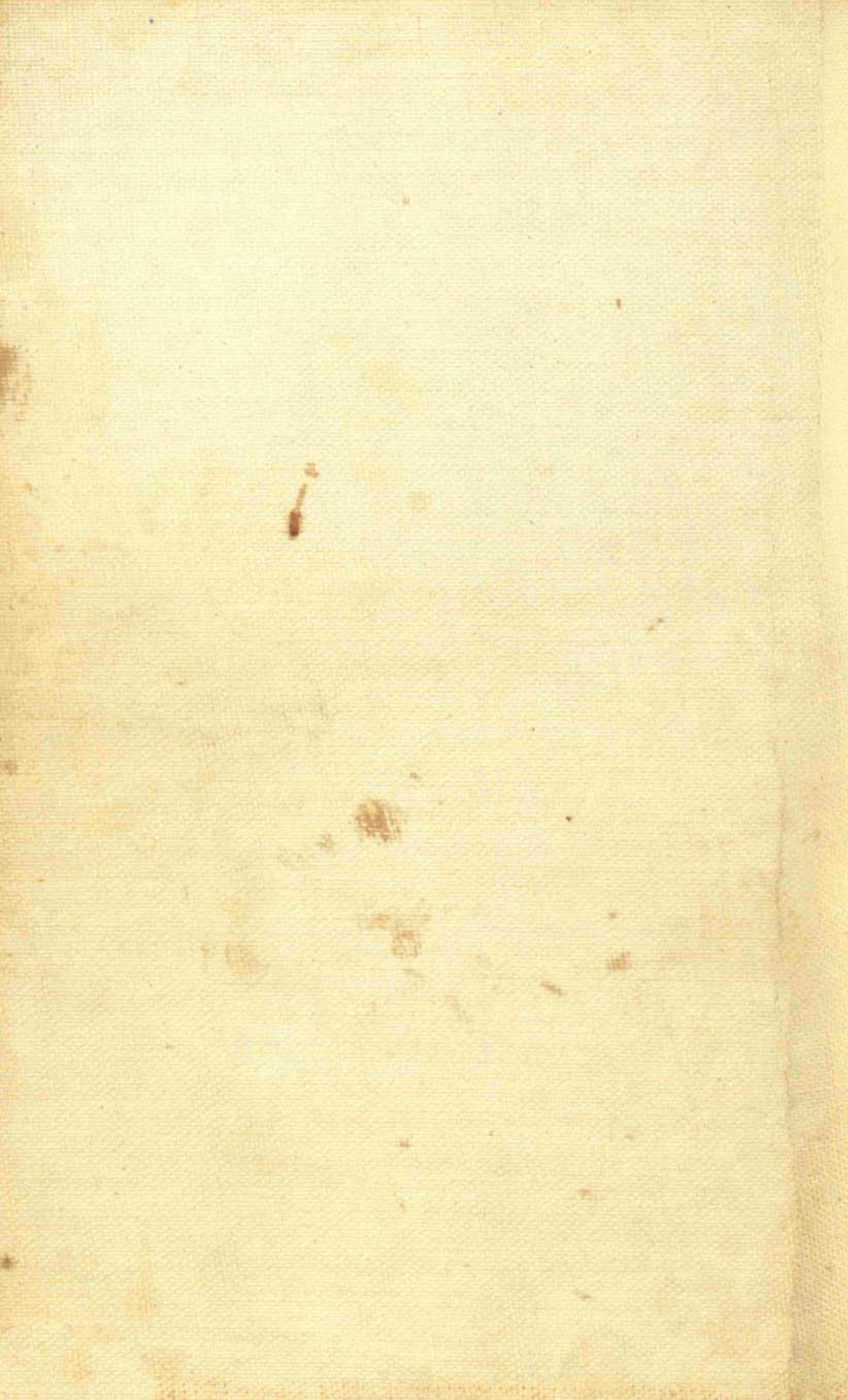


THE LADIES' AID
COOK BOOK

MASON, MICHIGAN



It Pays

T PAYS TO ADVERTISE" is a mighty good play; so are "THE BIG IDEA" and "TWIN BEDS," but their popularity is passing, and they will be forgotten at the end of the season when they are put on the theatrical shelves of oblivion.

PREMIER SALAD DRESSING, however, is here for a long run; in fact, for an indefinite run. At the end of this season its popularity will be greater than ever, and as each succeeding season rolls around it will increase in popular favor. It's so good, and so sure are we of its success that we are willing to have you include one bottle in your order, at 25c, and we are ready to stand behind it as the best article of its kind ever tasted. If it proves otherwise, and you are not pleased, we refund the purchase price. What more could any one do to show their implicit confidence?

Packed by

FRANCIS H. LEGGETT & CO.
OF NEW YORK

Sold by best stores everywhere; also at store of

C. A. RIES, Mason, Michigan

Contents

Kitchen Reference Table, and Table of Proportions	1
Soups	4
Fish	7
Oysters	9
Meats	11
Vegetables	17
Bread, Muffins, Waffles	23
Salads	30
Eggs	34
Cheese Dishes	36
Pies	38
Puddings	42
Cakes	52
Cookies	58
Frozen Dainties	63
Beverages	65
Pickles, Catsup, Relishes	66
Conserves	71
Fireless Cooker Recipes	73
Sandwiches	76
Confectionery	77
Poisons and Their Antidotes	84
Home Remedies	85
Domestic Hints	87
The Laundry	90
Estimates of Amounts Required for Fifty Guests	92

*"To collect recipes is one mode of serving your country,
and to remember their contents is another."*



Shredded Wheat Dishes

A dainty, wholesome, appetizing meal can be prepared with Shredded Wheat Biscuit "in a jiffy." It is ready-cooked and ready-to-serve. You can do things with it that are not possible with any other "breakfast food." It is the only cereal food made in Biscuit form. Combined with fresh or preserved fruit or with creamed meats or creamed vegetables, or simply eaten as a breakfast food with milk or cream, it is delicious, nourishing and satisfying.

Shredded Wheat is made of the whole wheat, cleaned, cooked, drawn into fine porous shreds and twice baked. It is the cleanest, purest cereal food made in the world. Recipes for making many wholesome "Shredded Wheat Dishes" will be found in this book.

SHREDDED WHEAT is made in two forms: **BISCUIT**, for breakfast or any meal; **TRISCUIT**, the Shredded Wheat Wafer, eaten as a toast for luncheon or any other meal with butter, cheese or marmalades. Both the Biscuit and Triscuit should be heated in the oven to restore crispness before serving. Our new Book, "The Wonders of Niagara," is sent free, post paid, for the asking.

Made by **THE SHREDDED WHEAT COMPANY**, Niagara Falls, N. Y.

NEELY & NEELY

Up-to-Date

Millinery

TWO DOORS WEST OF P. O.

Black Cross Tea

—and—

Good Coffee

G. S. THORBURN

Grocer

GEO.
ANTONIO

Fresh
Fruits
and
Candies

LINCOLN
AND
PORTER

Fine Millinery

DARROW
BLOCK

When you
Go to

Pleasant Lake

Take a
Ride In

"Rest a Bit"

HORACE
HALL

A. R. BELL

Will do you an honest job of

PLUMBING

or put in a heating plant at right
prices.

Give him a chance to bid on
your work.

Ingham County News

A. L. ROSE, Publisher

Artistic Printing

Come in and tell us your troubles

*"He who eats what's cooked our way,
Will live to eat some other day."*

THE LADIES' AID COOK BOOK



ARRANGED BY THE

Ladies of the Baptist Church

MASON, MICHIGAN

1915

INGHAM COUNTY NEWS PRINT

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

TO be a good cook means the knowledge of all fruits, herbs, balms and spices. It means carefulness, inventiveness, watchfulness, willingness and readiness of appliance. It means the economy of your grandmother, and the science of modern chemists; it means much tasting and no wasting, it means English thoroughness, French art, Arabian hospitality. It means, in fine, that you are to be perfectly and always ladies, and you are to see that everybody has something nice to eat."

—RUSKIN.



Acknowledgment

It would be a pleasure to thank by name each one who has contributed receipts for this book, but that is impossible.

It has been our aim to secure, not elaborate recipes, but every day dishes, prepared in the best and most simple manner.

MRS. H. O. CALL	} Committee.
MRS. A. J. HALL	
MRS. F. W. WEBB	

Kitchen Reference Table

2 Cups of lard—1 pound.	2 Cups granulated sugar—1 pound.
2 Cups of butter—1 pound.	2 2-3 Cups brown sugar—1 pound.
4 Cups of pastry or bread flour—1 pound.	2 Cups chopped meat—1 pound.
3 $\frac{7}{8}$ Cups entire wheat flour—1 pound.	1 $\frac{7}{8}$ Cups rice—1 pound.
4 $\frac{1}{2}$ Cups graham flour—1 pound.	2 Cups raisins (packed)—1 pound.
4 1-3 Cups rye flour—1 pound.	2 $\frac{1}{4}$ Cups currants—1 pound.
2 2-3 Cups corn meal—1 pound.	2 Cups stale bread crumbs—1 pound.
4 $\frac{3}{4}$ Cups rolled oats—1 pound.	9 Large eggs—1 pound.
2 2-3 Cups oatmeal—1 pound.	2 Tablespoonfuls butter—1 ounce.
4 1-3 Cups coffee—1 pound.	4 Tablespoonfuls flour—1 ounce.
2 2-3 Cups powdered sugar—1 pound.	6 Tablespoonfuls baking powder— $\frac{1}{2}$ ounce.
3 $\frac{1}{2}$ Cups confectioner's sugar—1 pound.	3 Teaspoonfuls—1 tablespoonful.
	16 Tablespoonfuls dry ingredients—1 cup.

This Table of Proportions Is Also Valuable

One teaspoonful soda to one cupful molasses.	One scant cupful of liquid to two full cupfuls of flour for bread.
One teaspoonful soda to one pint sour milk.	One scant cupful of liquid to two full cupfuls of flour for muffins.
Three teaspoonfuls baking powder to one quart flour.	One scant cupful of liquid to one full cupful of flour for batters.
One-half cupful of yeast or one-quarter cake compressed yeast to one pint liquid.	One quart water to each pound of meat and bone for soup stock.
One teaspoonful extract to one loaf plain cake.	It is often said of good cooks that "they never measure, they guess." Not so. Long experience has taught them to measure, and measure accurately.
One teaspoonful salt to two quarts flour.	
One teaspoonful salt to one quart soup.	

Table of Abbreviations

C—cup.	qt—quart.
tb—tablespoon.	oz.—ounce.
t—teaspoon.	lb—pound.
pt—pint.	

KNOX GELATINE comes in two packages—**PLAIN** and **ACIDULATED**
(Lemon Flavor).

Soups

"For soup is but the first of those delights which go to make the coming bill of fare."

White Stock.—4 lbs. knuckle of veal, 1 lb. lean beef, $2\frac{1}{2}$ qts. cold water, 10 pepper corns, 1 small onion, 2 stalks celery, 1 bay leaf, salt. Remove meat from bone and cut in small pieces. Do the same with the beef only make the pieces smaller; put meat and bone in kettle and add the water; bring slowly to a boil and skim carefully. Simmer for five hours; strain twice through several thicknesses of cheesecloth and stock will be clear. White Stock can be made from the water in which a fowl or chicken is cooked. This will make 3 pts of soup stock.—Mrs. Weaver.

Tomato Bisque.—1 qt strained tomatoes, add small pinch of soda if acid, 1 qt. milk, 1 large tb butter, 1 scant tb flour; cream butter and flour, add one cup milk. Let come to boil, stirring constantly, add rest of milk and heat; heat tomatoes and pour hot milk into them gradually, stirring rapidly; season with salt and pepper and serve at once.—Mrs. Chas. Field.

Tomato Soup.—1 pk ripe tomatoes, 1 bunch celery, 1 bunch parsley, $\frac{1}{2}$ doz. onions, 1 doz whole cloves; boil this until tender, then put through sieve and add— $\frac{1}{4}$ C flour mixed with water, $\frac{1}{4}$ C sugar, pepper and salt to taste, $\frac{1}{4}$ C butter. Mix altogether, boil and seal in bottles.—Mrs. O. F. Graves.

Cream Tomato Soup.— $\frac{1}{2}$ can tomatoes, 1 qt sweet milk, 1 tb sugar, 1 small onion, pinch of soda, 1 bay leaf, 2 tb flour, 3 tb butter, 1 t salt, $\frac{1}{4}$ t pepper, $\frac{1}{2}$ C cold water. Boil onion, tomatoes, bay leaf together until onion is tender; strain through a sieve. Rub flour and butter together and add to the strained juices, stir until they thicken; add sugar if desired, add soda, stir and when it begins to effervesce add the milk, stir until thoroughly mixed. Allow to become very hot, and serve at once.—Mrs. Weaver.

Cream of Corn Soup.—1 can corn, 2 C boiling water, 1 t salt, $\frac{1}{4}$ t celery salt, $\frac{1}{2}$ t onion juice, $2\frac{1}{2}$ tb cornstarch, 2 C milk, 3 tb butter, 1 C whipped cream. Put corn through sieve into a saucepan, add water, salt, celery, salt and white pepper to taste. Blend together cornstarch with butter in a saucepan, add the milk and cook together five minutes, stirring constantly. Just before serving add beaten cream. Serve with crisp wafers.—Mrs. G. L. Peck.

Corn Soup.—1 can corn, 1 pt boiling water, 1 pt milk, 1 slice onion, 2 tb butter, 2 tb flour, 1 t salt. Cook corn and water twenty minutes, then rub through a sieve. Scald milk with onion,

KNOX GELATINE is GUARANTEED to please or money back

remove onion and add milk to corn with butter and flour cooked together, add pepper and salt. Serve in bouillon cups with several kernels of popcorn and a tb of whipped cream on top.—Mrs. Ralph Darling.

Cream of Potato Soup—From left over mashed potatoes. Heat 3 C milk and a slice of onion together; pour over a cupful of mashed potatoes and press through a pure strainer. Melt a tb of butter, stir in a tb of flour, and let bubble but not brown; cool slightly and add the milk mixture slowly, stirring constantly until thickened. Add salt and pepper and serve hot.—Mrs. Weaver.

Bacon Chowder—Chop $\frac{1}{2}$ lb bacon coarsely and fry lightly in a kettle; add 2 tb flour and 1 minced onion. When brown add six small potatoes chopped, and a sprig of parsley. Boil two hours. Season and add 1 C cream.—Winifred Hall.

Vegetable Soup—One fifteen cent knuckle bone. Place same in cold water on stove at seven in morning. When boiling, add 3 tb oatmeal, $\frac{1}{2}$ C rice, after boiling two hours put in three potatoes, two onions, one carrot, $\frac{1}{4}$ head cabbage, stick of celery, some parsley (ground). Season to taste.—Mrs. A. J. Hall.

Split Pea Soup—Soak one quart split peas over night, next morning boil with 2 carrits, 2 onions, 1 stalk celery, and a little piece salt pork. Boil all the morning being careful not to scorch; strain and serve hot.—Battle Creek Cook Book.

Bean-Tomato Soup—1 cup cold baked beans, $\frac{1}{2}$ can tomatoes, 1 quart water. Put all together and boil. Then strain and season to taste. Thicken with a little cornstarch dissolved in cold water.—Mrs. Charles Browne.

DR. JOS. S. HAWLEY
DENTIST
MASON, MICHIGAN

THIS SPACE IS PAID FOR BY
DR. FREELAND

Dr. Culver

R. E. McCullough, M. D.

If You Want

Good results from the recipes in
this book always
use

"Best" Flour

For all good cooks use it.

MASON MILLING COMPANY

FORD ASELTYNE

Dealer in

WATCHES
CLOCKS and
JEWELRY

*Fine Watch Work and Engraving
a Specialty*

Mason, Michigan

J. H. McCURDY

MASON CITY DAIRY

Dealer in

PURE MILK

Try our Milk when Using These Recipes and You Will Have Success

A. E. HILLIARD



ICE DEALER

When in Mason
Go to the

SWEENEY HOTEL

For a
Square Meal

Critchett & Spanier

MEAT MERCHANTS

Will satisfy your taste with the
Choicest of Meats

Everything Sanitary

LET me make your home more
cheerful and healthful by in-
stalling this famous

Round Oak Furnace

Call and See Them at My Store

J. C. FINGERLE
Ash Street

The KNOX ACIDULATED package contains flavoring and coloring

Fish

"I never lost a little fish—
Yes, I'm free to say
It was the biggest fish I caught
That always got away."

Baked Pickerel—Carefully clean and wipe the fish, and lay in a dripping pan with enough hot water to prevent scorching. Bake slowly basting often with butter and water. When done have ready a C of sweet cream; stir in 2 large spoons melted butter, add the gravy from the dripping pan and let it boil. Place the fish in a hot dish and pour over it the sauce. Or an egg sauce may be made with drawn butter; stir in the yolk of an egg quickly, and then a t of chopped parsley.—Battle Creek Cook Book.

Fish Left Over—1 C cold boiled rice, 1 C flaked fish, 1 tb butter 1 egg, salt and pepper to taste. Put the rice and fish into a double boiler and let them get quite hot, stirring lightly so the fish may not break and the mixture grow pasty. When hot, add the butter, the egg well beaten and salt and pepper. Stir until well blended and serve.—Mrs. L. J. Philleo.

Dressing for Baked Fish—1 C stale bread crumbs, $\frac{1}{4}$ C melted butter, few drops onion juice, $\frac{1}{4}$ t salt, $\frac{1}{8}$ t pepper, 1 tb chopped parsley. Mix all together and add enough boiling water to bind the crumbs together.

Salmon Loaf—One can salmon, 3 eggs well beaten, 2 tablespoonfuls butter melted, $\frac{1}{2}$ cup bread crumbs or crackers, season with pepper, salt and minced parsley. Rub fish with butter until fine paste, 1 cup milk, add bread crumbs, when cool add eggs and put together. Put in mold and steam two hours. Serve with butter sauce.

Butter Sauce—Lump butter, 2 tablespoonfuls flour rub till smooth, add boiling water and salt and pepper. Grated rind and juice of one lemon.

Baked Salmon—1 can salmon, 2 eggs, 1 tb melted butter, 1 C bread crumbs, pepper, salt and minced cucumber pickles. Drain the liquor from fish and set aside for sauce. When the mould is made put in a buttered bowl covered and put in a pan of hot water and steam 1 hr.

Sauce for same—2 tb melted butter, add 1 tb flour well worked in, 1 C milk and the liquor from the fish, then add 1 well beaten egg and salt and pepper, a chopped cucumber pickle and some minced parsley. Pour over fish mold and serve.—Mrs. C. H. Bishop.

KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.

Salmon Fritters—1 can salmon, 1 C mashed potatoes, $\frac{1}{2}$ C cracker crumbs, 1 egg, $\frac{1}{2}$ C milk, pepper and salt. Make into balls and fry in butter in spider.—Mrs. Frank Hoyt.

Creamed Salmon—1 pt salmon, 1 pt rich milk, 3 tb flour, 3 tb butter, 1 t salt, 1 t mustard (even), dash of red pepper, put milk on stove and let come to a boil; rub together dry ingredients, stir into the milk, add chopped salmon and let boil 3 min., turn into a baking dish, cover with cracker crumbs, dot with butter and bake 20 min. Serve in baking dish.—Mrs. H. W. Casterlin.



*If it's a
New Building*

give it the best protection from the start—if it's an old building, all the more reason for the best kind of roof—

Certain-teed

**ROOFING
Sold Here**

That 15-year guarantee label has the three biggest roofing mills in the world behind it. It protects your buildings, it protects you and it protects us.

We keep everything in our stock right up to the quality of **Certain-teed**, so you can depend absolutely on anything you buy here.

C. P. MICKELSON

D. G. BARR

Ford Agent

**Repairing Ford Cars
a Specialty**

*Also Deals in
Second Hand Cars*

Use KNOX GELATINE if you would be sure of results

Oysters

"Fruit of the wave!
Oh! dainty and delicious."

Oyster Cocktail—Stir together 1 tbs tomato catsup, 1 tbs lemon juice, $\frac{1}{2}$ tbs of grated horseradish, $\frac{1}{2}$ tbs vinegar, $\frac{1}{2}$ tbs Worcestershire sauce and six drops of tobasco sauce and saltspoon of salt. Mix well and put on ice till needed. Put 5 or 6 small oysters in glass. Pour sauce on oysters when ready to serve.—Mrs. F. W. Webb.

Oyster Patties—1 pt milk, 2 tbs flour, 1 tbs butter, a little salt. When hot add 1 can oysters.

Paste for Patties— $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup water flour to mix roll thin and shape over bottom of gem pans bake a light brown. Then fill with oyster sauce and serve.—Mrs. F. C. Parker.

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

Escalloped Oysters—One pt of oysters, 3 C bread or cracker crumbs, salt and pepper to taste, 2 tbs butter, alternate layers of oysters and crumbs each sprinkled with bits of butter and seasoned, having the last layer crumbs. Moisten the whole with a large cup of milk. Bake about 20 min.—Miss Parloa.

Oysters with Macaroni— $\frac{1}{4}$ package macaroni cooked—put in a buttered dish a layer of macaroni alternating with oysters. Cover each layer with sauce made of 2 tbs butter, 2 tbs flour, 1 cup milk, salt and pepper to taste covered with buttered crumbs. Bake brown.—C. F. B.

"He was a bold man that first ate an oyster."—Swift.

Fried Oysters—Take 1 pt oysters, 2 eggs beaten light, $1\frac{1}{2}$ pts fine crumbs salted and peppered. Dip oysters in crumbs, then in eggs, then in crumbs. Fry in deep fat. M. R. W.

An \$11.00 Vacuum Cleaner for \$4.50 at F. W. Webb's

PASTIME THEATRE

CLEAN ENTERTAINING

PHOTOPLAYS

L. H. Harrison

— PURE —

Drugs and Sundries

Paints and Oils

Agency for the Famous
S. W. P. Paints

MASON, MICHIGAN

The First State and Savings Bank

L. C. WEBB, President

F. E. DENSMORE, Vice Pres't and Cashier

J. B. DEAN, Assistant Cashier

H. J. BOND

E. O. REED

H. O. HALSTEAD

Mason, Michigan

L. L. Ketchum

WALL PAPER
AND PAINTS

Paper Hanging a Specialty

First Class Work
Solicited

First Door East of Thorburn's Grocery

**MASON ELEVATOR
COMPANY**

Dealers in

**Grain, Beans, Flour
and Feed**

W. B. DEAN, Mgr.

Simply add water and sugar to the KNOX ACIDULATED package

Meats

"In buying meats allow no knavery,
In cooking it, bespeak it savory,
In carving it, don't hack and claw, sir,
In eating it, think tenderly of ———"
—Chaucer.

What to Serve with Meats—Roast beef, grated horseradish; roast mutton, currant jelly; boiled mutton, caper sauce; roast pork, apple sauce; roast lamb, mint sauce; venison or wild duck, black currant jelly; roast goose, apple sauce; roast turkey, oyster sauce; roast chicken, bread sauce; compote of pigeon, mushroom sauce; broiled fresh mackerel, sauce stewed gooseberries; broiled bluefish, white cream sauce.

Pork Tenderloins, Stuffed and Baked—Pork tenderloins when stuffed and baked are sometimes called mock pigeons. Split each lengthwise without severing, and fill with a savory stuffing prepared as for poultry, tie together arrange on a rack in a pan, spread very thin slices of a larding pork over the top of each and roast in a hot oven, allowing twenty minutes to the pound and basting every 15 min. To the brown gravy add a few drops of Worcestershire sauce. With them serve mild onions boiled and creamed.—Mrs. C. J. Rayner.

Smothered Chicken—Young spring chickens split down the back, flattened with a cleaver after washing dry. Sprinkle over with flour add salt and pepper and rich with melted butter. Lay out flat in baking pans add 2 tb hot water; cover and cook until tender in oven, remove cover and brown add $\frac{1}{2}$ C fresh cream and cook slightly on the top of stove.—Mrs. C. W. Dean.

Chicken Southern Style—1 egg, beat yolk add a little milk, flour enough to make a thick batter, pinch of B. P. salt and cayenne pepper. Last the beaten white of the egg; chicken should be cut up as for frying and cooked tender. Dip in batter and drop in hot fat until brown.—Meda Bullen.

Creamed Chicken—Dress the chicken and cut up as for potpie, wash and dry thoroughly, roll each piece in flour, salt and pepper. Put about $\frac{1}{2}$ C hot water in your baking pan. Pack chicken in pan, cover with rich cream and milk, put in oven and as the pieces brown bring other pieces to top, gauge time of baking by age of fowl. Delicious.—Mrs. John Foote, Williamston.

Pressed Meat—2 lbs beef, 1 lb fresh pork, boil together until tender, season meat while cooking, leave about 1 C soup in kettle, put meat thru meat grinder. Into the soup add 2 well beaten

For Dainty Delicious Desserts use KNOX GELATINE

eggs, let same cook for 2 or 3 min., stir meat thoroughly into this and press. Will serve 12 persons.—Mrs. Lee Lasenby.

Vegetarian Loaf—2½ C breadcrumbs, 2 beaten eggs, yolks and whites beaten together for five minutes, 1-3 C melted butter, 1¼ C milk, 2 C Eng. walnut meats, 1 t sage seasoning, ½ t salt, celery, pepper, onion seasoning to taste. After beating the eggs add to them the milk then the bread crumbs allowing them to stand and soak for a few minutes. Put the nutmeats thru a meat-chopper and add these to the breadcrumbs, milk and eggs, add last the butter and seasoning. Put into a well greased oblong bread pan and bake for ¾ hr, basting frequently with a little melted butter and hot water. May be served hot or cold cut in slices.—Mrs. Orpha White.

Barbacued Meat—1 lb beef steak, 1 lb fresh pork (chopped), 1 C bread crumbs, 2 chopped hard boiled eggs, 1 tb salt, and dash of Cayenne pepper, 2 C sweet milk. Mix together thoroughly and bake 1½ hrs in covered dish.—Mrs. Joseph Jewett.

Chop Suey—Cut lean veal 3 lb into large squares, (2 in) braize in butter, add water, cook slowly until very tender, little onion, add molasses tablespoonful (black strap), season with Worcestershire sauce, thicken, braize, mushrooms. One can also dice 2 cups celery and cook with mixture.—Rustic Tea Room, Lansing.

Meat Croquettes—1 C chopped meat, 1 C boiled rice, 1 egg, salt, ½ C sweet milk, little butter. Form in balls roll in cracker crumbs and fry to a light brown.—Mrs. McCrossen.

Meat Croquettes—1 C chopped meat, 1 C bread crumbs, 2 eggs, milk to make a batter. Butter pan cake griddle and fry batter.—Mrs. M. J. Mead.

