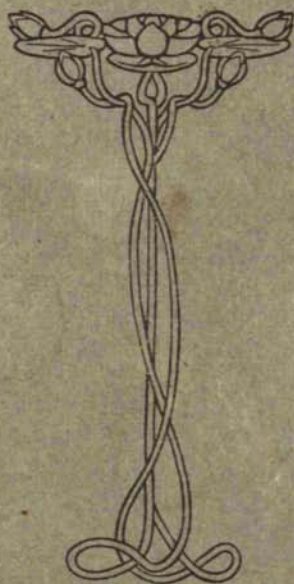


Clara A. Behnke.

L. U. B. A. RECIPES



Nineteen Thirteen

Members

Emily Steeb
Emma Hinderer
Alma Hubin
Clara Bredernitz
Tilly Steeb
Olga Luckhardt
Grace Wolf
Kathrine Finkbeiner
Pauline Finkbeiner
Martha Schmid
Mary Reeves
Christine Seeger
Ida Seehafer
Marie Hollinger
Ellen Dove
Florence Pride
Lucy Diuble
Frieda Sommer
Louise Finkbeiner
Sandra Skogberg
Henrietta Luckhardt

BREADS, MUFFINS, ETC.

Ham Sandwiches.

Mince cold boiled ham, mix with mayonnaise, spread between thin slices of bread.

Nut and Cheese Sandwiches

Mix equal parts of grated cheese and chopped English walnuts with mayonnaise dressing and spread.

Chicken Sandwiches.

Chop cold boiled chicken, moisten with mayonnaise, spread.

Brown Bread.

2 cups sour milk.
2 level tps soda
2-3 cup molasses
Graham flour enough to drop from spoon.

Nut Bread.

1 cup granulated sugar.
1 egg
1 cup sweet milk
One-fourth pound walnuts.
Three cups flour.
Three teaspoons baking powder mixed with flour.
Salt.
Let stand twenty minutes before baking.

Nut Bread.

1 qt. sour milk.
4 even tps soda dissolved in spoonful of hot water before adding to milk.
1 1-2 cups granulated sugar.
5 1-2 cups graham flour.
1-2 cup white flour.
1 1-2 cups almonds or English walnuts.
Put in pan set in a warm place to raise.
Bake 1 hour.

Muffins.

2 cups of flour.
Add 2 rounding teaspoons baking powder.
1-2 teaspoon of salt.
2 tablespoons sugar.
2 tablespoons butter.
2 eggs and 3-4 cup of milk.

Baking Powder Biscuits.

4 cups of sifted flour.
4 teaspoons baking powder.
2 teaspoons butter.
1 cup of milk.

Mix flour, salt and baking powder.

Work butter thoroughly through.

Add milk, work lightly to a dough, about 1-2 inch thick. Brush over with a little milk before putting in oven.

Gems.

1 pint of flour.
2 rounding teaspoons baking powder.
1 teaspoon of salt.
1 cup of milk.
Stir with spoon lightly to a batter.
Bake about 15 minutes.

Waffles.

3 eggs beaten separately.
2 cups milk.
2 tablespoons melted butter.
3 teaspoons baking powder.
Flour to make a good light batter.
1-2 teaspoon of salt.
Whites of eggs last.

Corn Fritters.

4 ears corn or cup of canned corn.
1 cup milk.
3 teaspoons baking powder.
1-2 teaspoon salt.
1 tablespoon melted butter.
2 eggs beaten lightly.
Flour to make a light batter.
Eggs last.

SOUPS AND FISH

Salmon Creole.

2 tablespoons butter
3 tablespoons flour.
1 cup stock.
1 tomato.
1 gr. pepper.
One-half small onion.

Chop tomato, pepper and onion. Melt butter, add flour, add chopped vegetables, then stock, and cook five minutes. Then add salmon, drained and shredded.

Salmon Loaf.

1 15-cent can of salmon.
1-2 cup bread crumbs.
1-2 cup milk.
Pepper, salt and a little butter.
2 eggs.
Make into loaf and steam 1 hour.

Sauce.

Take the juice of the salmon.
1 cup milk.
Thicken a little with butter and flour stirred together, take from stove, beat one egg light and stir in—pour around the loaf.

Fish Turbot

Take a nice, large whitefish, steam until tender. Take out bones, sprinkle with salt and pepper.

For the dressing: heat a quart of milk, boil an onion and a little parsley, a bay leaf and thyme to flavor to taste. Cream together 1-4 lb. each of butter and flour, when milk is ready strain over the butter and flour, stirring all the time. Put again in the double boiler and stir into it slowly 2 well beaten eggs, cook a little, remove from the fire, mix fish and dressing lightly together with a fork. Sprinkle bottom of dish with cracker crumbs, then layer of mixture with bits of butter, etc. Grate cheese on top, and bake 1-2 hour.

Vegetable Soup.

To one 15-cent soup bone, add three quarts of water, three small potatoes, three carrots, one-half can each of corn and tomatoes, one-half cup dry lima beans. When well cooked add one tablespoon brown sugar and, if desired, a little thickening made of one tablespoon flour and enough water to make smooth. The vegetables should be cut up rather small. Other vegetables may be added if desired.

