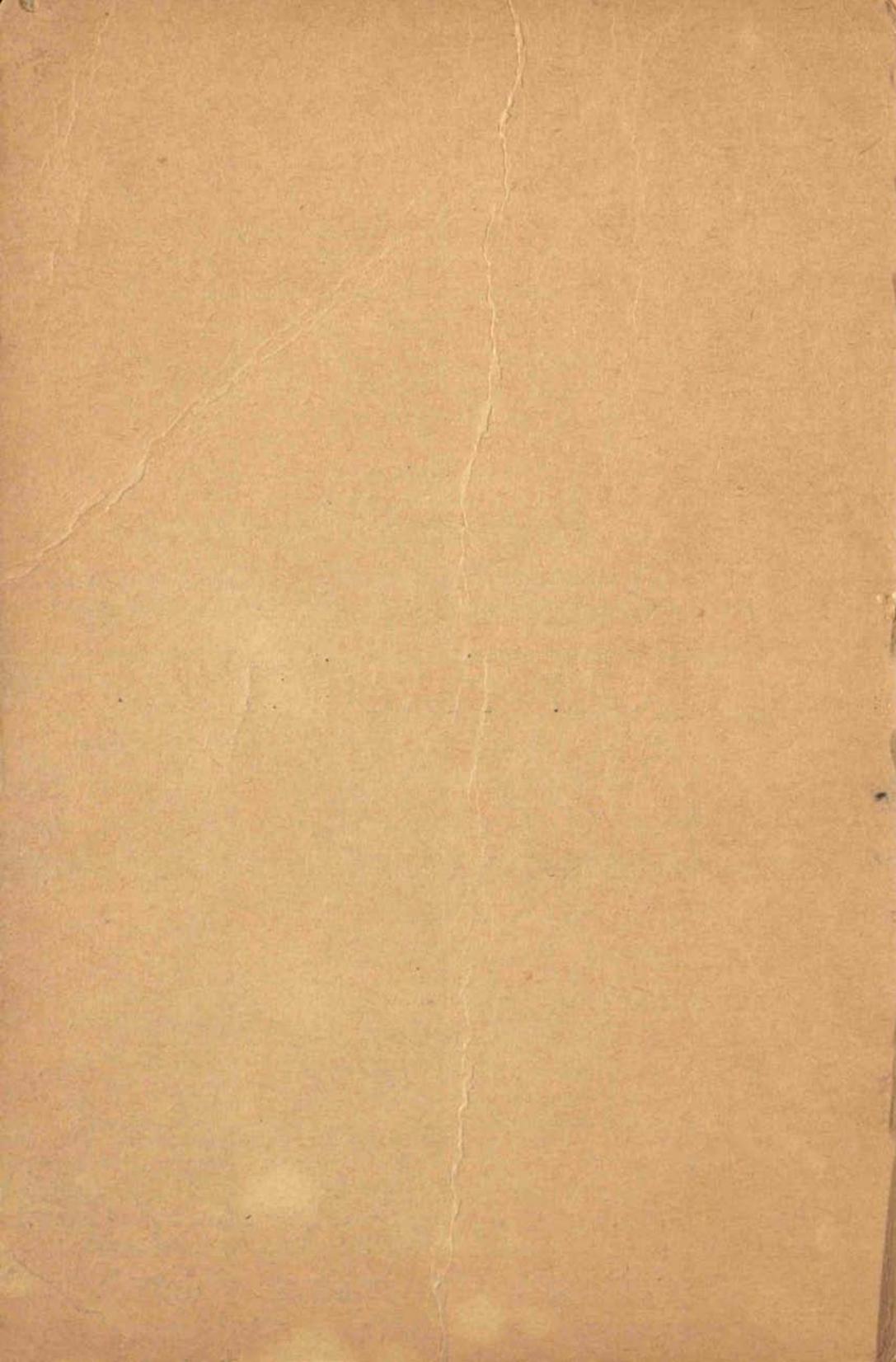
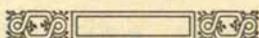


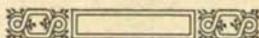
"Our Favorites"



"OUR FAVORITES"
SOUVENIR COOK BOOK



A Collection of
CHOICE AND TESTED RECIPES
Donated by the Ladies of the
W. C. T. U. of Jones, Michigan
and Their Friends



December 1912

**This Cook Book has been issued for the benefit of the
W. C. T. U. May it prove helpful.**

A RECIPE FOR A DAY

Take a little dash of water cold,
And a little leaven of prayer,
And a little bit of sunshine gold,
Dissolved in the morning air.

Add to your meal some merriment,
And a thought of kith and kin,
And then as your prime ingredient,
A plenty of work throw in.

But spice it all with the essence of love,
And a little whiff of play.
Let the wise old Book and a glance above,
Complete the well made day.



**We call special attention to the advertisements in this book, and ask
for them your patronage.**

A NEW RECIPE

A good many husbands are utterly spoiled by mismanagement. Some women go about as if their husbands were bladders, and blow them up. Others keep them constantly in hot water. Others let them freeze by their carelessness and indifference. Some keep them in a stew by irritating words and ways. Others roast them. Some keep them in a pickle all their lives. It cannot be supposed that any husband will be tender and good, managed in this way; but they are really delicious when properly treated.

In selecting your husband you should not be guided by the silvery appearance, as in buying mackerel, nor by the golden tint, as if you wanted salmon. Be sure to select for yourself, as tastes differ. Do not go to market for him, as the best are always brought to your door. It is far better to have none unless you will patiently learn how to cook him. A preserving kettle of the finest porcelain is best, but if you have nothing but an earthenware pipkin, it will do, with care.

See that the linen in which you wrap him is nicely washed and mended, with the required number of buttons and strings tightly sewed on. Tie him in the kettle by a strong silk cord called comfort, as the one called duty is apt to be weak. They are apt to fly out of the kettle and be burned and crusty on the edges, since, like crabs and oysters, you have to cook them while alive. Make a clear, steady fire out of love, neatness and cheerfulness. Set him as near this as seems to agree with him. If he sputters and fizzes, do not be anxious; some husband do this until they are quite done. Add a little sugar in the form of what confectioners call kisses, but no vinegar or pepper on any account. A little spice improves them, but it must be used with judgment. Do not stick any sharp instrument into him to see if he is becoming tender. Stir him gently, watching the while lest he lie too flat and close to the kettle and so become useless. You cannot fail to know when he is done.

If thus treated, you will find him very digestible, agreeing nicely with you and the children, and he will keep as long as you want, unless you become careless and set him in too cold a place.

Baltimore Sun.

CONTENTS

	Page
Bread, Gems, etc.....	5
Soups, Noodles, etc.....	7
Meats, Poultry and Fish.....	8
Vegetables.....	10
Pies.....	11
Puddings and Deserts.....	13
Cakes.....	15
Cookies.....	22
Salad and Salad Dressing.....	24
Pickles, Catsup, Canning, etc.....	26
Candies.....	30
This and That.....	31

 TABLE

Flour:—One lb is 1 quart.

Meal:—One lb and 8 oz. is one quart.

Butter:—One lb is 1 quart.

Pounded white sugar:—One lb and 8 oz make 1 qt.

Ten eggs weigh one lb.

A common tumbler holds half a pint.

A teacup holds a gill.