Chicken Croquettes—Mix 1¾ C cold cooked fowl cut fine, season with ½ t salt, ¼ t celery salt, few grains of cayenne, slight grating of nutmeg, 1 t lemon juice, few drops of onion juice, 1 t finely chopped parsley, 1 C thick white sauce. Cool, shape, crumb and fry in deep fat.—Mrs. F. H. Frazelle, Toledo.

Croquettes—1¾ C minced meat, 1 C thick white sauce, 1 t lemon juice. Season, form into shape, dip in beaten egg, then bread crumbs, then egg again, and in crumbs. Fry in deep fat. Keep fat below smoking point.—Mrs. B. L. Green.

Vegetable Loaf—1½ lbs round steak (ground), 1 lb lean pork (chopped), 1 bunch celery, 1 C tomatoes, 1 C bread crumbs, 1 C milk, 2 eggs, 1 t salt, pepper to taste. Mix with hands, shape into loaf and bake 1½ hrs. If wanted, mold in hard boiled eggs.—Bessie O. Ball.

Comfort Shoes for Tender Feet at F. W. Webb's

FARMERS' SHEDS

LIVERY, FEED AND SALE
STABLES

RIGS FOR ALL OCCASIONS

H. E. WINFIELD

Both Phones

Ingham County Democrat

W. L. CLARK, Publisher

ALL KINDS OF
Job Printing

The Rexall Store

A Rexall Remedy for Every Ill

Rexall Remedies Are Dependable

THEN LET US SUPPLY YOUR WANTS

LONGYEAR BROS.

THE REXALL STORE

"A GOOD PLACE TO TRADE"

MASON

MICHIGAN

The Favorite of Fashion

The American Lady Corset

Agents for the Ladies Home Journal Patterns

Our Store Is Full of Good
Things You All Need

J. A. CORTRIGHT

J. N. PENBERTHY

Manufacturer of and Dealer in

Harness and Horse Furnishing
Goods

MASON

MICHIGAN

Farmers Restaurant

W. F. BAUGHN, Proprietor

BOARD BY DAY OR WEEK

Meals 25c

MAPLE STREET, MASON

Pink Coloring for fancy desserts in each package of KNOX GELATINE

Veal Loaf to be served cold—1 knuckle of veal, 2 lbs lean veal, $\frac{1}{2}$ onion, boil till tender then pick meat into coarse bits and season highly. Place slices of hard boiled eggs and sprigs of parsley in bottom of mould, put in meat and pour over hot water, reduced to about $11\frac{1}{2}$ C. Chill.—Mrs. Dr. Freeland.

Jellied Veal—3 or 4 lbs of veal from shoulder and knuckles, cook until meat falls from the bone with Bay leaf, salt and pepper and onions; pick into bits and put into pans with juice poured over it. Serve cold.—Rustic Tea Room.

Venison—Take a piece of venison put in kettle cover with water and let boil until tender. Drain off water, put $\frac{1}{2}$ lb butter, salt and pepper in kettle, set over a slow fire to brown.—Mrs. F. R. Grayson.

Roast Beef—Place a round steak about 2 in. thick (about 6 lbs.), in water or dripping pan, spread a can of tomatoes over meat, cover with sliced onions and season well; add water to pan, cook slow about $2\frac{1}{2}$ hrs.—Mrs. F. E. Searl.

Ham Mousse—1 pint boiled ham chopped fine and highly seasoned, moisten with 1 cupful soup stock in which 1 tabls. gelatine is dissolved. When cool but not firm fold in $\frac{1}{2}$ cupful cream whipped and stiff white of 1 egg. Put in molds and chill. Serve on lettuce with mayonnaise.—Rustic Tea Room, Lansing.

Meat Pie from left overs—Put small pieces of meat in a bake dish (beef or veal), pour on cold water and let cook 1 hr or so, add $\frac{1}{2}$ doz. potatoes cut up and a few slices of onions; let cook until potatoes are done. Be sure and have water enough to make plenty of gravy. If you have gravy left over put it in, thicken with flour. Make a crust and bake.—Mrs. Merrylees.

Beef with Yorkshire Pudding—3 lbs beef (rib roast) seasoned with salt and pepper, roast until tender and all water boiled out. Potuie, 3 eggs, 1 pt sour milk, scant t soda, little salt, 2 C flour; pour in with meat and bake 20 min.—Mrs. Hilliard.

Yorkshire Pudding—1 egg, 4 tb flour, $\frac{1}{2}$ t salt, $\frac{1}{2}$ pt milk or enough to make thin batter. Makes one pudding. Put 1 tb beef drippings in pan set in oven until smoking hot, then pour in batter and bake 15 min. in hot oven.—Mrs. R. E. Pierce.

Dressing Southern Style—1-3 C boiling water, salt and pepper, 1-3 C butter, powdered sage, 1 C cracker or bread crumbs. Melt the butter in hot water and pour over the crumbs, to which seasonings have been added.—Battle Creek Cook Book.

Oyster Dressing for one Fowl—1 loaf bread. Moisten the bread with luke warm water, never hot. Season with salt, pepper,

Try KNOX ACIDULATED GELATINE with the Lemon Flavor enclosed

sage, and dry celery leaves, and onion if you wish. Have quite moist and when ready to bake add $\frac{1}{2}$ pt oysters. Put part in the fowl and part in separate dish.—Mrs. Chas. Shafer.

Baked Ham with Baked Potatoes—Take desired amount of smoked ham, cover with milk and bake. When cooked thru add more milk and make thickened gravy. Serve with pared baked potatoes.—Mildred Hunter.

Veal Birds en Casserole—Pound round veal steak, then cut in strips about 3 by 5 in. Spread each piece with poultry dressing, not to close to edge. Fasten up with toothpicks, roll in flour and brown in butter; pack in Casserole pour over the brown sauce and cover. Bake in oven 30 minutes.—Mrs. Ralph E. Darling.

How to fry Salt Pork—Cut slices from solid pork, lay slices in skimmed milk, and let it heat slowly, be sure not to let it come to a boil. Have frying pan hot with a very little lard; dip the pork in flour and fry quick over a hot fire until a nice brown.—Mrs. Saxton.

To cook a Ham—Boil the ham for 4 or 5 hrs., then skin and fix it for the table. Set in the oven for 30 minutes, remove and cover with bread crumbs. Pepper and cloves for seasoning; put in oven again for 30 min, before serving.—Mrs. J. C. Quirk.

Dressing for Roast Meats—2 eggs, 2 C sweet milk, $\frac{1}{2}$ C butter, salt and pepper and a little soda and bread crumbs to thicken.—Alice Taylor.

Spaghetti and Chopped Beef—Large piece of butter melted, 1 lb of chopped beef, 1 C strained tomatoes, 1 large onion, salt, pepper; cover and let cook slowly 1 hr, stirring frequently, then uncover and let fry down. Have spaghetti broken in small pieces cooked in salt and water until tender, and when ready to serve stir the spaghetti and beef together.—Mrs. Frank Hoyt.

Casserole of Rice and Meat—Season 1 C cold chopped meat (veal preferred), mix with 4 tb of crumbs, 1 beaten egg, moisten with stock. Line a dish with $1\frac{1}{2}$ C cooked rice, fill with meat, cover tightly and steam $\frac{1}{2}$ hr. Serve with tomato sauce as follows: 1 pt of strained tomatoes, 1 large tb melted butter, 1 tb flour, salt and red pepper to taste. Cook until hot.—Mrs. Conrad Herrman, Lansing.

Leftovers—About one cup macaroni and cheese, a small onion ground fine, a tablespoon butter, 1 cup canned tomatoes, or 2 large ripe ones, what meat you have ground fine, salt and pepper, and cook about ten minutes, adding milk enough to make thin. Have pieces of buttered toast ready, and serve hot. Very good for luncheon.—Mrs. Walter Carven.

Gold Seal Rubbers, the Best Made, at F. W. Webb's

KNOX GELATINE makes dainty desserts for dainty people

Chili Con Carne—Slice 4 small onions thin and saute in criscoe or lard. Add 1 lb hamburger steak; mince it until it is thoroughly cooked, add 1 can of tomato soup, or same amount of tomatoes stewed, and 1 can of kidney beans. Cook down and season with pepper and salt.—Mrs. Coral Neely.

White Sauce—2½ tb butter, 1-3 C flour, ½ t salt, ⅓ t pepper, 1 C milk or stock.

Mushroom Sauce—Make a cream sauce, add 1 tb onion juice, and ½ C cooked mushrooms. Serve with meats.—Meda Bullen.

Dumplings—To each C flour used, add a little salt and a heaping t of best B. P. Mix and sift thru sifter, then rub in butter size of a hickory nut, then wet up rather soft with cold sweet milk or cold water. Do not mix too much. Then cut into medium pieces and drop in kettle. Cook 15 to 20 min. Do not raise the cover of kettle while cooking.—Mildred VanCamp.

Dumplings—1 egg, 1 C flour, 1 tb butter, 1 t B. P.; mix up with sweet milk and drop from spoon into the broth. Wet your spoon in broth first and your batter will drop off easily.—Mrs. Jane Smith.

New Dry Goods Store in Mason

G. J. DUNN

**I will be pleased to show you my large
line of**

**Staple and Fancy
Goods**

Courteous Treatment To All : : Give Me a Call

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

Vegetables

"The onion strong, the parsnip sweet,
The twining bean, the ruddy beet.
Yea, all the garden bringeth to light,
Speak it a landscape of delight."

Potatoes a la Pepper.—To fill 6 green sweet peppers. Bake six potatoes size of peppers, take out of shell, mash, add pepper, salt, butter and cream. • Stuff peppers with potato, with grated cheese, on top, put in pan add a little water, and bake until peppers are soft.—Mrs. C. P. Mickelson.

Baked Potatoes on the Halfshell—Bake potatoes in slow oven and soften before cutting, take out potato and mash well. For each potato add $\frac{1}{4}$ t salt, $\frac{1}{2}$ t butter, 1 tb cream. Can grate a little cheese over, or pimento may be added. Put mixture back in shells and put in oven for few minutes.—Mrs. Ralph E. Darling.

Potato Patties—To 1 qt of cold mashed potatoes add one or two eggs, 1 t salt, enough sweet milk to make a thin batter; beat the whole together thoroughly, then add flour until they are a little thicker than pancake batter. Drop in big spoonful in a hot spider in which has been placed a little meat fryings. Fry to a rich brown.

Sweet Potatoes—Boil, pare and slice in pieces $\frac{1}{4}$ inch thick, then fry in butter; boil until thick as maple syrup, 1 C brown sugar, $\frac{1}{2}$ C water and season with maple flavor or vanilla. Pour this over potatoes and fry down again.—Mildred Hunter.

Raw Fried Potatoes—Cut raw potatoes in slices one inch thick. Place each piece separately in a spider with just enough lard or bacon fat to fry easily. Fry until nicely browned then turn and fry until tender. Season with salt and pepper when first put on to cook. They will be mealy and not greasy.—Mrs. Jennie Hall.

Hulled Corn—Put 1 qt corn (common field corn) into a kettle and cover well with water. Put into this a good tb of sola and let it boil until the hulls get loose on the corn, then skim the corn out into a dishpan and wash in several waters, rubbing with the hands to get the hulls off; when this is done put back in the kettle and add clear water, little salt, and cook until tender. To be eaten with milk or can be fixed with butter, salt and pepper.—Mrs. E. P. Rowe.

Scalloped Corn and Tomatoes—1 can each of corn and tomato
Patent Leather Shoes for Ladies at F. W. Webb's

ELECTRIC SHOE REPAIRING

Neatly Done

R. E. WING

at F. W. Webb's Shoe Store

W. B. Ketchum

FIRE INSURANCE

and REAL ESTATE

Office over Neely's Clothing Store

O. S. Bush

OPTOMETRIST

and OPTICIAN

A. A. Bergman

Attorney and Counselor at Law

MASON, MICH.

THE head of any up-to-date business place or home would not think of getting along without a *telephone*. Some, however, maintain a telephone in their business place only because it brings them business. There are other things in this world worthy of a great deal of consideration besides business.

The home, wife and children should be protected by having easy access to a telephone in case of fire, robbery, sickness, etc.

CITIZENS TELEPHONE COMPANY

MASON E. REYNOLDS, Manager : : MASON, MICHIGAN

Children's Shoes

Special Attention Given to Fitting
Children's Shoes Correctly

CORNER SHOE STORE

MASON, MICHIGAN

GEO. M. WEBB

Ladies, when in want of

Fancy China, Crockery, Glassware
Enamel Ware, Wall Paper
and Window Shades

Go to

MASON BAZAAR

Tamlyn Studio

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

toes. Place in baking dish first a layer of tomatoes, sprinkle with salt and pepper, then layer of cracker crumbs with pieces of butter, then layer of corn and so continue. Bake nearly an hour in moderate oven.—Fern Parsons.

When cooking vegetables remember, all vegetables which grow above ground should be put into boiling water and all below ground with the exception of new potatoes, in cold water.—Mrs. H. B. Longyear.

Green Corn Oysters—To 1 pt of grated sweet corn, add 2 well beaten eggs, $\frac{1}{2}$ C cream, $\frac{1}{2}$ C flour with $\frac{1}{2}$ t B. P., pepper, salt; fry in butter, dropping batter in spoonsful. Serve hot.—Mrs. Alfred Allen, Mrs. Sweeney.

Southern Corn Custard—1 can sweet corn, 1 pt milk, 1 tb melted butter, 1 tb sugar, $\frac{1}{2}$ t salt, 2 eggs; put corn in a basin, add milk, butter, sugar, salt, yolks of eggs well beaten, and whites of eggs beaten to a stiff froth. Turn into buttered fireproof dish, bake in moderate oven until custard is firm.—Mrs. Harry Bond.

Scalloped Corn—1 can corn, 1 tb melted butter, $\frac{1}{2}$ C milk, 2 C bread crumbs, 1 t salt and pepper. Mix bread crumbs with butter, put some thru mixture and the rest on top; mix corn, milk and part of crumbs. Bake twenty or thirty minutes.—Winifred Hall.

Baked Cabbage—Boil cabbage until tender, pour off water in which it is boiled. Place cabbage in baking dish, sprinkle well with flour and almost cover with milk. Salt and pepper to taste, add a few dabs of butter. Bake $\frac{1}{2}$ hr.—Mrs. McCowan.

Cabbage Au Gratin—Cut cabbage in pieces little smaller than an egg. Soak one hour in cold water, then boil hard ten minutes, uncovered. Make the following dressing and pour over: 2 tb butter, $1\frac{1}{2}$ tb flour, 1 C milk, salt and pepper. Cover with buttered bread crumbs and bake one hour covered. Then uncover and brown.—Mrs. Ralph E. Darling.

Spinach (Southern Style)—Wash 1 pk spinach and let stand in cold water at least one hour, plunge into kettle of boiling water to which a little salt has been added, and cook for about thirty minutes. Place in frying pan three tb butter, add one minced onion, 2 tb vinegar. Drain spinach in colander and place with rest of mixture, chop and boil out moisture. Dish may be garnished with hard boiled eggs.—Mrs. C. W. Dean.

Tomato Surprise—Scald and peel as many tomatoes as required and cut slices from each stem end and scrape out pulp. Drop a whole egg into each tomato, season and cover with white sauce. Put on cover and bake twenty minutes.—Mrs. Emma McCrossen.

The Hawley House for Good Meals and Clean Beds

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons

Creamed Onions—Pare and quarter onions, put them in boiling salt water, cook until tender, drain off the water and add milk to cover; allow them to boil up good and remove the onions. Thicken the milk with 1 t of C. S., cooked in 1 tb butter. Season with salt and pepper. When smooth turn it over the onions and serve.—Mrs. L. C. Baird.

Baked Onions—Parboil with very little soda, then pour off and add fresh water and boil until tender. Put butter in baking dish and lay in the onions, bake a few minutes, then add a little cream and bake about ten minutes.—Mrs. H. Frazelle.

Fried Apples—Put some butter in the frying pan and let it brown. Peel and slice into this some apples, add $\frac{1}{2}$ C sugar and pour on a little water. Cook until done and serve hot. Equal parts of sweet and sour apples may be used with less sugar and snow apples are fine to fry.—Mrs. E. P. Rowe.

Sweet Potato Croquettes—Boil potatoes until tender, then remove the skins and mash very fine, add butter, salt and pepper; mix all thoroughly, and form into croquettes. Dip first in egg, then in bread crumbs and fry in smoking hot lard.—Mrs. C. L. Bickert.

Baked Beans—1 lb beans soaked in water over night. In morning bring to a boil in cold water, drain and repeat four times, then put in crock with alternate layers of diced salt pork. Mix 1 tb mustard, 3 tb molasses and salt to taste, with enough water to cover beans. Cover crock tightly and bake five or six hours, keep well covered with water. Serve with Spanish onion sliced very thin.—Mrs. Ira W. Enos.

Bean Croquettes—1 pt beans soaked over night, boil soft and run thru sieve, $\frac{1}{2}$ pt bread crumbs, 2 tb melted butter, 2 eggs, 1 onion, salt and pepper. Form into balls, dip in egg and cracker crumbs and fry in deep lard until brown.—Mrs. Emma Hay Taylor.

Bean Loaf—Press thru a sieve, 1 qt cooked beans, that are rather soupy, add 1 C dried bread crumbs, salt and pepper and sage; also $\frac{1}{2}$ C tomatoes or 2 or 3 tb catsup. Bake in a deep bread tin for $\frac{1}{2}$ or $\frac{3}{4}$ of an hour, or until it forms a loaf. If tomatoes are used press those also thru a sieve. Serve cold and sliced for lunch.—Mrs. W. E. C. McCowan.

Creamed Cauliflower—2 C cooked cauliflower, 2 C milk, 1 t salt, 1-3 t pepper, 1 tb butter, $\frac{1}{2}$ tb flour, 3 or 4 slices of toasted bread. Boil cauliflower, remove leaves and greater part of stalk, put head in dish of cold water, which contains to each quart of water, a t salt and a t vinegar. Let soak an hour. Put cauliflower

Where recipes call for Gelatine use KNOX GELATINE

in saucepan, stem down and cover with boiling water; add 1 tb salt and cook with cover partially off. Boil gently. A large head requires $\frac{1}{2}$ hour. Do not overcook. Break cooked cauliflower into branches, put butter in saucepan; when hot add flour and stir until smooth, then add milk, stirring all the time. When sauce boils add salt, pepper and cauliflower. Cook ten minutes. Serve on toast.—Mrs. E. A. Calkins.

Summer Squash Fried—Cut the squash into slices a quarter of an inch thick dip in beaten egg to which has been added 1 tb water; then roll in cracker crumbs and fry upon a griddle in plenty of lard. Cook slowly till brown and tender. Turn to brown both sides. Season the crumbs with plenty of salt and pepper.—Mrs. H. W. Casterlin.

Vegetable Chop Suey—1 C rice, cook soft, salt, 1 onion, 1 head celery, 1 carrot, little cabbage, 1 parsnip; cook vegetables tender and add to rice. Last add 2 C tomato with $\frac{1}{4}$ t soda, dash of cayenne pepper.—Mrs. McCrossen.

When making scalloped potatoes lay your pieces of pork steak over top of pan, about one half hour before you are ready to serve potatoes and note the delicious flavor of both potatoes and meat.

Fried Mushrooms—Peel the mushrooms, cut off their stems, lay them on their heads in a frying pan in which some butter has been melted. Put a bit of butter into each cap, let them cook in their own liquor and the butter until thoroughly done. Season with salt and serve hot.

Mushrooms with Steak—Peel some mushrooms, then fry in a pan in a little butter. Add pepper and salt. When they are tender draw to one side of pan and add a large t of flour, rub bed smooth in the hot butter, still keeping the pan over a low fire. When the flour has become brown, put in a little hot water, then mix in the mushrooms, boil and pour over the steak.

Fried Mushrooms in Bacon—Take 1 lb of mushrooms. Peel them and fry in $\frac{1}{2}$ lb bacon, fry bacon in frying pan until partly done; then take out the bacon and put in the mushrooms. Cook slowly until tender, then take out the mushrooms and put back the bacon, and let cook until crisp. Serve on toast.—Mrs. C. L. Bickert.

Fried Egg Plant—Slice the egg plant, and cover with cold water and salt for $\frac{1}{2}$ hr or more. Weigh down in layers. Then dip in beaten egg and cracker crumbs. Fry like oysters.

Spanish Rice—One cup rice; one quart tomatoes, two good sized onions ground, salt, cook in double boiler two hours. Just before serving add one cup butter, little cayenne, or paprika.—Mrs. R. C. Dart.

FOUR PINTS of jelly in each package of KNOX GELATINE

Escalloped Rice—A layer of cold boiled rice in a casserole, covered in turn with a layer of grated cheese, shredded bread and green peppers and sprinkled with Chili powder. Alternate the rice and other ingredients until the dish is full. Mix a thin cream or milk and flour dressing and pour over the whole. Place in hot oven 15 min. and serve.—Mrs. C. J. Rayner.

Rice and Pimientos—1 small can Pimientos, 1 C rice, 1 C grated cheese, 2 eggs, $1\frac{1}{2}$ C milk, salt and pepper to taste. Wash rice and boil in salted water, drain, add cheese, pimientos, first having cut them in small pieces, eggs well beaten, milk and seasonings. Turn into buttered dish and bake in moderate oven 20 min.—Mrs. Harry Bond.

Rice-tomato-A la-russe—Boil 1 C rice till done, then add 1 qt of canned tomatoes; fry 1 C of chopped onion in bacon drippings and add to above, season with salt, black and cayenne pepper, butter and a few bread or cracker crumbs and bake in hot oven for $\frac{1}{2}$ hour.—Mrs. Chas. W. Brown.

Spanish Macaroni—Slice 1 onion and fry in hot fat until a nice brown, add $\frac{1}{2}$ lb hamburger steak, fry quite well, then add 1 tb of flour stir well and brown; then add 1 pt tomatoes, and place on back of stove and cook slowly. Have ready 2 C cooked macaroni (2 C before it is cooked) season with salt and pepper, add to the meat and bake slowly.—Mrs. B. L. Green.

For Good Shoes Go to

F. W. W E B B

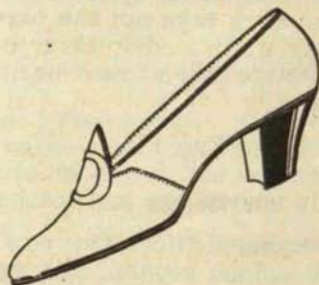
Queen Quality

for Ladies

and

Packard

for Men



KNOX GELATINE is measured ready for use—each package is divided into two envelopes

Bread, Muffins, Waffles

"The very staff of life
The comfort of the husband,
The pride of the wife."

Salt Rising Bread—1 heaping T cornmeal, stir into $\frac{1}{2}$ C boil-in sweet milk, pinch of Soda and same of ginger, stir thoroughly and set in warm place to rise, set this in the morning and it should be light at night. Set in cool place until morning, then scald a large bowl and make a thick batter of $1\frac{1}{2}$ C luke warm water and flour; add a small pinch of soda and $\frac{1}{2}$ of the meal emptings. Beat well and keep warm until very light, being careful not to scald, when light sift about 1 qt flour in a mixing pan and scald with about $\frac{1}{2}$ pt boiling water and cool with water and sweet milk, and add more flour (and make the amount of batter necessary for the number of loaves required) also have this batter luke warm, then add the bowl of emptings stir thoroughly quite stiff and cover lightly with flour, and keep warm until very light. Before putting into loaves add 1 tb sugar and about same of salt; care should be taken not to knead too stiff. Set to rise in warm place until light, bake in moderate oven 40 min. Butter top of loaves when done. This must be kept warm from start to finish. The other $\frac{1}{2}$ of the first rising can be kept in a cool place for another baking.—Mrs. Wm. Sears.

Yeast Bread—At noon time mash five medium size potatoes, pour enough boiling water in it to a thickness of sweet cream. Put 1 dry yeast cake soaking in $\frac{1}{2}$ C of luke warm water, when the potato is cool enough stir the yeast cake into it; set aside until bed time. Sift 5 qts flour in bread pan and with your mixing spoon make a cavity in center of flour. Put in 1 Cup lard, pour over this 1C of boiling water, stirring in a little flour from outside of pan, then 1 C cold water, then pour in 1 pt of luke warm water, stir in more flour and put in the yeast you made at noon which should be light, now stir in more flour, but not all you have in pan. Beat good fiv. minutes then cover over top with flour round outside. Set in summer in cool place in winter in warm. In the morning put in one C gran. sugar and 2 tb salt. Knead 10 min. Set to rise. When light knead into loaves. Let rise and bake.—Mrs. H. O. Call.

Whole Wheat Bread—4 C scalded milk, (half water may be used), $\frac{1}{2}$ C brown sugar, 2 t salt, 1 compressed yeast cake, 6 C whole wheat flour, 2 C bread flour; put sugar and salt in the mix-

Hinkle Sells Staple and Fancy Groceries



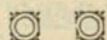
INSURE IN THE
**FARMERS MUTUAL LIFE
INSURANCE COMPANY**

— OF —

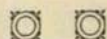
INGHAM COUNTY



J. E. WELSH



Practical Tailor



***French Dry Cleaning
and Pressing***

G. M. Dutt, M. D.

**PHYSICIAN AND
SURGEON**

MASON, MICHIGAN

To each Recipe add an order for

C O A L

From

**RAYNER'S
COAL YARD**

MASON, MICH.

T. E. DAYTON
Tonsorial Parlors

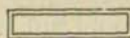
WANTED
Grain, Beans, Seeds
Wool

ALSO RETAIL

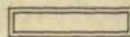
**Fence, Fertilizer, Seeds
and Feeds**

W. G. GROW
Elevator

A. E. REEDY



PAYS cash for any-
thing you have to
sell, and sells for cash
anything you wish
: : to buy : :



KNOX GELATINE solves the problem of "What to have for dessert?"

ture and pour hot milk over them, when cool add the flour and yeast cake, and mix about 5 minutes, cover and let stand over night or until light, mix until it forms a soft ball on the rod, remove and shape into loaves. Let rise and bake. Makes good cinnamon rolls.—Meda Bullen.

Whole Wheat Bread— $\frac{1}{2}$ C brown sugar, $\frac{1}{2}$ C molasses, 1 tb butter, 2 C sour milk; put in a saucepan and heat slowly until sugar and butter melt, add four C whole wheat flour, dissolve 1 t soda in $\frac{3}{4}$ tb hot water, add 1 t salt, and 1 C raisins and nuts (put thru a meat chopper), bake slowly in cans with covers on.—Mrs. B. L. Green.

Currant Bread—In the morning when you make white bread, take out sponge enough for one loaf (about 1 pt) add to this $\frac{1}{2}$ C molasses, 2 tb white sugar, 2 tb lard, 1 t cinnamon, sprinkle in $\frac{1}{2}$ C English currants; put on moulding board and knead well, let rise and knead again. Let rise until very light. Bake in a moderate oven 40 min. Use either wheat or rye flour.—Mrs. J. R. Kingman.