Chestnut Soup.

1 pint French Chestnuts, boiled and peeled.
1 cup soup stock.
Boil chestnuts in stock.
Mash and strain.
Make cream sauce of 1-2 tablespoon butter; 1 tablespoon flour.
2 cups of milk.
Put all together, boil and serve.

Vegetable Soup.

Take beef broth flavored with parsley, onion and seasoned with salt and pepper.

Add:—Cabbage cut, (not too fine); carrots, celery, and tomatoes; let boil until these vegetables are well done; then beat an egg and stir in slowly; add nutmeg ground.

Sago Soup.

Take beef broth flavored with parsley, onion, salt and pepper; when boiling add sago about 1 cup to 2 or 2 1-2 quarts of broth; boil 15 minutes; add 1 egg beaten and flavor with nutmeg.

MEAT

Hamburg Steak With Tomato Sauce.

- 1 pound of round steak chopped fine.
- 1 teaspoon of onion juice.
- 1 teaspoon of salt.
- 1 teaspoon of parsley.
- 1-2 teaspoon of pepper.

Tomato Sauce.

- 1-2 can of Tomatoes.
- 1 sprig of Parsley.
- 1 small stalk of celery.
- Bay leaf. A little onion.
- Put over the fire ten minutes.
- Strain and you should have 1-2 pint of juice.
- 1 tablespoon of butter.
- 1 tablespoon of flour.
- 1 teaspoon of salt.
- A little pepper.

Puff Omelet.

- 1 salt spoon salt over.
- 4 egg whites. Beat to stiff froth so dish can be inverted.
- 1 tablespoon flour over.
- 4 yolks and pepper.
- Beat to smooth cream. Then stir in gradually.
- 1 cup milk.
- 1 dessert spoon butter. Heat sizzling hot.
- Pour whites into yolks and mix.

Stuffed Eggs.

- 6 hard boiled eggs.
- 1 cup finely chopped meat.
- 1 tablespoon butter, melted.
- 1-4 cup cream.
- Season to taste.

Put yolks through press and mix to paste with the butter. Mix, fill egg whites. Rub with white of raw egg. Press together. Roll in egg and bread crumbs. Fry in smoking hot fat. Serve with cream sauce.

Jellied Veal.

Four pounds veal with bone.

Cover with boiling water and cook three hours or until tender. One hour before it is done, add two onions, 2 bay leaves.

Chop meat fine, line a mould with hard boiled eggs, sprinkled with chopped parsley. Take one quart of liquid in one box of gelatine (soaked in one cup cold water) and white of two eggs beaten stiff. Boil hard five minutes, strain; season with salt and pepper and pour over meat in mold.

Beef Loaf.

- 3 lbs. chopped beefsteak.
- 1 cup rolled crackers.
- 1 cup milk.
- 3 eggs.
- 1 tps each salt and pepper.
- 1-2 cup butter.

Mix well together into a loaf, pour a little milk over and bake 1 hour.

Veal Croquettes.

- 2 pounds chopped broiled veal.
- 1 tablespoonful butter.
- 1 slice grated brown bread.
- Salt and pepper to taste.
- One-half cupful cream.
- 2 eggs.
- Juice of one lemon.
- Make this into balls and fry.

Chicken Croquettes.

- 1 coffee cup milk.
- 1 small onion, salt and pepper.
- 2 tbs. melted butter.
- 2 heaping tbs. flour.
- Mix together and thicken the boiling milk to a thick paste.
- 2 cups of finely minced chicken.
- Makes 15 croquettes.

Meat Loaf.

One and one-half pounds ground beef.

One pound fresh pork, ground.

One and three-fourths cups milk.

Two eggs, beaten.

1 3-4 cups fine cracker crumbs. Salt and pepper the meat and mix well, stir in eggs and milk, adding a little milk and then crackers. Form into roll and bake one hour.

Chicken Souffle.

1 pint chicken.

1 pint white sauce. Cook 2 or 3 minutes.

Add yolks of 3 eggs well beaten.

1 teaspoon chopped parsley.

1-2 teaspoon chopped onion.

Salt and pepper.

Add beaten whites of eggs.

Bake in buttered dish 1-2 hour in moderate oven.

Serve with white sauce with chopped celery.

VEGETABLES

Corn and Rice.

One cup rice.

1 large cup corn.

1 cup milk.

1 egg, white and yolk beaten separately.

1 tablespoon melted butter.

Salt.

One-half teaspoon sugar.

Line a dish with rice and pour corn, etc., in center. Bake 45 minutes.

Rice Bouabout.

1 cup Rice (before boiling.)

1 slice onion.

Juice of 1 can tomatoes.

2 tablespoons grated cheese.

Boil rice in salted water with onion.

Cook tomatoes (drain rice) mix rice with tomatoes when both are hot.

Mix in cheese. Cover with bread crumbs. Bake one-half hour.