One cup butter is $\frac{1}{2}$ lb.

Two cups granulated sugar is one lb

Two and one half cups powdered sugar is one lb



BREAD, GEMS, ETC.

"And no doubt Eve was glad because
Her hubby could not say,
Her bread was not like mother made,
Back in his youthful day."

Brown Bread.

Two tablespoons molasses, two tablespoons sugar, one and one half cups sour milk, one heaping teaspoon soda, one cup white flour, one and one half cups graham flour, one cup raisins, one cup currants. Bake thirty minutes.
Mrs. Daisy Houser.

Brown Bread

1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, one and one-half cups of sour milk, two cups of graham flour, one teaspoon soda, one teaspoon salt. Bake in a hot oven.

Mrs. E. J. White.

Brown Bread.

Two cups sour milk, two level teaspoons soda, one half cup sugar, one one half teaspoon salt, two cups graham flour, one cup white flour.

Mrs. Mary E. Moyer

Graham Bread

Two cups sweet milk, one half cup molasses, one half teaspoon soda, one teaspoon salt, 1 teaspoon baking powder 2 teacups graham flour, 1 teacup white flour.

Mrs. Geo. D. Schell

Nut Bread

1 cup white sugar, 2 eggs, 1 cup sweet milk, $\frac{1}{2}$ cup nuts, 4 cups flour, 4 teaspoons baking powder, 1 teaspoon salt. Put in buttered pans, let rise 20 minutes.

Mrs Don E. Hurlbut.

Orange Bread

1 quart lukewarm water, 4 tablespoons shortening, $1\frac{1}{2}$ tablespoons salt, 1 cup brown sugar or cooking molasses. If molasses, use two tablespoons white sugar, 2 cakes compressed yeast, dissolve yeast first in half cup lukewarm water and add several spoons of flour. Cook the skins of two large or 3 small oranges in more than enough water to cover. When tender chop fine and add to the above, also the liquid in which they were cooked. Mix in a hard loaf at once, let rise till twice original size, then mold into loaves, let rise till twice their size and bake. White flour may be used, whole wheat, graham or rye or all may be used together.

Pearl I. Young.

Graham Gems.

1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sour cream, $1\frac{1}{2}$ cups buttermilk, 1 or 2 teaspoons soda, salt, $\frac{1}{2}$ cup wheat flour. Graham flour to make a stiff batter. Put in gem tins and bake $\frac{1}{2}$ hour in hot oven, or put in a loaf and bake 1 hour slowly.

Katie Eberhard.

Graham Gems.

1 cup cream, 1 cup sour milk, 2 eggs, 2-3 cup sugar, 1 teaspoon soda, salt, graham flour to make a batter to drop from spoon. Mrs. G. A. Catherman.

Graham Gems

2 cups sour milk, 3 tablespoons sugar, 1 egg, salt, 1 heaping teaspoon soda, graham flour. Do not stir too stiff.

Mrs. Ann Sharfenberg.

Buns.

1 teacup sweet milk, 1 tablespoon melted butter, 1 tablespoon sugar, 1 yeast cake. Scald milk, butter, sugar and salt. When cool add yeast and $1\frac{1}{2}$ teacups flour. Mold out, let raise, then roll out $1\frac{1}{2}$ inches thick, let raise again and then bake.

Mrs. Ann Sharfenberg

Buns

1 pt warm water, 1 cup white sugar, $\frac{1}{2}$ cup yeast, 1 egg, $\frac{1}{2}$ cup butter. Beat hard and sponge with flour and raise over night, knead three times before baking.

Mrs. W. M. Stanard

Bread Without Potatoes.

Put one quart of sweet milk in sauce pan on stove and let it come to a boil and have ready 1 cup of flour, 1 tablespoon sugar, 1 teaspoon salt, butter size of a walnut and pour the boiling milk over. Use cold water enough to cool. Dissolve two yeast cakes in warm water and add. This will make 8 loaves.

Mrs. C. A. Bundy.

Johnny Cake

1 pt of butter milk (part cream.) 1 pt. of corn meal, 1 pint of flour, $\frac{1}{2}$ cup of sugar, 2 eggs, 1 teaspoon soda and pinch of salt.

Mrs. S. F. Skinner.

Drop Biscuit

$1\frac{1}{2}$ cups sour milk, 1 level teaspoon soda, salt, $\frac{1}{2}$ teaspoon of baking powder, $\frac{1}{2}$ cup of melted lard, flour enough for a stiff batter. Drop in gem tins and bake in quick oven.

M. J. Whited.

Squash Biscuit

1 cup shortening, 2 cups squash, 2 cups sugar, 1 cup yeast. Sponge the same as for bread and when light mix in loaf and let rise again and then mold into biscuit, let them rise again and bake.

Mrs. C. H. Black.

Bran Cakes.

Mix 1 cup of flour with 3 of bran, stir together, 1 egg, 2 tablespoons of molasses, two tablespoons sugar, 1 tablespoon butter, salt, 2 cups buttermilk, 1 teaspoon soda dissolved in warm water. Stir in bran to make a batter that will drop from a spoon, not too stiff.

Imogene Long.

Raisin Bread

Soak 1 yeast cake in $1\frac{1}{2}$ cups of potato water; mix in enough flour to make a stiff batter; beat 5 minutes. Let stand over night. In the morning, scald 2 cups of sweet milk into which put 1 tablespoon of lard, 1 tablespoon salt, 3 tablespoons sugar. When milk is lukewarm mix the yeast; add enough flour to make a stiff batter; beat about 10 minutes, let rise. When sufficiently raised, add two cups seeded or seedless raisins; mix; add more flour and knead until dough is smooth; let rise. Make into loaves and bake 1 hour. When baked, wet top of loaves with sugar and hot water to prevent the crust becoming hard.

Mrs. H. A. Kimery.

Baking Powder Biscuit

For each cup of flour you use take 1 teaspoon of baking powder, a little salt, and lard the size of a small walnut, then mix quite soft with sweet milk.

Mrs. Willow Moyer.

Indian Muffins

1 cupful of white meal, 1 cupful of flour, 1-3 cupful of sugar, 1 egg, 1 even teaspoon of soda, 2 even teaspoons of cream tartar, two tablespoonfuls of melted butter and a little salt. Mix thin with milk. Mrs. Sarah Lemunyon.

Scotch Gingerbread

$\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of molasses. Mix well and add 2 scant cups of flour. Into 1 cup of boiling water stir 1 teaspoonful of ginger and 1 teaspoonful of soda; add to the mixture stirring well. Lastly add 2 eggs well beaten. Will be a very thin batter.

Miss Carrie Arney.

SOUPS, NOODLES, ETC.

One morning in the garden bed
The onion and the carrot said
 Unto the parsley group;
"Oh, when shall we three meet again,
In thunder, lightning, hail or rain?"
"Alas!" replied in tones of pain,
The parsley, "In the soup."

Vegetable Soup

Make this when boiling meat for dinner. Cut into small pieces four onions 1 carrot, 2 turnips, 1 head of celery; cook until tender, then strain off the water and add a quart of water from the boiling meat, and season with pepper and salt.

Mrs. Louise Driskel.

Vegetable Soup.

All kinds of vegetables sliced fine; beans and sweet corn added, season with salt, pepper, butter and cream, fried ham, or bacon. A soup tone may also be used.

