 4 tablespoons melted butter, 2 eggs, 1 cup buttermilk, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon cinnamon, 2 cups flour.

## MARBLE CAKE.

(*Light.*)

One and one-half cups sugar, one-half cup butter, 1 cup sweet milk, 2 1/2 cups flour, 2 teaspoons baking powder, whites of 4 eggs.

(*Dark.*)

One cup brown sugar, one-half cup molasses, one-half cup butter, one-half cup sour milk, two and one-half cups flour, 1 teaspoon soda, yolkes of 4 eggs, all kinds of spices.—*Nettie Davis.*

## SPONGE OR ROLL JELLY CAKE.

Three eggs, 1 cup sugar, 1 teaspoon water, 1 cup flour, 1 teaspoon baking powder, 1 teaspoon lemon essence.—*Nettie Davis.*



## DRIED APPLE CAKE.

Two cups of dried apples (stew enough to cut easily), chop about as fine as raisins and boil in 2 cups of molasses until preserved; then drain off the molasses for the cake, 2 eggs, 1 cup butter, 1 cup sour milk, 1 cup sugar, 1 teaspoon soda, 2 teaspoons allspice, 4 cups flour and a little baking powder; add apples last.—*Nettie Davis.*

## WHITE CAKE.

One and one-half cups sugar and 3 tablespoons butter creamed together, 2 and one-half cups sifted flour, 2 teaspoons baking powder, 1 cup sweet milk, pinch of soda, beaten whites of 3 eggs, seasoning.—*Mrs. Edward Burns.*

## FRUIT CAKE.

One cup sugar, 4 tablespoons melted butter, 1 cup buttermilk, 1 cup raisins, 2 cups flour, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon soda, one-half teaspoon cloves.—*Mrs. Wm. S. Cadden.*

## APPLE-SAUCE CAKE.

One cup sugar, one-quarter cup butter, one salt-spoon salt, one-half teaspoon cloves, one teaspoon cinnamon, a little nutmeg, one cup raisins, one teaspoon soda dissolved in a little warm water; one cup apple-sauce which has not been sweetened, two cups flour, one teaspoon baking powder. Cream together sugar and butter; add salt, cloves, cinnamon, nutmeg and raisins. Stir the soda into the apple-sauce and add to the whole; then the flour and baking powder. Bake in a slow oven in a loaf tin forty-five minutes or longer.—*Mrs. Thos. Forster.*

## DEVIL'S FOOD CAKE.

One and one-half cups sugar and one-half cup butter creamed together, 3 eggs, one-half cup sour cream, one-half cup hot water, one-half cup grated chocolate, two and one-half cups flour (small), 1 teaspoon soda, vanilla; after creaming butter and sugar add yolks of eggs; then chocolate dissolved in hot water and most of the flour. Beat vigorously, then add sour cream and soda, beaten whites of eggs and rest of flour.—*Mrs. E. Burns.*

## ONE EGG CAKE.

One-half cup butter, 1 cup milk, 1 cup sugar, 2 cups flour, 1 egg beaten separately, 4 teaspoons baking powder, 1 teaspoon vanilla, cream butter, add sugar; cream again and add the beaten yolk. Sift the baking powder with flour, add milk and flour alternately to the mixture;

flavor, beat well, fold in the beaten whites. Bake in a greased pan thirty to forty minutes.—*Warena Hartness.*

#### LEMON FILLING FOR CAKE.

One-half coffee cup of sugar, 1 tablespoon of butter, 1 egg, juice and grated rind of 1 lemon, 1 tablespoon of water. Beat all together and boil until it is of the consistency of jelly.—*Nettie Davis.*

#### MOCK ANGEL FOOD CAKE.

Sift together 4 times 1 cup sugar, 1 cup flour, 3 teaspoons of baking powder, a pinch of salt. Add 1 cup of boiling milk. Last fold in the whites of 2 eggs.—*Mrs. J. F. Dernberger.*

#### DEVIL'S FOOD.

One-half cup grated chocolate, one-half cup sweet milk and one-half cup sugar, boiled until thick and cool; 1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sour milk (buttermilk if preferred), 1 level teaspoon soda dissolved in warm water and stirred into milk, 2 eggs, 2 cups flour. Stir in chocolate and beat well.—*Mrs. Thos. Forster.*

#### BAKER'S CHOCOLATE LOAF CAKE.

One-quarter cake Baker's chocolate, one-half cup sweet milk, 1 tablespoon butter (not melted), yolk of egg. Cook till thick, let cool and add 1 cup sugar, one-half cupful milk, 1 cup flour, 1 scant teaspoon soda.—*Mrs. Edward Burns.*

#### CHOCOLATE LAYER CAKE.

Two cups brown sugar, one-half cup butter, one-half cup sour milk, one egg, and one square of chocolate dissolved in one-half cup hot water, 2 cups flour, 1 teaspoon soda, 1 teaspoon vanilla.—*Ethel Prince.*

#### FILLING FOR CAKE.

One square of chocolate dissolved in 1  $\frac{1}{4}$  cups boiling water, 1 cup white sugar, 1 tablespoon butter. Boil all together and add 1 heaping tablespoon cornstarch dissolved in one-fourth cup cold water; add 1 teaspoon vanilla.—*Ethel Prince.*

#### PLAIN FRUIT CAKE.

One cup brown sugar, 2 eggs, 1 cup molasses, 1 cup shortening, 1  $\frac{1}{2}$  cups sour milk, 2 cups of chopped raisins, 1 cup of lemon peel, 2 teaspoons each of cloves and cinnamon, 1 teaspoon of nutmeg, 2 teaspoons of soda, 4 cups



of flour. Makes two small cakes.—*Mrs. Eber D. Baza.*

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LAYER CAKE.

One-half cup molasses,  $\frac{3}{4}$  cup sugar,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup cold water, 1 egg, 1 teaspoon soda (level), 1 tablespoon butter.—*Tena Hodges.*

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LAYER CAKE.

One cup granulated sugar, 1 tablespoon butter, cream together; 2 eggs beaten, 4 tablespoons milk, 5 tablespoons water, 2 cups flour, 2 teaspoons baking powder. Seasoning.—*Mrs. Ed. Burns.*

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FILLING FOR CAKE.

Put white of 1 egg in deep bowl, add 1 cup sugar, 1 cup red raspberries crushed and the juice drained off. Whip for one-half hour. If beaten long enough this filling will be stiff and light like whipped cream. It does not soak in the cake at all and is truly delicious.—*Mrs. Elvira Townsend.*

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MOLASSES CAKE.

One cup best New Orleans molasses, one-half cup shortening, 1 cup cold water,  $3\frac{1}{2}$  cups flour, 1 tablespoon soda, 1 tablespoon vanilla, 1 cup sugar, 1 egg.—*Mrs. W. H. Kelly.*

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ONE EGG CAKE.

Put in a mixing bowl one and one-half cups of flour, 1 cup of sugar, a pinch of salt, teaspoon of baking powder and mix together, dry. Melt in a measuring cup a piece of butter size of walnut; break into this an egg and fill cup with milk. Pour into mixing bowl and beat all together rapidly for a minute. Bake in hot oven.—*Alice Shaw.*

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PORK CAKE.

One lb. pork chopped fine, 1 lb. raisins chopped, 3 cups hot water turned over pork, then add 5 cups brown sugar. Let cool. Eight cups flour, 1 tablespoon soda, spices to taste, no eggs. Bake slowly.—*Mrs. S. N. Bachelor, Eva Miller's mother.*

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SPONGE CAKE.

Five eggs, 1 cup sugar, 1 cup flour,  $\frac{1}{4}$  teaspoon salt, grated rind and juice of one-half lemon. Beat yolks of egg till very light, add sugar gradually and beat ten minutes. Add flavoring and salt, fold in beaten whites, sift in flour carefully but do not stir. Put in a deep un-

greased tin and bake in moderate oven about 1 hr.—*War-ena Hartness.*

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SPICE CAKE.

Three eggs, 1  $\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sour milk, 1 teaspoon soda, 1 cup chopped raisins, 1 cup English currants, nutmeg, cinnamon, cloves. Thicken with flour.—*Mrs. Mark Hoard.*

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CREAM PUFFS.

One cup hot water,  $\frac{1}{2}$  cup butter, put butter and water on stove and when boiling stir in one cup of sifted flour. Stir to a smooth paste and when cool stir in 3 eggs, one at a time. Stir about five minutes. Bake in greased patty tins about 25 minutes in hot oven. This will make about 15 puffs. When cool fill with whipped cream, or lemon filling.—*Mrs. Mark Hoard, Grace Arnold.*

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BOILED ICING.

(Nice)

One cup sugar, one-fourth teaspoon cream tartar, one-fourth cup cold water. Boil together without stirring until it threads from spoon. Remove from fire and add lemon and vanilla. Pour this hot mixture over well beaten white of egg, stirring fast. Beat until thick and spread on cake.—*Mrs. S. D. Baker.*

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ORANGE FILLING FOR CAKE.

Juice and grated rind of 1 orange, 1 tablespoon cold water, 1 cup sugar. Put in double boiler; when scalding hot stir in yolk of 1 egg and just before taking from fire stir in the white, beaten. When cold place between the layers of cake.—*Nettie Davis.*

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PORK CAKE.

One cup chopped pork, 1 cup hot water on pork, 1 cup raisins, 1 cup sugar, 1 cup molasses, 1 teaspoon each of cloves and cinnamon, 1 egg, 1 teaspoon soda, flour.—*Grace Arnold.*

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RECIPE FOR SCRIPTURE CAKE.

Four and one-half cups of I Kings iv:22 (Flour), 1 cup of Judges v:25, last clause (Butter), 2 cups of Jeremiah vi:20 (Sugar), 2 cups of I Samuel xxx:12 (Raisins), 2 cups of Nahum iii:12 (Figs), 2 cups of Numbers xvii:8 (Almonds), 6 cups of Jeremiah xvii:11 (Eggs), 1 cup of Judges iv:19, last clause, (Milk), 6 tablespoons I Samuel xiv:25 (Honey), 2 teaspoons Amos iv:5 (Baking Powder),



a pinch of Leviticus ii:13 (Salt). Season to taste of II Chronicles ix:9 (Spice).

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## FRUIT CAKE WITH APPLES.

Cook thick 1 cup molasses, 3 cups chopped apples and 1 cup raisins. When cool add 2 cups sugar, two-thirds cup butter or lard, 1 cup buttermilk, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves, 1 teaspoon soda, flour necessary.—*Mrs. W. J. Neely.*

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## FRUIT CAKE.

One cup cream, 1 cup buttermilk, 1 and one-half cups sugar, 1 teaspoon soda, 1 teaspoon baking powder, 1 lb. raisins ground fine, 1 teaspoon each of cloves, cinnamon and allspice. This makes two cakes.—*Martha Arnold*

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## EGGLESS WHITE CAKE.

One cup white sugar, one and two-thirds cups flour and two teaspoons baking powder sifted all together twice. Then add 1 cup sweet milk, and beat well; add 4 tablespoons melted butter and beat well. Flavoring.—*Mrs. Jay Secord.*

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## ROLL JELLY CAKE.

Three eggs, 1 cup sugar, 1 tablespoon of cold water, 2 teaspoons baking powder, 1  $\frac{1}{4}$  cups flour, 1 teaspoon salt. Sift flour, salt and baking powder together. Bake in a hot oven. When done turn out on a towel and spread while hot with jelly and roll. Then roll towel around and let cool.—*Mrs. Peter Fink.*

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## CARAMEL CAKE.

Two cups of sugar, 1 cup of butter, 1 cup of sweet milk,  $1\frac{1}{2}$  cups of flour, 1 cup of cornstarch, whites of 5 eggs, 2 teaspoons baking powder. Flavor with vanilla. Stir well until smooth and bake in two long sheets.

*Filling*—One cup sugar, one-third cup water (scant), one-fourth cup butter, 1 teaspoon vanilla. Boil 5 minutes without stirring. Remove from fire and stir until white and creamy, but not too hard. Use haste in putting together. Chocolate may be added.—*Lizzie Lusher.*

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## APPLE SAUCE CAKE.

One cup sugar, one-half cup butter or lard, one cup apple sauce, two cups flour, two eggs, one cup raisins, one teaspoon soda, spices to taste.—*Mrs. A. E. Spencer, Lakeville.*

## SPONGE CAKE.

Two eggs (beat the yolks well with one-half cup sugar) then beat and add the whites with the other half cup of sugar, one and one-half cups flour sifted well with one teaspoon cream tartar and one-half teaspoon soda, and last one-half cup warm water, one-half teaspoon each of lemon and vanilla. Bake thirty-five minutes.—*Mrs. A. E. Spencer.*

## CAKE.

One cup sugar, 8 tablespoons melted lard, 1 cup sour milk, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon soda, one-half cup raisins, one cup flour, a little salt.—*L. E. S.*

## ROLL JELLY CAKE.

Beat 3 eggs light and add a scant cup sugar and a pinch of salt, 4 tablespoons hot water, 2 teaspoons baking powder in a heaping cup flour.

## SUGAR COOKIES.

Two cups sugar, two eggs, 1 cup sour cream, 1 cup butter and lard mixed, 1 teaspoon soda and 1 of baking powder. Nutmeg.—*Mrs. H. Westphal.*

## CHOCOLATE CAKE.

One-half cup sugar, one-half cup butter, two eggs, one-half cup cocoa, one-half cup hot water, one-half cup sour milk, 1 teaspoon soda, 2 teaspoons vanilla, 2 cups flour.—*Mrs. H. Westphal.*

## QUICK CAKE.

One scant cup sugar, 1 full cup flour, 1 teaspoon baking powder and salt, one-third cup soft butter, 2 eggs into cup and the rest milk.—*Mrs. H. Westphal.*

## DUTCH CAKE.

One cup sugar, two-thirds cup molasses, two-thirds cup buttermilk, 2 cups flour, 1 egg, butter size of an egg, 1 teaspoon soda. Bake in layers and fill with 1 cup sugar, two-thirds cup cream (sweet or sour), two-thirds cup whole raisins, 1 tablespoon flour. Cook thick.—*Mrs. W. J. Neely.*

## BUTTERMILK CAKE.

One cup white sugar, one-half cup shortening, 1 cup buttermilk, 2 cups flour sifted with 2 teaspoons baking powder and one-fourth teaspoon soda; one-fourth tea-



spoon nutmeg, 1 teaspoon lemon extract, one-half cup raisins.—*Harriet Dernberger.*

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HICKORYNUT CAKE.

One cup sugar, two-thirds cup sweet milk, 1 tablespoon butter, 1 egg, 1 ½ cups flour, 1 ½ teaspoons baking powder, flavor.

*Filling*—One cup thick sweet cream, 1 cup brown sugar, 1 cup hickorynut meats chopped fine. Boil until thick.—*Estell Elwell.*

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PORK CAKE.

One cup pork chopped fine, 1 cup raisins chopped fine, 1 cup boiling water turned on pork and raisins; 1 cup molasses, 1 cup brown sugar, 4 cups flour, 1 teaspoon soda, 1 teaspoon cloves and cinnamon, one-half teaspoon nutmeg, 1 teaspoon vanilla. Bake in pan.—*Estell Elwell.*

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CORNSTARCH CAKE.

Two cups sugar, 2 cups flour, 1 cup butter, 1 cup cornstarch, 1 cup sweet milk, 2 teaspoons baking powder and the whites of 6 eggs. Any flavoring desired.—*Ella Butts.*

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QUEEN CAKE.

Two lbs. sugar, 4 lbs. raisins, 2 lbs. currants, 2 lbs. flour, 1 teaspoon soda, one-half pint cream, 8 eggs, one-half pint wine, one-half pint brandy, 2 and one-half lbs. butter, 2 nutmegs, 1 tablespoon of orange peel or marmalade.—*Mrs. M. Glover.*

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SPONGE CAKE.

Three eggs beaten to a cream, 1 ½ cups sugar, one-half cup cold water, 2 cups flour, 2 teaspoons of baking powder. Flavor to suit taste with peel of one-half lemon rind grated. Beat hard for two minutes and bake thirty minutes in a quick oven.—*Mrs. M. Glover.*

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LAYER CAKE.

One and one-half cups white sugar, one-third cup butter, 1 cup milk, 2 ½ cups flour, 2 ½ teaspoons baking powder, 1 teaspoon vanilla, 2 eggs.—*Lula Dernberger.*

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PLAIN FRUIT CAKE.

Two full cups sugar, two-thirds cup shortening, 2 cups sour milk, 2 tablespoons molasses, 1 teaspoon soda in the milk, 1 egg, 1 cup raisins, 1 cup currants, 4 cups

flour, spices and lemon extract. This makes two loaves and keeps well.—*Nettie Davis.*

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SPICE CAKE (BAKE IN LOAVES).

One cup sugar,  $\frac{1}{2}$  teaspoon cloves,  $\frac{1}{2}$  cup butter, 1 cup seeded raisins, 1 cup sour milk,  $2\frac{1}{4}$  cups flour, yolk of 1 egg, 1 rounding teaspoon-soda,  $\frac{1}{2}$  teaspoon cinnamon.—*Lucy E. Sutphen.*

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GINGER CAKE.

One-half cup shortening, 1 cup sugar creamed together, cloves and cinnamon to taste, 1 cup molasses. Stir and add 1 cup boiling water, 1 heaping teaspoon soda. Stir and add  $2\frac{1}{2}$  cups flour, stir again and add 2 eggs beaten fine.

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PINEAPPLE MARMALADE.

One pineapple, 1 orange, 2 cups pieplant ground fine, 2 lbs. sugar. Cook slowly.—*Lizzie Sine.*

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ONE EGG CAKE.

One-half cup butter, 1 cup sugar, 1 egg, 2 cups flour, 1 cup sweet milk, 2 teaspoons baking powder. Mix well and bake in a hot oven.—*Mrs. M. Glover.*

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FRUIT CAKE WITHOUT EGGS.

One and one-half cups of brown sugar,  $\frac{1}{4}$  cup of butter, 1 cup of buttermilk, 1 cup of raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 cups of flour or more if needed. Bake in moderate oven. When done it will fall a little and yet be light. Fit for a king.—*Mrs. A. L. Nique.*

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CORNSTARCH CAKE.

Four eggs, 2 cups sugar, 1 cup butter, 1 cup sweet milk, 1 cup cornstarch, 2 cups flour, 2 teaspoons baking powder. Flavor to suit taste.—*Mrs. Anna Campbell.*

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RAISIN CAKE.

Cook one and one-half cups raisins 20 minutes; stew down to have one-half cup raisin liquor, one-fourth cup butter, three-fourths cup sugar, 1 egg, 2 teaspoons cinnamon, 1 teaspoon nutmeg, 1 teaspoon soda (in liquor), 2 cups flour.—*Mrs. W. J. Neely.*

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WHITE LAYER CAKE.

One cup sugar, one-half cup butter, two-thirds cup milk, 2 cups flour, 2 teaspoons Royal baking powder, 1



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teaspoon vanilla, whites of four eggs.—*Mrs. E. Hosner.*

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## EGGLESS FRUIT CAKE.

One cup brown sugar, half cup butter, one cup sour milk, one teaspoon soda, half teaspoon each of cinnamon, nutmeg and cloves; two cups flour, one cup of chopped raisins.—*Mrs. E. Hosner.*

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## PORK CAKE.