Corn Pudding.

6 ears of corn, grated.
2 eggs.
One-half to one cup milk.
One teaspoon flour.
One teaspoon baking powder.
One teaspoon salt.
One spk. pepper.
Bake quite brown.

Stuffed Egg Plant.

Cut the egg plant lengthwise, take out the inside, being careful not to break the shell. Put a little water on the part you have taken out and cook until tender. Be careful not to have it too moist, take bread crumbs and a little chopped green pepper, a generous piece of butter, salt, mix with the egg plant and fill the shells. Put cracker crumbs and a little butter on top. Set the shells in a pan with a little water and bake half an hour. Add onion also.

Baked Sweet Potatoes.

Boil potatoes until tender.
Cut in slices 1-4 inch thick.
Lay in buttered dish—dredge with flour. Sprinkle with 1-2 teaspoon cinnamon, pinch of salt.
2 tablespoons brown sugar.
Pour over all 2 tablespoons cream and 1-2 cup hot water.
Bake covered in moderate oven 1-2 hour.

Spaghetti.

1-2 box spaghetti, boil in salted water 10 minutes, throw in colander and blanch with cold water. Return to stove and boil 45 minutes in boiling stock to cover. While cooking add 1 pt. tomato sauce, flavor with bay leaf, add one small bottle of chopped stuffed olives, 3 tbs thick cream. When ready to serve sprinkle thickly with cheese grated. This serves 8.

Haricots a la Espagnole.

1 can kidney beans.
1 pint tomato sauce.
3 slices pork.
2 green peppers.
4 pimentos.
2 onions.
Salt.

Fry pork (cut into squares) until brown and mix in beans. Add tomato sauce, peppers and onions chopped fine. Cook in bean pot for two or three hours in moderate oven. (Just as well on top of stove or fireless cooker.)

SALAD

Welch Woodcock.

- 1 can tomatoes.
- 1 pound cheese.
- 1 ten cent bottle of olives stuffed with pimentos.
- 3 eggs.

Stew tomatoes, add cheese, cut in small pieces and olives chopped. When cheese is melted, add three eggs beaten lightly. Cook one minute and serve on toast.

Vegetable Salad.

Slice one large cucumber. Sprinkle with salt. Let stand half an hour, drain, to this add one bunch chopped celery, six boiled potatoes, sliced, one-half teaspoon of onion juice, salt and pepper. Use mayonnaise dressing.

Fruit Salad.

Dissolve one-half box of gelatine in one pint of hot water, then strain juice of two lemons, one cup of sugar, two oranges cut in squares, two bananas, ten selected nuts, 1 pint of grated pineapple. Mix all together and pour in mold. Make the day before using.

Fruit Salad for Twelve.

- 1 can pineapple.
- 3 oranges.
- One-third pound green grapes.
- Marischino cherries.

Dressing.

- Juice of one lemon.
- 1 egg.
- 1 tablespoon flour.
- One half pint water.
- 1 cup sugar.
- One half cup cream, whipped, and added to dressing when cold.

Potato Salad.

- 2 teaspoons mustard.
- One cup vinegar.
- Butter size of an egg.
- Salt, pepper and sugar to taste. Boil.
- Two eggs beaten separately. Stir into boiled dressing, pour on potatoes and onions. Add a little cream to soften.

Potato Salad.

1 qt. cubed potatoes.
1-2 cup diced carrots.
1-2 cup cubed cucumbers.
A little onion.
1-2 cup green peas.
Mix with mayonnaise or cooked dressing as preferred.

Waldorf Salad.

1 cup sliced apple.
1 cup celery diced.
1 cup walnut meats.
Mix with mayonnaise, arrange on lettuce leaves.

Fruit Salad.

1 cup diced apples.
1 cup orange cut small.
1 cup banana.
1 cup malaga grapes seeded.
A few cherries.
Mix with mayonnaise, serve very cold on lettuce leaves.

Tomato Bavarian Salad.

To one cup tomato juice, strained, heated and seasoned, add one tablespoon dissolved gelatine. When slightly jellied, add one half pint stiffly whipped cream. Set on ice. Serve with mayonnaise.

Stuffed Tomato Salad.

Peel medium sized tomato.
Remove thin slice from top of each and take out seeds.
Fill the tomato with cucumber cut in dice and mixed well with mayonnaise.
Arrange on lettuce leaves and garnish top with mayonnaise.

No. 2.

Fill the shell with minced pineapple, celery and chopped nuts, mix with mayonnaise dressing.

Tomato Jelly Salad.

One quart tomatoes.
One teaspoon whole allspice.
One half cup sugar.
One half teaspoon salt.
One half box gelatine.
Boil and strain tomatoes and spice. Add soaked gelatine and sugar, mold and serve on lettuce leaf with mayonnaise dressing.

Oil Salad Dressing.

Yolks of 2 eggs.

1 tps. mustard.

1 tps. salt.

1-4 tps. cayenne pepper.

Cup of olive oil.

Juice of large lemon.

To the yolks of eggs add the dry ingredients and beat well.