Mrs. Morton.

Tomato Soup

Cook 1 quart of tomatoes until tender and strain, add $\frac{1}{4}$ teaspoon of soda. In a separate dish melt three tablespoons of butter and stir into it 1 heaping tablespoon of flour, and when it bubbles up and is smooth add 1 quart of milk. When this boils up, add the strained tomato and season with salt, pepper, and celery or celery seed, and serve hot.

Mrs. H. A. Kimery.

Egg Noodles

Take 3 eggs, add a pinch of salt, and beat until very light. Then add one cup of flour, and 1 teaspoon of baking powder. Stir until stiff enough to take on mixing board, and then mix in all the flour you can. Cut in pieces about the size of an egg and roll very thin. Cut in $\frac{1}{4}$ inch strips, and cook with beef or chicken broth.

Mrs. Cora Hafelt.

Noodles

Three eggs well beaten, three tablespoons of sweet cream, pinch of salt, 2 teaspoons of baking powder, flour enough to mix real stiff. Roll thin and let stand to dry.

Mrs. H. A. Rifenberg.

Good Dumplings

Sift together 2 cups of flour, 2 teaspoons of baking powder and a little salt, then add cold water to make a rather soft dough that will drop from the spoon. Put by spoonfuls into the boiling gravy, and cook twenty minutes.

Mrs. Louise Driskel

MEAT, POULTRY, AND FISH

Beef Loaf

2 pounds of round steak cut fine, 1 cup of rolled crackers, 1 egg, $\frac{1}{4}$ cup of butter, one cup sweet milk, salt and pepper. Bake in pan with 1 cup of boiling water
Mrs. Sadie Rumsey.

Plain Steak and Yorkshire Pudding

Put a round steak cut thick in roaster and roast twenty-five minutes, then have ready a batter made as follows: Two eggs, beat them well with 1 cup of milk, then 2 cups of flour, two teaspoonfuls of baking powder and $\frac{1}{2}$ teaspoon of salt and mix into a batter not too thin, then pour batter over steak and bake 10 minutes and you will have a very tender and tasty steak and pudding that will be very nice.
Mrs. C. C. Foster.

Beef Loaf.

1 pound of ground beef, $2\frac{1}{2}$ cups of ground crackers $\frac{1}{2}$ onion chopped fine $2\frac{1}{2}$ cups of sweet milk, salt and pepper to taste.
Mrs. Millie Wright.

Beef Loaf

4 pounds of fine cut beef, 2 cups of cracker crumbs, $\frac{1}{2}$ cub of butter, 2 eggs, 2 cups of sweet milk, salt and pepper. Bake in pan with two cups of water.
Mrs. Ida Rumsey.

To Roast Goose

Make a filling of 1 large loaf of bread crumbed. Add 3 eggs, salt and pepper and butter, moisten with milk and work together with hands, fill the goose with the filling, then rub with salt and pepper, place in roaster with about 1 cup of water.
Mrs. Geo. Catherman.

To Sugar Cure Pork

For eighty pounds of meat use three ounces of salt peter, seven ounces of brown sugar, 1 ounce of pepper, 1 pint of salt. In from 1 to 4 days put on 1 quart more salt. Smoke in 12 days.
Mrs. Sadie Rumsey.

Corning Beef

Cut beef in small pieces, leaving out all large bones, pack solid in a six gallon crock with weight on top; pour over the beef broiling hot brine made as follows; 2 gallons of water, 3 pounds of salt, 1 ounce of saltpetre, 1 pound of sugar, 2 large spoons of baking soda. After two weeks heat and skim the brine and repeat process when necessary but never put the brine on hot after the first time; if the weather is hot you can add handful of salt and soda at any time and like all pickling, be sure the brine covers the beef packed in barrel. A large cloth should be securely tied over it in summer to secure its contents from flies. The nicest vessel to put it in is a half barrel earthen jar.
M. J. Whited

Salmon Croquettes

1 can of salmon, boned, $1\frac{1}{2}$ cups of cracker crumbs, two eggs, butter size of walnut, salt and pepper. Make into balls and fry in butter.
Mrs. Harley Rumsey.

Beef Roll

$3\frac{1}{2}$ pounds of steak chopped fine, 3 eggs, 1 cup of cracker crumbs, 1 cup of sweet milk, butter, salt and pepper to suit taste. Bake in roll, basting often.
Mrs. C. H Black

Veal Loaf

3 pounds ground veal or beef, 1 cup cracker crumbs, 2 eggs, butter size of walnut. 1 cup sweet milk, salt and pepper to taste, bake $2\frac{1}{2}$ hours.
Mrs. Fred Hoover.

Beef Loaf

4 pounds of fine cut beef, 2 cups of rolled crackers, 2 eggs, $\frac{1}{2}$ cup of butter, 2 cups of sweet milk, salt and pepper. Bake in pan with 2 cups of boiling water.
Mrs. W. H. Bradshaw

Sugar Cured Pork.

For one thousand pounds, take six quarts of salt, four pounds of sugar, one pound of saltpetre, one pound of pepper, mix well and dampen. 'Tis best to dissolve the salt-petre in a little water and let it dampen the mixture; then rub the meat with it, more than once if pieces are very thick.

Mrs. Wm. Stannard.

Salmon Croquettes

Take one can of salmon, and about one half as many rolled cracker crumbs; add 1 egg well beaten, a little salt and pepper. Mix all together and form in small cakes with the hands, and fry in butter.

Mrs. Willow Moyer.

Salmon Puffs

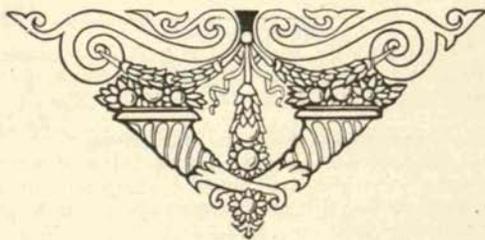
Remove the skin and bones from a pound of canned salmon; chop the fish fine and add to it a tablespoonful of melted butter and $\frac{1}{2}$ a cup of bread crumbs; salt and pepper, also a tablespoon of lemon juice and three well beaten eggs; mix well and put in cups; set the cups at once in a pan of hot water, the water coming to within an inch or so of the top of the cups; bake for half an hour in a hot oven; turn out and cover with any desired sauce.

Mrs. H. A. Kimery.

Butter Sauce

Mix together well two tablespoonfuls of butter, a little finely chopped parsley, juice of half a lemon, salt and pepper; use for meats or fish.

Mrs. H. A. K.



VEGETABLES

"It is the bounty of nature that we live, but of philosophy that we live well."

Escalloped Tomatoes

In a well buttered dish put a layer of bread and cracker crumbs, then a layer of tomatoes, salt, pepper and bits of butter. Continue this until dish is full finishing with the crumbs. Bake covered until done; then brown quickly.

Daisy Houser.

To Warm Left-over Mashed Potatoes

Place a little butter in a pan, form the potatoes into a loaf and put in the pan, spread with butter and bake in a hot oven until brown.

Mrs. Geo. Catherman.

Cabbage

Shred cabbage and cook until tender. Beat the yolk of one egg with $\frac{1}{2}$ cup of sour cream, 2 tablespoons vinegar and a little salt and pepper. Pour this over the cabbage and bring to a boil.