One lb. pork, 1 lb. raisins, 1 cup molasses, 1 pt. boiling water, 2 cups sugar,  $1\frac{1}{2}$  teaspoons soda, 2 teaspoons cream tartar. Spices.—*Lottie Ryman.*

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## SPONGE CAKE.

One cup sugar beaten one minute, 1 cup flour, beaten five minutes; one-half cup water. Beat one minute; 1 teaspoon baking powder and flavoring.—*Lottie Ryman.*

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## NUT CAKE.

Two cups flour, 1 teaspoon soda, 1 cup sugar, one-half cup butter,  $\frac{1}{2}$  cup sweet milk, 1 cup nuts, 2 eggs.—*Lottie Ryman.*

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## EXTRA NICE WALNUT OR HICKORYNUT CAKE.

Beat to a cream one-half cup of butter and one cup of sugar. Dissolve one-half cup of cornstarch in one-half cup of milk and add to butter and sugar. Then add 1 cup of flour with 1 teaspoon of baking powder and the whites of 2 eggs beaten stiff. At the last add one cup of chopped walnut meats and flavor with vanilla.

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## APPLE SAUCE CAKE.

One heaping cup of brown sugar, 1 scant half cup of butter, one and one-half cups of apple sauce, 1 heaping teaspoon of soda, 1 cup of chopped raisins, 2 cups of flour, 1 ~~teaspoon~~ teaspoon of cinnamon.—*Mrs. G. C. Allen.*

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## SPICE CAKE.

One cup of granulated sugar, 1 cup of buttermilk, one-third cup of shortening, one-half cup of raisins, 2 cups of flour, 1 teaspoon of soda, 1 teaspoon of cinnamon and small quantity of cloves.—*Mrs. Guy C. Allen.*

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## BLACK JOE CAKE.

Two cups brown sugar, 1 cup buttermilk, one-half cup each of lard and cocoa,  $2\frac{1}{2}$  cups flour, and 1 teaspoon soda dissolved in a little hot water. It seems very stiff

when put into pans but that is the way it should be.—*Mrs. F. L. Toles.*

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#### APPLE SAUCE CAKE.

One egg, 1 cup of sugar,  $\frac{1}{2}$  cup of shortening, 1 cup of apple sauce, with  $1\frac{1}{2}$  teaspoon of soda stirred in, spices,  $\frac{1}{2}$  cup of raisins (or canned cherries), 2 cups of flour.—*Dorothy Curtis.*

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#### FRUIT FROSTING.

White of 1 egg, 1 cup of granulated sugar, two-thirds cup raspberries without juice. Beat all together until it is stiff enough to spread on cake. This will cover three layers.—*Mrs. S. D. Baker.*

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#### ROLL JELLY CAKE.

To 3 well beaten eggs, add 1 scant cup sugar, 4 tablespoons of cold water and  $1\frac{1}{2}$  cups flour sifted with 2 teaspoons baking powder. Bake in long tin in a rather quick oven. Turn out and spread with jelly; roll up.—*V. L.*

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#### RICH POUND CAKE.

Cream  $\frac{3}{4}$  lb. butter with 1 lb. sugar. Add 7 eggs beating the yolks and whites separately and lastly add 1 scant lb. of flour sifted with 1 teaspoon of soda and 2 of cream tartar. Bake in a slow oven.—*Mrs. V. T.*

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#### CARAMEL FROSTING.

Two cups light brown sugar, water to moisten, boil until it hairs from spoon. Add butter size of hickorynut and 1 tablespoon cream or milk. Beat until creamy.—*Mrs. Edward Burns.*

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#### PORK CAKE.

One lb. pork (free from lean or rind), 1 pt. strong coffee, 4 cups brown sugar, 1 lb. raisins,  $\frac{1}{2}$  lb. citron or English currants, 6 cups flour, 1 tablespoon soda, 1 tablespoon nutmeg, 1 tablespoon cinnamon. Pour coffee over pork and let simmer on stove a few minutes before adding the rest. Chop citron fine and dredge the fruit with flour so it will not settle.

Put paper in bottom of tin and bake slowly in moderate oven. This makes one large loaf.—*Mabelle A. Toles*

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#### WALNUT CAKE.

One-fourth cup butter, 1 cup sugar, 2 eggs, 1 cup



milk, two-thirds cup chopped walnut meats, 2 heaping teaspoons baking powder, 2 cups flour.—*V. L.*

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COCOA CAKE.

One-third cup butter, 1 cup sugar,  $\frac{1}{2}$  cup cold water  $1\frac{1}{2}$  cups flour, 2 eggs, 2 teaspoons baking powder, 5 teaspoons cocoa. Vanilla.—*V. L.*

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ROLL JELLY CAKE.

One-half cup sugar, 2 eggs beaten well, 2 tablespoons of cold water,  $\frac{3}{4}$  cup unsifted flour, a pinch of salt, 2 level teaspoons of baking powder. Flavor with lemon and bake in quick oven.—*B. Porter.*

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CRUMB CAKE.

Two cups flour, 1 cup sugar,  $\frac{1}{2}$  cup butter, scant. Take out two-thirds cup of above mixture. To rest add 1 egg, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon each of cinnamon and nutmeg, 1 cup raisins, mix as little as possible. Put in tin. Spread over top the  $\frac{3}{4}$  cup of crumbs —*V. L.*

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FEATHER CAKE.

One cup of white sugar, 2 teaspoons melted butter, 1 egg, two-thirds cup milk, 2 even cups of sifted flour, 2 even teaspoons of baking powder. Flavor with lemon. Sift baking powder with flour.—*Mrs. H. C. Curtis.*

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ROLL JELLY CAKE.

Two-thirds cup sugar, 2 tablespoons melted butter, 4 tablespoons sweet milk, 3 eggs, 1 cup flour, 2 teaspoons baking powder. Grand.—*Mrs. Nique.*

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WHITE FROSTING.

One cup sugar, 4 tablespoons sweet cream. Boil until it will spin a thread and when nearly done add 1 cup of nut meats and vanilla flavoring.—*Mrs. H. C. Curtis.*

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PORK CAKE.

One cup salt pork free from lean chopped very fine, 1 cup boiling water, 1 cup sugar, 1 cup molasses,  $4\frac{1}{2}$  cups flour, 1 teaspoon soda,  $1\frac{1}{2}$  cups raisins seeded and chopped, 1 tablespoon cinnamon, 1 cup nut meats.—*Vira Erick.*

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SOUR CREAM CAKE.

One egg, 1 cup sugar, 2-3 cup sour cream, fill with

buttermilk, 2-3 teaspoon soda, 2 cups flour. Flavor with nutmeg.—*Mrs. Eli Frick.*

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SPICE CAKE.

One cup sugar,  $\frac{1}{4}$  cup shortening, 1 cup buttermilk, 1 teaspoon soda, 1 cup raisins, spices to suit taste.

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MUSTARD CATSUP.

One gallon tomatoes, half pound mustard, 2 red peppers, 1 quart vinegar, 1 pound brown sugar,  $\frac{1}{4}$  cup salt, 1 ounce whole allspice, 1 ounce black pepper, 1 ounce cloves and root ginger. Boil one hour.—*V. L.*

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FILLING FOR CAKE.

One cup sour cream, 1 cup sugar, 1 cup nut meats. Cook until thick.—*Mrs. A. L. Nique.*

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NUT FILLING.

One cup sugar,  $\frac{1}{2}$  cup milk, a little butter, nuts chopped. Cook until thick, or when tested in cold water it will form a soft ball.—*Mrs. A. L. Nique.*

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CARAMEL FILLING.

Two cups brown sugar,  $\frac{1}{2}$  cup milk, a little piece of butter. Boil until when tested in cold water it forms a soft ball, add vanilla.—*Mrs. A. L. Nique.*

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WHITE CAKE.

One and one-half cups sugar,  $\frac{1}{2}$  cup butter, 1 cup cold water, 3 cups flour, 2 teaspoons of baking powder, whites of 4 eggs, unbeaten.—*Mrs. H. C. Curtis.*

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## PIES

RAISIN PIE.

One-half package raisins cooked until tender, 1 cup sugar, 1 tablespoon butter, 1 tablespoon vinegar. Thicken with flour.—*Mrs. Edward Burns.*

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LEMON PIE.

Grate a little rind and the juice of 1 lemon and nearly 1 cup of sugar, butter size of a hickory nut.

Yolks of 2 eggs, 1 tablespoon of cornstarch, 1 cup boiling water. Mix together and then add to the above.



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Let cook until thick and put in baked crust using whites for frosting.—*Mrs. A. L. Nique.*

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## BANANA PIE.

Two sliced bananas, 1 cup of milk, yolks of 2 eggs,  $\frac{1}{2}$  cup sugar, 1 tablespoon of cornstarch or flour. Boil the custard and when cool pour into baked shell on the sliced bananas, and whip the whites for frosting.—*Mrs. Arnold L. Nique.*

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## RAISIN PIE.

One cup sugar, 1 tablespoon flour, 1 tablespoon butter,  $\frac{1}{2}$  cup ground raisins, 2 tablespoons vinegar, 1 cup water. Cook all together, then cool before putting into crust.—*Donna Curtis.*

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## APPLE CUSTARD PIE.

Make a very smooth apple sauce and to each cup of it, add 2 eggs beaten lightly and  $\frac{1}{2}$  cup fresh milk. Have shell of paste ready and fill with the custard. Bake without upper crust. If you want something extra nice you can put whip cream on top when you serve it.—*Mrs. J. F. Dernberger.*

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## CUSTARD PIE.

Two eggs,  $\frac{1}{2}$  cup sugar, 2 tablespoons flour, pinch salt, 1 pint of rich milk. Flavor with little grated nutmeg.—*Mrs. O. J. Snyder.*

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## ELDERBERRY PIE.

Put elderberries in a colander and throw boiling water over them. Let stand a few minutes to drain. Add 2 cups sugar, 2 tablespoons of flour and a little more juice of 1 lemon or vinegar to make quite tart.—*V. L.*

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## CREAM CHERRY PIE.

One cup sweet cream, 1 cup sugar, 1 tablespoon flour, little salt, yolk of 1 egg, 1 cup cherries (can use fresh same as canned ones). Do not bake crust before you put filling in. Beat white for top and brown.—*Grace Arnold, Mrs. Fred Beardsley.*

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## CHOCOLATE PIE.

One cup milk, 1 cup sugar,  $1\frac{1}{2}$  tablespoons chocolate,  $1\frac{1}{2}$  tablespoons flour, yolks of 2 eggs, whites beaten for top.—*Sarah C.*

## CHOCOLATE CUSTARD PIE.

Three eggs, 2-3 cup sugar, 2 tablespoons of cocoa or one square of chocolate melted, pinch of salt, flavor with vanilla. Add one pint of milk and bake in one crust.

## LEMON PIE.

Three-fourths cup sugar, 1 cup boiling water, 2 tablespoons cornstarch, 2 egg yolks, 3 tablespoons lemon juice, grated rind of one lemon, one teaspoon butter. Mix cornstarch and sugar; add boiling water stirring constantly. Cook two minutes; add butter, egg yolks, rind and juice of lemon. Line plate with paste same as for custard pie and turn in mixture, which has been cooked and bake until pastry is well browned. Cool slightly and cover with meringue. Then return to oven and bake meringue.—*J. C. Chamberlin.*

## BANANA PIE.

Beat the yolks of 2 eggs to a cream, with one-half cup of sugar. Peel and mash two large bananas or three small ones. Sift them and beat the eggs together with 1½ cups of milk, or enough for a large pie. Bake with one crust, and when done cover with a meringue made of two whites and two tablespoons of sugar. Serve cold.—*Mary J. Miller.*

## CREAM CHERRY PIE.

Yolks of 2 eggs, 1 cup sugar, 1 tablespoon of flour, 1 cup cherries, 1 cup sweet cream. Last put whites on top. Bake in under crust.—*Mrs. Mary Miller.*

## GREEN TOMATO PIE.

Slice tomatoes the night before and sprinkle with salt, in the morning drain off the liquor. Fill the pie with a layer of tomatoes, then a sprinkle of lemon juice and sugar and flakes of butter.—*Flora Green.*

## CHOCOLATE PIE.

One bar chocolate, 1 cup milk, 1 cup sugar, 2 eggs, 3 tablespoons flour or 2 of cornstarch. Beat yolks of eggs, sugar and flour to a cream; then add milk and chocolate. Bake crust first, then add the cooked filling and use the whites of eggs for frosting.—*Carrie Ribble.*

## RAISIN PIE.

One cup raisins (chopped), 1 cup sugar, 1 cup rich milk, 1 teaspoon of cinnamon, ½ teaspoon cloves. Bake with two crusts.—*B. Porter.*



## LEMON PIE.

Grate 1 lemon, mixing juice with grated rind; 1 cup cold water, 1 cup sugar, yolks of 2 eggs, a piece of butter size of egg, 1 thin slice of bread without the crust. Bake with under crust and when done beat whites of 2 eggs, add 4 tablespoons of sugar and a few drops of lemon. Spread over top and return to oven to brown.—*Eva Miller.*

## BUTTER SCOTCH PIE.

One cup brown sugar, 1 heaping tablespoon flour, 1 tablespoon of butter, yolk of 1 egg, 1 cup of sweet milk, flavor with vanilla. Mix all together and boil stirring constantly until thick. Put in baked crust and put whites of egg on top or whipped cream.—*Mrs. Ora Reaver, Mabel Beardsley.*

## LEMON PIE.

The juice and part of the grated rind of one lemon, 1 cup of sugar, 2-3 cup of water, the beaten yolks of three eggs, 2 tablespoons of flour, stirred in a little water. Bake in a quick oven. When done spread on the top the beaten whites of the eggs, sweetened a very little. Return to the oven and brown slightly.—*Lizzie Lusher.*

## BANANA PIE.

One pint milk, 2 tablespoons flour,  $\frac{1}{2}$  cup sugar, yolks of 2 eggs. Beat together and flavor with vanilla. Bake crust, put in layer of mixture and layer of sliced bananas and repeat until pie is full. Beat whites for top.—*Mrs. Ora Reaver.*

## MAPLE SYRUP PIE.

One cup maple syrup, 1 egg, 1 tablespoon flour, the juice of 1 lemon or 1 teaspoon of vanilla. Mix well together and bake with double crust.—*Mrs. J. F. Dernberger.*

## MOCK MINCE MEAT.

One pint of green tomatoes, 4 large apples chopped together very fine, 2 cups sugar,  $\frac{1}{2}$  lb. raisins, 1 cup molasses,  $\frac{1}{2}$  cup vinegar, 1 teaspoon cloves, cinnamon and salt. Boil all together  $\frac{1}{2}$  hour. Just before taking from the fire, stir in three tablespoons of flour wet in a little water. Can while hot.—*Margaret Arnold.*

## SOUR CREAM PIE.

One cup sour cream,  $\frac{1}{2}$  cup seeded raisins, chopped fine,  $\frac{1}{2}$  teaspoon cinnamon, 1 cup sugar,  $\frac{1}{4}$  teaspoon cloves

3 yolks of eggs, 1 white of egg. Bake like lemon pie, using the whites of two eggs, with two tablespoons sugar. Put on after pie is baked and brown in oven. If not liked that way, stir all three whites in together before baking.

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CUSTARD PIE.

Three eggs beaten well, 1 cup sugar, pinch of salt, nutmeg, 1 pt. milk. Mix all together and bake with one crust.—*Mrs. A. L. Nique.*

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MOCK CHERRY PIE.

One cup cranberries,  $\frac{1}{2}$  cup raisins, cut each in halves; 1 scant cup water, 1 cup sugar, 1 large tablespoon flour, 1 teaspoon vanilla. Bake with double crust.—*Mrs. J. F. Dernberger.*

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CREAM PIE.

Bake crust first. One pt. milk, 2 eggs,  $\frac{1}{2}$  cup sugar, pinch of salt, 2 tablespoons cornstarch. Use whites for frosting. Season to taste.—*V. L.*

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MINCE MEAT.

Three bowls meat, (beef is best), five of apples, one of molasses, one-half of butter, two of raisins, five of sugar, one of boiled cider, two tablespoons each of cinnamon, nutmeg and cloves, one each of salt and black pepper, juice and grated rind of three lemons. Chop meat and apples fine and boil about two hours; if too thick thin with some of the liquor the meat was boiled in. This makes about two gallons. I usually add two or three more bowls of apples and can it while hot. But it keeps well a long time without.—*Mrs. W. H. Kelly.*

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MOCK MINCE MEAT.

Twelve cups chopped apples, 4 cups sugar, 3 cups raisins, 1 tablespoon cinnamon,  $\frac{1}{2}$  tablespoon cloves,  $\frac{1}{2}$  tablespoon nutmeg,  $\frac{1}{2}$  tablespoon allspice,  $1\frac{1}{2}$  cups vinegar or boiled cider, 4 cups water. When nearly cooked add  $\frac{3}{4}$  cup butter and 2 cups jelly. A very good cake may be made by using the mince meat in place of apple sauce. This is my recipe; 1 1-2 cups sugar,  $1\frac{1}{2}$  cups mince meat,  $\frac{1}{4}$  cup butter, 1 teaspoon soda,  $\frac{1}{2}$  cup nut meats, 2 cups flour. Bake in a slow oven for 45 minutes.—*Mrs. E. Curtis.*

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RAISIN PIE.

One cup chopped raisins, 1 cup buttermilk, 2-3 cup sugar. Put on stove and heat until slightly warm. Put



in pie dish and bake with two crusts.—*Evangeline Ribble.*

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BUTTERMILK PIE.

One egg, 1 cup sugar, 1 cup raisins, butter size of egg, spices. Stir well, then add 1 cup buttermilk. Bake with two crusts.—*Mae Schoof.*

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LEMON PIE.

Three eggs, 1 cup sugar, 1 lemon, 1 tablespoon flour, cup hot water, butter size of hickorynut. Take the whites of 2 of the eggs for frosting.—*Mrs. J. H. Butts.*

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LEMON PIE.

One lemon, 1 cup chopped raisins, 1 cup cold water, 1 tablespoon flour, 1 cup sugar. Bake with two crusts.—*Eva Miller.*

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PIEPLANT PIE.

One cup of pieplant cut fine, fill the cup with cold water, 1 cup sugar, 1 tablespoon of flour, 2 eggs (whites of 1 for top). Cook all together and put in a crust that has been baked. Cover with white of one egg beaten, with 2 tablespoons of sugar and seasoned with lemon. Brown in oven.—*Eva Miller.*

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CUSTARD PIE.

Three eggs, 3 tablespoons sugar,  $2\frac{1}{4}$  cups sweet milk, a pinch of salt. Flavor with nutmeg.—*Allie M. Dernberger.*

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PUMPKIN PIE.

One scant cup pumpkin,  $\frac{1}{2}$  cup sugar, 1 tablespoon of molasses, 1 egg, 2 cups sweet milk,  $\frac{1}{4}$  teaspoon ginger,  $\frac{1}{2}$  teaspoon cinnamon, a little salt.—*Allie M. Dernberger.*

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PUMPKIN PIE.