Add oil slowly, teaspoon at a time.

When dressing is thick, thin with lemon juice.

Tomato Salad.

Arrange slices of tomato on lettuce leaves.

Chop sweet green pepper fine and sprinkle on tomato.

Then a spoonful of mayonnaise dressing on top.

Salad Dressing.

3 eggs. 1 tps. salt. 1 tps. mustard.

1 tps corn starch. Pinch of red pepper.

1-2 cup vinegar.

1-2 cup cream.

Boil all but cream and whites of eggs.

Whip eggs and cream and add after it boils.

Egg Salad.

6 hard boiled eggs.

1 bunch celery.

1 cup nut meats.

Mix with mayonnaise, boiled, or French dressing as preferred.

A Good Cooked Dressing.

Put a teacup of sweet milk in a basin over boiling water. When hot take 2 tbs. melted butter, 2 tbs. flour, 1 tps. mustard, pinch of white and of red pepper, 1-2 tps. salt, mix all together and stir smoothly into the milk until it thickens, then add the yolks of 2 eggs. Stir so as not to be lumpy, remove from fire and stir in 1-2 cup vinegar.

DESSERTS

Apple Dumplings.

Make a crust as for baking powder biscuits, only a little shorter.

Cut in pieces—put in quartered apples, a teaspoon sugar over each, a little butter, a dash of cinnamon; fold up, place in a granite pan, sprinkle cinnamon over them, and 1 cup sugar, a generous piece of butter, boiling water to cover the dumplings. Bake 3-4 of an hour in pan big enough so it will not boil over.

Lemon Pie.

Grate 1 lemon, squeeze out juice.

1 cup sugar.

1 tablespoon corn starch.

1 tablespoon flour.

Yolks of 2 eggs.

1 cup boiling water.

Cook until well thickened, pour in crust, beat whites of eggs to a stiff froth, add 3 tbs. sugar and a little lemon extract, pour on pie, brown in oven.

Cherry Pudding.

2 eggs.

1 cup sweet milk.

Flour enough to make stiff batter.

2 teaspoons baking powder.

Put cherries in bottom of cup. Fill cup 3-4 full of batter. Set cups in steamer one-half hour.

Sauce.

1 tablespoon sugar.

1 tablespoon butter, creamed together.

1 tablespoon flour. Pour over boiling water, stir until thick and smooth. Add cherry juice to flavor.

Creamed Rice Dessert.

1 small cup rice boiled until tender. Let get cold. 1-2 pint heavy cream whipped stiff. 1 tbs gelatine dissolved. Sweeten very little, mix lightly together, put in mold and set on ice to cool.

Sauce.

1 pint maple syrup, boil about half hour, serve hot with the creamed rice.

Chocolate Sauce for Ice Cream.

1 square Baker's chocolate.

1 cup sugar.

1 tbs butter.

1-3 cup water.

Boil until smooth and glassy—serve hot.

Apple Foam.

1 cup sour grated apples.

1 cup sugar.

White of 1 egg.

Juice of 1 lemon.

Vanilla.

Beat all together until stiff.

Sprinkle nuts on top.

Baked apples can be used instead and served with whipped cream.

Antwerp Pudding.

1-4 box gelatine.
1-2 cup milk (scant.)
1 pint whipping cream.
1 cup sugar.
1 teaspoon vanilla.

Whites of 2 eggs beaten stiff.

Dissolve gelatine in milk heated.

Whip cream—add sugar and vanilla.

Then add gelatine and milk, cooled, and whites of eggs. Add to taste pulverized macarroons mixed with candied cherries.

Turn into mould and set aside to harden.

Rhubarb Pudding.

Sift together one cup flour, two teaspoons baking powder, one half cup sugar, salt and spices.

Mix well one egg, two tablespoons butter, one-half cup milk. Stir this in with sifted flour and add two cups on fine cut pieplant.

Serve with sauce.

Pudding Sauce.

One cup brown sugar.

Butter size of an egg.

One tablespoon of flour.

Salt.

Stir together and add one tablespoon vinegar and a little water. Cook until it thickens.

Fruit Pudding.

One half cup suet, chopped.

One-half cup molasses.

One-half cup milk.

One-half cup raisins.

One-half cup chopped nuts.

One cup flour.

One egg.

One-half teaspoon soda and salt.

Sauce.

One-half cup of butter. One cup powdered sugar; 1-4 cup cream or milk. 4 tablespoons wine or one teaspoon vanilla.

Beat the butter to a cream, add sugar gradually, beating all the time. When light and creamy, add the wine gradually, then the cream a little at a time. When beaten smooth place in a basin of hot water. Stir until the sauce is smooth and creamy,—no longer. It will take only a few minutes. It should be white and foamy all through.

Snow Balls.

One-half cup butter.

1 cup sugar.

2 cups flour.

Dash salt.

3-4 cup milk.

4 eggs, whites beaten very light.

Cream butter, add sugar then flour and milk alternately. Cut and fold in whites of eggs. Steam 30 minutes in cups.

Sauce.