Mrs. Geo. Tolbert.

Escalloped Potatoes

Peel and slice thin raw potatoes, place layer in baking dish, adding few slices of onion, season with salt and pepper and dust a little flour over and then add another layer of potatoes and onions and so on until dish is full, pour over some cream, and cover with bread crumbs and bits of butter and bake.

Mrs. C. H. Black.

French Beets

Take small beets and wash perfectly, then boil until well done. Remove from the fire, peel and cut into dice. Place back on the stove in a small portion of the water in which they were first cooked; put into them a wine-glassful of vinegar, a tablespoonful of butter, two tablespoonfuls of sugar, a little salt, and one small tablespoonful of flour made smooth in a little cold water; let cook until sauce is clear.

Mrs. H. A. Kimery

Macaroni with Cheese

Break sufficient macaroni into inch lengths and cook in boiling salted water for twenty minutes. Drain, pour over it cold water and drain again. Make a rich sauce of butter, flour and sweet milk. Cook until thick. Into a baking dish place a layer of macaroni, then one of grated cheese, then some of the sauce. Repeat the layers, then cover the top with fine bread crumbs, dot with bits of butter and a little cheese. Bake until brown.

Mrs. R. L. Schell.

Mexican Rice

Wash and dry $\frac{1}{2}$ cup of rice, then put it in 1 or 2 tablespoons of piping hot lard. Brown slightly and drain. Add $\frac{1}{2}$ cup of chopped onions, 2 cups of chopped tomatoes and 1 pint of water. Season with salt and pepper and cook until done.

Miss Mary R. Skinner.

Escalloped Potatoes and Onions

Take sliced raw potatoes and onions, put in buttered baking dish, first a layer of potatoes, then onions (using about $\frac{1}{4}$ as many onions as potatoes.) Season each layer with butter, salt and pepper also sprinkle with a little flour. Fill dish nearly full, pour milk over and bake.

Mrs. S. F. Skinner.

To Cook Parsnips

Boil the parsnips the same as potatoes, when done remove the skins and slice them. Pour over them a sauce made of a pint of thin cream salted to taste and thickened with a tablespoon of flour mixed smooth with a little cold milk and boiled until the flour is cooked.

Mrs. A. D. C.

Cauliflower.

Separate the head into small pieces, wash and let stand a couple of hours in strong salt water. Drain and place in boiling water and cook until very tender; drain again, then season with salt (if more is required), pepper butter and cream.

Mrs. H. A. Kimery.

Fried Apples.

Place a tablespoonful of butter in the frying pan; when hot spread with apples that have been pared, cored and cut into eighths, sprinkle them with sugar and let them brown, then turn and brown again. Another way is to slice them in round slices about a quarter of an inch thick, leaving on the skins to retain the shape of the pieces.

Mrs. LeMunyon.

PIES

"No soil upon earth is so dear to our eyes,
As the soil we first stirred into terrestrial pies."

Cream Pie

1½ tablespoons flour moisten with cream, 1 cup sugar, 3 egg yolks (use whites for frosting) flavor with vanilla, 1 pint sweet cream. Cook and stir.
Mrs. Rome R. Bronson.

Lemon Pie

The grated rind and the juice of 1 lemon, 2 slices of bread without the crust, 2 teacups cold water, 1½ cups sugar, yolks of four eggs, piece of butter size of an egg. Bake with one crust. Frosting. Whites of 4 eggs, eight tablespoons sugar.
Mrs. Sadie Rumsey.

Raisin Pie

1 cup raisins, 2-3 cup of sugar, 1 cup sour cream, 1 tablespoon flour, a little cinnamon.
Mrs. Pearl Black

Mock Mince Pie.

1 cup rolled crackers, 1 cup sugar, 1 cup molasses, ½ cup butter, 1 cup vinegar, 1 teaspoon cinnamon, ½ teaspoon cloves, 1 cup raisins, a little nutmeg.
Mrs. Pearl Black,

Vinegar Pie

1 cup sugar, 1 cup water, 3 tablespoons vinegar, 1 tablespoon flour or corn-starch, 1 egg, 1 teaspoon lemon extract. Bake with two crusts.
Mrs. Daniel Trattles

Mock Cherry Pie

Cover pie plate with crust. 1 cup cranberries, cut in halves, ½ cup raisins, seeded and cut in pieces, ¾ cup of sugar, 1 tablespoon flour, lump butter size of walnut. Bake thirty minutes.
Mrs. Cordelia Gardner

Pumpkin Pie

1 can pumpkin, 2 eggs, 2 cups sugar, 1 teaspoon ginger, 2 teaspoons cinnamon, ½ teaspoon salt. This makes two pies.
Mrs. W. M. Stanard

Chocolate Pie.

Yolks of 3 eggs, 1½ cups sugar, two cups milk, 6 teaspoons flour, 4 tablespoons chocolate, pinch of salt, flavor with vanilla. Stir yolks together and sugar. Stir flour and milk together, boil in double boiler. When thick put in baked crust, cover with whites of eggs and put in oven and brown.
Mrs. W. H. Young.

Lemon Pie

Grated rind and juice of one lemon, yolk of 1 egg, (use white for frosting) one cup sugar, large tablespoon butter, one cup boiling water, let come to a boil, then stir in 2 tablespoons of flour.
Mrs. W. M. Stanard.

Banana Pie

Bake a crust, let it cool. Slice into it two bananas, mix ½ cup sugar, 2 tablespoons flour, 1 cup sweet milk, yolks of 2 eggs, well beaten. Cook until thick, let cool, pour over bananas. Beat whites of eggs, add sugar, spread over pie, return to oven to brown.
Mrs. Carrie Miller.

Raisin Pie

Put 1 cup of raisins in a dish, pour over them 1 cup of hot water, let cook for a few minutes, then add 1 cup of sugar, 2½ tablespoons of corn-starch, and the well beaten yolk of 1 egg. Put this in a baked crust and use the white of the egg for frosting. Brown slightly.
Mrs. Willow Moyer.

Cream Puffs.

Melt ½ cup of butter in a cup of hot water. While boiling beat into it 1 cup of flour. Take from the fire and when cool beat in three eggs 1 at

a time. Drop the mixture on tins in small spoonfuls and bake in a moderate oven for twenty-five minutes.

Custard for filling:—1½ cups of milk, 2 eggs, 4 tablespoons of flour, sugar to taste, and flavor with vanilla. Fill the puffs by opening them a very little.

Mrs. Ida Rumsey

Pie Crust

For two pies take 3 scant cups of flour, 1 teaspoon salt, 1 level teaspoon baking powder, one large cup lard, 1-3 cup of water.

Pearl O. Young

Cream Pie

2 eggs, 1 pint sweet milk, 2 tablespoons corn starch, ½ cup sugar, make crust same as for chocolate pie. Put milk on to heat, beat yolks of eggs, add corn starch, which has been mixed with a little milk, then add sugar and stir altogether into the milk until it thickens, flavor with vanilla or mapleine, pour into the crust over which put the beaten whites of 2 eggs with a little sugar and brown slightly in oven.

Mrs. Ann Sharfenberg.

Chocolate Pie.