Two eggs, 2 cups pumpkin, 1 cup sugar, 2 tablespoons flour, 1 pint hot milk, 1 teaspoon cinnamon, 1 teaspoon ginger,  $\frac{1}{2}$  teaspoon salt.—*Laura Layton.*

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RAISIN PIE.

Juice and grated rind of 1 lemon, 1 cup raisins, 1 cup sugar,  $\frac{1}{2}$  cup molasses, 2 tablespoons flour, 2 tablespoons butter,  $\frac{1}{2}$  teaspoon salt, 2 cups water. Cook a few minutes and cool before using.—*Laura Layton.*

## PUDDINGS

### SUET PUDDING.

(Equal to Plum Pudding.)

One cup suet chopped fine, 1 cup sweet milk, 1 cup molasses, 2 cups seeded raisins, 2 cups flour, 1 cup currants,  $\frac{1}{4}$  cup each of citron, lemon and orange peel, 1 teaspoon soda, cinnamon, cloves and nutmeg (each). Steam two hours. If not wanted so rich omit part of fruit.

*Sauce for above*—One heaping teaspoon cornstarch. Rub smooth in a little cold water in a teacup. Pour in slowly, stirring all the while, boiling water until cup is full. Add little salt and set on back of stove to keep hot. Then take 1 cup sugar and 1 egg, beaten until light in a quart bowl, then add hot starch stirring well. Flavor to suite taste. Can be used cold if liked.—*Mrs. Edward Burns.*

### GRAHAM PUDDING.

One and one-half cups of sour milk, 1 tablespoon butter,  $1\frac{1}{2}$  teaspoons soda,  $1\frac{1}{2}$  cups Graham flour,  $\frac{1}{2}$  cup wheat flour, 2-3 cup sugar, fruit to taste, a little salt. Steam  $1\frac{1}{2}$  hours.

*Sauce*—One cup sugar creamed with 2 tablespoons butter. Stir in 1 well beaten egg or whites of two eggs. Flavor to taste.—*Mrs. A. L. Stoddard.*

### STEAMED PUDDING.

One cup milk,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup butter, 2 cups flour, 1 cup raisins, 1 teaspoon soda. Steam 2 hours. Serve with whipped cream.

### DATE PUDDING.

Two eggs, 2-3 cup sugar, 3 tablespoons flour or dry bread crumbs, 1 cup of chopped dates, 1 cup nuts ground. Mix and bake  $\frac{1}{2}$  hour.—*Mrs. Ora Reaver.*

### GRAHAM PUDDING

Two cups Graham flour,  $\frac{1}{2}$  teaspoon soda,  $\frac{1}{2}$  teaspoon salt, 1 cup milk,  $\frac{1}{2}$  cup molasses, 1 cup fruit. Steam  $2\frac{1}{2}$  hours.—*Sarah Chamberlin*

### SUET PUDDING.

One and one-half cups molasses, 1 cup suet, 1 teaspoon soda, 1 tablespoon cinnamon, 1 tablespoon allspice,  $\frac{1}{2}$  teaspoon nutmeg, 1 cup raisins, 1 cup currants, 1 cup



sweet milk, a little salt and mix stiff. Steam 3 hours. I add candied lemon, orange and citron peel sometimes, about half of 5c. of each.—*Mrs. J. F. Dernberger.*

## LEMON PUDDING.

Butter an earthen dish, and strew stale or dry lady finger crumbs. Then make a lemon custard of one cup water, grated rind of 2 lemons, and juice of two, one cup sugar. Boil and stir into the mixture four well beaten yolks of eggs until it thickens. When cold pour over crumbs. Make a meringue of four beaten whites, four tablespoons sugar and brown in oven.

*Custard Sauce for same*—Three gills milk, yolks of four eggs, three tablespoons sugar, little salt, one-half teaspoon vanilla. Boil until it thickens.—*Mrs. Thos. Forster*

## FIG PUDDING.

One-half pound figs chopped fine, one-half pound suet chopped fine, one cup sweet milk, one cup brown sugar two large cups bread crumbs, two eggs, one teaspoon cinnamon, one-half teaspoon cloves. Steam three and one-half hours.

*Fairy Sauce for same*—Two whites beaten stiff, one cup powdered sugar, one-quarter cup hot cream, one-half teaspoon vanilla. Beat well.—*Mrs. Thos. Forster*

## ORANGE SHORT CAKE.

One egg, 1 teacup sugar, 1 tablespoon butter, 1 cup sweet milk, 2 teaspoons baking powder, 2 cups flour. Bake in dripper. Six oranges sliced fine, 1 cup sugar. Split cake, spread on oranges, cover and serve with whipped cream.—*Flora Green.*

## GRAHAM PUDDING.

One cup molasses, 1 cup sweet milk, 1 cup raisins, 2 cups Graham flour, 1 teaspoon soda, salt. Steam 3 hours.

*Sauce*—One cup sugar, 1 dessertspoon of flour, 1 heaping tablespoon butter, 1 tablespoon ginger and a little nutmeg.—*Mary Andrews.*

## SNOW PUDDING.

One pint boiling water, 2 tablespoons sugar, 3½ tablespoons cornstarch, pinch of salt. Cook until thick; then add whites of 3 eggs beaten stiff and beat into the pudding. Flavor with lemon.

*Sauce*—Yolks of 3 eggs, 1 cup sugar, 1½ cups milk, small piece of butter. Cook until thickens and pour over

pudding. Flavor with lemon; then set on ice or in cool place.—*Mrs. S. D. Baker.*

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BREAD PUDDING.

Three slices bread (soaked), 2 eggs, 1 cup sugar, 1 teaspoon cinnamon, butter  $\frac{1}{2}$  size of an egg, milk nearly 1 pt.—*Mrs. A. L. Nique.*

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CHERRY PUDDING.

One cup cream, 1 cup milk, 1 egg, 1 teaspoon of soda, 1 cup of fruit and flour enough for a thick batter, adding fruit last. Bake and serve with sugar and cream.—*Mary J. Miller.*

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CARROT PUDDING.

One cup grated carrots, 1 cup grated potatoes, 1 cup chopped suet, 1 cup sugar, 1 teaspoon soda dissolved, 1 teaspoon salt, 2 teaspoons cinnamon, 1 of allspice, 1 large cup raisins, 1 cup currants,  $1\frac{1}{2}$  cups flour large. Steam good two hours.

*Sauce for same*—Cream 1 cup sugar, 1 tablespoon flour, butter size of egg, nutmeg. Pour on boiling water and let cook up. Add brandy and a little vinegar or lemon.—*Vira Townsend.*

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TAPIOCA CREAM.

Soak over night 2 tablespoons tapioca in  $\frac{1}{2}$  cup milk. Bring 1 qt. milk to boiling point, beat together yolks of 3 eggs,  $\frac{1}{2}$  cup sugar, 1 teaspoon lemon or vanilla extract and stir in boiling milk. Let boil once, turn into dish. Spread on beaten whites of the eggs; sift sugar on top. Brown in oven and serve cold.—*Nettie Davis.*

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SOUR CREAM PUDDING.

One pint sour cream beaten till it foams, yolks of four eggs beaten with half cup of sugar, grated rind of half a lemon, three-quarters cup flour, one-quarter teaspoon baking soda, whites of four eggs whipped stiff and added last. Bake in a buttered dish. Serve with canned cherries.—*Mrs. Thos. Forster.*

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MARSHMALLOW PUDDING.

One cup cream, 2 tablespoons sugar, a few drops vanilla, 1 package of gelatin, 24 marshmallows,  $\frac{1}{2}$  cup of nuts. Soak gelatin in a little hot water. Whip the cream, add gelatin, sugar, flavoring, marshmallows and nuts. Place in a mold and chill. Serve with whipped cream.—*Mrs. Z. H. Curtis.*



## APPLE PUDDING.

Two eggs, 1 cup sour milk or buttermilk,  $\frac{1}{2}$  cup sour cream, a pinch of salt, and flour to make a stiff batter,  $\frac{1}{2}$  teaspoon of soda sifted with flour. Line pie dish with batter and fill up with apples; then cover with the remainder of batter. Bake until apples are tender. Serve with cream and sugar.—*Evangeline Ribble.*

## STEAMED PUDDING.

One egg, 1 cup sugar, 2-3 cup sweet milk, 3 tablespoons butter,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup raisins,  $\frac{1}{2}$  cup citron, 1 teaspoon soda, 1 teaspoon cream of tartar, 1 teaspoon cinnamon, a pinch of salt.

*Sauce*—One cup sugar, 3 tablespoons flour, 1 tablespoon butter, 3 cups boiling water, juice of 1 lemon.—*Mrs. Laura Layton.*

## SUET PUDDING.

One cup suet, 1 cup buttermilk, 2-3 cup molasses, 3 cups flour, 1 teaspoon soda, pinch of salt, cherries, raisins or currants. (Steam).

*Sauce*—One cup sugar, 2 tablespoons flour, 1 teaspoon cinnamon, wet with cold water; then pour on boiling water and let it simmer until it jellies.—*Grace Arnold.*

## PUFF PUDDING.

Two eggs, 1 cup cream, 1 cup buttermilk, 1 teaspoon soda. Stir stiff with flour and put in oven to steam.—*Mrs. J. Ryman.*

## SPICE CAKE.

Two cups brown sugar, 4 eggs (use the whites for frosting), 4 tablespoons of molasses, 1 cup butter, 1 teaspoon cloves, 2 teaspoons cinnamon,  $\frac{1}{2}$  teaspoon nutmeg, 2 teaspoons soda, 1 cup sour milk, 3 cups flour.—*Mrs. J. Ryman.*

## SUET PUDDING.

One cup of suet ground fine, 1 cup buttermilk, 1 cup molasses, 3 cups flour, 1 cup raisins, 1 teaspoon soda. Steam 2 hours and set in oven to dry off.—*Mrs. Mark Hoard*

## SUET PUDDING.

One cup suet,  $\frac{3}{4}$  cup molasses, 1 cup sweet milk, 1 cup raisins, 3 cups flour, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon salt. Will fill 2 qt. basin. Steam 2 hours.

*Sauce*—One tablespoon butter,  $\frac{1}{2}$  cup brown sugar,

1 teaspoon flour creamed together. Add 2-3 cup boiling water,  $\frac{1}{2}$  teaspoon vanilla and juice of  $\frac{1}{2}$  lemon.—*Carrie Ribble*.

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CUP PUDDING.

One-half cup sugar, 1 egg, 1 tablespoon butter, 4 tablespoons sweet milk, 1 teaspoon baking powder, flour for thin batter. Steam one-half hour. Any kind of fruit.—*Mrs. A. L. Nique*.

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LEMON PUDDING.

One pint boiling water, a pinch of salt, 1 cup sugar; stir in 2 tablespoons of cornstarch and the juice of 1 or 2 lemons, according to amount of juice. Let come to a boil, take off the fire and add the whites of 3 eggs well beaten. Stir thoroughly. Dressing—Yolks 3 eggs, 1 cup sugar, 1 scant cup sweet milk, 1 teaspoon vanilla. Take off the fire just before it comes to a boil, pour over pudding when pudding is cool. Grate in a little lemon rind when making white part.—*Miss Mabelle Nelson*.

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APPLE JOHNNY.

One cup buttermilk, 2 tablespoons shortening,  $\frac{1}{2}$  teaspoon soda, a little baking powder. Stir moderately stiff and put over apples.—*Miss Mabelle Nelson*.

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ORANGE PUDDING.

Slice 2 oranges in pudding dish; pour 1 cup of sugar over them and let stand a short time in another dish. Have 1 pint of hot milk in which pour beaten yolks of 2 eggs,  $\frac{1}{2}$  cup sugar, 2 very small tablespoons of cornstarch, a little salt and cook. Now pour the cooked pudding on oranges. Beat whites of the 2 eggs to a stiff froth and put in 3 tablespoons of sugar. Pour over pudding and brown in oven. Whipped cream is nice instead of whites of eggs.—*Ella Butts*.

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A SIMPLE FAVORITE.

Put 1 pint of milk in a double boiler and 1 heaping tablespoon of bitter chocolate. Add to this when heated 1 tablespoon of cornstarch, 1 tablespoon flour, 3 tablespoons of white sugar, 1 beaten egg, pinch of salt, a little butter, all wet with about 3 tablespoons milk. Cook until thickened (like boiled custard). Add little vanilla while it is cooling and turn into glass cups or sauce dishes. Serve cold with whipped cream slightly flavored and sweetened, or with plain cream and sugar, or with the following sauce:  $1\frac{1}{2}$  cups milk, yolks of 2 eggs, sugar to



suit taste or about 2 tablespoons. Let cook, not boil, until thickened slightly. (Gets thicker in cooling).—*Mrs. Emma Robb.*

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#### BOILED RICE CUSTARD.

Three cups milk,  $\frac{3}{4}$  cup white sugar, 1 tablespoon cornstarch, yolks of 2 eggs beaten, bit of butter and pinch of salt. Heat nearly all the milk in double boiler, using a little to wet up the eggs, starch and sugar. Add them to the hot milk and cook until thickened like cream. Add heaping cup of hot boiled rice, which has been cooked so the grains are quite unbroken. Then add flavoring. After taking from the fire, put into a baking dish and cover with the whites beaten stiff with 1 tablespoon of sugar added. Brown lightly. Better cold than warm.—*Mrs. Emma Robb.*

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#### LEMON PUDDING SAUCE.

One-half cup sugar, 1 cup boiling water, 1 tablespoon cornstarch or  $1\frac{1}{2}$  tablespoons flour, 2 tablespoons butter,  $1\frac{1}{2}$  tablespoons lemon juice, few gratings nutmeg. Mix sugar and cornstarch, add water gradually, stirring constantly; boil five minutes; remove from fire, add butter, lemon juice and nutmeg.—*Blanche Frick.*

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#### HARDTIME PUDDING.

One cup molasses, 1 cup water, 2 small teaspoons soda, a little salt. Stir quite stiff with flour.

*Sauce for same*—One cup sugar, 2 tablespoons butter, 1 tablespoon flour, 1 cup boiling water. Season to taste.—*Lizzie Sine.*

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#### ORANGE CUSTARD.

Peel, slice transversally and pull to pieces two oranges, put in dish in which pudding is to be served; sprinkle sugar over according to taste and let stand. 1 tablespoon cornstarch, 1 pint milk, 1 egg, 2 tablespoons of sugar, small piece of butter, a little salt. Mix the cornstarch with a small quantity of milk. Heat the remainder of the milk to near boiling in a double boiler or a dish set in hot water, then add the mixed cornstarch and milk, the eggs beaten and the other ingredients. Boil 2 minutes stirring briskly. Cool and pour over oranges and beat whites of eggs, put a little sugar in and put over the top with a little of the grated rind of the orange.—*Nettie Davis*

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#### SUET PUDDING.

One cup chopped suet, 1 cup chopped raisins, 1 teaspoon soda, 2 cups sweet milk,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup

brown sugar, 1 quart flour mixed and steamed.—*Mrs. John Ryman.*

#### TAPIOCA PUDDING.

One-half cup of tapioca, 2 eggs,  $\frac{1}{2}$  cup sugar, 1 pt. of milk, pinch of salt, 1 teaspoon vanilla. Soak tapioca in water until soft; then put it in the milk and let come to a boil. As it does so, have the yolks of the eggs and sugar well beaten and add to the above. Remove from fire and add vanilla; then put in dish. Use whites for frosting.—*Mrs. Zoë L. Nique*

#### CARROT PUDDING.

One cup grated carrots, 1 cup grated raw potatoes,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar, 1 cup raisins, 1 cup currants, 1 teaspoon soda,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon salt. Steam 2 hours.

*Sauce for Pudding.*—Two cups hot water, 1 egg, 1 cup sugar, 2 teaspoons cornstarch, grated rind and juice of 1 lemon. Boil together and serve on pudding.—*V. L.*

## COOKIES

#### OATMEAL DROP COOKIES.

One and one-half cups brown sugar,  $\frac{3}{4}$  cup lard, 2 eggs,  $\frac{1}{2}$  cup buttermilk or sweet milk, 1 teaspoon cinnamon,  $\frac{3}{4}$  teaspoon soda, 1 teaspoon salt, 2 tablespoons molasses, 2 cups flour, 2 cups oatmeal, raisins and nut meats.—*Mrs. A. L. Stoddard.*

#### GRAHAM COOKIES.

One-half cup sugar, 1 egg,  $\frac{1}{2}$  cup melted butter,  $\frac{1}{4}$  teaspoon ginger, 1 teaspoon salt, 2 cups sour milk, 2 cups Graham flour, 1 cup wheat flour, 1 teaspoon soda.—*Tena Hodges.*

#### MOLASSES COOKIES.

One egg, 2 tablespoons butter, 6 or 7 tablespoons boiling coffee, 1 cup molasses, 2-3 cup sugar, 1 teaspoon soda, 1 teaspoon ginger, flour to roll out.—*Mrs. Fred Beardsley.*

#### COOKIES.

Two cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup lard, 3 eggs beaten well, 1 cup raisins chopped fine, 2 small teaspoons



baking powder, salt, 1 cup sour milk, 1 teaspoon soda stirred in buttermilk.. They are fine.—*Mrs. Ed. McKay.*

## MOLASSES COOKIES.

One cup shortening, 1 cup sugar, 1 cup best New Orleans' molasses,  $\frac{1}{2}$  cup cold water, 1 heaping teaspoon soda dissolved in water, 1 egg. Season with ginger or vanilla. Roll about 1-3 inch thick.—*Mrs. W. H. Kelly.*

## SUGAR COOKIES.

One egg, 2 cups sugar,  $\frac{1}{2}$  cup butter, 1 cup sour cream, 1 teaspoon soda, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon nutmeg, flour to make a soft dough.—*Mrs. Eva Curits.*

## GINGER DROPS.

One-half cup sugar, 1 cup molasses,  $\frac{1}{2}$  cup butter or lard, 1 teaspoon each of cinnamon, ginger and cloves, 2 teaspoons soda in a cup of boiling water,  $2\frac{1}{2}$  cups flour, add 2 well beaten eggs the last thing before baking. Bake in gem tins or as a common ginger bread. These are very nice, if coffee is used instead of water and if figs cut in small pieces are added.—*Nettie Davis.*

## WHITE COOKIES.

Cream  $\frac{3}{4}$  cup shortening with 2 cups brown sugar, add 1 egg, 1teaspoon soda in  $1\frac{1}{2}$  cup sour cream and flour to make a soft dough. Bake in hot oven.—*Mrs. S. D. Baker.*

## HERMITS.

One-half cup butter,  $\frac{1}{2}$  cup lard,  $1\frac{1}{2}$  cups brown sugar, 1 cup chopped raisins and nuts,  $\frac{1}{2}$  teaspoon of different spices,  $\frac{1}{2}$  teaspoon soda dissolved in hot water, 3 eggs, flour.—*Nettie Davis.*

## HERMIT COOKIES.

One and one-half cups of light brown sugar, 1 scant cup of lard or butter, 1 teaspoon each of soda, vanilla and cinnamon,  $\frac{1}{2}$ teaspoon of cloves, 2-3 cup of sour milk,  $2\frac{1}{2}$  cups of flour, 1 cup of chopped raisins or nut meats. Do not roll but drop one teaspoon batter in tin for each cookie.—*Lydia Curtis Allen.*

## ROCK COOKIES.

Two cups sugar, 1 cup butter, 1 cup chopped raisins, 4 eggs, 1 teaspoon soda, 1 teaspoon cinnamon. Knead quite stiff and cut small, as they spread.—*Tena Hodges.*

## JIM JAM COOKIES.

Four cups oatmeal, 4 cups flour, 1 cup butter, 1 cup lard, 2 cups brown sugar, 1 cup sour milk, 1 teaspoon soda. Roll as thin as you can.