4 tablespoons butter melted.

4 egg yolks, add one at a time.

4 tablespoons milk.

3 tablespoons sugar.

Stir rapidly.

One-half cup orange juice and rind of one-half orange or flavor to taste with lemon. Cook until it begins to thicken. Add flavoring after removing from fire.

Plum Pudding.

1 cup suet chopped fine.

1 cup molasses.

1 cup sweet milk.

1 tps. soda.

3 cups flour.

1 lb. raisins.

1 tps. cinnamon.

1-2 cloves.

1-3 nutmeg.

Steam 3 hours.

Fruit Jelly.

1-2 box gelatine dissolved in cold water (1 teacup) for 1 hour. Add 1 1-2 cups boiling water. 1 cup sugar. Juice of 1 lemon. Take banana, orange, malaga grapes, seeded candied cherries, put in as the jelly sets, then add more jelly. Serve with whipped cream flavored.

Steamed Chocolate Pudding.

3 tbs. butter.

2-3 cup sugar.

1 egg.

1 cup milk.

2 1-4 cups flour.

4 level tps. baking powder.

2 1-4 squares Baker's chocolate.

1-4 tps. salt.

Cream butter and sugar, add egg well beaten; add flour and milk alternately, then add melted chocolate.

Turn into a buttered mould, cover and steam 2 hours.

Serve with cream sauce.

Sauce.

1-4 cup butter.
1 cup powdered sugar.
1-4 cup heavy cream.
1-2 tps. vanilla.
Cream butter and sugar, add cream beaten until stiff.

Lemon Jelly.

1 oz. gelatine.
1 lb. sugar.
4 lemons.
1 qt. boiling water.

Cut lemons in slices and bruise, then add sugar and gelatine. Pour the boiling water on whole, set on stove, and stir until the gelatine is dissolved. Strain into moulds.

Top of Sunday Night Lunch.

3 pints sweet milk.
3-4 cup rice.
1 egg.
3 dessert spoons flour.

Cook the rice until tender, put in the boiling milk, add the beaten egg and flour and a little salt, and sweeten a little. Cook until thick. To be eaten when cold with or without sugar.

Steam Pudding.

1 cup chopped raisins.
2-3 cup molasses.
1-2 cup warm water; 1-2 teaspoon soda.
1 egg.
1 1-2 cup flour.
Put in buttered cups and steam one hour.
Serve with pudding sauce.

Chocolate Pie.

Make a crust and bake for filling.
2 cups milk.
2 tbls. cornstarch dissolved in part of the milk.
1-4 cake chocolate.
2-3 cup sugar.
Yolks of 2 eggs.
Vanilla.
Beat whites of 2 eggs.
2 tbls. sugar.
Spread on top and brown lightly.

Carrot Pudding.

1 cup raw grated carrots.
1 cup potatoes.
1 teaspoon soda added to potatoes.
1 cup raisins.
1 cup flour.
1 cup sugar (scant.)
1-2 cup shortening melted.
Pinch of salt.
1 teaspoon grated nutmeg.
1 teaspoon cinnamon.
If steamed in one dish—3 hours; in cans, 1 1-2 to 2 hours.
Serve with hard sauce.

Steam Pudding.

1 cup molasses.
1-2 cup cold water.
1 1-2 cups flour.
1 egg.
A little salt.
1 tps soda.
Steam 1 hour.

Caramel Custard.

Melt 1 cup sugar. When golden brown, add slowly one pint of hot milk. When dissolved, add two table-spoons cornstarch, dissolved in a little water. When mixture is thickened, add beaten yolks of two eggs. Cook a few minutes. Serve with whipped cream.

Coffee Cream.

1-3 box gelatine soaked in 1 cup milk.
Put in teacup of strong coffee.
1 cup sugar.
Let remain until dissolved, then cool.
Whip 1 pint cream stiff and put in coffee.
When cold pour in the moulds and set on ice.

CAKES

Devil's Food.

2 cups sugar, brown or granulated.

1-2 cup butter.

3 eggs.

1-2 cup sour cream.

1-2 cup boiling water.

2 tbls. grated chocolate.

1 level tps. soda.

3 cups flour.

1 tps baking powder.

Cream, butter and sugar, and beat in the eggs one at a time. Add chocolate, sour cream, and boiling water. Dissolve the soda in tbls of boiling water, add the flour sifted 3 times, and last the baking powder. Beat well.

Little Cakes.

2-3 cup brown sugar.

1-3 cup butter.

2 eggs.

2 cups flour

2 tps. baking powder.

1 cup dates.

1-2 cup nut meats.

Spice to taste.

Mix all together, bake in gem pans.

Fruit Rolls.

1 cake compressed yeast.

1 1-2 cups milk, scalded and cooled.

1 tbls. salt.

4 1-2 cups flour.

1-2 cup sugar.

3 tbls. butter.

2 eggs.

Lemon to flavor.