Nut Bread—1 egg, 1 C sugar, 2 C milk, 1 C nut meats (rolled), 4 C flour, 4 t B. P., 1 t salt; let rise 20 minutes and bake in moderate oven.—Mrs. G. W. Tamlyn, Mrs. J. C. Quirk.

Buns—2 C light bread sponge, $\frac{1}{2}$ C butter, $\frac{1}{2}$ C sugar, 1 C warm water or milk and water. Mix stiff, when light mix down, when light again, roll out to about 1 inch thick, cut out with a cake cutter, place in pans so they will not touch, when light, bake about $\frac{1}{2}$ hr.—Mrs. Arthur Buck.

Rusk—1 C yeast, 1 C mashed potatoes, 3 eggs; stir together and let rise, when light add $\frac{1}{2}$ C sweet milk and $\frac{1}{2}$ C butter; mould into loaf quite soft and when twice its size, mold into rusks as long and wide as 2 fingers. When very light bake in moderate hot oven. When done brush over top with white of an egg or sweetened water.—Mrs. Frank Hoyt.

Rolls—4 cups flour, $1\frac{1}{2}$ cups yeast, $\frac{1}{2}$ cup sweet milk, 2 tablespoons lard, 2 tablespoons sugar. Boil lard and milk together when cool mix in sugar and flour. Mix in loaf, let rise, when light mix again. Roll $\frac{1}{4}$ inch thick, make in rolls, let rise and bake.—Orrie A. Reynolds.

French Rolls—At night mix 1 pt milk, $\frac{1}{2}$ C yeast, 1 tb sugar and salt; knead quite stiff with flour. In the morning work in one beaten egg, 2 tb melted butter, and a little soda, roll out and spread a little butter and sugar over, cut and fold over, let raise very light.—Mrs. L. A. Gregg.

A. L. Vandercook—Tea and Coffee

KNOX GELATINE is economical—**FOUR PINTS** in each package

Graham Bread—2 C graham flour (scant), $\frac{1}{2}$ C white flour, $\frac{1}{4}$ C sugar or more, t salt, 1 rounding t B. P. Mix these ingredients together; $1\frac{1}{2}$ C sour milk, in which is dissolved 1 level t soda; put in baking pan and let stand 1 hr in warm place, bake 45 minutes.—Mrs. E. L. Doolittle.

Brown Bread—2 C sour milk, $\frac{1}{2}$ C brown sugar, $\frac{1}{2}$ C molasses 2 even t soda dissolved in hot water, 1 t salt, 2 tb shortening, 5 C graham flour.—Mrs. Melton.

Brown Bread—1 egg, 2 tb black molasses, $\frac{1}{2}$ C brown sugar, 2 C sour milk, 1 heaping t soda, 1 tb lard, $\frac{1}{2}$ lb dates, seeded and sliced, $\frac{1}{2}$ C flour, $\frac{1}{2}$ t B. P., $\frac{1}{2}$ C nutmeats, salt; stir thick with graham flour and bake $\frac{3}{4}$ hr.—Mrs. Hardenburg.

Steamed Brown Bread— $1\frac{1}{2}$ pts buttermilk, $1\frac{1}{2}$ pts graham flour, 1 pt wheat flour, 2 tb molasses, 1 tb melted butter, 1 C seeded raisins; put the batter in 3 greased coffee cans, cover with a piece of cloth and steam for $2\frac{1}{2}$ hrs. Then place in oven for 15 minutes, paper the bottom of each can.—Mrs. J. C. Quirk.

Brown Bread—1 tb sugar, 3 tb molasses, 1 t salt, 1 C sweet milk, 1 C sour milk, 1 t soda, $\frac{1}{2}$ C raisins (chopped), 1 tb melted butter, 1 egg, 3 C graham flour.—Bernice Dean.

Brown Bread—1 egg, 3 tb each brown sugar, molasses, melted butter, 1 C each sour and sweet milk, 3 level C graham flour, 1 t soda, 1 t salt. Bake 1 hr.—Mrs. J. E. Cox.

Indian Bread—1 C sugar, 1 C sweet milk, 1 C sour milk, 2 C flour, 2 C cornmeal, 1 t soda.—Mrs. S. R. Coulson.

Corn Cake—1 2-3 C cornmeal, 1-3 C flour, $\frac{1}{4}$ C sugar, 1 t salt, 2 eggs, 1 C sweet and sour milk, each, 1 t soda. Heat a spider very hot, in which has been melted 2 tb butter, pour in the mixture, then in the middle of that, pour 1 C sweet milk, but do not stir. Bake $\frac{1}{2}$ hr.—Mrs. Jennie Hall.

Corn Gems— $\frac{1}{2}$ C brown sugar, 1 C buttermilk, 1 egg, $\frac{1}{2}$ t salt, $\frac{1}{2}$ t soda, 1 t B. P., 1 large C cornmeal, 1 small C flour, 1 heaping t boiling lard.—Mrs. Sweeney.

Gems—2 C buttermilk, 3 tb sugar, 1 t salt, $2\frac{1}{2}$ C flour, 1 t soda.—S Shaw.

Lem's Popovers—1 C flour, 1 C milk, 3 eggs and salt; bake slowly $\frac{1}{2}$ hr. There is more in baking than in mixing.—Edith Call.

Corn Muffins—Sift 1 C yellow cornmeal in 1 C wheat flour, add $\frac{1}{2}$ C sugar, 1 beaten egg, piece butter size of egg, add a little salt.

O. W. Maire, Horseshoeing and General Blacksmithing

JOE P. SMITH

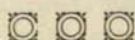
Will furnish you the best
quality

HARD OR SOFT

COAL

AT LOWEST PRICES. TRY HIM

BE SURE AND KEEP
A CLEAN SHIRT
ON HAND, FOR THESE
RECIPES MAY KILL
YOU



AMERICAN
LAUNDRY

C. H. HURD

MILLBURY & BELL

High Grade

Monumental Work

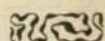
MASON, MICH.

Fred M. Wells

*A Large Stock of Wall Paper
Paints and Decorative Material*



First Class



Decorator

Mason Garage Co.

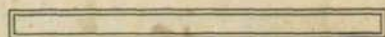
A. J. TORRANCE, Prop.

**AUTOMOBILE
REPAIRING**

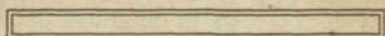
General Machine Work

Agent for the
Studebaker Automobile
MASON, MICH.

J. Waggoner



Poultry, Eggs and
Cream



MASON

MICHIGAN

Try the KNOX GELATINE recipes found in this book

Dissolve 1 t soda in 1 C sour milk and pour into meal, flour, etc. Stir briskly a few moments, drop from spoon into buttered patty pans and bake in a hot oven 15 or 20 minutes.—Mrs. Harry E. Neely.

Graham Gems—1 C sour milk, 1 large C of graham flour, 1 egg, 1 teaspoonful of soda in milk, 2 tb of sugar, pinch of salt. Bake quick. Father say's, "They are better than mother's."—Mary Elizabeth Parkhurst.

Date Muffins—Cream 2 tb butter with $\frac{1}{4}$ C sugar, add 2 beaten eggs, then 1 C milk, 2 C flour, and 2 t B. P. Beat thoroughly, add pinch of salt and 1 C dates cut fine. Bake in quick oven.—Mrs. Lee Lasenby.

Twin Mt. Muffins— $\frac{1}{4}$ C butter, $\frac{1}{4}$ C sugar, 1 egg, $\frac{3}{4}$ C milk, 2 C flour, 3 t B. P., cream the butter and sugar, add egg well beaten sift flour and B. P. together and add to first mixture, alternating milk. Bake in gem pans 25 minutes.—Rustic Tea Room, Lansing.

Chocolate Muffins—Beat to a cream 2 tb butter, adding slowly $\frac{1}{2}$ C sugar, stir in $\frac{1}{2}$ C water, pinch of salt and $\frac{1}{2}$ C flour; beat well and before adding flour put in tb B. P., add 3 tb chocolate, 1 scant t vanilla and 2 eggs well beaten. Bake 20 minutes in gem pans.—Mrs. Garry Sanders.

Sour Cream Biscuit—1 big $\frac{1}{2}$ C cream, $1\frac{1}{2}$ C buttermilk, salt, 1 heaping t cream of tartar, put in milk, butter size of egg, 1 t soda put in flour.—Mrs. Frank Hoyt.

Baking Powder Biscuit— $2\frac{1}{2}$ C Lily White flour, $\frac{1}{2}$ C butter or lard, 1 t salt, 2 heaping t Royal B. P., milk to make a soft dough; sift the dry ingredients together till thoroughly mixed, rub in the shortening with the tips of fingers or with a fork, cut in the milk, moistening a little at a time. When all is moistened toss lightly on a floured board. Pat out about $\frac{3}{4}$ inch thick and cut. Bake in rather hot oven. This makes an excellent shortcake crust.—Mrs. G. A. Minar.

Baking Powder Biscuit—Take 1 pt flour and sift twice, 1 tb lard, a pinch salt, 2 t B. P., enough hot milk to moisten flour, then roll, cut and put in pans and butter tops, let stand to rise $\frac{1}{2}$ hr or longer, and bake in quick oven.—Mrs. H. M. Gardner.

Fritters—Sift together 1 C flour, $\frac{1}{2}$ t salt, 1 level t B. P., 1 t sugar, to this add $\frac{1}{2}$ C sweet milk, 1 egg beaten light, $\frac{1}{2}$ C chopped nutmeats; fry in deep hot fat and serve warm with syrup, or make plain without nutmeats.—Grace Ramsdill.

Fritters—1 C sour milk, 3 eggs, $\frac{1}{4}$ t soda, pinch salt, flour for stiff batter, drop from spoon in hot fat.—Mrs. A. J. Hall.

The Hawley House for Good Meals and Clean Beds

DESSERTS can be made in a short time with KNOX GELATINE

Waffles—1 egg, 1 C sour milk, 1 t soda, 2 tbs melted butter, 1½ C flour.—Mrs. F. W. Webb.

Waffles—Mix and sift 1¾ C flour, 3 t B. P., ½ t salt, add gradually 1 C milk, yolks of 2 eggs, 1 tb melted butter, whites of 2 eggs beaten stiff; beat together well.—Rose Lincoln Hill.

Breakfast Cakes—2 C sweet milk, 1 t salt, 1 tb sugar, 1 tb melted butter, 1 egg, 2 heaping t Royal B. P., about 2½ C Lily White Flour or a little less if other flour is used.—Mrs. G. A. Minar.

Lightning Balls (to eat with Maple Syrup)—1 egg, a little cream or shortening, 1 C sour milk, 1 t soda, flour until it will drop from the spoon. Fry in hot fat.—Mrs. Monroe Collier.

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

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

**Your
Bread, Cake
and
Pastry**

**Will All Be Better if You Do
Your Baking with**

**THOMAN'S MOSS
ROSE FLOUR**

L. B. McArthur

Attorney at Law

Mason

Lansing

Use KNOX GELATINE—the two quart package

Salads

“To make it one must have a spark of genius.”

Cream Salad Dressing—1 C cream (sweet or sour) 2 eggs, small $\frac{1}{2}$ C vinegar, $\frac{1}{4}$ C sugar, 1 t mustard, $\frac{1}{2}$ t salt, 1 t flour, 1 tb butter. Cook in a bowl over the tea kettle until it thickens.—Mrs. L. B. McArthur.

Salad Dressing— $\frac{1}{2}$ C vinegar, $\frac{1}{2}$ C sugar, 1 tb flour, 1 t mustard, yolk of 2 eggs, piece of butter. When ready to serve beat in whipped cream.—Mrs. Alfred Allen.

Salad Dressing especially good for fruit—The yolks of three eggs; three tablespoons of sugar, one half cup vinegar, one teaspoon mustard, little salt, very small amount of cayenne. Cook until thick. Thin with whipped cream.—Mrs. R. C. Dart.

For Fruit Salads—Juice of 1 lemon, juice of $\frac{1}{2}$ orange, 1 scant tb butter, 3 tb sugar, 1 egg. Cook until creamy.—Meda Bullen.

Mayonnaise with Olive Oil—Bring $\frac{1}{2}$ C lemon juice and 2 tb sugar to the boiling point. Stir in the yolks of 2 well beaten eggs, turn into double boiler and cook until mixture thickens; when cold beat into it 1-3 C olive oil, a little mustard and salt, with a dash of cayenne.—Mrs. G. A. Minar.

Cheese Salad—Line small moulds with narrow strips of pimento. To 1 C cream add $\frac{1}{4}$ t each of salt and paprika, soften $\frac{1}{2}$ level tb Knoxs Gelatine in $\frac{1}{8}$ C cold water and dissolve with as little hot water as possible. To the gelatine add $\frac{1}{2}$ C grated cheese, stir until cool and add cream. Pour this mixture into moulds and when cold unmould and serve on lettuce leaf with mayonnaise.—Dora Elmer.

French Salad Dressing—3 tb olive oil, 1 tb tarragon vinegar, 1 tb catsup, $\frac{1}{2}$ t Worcester sauce, 1 t chili sauce, salt and pepper, mix altogether, beat well, set away until chilled, stir well before using. This is fine on sliced tomatoes or lettuce with a cheese ball (cottage or neufchatel).—Mrs. Weaver.

Chicken Salad—1 chicken, 1 sliced onion, 1 bay leaf, 6 cloves, 1 t salt, $\frac{1}{2}$ t white pepper, lemon juice, celery, mayonnaise, whipped cream, lettuce, mace, capers. Clean and dress chicken, place in boiling water, add onion, bay leaf, cloves and mace. Boil rapidly for five minutes, then let simmer until tender; when cold cut in cubes; to each pt of meat allow 1 tb lemon juice. When ready to

Hinkle sells Staple and Fancy Groceries

KNOX GELATINE makes a transparent, tender, quivering jelly

serve mix the chicken with 2-3 as much white celery cut in dice. Dust with salt and pepper, mix the mayonaise with whipped cream and pour over chicken. Serve on lettuce leaves and garnish with the white leaves of the celery, then sprinkle the top of the salad with capers. Duck, turkey or sweet breads may be substituted for chicken.—Mrs. Weaver.

Lobster Salad—With one can of lobster mix one cup cooked rice, and one cucumber, either pickled or fresh. Pour over this mayonnaise dressing stirred with sour cream. Save the claws whole from the can to lay on top. Chill before serving and garnish with parsley.—Merle Madden.

Salmon Salad with Apples—Pick in pieces and remove the bones from 1 can of salmon. Chop 2 stalks of celery and 2 apples and add to the salmon, mix with dressing, made of 1 C vinegar, butter size of walnut, $\frac{1}{2}$ C sugar, salt to taste, 3 egg yolks.—Fern Parsons.

Egg Salad—Take any number of hard boiled eggs and remove the shells cut into halves and remove carefully the yolks and mix them with chopped ham, salt, pepper, made mustard, butter and a little cream. Refill the whites, put on ice until ready to serve. Serve on lettuce leaves with french or mayonnaise dressing or serve in individual dishes with nasturtium leaves, for the green and the whites cut in petal shape, using the yellow for centers.—Miss Minnie Kelly.

Tomato Salad— $\frac{1}{2}$ box Knox Gelatine dissolved in a little cold water, 1 qt stewed tomatoes, 1 t sugar, salt, dash of cayennè pepper and celery salt. Heat all and put thru a sieve, put in molds; serve on lettuce leaves with salad dressing.—Pearl Parker.

Filled Tomato Salad—Select firm medium sized tomatoes, cut off a slice and scoop out the center, work out the seeds and mix the pulp with finely minced cucumber, season with salt and pepper. Onion juice and celery seed if liked. Fill the tomato shells and cover the top with mayonnaise or whipped cream.—Mrs. G. Minar.

Pimento Salad—Soak 1 tb of Knox Gelatine in $\frac{1}{4}$ C of cold water and dissolve in 1 C boiling water, then add $\frac{1}{2}$ C sugar, $\frac{1}{2}$ C vinegar, 2 tb lemon juice, 1 t salt, strain and cool, and when beginning to stiffen add 1 C celery, $\frac{1}{2}$ C chopped or shredded cabbage, 1 can pimentos, turn into a mould and serve with salad dressing.—Mrs. Pearl Parker.

Pimento Salad—1 can of pimentos chopped fine, 1 C chopped celery, 1 C pecan or hickory nut meats broken up. Take $\frac{1}{2}$ box Knox Gelatine. Pour over $\frac{1}{2}$ cold water, then 1 C boiling water,

A. L. Vandercook, Butter and Eggs a Specialty

KNOX GELATINE is the one dessert for all appetites

$\frac{1}{2}$ C vinegar, $\frac{1}{2}$ C sugar, juice of one lemon, scant spoon salt. Let cool for few minutes, then pour over the other ingredients and put in large or individual molds. Serve with salad dressing. Apples, beets, and small pickles, cut up are also good to add.—Pearl L. Rayner.

Cabbage Salad—Chop head of cabbage, 1 cucumber, 2 onions very fine; let stand 2 hrs in salt and water, drain and add salad dressing.—Mrs. A. E. Hilliard.

Beet Salad in Cups—Boil large beets with skins on, peel, cut a slice off the top and scoop out the center. Chop celery fine, cut cucumbers in dice and use a portion of the chopped beet, mix and fill the beet cups, put a spoonful of mayonnaise on top; place the cups on lettuce leaves and serve ice cold.—Mrs. G. L. Peck.

Salmon Salad—1 can salmon boned and picked fine, 1-3 as many apples chopped fine, 2 C celery chopped fine, 1 C nut meats broken up. Mix altogether and add a generous amount of salad dressing adding sugar and salt to taste.—Pearl L. Rayner.

String Bean Salad— $1\frac{1}{2}$ qts string beans boiled till tender, season with salt and pepper, four slices diced bacon, fried brown, 2 onions cut fine, $\frac{1}{2}$ C vinegar, add onions to beans, vinegar to hot bacon and stir all together. Serve either hot or cold.—Mrs. E. Culver.

Spaghetti Salad— $\frac{1}{2}$ lb spaghetti, cooked, 1 ground green pepper, 3 hard boiled eggs, 2 diced cucumbers, add French dressing.—Jo Frazelle.

Applesauce Salad—Two cups thick applesauce, sweetened, one cup diced celery, one cup nut meats, and a little canned pineapple may be added. Garnish with lettuce or celery tops.—M. M.

Fig Salad— $\frac{1}{2}$ C chopped figs, $\frac{1}{2}$ C stoned dates chopped, $\frac{1}{2}$ C canned pineapple, add 3 oranges cut in small pieces, $\frac{3}{4}$ C of sugar and mayonnaise dressing. Serve with whipped cream.—Mrs. Andrew Lang.

Apple Salad—3 tart apples, 1 banana, 2 stalks celery, and onion to taste, a few nutmeats, 1 tb sugar and a pinch of salt. Mix with mayonnaise dressing.—Marjorie Gleason.

Marshmallow Salad—Cut fresh choice marshmallows in quarters; add equal measure of cubes or blocks of fresh or canned pineapple or peaches. Beat $\frac{3}{4}$ cup of double cream, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika and 2 or 3 tablespoon lemon juice until consistent throughout, then fold in prepared ingredients. There should be about a cup each of fruit and marshmallows. Serve on heart leaves of lettuce in place of dessert dish. If canned fruit be used drain carefully before mixing it into dressing. Do not mix fruit with dressing until ready to serve.—Rustic Tea Room, Lansing.

Give the growing children KNOX GELATINE

Fruit Salad—1 box lemon jello dissolved in 1 scant pt of boiling water. When it commences to set beat in 3 tb of whipped cream and add $\frac{1}{2}$ lb of Malaga grapes, stir together and place in dish and cover with whipped cream, place red cherries on this. Sliced pineapple with the grapes is delicious, also a few English walnut meats.—Mrs. Kieppe.

Marshmallow Salad—1 C nutmeats, 1 can diced pineapple, 10c marshmallows, 1 lb white grapes (seeded), 1 tb salad dressing, 1 C whipped cream; apple, orange or banana may be added in place of grapes.—Mrs. Fred Allen, Leslie.

Vegetable Salad—Mix cold peas and carrots and serve on crisp lettuce leaves and use mayonnaise dressing.—Mrs. M. A. Bement.

A Good Salad—On a lettuce leaf place shredded cabbage, dot with cooked beets, red cubed, cover with salad dressing, cover with nutmeats (ground). Place an olive on each side of plate.—Mrs. F. E. Searl.

Waldorf Salad—2 C chopped apples, 1 C celery, $\frac{1}{2}$ C nutmeats sweet cream and enough salad dressing to moisten, salt and sugar to taste. Spread whipped cream on top.—Mrs. J. A. Barnes.

Perfection Salad—2 tb Knox gelatine, $\frac{1}{2}$ C cold water, $\frac{1}{2}$ C mild vinegar, 1 pt boiling water, 1 t salt, $\frac{1}{2}$ C sugar, juice of 1 lemon, $\frac{1}{4}$ can pimientos, 2 C canned beets (chopped), 1 C cabbage chopped, and some celery. Soak the gelatine in cold water and vinegar, lemon juice, sugar, salt and boiling water, strain and when cool turn over the beets, cabbage, pimientos and celery, that have been placed alternately in a mold. One can add pickles or olives cut fine. Serve with mayonnaise dressing or whipped cream.—Mrs. Orpha White.

Be Sure

To make these recipes work right,
but when they fail call on

Clipper the Baker

and he will furnish the goods
you can not work out

Superior Rugs

From Old Ingrain and
Brussels Carpet

TRY US

TRAVER RUG CO.

MASON, MICH.

Eggs

"Humpty Dumpty sat on a wall,
Humpty Dumpty had a great fall.
All the king's horses, and all the king's men
Could not make Humpty Dumpty what
he was again."

Eggs are more easily digested raw than cooked.

A raw egg taken immediately will carry down a fish bone that cannot be got up from the throat.

A mustard plaster made with the white of an egg will not leave a blister.

The white of an egg beaten with loaf sugar and lemon relieves hoarseness. Take one spoonful each hour.

"O, egg, within thine oval shell,
What palate tickling joys do dwell."

An egg added to a morning cup of coffee makes a good tonic.

Eggs, Southern Style—Butter ramekin dishes, set in pan, and half fill with hot boiled rice. Slip a raw egg in each, season with salt and pepper, and sprinkle with grated cheese or finely chopped cold boiled ham. Pour in hot water to half surround dishes, cover and bake until eggs are set.

Hard boiled eggs should be plunged into cold water as soon as they are removed from the sauce pan. This prevents a dark ring from appearing around the yolk.

Pressed Eggs—1 doz hard boiled eggs, 3 tbs melted butter, 1 t salt, $\frac{1}{4}$ t white pepper. Chop eggs not too fine, add butter, salt and pepper, mix well and turn into a buttered dish, press down as firmly as possible.—Mrs. F. W. Webb.

Creamed Eggs—Make a cream sauce of 1 C milk, 1 tbs butter, 1 tbs flour, salt and pepper. When this is cooked add five or six hard boiled eggs chopped. Serve hot on buttered toast.

Deviled Eggs—Boil 6 eggs hard, remove shell and cut lengthwise, remove yolks and mash fine, add 1 t mustard, 1 t vinegar, salt and pepper to taste. Make in balls size of original yolks and refill whites.

Eggs With Tomatoes—Cook 1 C canned tomatoes with 1 tbs butter, salt and pepper five minutes. Stir in 2 or 3 slightly beaten eggs. Cook until thickened and serve on toast.

Spanish Omelet—Put 1 tb butter into omelet pan, melt and add 1 sliced onion, cook until onion is soft but not brown; beat 4 eggs, add 4 tb water and a dash of cayenne. Pour this into pan

O. W. Maine, Horseshoeing and General Blacksmithing

A KNOX GELATINE Dessert or Salad is attractive and appetizing

with butter and onion, shake, lift one side drain the soft portion underneath, dust with salt and serve on a hot plate.—Mrs. H. Bond.

Chesse Omelet—Beat yolks and whites of 4 eggs separately, season with salt and pepper. Put 2 tb butter in large frying pan, pour into pan 1 C sweet milk with the yolks of eggs and 2 whole eggs beaten together. Cook very slowly; before quite set sprinkle on 1 C grated cheese, then pour beaten whites over the whole and fold together and serve on a hot platter. Sprinkle with minced parsley.—Mrs. Joe Linden.

Omelet with creamed peas—4 eggs, whites and yolks beaten separately, 1 tb flour stirred into yolks, pinch salt, 9 tb milk stirred in with flour and yolks of eggs; whip whites and add lightly. Bake twenty minutes or less in well, buttered hot frying pan, fold over double and take out upon hot platter. Serve with sauce as follows: 1 large tb butter, when melted add 1 tb flour, stir until smooth, add 1 C milk, boil up stirring constantly. Then season with salt and pepper and add 2-3 C peas.—Mrs. E. A. Calkins.

Salmon Omelet—1 C salmon, 4 eggs, nutmeg, salt and pepper, 4 tbs boiling water, beat eggs light, add salmon minced and drained, seasoning, and lastly add hot water. Put in well buttered omelet pan, cook till firm. Serve with toast for breakfast.—Mrs. C. A. Parkhurst.

One Egg Omelet—Yolk of one egg beaten, add 1 tbs sweet cream. Beat the white thoroughly and stir lightly with the yolk. Cook in buttered pan and turn or not as desired.—Dora Elmer.

Don't waste time trying to figure out why a black hen lays a white egg. GET THE EGG.



For Style

For Comfort

For Durability

Prices to Suit All

F. E. HOYT

Ask your grocer for KNOX GELATINE—take no other

Cheese Dishes

" 'Tis said to eat a piece of cheese
At the close of every meal,
Will help to aid digestion
And no dyspepsia pain you'll feel."

Cheese Balls—1 C grated cheese, whites of 3 eggs well beaten, season with salt and paprika. Make into balls size of a walnut, fry in deep fat until a golden brown.

Cheese Toast—Chop the cheese fine, season with salt, paprika and mustard spread thickly over buttered bread. Set in a very hot oven until well browned and serve at once.

Cheese Croquettes—1 C grated cheese, 1 C bread crumbs, 2 beaten eggs, $\frac{1}{2}$ t salt and dash of red pepper. Make into small balls, dip into egg and bread crumbs and fry in deep fat.

English Monkey—One cup milk, one egg, one tablespoonful of butter, one cup of fine bread crumbs from the center of a stale loaf, three-fourth to one whole cup of cheese. Melt the butter, add the cheese, and stir while melting; then add the bread crumbs, which have been soaked in the milk, and the egg, lightly beaten.