*Filling for same*—One and one-half lbs. dates chopped, 1 cup sugar, 1 cup boiling water. Stir till it thickens, spread between and bake.—*Flora Green.*

## STEAMED PUDDING.

One-half cup molasses,  $\frac{1}{2}$  cup sugar, 1 egg, shortening size of egg,  $\frac{3}{4}$  cup cold water, 1 teaspoon soda,  $\frac{1}{2}$  cup chopped raisins,  $\frac{1}{2}$  cup chopped nut meats, little salt, flour to make a little thicker than cake dough. Steam.—*Blanche Frick.*

## MOLASSES COOKIES.

One cup sugar, 2 cups molasses, 2-3 cup lard, (no more), 2 cups butter milk, tablespoon ginger, tablespoon soda, pinch of salt. Mix in all flour it will take.—*Mrs. Geo. Sugden.*

## OATMEAL COOKIES.

Cream 1 cup butter and lard mixed with  $1\frac{1}{2}$  cups sugar. Add 3 eggs,  $\frac{3}{4}$  cup sour milk in which dissolve 1 teaspoon soda, 2 cups rolled oats, 2 cups flour sifted with a little salt, 1 large teaspoon cinnamon; lastly mix in 1 cup or more chopped raisins. Drop by spoonful on buttered tins. Bake in hot oven. (Good).—*Elvira Townsend.*

## HERMIT COOKIES.

Two eggs,  $1\frac{1}{2}$  cups brown sugar, 1 cup butter, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg,  $\frac{1}{2}$  teaspoon cloves, 1 cup raisins chopped fine, 1 tablespoon water, flour to make very stiff.—*Mrs. Jas. Montross.*

## GINGER SNAPS.

One cup brown sugar, 1 cup molasses,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup lard, 2 teaspoons ginger, 6 tablespoons vinegar, 1 even tablespoon soda. Put soda in vinegar. Stir to a froth.—*Clossie Gardner.*

## CREAM PUFFS.

Melt  $\frac{1}{2}$  cup of butter in a cup of hot water, and while boiling beat in one cup of flour. Take it from the fire and when cool stir in three eggs, one at a time without beating them. Drop the mixture on tins in small spoonful and bake in a moderate oven. To use whipped cream for filling, take one cup sweet cream, one-half cup



pulverized sugar. Flavor with  $\frac{1}{2}$  teaspoon vanilla.—*Mrs. J. C. Chamberlin.*

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MOLASSES COOKIES.

One cup molasses,  $\frac{1}{2}$  cup sugar, 1 cup shortening, 2 eggs, 1 heaping teaspoon of soda dissolved in 2 table-  
spoons hot water, spices.—*Mary Andrews.*

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MOLASSES COOKIES.

One cup sugar, 1 cup molasses, 1 cup shortening, 2  
eggs, 6 tablespoons vinegar, 3 teaspoons soda put in vine-  
gar to foam, 1 of ginger, pinch of salt.—*Mary S. Miller.*

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MOLASSES COOKIES.

One cup sugar, 1 egg,  $\frac{1}{2}$  teaspoon ginger,  $\frac{1}{2}$  tea-  
spoon cloves, 3 tablespoons vinegar, 1 heaping teaspoon  
soda. Stir all together; then pour over it 1 cup boiling  
molasses. Add flour and roll thin.—*Georgia Porter.*

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OATMEAL KISSES.

One and one-half cups light brown sugar, 1 cup cold  
shortening,  $2\frac{1}{2}$  cups flour,  $2\frac{1}{2}$  cups oatmeal, 1 small tea-  
spoon soda sifted in flour, 1teaspoon salt, 2 eggs,  $\frac{1}{2}$  cup  
sweet milk. Roll thin on the board. I find it much easi-  
er to take a small quantity at a time and press out than  
to roll as they are so sticky.

*Filling*—One lb. dates, 1 cup brown sugar, 1 cup  
water, boiled to a jelly and spread between cookies.—*Mrs.*  
*J. F. Dernberger.*

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MOLASSES COOKIES.

One egg, 1 cup sugar, 1 cup shortening, 1 cup molas-  
ses,  $\frac{1}{2}$  cup cold water, 1 teaspoon soda,  $\frac{1}{2}$  teaspoon cinna-  
mon,  $\frac{1}{4}$  teaspoon cloves, salt.—*Blanche Frick.*

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BROWN SUGAR COOKIES.

One and one-fourth cups brown sugar,  $\frac{3}{4}$  cup butter  
2 eggs, 3 tablespoons water, 1 teaspoon soda. Roll thin  
and put a teaspoon of jelly or cooked raisins on one and  
cover with another.—*Mary Andrews.*

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MOLASSES DROP COOKIES.

Two cups brown sugar,  $\frac{1}{2}$  cup butter, 2 eggs, 1 cup  
warm water, 1 of molasses, 1 teaspoon baking powder, 2  
teaspoons of soda, 1 teaspoon each of cinnamon and ginger.  
Stir quite stiff.—*Mary S. Miller.*

## GRAHAM COOKIES.

Two cups sugar, 2 eggs,  $\frac{1}{2}$  cup lard and  $\frac{1}{2}$  cup butter, a little salt, 1 teaspoon of soda, 1 cup buttermilk, 2 tablespoons molasses, 2 cups raisins, equal parts Graham and white flour.—*Jeanne Lusher.*

## CHRISTMAS FRUIT COOKIES.

One-half cup lard,  $\frac{1}{2}$  cup butter, 1 cup sugar, 2 beaten eggs,  $\frac{1}{2}$  cup milk, 2 cups flour,  $\frac{1}{4}$  teaspoon soda,  $\frac{3}{4}$  cup currants,  $\frac{3}{4}$  cup raisins, 2 cups uncooked rolled oats, spices to taste. Cream butter and lard, add the sugar, eggs, milk, flour, soda, currants, raisins and rolled oats and mix thoroughly. Drop a teaspoonful at a time in unbuttered pans and bake in a slow oven.—*Mrs. O. J. Snyder.*

## SUGAR COOKIES.

One and one-half cups sugar, 1 cup butter, 1 cup thick sour cream, 3 eggs, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon vanilla,  $\frac{1}{2}$  teaspoon nutmeg.—*Estell Elwell.*

## MOLASSES COOKIES.

Put 4 tablespoons of melted shortening in a teacup and 3 spoons of hot water. Then fill the cup with molasses. Do this twice and take 1 cup of sugar, 1 large teaspoon of soda, ginger, cinnamon and pinch of salt.—*Mary Lare.*

## OATMEAL COOKIES.

Two eggs, 1 cup sugar, 1 cup shortening, beat with sugar, 3 tablespoons sweet milk, 1 teaspoon soda, 1 teaspoon cinnamon,  $2\frac{1}{2}$  cups oatmeal,  $2\frac{1}{2}$  cups flour. Beat white of 1 egg stiff to cover cookies.—*Grace Arnold.*

## MOLASSES DROP COOKIES.

Two cups sugar,  $\frac{1}{2}$  cup butter, 1 cup warm water, 1 cup molasses, 2 eggs, 2 teaspoons soda, 1 teaspoon baking powder, 1 teaspoon each of cinnamon and ginger. Stir quite stiff.—*Grace Arnold.*

## NUT COOKIES.

One and one-half cups sugar, 1 cup butter, 3 eggs beaten, 2 cups flour,  $11\frac{1}{2}$  tablespoons hot water in which dissolve 1 teaspoon soda, 1 cup raisins, 1 cup nut meats, 2 more cups flour.—*Mrs. Sate Secord.*



## CREAM PUFFS.

One cup boiling water,  $\frac{1}{2}$  cup butter. Put on stove and boil. Then add one cup of flour, while on stove. Then take off and stir until cool. Add three eggs, one at a time well beaten. Bake 25 minutes.—*Mrs. J. Secord.*

## AMONIA COOKIES.

Three cups sugar, 2 eggs, 2 cups sweet milk, 1 cup shortening, 5 cents oil of lemon, 5 cents baking amonia. Prick each one before baking. Mix soft.—*Mrs. A. E. Spencer.*

## ROLLED OATS COOKIES.

One cup sugar and 1 cup shortening beaten together, yolks of 2 eggs, a little salt,  $\frac{1}{2}$  cup sweet milk, 1 teaspoon soda, 1 teaspoon cinnamon,  $2\frac{1}{2}$  cups rolled oats,  $2\frac{1}{2}$  cups flour. Take the whites of 2 eggs, beat to froth and spread a little on top of cookies before baking.—*Mrs. M. Lambertson.*

## OATMEAL COOKIES.

One and one-half cups brown sugar,  $\frac{3}{4}$  cup lard, 2 eggs,  $\frac{1}{2}$  cup sweet milk, 1 teaspoon cinnamon, 1 teaspoon salt, 2 tablespoons molasses, 2 cups flour, 2 cups oatmeal,  $\frac{3}{4}$  teaspoon soda,  $\frac{1}{2}$  cup raisins and  $\frac{1}{4}$  cup nut meats rolled in flour. Stir all together and drop in dripper to bake.—*Miss Mabelle Nelson.*

## WINE DROPS.

One cup sugar, 1 egg,  $\frac{1}{2}$  cup molasses in which stir 1 heaping teaspoon soda till white,  $\frac{1}{2}$  cup shortening, 3 cups flour, ginger and spices to taste, 1 cup cold water. Drop with small spoon on buttered tins.—*Mrs. A. E. Spencer.*

## FILLED COOKIES.

For the filling take 1 cup of chopped raisins,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup water, 1 tablespoon flour. Boil the mixture until thick and while this is cooling make the cooky dough by using 1 cup sugar,  $\frac{1}{2}$  cup shortening,  $\frac{1}{2}$  cup milk, 1 egg,  $3\frac{1}{2}$  cups of flour, 2 teaspoons of cream of tartar, 1 teaspoon of soda. Season with vanilla. Roll the dough out in a thin sheet, spread with filling on half of dough. Fold over the other half and cut in squares.—*Eva Miller.*

## WHITE COOKIES.

Two cups brown sugar, 1 cup butter, 3 eggs,  $\frac{1}{2}$  cup cold water, 1 teaspoon soda, 1 teaspoon baking pow-

der,  $\frac{1}{2}$  teaspoon nutmeg; flour to make soft dough.—*Allie Dernberger.*

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#### COOKIES WITHOUT EGG.

Two cups light brown sugar, 1 cup sweet milk, 1 teaspoon baking powder, 1 teaspoon soda,  $\frac{1}{2}$  cup butter, flour to roll out nice.

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#### CHEAP BUT GOOD GINGERSNAPS.

One cup sugar, 1 cup molasses, 1 cup hot water, 1 cup lard, 1 tablespoon soda,  $\frac{1}{2}$  tablespoon ginger.—*Mrs. M. Lambertson.*

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#### SUGAR COOKIES.

Two cups of granulated sugar, 1 cup of sour cream, 1 cup of shortening, 2 eggs,  $1\frac{1}{2}$  teaspoons of baking powder  $\frac{1}{2}$  teaspoon of soda, 1 teaspoon of vanilla, flour enough to make soft dough and roll out nicely.—*Mrs. G. C. Allen.*

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#### GRAHAM FRUIT COOKIES.

One cup sugar, 1 egg, 1 cup sour cream, 1 teaspoon soda, 1 tablespoon molasses, 1 teaspoon cinnamon,  $2\frac{1}{2}$  cups Graham flour, 1 cup raisins. Drop in tin and bake.—*Mrs. Z. H. Curtis.*

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#### GOOD MOLASSES COOKIES.

Three eggs, 1 cup sugar, 1 cup molasses, 1 big cup lard, 2 teaspoons of soda in  $\frac{1}{4}$  cup boiling water. Season with nutmeg and cinnamon. Mix soft.—*Blanche Porter.*

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#### FILLED COOKIES.

One cup chopped raisins,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup water and 1 tablespoon flour. Boil until thick, stirring constantly. Set where it will keep warm and make the cocky dough by using 1 cup of sugar,  $\frac{1}{2}$  cup shortening, 1 egg,  $\frac{1}{2}$  cup of milk,  $3\frac{1}{2}$  cups of flour, 2 teaspoons cream of tartar, 1 teaspoon of soda, 1 teaspoon of vanilla. Roll the dough thin, cut out, spread the top with paste, put another cocky on top and bake in a moderate oven.—*Mrs. Edward Burns.*

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#### GRAHAM COOKIES.

Two cups brown sugar (scant), 1 cup shortening, half butter and half lard, 1 cup sweet milk, 1 teaspoon of soda. Mix thick with Graham flour. Roll thin.



## CREAM PUFFS.

Boil together  $\frac{1}{2}$  cup butter, 1 cup flour. Let cool and then stir in 3 eggs, 1 at a time, not beaten. Bake in moderate oven.

## SOUR CREAM COOKIES.

One and one-half cups of sugar, 1 cup buttermilk, 1-3 cup sour cream, 3 eggs, 1 teaspoon soda, 1 teaspoon baking powder, flavoring.—*Lottie Ryman.*

## FRIED CAKES.

Two eggs, 1 cup sugar, 3 tablespoons melted lard or cream, 2 teaspoons baking powder, 1 teaspoon soda, 1 cup buttermilk, pinch of salt, nutmeg, flour.—*Mary S. Miller.*

## DOUGHNUTS.

One egg,  $\frac{3}{4}$  cup sugar, 2 tablespoons thick cream in a cup and the rest of the cup filled with buttermilk, pinch of salt, 1 teaspoon soda, 1 teaspoon baking powder, nutmeg, flour.—*Mrs. Wm. Gladden.*

## FRIED CAKES.

Two medium sized potatoes, mashed; pinch of salt, 1 cup of brown sugar, butter size of walnut, 2 eggs,  $\frac{1}{2}$  cup of sweet milk, two teaspoons baking powder, flour to make soft dough.—*Mrs. O. J. Snyder.*

## FRIED CAKES.

Two eggs,  $1\frac{1}{2}$  cups sugar, 1 cup sweet milk, 3 table-  
spoons shortening. Add enough flour to make a soft  
dough, roll and cut out.—*Lucinda Porter.*

## FRIED CAKES.

One and one-half cups of sugar, butter the size of a small egg, 3 medium sized boiled potatoes mashed and added to the above. Let cool. 1 teacup of sweet milk, 2 eggs, 5 heaping cups of flour, 4 teaspoons of baking powder, a pinch of salt, 1 teaspoon of ginger, 1 of vanilla.—*Mrs. Bruce Arnold.*

## FRIED CAKES.

One egg, 2 cups sugar, 1 cup sour cream, 1 cup but-  
termilk, 1 teaspoon soda, 1 teaspoon baking powder,  $\frac{1}{2}$   
teaspoon salt,  $\frac{1}{2}$  teaspoon cinnamon, 1 teaspoon vanilla,  
flour enough to make a soft dough.—*Mrs. Effie Curtis.*

## FRIED CAKES.

Three well beaten eggs, 1 cup sugar, 12 tablespoons sweet milk, 9 tablespoons melted lard, 1 teaspoon soda, salt and nutmeg.—*Mrs. W. H. Kelly.*

## FRITTERS.

One cup sour milk, 1 teaspoon soda, 3 eggs, salt, flour to make little thicker than pancake batter. Drop from spoon in deep fat.—*Mrs. C. H. Parker.*

## FRIED CAKES.

Four small potatoes, 1½ cups sugar, 2 eggs, 1 cup sweet milk, 2 tablespoons melted butter, 2 tablespoons baking powder.—*Tena Hodges.*

## FRITTERS.

One teacup butter milk, a little salt, one level teaspoon soda, flour to make a paste to fall off the spoon nicely. Drop in hot lard the same as for fried cakes and fry until done. Serve them hot with maple syrup or it is better to boil granulated sugar in water. Do not boil it as thick as for icing for cakes and pour over fritters.—*Mrs. J. H. Butts.*

## DOUGHNUTS.

Two eggs, 1 cup granulated sugar, 1 cup sour buttermilk, butter size of walnut, 1 teaspoon soda, 1 teaspoon baking powder, salt, cinnamon or nutmeg.—*Allie M. Dernerberger.*

## SALADS

## CORN SALAD.

One and one-half doz. ears of corn cut from cob, 2 small heads of cabbage, 3 green peppers, 4 large onions, 1 bunch celery, 2 qts. vinegar, 1 cup salt, 2 cups sugar, ¼ lb. Coleman's mustard. Cook corn separately and each 20 minutes. Then mix putting corn in last thing.—*Mrs. Fred Wolfe, Eva Miller.*

## SALAD DRESSING.

Two eggs beaten, cup vinegar, cup sugar, tablespoon mustard, pinch salt. Boil until thick, stirring all the time. When cool, whip in cup cream, sweet or sour if for cabbage, sweet for potatoes.—*Elvira Townsend.*



## CABBAGE SALAD.

One cabbage sliced thin, a little salt and sugar. Dressing—2 eggs,  $\frac{1}{2}$  cup sugar, 1 cup cream, 1 teaspoon vinegar. Cook until thick and when cool put on cabbage.—*Hannah Prince.*

## SALMON SALAD.

Heat one-half cup milk and add 1 tablespoon flour, 1 egg, 1 teaspoon mustard, 1 tablespoon butter. After the above is cooked, let cool, add  $\frac{1}{2}$  cup hot vinegar. Pour this over 1 can salmon and serve a spoonful on lettuce leaves.—*Clossie Gardner.*

## FRUIT SALAD.

One-half doz. oranges,  $\frac{1}{2}$  doz. bananas, 1 pound of dates,  $\frac{1}{4}$  lb. English walnut meats. Dressing—2-3 cup sugar, 1 of vinegar and water mixed, 1 dessert spoon of flour, yolks of 4 eggs, 1 small teaspoon of salt, 1 cup of sweet cream. Cook.—*Mary S. Miller.*

## FRENCH DRESSING.

Take 1 cup of vinegar and water, more or less sour, according to taste. Put it into a double boiler with one tablespoon of butter, one small teaspoon of salt and one-half teaspoon of pepper. (If preferred, use half paprika and half pepper.) Add one tablespoon of sugar and one teaspoon of mustard. The mustard can be omitted, if not liked, or double the quantity can be used, without injury to the salad.

Beat 3 eggs thoroughly, and stir them slowly into the mixture, cooking until it is of the consistency of boiled custard. Take off fire, and add  $\frac{1}{2}$  cup of cream, sweet or sour.

When cold, pour it over the potato ready in the salad dish, and toss lightly with a fork. Set away, and keep as cold as possible till used. The prettiest way of serving is on fresh lettuce-leaves, in individual dishes, the top garnished with slices of hard-boiled eggs. It may also be heaped on a platter spread with lettuce leaves, the top garnished with eggs, and the dish passed about the table.