Dissolve yeast and 1 tbls. sugar in lukewarm liquid, add 1-2 of the flour and beat well. Cover and set aside to rise in warm place. Add sugar, butter, etc., and knead lightly. Let rise again and roll out, cut in squares, add chopped raisins, nuts mixed with cinnamon, and B sugar. Let rise again and bake.

Raised Cake.

3 cups bread dough.
2 cups sugar.
1 cup shortening.
2 eggs.
1-4 teaspoon soda.
1 cup chopped raisins.
1 teaspoon each cinnamon and nutmeg.
Pinch of salt.
Mix well together—let set to rise about 1 hour, then bake.

White Cake.

1-2 cup butter and
1 cup sugar, creamed together.
1-2 cup milk.
1 1-2 cup flour with 2 teaspoons baking powder sifted three times.
4 beaten whites of eggs.

Mock Angel Food.

Sift together 1 cup flour, 3 tps. baking powder, pinch of salt, 1 cup sugar. Sift this all together 4 times. Let 1 cup of milk come to a boil and pour over this. Then fold in the whites of 2 eggs.

Bake slowly in ungreased tins.

Ginger Cookies.

1 cup sugar.
1 cup lard.
2 cups molasses.
1 cup hot water.
2 teaspoons soda.
2 teaspoons ginger.
Flour to roll out, not too thick.

Doughnuts.

2 eggs beat with 1-2 tps. salt.
Add gradually—
1 cup granulated sugar and beat.
1 cup mashed potatoes.
3 tbs. butter or lard.
1-2 tps. cinnamon or nutmeg.
2 cups flour and 3 tbs baking powder sifted.
Add last two to above alternating with 1 cup milk.
Beat well and stir in flour until stiff dough.

Lemon Cake.

1 1-2 cups sugar.
2-3 cups butter.
2 1-2 cups flour.
3 eggs beaten separately.
4 teaspoons sweet milk.
1-2 teaspoon cream tartar.
1-2 teaspoon soda.

Filling.

1 coffee cup sugar.
2 tablespoon butter.
2 eggs.

Juice of 2 lemons.

Beat all together and beat until the constituency of jelly.

Hermits

2 cups sugar.
1 cup butter.
2-3 cup sour milk. 1 teaspoon soda.
1 cup chopped raisins.
2 eggs.
1 teaspoon cinnamon.
1 teaspoon nutmeg.
6 cups flour.

Chocolate Cake.

2 cups brown sugar. 1-2 cup butter. 1-2 cup sour milk. 2 eggs. 1 1-2 squares Baker's chocolate. 1 tps soda. 1-2 cup hot water. 2 heaping cups flour.

Mix sugar and butter until quite creamy, then eggs, add the sour milk, then mix soda with hot water, also add the chocolate with the hot water. Mix in flour and bake in loaves or layer 25 minutes.

Roll Jelly Cake.

1 cup sugar, 3 eggs well beaten, pinch of salt, 3 tbs. cold water, 2 tps. baking powder, 1 1-2 cups flour. Bake in large dripping pan, spread jelly on cake. When baked and still real hot, then roll.

Fruit Cookies.

1 cup butter.
1 1-2 cups sugar.
1 cup finely chopped raisins.
3 eggs well beaten.
1 tbs. mixed spices.
1 tbs soda dissolved in 3 tbs sour cream.
Flour enough to roll nicely.

Old Fashioned Cookies.

2 cups granulated sugar. 1 cup butter, or half lard and butter. 1 cup sour milk. 1 tps soda. Little nutmeg and pinch of salt.

Mix soft and sprinkle cookies with sugar.

Cream Cake.

Break 2 eggs into a cup—fill up with sweet cream.
1 cup sugar.
1-2 teaspoon soda.
1 teaspoon cream of tartar.
Salt, vanilla, nutmeg.
2 cups flour.

Fruit Cake.

- 1 1-4 lb. sugar.
- 1 1-4 lb. butter.
- 11 eggs.
- 1 1-4 lb. flour.
- 1 lb. currants.
- 2 lbs. raisins.
- 1 lb. citron.
- 4 teaspoons mace.
- 2 teaspoons cloves.
- 3 teaspoons cinnamon.
- 2 teaspoons allspice.
- 1 teaspoon soda.
- 2 tablespoons cream.
- 2 nutmegs.
- 1 gill molasses.
- 1 gill brandy or water.

Cream sugar, butter, yolks of eggs, add spices, brandy, molasses, soda, and soaked currants, raisins mixed with flour and add the rest of the flour and whites of eggs.

Bake 2 hours.

Devil's Food Cake.

- 1-2 cup butter.
- 1 cup sugar.
- Yolks of 3 eggs.
- 3-4 cup sugar.
- 3 oz. melted chocolate (put in as much as desired.)
- 1 3-4 cup sifted flour.
- 1-2 teaspoon cinnamon.
- 1-4 teaspoon cloves.
- 2 level teaspoons baking powder.
- 1-2 cup milk.
- 1 teaspoon vanilla.
- Whites of 3 eggs beaten stiff.

Cream the butter and add the 1 cup sugar.