Baked Cheese—3 C rolled cracker crumbs, 1 C grated cheese, butter, pepper and salt in layers, salt until it seems too salt, then add to this 3 eggs and 1 qt milk. Bake $\frac{1}{2}$ hr.—Mrs. Coral Neely.

Cheese au Gratin—Three slices bread, trim off the crust, and butter well. Place in a deep pudding dish, buttered side down, lay one quarter pound of grated cheese between the slices and on top, seasoning with salt and pepper to taste. Beat four eggs, add three cups milk, pour over the bread and let stand one hour. Bake twenty minutes in a quick oven.—Mrs. R. C. Dart.

Welsh Rarebit—One tablespoon of butter, one-half pound of cheese cut fine, or grated; one-fourth tablespoonful salt, a dash of paprika, one-half cup cream, the beaten yolks of two eggs. Melt butter, add cheese and seasonings, and stir until smooth and slightly thickened. Do not allow the mixture to boil at any time in the cooking. If necessary, cook over hot water. Serve on thin crackers.

Baked Rarebit—Butter a pie pan, spread a thin layer of bread crumbs on the bottom. Season with paprika, little salt and a thin layer of grated cheese. Add another layer of crumbs, and cheese until pan is filled. Dot top with butter and turn over one cup of milk into which has been beaten one egg. Bake in quick oven 15 minutes. Cut in pie shape pieces and serve.

Knox Gelatine improves soups and gravies

Cheese Dainties—Dissolve a large tb Knox gelatine in a little hot water, when cool add 1 C whipped cream, 4 tb grated cheese, stir it in lightly with a silver fork, $\frac{1}{2}$ t each of salt and paprika. Serve with salad dressing and puffs. Sprinkle with chopped parsley.—Mrs. Joe Linden.

PIANOS

Save \$100
at FRAZELLE'S
Twelve Standard Makes

PLAYER
PIANOS

No Overhead
Expense

Sold on
Easy Terms

WRITE FOR CATALOGUES AND PRICES

2622 Fulton St., TOLEDO, OHIO

Bell Phone, Coll. 513

Home Phone, Main 3620

If you want a stylish
Hair Cut or a Clean
Shave, go to

ACKER & LANE

W. H. JOHNSTON

**Fresh and Salt
Meats**

Maple St., Mason, Mich.

Royston Bros.

Painters and
Decorators

See our Wall Paper Samples before
Buying

Citizens Phone

MASON

MICHIGAN

If you want to buy
or sell

REAL ESTATE

Call on

D. P. WHITMORE

Office with Ingham County News

MASON, MICH.

Send for the Knox Gelatine recipe book

Pies

"Canned meats and fruits, and green stuff, too !
Canned puddings, fish, and canned beef stew !
But hear my wholesouled, thankful cry,
Praise be, they cannot can the pie !"

If the bottom crust of a pie is brushed over with the white of an egg before putting in the filling, it will not absorb the juices and become soggy. Pies will become soggy if set on top of a hot stove after being baked.

Flaky Pie Crust—3 C flour, 1 C lard, $\frac{3}{4}$ C water. Chop flour and lard with knife until in rather small particles, add water slowly, mixing with fork into soft dough. Take enough dough for one crust, drop on floured board and roll out into an oblong sheet about one half inch thick. Fold each end of sheet toward the center and roll as before. Repeat the operation and the paste is ready for use.—Mrs. F. E. Thomas.

Crust for one Pie—6 tb flour, 2 tb lard. Use heaping spoonfuls, pinch of salt, add enough cold water to make a stiff dough.—L. Mc I.

Butterscotch Pie—One cup brown sugar, one half cup boiling water, cook until thick, then stir in the beaten yolks of two eggs to which the following has been added, one cup of sweet milk, two tablespoon flour, two tablespoons butter, cook until of the desired consistency, remove from fire fill pastry shell, beat whites of eggs very stiff, add one tb sugar, vanilla flavoring to taste, cover pie and brown lightly. Bake crust separately.—Mrs. E. D. Hawley.

Butterscotch Pie— $\frac{1}{2}$ C sugar, 1 C sweet milk, yolks of two eggs, 1 tb butter, 2 heaping tb of flour. Wet up in milk. Cook until thick. Flavor with vanilla. When cool put into the baked crust. Beat the whites and put on top. Brown.—Mrs. H. E. Neely.

Butterscotch Pie—1 egg, 1 C dark brown sugar, 1 C milk, 3 tb flour, 2 tb butter, 3 tb water, $\frac{1}{4}$ t salt, 1 t vanilla. Put yolk of egg into saucepan, add brown sugar, flour, milk, water, butter and salt. Stir over fire until it thickens and comes to boiling point. Pour into baked pie shell and cover top with meringue made from white of egg. Brown in oven.—Bessie O. Ball.

Chocolate Pie—1 large C milk, 3 tbs grated chocolate, 2 tbs flour or cornstarch, 2-3 C sugar, 2 egg yolks, well beaten, small lump butter. Cook until it thickens and flavor with vanilla. Pour in a baked crust. Beat whites of eggs, add two tbs of sugar and brown in cool oven.—Mrs. W. A. Vincent.

Send for free sample of Knox Gelatine

Cream Pie without milk—1 C sugar boiled with 1 C of water, yolks of two eggs, 2 tb flour, flavor to taste. Use whites for frostings.—Mrs. P. M. Ellsworth.

Crumb Pie—Line pie tin with thin pie crust. Filling: 3 C flour, 2 C brown sugar, $1\frac{1}{2}$ t soda, lard size of egg, 1 C milk, to make smooth paste. add pinch of salt. Bake until brown. Serve with coffee.—Mrs. C. P. Mickelson.

Cream Pie— $1\frac{1}{2}$ C milk, lump butter the size of an egg, 1 C sugar, 2 tbs corn starch, yolk of two eggs, pinch of salt, the whites of eggs for frosting.—Mrs. Merrylees.

“With all that’s rare in a day in June
Three things there be that vie—
A barefoot boy’s whistled tune,
Sweet peas and a cherry pie.”

Mock Cherry Pie—2 C cranberries, 1 C raisins, 2 C sugar, 1 tb cornstarch, with a little cold water, then pour one C of boiling water over the mixture, and bake with two crusts. This amount makes one large pie or two small ones.—Mrs. Chas. W. Browne.

Ripe Currant Pie—1 C currants, 1 C granulated sugar, 1 tb flour, 2 tb water, yolk of two eggs, stir all together, fill your crust and bake. When done, spread over top, the beaten whites of the two eggs with three tb sugar and return to oven to brown.—A. B. Tanswell.

Dutch Cheese Pie—2 eggs well beaten, 1 tb flour, pinch of salt, sugar to taste, 2 C milk, flavoring, $\frac{3}{4}$ cup of dutch cheese, stirred in the mixtures. Bake in one crust.—Mrs. Jennie Hall.

Banberry Tarts—Fill patty shells with 1 egg, 1 C raisins, 1 C sugar, juice of 1 lemon and orange. Cook until thick, then bake in crusts.

Lemon Pie—Grate the rind of one lemon and squeeze out the juice, 1 C sugar, 1 C boiling water, 1 tb of butter, 1 egg, 2 tb flour or cornstarch. Bake crust first, add filling and frost. Bake in pan in which well greased paper has been placed.—Mrs. Geo. VanHorn.

Lemon Pie—1 lemon, 1 C sugar, yolks of 2 eggs, 2 tb flour, $\frac{1}{2}$ C milk. Grate the lemon, beat the yolks and sugar together. Mix and cook until thick. Beat the whites to a stiff froth and add one tb of sugar. Spread over the top and brown slightly. Mrs. Ida Bateman.

Lemon Pie—2 C boiling water, $1\frac{1}{2}$ C sugar, $\frac{1}{2}$ C lemon juice, 1 tb butter, 1 tb cornstarch, grated peel of 1 lemon, yolks of 3 eggs. Mix the sugar and cornstarch well together, add them to the boiling water, and cook five minutes. Remove from the fire, add the

KNOX GELATINE makes dainty desserts for dainty people

butter, lemon juice, peel, and lastly the eggs beaten very slightly. Line a deep pan with the paste, dust with flour, fill three fourths full of the mixture, and bake in a moderate oven till firm in the center. When cool, cover with a meringue made from whites of eggs.—Mrs. John Spanier.

Lemon Pie—Yolks of 3 eggs beaten light, 2-3 C sugar, juice and rind of 1 lemon, butter size of walnut, cook until a creamy mixture. Cool then fold in the beaten whites of eggs. Put into baked crust and set into oven until whites of eggs are cooked.—Leda McIntyre.

Orange Pie—Take large orange and grate the rind and put away for icing. Take juice of one orange, juice of one-half lemon, grate rind of half lemon, one medium size cup sugar, yolks of three eggs, two heaping tablespoon of sifted flour, stir all together and pour over a large cup of boiling water, stir constantly to keep from burning, when thick add a piece of butter the size of walnut, have your paste baked and pour in custard. Beat the whites of three eggs until stiff and three tablespoons sugar and the grated rind of orange put on custard and brown lightly.—Mrs. E. D. Hawley.

Peach Custard Pie—Use one crust, peel peaches, halve them and turn inside up. Sweeten as you would a peach pie. Take 1 egg, pinch of salt, 1 tb sugar, and add milk enough to cover peaches. Bake and cover with beaten white of 1 egg. Then brown.—Mrs. A. J. Hall.

“What moistens the lip, what brightens the eye?

What calls back the fast like the rich pumpkin pie?”

Whittier.

Pumpkin Pie—1 C stewed pumpkin, 2 C milk, $\frac{1}{2}$ C sugar, 2 eggs, 1 tb molasses, $\frac{1}{2}$ t ginger, $\frac{1}{2}$ t cinnamon and pinch of salt.—Mrs. F. W. Webb.

Raisin Pie—1 cup of raisins chopped, 1 cup of water, $\frac{1}{2}$ C of weak vinegar, small piece of butter, 1 large C of sugar, 1 tb flour, $\frac{1}{2}$ t of cinnamon. Bake with two crusts.—Mrs. Paul Cross.

Raisin Pie—1 C chopped raisins. Cook until tender in one C of water, add the juice and grated yellow rind of 1 lemon, 1 large tb of flour or cornstarch, 1 C of sugar, 2 tb of butter and cook until thick. Bake with two crusts.—Mrs. F. W. Webb.

“The very recollections of them good old fashioned pies,
Bring a yearning to my bosom and the water to my eyes.”

Mince Meat—3 bowls meat, 6 bowls apples, 1 bowl molasses, 1 bowl vinegar, 1 bowl boiled cider, 1 bowl suet or butter, 3 bowls raisins, 5 bowls sugar, 2 tb cinnamon, nutmeg and cloves, 1 tb salt, 1 tb pepper. Mix altogether except meat and spices and boil until apples are tender. Mix the meat and spices thoroughly if suet is used, scald before putting with the rest.

The KNOX ACIDULATED package contains flavoring and coloring

Mince Meat—Boil thoroughly and salt 5 lbs beef and put thru grinder with 10 lbs of apples and $\frac{1}{2}$ lb suet. Add 2 lbs raisins, 1 lb currants, 3 oranges (using the outer coating grated), 3 lemons, with the outer coating of those also, 1 nutmeg, 1 C molasses, 2 lbs brown sugar. Other spices such as cinnamon and cloves may be added to taste. Add equal parts boiled cider and water, to moisten the mixture thoroughly and cook until the apple is done. Place in jars.—Mrs. F. H. Field.

Mock Mince Meat—1 C molasses, 1 C brown sugar, $\frac{1}{2}$ C vinegar, $\frac{1}{2}$ C butter. Boil together a few minutes, then add six crackers rolled fine, 2 eggs beaten, 1 C seeded raisins, spices to taste.—Mrs. A. McDonald.

Green Tomato Mince Meat—Put through the meat grinder 1 $\frac{1}{2}$ pks of green tomatoes and let drain one hour. Enough apples to make six quarts after being ground, two lbs of seeded raisins, 1 lb suet. To the tomatoes add one scant cup of New Orleans molasses, 1 C of strong vinegar, one pt of boiled cider or sweet pickle juice, 4 C jelly and 6 lbs of brown sugar. Cook slowly one hour, then add the chopped apples, raisins and salt and three lbs of whole seeded raisins, 1 lb of English currants, 2 tb of cinnamon and cloves and 1 of allspice, and three tb of salt. This makes a large recipe and can be divided.—Mrs. Hardenburg.

Green Tomato Mince Meat—1 pk of ground green tomatoes. Cook slowly for 1 hr in water. 4 qts ground apples, $\frac{1}{2}$ lb of chopped suet, 3 lbs of raisins (2 whole and 1 chopped), 4 lbs brown sugar, 1 tb each of cinnamon and cloves and salt to season. Add boiled cider or sweet pickle juice and cook until thick.—Mrs. F. Hunter.

When making berry pie try making the top crust a little smaller than the lower one, and merely laying it over without pressing the edges together. This is said to be more effective against running over than a cloth tied round the edge.

Also try cutting the edges of your pie crust with shears instead of a knife. It's easier.

Use KNOX GELATINE if you would be sure of results

Puddings

"Puddings, my friend, do a mission fulfill,
They add to the dinner as well as the bill;
They cause men to wish, with ardor they may,
That the meal which fortells them came three times a day."

Apple Dumplings—Put $\frac{1}{2}$ C sugar (scant), 2 C water, butter size of walnut, and nutmeg, in the bake dish and boil. For 8 dumplings, 2 C flour, 2 t baking powder, 1 tb lard, salt and rub together and add just enough sweet milk to roll easily. Divide into equal parts, roll out and put the value of $\frac{1}{2}$ good sized apple in each piece. Pinch together and put in the boiling sauce. Do not crowd. Bake $\frac{1}{2}$ to $\frac{3}{4}$ hr.—Mrs. A. B. Tanswell.

Apple Pudding—Slice apples in bottom of a greased baking dish and sprinkle over brown sugar. Then pour over a batter made of 2 C flour, 3 t B. P., 3 tb butter, $\frac{1}{4}$ C sugar, salt, 1 egg and $\frac{3}{4}$ C of milk. Bake and serve with butter, brown sugar and cream.—Mrs. Alfred Allen.

Dutch Apple Pudding—2 C flour, 2 t baking powder, 1 t salt, $\frac{1}{2}$ C sugar, $\frac{1}{4}$ C lard or butter, 1 C milk, 1 egg. Spread dough in buttered pan. Pare 5 apples cut in eighths, and core. Press sharpened edges of apples into the dough in parallel rows, sprinkle surface with sugar and cinnamon and bake in moderate oven. Serve with butter, cream and sugar.—Mrs. E. W. Lincoln.

Bread Pudding—2 C bread crumbs, 1 C sour milk, 1 C sugar, $\frac{1}{2}$ C butter, 1 C flour, 2 eggs, 1 t soda, salt, cloves, cinnamon and nutmeg. Steam 1 hr. Serve with sweetened cream or sour sauce. Equally good steamed a second or third day.—Mrs. Ira W. Enos.

Brown Betty Pudding—A layer of sliced apples put in buttered baking dish. Cover with one C of bread crumbs. Sprinkle with cinnamon, butter size of egg. Sweeten to taste. Cover whole with milk and bake from half to three quarters of an hour.—Mrs. Alice Beckwith.

Mexican Pudding—1 C diced apples, hot, 1 pt sweet milk, 1 C sugar, 1 pt biscuit dough, roll thin and cut in $\frac{1}{2}$ in cubes. Put the milk to heat in shallow dish. When it is hot add sugar and apples. Lay biscuit cubes over top. Let simmer for ten minutes, then turn cubes over. Cook five minutes. Serve hot with or without sugar. Grate nutmeg over.—Mrs. J. H. Shafer.

Bread Pudding—2 C bread crumbs, 1 C brown sugar, 1 C sour milk, 2 eggs, $\frac{1}{2}$ C butter, 1 C raisins, 1 C flour, nutmeg and salt. Steam 2 hrs.—Mrs. G. W. Tamlyn.

KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.

Bread and Apple Pudding—Slice and spread bread with butter, pare and cut in halves the apples; fill hollow of apple with sugar, after laying apples on bread add water, 1 beaten egg to a C of milk and pour over apples to bake. It will take about thirty min. in hot oven.

Sauce for Pudding—4 tb butter (warm), 1 C sifted powdered sugar, white of one egg, 1-3 t lemon extract, 2-3 t vanilla, work butter to a cream add sugar slowly, beat white of egg thoroughly and beat all with Dover beater, adding extracts.—Mrs. R. M. Paine, Pasadena, California.

Boiled Bread Pudding—4 C fine bread or cake crumbs. Measure before soaking, $\frac{1}{2}$ C molasses, 1 C raisins, $\frac{1}{2}$ C melted butter and drippings, 1 t soda dissolved in a little hot water, spice to taste, 1 C flour. Pour milk over crumbs and soak until well softened. Pour off what milk is not taken up. Add the other ingredients, mix well with as little stirring as possible and boil in buttered mold for three hours and set in oven, for fifteen minutes.—Mrs. W. K. Lamb.

Cracker Custard—Let come to a boil a pint of milk and small piece of butter. Add ten or twelve crackers rolled fine, $\frac{1}{2}$ C sugar, beaten yolks of three eggs, flavor. Make a frosting of whites and $\frac{1}{2}$ C sugar and slightly brown in oven. Serve cold.—Mrs. Bertha Shafer.

Celia's Pudding— $\frac{1}{2}$ loaf dry bread. Dip in water and squeeze dry. Add $\frac{1}{2}$ C molasses, pinch salt, cloves, cinnamon, allspice to taste, 1 egg, 1 scant t of soda, butter size of walnut, 1 C sugar, little flour if needed. Steam about $2\frac{1}{2}$ hrs or until done. Serve with caramel sauce.—Meda Bullen.

Cherry Slump—1 pt can cherries. Put in shallow pan with plenty of juice and stand where contents will just boil. Mix together $1\frac{1}{2}$ C flour, $1\frac{1}{2}$ t baking powder, salt, shortening and sweet milk to make like biscuit dough. Roll out to fit the pan, lay over the boiling cherries and cover closely and cook for 20 minutes without uncovering. Lift out on platter, pour cherries around it and serve with sugar and cream. Prunes or other fruit may be used.—Mrs. McCrossen.

Cherry Pudding—1 egg, 2 tb butter, 3 tb sugar, $\frac{1}{2}$ C milk, 1 large t B. P., flour to stir stiff, $\frac{1}{2}$ C cherries. Steam $\frac{1}{2}$ to $\frac{3}{4}$ hr.

Sauce—1 C sugar, 1 C water, juice and rind of one lemon, 3 t of cornstarch and cherry juice to color. Boil till thick.—Mrs. J. N. Thorburn.

Try F. W. Webb when in Need of Shoes

We carry the largest and most
complete stock of

***Enameled and Aluminum
Ware***

and cooking utensils of all kinds.
Just call in and look over our stock.

DEAN & CROSS

THE HARDWARE MEN

— BUY —

Clothing and Furnishings

— OF —

WEBB & WHITMAN

Where quality is highest and
prices lowest

*Good cooking will keep your
husband good natured—*

To have him dressed properly, send him
to us for his clothing and furnishings

HARRY E. NEELY, Mason, Michigan

For Purity, Quality and Cleanliness

Call on

Elm Shade Lawn Dairy

C. E. HILL

C. G. HARDENBURG

Blacksmithing

MASON, MICH.

RICE & CO.

Dependable Grocery

MASON, MICHIGAN

Palace Meat Market

H. S. RODMAN, Proprietor

Mason

- - - -

Michigan

KNOX GELATINE is **GUARANTEED** to please or money back

Date Notouret—1 C chopped dates, 1 C chopped nutmeats, 1 C flour, 1 egg, 1 C sugar, 1 C milk, 2 t B. P. Bake and serve with whipped cream.—Mrs. Will Gleason.

Egg on Toast—Take slices of dark loaf cake. Put spoonful of whipped cream on top. On this invert haif of a canned peach.—Bessie Ball.

Plum Pudding—Soak 1 loaf of stale bread in sweet milk and then crumble it, 5 lbs raisins, 4 lbs currants, $\frac{1}{2}$ lb candied citron, $\frac{1}{2}$ lb candied lemon, $\frac{1}{2}$ lb candied orange. Grind citron, lemon and orange. $1\frac{1}{2}$ lbs beef suet ground fine, 1 small tb nutmeg, 1 t ground allspice, 1 t cinnamon, 1 t ginger, 2-3 t cloves, juice and grated rind of 2 lemons, 6 eggs beaten together. Burn 1 tb white sugar, pour a little water on it, then put juices in pudding. Put in flour enough to make rather stiff. Put in all kinds of extracts and ground walnut meats, according to liking. Grease basins well, fill with pudding and cover with close fitting plate, tie cloth over tightly and boil 6 hrs. Then to heat thru boil 1 hr before serving. Serve hot with sauce.—Mrs. Bellamy.

English Plum Pudding— $\frac{1}{2}$ lb beef suet chopped fine, a small bowl of bread crumbs, $\frac{1}{2}$ lb sultana raisins, $\frac{1}{2}$ lb currants, lemon peel and citron to taste, $\frac{1}{2}$ t cinnamon, $\frac{1}{2}$ lb brown sugar, 3 eggs, 1 cup milk, 1 C flour, $\frac{1}{2}$ t soda, dip cloth in hot water, pour in batter and tie tight, leaving room to swell and boil 3 hrs. Serve with sweet sauce.—Mrs. R. E. Pierce.

Fruit Pudding Sauce—1 C maple syrup, butter size of walnut. Cook until it spins a hair, then pour over the beaten whites of two eggs. Beat well and put away until ready to serve, (it should stand two hrs. at least). Then whip 1 C of cream and add to the first mixture, beating all together until light and serve.—Mrs. A. McDonald.

Fig Pudding—1 C suet, 1 lb figs, 3 eggs, 2 C bread crumbs, 1 C sugar, 2 C milk. Chop figs and suet. Beat the eggs light, without separating. Mix all the ingredients thoroughly, turn into a greased mold. Cover and boil 3 hrs.—Mrs. Mary Kelly.

Graham Pudding— $1\frac{1}{2}$ C of graham flour, $\frac{1}{2}$ C molasses, $\frac{1}{2}$ C sweet milk, $\frac{1}{4}$ C butter, 1 egg, 1 t soda. Steam 2 hrs. Serve with whipped cream.—Mrs. Harry E. Neely.

Graham Pudding—1 C molasses, 1 C sweet milk, $\frac{1}{2}$ C butter, 1 egg, 1 C chopped raisins, 1 t of soda, 2 rounding C graham flour, a little white flour, spices. Serve with butter sauce.—Mrs. J. C. Quirk.

Grape Nut Pudding—1 C Grape nuts, $\frac{3}{4}$ C milk, $\frac{1}{4}$ t cinnamon, $\frac{1}{8}$ t cloves, 1 tb white sugar, 1 C English currants. Bake $\frac{1}{2}$ hr.

For Dainty Delicious Desserts use KNOX GELATINE

Sauce for same— $\frac{1}{2}$ C sugar, $\frac{1}{4}$ C butter, 1 t flour. Pour on one pint boiling water and cook in double boiler.—Mrs. F. Hoyt.

Great Grandmother's Baked Indian Pudding—1 pt milk brought to scald, stir in 4 tb cornmeal, $\frac{1}{2}$ slice white bread crumbled. Stir until thick, take from fire and cool. Now add 1 qt milk $\frac{1}{2}$ C brown sugar, $\frac{1}{4}$ C molasses, salt, 1 t allspice, 4 eggs well beaten. Bake in slow oven 4 hrs and serve with hard sauce.—Mrs. W. K. Lamb.

Honeycomb Pudding— $\frac{1}{2}$ C suet chopped fine, 1 C sweet milk, 1 egg, 2 C sifted flour, 1 C raisins, $\frac{1}{2}$ C molasses, 2 t cream of tartar, 1 t soda. Steam one hour.—Mrs. P. M. Ellsworth.

Lemon Sponge—2 heaping tb cornstarch, wet in a little water, then put a qt of boiling water on that, stirring just as you do starch, add a pinch of salt, 2 C sugar and the juice of 2 or 3 lemons and strain. Cook about 5 minutes then add the yolks of four eggs, cook slowly 3 minutes and after taking off the stove add the whites well beaten and stir all together briskly. Let it stand until nearly cold in dish you made it in then put on ice. This will be enough for ten persons.—Mrs. W. W. Smith.

Lemon Custard—Beat yolks of four eggs to a cream. Mix the grated peel and juice of one lemon, with 3 tb sugar and add gradually to the beaten yolks. Stir this in 1 pt boiling water and set over fire to thicken, (use double boiler). When very thick stir until cool. Fill glasses $\frac{1}{2}$ full with custard and heap with whipped cream.—Mrs. Harry Neely.

Orange Souffle—Peel and slice six oranges. Put in dish a layer of orange then one of sugar and so on until all the orange is used. Make a soft boiled custard of the yolks of three eggs, pint of milk, sugar to taste, with grating of orange peel for flavor, pour over the oranges when cool. Beat the whites to a stiff froth, stir in sugar and put over the pudding.—Mrs. C. L. Bickert.

Ambrosia— $\frac{1}{2}$ doz. large oranges, peel and take off all the white skin and seed, cut up fine. One fresh cocoanut that has been grated the day before, one can grated pineapple. Alternate the layers with sugar between each, until all has been used, then pour on the milk of the cocoanut, let stand a few hours before using. This makes a splendid dessert with any kind of cake.—Mrs. S. H. Culver.

Sailor Duff Pudding—1 egg, 2 tb sugar, 2 tb butter, $\frac{1}{2}$ C molasses, $1\frac{1}{2}$ C flour, 1 t soda, $\frac{1}{2}$ C boiling water, steam 1 hr.

Sauce for above—Cream $\frac{1}{2}$ C butter, 1 C sugar, add beaten white of one egg, 2 C of crushed or canned fruit if you like.—Mrs. W. H. Miers.

Simply add water and sugar to the KNOX ACIDULATED package

Nut and Tapioca Pudding— $1\frac{1}{2}$ C tapioca, $2\frac{1}{2}$ C sugar, 1 C chopped nutmeats, 1 can pineapple, strain juice of one lemon, strained juice of one orange, whites of 2 eggs, whipped cream. Cover tapioca with cold water, soak over night. Put into saucepan with sugar and cook until clear, add nuts, orange and lemon juices, and syrup from can of pineapple. Fold in stiffly beaten whites of eggs. Serve cold with whipped cream.—Mrs. Harry Bond.

Tapioca Pudding—1 pt sweet milk in double boiler, when boiling add (mix together) $\frac{1}{2}$ C sugar, 1 heaping tb cornstarch, salt, 2 tb tapioca which has been soaked over night, boil a few minutes, set off a minute and add beaten yolks of 2 eggs, cook few minutes longer, then cool. Add lemon juice for flavoring and frost with beaten whites of eggs. Brown in oven.—Mrs. E. A. Calkins.