## ASPARAGUS SALAD.

Asparagus salad, with a mayonnaise dressing, is one of the dishes most grateful in the spring. Prepare the stalks, which should be full and white by boiling until tender. Then drain thoroughly and set in the ice box until cold. A good mayonnaise is made as follows: Put

some cracked ice into a dish pan and place a bowl in the center of the ice. Put the yolks of four eggs into a bowl and stir well with a wooden spoon for five minutes. Then slowly add  $\frac{1}{2}$  bottle best olive oil, add only a few drops at a time and stir constantly. If too much oil is added at one time it will not mix together. If the sauce gets too thick add a little vinegar.—*Mary J. Miller.*

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CORN SALAD.

Eighteen large ears corn, 3 green peppers, 4 large onions, 1 large cabbage, 3 tablespoons of mustard, 4 cups sugar, 2 qts. vinegar, 1 scant cup salt. Cook all but mustard until tender, then add mustard with a little water.—*Mrs. Z. H. Curtis.*

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SALAD DRESSING.

One teaspoon mustard, 1 teaspoon soda, 1 tablespoon flour, 1 egg, 1 cup sugar, scant, 1 cup milk, a piece of butter size of a walnut, 2-3 cup vinegar, put in last thing. Stir well while adding vinegar. Cook this in a double boiler and when cool mix through the following fruits: oranges, bananas, apples, celery, Maraschino cherries and English walnut meats.—*Lenora Dernberger.*

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FRUIT SALAD.

One-half doz. oranges,  $\frac{1}{2}$  doz. bananas, 2 lbs. of dates, 1 qt. of English nuts. Dressing—2-3 cup of sugar, 1 cup of vinegar and water mixed, 1 dessert spoon of flour, 2 eggs, small quantity of salt, 1 cup of sweet cream. Cook dressing until thickens.

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FRUIT SALAD.

One cup sour cream, 1 teaspoon dry mustard stirred well with cream, 2 tablespoons granulated sugar,  $\frac{1}{2}$  cup vinegar, 1 egg yolk beaten well,  $\frac{1}{2}$  cup warm water, 1 teaspoon salt. Cook in double boiler and while warm put in one tablespoon cornstarch and cook until it thickens. When rather cool, stir in the beaten white of one egg. Ingredients of salad: 1 orange, 3 bananas, 3 apples, 1 doz. English walnuts.—*V. L.*

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CABBAGE SALAD AND DRESSING.

One cup vinegar, 2 eggs, 2-3 cup sugar, small piece of butter,  $\frac{1}{4}$  teaspoon mustard,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon pepper. Boil 10 minutes stirring constantly. Let cool and stir through chopped cabbage.—*Mrs. A. L. Niqué.*



## SALAD DRESSING.

Squeeze the juice of one lemon in a quart bowl, add  $\frac{1}{2}$  cup each of sugar, nut meats, and vinegar,  $\frac{1}{2}$  teaspoon each of mustard and salt, 2 teaspoons flour, yolks of 2 eggs. Stir smooth; then add  $\frac{1}{2}$  cup sweet cream and the whites of the eggs beaten and set in hot water and cook until it thickens. Then add 4 tablespoons of salad oil or melted butter. This will keep well and is good for any salad.—*Mrs. F. B. Garvin.*

## SALAD DRESSING.

Two eggs, 1 tablespoon mixed mustard,  $\frac{1}{2}$  teaspoon salt, piece of butter size of an egg, 3 tablespoons vinegar, 1 tablespoon sugar. Beat the eggs, add the mustard, salt and sugar. Beat a little more; then add the melted butter and the vinegar. Set the bowl over boiling water and stir constantly until thick and smooth. Use cold. Add a cup of whipped cream the last thing.—*Mrs. Edward Burns.*

## FRUIT SALAD.

One-half doz. oranges,  $\frac{1}{2}$  doz. bananas, 2 lbs. dates,  $\frac{1}{4}$  lb. English walnut meats.

*Dressing*—2-3 cup sugar,  $\frac{1}{2}$  cup vinegar,  $\frac{1}{2}$  cup water, 1 tablespoon flour, 2 eggs, 1 small teaspoon salt. Cook all together and when cool, add one cup of sweet cream.—*Bernice Elwell.*

## JELLO.

One box jello, 1 pt. hot water, 1 tablespoon lemon juice. When cool add the stiffly whipped whites of 3 eggs and 1 cup whipped cream, whipped very solid. Then add oranges, nuts, bananas, or what ever fruit liked.—*Sarah Chamberlin.*

## VEGETABLE SALAD.

One can peas, one and a half pints of cold boiled potatoes, three heads celery, small onion, 1 teacup string beans, 1 green cucumber, 1 teaspoon sugar, 2 hard boiled eggs sliced, 3 beets sliced. Mix salad with French dressing and in the center of the bowl use mayonnaise. Garnish with hard-boiled eggs and beets.—*Mrs. Thos. Forster.*

## PEA SALAD.

One-half head cabbage, 2 stalks celery, 1 can peas,  $\frac{1}{4}$  lb. good cheese diced. Cream salad dressing made as follows: one-half cup sugar, 2-3 vinegar,  $\frac{1}{2}$  teaspoon mustard, 1 teaspoon flour stirred in dry sugar, salt, pepper,

touch of red pepper, butter size of walnut. Add whipped cream when cold.—*Mrs. C. H. Parker.*

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FRUIT SALAD.

Boil together one quart of vinegar, two pounds of sugar,  $\frac{1}{2}$  ounce of cinnamon,  $\frac{1}{2}$  ounce of cloves and  $\frac{1}{2}$  ounce of mace—the spices tied in a thin muslin bag. Pour this while hot over five pounds of tart cherries, leaving the stems on if possible.—*Mary J. Miller.*

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RASPBERRY FLOAT.

Beat the whites of four eggs to a stiff froth, adding gradually 6 tablespoons of sugar. Mash a quart of red raspberries with half a cup of sugar; let them stand and beat the juice, little by little, into the egg. Serve in small glass dishes.—*Mary J. Miller.*

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CABBAGE SALAD DRESSING.

One-half scant cup sugar,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  cup vinegar,  $\frac{1}{2}$  teaspoon mustard, 1 tablespoon flour, butter size of egg, 1 egg, little salt. Cook and add a little sweet cream before putting on cabbage.—*Mrs. Fred Beardsley.*

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PEANUT AND CABBAGE SALAD.

One cup sugar,  $\frac{1}{2}$  cup vinegar, 2 eggs. Cook and when cool add  $\frac{1}{2}$  cup cream,  $\frac{1}{2}$  cup peanuts and 1 qt. cabbage.—*Mrs. Luella Van Wagener.*

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CARRIE'S SALAD.

Yolks of 4 eggs, or 2 whole eggs, 2 tablespoons sugar 1 tablespoon butter, 1 small tablespoon mustard, 2-3 cup vinegar, 1 cup cream. Cook and when cool put over oranges, dates, grapes, bananas and nuts.—*Mrs. Mark Chamberlin.*

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SALAD.

One-half head cabbage, 1 onion, 2 cucumbers sliced, 3 eggs beaten well,  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup vinegar, 1 cup whipped cream, salt. Make and serve at once. Do not cook.—*Mrs. May Still.*

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SALAD DRESSING.

Two cups vinegar, 2-3 cup sugar, 3 tablespoons flour 1 tablespoon mustard, yolks of 4 eggs. Cook in a double boiler until thick. Pour into pint jars and turn melted butter over top.—*Mrs. T. Shoemaker.*



## CUCUMBER AND ONION SALAD.

Three qts. young onions (sliced), 4 qts. green cucumbers. Let stand over night in brine ( $1\frac{1}{2}$  cups salt and enough water to cover) and drain off. 1 lb. brown sugar, 2 oz. celery salt, 2 oz. allspice, 2 heaping tablespoons ground mustard and vinegar to cover. Heat dressing thoroughly, pour over vegetables and seal in Mason jars.—*Mrs. T. Shoemaker.*

## CHICKEN SALAD.

Cut cold chicken, roasted is best, into quarter inch dice. Use only the breast and tender fillets from the thighs. Marinate a pint with once the measure of French dressing and set away to season and chill. At serving time add an equal bulk of diced celery, and enough mayonnaise to moisten thoroughly. Arrange on a bed of torn lettuce and garnish with cress or tiny gherkins or stoned olives. Drop a large spoon of mayonnaise on top and fringe it round with the finest celery tips.

## BEET SALAD.

One pt. of beets cooked and chopped, 1 pt. of raw cabbage chopped, 1 cup of grated horse radish, 2 cups of sugar, 1 tablespoon salt, a little pepper. Cover with cold vinegar and can.—*Mrs. Lizzie Bartlett.*

## CABBAGE AND MANGA RELISH.

Two heads of cabbage, 6 peppers chopped fine. Pour boiling water, salted, over it and let it stand 24 hours and drain. Then add 1 qt. vinegar, 2 cups brown sugar,  $\frac{1}{4}$  lb. of white mustard seed, celery seed if desired. Can.—*Mrs. Lizzie Bartlett.*

## CORN SALAD.

Two dozen ears corn, 1 large cabbage, 4 green peppers, 4 cups brown sugar,  $\frac{1}{2}$  cup salt,  $\frac{1}{2}$  cup mustard, 2 tablespoons tumeric, 2 qts. vinegar, three onions.—*Mrs. A. E. Spencer.*

## CUCUMBER SALAD.

Twelve large green cucumbers, 4 large onions, 4 large peppers. Pare cucumbers, remove seeds and chop with onions and peppers. Add  $\frac{1}{2}$  teacup salt, put in cloth bag and drain over night. In morning, add 1 cup grated horseradish, 1 cup white sugar, 2 tablespoons white mustard seed, 1 teaspoon celery seed. Cover with cold vinegar and bottle.—*Mrs. A. E. Spencer.*

## SALAD DRESSING.

*(With or Without Eggs.)*

Mix 2 teaspoons sugar, 2 teaspoons salt, 1 teaspoon mustard, 1-8 teaspoon pepper, 1 egg. Add  $\frac{1}{4}$  cup vinegar and 1 cup sour cream. Cook thick.—*Mrs. W. J. Neely*

## SALMON SALAD.

One can salmon, 3 boiled eggs, a little onion, celery and cucumber with salad dressing. Use half amount of a small can salmon.—*Mabel Nelson.*

## BANANA SALAD.

Cut bananas in slices, place on lettuce leaves and put on salad dressing.—*Mrs. E. Hosner.*

## BEET SALAD.

Three cups chopped cold beets, 1 cup of chopped potatoes, 1 cup of horseradish, 2 onions. Cover freely with mayonnaise dressing.—*Mrs. E. Hosner.*

## CANDIES

## VINEGAR CANDY.

Three cups white sugar,  $\frac{1}{2}$  cup vinegar,  $\frac{1}{2}$  cup water, butter the size of a walnut. Boil without stirring until it hardens in water. Then pull. Flavor to suit taste.—*Kay Kelly.*

## TURKISH DELIGHT.

Two cups sugar,  $\frac{1}{2}$  cup corn syrup,  $\frac{1}{2}$  cup water. Boil without stirring until it hardens in water. Beat whites of 2 eggs stiff and when rest is done beat into it. Add 1 cup chopped nuts and beat again, add 1 teaspoon vanilla. Pour into buttered dish.—*Ray Kelly.*

## NUT FOAM CHOCOLATE.

Two cups sugar,  $\frac{1}{2}$  cup water, 1 teaspoon vanilla,  $\frac{1}{4}$  teaspoon cream of tartar, 2 eggs, nuts and chocolates. Boil sugar, water and cream of tartar until it will harden in water. Add vanilla and pour over stiffly beaten whites of eggs. Drop on buttered plate that has been spread with chopped nuts. Roll each Bon Bon until coated and when cool dip into melted chocolate. These should be allowed to mellow for a day or so.—*Warna Hartness.*



## OLD FASHIONED TAFFY.

One cup sugar, 1-3 cup butter, 1-3 cup brown sugar, 1 cup molasses,  $\frac{1}{2}$  cup milk, 1 teaspoon vanilla, 1 teaspoon vinegar, pinch of salt. Mix sugar, salt, butter, milk and molasses. Boil until mixture will form a hard ball when tested in cold water. Add vinegar and vanilla. Pour in tin and cut in squares.—*Mrs. W. D. Hartness.*

## POTATO CANDY.

One cup hot mashed potatoes, 3 lbs. pulverized sugar, 1 cup chopped nut meats, flavor to taste. Take hot potatoes and stir sugar in gradually with nut meats until thick; then knead, put on plates and cut in squares.—*Vira Frick.*

## HOME MADE TAFFY.

Take 4 cups sugar, 2 cups water,  $\frac{1}{2}$  teaspoon cream of tartar, butter the size of an egg. Cook until brittle when dropped in water. Flavor to suit taste. Pour into buttered pan and when cool enough pull as long as you can, the longer you pull the less apt it is to stick to the teeth while eating.—*Ray Kelly.*

## CRACKER JACK.

Melt 2 cups granulated sugar over the fire until it forms a dark syrup; add 2 tablespoons butter and the same of molasses. Let boil and pour over freshly popped corn.—*Ray Kelly.*

## CHOCOLATE NUT CHIPS.

One cup brown sugar, 1 teaspoon vanilla,  $\frac{1}{4}$  teaspoon cream of tartar, 1 cup nut meats, 1 tablespoon butter, 1 cup molasses. Put all ingredients except nuts and vanilla into a saucepan. Boil until it will harden in water. Add nut meats and boil until mixture will crack, flavor. Roll into thin strips and cut with scissors. When cool, dip in melted chocolate flavored with vanilla.—*N. D. Hartness.*

## STRAWBERRY CARAMELS.

One cup sugar,  $\frac{1}{2}$  cup milk, 1 cup corn syrup, 1 teaspoon strawberry extract, 1 glass preserved strawberries, 1 tablespoon butter,  $\frac{1}{4}$  teaspoon cream of tartar. Place sugar, syrup, milk and cream of tartar in saucepan. Boil to soft ball stage, add strawberries, boil until mixture will harden in water. Remove from fire and add extract. Boil up but do not stir. Pour into buttered

pans about  $\frac{1}{2}$  in. deep. Mark in small squares.—*N. D. Hartness.*

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FUDGE.

Two cups brown sugar, 1 cup milk, 2 squares chocolate, butter size of egg. Boil 10 minutes or until it forms balls.—*Hannah Prince.*

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CHOCOLATE FUDGE.

Two cups sugar, 1 cup milk, butter size of walnut, 4 tablespoons of grated chocolate, vanilla to flavor.—*Eva Scott.*

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NOUGET CANDY.

Four cups white sugar, 1 cup glucose, 1 cup boiling water. Boil above and when caal add whites of 2 eggs beaten stiff. Beat  $\frac{1}{2}$  hour. Add 1 lb. walnut meats and 1 cup candied cherries.—*Luella Van Wagoner.*

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FUDGE.

Two-thirds cup cream, 2 cups brown sugar, butter size of egg,  $\frac{1}{2}$  square chocolate.

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DIVINITY CREAM.

One cup sugar,  $\frac{1}{4}$  cup corn syrup,  $\frac{1}{4}$  cup water. Boil until it will form a hard ball in cold water; add white of 1 egg well beaten and beat until good and thick; then turn into a buttered platter and mark in squares.—*Mrs. M. Lambertson.*

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XMAS CANDY.

Two cups granulated sugar, 1 cup cold water,  $\frac{1}{4}$  teaspoon cream of tartar. Stir well to dissolve sugar, but do not stir while boiling. After boiling 4 or 5 minutes, test in cold water. When it will form a soft ball remove from stove and set where air will circulate around bottom. When you can place your hand on bottom of dish, it is ready to begin to stir. The syrup will turn from a misty gray to pure white. When it is stiff enough to lift out with your hands flavor and place on waxed paper and knead. The more it is worked the more creamy it will be. Form in soft balls and press nut meats on top. Chocolate may be made by melting chocolate over teakettle and add a small lump of paraffin and dip candies.—*Blanche Frick.*

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SEA FOAM CANDY.

Take 3 cups light brown sugar, and  $\frac{1}{2}$  cup water



and let boil, but do not burn. Beat the whites of two eggs and pour in syrup while hot, stirring it lightly. Vanilla to taste and whip to a cream; then drop on a platter and it will seem, if you are successful, your product's a dream.—*Hazel D. Arnold.*

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CREAM CANDY.

Beat whites of 3 eggs to stiff froth and stir stiff with 4 tablespoons sugar. Roll in little balls and dip in chocolate. Roll full of cocoanut or put nut meats on top.—*Miss Genievre E. Secord.*

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DIVINITY FUDGE.

Two cups granulated sugar,  $\frac{1}{2}$  cup of water,  $\frac{1}{2}$  cup of corn syrup. Boil until brittle in water, add the whites of 2 eggs well beaten, then nuts and flavoring. Beat until cold; then drop with spoon on oiled platter or paper.—*Miss Genievre E. Secord.*

## PICKLES AND RELISHES

CATSUP—(DOCTOR'S FAVORITE.)

One-half bushel tomatoes well washed and cut. Cook one 5 cent package stick cinnamon and about three good sized onions with them. Cook well and put through colander; then add salt, about six tablespoons or to suit taste; also 1 tablespoon dry mustard and little cinnamon tied in a thin bag. Cook down, and when nearly done add 1 cup sugar, scant  $\frac{1}{2}$  tablespoon cayenne pepper. Cook a little longer and when thickened, add vinegar to thin it slightly, about  $1\frac{1}{2}$  cups. This depends some on strength of vinegar and your taste. Let boil up and then bottle or can.—*Mrs. S. B. Robb.*

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TOMATO CATSUP.

One peck ripe tomatoes, 1 tablespoon each of ground cloves, allspice and cinnamon put in a bag,  $\frac{1}{4}$  teaspoon cayenne pepper, 4 tablespoons salt,  $\frac{1}{2}$  tablespoon black pepper, 1 teaspoon mustard, 1 pint vinegar, 2 cups sugar.—*Mrs Edward Burns.*

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CHILI SAUCE.

Thirty ripe tomatoes and 1 doz. quite large onions peeled and cut, 2 cups sugar (white), 3 tablespoons salt,

2 cups vinegar,  $\frac{1}{2}$  teaspoon cayenne pepper. Boil until sufficiently thick; but add the sugar, vinegar and pepper after having the onions and tomatoes quite well cooked. Good for baked beans as well as meat.—*Mrs. S. B. Robb.*

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#### TOMATO RELISH.

One peck tomatoes (ripe), 6 onions, 2 cups chopped celery or a tablespoon celery seed, 2 lbs. sugar,  $1\frac{1}{2}$  qts. vinegar, 2 oz. mustard seed, 2 oz. ground cinnamon,  $\frac{1}{2}$  cup salt, 4 green peppers. Mix the sugar, vinegar and seasonings together. Chop in bowl or run through a grinder, onions, green peppers and celery and stir into the seasoned vinegar. Scald a few tomatoes at a time, and take them quickly out of the water so they will not soften. With a sharp knife, snip the meaty parts into bits, discard the seeds, turn the tomato pulp into the other ingredients. Mix and can cold.—*Mrs. Fred Wolf.*

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#### MIXED PICKLES.