Beat the yolks, add 3-4 cup sugar, and beat the two sugar mixtures together. Add the chocolate, then the flour sifted 3 times with the baking powder and spices, then the milk, vanilla and eggs. Bake in 2 layers.

One-Egg Cake.

- 1 cup sugar put into flour sieve with
- 1 1-2 cups flour and 2 teaspoons baking powder.
- 1 tbs. butter.
- 1 egg.
- Pinch of salt.
- Fill up cup with sweet milk.

Oatmeal Cookies.

1 cup sugar.
1-2 cup lard.
1-2 cup butter.
2 eggs.
1 tps. nutmeg.
1 tps. cinnamon.
Rind of 1 lemon.
1 cup nuts.
1 cup raisins.
1 cup sour milk.
1 cup currants.
1 tps. soda.
3 cups flour.
3 cups oat-meal.

Devil's Food.

2 squares chocolate in 5 tablespoons water—let melt.
1 1-2 cups sugar and
1-2 cup butter, creamed together.
1-2 cup milk.
4 egg-yolks beaten well.
1 3-4 cups flour and 2 teaspoons baking powder,
sifted three times.
4 egg- whites beaten stiff.
Flavor.
1-2 cup chopped nuts.

PICKLES, JELLY AND JAM

Chili Sauce.

1 peck tomatoes boiled and put through colander.
1 1-2 cup peppers chopped fine.
2 large onions, chopped fine.
1 bunch celery, chopped fine.
3 cups of sugar.
1 pint of vinegar.
3 teaspoons of cinnamon.
2 teaspoons of cloves.
1-2 cup of salt.

Catsup.

1-2 bushel tomatoes.
5 large onions.
1 quart of vinegar.
1 nutmeg.
3 tablespoons mixed spice.
1 pound of brown sugar.
1-2 cup of salt.
1 red pepper, 1-2 teaspoon black pepper, 1 tablespoon
mustard.

Last of the Garden.

One gallon cabbage, cut fine.
One gallon green tomatoes, cut fine.
One-half gallon sweet corn.
One quart Lima beans.
100 small pickles.
12 large onions.
12 sweet peppers, red and yellow.
2 quarts ripe cucumbers.
6 carrots.
3 heads celery.
1 tablespoonful tumeric.
1 pound brown sugar.
One-half pound ground mustard.
A little black pepper, salt to taste.
Parboil beans, onions, carrots and ripe cucumbers.
Add one gallon vinegar to the mixture, cook a few minutes and seal.

Cherry Jam.

7 lbs. pitted cherries.
3 1-2 lbs. white sugar.
1 pint currant juice and 1 lb. sugar cooked and skimmed before adding to the cherries.
Cook the cherries a while before adding the sugar and currant juice and cook 30 minutes or until it jells.
Put in jelly tumblers.

Mint Jelly.

Soak one tablespoon of gelatine in one-fourth cup cold water. Boil for five minutes, one cup sugar and 3-4 cup vinegar. Add a speck of salt and paprika. Pour over gelatine and add 3-4 cup mint. (Pick the leaves up fine). Strain through a cloth after standing until cool and add a few drops of green leaf coloring.

Peach Conserve.

2 dozen peaches pared and sliced.
4 pounds sugar.
One-half pound preserved ginger.
1 lemon sliced thin.
Boil three-quarters of an hour. Put in jelly glasses.

Pfeffer Gurken.

Put the cucumbers in salt twenty-four hours, drain. Boil the vinegar and cool. Put layer of cucumbers, then layer of whole pepper and allspice into jar and cover with the vinegar.

Cucumber Pickles With Mustard.

One gallon strong vinegar.

One and one-half cups sugar.

One cup salt.

One cup mustard.

A few horse radish roots.

Pickles need not be salted, just washed. Two table-spoons tumeric may be used instead of horseradish roots. Sufficient for two gallon crock.

Grape Catsup.

5 pounds grapes.

3 pounds sugar.

1 pint vinegar.

1 tablespoon cinnamon, allspice, and pepper each.

1 teaspoon salt. Boil grapes, strain and add spices, vinegar and sugar. Boil until thick.

Olive Oil Pickles.

To one gallon of vinegar, add 4 ounces olive oil. One ounce white mustard seed, one ounce celery seed. Slice cucumbers and onions, salt them and let lay three hours; put in colander and pour a dipper of water over them; drain one hour, then pour vinegar and spices over them and put in crocks.

Sweet Cucumber Pickles.

Three cups vinegar.

Three tablespoons sugar.

Eight whole cloves.

One red pepper.

Salt pickles 24 hours. Heat vinegar, sugar and spices so it boils, then add pickles and let them come to a boil, then seal in cans.

Mustard Cabbage.

One cup of vinegar.

Two tablespoons prepared mustard.

Salt.

One cup sweet cream.

Boil.

Stir up two tablespoons of flour with cream and stir into boiled dressing. Pour on fine sliced cabbage containing onion and pepper. Mix well and add one cup of sweet cream.

Corn Pickles.