Two cups milk, ¾ cup sugar, yolks of 2 eggs, 2 tablespoons grated chocolate, 1 tablespoon flour or corn starch add to eggs and sugar and moisten with a little cold milk and stir into the boiling milk. When cooked flavor with vanilla. Turn pie pan upside down and bake crust to prevent shrinking, pour in filling and frost with whites of eggs or whipped cream.

Mrs. Mary Eby.

Filling for Cream Pie

2 cups of milk, ¾ cup of sugar, 1-3 cup of flour, 2 eggs, 1 teaspoonful of vanilla.

Wilma Clendenin.



PUDDINGS AND DESERTS

"An't please your honor," quoth the peasant,
This same dessert is very pleasant."—Pope.

Plum Pudding

1 cup milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, 2 cups flour, 1 cup raisins, 1 teaspoon soda. Steam in a pan two hours.

Sauce

1 cup sugar, 1 tablespoon of butter, 1 tablespoon flour, 1 pint of boiling water, boil five minutes and flavor with vanilla. Mrs. Henry Shafer

Steamed Pudding

1 egg, 1 cup sour milk, 1 teaspoon soda, 1 cup sugar, 1 cup raisins, or any fruit, flour to make stiff batter. Steam about $1\frac{1}{2}$ hours and serve with any pudding sauce. Mrs. D. Trattles

Steamed Fruit Pudding

1 cup buttermilk, 1 teaspoon soda, salt, flour to make a stiff batter, put fruit in dish and turn batter over and steam two hours. Mrs. Cleo Darling

Banana Pudding

1 pint sweet milk, 1 egg, 1 large tablespoon corn starch, 6 tablespoons sugar, a little salt, flavor with vanilla, when cold put in pudding dish a layer of sliced bananas then layer of custard and so on till dish is full, 2 yolks of eggs may be used for the custard and whites for frosting. Mrs. Mary Eby.

Tapioca Pudding.

Three tablespoons tapioca soaked in cold water until soft. Drain and stir into one quart of scalded milk and cook until clear like starch, add yolks of 3 eggs, $\frac{1}{2}$ cup sugar, flavor with vanilla, put in pudding dish. Beat white of 3 eggs, sweeten, spread over top and brown. Mrs. Daisy Houser

Fruit Pudding

$\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, 1 egg, $\frac{1}{4}$ cup butter $1\frac{3}{4}$ cups flour, 1 small spoon soda, salt, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup raisins. Steam one hour.

Sauce for Pudding

Piece of butter size of an egg, 1 large spoon flour rubbed in the butter. Pour boiling water over this and add sugar and vinegar to taste. Flavor with nutmeg. Mrs. Sadie Rumsey.

Caramel Pudding

1 tablespoon butter, 1 pint milk, 1 egg, 2-3 cup sugar, 3 tablespoons corn starch, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla. Put the sugar in a saucepan and melt taking care it does not burn. Heat the milk and blend it with the sugar, add the cornstarch and egg. Flavor, pour into molds and serve cold with cream. Mrs. Rome R. Bronson.

Suet Pudding

1 cup suet choppen, 1 cup molasses, 1 cup sweet milk, $3\frac{1}{2}$ cups flour, 1 cup raisins, 1 teaspoon soda, steam two hours.

Sauce for Same

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 tablespoon vinegar, 1 teaspoon lemon; beat well and bring to boil, serve hot. Mrs. Della Trattles

Layer Pudding

Take 1 pint of fruit juice (strawberry or blackberry) let come to a boil. Take two tablespoons of corn starch and mix it with cold juice, then stir in the boiling juice and sweeten to taste. Pour in pudding mold. Take 1 pint of milk, add 2 tablespoons of prepared cocoanut and 2 tablespoons of corn starch. Sweeten to taste, heat to boiling point and pour on fruit layer. Serve cold with whipped cream. Mary R. Skinner.

Peach Pudding

Drain the peaches and place in well greased pudding pan and pour over them the following; $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup milk, 1 egg, 1 cup flour, 1 teaspoon baking powder. Bake slowly.

Mrs. A. D. Congdon.

Hunters Pudding

1/2 cup ground suet, 1 cup sour milk, 2-3 cup molasses filled up with sugar, about 3 1/2 cups flour, 1 teaspoon soda, a little salt, put in a well greased 3-quart pudding pan and steam two hours. Raisins may be added to pudding if desired.

Sauce—1 cup granulated sugar, 1 heaping tablespoon flour, pour on boiling water to thicken to right consistency, add 1 tablespoon lemon and vanilla. This pudding may be sliced and steamed for another meal if any should be left over. Will keep for two weeks. Mrs. Mary Eby.

Jellied Apples

Halve and pare tart red apples leaving a strip of red peeling lengthwise of the half, boil in a pint of syrup until cooked, place in dish, thicken juice with very little cornstarch, add a few drops of vanilla and pour over apples.

Mrs. Mary Eby.

Peach Patties

Pare and slice ripe peaches in deep gem tins. Over them pour the following batter, cream 2-3 cup sugar, 1 scant tablespoon butter, 1 egg, add 1 cup milk, 2 level teaspoons baking powder, 1 1/2 cups flour, bake in a quick oven until light brown. Serve with whipped cream or cream and sugar.

Mrs. Ann Sharfenberg.

Dark Steamed Pudding

1/2 cup molasses, 1/2 cup water, 1/2 teaspoon soda, 1 egg, 1 cup flour. Steam 1/2 hour.

Sauce for above.—3 tablespoons butter, 1 cup sugar, 1 tablespoon flour, 1 pint boiling water, flavor with vanilla.

Mrs. C. H. Black.

Suet Pudding

1 cup suet chopped fine, 1 cup sweet milk, 2 cups seeded raisins, 1 cup molasses, 2 cups flour, 1/4 cup each of citron, lemon and orange peel, 1 teaspoon soda, 1 teaspoon each of cinnamon and nutmeg and cloves. Steam two hours. (currants may be added.)

Sauce, 2 tablespoons corn starch, 4 of sugar, 2 of butter, mix well together, dissolve in a little cold water, add 1 1/2 cups boiling water, let boil for a few minutes. Flavor.

Mrs. Wm. Standerline.

Suet Pudding

1 cup of suet, chopped fine, 1 cup of light brown sugar, 1 cup of butter-milk, 3 cups of flour, 1 teaspoonful of soda, 1 teaspoonful of nutmeg, 2 eggs and 1 cup of raisins. Steam about two hours.

Mrs. Jones Munson

Banana Cream

Slice 1/2 dozen bananas in a dish and cover with the following:—1 quart of milk, heated to nearly boiling point, 2 tablespoons cornstarch previously dissolved in a part of the milk, add 3 eggs, reserving the white of one, four tablespoons of sugar, 1/2 teaspoonful of salt, and a small piece of butter. Let cool and pour over the bananas covering the top with a meringue made with the one white of egg, then brown slightly.

Miss Belle East.

Plum Pudding.

1 pound brown sugar, 1 lb currants, 1 pound raisins, 1 pound beef suet, 2 lbs of flour, 6 eggs, 1/2 cup of sweet milk in which dissolve 1 teaspoonful of soda. Chop the suet fine and add the rest mixing with the hands. Place in a large basin and steam 5 or 6 hours. Do not allow the water to stop boiling. Serve with lemon sauce.

Mary S. Moyer.

Potato Pudding.