Two qts. small cucumbers, 1 qt. small onions, 3 large green peppers, 1 head cauliflower, 3 stalks celery. Put the vegetables to soak in weak salt water for 24 hrs.; then cook in same water until tender. Then drain and pour over the following dressing: 6 tablespoons ground mustard, 1 tablespoon tumeric,  $1\frac{1}{2}$  cups sugar, 1 cup flour, 2 qts. vinegar. Mix together the dry ingredients and gradually add the vinegar and cook until thick.—*Blanche Frick.*

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#### CHILI SAUCE.

One cup vinegar, 20 large ripe tomatoes, 6 large onions, a little cayenne pepper, 3 tablespoons salt, 2 teaspoons ginger, 3 teaspoons cinnamon,  $\frac{1}{2}$  teaspoon cloves sugar to taste. Seal.—*Georgia Porter.*

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#### INDIA RELISH.

Two quarts medium sized cucumbers chopped fine, one quart onions, 2 large cauliflowers, 2 green peppers, chop all fine and put in separate dishes, covering each with a handful of salt. Let stand over night; in the morning pour boiling water over the above ingredients and drain well; add three pints white wine vinegar, 8 cups brown sugar, 1-8 lb. white mustard seed, 1 oz. celery seed. Let this mixture come to a boil, then make paste of 2-3 cup of flour,  $\frac{1}{2}$  cup mustard,  $\frac{1}{2}$  oz. tumeric. Pour over the pickles slowly and can.—*Mrs. Thos. Forster.*



## BEET RELISH.

One head of cabbage (raw), chopped fine, and the same amount of boiled beets chopped; 1 cup horse radish ground fine, 1 tablespoon dry mustard, 1 cup sugar, 1 tablespoon salt, vinegar to cover. Cook 15 minutes.—*Mrs. S. D. Baker.*

## SWEET PICKLES.

Make a weak brine, heat hot and pour over pickles for 9 mornings; then prick full of holes with fork. Put a layer of pickles, a layer of raisins, a layer of mixed spices in crock, 3 cups of granulated sugar, to 1 qt. of vinegar. Boil and pour over pickles.—*Mrs. Eber D. Baza.*

## SLICED PICKLES.

Five qts. small cucumbers sliced thin, 3 sweet green peppers chopped fine. Sprinkle on  $\frac{1}{2}$  cup salt and let stand 3 hours; then drain and add 2 heaping cups brown sugar, 2 teaspoons white mustard seed, 1 teaspoon tumeric, 1 heaping tablespoon of flour, 1 tablespoon horse-radish, vinegar to cover and cook about 20 minutes.—*Mrs. S. D. Baker.*

## TOMATO RELISH.

One peck ripe tomatoes, 6 medium sized onions, 2 cups chopped celery, 2 lbs. sugar,  $1\frac{1}{2}$  qts. vinegar, 2 oz. cinnamon, 2 oz. mustard seed, 4 green peppers,  $\frac{1}{2}$  cup salt. Mix vinegar, salt and sugar. Chop tomatoes, onions, celery and seasoning; then stir into seasoned vinegar.—*Mrs. Z. H. Curtis.*

## TOMATO SAUCE.

Sixteen ripe tomatoes, 16 sour apples, 1 lb. raisins, 6 onions, 2 green peppers, 1 qt. vinegar, 2 cups sugar, 1 tablespoon cinnamon, 2-3 of cloves, 2 of salt. Boil until done.

## RAW CHOPPED PICKLES.

One peck green tomatoes, 1 doz. green cucumbers, 2 large onions, 2 cabbages, 2 large peppers. Chop all and let stand three hours with one cup of salt; then drain and add 1 cup grated horseradish, 1 oz. celery seed, 1 oz. mustard seed, 2 lbs. sugar, vinegar to cover. Do not cook.—*Mrs. Jule Perry.*

## CORN RELISH.

Eighteen ears of corn, 4 sweet peppers, 4 large onions, 2 bunches of celery, 1 head of cabbage. Chop the

celery, peppers, onions and cabbage fine, then add 6 cups of vinegar, 2 cups of sugar,  $\frac{1}{2}$  cup of salt, 4 tablespoons of ground mustard and boil all but corn about 20 minutes; then add the corn and let come to a boil. Put in some tumeric to color it if liked and put in cans.—*Lottie Ryman.*

#### SWEET TOMATO PICKLES.

One peck green tomatoes sliced and sprinkled with 2 tablespoons salt and two of powdered alum. Pour over them a pail of cold water and let stand over night. In morning drain through colander, take quart good vinegar and cook a few at a time till all are cooked. Put in crock and pour over them 2 qts. boiling vinegar. Set away 2 days then drain. Now take a qt. of vinegar, 4 lbs. sugar, 1 oz. of whole cloves, 1 oz. stick cinnamon. Ready for use in two weeks.—*Mrs. Jule Perry.*

#### TOMATO RELISH.

One pt. ripe tomatoes chopped fine and drained in loose bag over night; then add 6 chopped onions, 2 cups celery chopped, 4 sweet peppers chopped, 2 lbs. brown sugar,  $\frac{1}{2}$  cup salt, 2 oz. mustard seed, 1 oz. ground cinnamon, 3 pts. vinegar.—*Mrs. John Ryman.*

#### FRENCH PICKLE.

One peck of green tomatoes, 6 onions chopped fine, 1 cup salt mixed thoroughly in them. Let stand over night, then drain through colander and scald 15 minutes in 2 qts. water and 1 qt. vinegar. Drain again, then cook 20 minutes in 2 qts. of vinegar, 2 lbs. sugar, 1 teaspoon of pepper, 1 teaspoon of cinnamon, 1 teaspoon cloves, 1 teacup of white mustard seed.—*Mary Lare.*

#### BEEF AND POTATO RELISH.

Slice alternate layers of boiled beets and new potatoes, seasoning well with salt, pepper and butter until desired amount. Then cut with a knife until quite fine and pour over about two tablespoons of vinegar and stir lightly. Success in this dish lies in seasoning well.—*Mrs. C. H. Parker.*

#### BEEF RELISH.

Two cups of beets boiled until tender and chopped fine, 3 cups of raw cabbage chopped fine, 1 cup of horseradish grated, 1 cup of sugar, 1 teaspoon of pepper, 2 teaspoons of salt. Add vinegar and mix all together.—*Mrs. Eber D. Baza.*



## CHOPPED PICKLE.

Chop fine 1 head of cabbage,  $\frac{1}{2}$  peck green tomatoes, 1 doz. medium sized cucumbers, 2 bunches celery, 1 doz. onions. Cook in strong salt and water until nearly done; then drain and make a dressing of 2 qts. of vinegar (if very strong, dilute with water,) 2 heaping tablespoons mustard dissolved in vinegar, 2 tablespoons of tumeric, mustard seed, celery seed and mixed spices. When boiling stir in 4 tablespoons of flour wet in cold water. When done put in cans.—*J. Spencer.*

## SACCHARINE PICKLES.

One gallon of cider vinegar, 1 cup salt, 1 teaspoon saccharine,  $\frac{1}{4}$  lb. of white mustard seed,  $\frac{1}{4}$  lb. of ground mustard. Wash cucumbers, drain and put in cold vinegar. Stir up good occasionally. Will keep in a crock in a cool place.—*Ida Arnold.*

## CHILI SAUCE.

Two doz. ripe tomatoes, 8 onions, 3 heads celery, 4 tablespoons salt, 8 tablespoons sugar, 2 tablespoons all-spice, cloves and mustard, 1 qt. vinegar.—*Mabel Beardsley*

## PEACH PICKLES.

Eight lbs. peaches, 4 lbs. sugar, 1 pt. vinegar. Stick 2 or 3 cloves in each peach. Add a few sticks of cinnamon. Cook till tender. Take them out on platter to cool. When cold put in jars. Pour the cold syrup over. Let them stand 24 hours then seal up. This is a good rule for all kinds of fruit pickles, if wanted rich; if not, use less sugar.

## CURRANT CATSUP.

Five lbs. currants, 3 lbs. sugar,  $\frac{1}{2}$  pint vinegar, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 of salt and of all-spice and one of black and red pepper mixed. Boil one-half hour.

## OIL PICKLES.

Slice 100 uniform medium sized cucumbers without paring, slice very thin like shavings. Lay in salt 3 hours, using 2-3 sack of table salt; drain off all this liquor and if too salty, wash off with cold water; add 3 pints of small white onions sliced first in water with a piece of alum size of a small nut dissolved in it; prepare onions same time as cucumbers. Three oz. white mustard seed, 1 oz. celery seed, 2 ozs. white ground pepper, 1 pt. pure olive oil. Mix all together with the hands, then cover with cold vin-

egar. Can be used in a few days. Put in Mason jars. This makes nearly if not quit two gallons.

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#### PICKLES.

Four qts. small cucumbers sliced, 3 sweet peppers chopped fine, sprinkle  $\frac{1}{2}$  cup salt and let stand 3 hours, drain, and add the following: 2 heaping cups brown sugar, 2 teaspoons white mustard seed, 2 teaspoons tumeric, 1 heaping tablespoon flour, 1 teaspoon horseradish, vinegar to cover. Cook about 20 minutes.—*Miss Mabelle Nelson.*

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#### SWEET PEPPER HASH.

Fifteen green and 15 red peppers, 12 onions; chop or grind separately. Turn boiling water on each with a little salt and let stand 15 minutes. Repeat twice letting stand 10 minutes each time. Squeeze out and put all together in cold water and let come to a boil; then drain and add sugar and vinegar to taste and seal.—*Lizzie Lusher.*

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#### TOMATO RELISH.

Sixteen ripe tomatoes, 16 sour apples, 1 pound raisins, 6 onions, 2 green peppers, 1 qt. vinegar, 2 cups sugar, 1 tablespoon cinnamon, 2-3 tablespoon cloves, 2 table-  
spoons salt. Boil till done.—*Martha Arnold.*

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#### NONPAREIL PICKLE.

Take  $\frac{1}{2}$  peck ripe tomatoes,  $\frac{1}{2}$  peck of green tomatoes,  $\frac{1}{2}$  doz. large onions, 3 red peppers, 1 $\frac{1}{2}$  heads of cabbage. Chop all together fine, sprinkle with salt and let stand over night; then drain and add vinegar to cover and boil slowly 2 hours. Before removing from fire, add 1 $\frac{1}{2}$  pounds of brown sugar, 1 cup grated horseradish,  $\frac{1}{2}$  teaspoon each of black pepper, allspice, celery seed and mace.—*Nettie Davis.*

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#### CHOW-CHOW.

One gallon green tomatoes, 1 gallon chopped cabbage, 1 gallon large cucumbers, 2 bunches celery, all chopped. Salt tomatoes and cabbage separately and leave stand a few hours, then put to drain over night; in the morning stir all together and heat in weak vinegar; drain again and put in 2 qts. vinegar, 1 pound sugar or more, celery seed, cinnamon, whole cloves and tumeric. Cook slow until tender.

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#### GREEN TOMATO PICKLES.

One peck green tomatoes, 2 large onions, slice and



cover with water; add 1 cup salt and let stand over night. Then drain well. Add 1 qt. water and 1 qt. vinegar. Let come to a good boil and drain. Two qts. vinegar, 2 lbs. sugar, 1 teaspoon each allspice, cinnamon, cloves, ginger, mustard, cayenne pepper. Put all of spices in thin bag and boil 10 minutes. Can while hot or it will keep in an open jar all winter.—*Mrs. H. Westphal.*

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#### SWEET PICKLES.

Seven lbs. cucumbers, put in brine to hold up egg. Let stand 3 days and then freshen 3 days. Scald in weak vinegar, with grape leaves, 2 tablespoons alum, slowly 2 hours, then drain. Then add 3 lbs. sugar, 3 pts. of vinegar, 1 oz. each of allspice, cassia buds, celery seed. Put pickles in syrup and scald to a boiling point 3 days in succession. Cut and slice any shape you like.—*Mrs. V. T.*

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#### CHILI SAUCE.

One-half peck ripe tomatoes, 2 cups vinegar, 3 small peppers, 2 onions chopped fine. Boil until thick, then add 2 tablespoons of sugar, 1 tablespoon of salt, 1 teaspoon each of cloves and cinnamon.—*B. Porter.*

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#### COLD TABLE RELISH.

One peck ripe tomatoes, pared cold and let drain over night, 6 large onions chopped fine, 3 heads celery, 2 red peppers, 1½ cups brown sugar, 1 cup grated horseradish, 5 cups vinegar, 1 cup salt, 2 oz. white mustard seed. Mix salt with tomatoes before you drain them. If prepared in the morning will be ready to drain in the afternoon. Do not heat any.—*Mrs. H. C. Curtis.*

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#### COLD TOMATO RELISH.

One peck ripe tomatoes chopped fine. Drain off juice, add to tomatoes 3 lbs. brown sugar, 3 heads celery, 3 medium size onions, 2 green peppers, 1 oz. mustard seed, 1 oz. cinnamon, ½ cup salt, 3 pints of vinegar. Chop all vegetables, put together and can.—*V. T.*

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#### CUCUMBER PICKLES.

Take pickles from brine and turn scalding water on them and set on back of stove to scald till tender, change water 3 times. To a 2 quart jar of pickles covered with good cider vinegar, add 2 cups of granulated sugar.—*Mrs. H. C. Curtis.*

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#### CHOW-CHOW.

One peck of green tomatoes, 6 large onions, 1 doz.

green or red peppers, 1 large cabbage. Slice the tomatoes, sprinkle over them 1 teacup of salt, let stand over night, drain off the liquor. Chop fine, add the onions, cabbage and peppers all chopped fine. Put on fire to cook with enough cider vinegar to cover them; add black pepper, cloves and cinnamon to suit the taste and cook until tender.—*Mrs. H. C. Curtis.*

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#### CREAMED CUCUMBERS.

Take large green cucumbers, pare and dice, place in strong salt and water and boil until tender, drain off liquid and pour on sweet cream, salt and pepper to suit taste.—*Bernice Elwell.*

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#### CRISP PICKLES.

Put in weak brine over night; in morning drain, then pour scalding water over them and drain again. For a 2 qt. can, take 1½ pts. of vinegar, (not too strong), ½ cup or more of sugar, 1 rounding teaspoon ground mustard, 1 tablespoon whole mixed spices. Heat and add pickles, and when scalding hot can and seal. Do not omit ground mustard.—*Vira Frick.*

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#### CHILI SAUCE.

Twenty ripe tomatoes, 6 onions, 3 green peppers, 3 tablespoons salt, 6 tablespoons brown sugar, 3 teaspoons ground cinnamon, 2 small teaspoons ginger, ½ teaspoon cloves, 6 cups vinegar.—*Blanche Frick.*

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#### GERMAN SAUCE.

One gallon chopped tomatoes (put on 1 cup of salt and drain over night). One gallon chopped cabbage, 8 good sized onions, 4 peppers, 2 gills white mustard seed, ½ gill black pepper, 2 lbs. brown sugar, 2 qts. good vinegar. Add cloves and salt to taste. Boil 30 minutes.—*Bernice Elwell.*

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#### LANSING SLICED PICKLES.

Four quarts sliced cucumbers, 3 small sweet peppers put through food chopper and then in with cucumbers, ½ cup salt. Take hands and mix this good then let stand 3 hours. Then drain and add the following: 2 heaping cups brown sugar, 2 teaspoons white mustard seed, 2 teaspoons turmeric, 1 heaping tablespoon of flour, 1 teaspoon horseradish, enough vinegar to make thin. Put on stove and when hot pour over cucumbers and add as much more vinegar as required to cover. Let cook about



15 or 20 minutes. Then can. Excellent.—*Mrs. A. L. Nique.*

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QUEEN OF SAUCES.

One-half peck of green tomatoes (chopped fine and drained over night), 1 large red pepper, 8 stalks celery, 2 large onions. Chop all together fine.  $\frac{1}{4}$  cup salt,  $\frac{1}{2}$  cup white mustard seed,  $\frac{1}{2}$  cup black mustard seed, 1 cup sugar, 1 cup grated horseradish, 1 teaspoon black pepper, 1 teaspoon cloves and 1 of cinnamon, 2-3 qt. of vinegar. Mix well and seal tight. Do not cook.—*Mrs. F. B. Garvin Millington.*

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## FRUIT SECTION

Purple grapes with autumn sunshine hot,  
The fragrant peach, the juicy bergamot.

—*Longfellow.*

The secret of thrift is knowledge,  
Knowledge of domestic economy saves income;  
Knowledge of sanitary laws saves health and life.

—*Charles Kingsley.*

PINEAPPLE AND PIEPLANT MARMALADE.

Three cups chopped pieplant, 1 pineapple, 1 orange, 3 lbs. sugar. Cook until thick, add nut meats.—*Mrs. C. H. Parker.*

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CURRENT CONSERVE.

Five quarts currants, 5 lbs. sugar, 2 lbs. raisins, 4 oranges. Peel the oranges and put the peel in cold water and let boil slowly to remove bitter taste; then chop coarsely. Squeeze the oranges on the sugar, then add all together, heat slowly and boil 20 minutes.—*Mrs. Eva Miller.*

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CHIPPED PEARS.

Eight pounds pared and quartered pears, 6 lbs. sugar, 3 lemons, 1 pt. cold water, 1 oz. ginger root. Cut yellow part of lemon rind into thin pieces, using only that and the juice. Parboil ginger and cut in small pieces. Put alternate layers of pears sprinkled with ginger, lemon juice and sugar in preserving kettle and cook 3 hours. Seal while hot.—*Mrs. Thos. Forster.*

## CANNED CORN.

Eight cups corn, 1 cup sugar,  $\frac{1}{4}$  cup salt, little water. Can white hot.—*Mrs. Fred Beardsley.*

## CANNING PLUMS.

Put plums in a kettle of cold water, then let come to a boil and boil 3 or 4 minutes. Skim out into syrup and cook few minutes; then can. Repeat using same until done. When done use this water for jelly.—*Eva Miller*

## PEAR CONSERVE.

Seven pounds pears, peeled and chopped, 2 lemons, 3 oranges unpeeled, 1 lb. raisins, 6 lbs. light brown sugar. Cook until tender and just before taking from fire add 1 lb. of nut meats. Chop all fine before cooking.—*Mrs. Eber D. Baza.*

## SARATOGA JELLY.

Six pounds currants or plums, 6 oranges all chopped 1 lb. raisins, 6 lbs. sugar. Boil  $\frac{1}{2}$  hour and can.—*Grace Arnold.*

## PINEAPPLE JELLY.

One pineapple, 2 oranges all chopped, 3 cups pie-plant, 5 cups sugar. Raisins and nut meats may be added if liked.—*Mrs. Luella Van Wagoner.*

## QUINCE HONEY.

Three quinces chipped fine, 2 cups cold water. Boil 30 minutes and add 3 cups sugar and cook until thick as desired.—*B. Porter.*

## SPICED CHERRIES.

One gallon cherries, 1 qt. sugar, 1 pt. weak vinegar, 1 oz. cinnamon, 1 oz. whole cloves. Heat syrup for 9 mornings and pour over cherries. It is not necessary to seal.—*S. C.*

*Ginger Pears.*

Eight pounds pears, 8 lbs. sugar; add 2 lemons boiled until tender then sliced, also  $\frac{1}{4}$  crystallized ginger and cook until thick.—*B. Porter.*

## SPICED CHERRIES.

Seven pounds cherries, 4 lbs. sugar, 1 pt. vinegar, cinnamon and cloves to taste. Cook until thick.—*Mrs. Eli Frick.*



## MISCELLANEOUS

### SEASONING FOR SAUSAGE MEATS.

Two tablespoons sage, 3 tablespoons salt, 2 tablespoons pepper to 10 lbs. meat.—*Mrs. C. H. Parker.*

### SUGAR CURED HAMS.

Eight pounds of salt, 3 oz. of saltpetre, 2 lbs. of brown sugar, 1 tablespoon of soda, 1 tablespoon of pepper, for 100 lbs. of meat.—*Mrs. Bruce Arnold.*

### PICKLE FOR HAMS AND SHOULDERS.

Make a brine that will hold up a fresh egg (have the salt all dissolved thoroughly before putting in the egg). Leave hams in this from 4 to 6 weeks. Take out of brine, smoke, pack in dry salt. These will keep all summer.—*Mrs. H. C. Curtis.*

### PORK SAUSAGE.

Forty pounds meat, 12 ozs. salt, 2 ozs. sage, 2 ozs. pepper. Pack in a deep dish and cover with melted lard.