24 ears corn.
1 head cabbage.
6 onions.
2 bunches celery.
1 ripe pepper.
2 green peppers.
Chop all but corn.
4 cups white sugar.
4 tablespoons mustard.
4 tablespoons salt.
2 qts. vinegar.
Boil 20 minutes after it begins to boil.

Fruit Conserve.

3 pounds currant juice (bottled in season.)
4 pounds granulated sugar.
2 pounds raisins.
4 oranges.

Cook raisins ten minutes in two cups water. Cook orange skins in water one half hour to take out bitter taste. Skins should be cut in fine strips. Then add raisins and orange skins to juice, sugar and pulp of oranges and cook until it jells, about twenty minutes. The last three minutes, add one pound walnut meats broken in pieces.

Chili Sauce.

1 pk. tomatoes pared and chopped.
3 peppers red and green.
3 cups sugar.
1 1-4 pts. vinegar.
4 large onions.
1-2 cup salt.
Put in bag.
3 teaspoons cinnamon.
2 teaspoons ginger.
2 teaspoons nutmeg.
1 teaspoon cloves.

CANDY

Fudge.

- 4 cups granulated sugar.
- 1 cup cream.
- 1 cup water.
- 1-2 cup Baker's chocolate.
- 1-2 cup butter.

Cook until it holds together firmly when dropped in cold water, beat until it is cold and creamy.

Fudge No. 2.

- 1 cup white sugar.
- 1 cup brown sugar.
- Butter size of walnut.
- 2 squares chocolate.
- Pinch of salt.
- 1 cup milk.

Cook until it will harden in water then beat until it begins to harden.

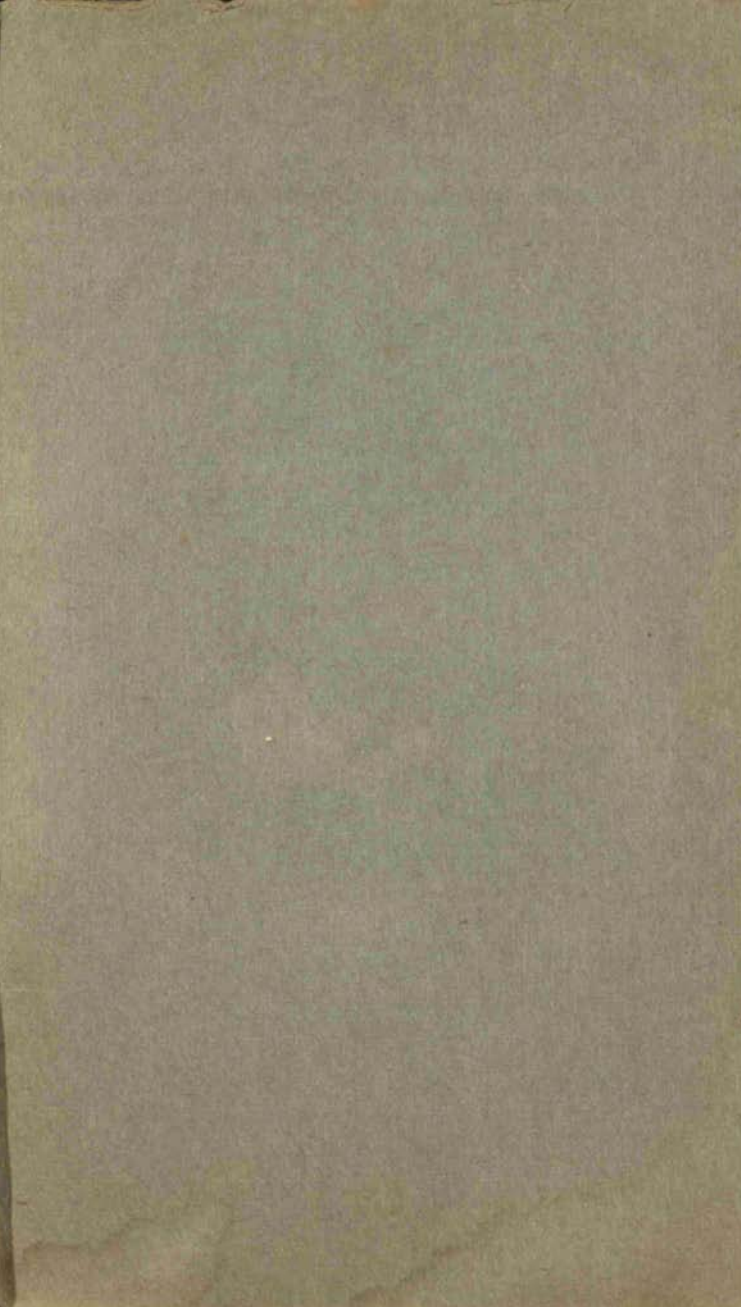
Walnut Candy.

- 2 cups light brown sugar.
- 3-4 cup cream.
- Butter size of small walnut.

Boil until it makes a soft ball when dropped in cold water.

- 1 tps. vanilla.
- 1 cup walnut meats.

Beat until it almost hardens, pour on platter and cut in squares.



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