Pineapple Puff—1 medium sized pineapple peel, core and grind, 1 C sugar, boil the two a few minutes, $\frac{1}{2}$ box Knox's gelatine dissolved in one C water. Add to pineapple and sugar. When cold add one pt whipped cream, flavoring, candied cherries and nutmeats. Mold in long tin and put in ice box to set. Slice and serve the next day.—Mrs. Earl Norton, Lansing.

Marshmallow Cream—Dissolve 1 rounded tb of Knox's Gelatine in $\frac{1}{2}$ C cold water, stirring over the fire until thoroughly dissolved. Add another $\frac{1}{2}$ C cold water to the gelatine and let cool. Beat the whites of 4 eggs with a pinch of salt, then pour the dissolved gelatine very slowly into the beaten whites, beat all the time while pouring in the gelatine, sprinkle in 1 C sugar and keep beating, add 1 t flavoring. Take out 1-3 mixture and tint pink, leave 1-3 white and add chocolate to the other third. Between these layers sprinkle dates, cherries, and nuts. Cut into squares and serve with whipped cream.—Mrs. Minnie L. Mann.

Marshmallow Pudding—1 lb marshmallows diced, 2 qts strawberries diced, 1 C cream whipped, 10c broken walnut meats. Put marshmallows, nuts and strawberries together and mix with sweetened cream. Serve ice cold. Pineapple or other fruits may be used.—Beulah Dean.

Pudding Sauce—1 C brown sugar, $1\frac{1}{2}$ C water. Let boil for a few minutes and thicken with cornstarch, flavor with vanilla. This is especially good on plain cakes and will be plenty for six people.—Mildred Hunter.

Black Pudding—1 coffee cup each of sugar, flour, butter, and milk, $\frac{1}{2}$ C molasses, $\frac{1}{2}$ t nutmeg, $\frac{1}{2}$ t soda, 4 eggs. Beat eggs and flour till smooth, then add other ingredients. Bake one hour.

Sauce for Same—1 C sugar, $\frac{1}{2}$ C butter, 1 egg, 1 tb vinegar.—Mrs. Emma Hay Taylor.

Pink Coloring for fancy desserts in each package of KNOX GELATINE

Suet Pudding— $\frac{1}{2}$ C suet, $\frac{1}{2}$ C molasses, $\frac{1}{2}$ C sugar, $\frac{1}{2}$ C milk, 1 egg, 1 t soda, 1 t cinnamon, $\frac{1}{2}$ t cloves, $1\frac{1}{2}$ C flour, pinch salt.

Sauce—1 C sugar, 2 tb flour, 1 C water, let boil, season with nutmeg.—Mrs. G. A. Earle.

Prune Pudding—Sweeten to taste $\frac{3}{4}$ lb of stoned prunes, $\frac{1}{2}$ C rolled crackers, $\frac{1}{2}$ C sugar, 3 eggs, $1\frac{1}{2}$ C sweet milk, a little butter. Soak the crumbs in milk for a few minutes, cream the butter and sugar and add the yolks of eggs put into the soaked cracker crumbs, pour into a buttered dish and bake until mixture is set; then add the well beaten whites of eggs and stir in the prunes, bake twenty minutes longer. When cold serve in a large dish with whipped cream.—Edith Call.

Steamed Pudding—2 C cake or cracker crumbs, 1 C sweet milk, $\frac{1}{2}$ C molasses, $\frac{1}{2}$ C brown sugar, 1 t soda (rounding), 1 egg, 1 tb butter, 1 C flour, 1 C raisins, nutmeats, orange peel; steam one hour. Serve with hard sauce.

Suet Pudding—1 C sugar, 1 egg 1 C chopped suet, 1 C sour milk, salt, 1 small t soda, 1 small t cloves, 1 t ground cinnamon, flour to make stiff. Steam two hours.

Sauce—4 tb granulated sugar, butter, cream together and cook in double boiler.—Mrs. Chas. Seeley.

Pineapple Pudding—1 can pineapple, 1 C sugar, 4 tb melted butter, 1 C bread crumbs, $\frac{1}{4}$ t salt, 6 eggs. Beat eggs, add crumbs, salt, butter, sugar and pineapple, turn into pudding dish, bake until firm. Serve hot or cold with vanilla sauce.—Mrs. L. Lomax.

Pineapple Pudding—Soak 1 C tapioca in $1\frac{1}{2}$ pts of water with a pinch of salt, then cook until done, after which mix with $\frac{1}{2}$ C sugar. Put alternate layers of tapioca and grated pineapple in dish, set aside in ice box to cool. Serve with whipped cream.—Mrs. Ira W. Enos.

Steam Pudding—1 C sour milk, $\frac{1}{2}$ C sugar, $\frac{1}{2}$ C molasses, $\frac{1}{2}$ C butter, 1 t soda, 1 C raisins, 2 C flour, steam 2 hrs. Serve with whipped cream or sauce.—Mrs. D. C. Smith, Lansing.

Mock Suet Pudding—2 eggs, 1 C sugar, $\frac{1}{2}$ C melted butter, $\frac{1}{2}$ C sour milk, 1 t soda, 1 C chopped raisins, stir very thick. Steam $2\frac{1}{2}$ hrs.

Lemon Sauce—2-3 C sugar, 1 egg, beat and add to sugar, $\frac{1}{2}$ C butter and juice of one lemon, 4 tb hot water.—Mrs. F. D. Stanton.

Suet Pudding—1 C chopped suet, 1 C molasses, 1 C sweet milk

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons

1 C raisins, 1 egg, $3\frac{1}{2}$ C flour, $\frac{1}{2}$ t cloves, cinnamon, allspice and nutmeg, each 1 t soda, salt. Steam $2\frac{1}{2}$ hrs.

Sauce—1 C sugar, $\frac{1}{2}$ C butter, 1 egg, 1 tb vinegar, beat well and bring to a boil. Serve hot.—Mrs. S. R. Coulson.

Prune Whip—1 C of prunes cooked and stoned, white of one egg, 2 C of powdered sugar, 1 t lemon juice. Put material all together and whip with egg beater until light and foaming. It is nice with whipped cream on top.—Celestia Large.

Caramel Pudding— $\frac{1}{2}$ C butter, 2 C light brown sugar, $2\frac{1}{2}$ C milk, $\frac{1}{2}$ C cornstarch, 1 t vanilla. Put sugar in iron spider and brown, stirring constantly. Add butter and cook. Add hot milk and dissolve cornstarch, mold in cups, wet in water. Serve with cream.—Mrs. Gary Sanders.

Pineapple Bisque—1 box jello, 1 C pineapple juice, 1 C chopped pineapple, 1 C chopped nuts, a little sugar, 1 C whipped cream. Have juice hot and put jello in; let cool and partly thicken, then whip, beat in the fruit, nuts and cream. Put in molds to set. When ready to serve turn out on platter and slice. Serve with cake.—Orrie A. Reynolds.

Prune Jelly—Stew prunes until tender, pour off water, stone prunes, return to the water, sweeten to taste and stew up, flavor with lemon juice. Add 2 tb gelatine dissolved in water, mold and serve with whipped cream.—Mrs. E. Culver.

Maple Bavarian Cream—1 C Maple syrup, scant $\frac{1}{2}$ C milk, pinch soda. Let boil till it thickens, add 1 level tb Knox's gelatine, when mixture begins to set add $\frac{1}{2}$ pt whipped cream.—Rustic Tea Room, Lansing..

Heavenly Hash—1 pt whipped cream, 25 best marshmallows, sliced fine, candied cherries and 1 C chopped nuts, mix the marshmallows with the whipped cream, let stand on ice for several hrs, then decorate with candied cherries.—Mrs. Orpha White.

Foam— $\frac{3}{4}$ tb gran. gelatine (Knox's), soak in 2 tb cold water 10 minutes, add 6 tb boiling water and stir well, add $\frac{1}{2}$ C sugar, 2 tb cocoa, and pinch of salt. When cool add beaten whites of 2 eggs and 1 tb vanilla. Beat now and then.

Custard for same—Scald 2 C milk and add yolks of 2 eggs, 2 tb sugar, pinch salt, and a tb cornstarch, when cool flavor with vanilla. Put custard in glasses or molds and put first mixture on top.—Mrs. Guy Smith.

Washington Pie—One cupful sugar, three cupfuls flour, one egg, one cup sweet milk, one large tablespoonful butter, two tea-

Try the KNOX GELATINE recipes found in this book

spoonfuls Royal baking powder. Bake in two layers. When cold split open and spread with custard filling.

Filling—One pint cream, two thirds cupful sugar, two eggs, one half cupful flour, one tablespoonful water. Heat cream, add sugar and eggs then the flour and water. Cook until thick and flavor with vanilla.—J. G. M.

Fruit Whiff—One pint of cream, one quart of strawberries, one third box of Knox gelatine, one and one fourth cupfuls sugar, four eggs (whites), one teaspoonful lemon extract. Mince the strawberries and sweeten. Soak gelatine and dissolve in hot water. Beat whites of eggs stiff, whip the cream and add flavoring and then the berries. Beat all a few minutes and set on ice.—J. G. M.

Lemon Sponge—1 envelope Knox Sparkling Gelatine, 1 cup sugar, whites of two eggs, $\frac{3}{4}$ pint cold water, $\frac{3}{4}$ pint boiling water, rind and juice of two lemons. Soak the gelatine in the cold water five minutes. Dissolve in boiling water and add grated rind and juice of the lemons and sugar. Stir until dissolved. Strain and let stand in a cool place until nearly set. Then add the whites of the eggs, well beaten, and beat the mixture until it is light and spongy. Put lightly into glass dish or shape in mold. Serve with a thin custard made of the yolks of the eggs, or cream and sugar. Other fruit juices may be used, keeping the same proportions; when juice of less strength than that of lemon is used it may take the place of a part of the water. In this case the juice of one lemon to each quart of jelly will bring out the flavor of the fruit.

Chocolate Plum Pudding—1 envelope Knox Sparkling Gelatine, 1 cup cold water, 1 cup sugar, $\frac{1}{2}$ teaspoonful vanilla, 1 cup seeded raisins, $\frac{1}{4}$ cup sliced citron or nuts, as preferred, $\frac{1}{2}$ cup currants, $1\frac{1}{2}$ squares chocolate, 1 pint milk, pinch salt. Soak the gelatine in the cold water. Put milk in double boiler. Melt chocolate; add to milk and add sugar and salt. Scald and remove from fire. Add gelatine and when it begins to set add the fruit and vanilla. Serve with the following sauce or whipped cream: Beat white of one egg stiff; add one tablespoonful confectioner's sugar and one-half cup milk slowly. Flavor with vanilla.

Your Home Is Your Castle!

FURNITURE comes next to love in making the home happy and lovable. Life is short and it is not worth while going through it surrounded by old, creaky chairs; scratched, creaky bureaus or dilapidated looking beds. Make your home a castle of enjoyable surroundings. It pays. When you buy furniture, buy good furniture. That's why you should come here.

Bare Floors Unhealthy

People who leave their kitchen floors uncovered make a mistake. In the first place it's unsanitary. You can't clean an uncovered floor properly, no matter how hard you scrub. Oil cloth and linoleum are easy to keep clean. They look nice and last for years, depending upon the grade you buy. Look at our patterns. Prices are right.

Enjoy Life; It's Short

Why not make it more enjoyable by buying a nice, easy, well made porch chair—something that will last and has style? Look over our line of things for porch life—chairs, mats, cushions and settees. Make your porch a summer living room. It is a pleasure to show goods whether you buy or not.

Laughter Aids Digestion

That's what the doctors tell us. In other words, if at all within your means, you should plan to make your dining room the pleasantest in the house. Banish dreary furniture and dreary wall paper. Smile at your meals. Smile anyway at all times—out of curiosity, if nothing else, step in and see our dining room sets—you may become interested.

It's quite impossible to enumerate in this limited space all the useful and delightful things to be found in this store. In carpets and rugs we carry complete lines. Window shades from the cheapest to the best oil grain cloth, cut and made to fit any size window. Parlor furniture and odd pieces of the latest design.

A. McDONALD, *The Furniture Man*
.....MASON, MICHIGAN

Where recipes call for Gelatine use KNOX GELATINE

Cakes

"With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerves,
Success will be complete."

Hickorynut Cake—1 C white sugar, $\frac{1}{2}$ C butter (scant), $\frac{1}{2}$ C cold water, whites of 4 eggs, 1 t lemon extract, 1 heaping t B. P., $1\frac{1}{2}$ cups flour (scant). Bake in 3 layers. Filling. $\frac{1}{2}$ C cream (sweet or sour), $\frac{1}{2}$ C sugar, 1 C hickorynuts chopped fine. Boil 30 min.—Mrs. Harry Neely.

Eggless, Milkless, Butterless Cake—Put into a saucepan, 1 C brown sugar, 1 C water, 2 C seeded raisins, one-third C lard, $\frac{1}{4}$ t nutmeg, 1 t cinnamon, $\frac{1}{2}$ t ground cloves, pinch salt. Boil above together 3 min. and cool. Add 1 t soda dissolved in hot water, 2 C flour into which add 1 t B. P. Nutmeats may be added. Bake in moderate oven 1 hr.—Mrs. Emma Hay Taylor.

Pork Cake—1 lb of fat pork chopped fine, 2 C of boiling water poured on pork. Let stand until cool, add 1 lb raisins, 1 tb soda, 2 C sugar, spices to taste, 1 C molasses. Bake in pan in which well greased paper has been placed.—Mrs. Geo. Vanhorn.

Pork Fruit Cake—1 lb 3 oz. salt pork chopped fine, 5 C brown sugar, 1 tb soda, 1 tb cinnamon, 1 tb nutmeg, 3 C boiling water, pour over all 10 C sifted flour, 1 lb raisins, nutmeats if wanted. Bake in slow oven about 1 hr.—Mrs. Georgia Marshall.

Currant Cake—2 C of light brown sugar, 1 scant C butter, 3 C of flour, work with hands, keep out 1 C of crumbs for top of cake. To the balance add 2 eggs, 2 tb molasses, $\frac{1}{2}$ t cinnamon, 1 C sour milk, 1 t soda in hot water to dissolve. Put in dripping pan with crumbs and currants on top. Bake in moderate oven.—Mrs. Penberthy.

Angel Food Cake—Whites of 8 eggs beaten about half, then add $\frac{1}{2}$ t cream of tartar and a little salt. While beating whites add $1\frac{1}{4}$ C granulated sugar, 1 C flour, put in slowly 1 t vanilla. Do not stir the cake after the flour is thoroughly stirred in and do not grease tin. Will bake in 40 min.—Mrs. Geo. McArthur, Leslie.

Mock Angel Food—1 C flour, 1 C granulated sugar, 1 C rich milk, whites of 2 eggs, 2 t B. P. (not heaping), 1 t vanilla. Sift the flour, sugar and B. P. four times. Bring milk to boiling point and pour over dry ingredients. Fold stiffly beaten whites into this and put into slightly greased tin. Bake in moderate oven $\frac{1}{2}$ hr. Do not open oven door for 20 min. By using the yolks of eggs and proceeding exactly as before, you will have two delicious

squeezing lemons

KNOX ACIDULATED GELATINE saves the cost, time and bother of

cakes. After taking from oven turn over on a plate for 20 min. Mrs. Harry O. Call.

White Cake—1 C sugar, 4 tb soft butter, $1\frac{1}{4}$ C flour, 2 t B. P. $\frac{1}{2}$ C milk, 2 egg whites beaten stiff and folded in last.—Mrs. S. C. Parker.

White Cake—Beat 1 C sugar and $\frac{1}{2}$ C butter to a cream, $\frac{1}{2}$ C sweet milk, $1\frac{1}{2}$ C flour, 1 t B. P., lastly add whites of 4 eggs beaten stiff.—Mrs. James Hyde.

Mother's Sure Sponge Cake—Three eggs, beat one minute, one and one-half cups sugar, beat five minutes, one cup flour, beat one minute, one-half cup cold water, beat one minute, one cup flour with two teaspoons of baking powder, flavor with a little vanilla and lemon.—Mrs. R. C. Dart, Mrs. G. W. Tamlyn, Helen E. Wynkoop.

Jam Cake— $\frac{3}{4}$ C of butter or crisco, 1 C sugar, 3 eggs, 1 t cinnamon, 1 t cloves, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ C jam (strawberry or red raspberry best) 4 tb sweet milk, 2 t B. P., 2 C sifted flour. Use jam between layers and icing on the top.—Mrs. F. H. Stowitts.

Spanish Bun Cake—4 eggs, 2 C brown sugar, $\frac{1}{2}$ C butter, 1 C milk or water, 2 C flour, 2 t B. P., $\frac{1}{2}$ t cinnamon, $\frac{1}{2}$ t nutmeg. Frosting: 2 C brown sugar, 4 t water, boil until it hairs. Pour on beaten whites of eggs. Beat until stiff. Pour on cake and brown in quick oven. Makes 1 large cake.—Mrs. J. N. Thorburn.

Buttermilk Cake—1 C buttermilk, 1 C gran. sugar, $\frac{1}{4}$ C butter, 2 level C sifted flour, 1 C seeded raisins chopped, 1 t soda, 1 t cinn., $\frac{1}{4}$ t cloves, nutmeg. You may use instead of buttermilk 1 C sour cream and omit the butter.—Mrs. Alfred Allen.

Caramel Cake—1 C sugar, $\frac{1}{2}$ C butter, $\frac{1}{2}$ C milk, 2 eggs, 2 t B. P., 2 C flour. Filling: 2 scant C sugar, two-thirds C milk, butter size of walnut. Boil 10 min. Flavor with vanilla and beat until cold.—Mrs. Ida Bateman.

Molasses Cake (without sugar)—1 C molasses, 1 egg and yolk of another, 4 tb melted butter, $\frac{1}{2}$ C sour milk or buttermilk, $1\frac{1}{2}$ C flour, little salt, 1 heaping t soda in sour milk. Bake in 2 or 3 layers. Frosting: 1 C sugar and boiling water to dissolve it. Boil until it hairs, then pour upon the well beaten white of egg, add 1 t ground cinn. Put between layers and on top.—Mrs. H. E. Cook.

Molasses Layer Cake— $\frac{1}{2}$ C brown sugar, $\frac{1}{2}$ C molasses, two-thirds C cold water, 1 egg, butter size of egg, 1 t soda, add flour to make stiff as ordinary cake batter. Bake in layers and put together with frosting.—Mrs. Floyd Taylor.

KNOX GELATINE is the one dessert for all appetites

Molasses Cake—1 egg, two-third C molasses filled up with B. sugar, 4 tb melted butter or meat grease, $\frac{1}{2}$ t cinn., 2 C flour, 1 t soda dissolved in 1 C boiling water.—Mrs. J. H. Stewart.

Date Cake—1 C B. sugar, 4 tb melted butter, 1 C sour milk, 1 t soda, 1 C chopped dates, $1\frac{1}{2}$ C flour.—Mrs. M. A. Bement.

White Fruit Cake—1 C butter, 2 C sugar, 1 C sweet milk, $2\frac{1}{2}$ C flour, whites of 7 eggs beaten stiff, 2 t B. P., 1 lb each of seedless Sultana raisins, figs and blanched almonds, $\frac{1}{4}$ lb citron, all chopped fine; mix all thoroughly before adding fruit, extract of lemon. Put flour and B. P. together and mix well before adding. Bake slowly for 2 hrs., 1 C of grated cocoanut is a nice addition.—Mrs. Ogden Edwards, Leslie.

Coffee Fruit Cake—1 C butter, 1 C brown sugar, 1 C molasses, 1 C warm strong coffee, 4 C raisins, 2 C currants, $\frac{1}{2}$ C citron (chopped), 4 C flour, 1 egg, 3 t cinnamon, 1 t cloves, 1 t nutmeg, 1 t soda. Bake in slow oven.—Mrs. F. W. Webb.

German Coffee Cake— $2\frac{1}{4}$ C sifted flour, 3 level t B. P., 1 level t salt, 2 tb melted butter, 2 tb sugar, 2 eggs, 1 C milk. Sift dry ingredients together, beat the eggs, add milk and butter to make $1\frac{1}{4}$ C; stir all together, bake in long or square tin, brush top with melted butter and sprinkle on sugar and cinnamon before it goes in oven.—Mrs. J. A. Parsons.

Coffee Cake. Layer— $\frac{1}{2}$ C butter, 1 C sugar, 2 eggs, $\frac{1}{2}$ C each of molasses and cold coffee, 1 t soda in coffee, 2 C flour, 1 t each of cloves and cinnamon.—Mrs. Alfred Allen.

Bread Cake— $2\frac{1}{2}$ C light bread dough, $1\frac{1}{2}$ C sugar, $\frac{1}{2}$ C butter, 2 tb sour cream, 1 C raisins, 2 eggs, 1 t cinnamon, $\frac{1}{2}$ t cloves or nutmeg, 2 t soda. Mix thoroughly with hands, add a little flour, set to rise and bake in slow oven.—Mrs. J. E. Cox.

Bread Cake— $2\frac{1}{2}$ C bread dough, 2 C sugar, 2 eggs, 1 C butter, 2 C raisins 1 C Eng. currants, 1 t cinn., $\frac{1}{2}$ t cloves, 1 C flour, 2 t soda. Let raise 1 hr.—Mrs. H. Rigg.

Roll Jelly Cake—1 C sugar, 3 eggs, 3 tb milk, 1 C flour, 1 t B. P. Bake in thin sheets, wring a towel out of cold water and lay it double on the table, slip the cake from the pan on the wet towel, spread it with jelly and roll it up, dip it in fine sugar or icing if preferred.—Grace Ramsdill.

KNOX GELATINE solves the problem of "What to have for dessert?"

Devil's Food—1 C sugar, $\frac{1}{4}$ C butter, $\frac{1}{2}$ C cocoa (scant), $\frac{1}{2}$ C boiling water, $\frac{1}{2}$ C sour milk, 1 C flour, $\frac{1}{2}$ t soda in flour, 1 t vanilla, 1 egg.—Mrs. Nellie Gray.

Devil Cake—Cream, $\frac{1}{2}$ C butter, 1 C brown sugar, yolks of 2 eggs, $\frac{1}{2}$ C chocolate, melted in 3 tb hot water and beat, now add 2-3 C of sweet milk in which a t of soda has been dissolved, 2 C flour in which 1 t B. P. is added, 1 t vanilla, and the well beaten whites of the 2 eggs. Bake in layers with nut filling between, or in loaf and cover with chocolate icing.—Pearl Wemple.

Spanish Chocolate Cake—1 C sugar, 1-3 C butter, 2 egg yolks or 1 whole egg, 1-3 of a $\frac{1}{2}$ lb of chocolate, $\frac{1}{2}$ C boiling water, 1 C sour milk, 1 t soda, $1\frac{1}{2}$ C flour; dissolve the chocolate in boiling water, then add the milk and add flour last. Icing: 1 egg, 1 C sugar, 2 tb chocolate, 3 tb milk, 1 tb butter, melt chocolate and butter together, then add egg milk and sugar; let boil a min. then beat until thick.—Mrs. C. A. Caldwell.

Prince of Wales Cake—1 C sugar, scant $\frac{1}{2}$ C butter, 3 eggs, 2 C flour, $\frac{1}{2}$ C sour milk, 1 tb molasses, 1 t cinnamon, $\frac{1}{2}$ t cloves, 1 t B. P., 1 t soda dissolved in warm water, little nutmeg, 1 C chopped raisins. Bake in layers or loaf.—Mrs. F. A. Lester.

Tutti Fruitti Cake—2 C sugar, 1 C butter, 1 C milk, whites of 5 eggs, 4 C flour, 2 t B. P. Divide into 4 parts, leaving 1 plain, to one layer add $\frac{1}{2}$ C chopped nuts, to a third $\frac{1}{2}$ C chopped raisins and some fine citron, to the last layer add $\frac{1}{2}$ C cocoanut and the grated rind of an orange or lemon. Put together with plain icing, have white layer at bottom, raisin next, cocoanut next, and nut layer on top. Bake in long tins.—Mrs. Lee Lasenby.

One Egg Cake—1 C sugar, 1 egg, 2-3 C cold water, 1 2-3 C flour, 2 t B. P., vanilla, 3 tb melted butter stirred in last.—Mrs. L. B. McArthur.

Apple Sauce Cake—1 C sugar, $\frac{1}{2}$ C butter, pinch salt, $\frac{1}{2}$ t cloves, 1 t cinnamon, $\frac{1}{2}$ nutmeg, 1 C chopped raisins, 1 C apple sauce, 1 t soda dissolved in warm water, flour enough for a medium stiff dough. Bake slowly.—Mrs. J. N. Thoms, Detroit.

Spice Cake— $\frac{1}{2}$ C sugar, yolk of 2 eggs, $\frac{1}{2}$ C molasses, 1-3 C butter, even t soda, cinnamon and cloves, $1\frac{1}{2}$ C flour. Bake in layers. Filling: 1 C sugar, 4 tb water, boil until it hairs, turn over beaten whites of 2 eggs, beat until creamy. Reserve $\frac{1}{2}$ for frosting, and to the remaining half add $\frac{1}{2}$ C chopped raisins.—Mrs. Ira W. Enos.

Snow Ball Cake—1 C sugar, $\frac{1}{2}$ C sweet milk, 3 C flour, whites

Snow Ball Cake—1 C sugar, $\frac{1}{2}$ C butter, $\frac{1}{2}$ C sweet milk, 2 C flour, whites of 3 eggs, 2 t B. P., cream, sugar and butter together,

Use KNOX GELATINE—the two quart package

then add milk and flour with B. P. sifted in. Fold in whites of eggs well beaten, flavor.—Miss May L. Cox, Mrs. J. Fowler.

Loaf Cake—1 C sugar, $\frac{1}{2}$ C butter, creamed together, $\frac{1}{2}$ C sweet milk, $1\frac{1}{2}$ C flour, 2 t B. P., whites of 3 eggs, beaten and added last. Flavor.—Mrs. F. H. Field.

Loaf or Layer Cake—3 egg whites, 1 C sugar, 1 C milk, $\frac{1}{2}$ C butter, $2\frac{1}{2}$ C flour, 1 t vanilla, 2 t B. P. Beat whites until stiff, put in sugar gradually, beat well, add melted butter and beat, add milk slowly then add flour.—Mrs. F. E. Thomas.

Sponge Cake—Yolks of 3 eggs, beaten thoroughly, add 1 C sugar, beat all together, add 3 level t B. P. to 1 C flour, sift into eggs and sugar, then add the beaten whites of the 3 eggs, then 3 tb boiling water. Flavor to taste.—Mrs. F. C. Parker.

The Monday Cake—Part 1. 1 rounding C flour, 1 scant C sugar, 1 t B. P., sift 3 times.