### GRAPE JUICE.

Pick grapes from stems and wash. Put on enough water to cover grapes, boil until tender and strain through a cloth. 3 bowls of juice to 1 bowl of sugar. Boil 4 minutes, bottle and seal.—*Mrs. Lizzie Bartlett, Owosso.*

### RECIPE FOR PICKLING PORK.

One hundred pounds pork, 8 lbs. salt, 2 lbs. sugar, 2 ozs. saltpetre, 8 gal. water. Boil all together and skim. When this is cool pour over meat and let it stand six weeks; then take out and smoke.—*Mrs. E. Curtis.*

### RECIPE FOR CORNING BEEF.

Eight lbs. salt, (for 100 lbs. meat), 6 lbs. brown sugar,  $\frac{1}{2}$  lb. saltpetre, 9 gals. water. Put water and ingredients on stove, let come to a boil and then put in beef and boil ten minutes. Put in crock.—*Mrs. E. Curtis.*

### CORNING MEATS.

One hundred pounds meat, 6 lbs. salt, 3 lbs. brown sugar, 2 oz. saltpetre, 1 tablespoon pepper, 1 tablespoon soda.—*Lucinda Porter.*

### CORNED BEEF.

One hundred pounds meat, 6 lbs. brown sugar, 8 lbs. salt,  $\frac{1}{2}$  lb. pepper,  $\frac{1}{2}$  lb. saltpetre, 4 gal. water. Boil

and skim; dip pieces in brine while on stove. Pack while warm.—*Mrs. Sate Secord.*

To keep sandwiches from drying wrap in paraffine paper.—*Ella Butts.*

A flannel dipped in boiling water and sprinkled with turpentine, laid on the chest as quickly and hot as possible, will relieve the most severe cold or hoarseness.—*Ella Butts.*

#### ORANGE NUT DELIGHT.

Cut oranges in halves, scoop out pulp with spoon and put in a dish and mash fine. Have ready chopped walnuts or any nuts, mix with pulp. Place mixture back in orange skin and put egg frosting or whipped cream on top and serve.—*V. L.*

#### ORANGE COMPOTE.

Take oranges of medium size,  
The peel remove I pray;  
From each a round, cut from one end  
And scoop the seeds away.

Fill up the little cups thus formed,  
With strawberry preserve—  
That flavor mixed with orange juice  
Is more than most deserve.

Then top each with whipped cream  
A cap all nice and white,  
Made up of puffs, while for rosettes  
The strawberries gleam bright.

On separate plates the fruit then serve  
With Lady-fingers slim,  
And I've no doubt a King would say  
The dish was fit for him.

*Mrs. A. L. Nique.*

#### SCRAPPLE.

Cook until tender hogs' livers, hearts and scraps of lean meat. Salt and when done, remove the meat. Boil the liquid a little longer, and then thicken with cornmeal until it is a thin mush. Let this cook well, and then add the meat, minced fine, add salt, black pepper and sage. Pour into pans to cool, slice and fry until brown on both sides.—*Bernice Elwell.*



## CHEESE FONDO.

One cup milk scalded, 1 cup bread crumbs, 1 tablespoon butter,  $\frac{1}{2}$  teaspoon salt, 1 cup grated cheese. Pour this mixture into yolks of 3 eggs. Then fold in the beaten whites. Bake 20 minutes.—*Mrs. A. L. Nique.*

## FROZEN DAINTRIES

## STRAWBERRY ICE.

Put through a colander 3pts. berries, add  $2\frac{1}{2}$  cups sugar. Mix 3 pts. cream with 1 pint new milk, 1 cup sugar,  $\frac{1}{2}$  teaspoon salt. Stir the berries and cream together slowly and freeze.—*Lorene Jewell.*

## FIVE THREES.

Three oranges, 3 bananas, 3 lemons, 3 cups sugar, 3 cups water. Freeze.—*Grace Arnold.*

## PUNCH.

Five doz. lemons, 2 doz. oranges, 5 qts. strawberries, 2 cans grated pineapple, 1 can sliced pineapple, 12 lbs. sugar, 1 cake ice. Enough for 100 persons.—*S. C.*

## PREMIUM ICE CREAM.

Little over 1 qt. cream whipped until partly stiff  $1\frac{1}{2}$  qts. milk, 1 egg beaten well with  $2\frac{1}{2}$  cups sugar, 1 tablespoon vanilla, pinch salt,  $\frac{1}{2}$  teaspoon soda. This makes a 6 qt. freezer.—*Mrs. C. H. Parker.*

## FROZEN PUDDING.

One cup milk,  $1\frac{1}{2}$  cups sugar, yolk of 1 egg, 1 cup preserved fruit, 1 teaspoon vanilla, 1 pt. cream, 1 tablespoon cornstarch, 1 cup raisins,  $\frac{1}{2}$  cup chopped nuts, salt. Scald the milk, add the sugar and stir until dissolved. Mix cornstarch with a little cold milk and add with beaten yolk of the egg to the scalded milk. Cook fully 3 quarters of an hour, stirring occasionally. Take from the fire, add salt, vanilla, fruit and nuts. When cold add the cream, whipped, and freeze. Serves 15 people.—*Carrie Crawford.*

## ICE CREAM.

One quart cream, 2 qts. milk, 4 eggs, whites and yolks separately, 4 cups sugar, pinch salt, 1 teaspoon lem-

on and vanilla. Cook part of milk and yolks of eggs; then cool and freeze.—*Eda Cascadden.*

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FROZEN BISQUE.

One pint cream,  $\frac{1}{2}$  cup pulverized sugar, 2 eggs, 1 large teaspoon vanilla, 1 large teacup nut meats ground. Whip cream; then add whipped egg yolks and sugar. Whip whites of eggs, add nut meats. Stir all together, put in a freezer and pack like ice cream. Let it stand 3 hours.—*Mrs. J. Secord.*

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ICE.

Boil hard 1 pt. granulated sugar, 1 qt. water 15 minutes. Add juice of 2 lemons and juice of 1 20c can of pineapple. When nearly frozen, add beaten whites of 2 eggs. Freeze as ice cream.—*Mrs. Sate Secord.*

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SHERBERT.

For 1 gallon, take juice of 2 lemons, 3 cups sugar, 1 box jello,  $1\frac{1}{2}$  qts. milk, 1 pt. water, 1 pt. can pineapple. Freeze.—*Mae Schoof.*

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PREMIUM ICE CREAM.

Two quarts milk, yolks of 3 or 4 eggs, 4 tablespoons flour, 3 cups granulated sugar. After milk boils stir other ingredients in until thick. When ready to freeze add whites of 3 or 4 eggs and 2 qts. cream. If cream is slightly whipped it is very nice.—*Ella Butts.*

## HINTS

I always place a steamed pudding in a hot oven for a few minutes to dry off a little. Try it and see how you like it.—*E. B.*

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A nice dark sauce for cottage pudding is made by adding to the sauce a little cocoa or chocolate.

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Fried cakes keep best when placed in a stone jar carefully covered.

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Add raw grated potato to fried cakes and they will not dry out.

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To keep juicy pies from running out, wet a strip of



white muslin and stretch this tightly around the pie, pressing it tightly on the crust.

Add a little rolled oats to lemonade, on days when it is almost too hot to eat.—*V. L.*

In making custard pie I have found that if I add a tablespoon of flour it will not whey so quickly.—*V. L.*

To clean an iron sink use kerosene oil and Dutch Cleanser.—*T. A.*

To remove grease spots from silk, use chloroform.—*B. C.*

To relieve chilblains, use chloroform.—*F. B.*

Grease an iron kettle before cooking mush.—*T. A.*

To keep flatirons hot, cover with a pan, to which a wooden knob has been fastened.—*S. C.*

To keep sandwiches moist wrap in paraffine paper.—*E. B.*

Add salt to starch and it will not freeze out.—*S. C.*

To prevent curdling, don't salt soups with milk in until ready to remove from fire.—*I. A.*

We may live without poetry, music and art,

We may live without c——

We may live without heart.

We may live without friends,

We may live without books

But civilized men cannot live without cooks.

—*E. M.*

He may live without books,

What is knowledge but grieving.

He may live without hope,

What is hope but deceiving.

He may live without love.

—*M. L.*

What is passion without pining

But where is the man that can live without dining.

—*E. M.*

Add a little kerosene oil to water, when you wash windows.—*E. D.*

Use Tiz for tired, aching feet.—*L. L.*

In cooking beef or tough meats of any kind, place a pan of water over kettle instead of a cover. The water in the pan will cook dry but the meat won't.—*I. A.*

After you have cleaned a zinc or oilcloth, rub with a cloth wet in machine oil.—*H. A.*

After hams are smoked and good and dry, pack in coarse salt.—*M. B.*

Put a handful of flour in gasoline, before you wash a garment.—*P. D.*

When setting fruit trees, put 2 or 3 rotten apples at the roots to keep them moist.—*E. M.*

To make paper stick on rough or lime walls, size with vinegar and glue.

To make paste for paper, use half flour and half starch.

To make house plants grow, use the water that you wash beef or chicken in.

#### TABLE OF MEASURE.

A speck makes one-quarter saltspoon.

Four saltspoons make one teaspoon.

Three teaspoons make one tablespoon.

Eight tablespoons of dry and solid material make one cup

Sixteen tablespoons of liquid material make one cup.

Two gills make one cup.

One wine glass makes one-half gill.

One cup contains eight ounces of liquid.

Ten eggs, average size, make one pound.

One-half ounce bottle extract makes twelve teaspoons.

One tablespoon butter makes one ounce.

One tablespoon granulated sugar makes one ounce.

One heaped teaspoon powdered sugar makes one ounce.

One tablespoon flour makes one-half ounce.

Two tablespoons ground spice make one ounce.

Five nutmegs make one ounce.

One quart sifted pastry flour makes one pound.



- One quart less one gill, sifted patent flour makes one lb.  
 One scant pint granulated sugar makes one pound.  
 One pint butter makes one pound.  
 One pint chopped meat, packed, makes one pound.  
 One cup rice makes one-half pound.  
 One cup cornmeal makes six ounces.  
 One cup stemmed raisins makes six ounces.  
 One cup cleaned currants makes six ounces.  
 One cup stale bread crumbs makes two ounces.

## TABLE OF PROPORTIONS.

One quart of flour requires one pint of butter, or butter and lard mixed for pastry.

One quart of flour requires one heaping tablespoon of butter for biscuit.

One quart of flour requires two tablespoons of butter for shortcakes.

One quart of flour requires one cup of butter for cup cakes.

One quart of flour requires one-half level teaspoon of salt.

One quart of flour requires four teaspoons of baking powder.

One quart of flour requires one pint of milk for muffins, gems, etc.

One quart of flour requires one scant quart of milk for batters of all kinds.

One measure of liquid to three measures flour for bread.

One teaspoon of soda to one pint of sour milk.

One teaspoon of soda to one cup of molasses.

One teaspoon of salt to one pound of meat.

A spoon means that the material should lie as much above the edge of the spoon as the bowl sinks below it. A heaping teaspoon means that the material should be twice as high above the edge of the spoon as the bowl sinks below it. A level teaspoon should hold sixty drops of water. All dry materials are measured after sifting.

A spoon of salt, pepper, soda, spice is a level spoon.

One-half of a spoon is measured by dividing through the middle lengthwise.

A speck is what can be placed within a quarter inch square surface.

## TIME FOR BAKING.

Loaf Bread . . . . .	40 to 60 minutes
Rolls and Biscuit . . . . .	10 to 20 " "
Graham Gems . . . . .	30 " "

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Gingerbread .....	20 to 30	“
Sponge Cake .....	45 to 6	“
Plain Cake .....	30 to 40	“
Fruit Cake .....	2 to 3	hours.
Cookies .....	10 to 15	minutes
Bread Pudding .....		1 hour.
Rice and Tapioca .....		1 hour.
Indian Pudding .....	2 to 3	hours.
Steamed Pudding .....	1 to 3	hours.
Steamed Brown Bread .....		3 hours.
Custards .....	15 to 20	minutes.
Pie Crust .....	about 30	minutes
Plum Pudding .....	2 to 3	hours.

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## TIME FOR SUMMER VEGETABLES.

Greens—Dandelions .....	1½	hours.
Spinach .....		1 hour.
String Beans .....		2 hours.
Green Peas .....		20 minutes.
Beets .....	1 to 3	hours.
Squash .....		1 hour.
Turnips .....	1 to 3	hours.
Potatoes .....	1-3	hour.
Corn .....	1-3	hour.
Asparagus .....	1-3	hour.

This applies to young and fresh vegetables.

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## TIME FOR WINTER VEGETABLES.

Squash .....		1 hour.
Potatoes .....	½	hour.
Potatoes, baked .....		1 hour.
Sweet Potatoes .....	¾	hour.
Baked Sweet .....		1 hour.
Turnips .....		2 hours
Beets .....	3½	hours.
Parsnips .....		1 hour.
Carrots .....	1½	hours.
Cabbage .....		3 hours.

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## TIME FOR BROILING.

Steak, one inch thick .....	4 to 6	minutes
Steak, two inches thick .....	8 to 15	minutes
Fish, small and thin .....	5 to 8	minutes
Fish, thick .....	15 to 25	minutes
Chickens .....	20 to 30	minutes

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## TIME FOR MEATS.

Beef, underdone, per pound .....	9 to 10	minutes
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Beef, fillet of .....	20 to 40 minutes
Mutton, leg, per pound .....	10 to 12 minutes
Mutton, stuffed shoulder, per pound .....	18 minutes
Veal, loin of, plain, per pound .....	15 to 18 minutes
Veal, stuffed .....	20 minutes
Pork, spare rib, per pound .....	15 to 20 minutes
Pork, loin or shoulder, per pound .....	20 to 30 minutes
Liver, baked or braised .....	1 to 1½ hours.
Corned Beef, per pound .....	25 to 30 minutes
Boiled (simmered) Beef, per pound .....	20 to 30 minutes
Ham, after water or cider begins to boil..	15 to 20 minutes
Bacon, per pound .....	15 minutes
Chickens, baked, three to four pounds .....	1 to 2 hours
Turkey, ten pounds .....	3 hours
Goose, eight pounds .....	3 hours
Duck, tame .....	40 to 60 minutes
Duck, wild .....	30 to 40 minutes
Grouse, Pigeons and other large birds .....	30 minutes
Small birds .....	10 to 15 minutes
Venison, per pound .....	15 minutes
Fish, long and thin, six to eight pounds .....	1 hour
Fish, thick, six to eight pounds .....	1½ to 2 hours
Fish, small .....	25 to 30 minutes