Take potatoes to fill a medium size pudding dish, pare and grate them; then put in 2 tablespoons of flour, 2 eggs, salt and pepper to taste, then add about 1/4 pound of chopped suet and stir well. Grease your pudding dish. Bake from 1/2 to 3/4 of an hour in moderate oven.

Mrs. Rosa Lurie.

CAKES.

'She is quick to judge a book,
 She has great store of learning,
 But if she tried to cook,
 Her cake might count on burning.'

Angel Food

1 cup sugar, 1 tablespoon of cornstarch in a teacup, and fill cup with flour, 1 level teaspoon of cream tartar and a pinch of salt. Mix all these together and sift 7 times. Take the whites of 11 eggs and beat to a stiff froth and gradually sift the above mixture into the whites with 1 teaspoon vanilla. Put in a deep pan and bake in a moderate oven from 50 to 60 minutes.

Mrs. Frank Eberhard.

Molasses Sponge Cake

2-3 cup of molasses, 5 heaping teaspoons sugar, yolks of 2 eggs, 2 cups of flour, 1 teaspoon of soda dissolved in 1 scant cup of boiling water added last. Flavor with vanilla. Bake in layers.

Mrs. Flora Simmons

Hickory Nut Cake.

1 cup sugar, 1 cup milk, 1 egg, butter the size of an egg, 2 teaspoons baking powder, $\frac{1}{2}$ cup nut meats. Flour enough to make it for layer or loaf as desired.

Miss Ida Norton

Pork Cake.

1 cup pork, measured after being cut in small cubes, 1 cup boiling water, 2 cups brown sugar, 1 cup raisins, chopped, 1 teaspoon each of cinnamon, cloves, and soda. Flour to make a stiff batter. Chop the pork fine, pour the boiling water over it, cover, let stand 2 or 3 minutes, then add other ingredients and bake slowly in a loaf.

Katie Eberhard.

Mock Angel Food

1 cup granulated sugar, 1 cup flour, 1 heaping teaspoon baking powder, 1 teaspoon corn starch, sift together 4 times, scald 1 cup of sweet milk (do not let it boil) pour the hot milk over these ingredients and beat well, add the well beaten whites of 2 eggs, vanilla. Bake in a round or square tin with a spout in center.

Mrs. Earl Rifenberg.

Marble Cake

Dark part. 1 cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup butter, yolks of 4 eggs, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cloves, 1 of cinnamon, 1 nutmeg, 2 $\frac{1}{2}$ cups flour. Light part.—Whites of 4 eggs, 1 $\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter $\frac{1}{2}$ cup sweet milk $\frac{1}{2}$ teaspoon soda, 2 $\frac{1}{2}$ cups flour. Drop in a dish a spoon of dark and one of light.

Mrs. Henry Shafer.

Spanish Bun Cakes.

1 egg and yolks of 3, $\frac{3}{4}$ cup butter, 1 cup milk, 2 cups brown sugar, 3 teaspoons baking powder, 1 teaspoon each cloves, cinnamon and allspice. Flour for a medium batter. Use the reserved whites of eggs for frosting.

Della Trattles.

Cake Filling

Scald 1 cup of sweet milk in double boiler, add scant 1-3 cup of cornstarch, 2-3 cup of sugar and $\frac{1}{4}$ teaspoon of salt, cook until scalding hot and thick. Add 2 eggs beaten light, cook a little more, then take from fire. Flavor and add small piece of butter and 4 crushed macaroons.

Mrs. C. W. Smith.

Eggless Cake

$\frac{1}{2}$ cup sugar, 1 cup sour milk, $\frac{1}{2}$ cup butter, 1 cup of raisins, 2 cups of flour, 1 teaspoon of soda, pinch of salt, nutmeg and cinnamon.

Mrs. Ida Rumsey.

Mock Angel Food

1 cup of granulated sugar, 1 $\frac{1}{2}$ cups of flour, 3 teaspoons of baking powder, pinch of salt, sifted four or five times together, add 1 cup of sweet milk, (scalded) fold in whites of 2 eggs.

Mrs. Louise Driskel.

Ginger Cake

1 cup molasses, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of shortening, 2 even teaspoons of

soda, 1 egg and yolk of another, 1 cup of cold tea, 1 teaspoon of ginger, don't make very stiff.—Frost Mrs. Mary Eby.

Molasses Cake

1 cup molasses, 1 cup sugar, $\frac{1}{2}$ cup lard, 1 cup hot coffee, 2 teaspoons soda, 1 tablespoon ginger. Pour coffee over soda and let stand until cold.

Mrs. C. A. Barnum.

Coffee Cake

2 cups sugar, 2 eggs, 1 cup coffee, 1 cup butter, 2 cups flour, 1 cup raisins, chopped; spices to taste, 2 teaspoons soda.

Mrs. Henry Shafer

Eggless Layer Cake

Cream together 1 cup sugar, butter the size of an egg, 1 cup milk, 3 teaspoons baking powder, 3 cups flour, flavor to taste.

Filling:—1 cup sugar, 1 cup cream, small lump butter. Boil until it threads, 1 cup chopped nut meats.

Mrs. E. K. Miller.

Eggless Cake

1 cup light brown sugar, 1 cup raisins, 1-3 cup lard, 1 cup cold water, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon cinnamon, 1 clove, pinch of salt. Cook after it commences to boil three minutes, let cool, add level teaspoon soda dissolved in a little hot water, 2 cups flour, a level teaspoon baking powder.

Mrs. Frank Eberhard.

Spice Cake.

1 cup sugar, 1 cup sour milk, 4 tablespoons lard or butter, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 2-3 teaspoon cloves, 2 cups flour, 1 cup chopped raisins.

Mrs. Carrie Barks.

Ginger Drop Cakes.

3 eggs, 1 big cup lard, 1 cup molasses, 1 cup sugar, 1 teaspoon ginger, 1 tablespoon soda, dissolved in a cup of boiling water, pinch of salt, 5 cups flour. Drop on pans and bake.

Mrs. Ed Welbourn

Chocolate Cake.

2 eggs, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, 2-3 cup of sour milk, 1-3 cup of chocolate, 2 cups of flour, 1 teaspoon each of soda and baking powder, salt and seasoning.

Mrs. S L. Rockwell.

Molasses Cake

2-3 cup of N. O. molasses, 1-3 cup of sugar, 1 egg, 4 tablespoons of shortening, 1 teaspoon of soda, 2 cups of flour, ginger and cinnamon, 1 cup of boiling water added last.

Mrs. Pearl Black.

Devils Food Cake.

$1\frac{1}{2}$ cups of sugar, $\frac{3}{4}$ cup of butter, $\frac{3}{4}$ cup of chocolate dissolved in a little hot water, 3 eggs beaten very light, 1 cup of sour milk, 1 teaspoon of soda, 2 cups of flour. Flavor with vanilla or orange.

Mrs. Sadie Rumsey

Soft Ginger Cake

1 egg well beaten, $\frac{1}{2}$ cup of molasses, $1\frac{1}{2}$ cups of sugar, flour, 1 teaspoon of soda, ginger and cinnamon and cloves to taste. Mix all together, add $\frac{1}{2}$ cupful of boiling water and stir thoroughly. Bake in a moderate oven.

Mrs. S. L. Rockwell.