Part 2. Piece of butter size of walnut melted in measuring cup, add 1 egg, then fill the cup with sweet milk, then pour over part 1; mix and bake slowly in loaf.—Mrs. A. McDonald.

Chocolate Layer Cake—2 C brown sugar, $\frac{1}{2}$ C butter, 2 eggs, $\frac{1}{4}$ C cocoa in $\frac{1}{2}$ C boiling water, 1 t soda, $\frac{1}{2}$ C sour milk, 2 C flour, 1 t vanilla. Filling: (cooked) 1 C white sugar, $\frac{1}{4}$ C cocoa, $1\frac{1}{2}$ C boiling water or 2 C milk, $\frac{1}{4}$ C cornstarch, 1 t vanilla, 1 C nuts, 1 tb butter.—Bertha Hartwick.

Orange Cake—1-3 C butter, 1 C sugar, $1\frac{1}{2}$ C flour, $\frac{1}{2}$ C milk, 2 level t B. P., 2 eggs, yolks and whites beaten separately, grated rind of 1 orange, cream, butter, add sugar and orange rind, yolks of eggs, milk; sift flour 3 times with B. P. and add to mixture add whites of eggs last beaten dry. Bake in layers. Filling: $1\frac{1}{2}$ C powdered sugar, 1 tb soft butter, stir well together and moisten with orange juice so that it will spread nicely.—Mrs. Jennie Hall.

Lemon Cake—2 C sugar, $\frac{1}{2}$ C butter, 1 C milk, 2 eggs or whites of 3, $2\frac{3}{4}$ C flour, 3 level t B. P. Filling: 1 lemon, 1 C sugar, 1 egg, 1 t butter, cook a few minutes.—Mrs. W. W. Smith.

Cider Cake— $1\frac{1}{2}$ C sugar, $\frac{3}{4}$ C butter, 1-3 C sweet cider, $4\frac{1}{2}$ C flour, 1 t soda, 1 t each of cinnamon and cloves.—Mrs. Sweeny.

Sour Cream Cake—1 C sugar, 2 eggs, salt, 1 C sour cream, 2 level t cream tartar in cream, $1\frac{1}{2}$ C flour, 1 level t soda in flour. Spices and raisins may be added if desired for a spice cake.—Mrs. F. E. Densmore.

KNOX GELATINE is **GUARANTEED** to please or money back

Chocolate Icing—2 C brown sugar, 2-3 C milk, butter size of egg, boil slowly until it thickens, then gently add 4 tb cocoa. Let simmer slowly about 5 min.—Mrs. Alfred Allen.

Hard Sauce Frosting—1 C of 4x sugar creamed with 1-3 C butter; beat white of one egg, add to sugar and beat, pour on after cake is cold.—Mrs. H. B. Longyear.

Marshmallow Frosting—Make a common boiled frosting, when almost done drop in 6 or 7 marshmallows. When they have flattened out turn them over, then add to the egg white and beat until thick and creamy.

Lemon Filling—The rind and juice of one lemon, 1 cup white sugar, 1 good cup of hot water, yolk of 1 egg, 2 tablespoons of cornstarch, small piece of butter, salt.—Mrs. Chas. Shafer.

Marguerites—White of 1 egg beaten dry, speck of salt with the egg, sugar to taste, then add 1 C nutmeats, put on Long Island wafers and bake in slow oven. Will make 18.—Mrs. Minnie L. Mann.

Lady Fingers—Whites of 3 eggs beaten stiff, add 1-3 C powdered sugar, then the yolks of eggs beaten till thick, $\frac{1}{2}$ t vanilla, pinch salt, 1-3 C flour. Shape with a spoon on a greased pan, sprinkle with fine sugar and bake about 9 minutes.—Mrs. F. C. Parker.

Jelly Roll—1 large C sugar, 4 eggs, 4 tb water, 1 C flour, 1 t Royal B. P., pinch salt, $\frac{1}{2}$ t lemon extract. Take sugar and yolks of eggs and beat to cream, then add beaten whites, water, salt and extract, lastly flour and B. P., stir well. Bake in sheets in hot oven, turn out on cloth dusted with powdered sugar spread with jelly and roll.—Mrs. Henry Amperse.

Chocolate Roll Cake—1 large C sugar, 4 eggs, 5 tb water, 3 tb cocoa, 1 C flour, 1 t Royal B. P. and pinch salt. Beat sugar and yolks of eggs to a cream, add cocoa and beat again then add beaten whites, water and salt, lastly flour and B. P. Bake in sheets in hot oven, turn out on cloth dusted with powdered sugar spread with following recipe and roll. Take one egg add sugar enough to make a creamy substance flavor with vanilla.—Mrs. Henry Amperse.

Ask your grocer for KNOX GELATINE—take no other

Cookies

"In a wonderful wood, far, far away,
There grows a big Cookie tree—
And the happy children who've seen it say
It's a beautiful sight to see!
For from every limb and branch and twig—
From the ground to its top so tall—
Sweet cookies sway in the summer wind,
Big, middle sized ones and small.

"There are cookies with caraway seeds,
And cookies with raisins too,
And cookies with nuts and sugar plums,
All flavored with honey dew.
And cookies that look like little men,
Like elephants, dogs or mice—
But every kind of a cookie that grows
On this tree is sweet and nice."

Boston Cookies—1 C butter, $1\frac{1}{2}$ C sugar, $2\frac{1}{2}$ C flour, 1 C chopped raisins, 3 eggs, $\frac{1}{2}$ t soda, spread batter in pan to thickness of one half inch, cut in squares while hot.—Mrs. Rose E. Shank.

Brown Sugar Cookies—2 C brown sugar, 3 heaping tb lard, beat well, add 1 C sour milk in which dissolve 1 heaping t soda and a pinch of salt. Flour to mix soft. Bake in hot oven. Mrs. Elizabeth Field.

Best Ever Cookies—1 C gran. sugar, $\frac{1}{2}$ C butter, $\frac{1}{2}$ C buttermilk, 1 egg, 1 t soda, 1 t B. P., salt and nutmeg, mix soft. Make a filling of 1 C raisins, $\frac{1}{2}$ C chopped nutmeats, $\frac{1}{2}$ C water, 1 C sugar, cook five minutes until thick, spread between cookies and bake in moderately hot oven.—Mrs. L. J. Philleo.

Cookies—Rub to a cream $1\frac{1}{2}$ C sugar (white or brown), 1 rounding C of shortening, add 1 C sour milk, 1 even t soda, drop in one at a time, three eggs, beating each thoroughly, salt and season to taste. Add flour in which has been sifted 2 rounding t B. P., roll rather soft. Mix this at night and bake in the morning.—Mrs. James R. Dart.

Crumb Cookies—1 C brown sugar, $\frac{3}{4}$ C shortening, $\frac{1}{2}$ C molasses, 2 eggs, 2 C crumbs (cake or cookie), 1 t cinnamon, $\frac{1}{2}$ t cloves, $\frac{1}{2}$ t allspice, 1 t soda, $\frac{1}{2}$ C sour milk, mix soft with flour and cut out. On each cookie sprinkle sugar and place a tiny bit of jelly and bake.—Mrs. J. H. Dougherty.

Chocolate Wafers—1 C brown sugar, 1 C white sugar, 1 C butter, 1 C grated chocolate, 2 C flour (scant), 2 eggs, 1 t vanilla, roll very thin and bake quickly.—Mrs. C. Bickert.

The Home of Quality Groceries

QUALITY has always been my hobby and Leggett's Premier line of pure foods is the keynote to quality.

THEIR Premier line of canned goods is always pleasing to the taste and within the reach of all.

PREMIER Java and Mocha Coffee is certainly to be desired by every one at the breakfast table, and the Premier Spices, in quarter-pound air-tight packages, gives the food that delicious flavor.

NO tea party is complete without the Red Sun Japan Tea and the Sunshine line of fancy cookies.

Yours to Serve

C. A. RIES

Give the growing children KNOX GELATINE

Cocoanut Drops— $\frac{1}{2}$ C gran. sugar, 1 C cocoanut, beaten whites of 2 eggs, drop on buttered tins and bake in quick oven. Makes fifteen drops.—Margaret Stewart.

Date Bars—3 eggs, 1 C sugar, pinch of salt, 1 t vanilla, 1 t lemon, 1 C chopped dates, 1 C chopped nuts, 1 C flour, 1 t B. P., sift flour and B. P. together and mix the nuts and dates with the flour and B. P. before adding to the mixture. Pour the mixture in a dripping pan and bake in a very slow oven, when cold cut in bars.—Mrs. John Spanier.

Fruit Cookies—1 C gran. sugar, 1 C light brown sugar, 1 C lard, $\frac{1}{2}$ C buttermilk, t soda, 1 t cinnamon, $\frac{1}{2}$ t cloves, 1 C chopped raisins, flour to roll soft.—Mrs. Traver.

Graham Cookies—1 egg, 1 C sugar, $2\frac{1}{2}$ C graham flour, 1 tb molasses, 1 t soda, 1 t cinnamon, salt, drop far apart and spread a little with a spoon dipped in hot water.—Mrs. G. W. Tamlyn.

Hermits— $1\frac{1}{2}$ C brown sugar, $\frac{1}{2}$ C shortening, $\frac{1}{2}$ C buttermilk, 1 t soda, 1 t cinnamon, $\frac{1}{2}$ t cloves, $\frac{1}{2}$ t allspice, $\frac{1}{2}$ t nutmeg, 1 C fruit, 2 eggs, 2 C flour with 1 t B. P.—Mrs. F. H. Field.

Hermits—1 C sugar, $\frac{1}{2}$ C molasses, 1 C butter and lard mixed, 2 eggs, 1 C sour milk, 1 t cloves, cinnamon and soda, $1\frac{1}{2}$ C raisins and currants mixed, flour to make batter thick enough to drop from spoon.—Mrs. F. E. Thomas.

Hermits—2 C sugar, $\frac{1}{2}$ C butter, 1 C chopped raisins, 2 eggs, 1 t cinnamon, $\frac{1}{2}$ t cloves, $\frac{1}{2}$ C sour milk, add flour to make thick drop from spoon on tins and bake.—Mrs. L. A. Gregg.

Ginger Cookies—1 C sugar, 1 C N. O. molasses, $\frac{1}{2}$ C butter or drippings, 2 eggs, 1 tb ginger, 2 t soda even full, boil the molasses and stir in butter, add sugar while hot and let it cool before adding the rest of the ingredients.—Mrs. M. C. Dwinelle.

Ginger Cookies—1 C gran. sugar, 1 C molasses, 1 C lard (melted), 1 egg, 1 tb soda dissolved in 3 tb vinegar, 1 heaping t salt, 1 level t ginger, mix quite stiff and bake in quick oven.—Mrs. Menzo Cady, Jr.

Honey Cookies—2 eggs, 1 C brown sugar, 1 C strained honey, 1 t salt, 1 tb soda, mix at night on board and roll out in the morning and bake.—Mrs. F. Hoyt.

Oatmeal Cookies— $1\frac{1}{2}$ C sugar, $\frac{3}{4}$ C thick sour milk, 3 eggs, 2 C rolled oats, 1 C lard and butter melted, 1 C raisins, 1 rounding t soda, scant $\frac{1}{2}$ t salt, 1 heaping t cinnamon, 2 C flour. Sift flour, cinnamon, soda and salt together. Beat sugar, eggs and shortening, add milk and flour with raisins and last, rolled oats. Use moderate oven.—Nellie Bush.

KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.

Oatmeal Cookies— $1\frac{1}{2}$ C sugar, $\frac{3}{4}$ C butter, 2 C oatmeal (raw) 4 tb sweet milk, 1 C nutmeats, small t soda, 3 eggs, $2\frac{1}{2}$ C flour, drop from tb.—Mrs. W. E. Lincoln.

Oatmeal Cookies—1 C brown sugar, 1 C butter ($\frac{1}{2}$ C lard), $1\frac{1}{2}$ C oatmeal, $1\frac{1}{2}$ C flour, $\frac{1}{2}$ C sour milk, 1 t soda, $\frac{1}{2}$ t B. P., 1 lb dates to put between cookies. Filling: pit dates and pour a little boiling water over them and cook until they will spread. Roll out cookies thin and put cookie, layer of dates, cookie and bake.—Mrs. C. P. Mickelson.

Popcorn Cookies—1 C white sugar, 2 eggs, 4 tb boiling water, 1 scant t soda. Mix and let stand one hour, then sift 2 t B. P. in and flour to make soft; bake in quick oven.—Mrs. Penberthy.

Raisin Cookies—Filling: 1 C chopped raisins, 1 C sugar, $\frac{1}{2}$ C water, 1 tb flour, cook and when it thickens set away to cool. Dough: $1\frac{1}{2}$ C brown sugar, 1 C shortening, (butter and lard), $\frac{3}{4}$ C sour milk, 1 t soda, 1 t cinnamon, 1 t salt, flour not to thick, roll out very thin, cut with model and place in pan. On each cookie put 1 t of filling. Roll out another layer, cut each cookie and place over the filling. Bake brown in moderate oven.—Mrs. John Kieppe.

Sour Cream Cookies—1 C butter, 1 C sugar, 3 eggs, 1 C sour cream, $1\frac{1}{2}$ t soda, then add enough flour to roll thin.—Mrs. Ernest Parker.

Surprise Sugar Cookies—1 C sugar, $\frac{1}{2}$ C butter, $\frac{1}{2}$ C buttermilk, 1 egg, 1 t soda in milk, 1 t B. P. in flour, flour to roll soft. Roll cookies very thin and put 1 t raisin filling on first cookie, cover that with another thin cookie, press around edge and bake in hot oven. Filling: 1 C chopped raisins, 2-3 C sugar, cook until thick and cool.—Mrs. F. E. Densmore.

White Cookies—1 C sugar, 2-3 C butter, 2-3 C sour cream, 1 even t soda in cream, yolks of 4 eggs.—Mrs. D. E. Watts.

White Cookies—1 C sugar, 1 egg, $\frac{1}{2}$ C shortening, $\frac{1}{2}$ C sour milk, 1 scant t soda, nutmeg.—Mrs. Mary Bortle.

Molasses Cookies—1 C sugar, 2-3 C butter, 2-3 C warm water, 1 C molasses, $1\frac{1}{2}$ t soda, 1 t ginger, 1 t cinnamon, flour enough to roll nicely.—Mrs. F. A. Lester.

Mother Densmore's Doughnuts—1 C sugar, 2 eggs, $\frac{1}{2}$ C sour milk, salt and nutmeg to taste, flour enough to roll soft and fry in hot lard.

Potato Doughnuts— $3\frac{1}{2}$ C flour, 2 eggs, 1 C sugar, 4 level t B. P., $\frac{1}{2}$ t salt, 1 t nutmeg, 1 C mashed potato, $\frac{3}{4}$ C milk, sift three times, salt, flour, spice and B. P. Beat eggs with rotary beater, then gradually add sugar, mashed potato, milk and flour, make a soft dough and fry.—Mrs. J. A. Parsons.

KNOX GELATINE makes dainty desserts for dainty people

Fried Cakes—1 level C sugar, 1 egg, 2 scant tb of melted lard, 1 C sour milk, 1 t soda, 1 t B. P. Flour to roll.—Ernestine Webb.

Fried Cakes—1 egg, 3 tb melted butter, 1 C brown sugar, 1 C sour milk, $\frac{1}{2}$ t soda, $\frac{1}{2}$ t B. P., nutmeg, mix soft.—Mrs. Summers.

Fried Cakes—1 C brown sugar, 2 eggs, 3 tb melted butter, nutmeg, 1 C sour milk, 1 level t soda, mix real soft.—Mabel Whipple.

"Twixt optimist and pessimist the difference is droll;
The optimist sees the doughnut, the pessimist sees the hole."

Potato Fried Cakes—2 C sugar, 1 C sweet milk, 5 C flour, 5 t B. P., 3 tb melted butter, 3 eggs, 4 potatoes about the size of eggs, nutmeg and salt.—Mrs. G. W. Sherman.

Fried Cakes—1 C sugar, 2 tb melted butter, 2 eggs, 2 tb melted lard, 1 C milk, pinch salt, 1 t nutmeg, $\frac{1}{2}$ t ginger, 3 C flour, 4 t B. P. Roll out on board and cut. Fry in hot lard.—Mrs. Henry Amperse.

Ginger Drop Cakes—1 C butter, 1 C sugar, 1 C molasses, 1 C hot water, 5 heaping C flour, 2 large eggs, 1 heaping t soda, 1 heaping t ginger, 1 C chopped nuts or raisins, dissolve soda in hot water. Drop on flat tins and bake slowly.—Alice Fuller Seely.

Cream Puffs—1 C hot water, $\frac{1}{2}$ C butter boiled together, while boiling stir in 1 C sifted flour, dry. Take from the stove and stir to a smooth paste, after this cools, stir in 3 unbeaten eggs, stir 5 minutes. Bake in a quick oven over 30 minutes. Filling: 1 C sweet milk, $\frac{1}{2}$ C sugar, 1 egg, 2 tb cornstarch, flavor. When this and puffs are cool open and fill.—Mrs. Penberthy.

OTHER RECIPES

Frozen Dainties

"I always thought cold victuals nice—
My choice would be vanilla ice"

—Holmes.

Still Frozen Ice Cream—Prepare a syrup from $\frac{3}{4}$ C brown sugar and enough water to cover, when quite thick pour on the beaten yolks of 3 eggs and beat hard, have in readiness 2 C thick cream that has been whipped until firm and the stiffly beaten egg whites. Combine all the ingredients, mix them well and turn into a mold that is water tight (a coffee can will do), pack in chopped ice and a little rock salt, and leave until the cream is firm. Any flavoring desired may be used. In winter the ice and salt are not needed, merely set the cream out of doors.—Mrs. F. E. Densmore.

Fruit Ice Cream—1 pt milk, 2 C sugar, boil together, cool add 1 pt whipped cream and 1 pt any kind fresh fruit or canned fruit ground fine. This makes 2 pts.—Orrie A. Reynolds.

Maple Sauce for Ice Cream—Boil maple syrup until it hairs slightly. Add chopped nuts and fruit if desired and when slightly cool pour a little over each dish of ice cream.—W. L. H.

Peach Sherbet—Two cups sugar, and one tablespoon of flour. Mix with a little cold water, add one quart boiling water, and let all come to a boil. When cool mix with one quart of peaches, run through a colander. Freeze and if desired add one cup of cream when partially frozen.—Mrs. McCowan.

Pineapple Sherbet—One can grated or shredded pineapple and juice, 1 pt sugar, 1 qt water, 1 tablespoon gelatine soaked in water, juice of one lemon, white of one egg not beaten. Freeze. If desired the gelatine may be omitted, and a cup of cream can be added when partially frozen.

Berry Sherbert, Raspberry, Blackberry or Strawberry—1 qt canned berries, 1 qt water, white of 1 egg, not beaten, juice of 1 lemon, 1 tablespoon gelatine dissolved in hot water.

Lemon Sherbet—4 large juicy lemons, 1 qt water, $1\frac{1}{4}$ lbs sugar, put sugar and water on to boil, chip the yellow rinds from 3 of the lemons, add to syrup, boil five minutes and stand aside to cool. When cold add the juice of lemons and strain thru a cloth, freeze and add the meringue, (from 3 eggs).

Banana Sherbet—1 doz. bananas, juice of 2 oranges, 1 lb gran. sugar, 1 qt water, boil sugar and water five minutes. When cool, add orange juice and add the mashed bananas and freeze. When nearly frozen add white of 1 egg and 1 tb 4X sugar, beaten light.—Genevieve Gleason.

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

Raspberry Sherbet—Juice of 1 qt berries, $1\frac{1}{2}$ C water, $1\frac{1}{2}$ C sugar, $1\frac{1}{2}$ C cream, juice of 1 or 2 lemons, freeze.

Maple Mousse—Scald $1\frac{1}{2}$ qt milk and 1 egg, cook until it thickens, 3 cups maple syrup, yolks of 4 eggs, pour together and add $1\frac{1}{2}$ qts cream. Then freeze.—F. A. Bateman.

Parfait—1 C sugar, $\frac{1}{2}$ C hot water, 3 eggs, 1 pt sweet cream, 1 C powdered sugar, 1 t each of vanilla and orange juice, 1 lb English walnuts, boil sugar and water 4 minutes, cool and add beaten yolks, then cook until thick. Set aside to cool, whip the cream, add pow. sugar and beaten whites of eggs, flavoring and broken nutmeats, then stir in the syrup and beat until smooth. Chill or freeze.—Mrs. Chas. Norton, Lansing.

Swello—2 lemons, 2 oranges and 2 eggs, sugar to sweeten; beat the eggs until foamy, add the strained juices and make quite sweet, add enough water to make 1 qt freeze.—Mrs. A. J. Hall.

Fruit Sherbet— $\frac{1}{2}$ envelope Knox Sparkling Gelatine, 1 orange, $1\frac{1}{2}$ cups sugar, 1 lemon, 3 cups rich milk. Grate the outside of both orange and lemon. Squeeze out all the juice, add to this the sugar. When ready to freeze, stir in the milk slowly to prevent curdling. Take part of a cup of milk, add the gelatine. After standing five minutes, place in a pan of hot water until dissolved, then stir into the rest of the milk and fruit juice. Freeze. This makes a large allowance for five persons.

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

OTHER RECIPES

FOUR PINTS of jelly in each package of KNOX GELATINE

Beverages

"Thank God for tea! What would the world do without tea?
But if you want to improve your understanding, drink coffee."

Vienna Coffee—1½ C boiling milk, add 1 C whipped cream and pour this into 1 qt or more of strained coffee.—Pearl Parker.

Fruit Punch—3 doz. oranges, 3 doz lemons, 3 large pineapples, 5 lbs sugar. Make a thin syrup of the sugar in water, let cool, then add fruit and enough water to make 8 gallons punch. When ready to serve put in a good piece of ice and a qt of grape juice.—Mrs. H. W. Casterlin.

Temperance Punch—1 gal. water, 4 C sugar, 1 doz lemons, ½ doz oranges, 1 can pineapple. Cut pineapple into dice and pour syrup made from water, sugar and fruit juice, over it. Fill the bowl about half full of cracked ice and add punch.—Mrs. A. G. Lang.

Hot Cider—2 qts sweet cider, juice of 1 lemon, few cloves, stick cinnamon, 1 C raisins. Boil 5 minutes, strain, beat whites of 4 eggs stiff, pour over hot liquid, stir rapidly and serve.—Mrs. A. G. Lang.

Pineapple Lemonade—1 pt water, 1 C sugar, 1 can grated pineapple, juice of 3 lemons, 1 qt ice water. Make a syrup by boiling the sugar and water 10 minutes, add the pineapple and lemon juice, more sugar if desired; cool, strain, and add the ice water. Serve in glasses.

Grape Juice—Wash and stem grapes, put in kettle and nearly cover with water. Cook until soft and strain twice. Use 1 C sugar to 4 C juice. After adding sugar allow it to become hot but not boil. Seal in bottles.—Jennie A. Moody.

Cocoa for sixty people—15 C water, 5 cans evaporated cream, 5 t cornstarch, 3 t vanilla, 60 t cocoa. Boil water, dissolve cornstarch and cocoa in a little cream; add remainder of the cream and put all into boiling water. Let cook for several minutes. This can be kept hot over a kettle of water several hours.—Service Guild Cook Book.

Grape Sherbet—1 pt grape juice, 2 lbs sugar, white of 1 egg, beaten; juice of 2 lemons, and 1 orange, add water to make ¾ gal and freeze. Put in the white of egg only when it begins to freeze.—Mrs. H. B. Longyear.

Punch—2 C sugar, 1 C water, boil water and sugar to a syrup, 1 pt cherry juice, 1 pt strawberry juice, 1 grated pineapple, juice from ½ dozen of both oranges and lemons. Add 1½ gal of water. Fresh fruits can be added if desired.—Mrs. Pearl Parker.

KNOX GELATINE makes a transparent, tender, quivering jelly

Pickles, Catsup, Relishes

"Peter Piper picked a peck of pickled peppers."

Sweet or Sour Pickles—Have cucumbers fresh, wash and wipe them dry and pack in cans. For a 2 qt can put in 1 t of salt, a heaping t of mixed spices, and what saccharine you can take up on the rounding part of a silver knife, fill can with cold vinegar and seal. If you want sour pickles leave out the saccharine.—Mrs. Clara Whipple.

Sweet Mixed Pickles without mustard—2 qts onions, 2 qts cucumbers, 2 head cauliflower, green tomatoes, celery string beans, etc. Let stand 24 hrs in weak brine. One tablespoon salt to one qt water. Drain. Heat all in weak vinegar. Drain. Put in cans. 5 lbs brown sugar, 1 qt vinegar, 1 oz celery seed, 2 oz white mustard seed, 1 teaspoon tumeric. Pour over pickles while hot.—Mrs. Belle VanOstrand.

Olive Oil Pickles—1 pk small cucumbers (sliced without peeling), salt a handful, let stand overnight, drain and add 2 qts vinegar, 2 C gran. sugar, $\frac{1}{2}$ of 5 cents worth of celery and mustard seed..Let all boil for 5 min. Take off stove and add 3 tb of olive oil. Mix and seal.—Mrs. B. L. Green.

Pickles—1 pk cucumbers, peeled and sliced, let stand in salt water over night, use small C salt, 3 qts onions, also over night in salt water. Drain well and use the following dressing on the pickles hot and pour it off and boil two more mornings. Dressing—1 qt vinegar, 1 C white sugar, 1 tb ground mustard, 1 t tumeric (if liked), 1 t curry powder, $\frac{1}{4}$ t red pepper.—Mrs. H. B. Longyear.

Mixed Pickles—1 pk small cucumbers, or large ones cut in thick slices, 2 qts small silver onions; sprinkle with salt. Let stand in separate dishes for 24 hrs, drain and put on to boil with 2 oz celery seed, 2 oz mustard seed, 1 large red pepper cut in small pieces, and a little horse radish root, cut in small pieces, 3 C sugar, 3 bay leaves. Cover all with vinegar, boil 3 min. and can.—Mrs. Guy Smith.

Mustard Pickles—Paste-1 C flour, 3 C sugar, 4 tb mustard, 2 tb tumeric powder, 2 qts vinegar. Mix the flour, sugar, mustard and powder together. Wet up this mixture and stir into hot vinegar, stirring constantly until it boils. Drain 2 gallons of pickles which have been standing over night in weak salt and water. Scald in weak vinegar and place in crock. Pour hot paste over pickles and mix thoroughly.—Samuel Shaw.