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PHYSICS 309

CALLER NAME: \_\_\_\_\_

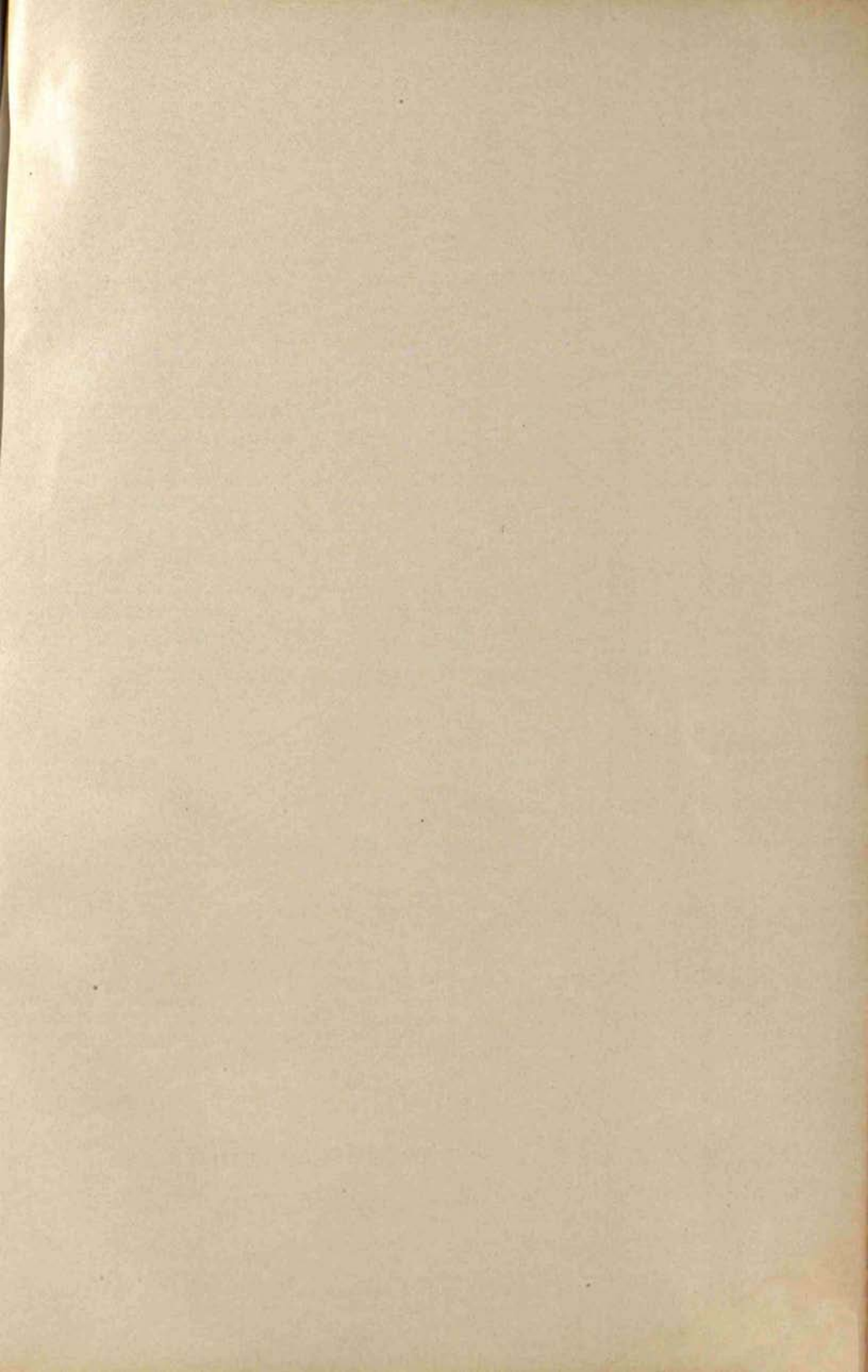
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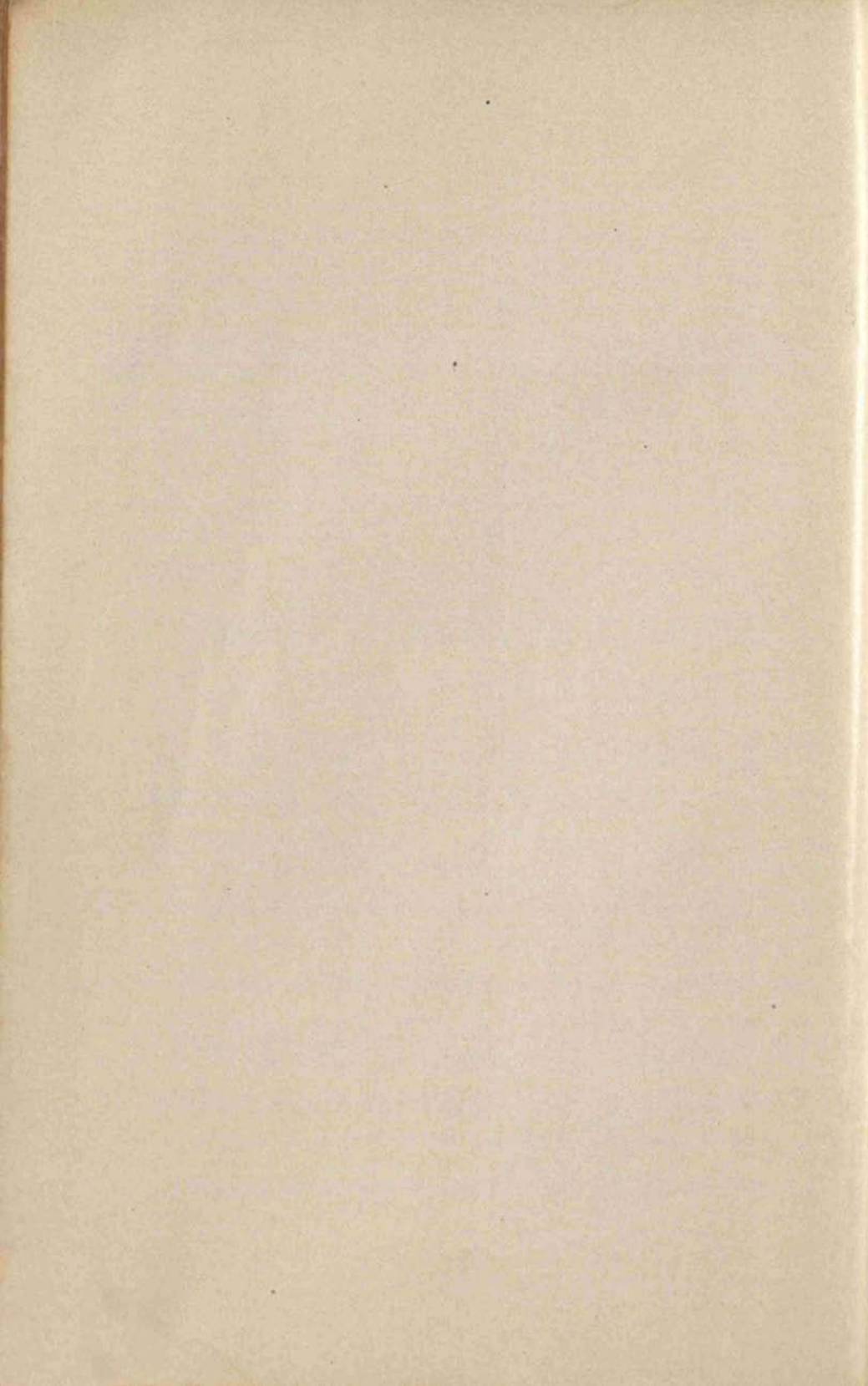
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PHYSICS 309

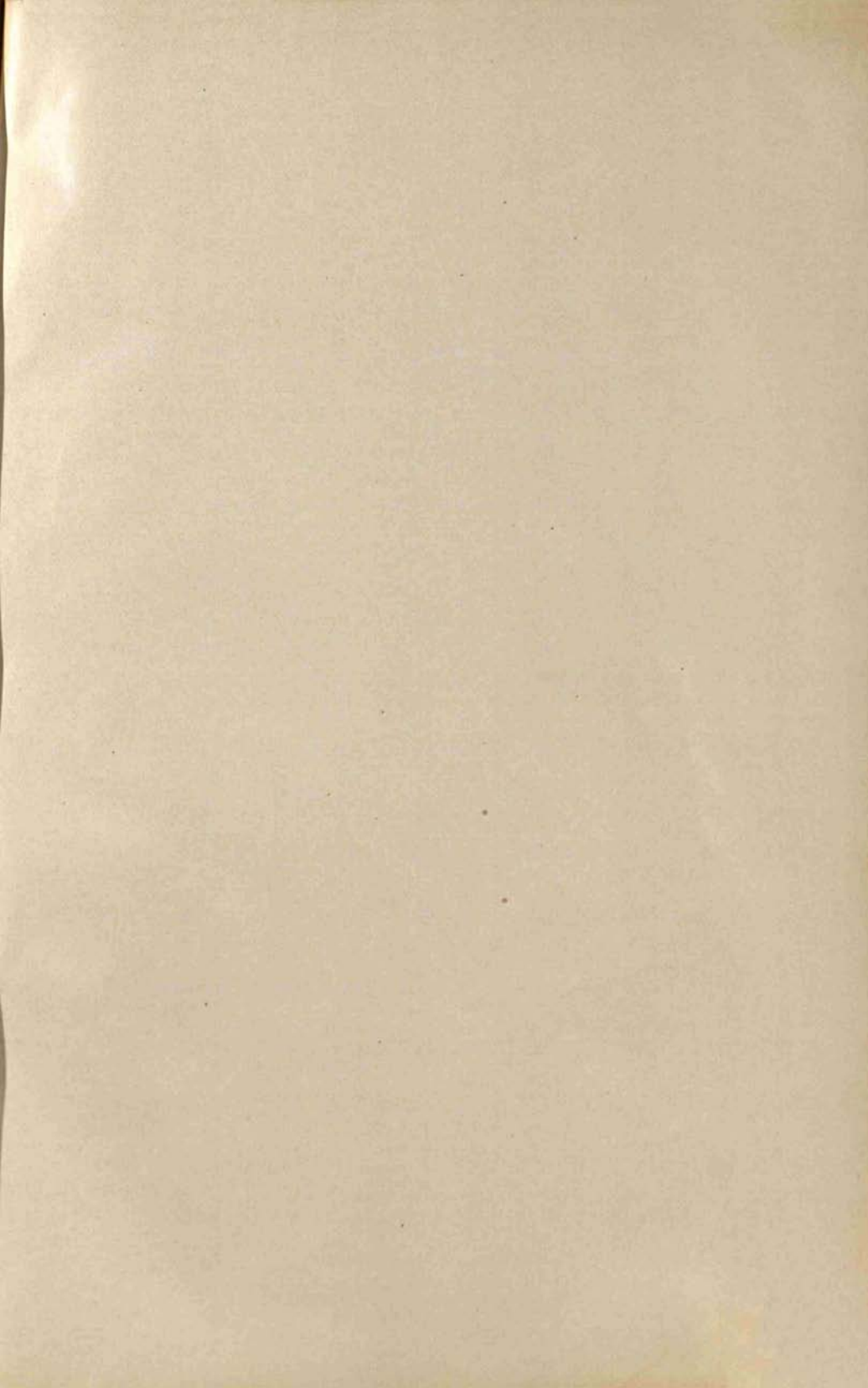
PHYSICS DEPARTMENT

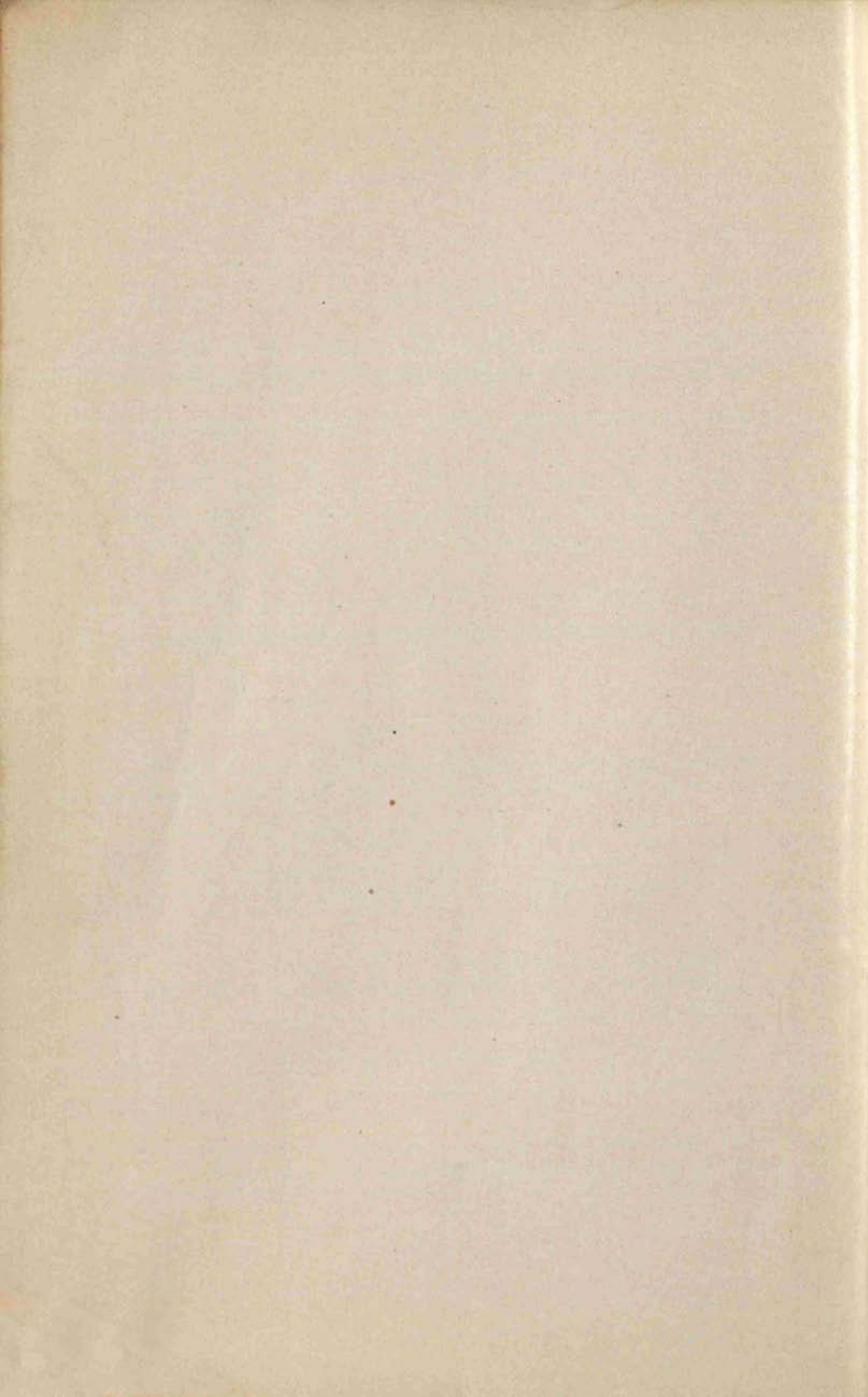










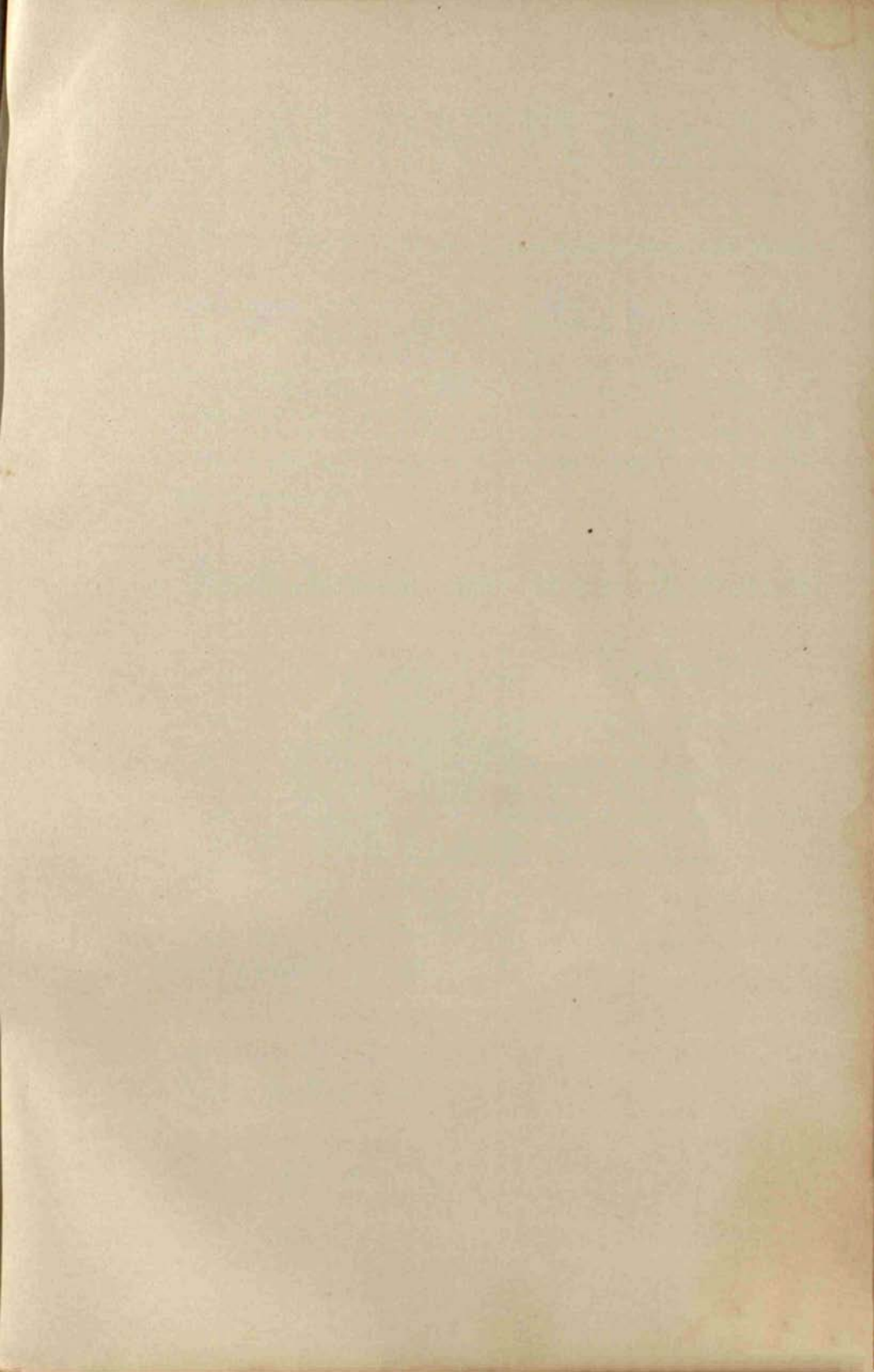


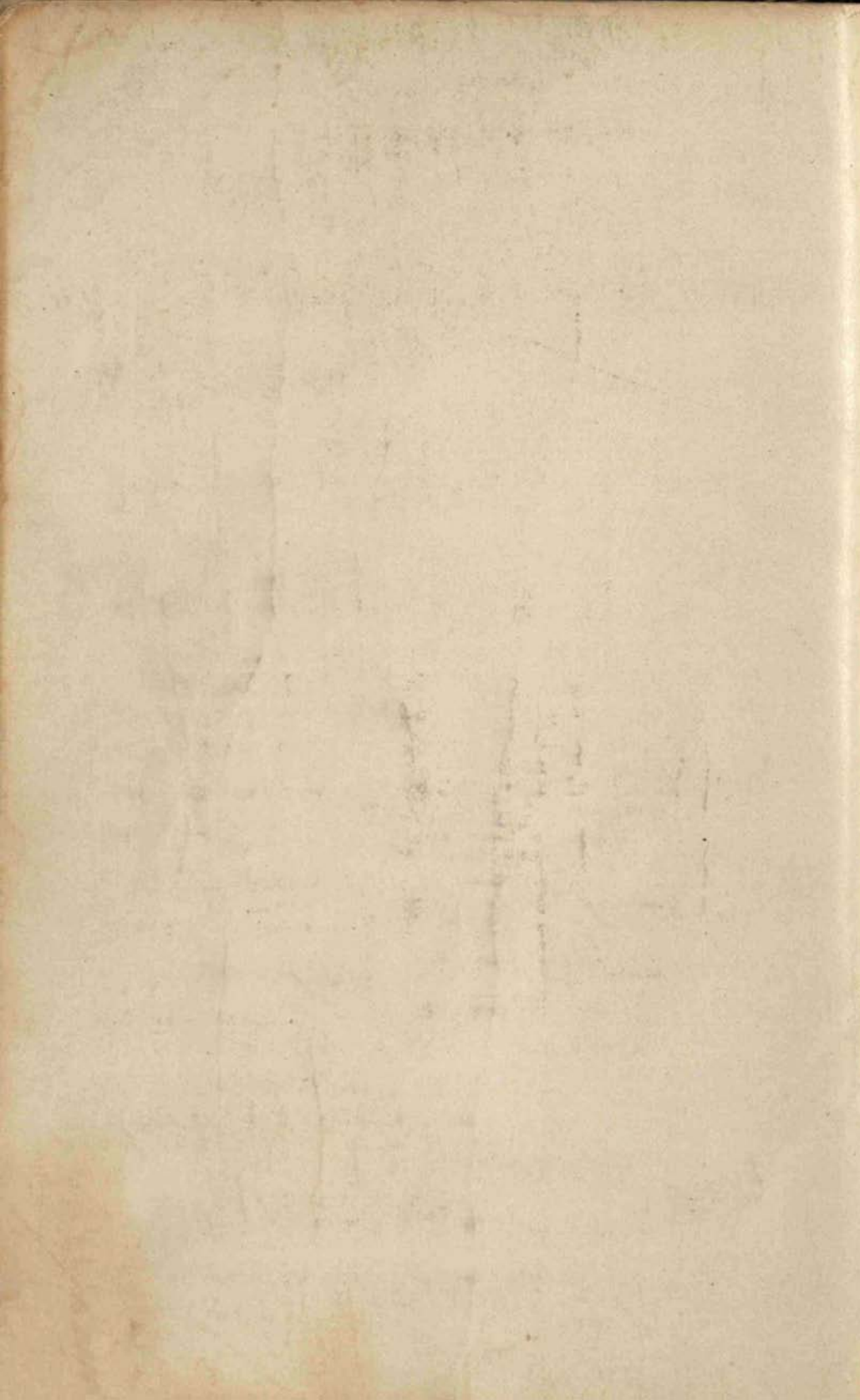














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