Fairy Loaf Cake

$1\frac{1}{2}$ cups of sifted pastry flour, 1 heaping teaspoon of baking powder, 1 cup of granulated sugar, $\frac{1}{2}$ cup of corn starch, $\frac{1}{2}$ cup of water, $\frac{1}{2}$ cup of butter, whites of 4 eggs, $\frac{1}{2}$ teaspoon of almond, $\frac{1}{2}$ teaspoon of vanilla. Sift flour once then measure, add baking powder then sift three times, cream the butter and sugar together, add the well beaten whites then flavor. Add the water and beat thoroughly. Put in 2 inch pans and bake in moderate oven 40 minutes.

Mrs. W. H. Miller.

Lemon Cake

2 eggs, 1 cup of sugar, $1\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder, 3 tablespoons of melted butter, 2 1-3 cups of sweet milk.

E. J. White.

Loaf Cake

2 cups sugar, 1 small cup butter, 3 eggs, 1 large cup sweet milk, 3 cups flour, 2 teaspoons baking powder. Flavoring.

Pearl Young.

Pork Cake

1 pound salt pork, 1 pt hot water, pour over pork, 1 tablespoon soda, 1 pint brown sugar, $\frac{1}{2}$ pint molasses, 1 teaspoon each nutmeg, cinnamon and cloves 1 lemon rind grated and juice, $1\frac{1}{2}$ quarts flour 1 lb raisins, 1 lb currants.

Mrs. Wm. Stanard

Molasses Layer Cake.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses $\frac{1}{2}$ cup sour milk, 1 egg, butter size of a walnut. Flavor with vanilla. Flour to make a thin batter.

Filling—1 cup sugar and 5 tablespoons water, boil until it threads, add beaten white of 1 egg and $\frac{3}{4}$ cup raisins chopped fine. Stir until smooth.

Mrs. Leonard Norton.

White and Pink Cake

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 2-3 cup sweet milk, whites of 6 eggs, 3 cups flour, 3 teaspoons baking powder. Divide batter and into $\frac{1}{2}$ of it add 1 tablespoon of red sugar, to which has been added enough hot water to dissolve it. Drop in pan alternately, and bake in loaf. If preferred color only 1-3 of the batter and bake in layers using the pink for the middle layer.

Mrs. L. L. Beeman.

Eggless Cake

1 cup granulated sugar, 1 cup sour milk, shortening the size of egg, 1 cup raisins, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon soda, flour to make a good dough.

Mrs. Frank Eberhard.

Chocolate Marble Cake

1 cup sugar $\frac{1}{2}$ cup butter creamed, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour 1 teaspoon baking powder, whites of 4 eggs added last. Take one cup of this mixture, add 1 tablespoon pulverized chocolate.

Mrs. Louise Driskel.

A Good Chocolate Cake

2 cups sugar, 5 eggs, (save whites of 2 for frosting) 1 cup milk, 1 cup butter, 3 teaspoons baking powder, 3 cups flour.

Frosting—Whites of 2 eggs, 1 cup sugar, 6 teaspoons chocolate, 1 teaspoon vanilla, put on while cake is hot.

Della Trattles.

Spice Cake.

1 cup sugar, 1 egg, butter or lard size of an egg, 1 level teaspoon soda, $\frac{1}{2}$ teaspoon each of nutmeg and cloves, 1 teaspoon cinnamon, 1 cup raisins, 3 cups water and about 2 cups flour.

Though it is always best to bake a tester as flour varies so greatly, boil the raisins in the water till you have but one cup of juice besides the fruit. Dissolve the soda in this and when cool add to the creamed sugar, egg and butter, then add the sifted flour, and lastly fold in the raisins well floured.

Mrs. G. D. Schell.

Dark Layer Cake

2 cups brown sugar, 4 eggs, (whites of two for frosting) $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 teaspoon soda, 1 of cloves, 1 of nutmeg, 1 of cinnamon. Flour for a medium batter.

Mrs. Wm. Stanard.

Burned Sugar Cake

1 cup sugar burned, then add $\frac{1}{2}$ cup boiling water. Boil this until it strings then let stand.

Cake— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, yolks of 2 eggs. Beat all 5 minutes then add one cup of cold water, 2 cups flour, 4 tablespoons of the above syrup, whites of 2 eggs beaten stiff, 1 teaspoon vanilla and another cup of flour. 2 teaspoons baking powder. The yolks of the eggs may be omitted and the whites of four used.

Mrs. H. A. Kimery

Blackberry Cake

3 eggs, 1 cup sugar, $\frac{3}{4}$ cup butter, $1\frac{1}{2}$ cups flour, 1 cup blackberry jam or preserves, 3 tablespoons sour cream, 1 teaspoon each soda, all spice, cinnamon and nutmeg. Bake in layers and put icing between.

Mrs. Don E. Hurlbut.

Mrs. Eliza Sloan's Marble Cake.

2 cups sugar, 1 cup butter, 1 cup milk, 3 eggs, $3\frac{1}{2}$ cups flour before sifting, 2 teaspoons baking powder, a little salt, take out one cup batter and 2 tablespoons molasses, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves. To light part add

1 teaspoon lemon extract, put in cake pans alternately light and dark. Sufficient for two cakes. Mrs. Pearl Black.

White Cake

1 cup sugar, whites of 4 eggs, beaten butter the size of an egg, 1 cup sweet milk, 2 teaspoons baking powder, $2\frac{1}{2}$ cups flour, flavor to taste.

Mrs. Rollie Stanard.

One Egg Devils Cake

Yolk of 1 egg $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup cocoa, beat well and cook slowly until thick. Add $\frac{1}{2}$ cup milk, a lump of butter the size of an egg, 1 cup sugar, 1 teaspoon soda, 2 teaspoons cream tartar, flour. Use whites for icing.

Mrs. Delbert White.

Caramel Cake

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 2 eggs, 1 cup sweet milk, 3 level teaspoons baking powder, flour, nutmeg. Bake in loaf.

Filling. 2-3 cup brown sugar, 5 tablespoons sweet cream, a small lump butter, boil about four minutes, stir until cool.

Mrs. G. W. Sisson.

Tutti Frutti Cake

1 cup sugar, 1 square chocolate, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup nut meats, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup melted butter, 1 teaspoon soda, put all ingredients in a dish (having nuts and flour previously blended) beat thoroughly and bake in a loaf.

Mrs. George Tolbert.

Dried Apple Cake.

2 cups dried apples, soaked in water over night, then chopped fine. Cook in one cup molasses until soft, add 1 cup butter, 1 cup sugar, 1 cup sour milk, 1 cup raisins, 2 teaspoons soda, 1 teaspoon of each cinnamon, cloves, nutmeg, and lemon extract. Flour for stiff batter.

Mrs. J. B. Harmon.

Hickory Nut Cake

1 egg, 1 cup sugar, 1 cup cold water, butter size of an egg, 2 cups flour, 3 teaspoons baking powder, flavor with lemon. Filling for same. 1 cup hickory nut meats chopped fine, 1 cup sugar, 1 cup sweet cream, boil all until thick and spread on cake.

Minnie Moyer.

Oatmeal Cake.

1 cup sugar, 1 tablespoon lard and butter, $\frac{1}{2}$ cup sweet milk, 1 egg, 1 teaspoon soda. Make real stiff with oatmeal, chopped nuts and raisins.