KNOX GELATINE is economical—**FOUR PINTS** in each package

Sweet Mustard Pickles—1 qt ripe cucumbers, 1 qt small cucumbers, 1 qt small onions, 1 large head of cauliflower, 3 green peppers chopped; scald in weak brine until tender. $2\frac{1}{2}$ C sugar, $1\frac{1}{2}$ qts vinegar, $\frac{1}{2}$ oz celery seed, 2-3 C flour, $\frac{1}{4}$ lb mustard, stirred up with water until smooth and then cook. Put the pickles in, let cook a short time, put in mustard seed if you wish.—Mrs. R. C. Bishop.

Pickled Carrots—Take small tender carrots, cook in salt and water, drain and put in a jar; turn hot vinegar over them and let stand 24 hrs. Drain off and scald. Put a bay leaf and cloves in with the carrots, add a little salt to the vinegar and pour over.—Mrs. A. B. Tanswell.

Pepper Hash—1 head cabbage, 12 sweet peppers, 6 onions, chop fine and sprinkle with salt, let stand over night, then drain, add 1 C brown sugar, 2 tb celery seed, 1 tb white mustard seed; mix and cover with cold vinegar, then can.—Alice Taylor.

Piccalilli—2 medium head cabbage, 1 pk green tomatoes, 2 green peppers, 10 onions, prepare and chop separately, scald separately in salt water; then drain, mix altogether, cook in weakened vinegar; drain and add 2 lbs brown sugar, 4 oz white mustard seed, 2 tb ground cinnamon, 2 tb cloves. Pack in jar and cover with vinegar and put a horseradish root on top.—Leda McIntyre.

Chutney Sauce—16 ripe tomatoes, 16 tart apples, 12 medium sized onions, 2 red peppers, 1 lb raisins, 2 large C sugar if apples are sour, 1 qt vinegar, 3 tb salt, chop fine and boil 1 hr.—Mrs. I. J. Kellogg.

Sliced Cucumber Pickle—4 qts sliced cucumbers with peeling, 1 qt small onions, soak in salt and water over night, 2 lb sugar, 2 tb allspice, 3 tb celery seed, enough vinegar to cover.—Mrs. J. A. Barnes.

Red Beet Piccalilli—1 qt beets, 1 qt cabbage, $\frac{1}{2}$ C horseradish, 1 tb salt, $\frac{1}{2}$ tb pepper, 1 C sugar, 2 C vinegar; chop the cabbage and beets fine and mix them together well. Boil the vinegar and sugar, when cold pour over the beets and cabbage, can.—Mrs. C. L. Bickert.

Corn Relish—1 medium head of cabbage, chopped fine, sprinkle with 1 tb of salt; let stand 2 hrs, then drain, cut the corn from 1 doz ears, chop fine with four red peppers, $\frac{1}{4}$ lb of whole mustard seed, 1 C white sugar, 2 tb salt, $\frac{1}{2}$ gal vinegar. Mix all together and boil $\frac{1}{2}$ hr and bottle for use.—Mrs. D. L. Miller, Mrs. D. Smith.

Tomato Relish—1 peck tomatoes, 6 onions, 1 pt vinegar, 2 lb brown sugar, 2 tablespoons of celery and mustard seed. Prepare tomatoes and onions night before and slice tomatoes very thick and onions very thin. Sprinkle with salt and let drain. In

KNOX GELATINE is measured ready for use—each package is divided into two envelopes

morning add vinegar, sugar and seed. Boil all together until tomatoes and onions look transparent. Seal hot.—Mrs. L. W. F.

Tomato Catsup with Peaches— $\frac{1}{2}$ bu. ripe tomatoes, 2 qts peaches (not heaping), 12 good sized onions, 6 ripe red peppers, boil all together until soft. Strain through a sieve and boil again until thick. Then add 1 qt vinegar, 2 lbs B. sugar, salt and spices.—Mrs. J. C. Quirk.

Cold Catsup— $\frac{1}{2}$ pk ripe tomatoes, pared. Chop medium fine, and drain through sieve. Then add 3 C vinegar and let stand while preparing the rest. 1 C chopped onions, 1 C chopped celery, $\frac{1}{2}$ C grated horse radish, $\frac{1}{2}$ C mustard seed, 1 red pepper, 2 C sugar, 1 tb cinnamon, 1 t cloves, 1 t salt, 1 t black pepper and $\frac{1}{2}$ C nasturtium seed if you like it. Stir all together and put in cans and seal.—Mrs. A. L. Chapman.

Cold Tomato Relish—Scald and skin 1 pk ripe tomatoes, dice or put through a meat grinder. Add 1 C salt and let stand over night. Drain, then add 2 C chopped celery, 2 C chopped onions, 6 red peppers chopped fine, $\frac{1}{2}$ C mustard seed, 2 C sugar, 1 t cinn. and cloves, 1 qt vinegar. Mix and put into jars cold.—Mrs. Geo. Deuel.

Celery Relish—1 bunch celery (1 doz.) $\frac{1}{4}$ lb ground mustard, 1 oz curry powder, $1\frac{1}{2}$ lb gran. sugar, 5 tb flour, 2 large red peppers, salt to taste.—Mrs. J. N. Thorburn.

Relish—5 large tomatoes, 5 bunches of celery, 5 small onions, 1 sweet red pepper, 10 tb B. sugar, 3 C vinegar, 3 tb salt, cook until celery is tender.—Mrs. E. Culver.

Beet Relish—1 qt finely chopped cooked beets, 1 qt finely chopped raw cabbage, 1 C grated horse radish, 2 C sugar, 1 tb salt, 1 t black pepper, $\frac{1}{4}$ t red pepper. Mix thoroughly and cover with vinegar. Put in jars. Will keep all winter.—Mrs. Gertie Blakely.

Pickled Peaches—4 lbs sugar, 1 pt vinegar to 12 lbs fruit, put sugar and vinegar together and boil. Then add fruit, (not peeled) and let it come to a boil. The next day drain off the liquor and boil again. Continue this 3 mornings. Add cinn. to the liquor and stick 2 or 3 cloves in each peach.—Mrs. Jennie Moody.

To Can Sweet Corn—Cut corn off cob, then pack it in pint or quart can, close as you can with a strong corncob, when cans are filled put covers on cans not quite tight. Place old cloth or corn-husks in bottom of dishpan or boiler, fill with cold water nearly to lower side of cover and boil for $2\frac{1}{2}$ hrs. Take out and fasten covers tightly and turn bottom side up and let boil $1\frac{1}{2}$ hrs longer. Fixed in this way it is just as fresh as when picked off the stalk. Put husks or cloth between cans to prevent them boiling together and it keeps them from breaking.—Mrs. Laura Blakely.

KNOX GELATINE is clear and sparkling

Take pitted cherries and cover with vinegar and let stand over night. Drain off vinegar and add as much sugar as cherries; let stand until sugar is thoroughly dissolved, which will be about a week. Place them where you can stir them once or twice a day or more. When sugar is dissolved they are ready for cans. Just put in as they are. Fine for pies, salads, etc.—Mrs. H. H. Rackham.

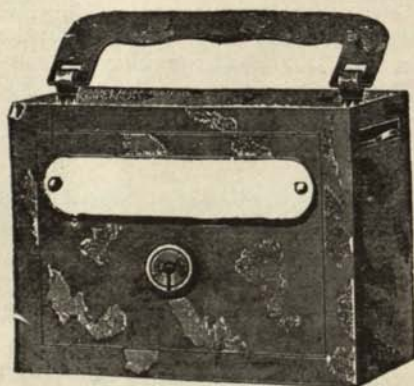
OTHER RECIPES

SAFETY FIRST

The Farmers Bank

OF MASON

IS A GOOD PLACE TO DO YOUR BANKING



**Teach Your Children Thrift by Opening a
Savings Account for Them**

***Any Man Can Earn Money, But Only a
Wise Man Saves It***

**LET US HELP YOU SAVE YOUR MONEY
START AN ACCOUNT TODAY**

Conserves

Sing a song of canning-time,
Sweetness everywhere ;
Sugar, spice, and all things nice
Scenting all the air.
Pickels, butters, jelly, jam
Load the cellar shelves;
Aren't we proud to know that we
Made 'em all ourselves?

Peach Conserve—3 qts fresh or canned peaches, sliced, 3 qts gran. sugar, juice of 2 lemons and 2 oranges, and rind of orange grated, $\frac{1}{2}$ lb of raisins cut up. Boil until it jellies, just before taking from fire add $\frac{1}{2}$ lb nutmeats, broken.—Mrs. F. E. D.

Pieplant Conserve—12 C pieplant, stewed, 6 C orange juice and pulp, 6 C sugar, $\frac{1}{2}$ C finely chopped almonds or nuts. Cook pieplant and orange with sugar until very tender, then add almonds just before removing from fire. Put in jelly glasses.—Mrs. W. H. Miers.

Plum Conserve—5 lbs plums, 4 lbs gran. sugar, 4 oranges, squeeze out juice, and cook peel and chop, 1 lb raisins, 1 lb dates or figs.—Mrs. Alfred Allen.

Pear Conserve—5 lbs pears, 5 lbs sugar, 1 lb walnut meats, 1 lb raisins, juice of 3 oranges, chop pears and stand overnight in sugar, put in nutmeats, raisins, orange juice, then cook down quite a lot, add 1 lemon and 1 pineapple.—Mrs. Herbert Carn.

Grape Conserve—3 pts of grape pulp, 8 C sugar, juice of 2 oranges, cook twenty min., add 1 C chopped walnut meats just before taking off the stove. Put in jelly cups.—Mrs. J. R. Kingman.

Red Raspberry Conserve—1 qt red raspberries, 2 qts cherries, one good sized orange, cooked till peel is tender (also use juice), and 7 C sugar, boil until thick and seal.—Mrs. H. B. Longyear.

Red Raspberry Conserve—2 qts raspberries, 2 qts pieplant, 9 C sugar, cook down until as thick as jelly and put in glasses.—Mrs. Alice Beckwith.

East India Relish—1 qt juice of plums, or any other fruit, 1 lb raisins, 3 oranges, rind of 1 and the juice of 3, put raisins and oranges thru grinder, then add sugar cup for cup and boil twenty min., or till thick when cold.—Mrs. Earl Norton, Mrs. A. J. Hall.

Heavenly Hash—5 lb cherries, 5 lb sugar, 3 oranges cut in pieces, 2 lb raisins, add walnut meats just before taking from stove. Boil 2 hrs.—Mrs. J. R. K.

Orange Mint Relish—Remove skin and all white bitter principle from 4 large oranges, cut in $\frac{1}{4}$ in. slices and the slices cut into

cubes of uniform size. Add equal quantity of pineapple, cut in cubes. Sprinkle with 4 tb powdered sugar and add 2 tb finely chopped mint, 1 tb lemon juice, 1 tb pineapple juice, chill thoroughly. Serve in glasses, garnishing each with a sprig of mint, as first course for luncheon.—Mrs. F. H. Frazelle.

Raspberry Jam.

Two qts of pieplant you will take
One qt of raspberries to make,
Eight cups of sugar all combined
Cooked all together you will find,
A jam will surely suit your mind.

—Mary A. Stillman.

Ginger Pear—8 lbs fruit, 4 lbs sugar, $\frac{1}{4}$ lb ginger root, 4 lemons, juice and rind, and 1 glass of water. Slice the pears and rind of lemon very thin, cook an hour or until fruit is transparent and jellied when cold. Use hard pears.—Mrs. A. L. Chapman.

Preserved Citron—Cut the citron in slices, peel off the rind and cut in 1 in. squares, allow 1 tb salt for 1 gal. prepared citron and pour over boiling hot water to cover. Let stand over night, drain. Boil until tender in clear water and drain. For the syrup allow $\frac{1}{2}$ lb sugar for each lb. citron, and 1 lemon to 4 lb citron. Cook the citron in the syrup until tender. Skim out citron and boil juice until it thickens and pour over the fruit.—Mrs. K. Mead.

Green Tomato Preserves—5 bowls sliced green tomatoes, 3 bowls sugar, 2 large lemons sliced thin. Boil until yellow, soft and clear. Keep in stone jars. Good for pies.—Mrs. Meda Bullen.

Good Quince Honey—4 large quinces grated peeling and all, 3 lbs sugar, $1\frac{1}{2}$ lbs light, same dark, 1 qt water, boil until thick.—Mrs. Geo. VanHorn.

Candied Orange Peel—Orange, lemon or grape fruit peel. Let stand in cold water a few hours, cut with shears into strips, put in cold water and boil 20 min., repeat 3 times, make rich syrup of gran. sugar and water and cook down the peel in that. Roll in sugar and dry.—Mrs. H. Frazelle.

To can strawberries and raspberries run them through a meat grinder and put cup for cup of sugar in berries, stir thoroughly and can cold.—Mrs. Monroe Collier.

Sunshine Cherries—Wash and pit five quarts of cherries, place in a granite saucepan with an equal amount of sugar (about six pounds), and cook ten minutes. Remove from fire, and covering with a sheet of glass, place them in the warm sun, allowing three or four days for the juice to jelly. Put in jelly glasses and seal with paraffine. Strawberries may be prepared in the same way, but cook them only five minutes on the fire.—Merle Madden.

Use KNOX GELATINE if you would be sure of results

Fireless Cooker Recipes

"All the labor of man is for his mouth, and yet the appetite is not filled."

—Solomon.

Baked Fish—Clean the fish, and salt. Put in the cooker several pieces of bacon and a chunk of butter, place the fish on the bacon (use both plates) cook $1\frac{1}{2}$ to 2 hrs, according to size of fish. One may stuff fish with dressing if desired.—Mrs. A. J. Hall.

Fried Chicken or Rabbit—Wash and cut fowl up as for any fried chicken. Put 1 large tb butter in kettle and brown, then lay the pieces of chicken in kettle and brown on both sides. Sprinkle salt on fowl while browning. Have radiators piping hot, place one on cover with the extension on and one in the bottom of well and put in cooker for 2 hrs.

Stuffed Cabbage—Take a nice large sound head of cabbage, cut top off and dig out the center so as to leave a large cavity to stuff. Have meat prepared as for beef loaf and stuff the cabbage, tie on top and cook in fireless cooker 3 hrs. Serve with tomato sauce.

Sauer Kraut and Frankforts—Brown a piece of butter the size of a walnut in kettle and put sauer kraut in, turn until thoroughly heated through, then place frankforts on top and put in cooker all day. Serve hot.

Macaroni and Cheese—Make the same as if you were going to bake it in the oven with the exception of not quite so much milk. Use both radiators. Bake $1\frac{1}{2}$ hrs. Any kind of meat loaf is excellent in cooker.

Baked Beans—Take 1 pt beans, put in cooker at night and cook until morning. Take out of cooker and drain, put $1\frac{1}{4}$ cup sugar, salt pork, salt, pepper, a lump of butter and enough milk to make quite juicy. Place in small kettle with both radiators and bake 3 hrs.

Brown Bread—2 C sour milk, 2 level t soda, 1 of salt, $\frac{1}{2}$ cup sugar, (light brown), $\frac{1}{2}$ C molasses, 2 C graham flour, 2 C white flour, $\frac{1}{2}$ C raisins, $\frac{1}{2}$ cup nutmeats. Bake in cooker 2 hrs in small kettle. If radiators are heated on gasoline stove 20 min. will make them just the right temperature.—Orrie A. Reynolds.

Brown Bread—2 C sour milk, 2 level t soda in milk, 1 egg, 2-3 C brown sugar, 3 level C graham flour, add 1 tb hot lard and beat well. Raisins may be added if desired. Put in smallest aluminum pail, have two radiators hot, place one under and one over bread and bake one hour —Mrs. F. E. Densmore.

The Store of Facts

FACTS are this store's most helpful tools. Without them we should be of no avail to the public and useless to ourselves. Imagination plays its fanciful part, but doing is the great thing.

Facts — cold, hard facts — create confidence and action and action is the motive power of purpose and achievement. When you depart from facts—or twist the meaning of words—suspicion lurks in every utterance, printed or spoken. There are no shadows of fancy here—no dark spots to be investigated. We deal only with plain, unvarnished facts about goods, prices and service.

Wearing Apparel, Millinery, Shoes

Silks, Dress Goods, Underwear and

Hosiery, Toilet Articles, Art Goods

Domestics, Carpets, Rugs and Draperies

Dancer-Brogan's

LANSING'S LEADING STORE

DESSERTS can be made in a short time with KNOX GELATINE

Custard Pie—Beat two eggs very light, 1 large C rich milk, mix 6 level tb sugar, little salt, $\frac{1}{2}$ level t cornstarch together, and add to the beaten eggs and milk, nutmeg to taste. Line pie tin with rich paste and turn the above into it. Have the radiators very hot.. Place over and one under the pie on a rack and bake 40 minutes.—Mrs. F. E. Densmore.

Oatmeal—1 qt boiling water, 1 t salt, 1 large C oatmeal, put water and salt in large pail of cooker, stir in oatmeal and let come to a boil, then put small radiator under the pail, and heat for ten or fifteen min., then place in cooker. A few dates or raisins may be added. In morning the oatmeal will be hot and delicious.—Mrs. L. R. White.

OTHER RECIPES

Louis drop cookies

- 1 cup sour milk
- 1 cup shortening I use butter scent measure
- 2 Eggs, 1 tea level soda $\frac{1}{4}$ tea B P
- $\frac{1}{2}$ tea lemon Ess a tiny bit of salt
- 3 cup of flour, level tea cinnamon
- 2 cups sugar
- perhaps more than 3 cups flour try a little first use a very little dough when dropping them in tin

Sandwiches

"A crust of bread and liberty"

—Horace.

The secret of a sandwich is entirely in the manipulation. Good bread and good butter and the rest is largely a matter of patience. The bread must be delicately thin and crustless, the butter must be soft and evenly spread, cheese must be finely grated, and meat or fish must be chopped or pounded to a paste.

Pimento Sandwiches—Take 1 can pimentos, add an equal amount of cheese, run both thru meat grinder, then add enough mayonnaise to hold together, add a little salt and paprika. This is very good on Saratoga flakes or between very thin slices of bread.
—Mrs. F. W. Webb.

Baked Bean Sandwiches—Press $\frac{1}{2}$ C baked beans thru a potato ricer, add 1 tb horseradish, 1 t celery and parsley minced fine $\frac{1}{2}$ t onion juice and $\frac{1}{2}$ t mustard spread between thin slices of whole wheat bread.

Good Sandwich Filling—1 lb boiled ham, 1 lb cheese, 6 green peppers, put all thru food chopper and mix with salad dressing.—Leda McIntyre.

Mint Sandwiches—Pick and wash some fresh mint leaves and mince them finely. Rub the mint into a little fresh butter and spread on thin slices of milk bread. Have ready a hard-boiled egg, remove the yolk and rub it smoothly in a mortar. Put a layer of egg on the mint butter, and cover with another thin slice of bread.

Delicious sandwiches are made of raisins and nuts chopped together, moistened with a little whipped cream and seasoned with a little salt.

A little salt and mayonnaise dressing added to chopped pimento makes an excellent filling for sandwiches.

Thin slices of fruit or fruit cake between slices of brown bread.

Thin slices of cucumber between slices of white bread and butter.

Tender nasturtium leaves with mayonnaise between thin slices of bread and butter.

Graham bread with crab apple jelly and preserved ginger chopped conserve between graham crackers.

Mayonnaise dressing with chopped hard boiled eggs and chopped lettuce between slices of white bread and butter.

Chicken salad between slices of white bread and butter.

Thin slices cream cheese between crackers.

Cold veal and hard boiled eggs chopped fine and seasoned with salt, pepper and catsup, between thin slices of white bread and butter.

Send for free sample of Knox Gelatine

Confectionery

"Can one desire too much of a good thing?
The last taste of sweets is the sweetest."

—Shakespeare.

Fondant—3 C gran. sugar, $\frac{3}{4}$ C cold water, $\frac{1}{4}$ t cream-tarter, put on back of stove and let it dissolve slowly, when clear let boil until a little forms a soft ball in cold water. Pour in buttered dish when cool, flavor and stir till stiff. This may be set away for a week before making into fancy candies.—Mrs. A. J. Hall.

Cooked Fondant—To 1 C of gr. sugar, take $\frac{1}{2}$ C water and pinch of cream of tartar, dissolve sugar in water, add cream of tartar and let boil until it forms soft ball in cold water, being careful to wipe off crystals, as they form on the sides of the pan. Set aside to cool and when luke warm, beat with wooden spoon until it forms light creamy mass. This may be molded into different shapes, different flavors used, chocolate dipped, or used to stuff dates.—Ernestine Webb.

Creamed Candies—White of one egg beaten stiff, 2 tb sweet cream, powdered sugar to make stiff enough to mold, use fruit colorings, as orange, rose, pineapple and vanilla. If you desire you can dip these in melted chocolates and lay on a waxed paper to cool.—Mrs. Herbert Carn.

Divinity Candy—2 C gr. sugar, $\frac{1}{2}$ C Karo corn syrup, $\frac{1}{2}$ C cold water, mix well. Place on stove and boil until a little dropped in cold water will form a hard lump. Have ready the whites of two eggs, beaten stiff and 1 C nutmeats, take the candy from the stove, immediately beat in the eggs and beat rapidly, then add 1 t vanilla and continue beating until candy commences to get hard. Drop in nuts and put in a buttered dish. Leave in loaf and cut in thick slices, when wanted.—Mrs. Kieppe.

Molasses Taffy—1 C sugar, 1 C molasses, 1 tb vinegar, boil and stir to keep from burning, try in water, when hard pour in greased pan to cool. As soon as it can be handled, pull.—Mrs. Kingman.

Candy Penoche— $2\frac{1}{2}$ C light brown sugar, 1 C cream, butter size of egg, boil until it thickens in water, pour in 1 C walnuts, broken up and beat until stiffens. Pour into buttered pans to cool.—Mrs. H. C. Freeland.

Divinity Candy—1 C nutmeats, whites of 2 eggs, 2 C sugar (white), $\frac{1}{2}$ C Karo corn syrup, $\frac{1}{2}$ C water, boil syrup until brittle in water. Pour over beaten whites and beat until stiff.—Esther McClellan.

Simply add water and sugar to the KNOX ACIDULATED package

Dixie Flake—2 C brown sugar, $\frac{1}{2}$ C water, $\frac{1}{4}$ C butter, cook until it boils in water. Cover buttered tin with crisp puffed rice and nuts and pour mixture over it. When cool cut into squares.—Winifred Hall.

Cracker Jack—1 C white sugar, $\frac{1}{2}$ C Karo corn syrup, 2 tb vinegar, butter size of walnut, dash of salt, cook till it threads, stir in 4 or 5 qts of popped corn.—Mrs. P. M. Ellsworth.

Ellen's Fudge—2 C white sugar, 1 C brown sugar, $1\frac{1}{4}$ C milk, 1 t butter, stir well and boil until it will form soft ball in cold water. When only slightly warm, begin to stir, add vanilla and 1 C nutmeats. Pour into tin greased with butter and continue stirring until it becomes hard.—Ellen Field.

Mr. Simmon's Fudge—3 C gr. sugar, 1 C milk, butter size of egg, $\frac{1}{4}$ cake Baker's chocolate, cool slowly until it makes a soft ball in water. Set aside until it cools, then stir.—Rev. W. H. Simmons.

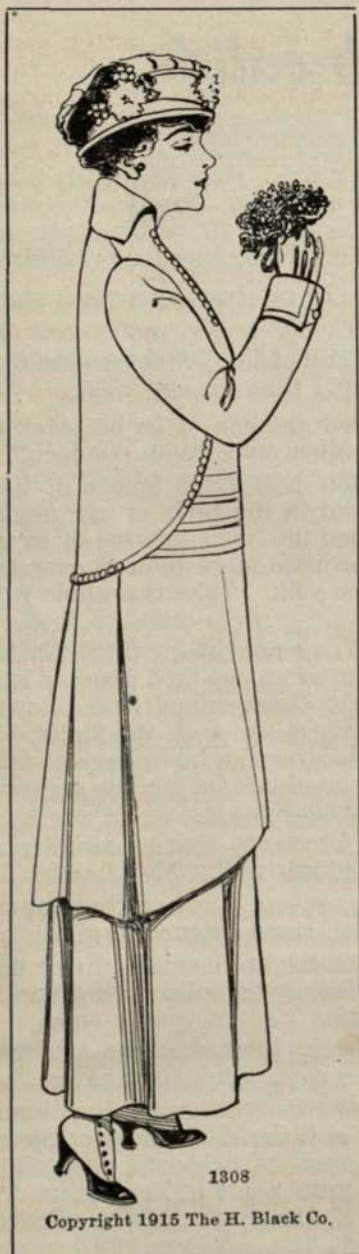
Cocoa Fudge—2 C gr. sugar, $\frac{1}{2}$ C milk, butter size walnut, 2 tb cocoa, 1 C nutmeats, flavor with vanilla, boil until it makes a soft ball in water, stir until it begins to harden, then pour on buttered plates.—Thelma Hilliard.

Divinity Fudge—3 C sugar, 1 C syrup (Karo Crystal white), $\frac{1}{2}$ t salt, 1 C chopped nutmeats, whites of two eggs. Boil sugar, syrup and water until it forms a soft ball in cold water. Take from fire, and have ready the beaten whites of eggs. Beat the cooked syrup until it begins to thicken, then beat in the eggs and salt, and continue to beat until nearly stiff enough to hold its form, add the nuts and pour on buttered tin and when nearly cold cut in squares.—Jessie Whipple.

Chocolate Fudge—2 squares or ounces of chocolate, $\frac{1}{2}$ C cold milk, 2 C gran. sugar, $\frac{1}{2}$ C syrup (Karo), 2 tb butter, 1 t vanilla. Grate the chocolate (or can use 4 t cocoa), and add the ingredients, except vanilla. Cook slowly stirring once in a while. Cook till it makes a soft ball in cold water. Remove from fire, add vanilla, and beat until it begins to granulate. Pour at once into a buttered pan. Cut in squares when nearly cold.—Laura Whipple.

Chocolate Fudge—1 C light brown sugar, 1 C gr. sugar or all gr. sugar, 1 C milk, butter size of egg, 2 tb cocoa, cook until a little dropped in water makes a soft ball, flavor with vanilla, beat till thick. Pour on buttered tins and cut in squares.—Dorothy Allen.

Fudge—2 C gran. sugar, 1 C milk, butter size of walnut, $\frac{1}{4}$ cake Bakers chocolate, $\frac{1}{2}$ t vanilla. Let it cook till it makes a ball when dropped in cold water.—Gladys Baird.



The Mills Store

THE HEART OF LANSING

VERY complete stocks of up-to-the - moment merchandise will always be found here. We feature strongly the following lines:

First Floor

Silks—Dress and Waist Trimmings.

Dress Goods—All Wool, Part Wool, Silk and Wool Mixtures, Silk and Cotton Mixtures.

White Goods, Fancy Wash Goods, Embroideries, Laces, Domestics.

Men's, Women's and Children's Underwear and Hosiery.

Ladies', Misses' and Children's Gloves and Handkerchiefs.

Novelty Goods, Fancy Neckwear.

Jewelry and Hand Bags.

Art Embroidery Section.

Second Floor

Ladies', Misses' and Children's Ready-to-Wear.

Corsets, Muslin Underwear.

Millinery and the Rustic Tea Room.

Third Floor

Carpets, Rugs, Linoleum, Lace Curtains and Curtain Materials, Draperies, etc.

(Elevator Service)

Food for Invalids

"Dainty, appetizing food helps in the restoration of health."

Grape fruit is very palatable to a weak stomach, when taken as soon as the patient awakens in the morning. Prepare the night before, by cutting in halves, remove seeds, fill with sugar and leave on the ice over night. A little wine may be added if desired.

Beef juice when frozen can often be retained by a weak stomach when not other wise.

Egg, well beaten and added to a cup of hot coffee, seasoned, is more easily taken by some sick people than an egg nog.

Buttermilk is very easily digested and can often be taken as food when other foods cannot be retained by a weak stomach.

When raw eggs are ordered taken daily for a length of time and become disagreeable to the patient in the form of egg noggs, they can be more easily taken dropped into a little wine or grape juice in the bottom of a glass and a little more poured over the egg, care being taken not to break the yolk. Take the whole with one or two swallows.

Albumens—An agreeable as well as a nourishing drink for the sick may be made by adding the white of an egg to a glass of lemonade, orangeade, or grape juice (the three mixed is delicious), and stirring until the egg is thoroughly mixed with the liquid, but not enough to make the egg froth. Children can be induced to take nourishment in this form when other methods fail, as the presence of the egg cannot be tasted or seen.—Olla Fanson.

White of 1 egg, the juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ orange, sweeten to taste, fill the glass with cold water and stir well.—May Lamb.

Cough Mixture—Bake a lemon, squeeze juice out, add sugar to make thick like honey. Dilute with same amount of glycerine.

Cocoa Eggnogg—Dissolve 1 t of cocoa in glass, add 1 egg well beaten, a little vanilla, and fill the glass with milk. Sweeten to taste. Beat all together.—May Lamb.

Blackberry Cordial—1 qt blackberry juice, 6 sticks of cinnamon, 50 cloves, 1 pt sugar, $\frac{1}{8}$ oz ginger root. Boil 10 minutes. Bottle for use in sickness.—Mrs. Joe Linden.

Immediate Treatment of Burns and Scalds—Burns or scalds should immediately be treated with some available oil, olive oil or carron oil, which is made by mixing equal parts of lime water and linseed oil, or if these are not at hand, the parts may be smeared with butter, lard or the raw white of an egg. A clean cloth soaked in a strong solution of baking soda and applied to the burn will allay the pain also.—Ethel D. White.

The KNOX ACIDULATED package contains flavoring and coloring

When lifting the head of a sick person, slip the arm under the pillow. This will be a much easier lift for the nurse and a much more comfortable one for the patient.

Dainty Egg Nogg—Yolk of 1 egg, stir in little milk until well mixed, pour into a glass and fill about $\frac{3}{4}$ full of milk, add a very small pinch of salt, sweeten and flavor to taste, then whip the white to a stiff froth, add pinch of salt, sweeten and flavor to taste and heap on the glass of milk. Place a cherry or slice of orange on top and serve very cold.—Mrs. Minnie B. Hemans.

Cream Chicken—1-3 C cold cooked chicken, speck of celery salt, salt and pepper, $\frac{1}{2}$ tb butter, $\frac{1}{2}$ tb flour, $\frac{1}{4}$ C rich milk. Melt butter in saucepan, add flour and pour on gradually the scalded milk, cook thoroughly. Add chicken cut into dice, and seasonings. Heat well and serve on toast rounds, garnished with toast points and parsley.—Eva McLatchie.

Golden Rod Eggs—2 tb butter, $\frac{1}{2}$ tb flour, $\frac{1}{2}$ C scalded milk, speck of pepper and salt, 1 hard boiled egg. Prepare sauce. Add the white of egg chopped fine, pour over the toast, and rub the yolk through a strainer on the top. Serve at once.—Eva McLatchie.

Beef Essence—Put $\frac{1}{2}$ lb round steak (freed from fat) thru a meat chopper. Put into a small glass fruit jar with 1 tb cold water. Place jar in a kettle of cold water, heat gradually and keep at temperature of 150 degrees F which is just below boiling, for two hrs. Strain and press meat to obtain all the juice, season with salt.—Eva McLatchie.

Orange Baskets—Wash oranges, remove two sections from an upper half of an orange, leaving a band of peel for the handle, dig out pulp and scrape clean. Fill with lemon or orange jelly, cut into cubes, or with fruit salad.

Plain Yellow Custard (Indiv. Recipe)—1 egg, 2-3 C sugar, $\frac{1}{2}$ pt scalded milk, salt, nutmeg or vanilla, mix egg, sugar, salt and beat. Add milk. Put in buttered cups or pans and bake in pan of water, do not let water boil or the custard will be watery.—Lennagene Bordner.

Cream of Celery Soup—4 stalks celery, 2 tb rice, salt and pepper, butter, 1 C rich milk. Cut up celery and boil together rice and enough cold water to cover well for an hour, then add milk, butter, salt and pepper and let heat thru. Remove celery stalks before serving.—Lennagene Bordner.

Chicken Broth— $3\frac{1}{2}$ lb chicken, 3 pts cold water, 2 tb rice, t salt and speck of pepper. Thoroughly clean chicken, remove skin and fat, separate at the joints and wipe with a wet cloth. Put in kettle and add cold water and let stand $\frac{1}{2}$ hr. Heat slowly and let

KNOX GELATINE makes dainty desserts for dainty people

simmer 3 hrs, or until meat is tender. When half cooked skim off fat and add rice and seasonings. When meat is tender skim off fat and strain, taste and season properly and serve hot. When possible, make broth the day before using, that it may be thoroughly cooled and the fat may be removed easily. Reheat in double boiler. The rice may be omitted. An old fowl not too fat is best for broth.—Lennagene Bordner.

Oatmeal Pudding—2 C milk, $\frac{1}{4}$ C oatmeal, $\frac{1}{4}$ C dates (chopped or cut up) teaspoon of salt, 1 tb sugar, $\frac{1}{4}$ t cornstarch. Put in moderate oven and bake two hrs. Stir several times while baking.—Horace A. Hall.

Krumble Gems—1 egg, 1 tb melted lard, 1 tb sugar, 1 C buttermilk, 1 C Krumbles, 1 C whole wheat flour, 1 t soda. Put in gem irons and bake in fast oven for fifteen minutes.—Horace A. Hall.

Bread Omelet—2 tb bread crumbs, 2 tb milk, speck salt, 1 egg, 1 t butter. Soak bread crumbs in cold milk for ten minutes and add salt. Separate egg and beat till light, add crumbs, yolk and milk and fold in the white. Put butter into frying pan, and when it bubbles pour in the mixture. Gently shake the pan so omelet will not adhere to it, and when a delicate brown, set in oven a minute to absorb moisture on top. Fold half over and serve on hot dish immediately.—Florence Robinson.

Cream of Rice Pudding— $\frac{1}{4}$ C rice, 2 tb sugar, $\frac{1}{2}$ t salt, 1 pt milk. Mix altogether in a baking dish and bake 2 hrs, slowly at first till rice is softened cutting the crust and stirring several times. The crust will dissolve in pudding giving it a creamy color. Then let it brown slightly.—Florence Robinson.

THE FLY SWATTING CRUSADE.

The early fly is the one to swat. It comes before the weather is hot and sits around and folds its legs and lays at least 10,000,000 eggs and every egg will bring a fly to drive us crazy by-and-by.

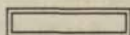
Oh every fly that skips our swatters will have 5,000,000 sons and daughters, and countless first and second cousins and aunts and uncles scores of dozens, and 57,000,000,000 nieces. So knock the blamed thing all to pieces.

Dr. C. S. Ballard
PHYSICIAN AND SURGEON

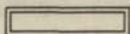
DISEASES OF EYE, EAR
NOSE AND THROAT AND
FITTING OF GLASSES
:: A SPECIALTY ::

MASON : MICHIGAN

FELLOWS'
FEED BARN



PRICES RIGHT



GAVIN FELLOWS

J. E. TAYLOR, Agent for the

**Cele-
brated**



**Auto-
mobiles**

Mason, Michigan

Don't forget us when in
need of

Agricultural Implements

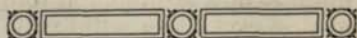
*Silos, Furnaces
Buggies, Etc.*

We are still doing business at the
same old stand, in the same old
way.

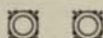
Yours for business,

A. A. HOWLETT & SON

SALISBURY'S



HEADQUARTERS FOR
HOME GOODS
— AND —
KITCHENWARE



KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.

Poisons and Their Antidotes

Blue Vitrol—Same as copper sulphate, and copper.

Carbolic Acid—Castor or olive oil.

Copper—Milk and whites of eggs, large quantities, then strong tea. Do not give vinegar.

Copperas—Emetics; mucilaginous drinks.

Iodine—Emetics; starch or flour in water; barley water.

Ivy—Apply soft soap, or bathe the poisoned skin with weak tincture of belladonna.

Laudanum—Same as opium.

Lead—Two oz. epsom salts in a pt water; wine glass every 10 min. until it operates freely; afterward milk.

Lye—Same as potash.

Morphine—Same as opium.

Opium—Emetics; after vomiting, plenty of strong coffee with brandy; put mustard plasters around calves of legs; keep patient aroused; if patient is allowed to sleep, death will result.

Arsenic—Milk in large quantities, or whites of eggs, or flour and water; follow with stimulants.

Paris Green—Same as arsenic.

Aconite—Emetics; stimulants external and internal.

Emetic—Ground mustard, a tb in a tumbler of warm water; give patient $\frac{1}{4}$ C, followed by glass of warm water; repeat dose every minute or two until vomiting is produced.

Home Remedies

"A few strong instincts and a few plain rules."

Cure for Boils—Isaiah 38th Chapter and 21st verse: Go thou and do likewise.

For insomnia, a glass of hot milk has a soothing effect.

A flaxseed put in the eye will aid in removing a cinder. They are excellent to carry when traveling.

One of the best remedies for burns is a mixture of equal parts of lime water and sweet oil, or linseed oil, and a bottle of it should be kept on hand.

A glass of hot lemonade taken just before going to bed will break up an incipient cold; taken hot it acts more promptly on the system.

Plenty of celery, either fresh or stewed, is good for those who suffer from rheumatism, nervous dyspepsia or neuralgia.

In case of ivy poisoning, dissolve one teaspoon of bicarbonate of soda in a quart of water, wring linen cloths out of this solution and bind on the affected parts, changing often enough to keep the parts moist. If the trouble is on the face, bathe frequently with this solution.

For insect bites make a solution of bicarbonate of soda and bathe the bites. Weak ammonia water is also good. Do not scratch the bites with your finger nails, as you are apt to poison the flesh.

Corns—Keep a cloth saturated with turpentine on the corns.

Hiccough—A lump of sugar saturated in vinegar is sufficient in most cases.

Coughing—A severe paroxysm of coughing may often be arrested by a tablespoonful of glycerine in a wine glass of hot milk.

Earache—A remedy never known to fail is to put a pinch of black pepper upon a bit of batting, tie it up, dip in sweet oil, and insert into the ear. Put a flannel bandage over the head to keep it warm.

Pain—A mustard plaster placed over the lungs, under the shoulder blade, in fact, wherever there is a dull pain, will relieve it in a short time. It should not be allowed to remain until it blisters.

Sunburn—Fresh milk mixed with oatmeal is very beneficial

Where recipes call for Gelatine use **KNOX GELATINE**

to a sunburnt complexion. Many use buttermilk with equal success. Sulphur mixed with fresh milk is also excellent for washing the skin with. Glycerine, too, is good.

Chapped Hands and Lips—Take equal parts of mutton tallow and gum camphor and melt together, apply as often as desired.

Prickly Heat—A person broken out with prickly heat will find great relief if the parts affected are dusted over several times a day with rye flour.

Cuts—For cuts try turpentine.

Toothache or Headache—Hop pillows will often soothe a toothache or headache. It is well to have one or two of these pillows handy in case of need.

Hand Lotion—Good for chapped hands, and also to remove that grimy appearance often seen in spring and fall. 5 cts worth of glycerine, 5 cts worth of witch hazel, and 10 to 15 drops of veratrum viride.—Mrs. McCowan.

Good Hand Lotion— $\frac{1}{4}$ oz gum tragacanth put in a fruit can and cover with rain water; let soak two or three days until dissolved, then add 1 oz glycerine, 1 oz witch hazel, 1 oz alcohol, 2 ozs bay rum and five cents worth of perfume.—Mrs. Alfred Allen.

Gargle for Sore Throat—1 t soda, 1 t salt, 1 t borax, in 1 glass cold water.—M. R. W.

Ask your grocer for KNOX GELATINE—take no other

Domestic Hints

"You pays your money and you takes your choice."

The juice of a lemon added to the water in which fowls or fish are boiled, will make them whiten beautifully.

If you suspect moths in any portion of the carpet, sprinkle it well, lay a towel over it and steam with a hot iron. The heat and steam will kill the worms and eggs.

Bacon which is first soaked in water will fry without having all the fat escape.

Glue that is harmless and colorless can be made by adding ordinary tapioca to water and boiling.

Use a bit of white paper to test an oven. If it turns brown, the oven is too hot.

If eggs are stained, wash them quickly in water containing a little vinegar and salt.

A novel cranberry sauce has seeded dates added to it. Of course, it requires less sugar.

A little tin funnel, held by its ring, is excellent to hold a ball of string in the kitchen.

Removing the outer leaves of the cabbage before boiling it will lessen the objectionable odor.

In making omelet, it is better to add hot water than milk, as milk makes the omelet tough.

Onions will fry more readily if dipped in milk before slicing.

To keep bed springs from rusting, paint them with aluminum paint used for the radiators.

If a stove is rubbed over frequently, while hot, with a piece of paraffine wax, then wiped off with an old cloth, the range will be clean, black and show no rust.

If irons are rubbed with mutton fat before putting them away they will not rust.

Brown sugar which has become hard may be softened by placing a dish containing it over another one filled with boiling water.

All fruits or soups containing acids should be stirred with wooden spoons.

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

Part milk used in mixing bread will greatly improve both flavor and quality.

For very delicate fabrics, which will not take starch, try using sugar in the rinsing water.

To remove stains from the tops of zinc kitchen tables use a cloth dipped in vinegar.

In preparing lettuce for a salad dry by tossing lightly in an old napkin.

Lettuce leaves not sufficiently attractive for salads can be used as pot greens.

If the sugar and water one has boiled for frosting grains, a teaspoonful of butter added will make it smooth and creamy again.

Soot on the carpet may be easily removed by sprinkling it first with salt, and then sweeping.

Moths may be killed out of carpets and rugs by the following method: Scrub the floor with strong hot salt water before laying the carpet, and sprinkle carpet with salt once a week before sweeping.

If lemons are warmed before you squeeze them nearly double the quantity of juice can be extracted.

Cream, to whip well, should be a day old.

A tablespoon of gelatine dissolved in a cup of hot water and added to two cups of thin cream will make it whip well.

Rub a little butter under the edge of the spout of the cream pitcher; it will prevent a drop of cream from running down over the pitcher.

A little olive oil poured into a bottle of home-made catsup after the bottle has been opened will prevent the catsup from spoiling so quickly.

Dry bread can be used in so many ways. It can be toasted for breakfast, dipped in milk and egg and fried for lunch, made into croutons for the soup and made into a pudding for dessert.

When filling cracks in the wall with plaster of paris the plaster will not set so quickly if one part flour is added to three parts of the dry plaster. Thoroughly mix this before wetting.

Greasy pots and pans are more easily washed if they are first wiped out with soft paper to remove the most of the grease.

Salt should not be placed on eggs until the last thing, as is is apt to toughen them.

Knox Gelatine improves soups and gravies

If beets are let stand in cold water after boiling they will peel more easily.

Cheese may be kept soft and good for a long time if it is wrapped when it is fresh in a cloth wrung out in vinegar and then wrapped in a dry cloth.

Have a pair of shears in the kitchen to cut raisins and marshmallows.

A few drops of oil of lavender poured into a cup of very hot water will purify the air of a room almost instantly.

A damp cloth dipped in salt will remove egg stains from silver, or tea stains from dishes.

OTHER RECIPES

Equal parts of Witch Hazel & Alcohol
for liniment to rub on wrist.

Ginger Cookies

1 Egg 1 cup sugar
1 " molasses
 $\frac{3}{4}$ " shortening
 $\frac{1}{2}$ " hot water
1 Teaspoon Soda
little salt.

Ginger Cinnamon

cloves Flour to roll thin
muffins 1 Egg 2 Teaspoons
butter 1 Teaspoon butter
 $\frac{2}{3}$ cup of milk small
2 Level T.S. B.P. put in flour
sift in flour 2 pinch of salt

KNOX GELATINE solves the problem of "What to have for dessert?"

The Laundry

Washing Solution— $\frac{1}{2}$ can concentrated lye in 1 gal water, 4 heaping tbs borax, 1 coffee cup ammonia. Use 1 C of this solution in three pails of water to soak clothes.—Mrs. Edna VanMeter.

If the following list be pasted upon the door of the laundry closet, and the chemicals used with judgment and patience, success can be warranted in a large per cent of experiments:

For iron rust use hydrochloric acid.

For black ink stains use oxalic acid,

To neutralize acids use ammonia.

For grass stains, colored inks, dyes, use alcohol.

For paint use turpentine.

For bleaching or tea, coffee, cocoa, fruit, mildew stains use javelle water.

For grease or wax use benzine.

Iron Rust—Is the most common stain on white fabrics. Spread the spot over an earthen dish of hot water. With a medicine dropper drop on the stain one drop of hydrochloric acid. As soon as the stain turns light yellow sink it into the water. Repeat if necessary. As soon as all color is gone rinse thoroughly in clear water. To be sure that no acid is left to eat the fiber place the cloth in a dish of ammonia water for a few minutes before drying. This acid should not be used on silk; it can be used on some colors, but it should be tried first on a separate piece of goods or on a part out of sight. Buy the acid at the druggist's; have a rubber or glass stopper or smear the cork with vaseline. Keep it away from metals, as well as from the children.

Vaseline—Makes a stain resembling grease, but which is set by soap. Soak such stains in kerosene, turpentine, or alcohol, before putting into water.

Oil Stains—Should be covered with soap and washed in cold water.

Boiling Water—Should be poured through fruit, tea and coffee stains. If they have been washed with soap, are old or obstinate, buy at the drug store, or better, make at home, some javelle water. Dissolve one-quarter pound chloride of lime in two quarts boiling water. When nearly dissolved—it often has impurities with it, which are less soluble—add one pound salsoda. Strain through flannel. When settled drain off clear portion for use on fabrics. Place the stain to be treated over a pad of white cloth. Apply the javelle water, using a brush to carry it among the fibers. Rinse in clear water, and finish with ammonia water as when using acids. Colored fabrics would be bleached by javelle water.

Try the KNOX GELATINE recipes found in this book

Axle Grease—Rub with lard and let it stand and soften, then wash out. For fabrics that cannot be washed the material may be treated with gasoline. Rub always toward the center of the stain to prevent the blemish from widening. When gasoline or any prepared liquid of an inflammable nature is used apply in the sunshine, away from fire, and place a folded cloth under the goods to absorb the moisture and stain. Powdered chalk and blotting paper assist also when gasoline is used.

Ink—Sour milk, peroxide of hydrogen, salts of lemon, oxalic acid (diluted) and javelle water. Cold water and ammonia will remove red ink marks. Pour the ammonia in pure form over the stain.

There is nothing better to remove tar from white clothing than lard. Rub it well into the spot and then wash it out with soap and warm water.

When you find fruit stains on tablecloth or napkins wet with a little camphor. If this is done before the stain has been wet with water it will entirely disappear.

Rust stains, no matter how bad, can be easily removed by putting vinegar and salt on the stain and placing it in the warm sunshine. Repeat this until the stain is removed. The vinegar and salt (together) are very active and will remove the stain more quickly than lemon and salt.

OTHER RECIPES

Mattie's Cake

2 cups gran. Sugar,

1/2 " Butter.

3 Eggs,

1 cup sweet milk.

3 " Flour,

2 heaping teaspoons B. P.

flavor to taste,

KNOX GELATINE is the one dessert for all appetites

Estimate of Amounts Required for 50 Guests

Pressed meat	10 pounds
Roast beef	16 pounds
Creamed chicken	4 chickens
Chicken pies	7 chickens
Escalloped Potatoes	12 quarts
Mashed potatoes	10 quarts
Potato puff	1 package
Potato chips	6 pounds
Deviled eggs	4½ dozen
Baked apples	4½ dozen
Cabbage or beet salad	4 large dishes
Pickles	2 quarts
Catsup	1 quart
Cheese	1 pound
Escalloped corn	10 quarts
Macaroni and cheese	7 quarts
Spaghetti and tomatoes	7 quarts
Spanish Rice	8 quarts
Cream	2 quarts for coffee
Coffee	1 pound
Sugar	2 pounds
Cakes	5
Fried cakes	5 dozen
Creamed asparagus	4 pounds
Brown bread sandwiches	5 dozen
Nut bread sandwiches	5 dozen
White bread sandwiches	6 dozen
Ice cream	6 quarts
Strawberries	4 quarts
Cucumbers	10
Creamed peas	4 cans
Creamed shrimps	2 cans
Celery	5 bunches
Nuts	1 pound
Salad dressing	3 pints
Baked beans	8 quarts
Olives	2 quarts
Cheese straws	150
Pies	9
Angel food	3 large cakes
Devil's Food	3 large cakes
Brick ice cream	6 bricks
Pineapple ice	6 quarts
Saltines	2 boxes

FOR SALAD

1 pound lettuce
1 dozen bananas
½ dozen oranges
1 pound marshmallows

1 pound dates and 1 pound grapes
4 cans sliced pineapple
Walnut meats, 10c
Cream to whip, 1 quart

From the ladies of the Presbyterian church, Mt. Pleasant, Mich.

OTHER RECIPES

Brown Bread

2 $\frac{1}{8}$ cup Brand

4 $\frac{1}{2}$ " flour

$\frac{1}{4}$ Fleischmann's yeast cake

1 cup warm water

$\frac{3}{4}$ " sweet milk

1 Teaspoon salt.

2 Table spoons of maple syrup
or molasses may be used

Sunkist Lemon Pie

1 $\frac{1}{4}$ cup sugar $\frac{1}{2}$ cup flour

juice of salt. grated rind

1 cup boiling water 3 Eggs

yolks juice of one lemon

1 Teaspoon of butter

Mix flour sugar & salt & add

boiling water cook until flour

thickens. then add butter Eggs

yolks and juice of lemon

make a frosting of the whites

of Eggs $\frac{1}{2}$ cup of pulverized

sugar bake crust & then after
filling is prepared put in baked
crust & bake till it thickens then cool

frustrated & brown

OTHER RECIPES

Carrie's cake Eggs 1 cup sifted
sugar $1\frac{1}{2}$ ^{rounding} Tablespoon corn starch
fill cup up with flour $1\frac{1}{2}$ Tea
B.P. pinch of salt, 1 Teaspoon
Vanilla 3 Tablespoons cold
water. use With coffee cup flour
measured unsifted
beat yolks thoroughly & add
sugar a little at a time then
the water & ^{add vanilla} then add flour
corn starch & B.P. salt whites a little
& beat thoroughly fold whites in
bake 25 minutes in cool oven
then turn on heat & bake 25 to
30 minutes longer.

Mrs Wattons jam

2 Oranges, bowl sugar & bowl
Pie plant slice oranges fine & add
pie plant after if is preferred
add a little bit of water & cook till
done & put in Jell tumbler.

Mrs Wattons soup to use on egg &
a little bit of flour in making
pie plant for use plenty of flour for

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

OTHER RECIPES

Sister Fannies " for canning sour cherries after they are full of them off juice the pit on stone & cover with hot water & let them come to a boil then put in kulant & drain off. Have a syrup ready using quite a little water & put cherries in & cook lightly then put in jar be sure & have lots of juice for fruit.

1 Egg

large cup Brown Sugar

1 tablespoon Butter

1/2 cup sour milk

1/2 teaspoon Soda

nutmeg

bake in a little coconut

1/2 B P in flour which
well

Good Glaze for
1/2 cup just a little for eating

Use KNOX GELATINE—the two quart package

OTHER RECIPES

1/2 cup butter
mix with pulmongea / sugar
all you can then with
lemon juice

Mattie's Fruit Cookies

1 Egg 1/2 cup butter
1 " sugar
1/2 " milk.
3 level Tsp B. Powder
1 " " soda, little salt.

Flour to just enough to use
without sticking.

Filling

1/2 cup raisins cut fine
1/2 " figs " "
3/4 " sugar

1 Teaspoon flour rounding
1 cup boiling water
cook till thick then flour
with vanilla chop filling on
cookies & put another on top &
bake

Dark chocolate (Fannie)

1 small cup sugar

1 Egg

$\frac{1}{2}$ " butter

" " molasses

" " cold coffee

3 cups Flour

$\frac{1}{2}$ Teas B. P.

1 Teas " Soda

~~Yeast~~ Soap

to make Cream Frosting for

1 cup of putty sugar

Stir with cream a little

at time then with juice of $\frac{1}{2}$
a lemon

Madam?---

Do You Fully Realize the Conveniences of Shopping by Mail?

DO YOU FULLY REALIZE How much lower prices are on standard, staple merchandise, in the large department store, than in smaller concerns of little towns and villages?

HAVE YOU EVER GIVEN THE Mail Order department of the J. W. KNAPP CO., Lansing, Michigan—a fair and square trial? If you have, you must indeed be a steady and valuable customer by this time.

A STORE WITH THE Buying power of the J. W. KNAPP CO.—the equipment—the small army of able buyers—and the many, many departments—MUST buy goods for LESS—and MUST sell goods for LESS!

WE SOLICIT—AND APPRECIATE THE Full value of our Mail Order customers—and thus it is, while the same prices are charged us to city trade, MAIL ORDERS ARE FILLED CHARGES PREPAID—and an expert woman shopper employed to see that your orders are filled correctly and intelligently!

AND SURELY YOU WOULD Not visit Lansing without inspecting this successful department store. For wherever you find success, you'll find a reason—and every step you take inside our doors makes the reason all reasons more clear!

WE WANT YOU TO MAKE This store YOUR store! We appreciate your patronage, either by mail or in person. The reliable store—satisfaction guaranteed or money refunded—goods bought by mail may be returned either for refund or exchange if not entirely satisfactory!

"The Store that does as it advertises"

J. W. KNAPP CO.

CENTRAL MICH. RELIABLE STORE

LANSING, MICH.