Mrs. E. J White

Eggless Fruit Cake

2 cups sugar, 1 cup lard and butter mixed, 2 cups sour milk, 2 heaping teaspoons each of cinnamon, cloves and allspice, 2 teaspoon soda, 3 heaping cups currants and raisins, 2 teaspoons of baking powder, 4 cups flour. This will make two cakes.

Mrs. Flora Simmons.

Banana Cake

$1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{1}{2}$ cup sweet milk 2 cups flour, 3 teaspoons of baking powder. Flavor to taste. (Filling) Whip cream spread on each layer and cover with sliced bananas.

Mrs. Edw. Welbourn.

Devils Food Cake

Grate in a cup $\frac{1}{4}$ cake chocolate add hot water to fill cup half full, add 1 teaspoon soda. Now take 2 cups light brown sugar, $\frac{1}{2}$ cup butter $\frac{1}{2}$ cup sour milk, add the chocolate mixture $2\frac{1}{2}$ cups flour. Bake in layers.

Mrs. Nancy Irwin.

Orange Cake

2 scant cups sugar, $\frac{1}{2}$ cup butter, 2 cups flour, 2 teaspoons baking powder, 5 eggs, omit one white. Grated rind of one orange, $\frac{1}{2}$ cup of orange juice.

Orange filling—White of one egg beaten stiff, add powdered sugar until the juice of one large orange and $\frac{1}{2}$ lemon has been used. It will require $1\frac{1}{2}$ or two cups of 3x sugar.

Mrs. Wm. H. Miller.

A Good Cake

Cream together $\frac{1}{2}$ cup of butter 1 cup of brown sugar and the yolks of 2 eggs, add $\frac{1}{2}$ cup grated chocolate melted in 2 tablespoons of hot water and beat well, add 2-3 cup sweet milk in which 1 level teaspoon of soda has been dissolved. 2 cups flour, 1 heaping teaspoon baking powder, 1 teaspoon vanilla and the well-beaten whites of 2 eggs stirred in last.

Mrs. A. Ferguson.

Molasses Cake

1 cup Orleans molasses, 1 cup lard, 1 cup sugar, 2 eggs, 1 cup sour milk, 1 teaspoon each, ginger, cinnamon, soda and baking powder, 1 cup currants 3½ cups flour. Bake 1 hour in a moderate oven. Mrs. W. H. Youngs.

Cake With Lemon Filling.

One cup of sugar, one-half cup of butter (scant), two-thirds cup of cold water, one egg and the white of another, two scant cups of flour, two teaspoons of baking powder. Bake in layers and fill with the following lemon jelly:

The grated rind and juice of one lemon, add one-half cup of sugar, the yolk of one egg, a small lump of butter and one tablespoonful of corn starch. Beat thoroughly and boil until cooked. Use cocoanut frosting on top layer.

Mrs. Bertha Tower.

Cream Filling.

One and one-half cups of sugar, one-half cup of cream, one tablespoon of butter. Boil until it threads then remove from fire and flavor with vanilla.

Mrs. Wm. Standerline.

Apple Filling for Cake.

One cup of granulated sugar; one egg beaten till light; one lemon, grate the rind and use all the juice; two large sour apples, grated; beat all together and put on stove and boil a minute. Spread between layers of cake. Have cake cold and filling hot. Lemon extract may be used in place of the lemon.

Mrs. Carrie Arney.

Devils Food.

One-half cup sugar; 1 well beaten egg; 2 squares chocolate grated; cook all together in a double boiler until it is thick and smooth, then cool. ½ cup sugar creamed with ½ cup butter, 2 eggs, ½ cup milk, 1 teaspoon soda dissolved in a little hot water, 1¼ cups flour, flavor with vanilla, lastly add the chocolate mixture, and bake about ¾ of an hour in a moderate oven.

Mary E. Hafelt.

Peach Blossom Cake.

1 cup pulverized sugar, ½ cup butter, stir together until like thick cream; 2 teaspoons baking powder, 1 cup flour, ½ cup sweet milk, the beaten whites of 3 eggs, flavor with almond, frost with clear icing, sprinkle with pink pulverized sugar and cocoanut.

Mrs. Imogene Long.

Molasses Cake.

1 cup each of butter, sugar, sour milk and molasses, 5 cups flour, 2 eggs, 1 tablespoon soda, 1 of ginger.

Mrs. M. J. Morton.

Devils Food Cake.

2 cups brown sugar, 2 small eggs, 1 teaspoon soda, ½ cup boiling water, 2 teaspoons baking powder, ¼ teaspoon cinnamon, ½ cup butter, 1-3 cake chocolate, ½ cup buttermilk or cream, 2¼ cups flour, 1 teaspoon vanilla. Melt the chocolate, roll the sugar fine before measuring, cream the butter and sugar together, add the soda to the hot water, then mix with the chocolate and pour over the butter and sugar, beat until smooth, then add sour milk and beat again, add eggs well beaten without separating, add baking powder and cinnamon to flour and add the flour all at once, beat until mixed, add vanilla and bake in loaf or layers in a very slow oven.

Mrs. Rome R. Bronson.

Chocolate Filling for Above Cake.

5 tablespoons grated chocolate, cream to moisture, 1 cup sugar, 1 egg, 1 teaspoon vanilla. Beat egg, add chocolate and sugar, cook over fire until thick, add 1 teaspoon (scant) cinnamon, then add flavoring.

Mrs. Rome R. Bronson.

Brown Cake.

1 cup sugar, 1 cup molasses, ¾ cup shortening, 1 cup sour milk, 3 eggs, 3 cups flour, 1½ teaspoon cinnamon, 1 teaspoon nutmeg and cloves, 1 teaspoon soda, 1 cup raisins, pinch of salt.

E. J. W.

Poor Man's Fruit Cake.

1 cup sugar, 1 cup sour milk, ½ cup raisins, 1 tablespoon butter, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, 2 cups flour.

Wilma Clendenin.

Spice Cake.

1 cup raisins, 1 cup sugar, ½ cup sour milk, 2 eggs, 1 teaspoon soda, cinnamon and cloves, 1 tablespoon butter, flour to make medium batter.

Mrs. Rollie Stanard.

Chocolate Loaf Cake.

2 cups brown sugar, ½ cup butter, ½ cup sour milk, ½ cup warm water, 2 eggs, ¼ cake of chocolate, 1 teaspoon soda, 2 teaspoons baking powder, 1 teaspoon vanilla, 2 cups flour.

Mrs. H. A. Rifenberg.

Roll Jelly Cake.

To 3 well beaten eggs, add one scant cup of sugar, 4 tablespoons cold water, 1½ cups flour, sifted with 2 teaspoons baking powder. Bake in rather a quick oven. When done remove from the tin, place on a towel, spread with jelly and roll it up.

Mrs. D. Trattles.

Chocolate Cake.

1 cup sugar, 2 level tablespoons butter, creamed together, add 1 beaten egg, take half a cup of cocoa, dissolve in boiling water, and fill cup with milk, add to other ingredients, one teaspoon soda, 2 baking powder, 1½ cup flour to mix.

Icing.

Melt 2 tablespoons butter, add 2 teaspoons cocoa, 2 teaspoons vanilla, 2 teaspoons coffee, 1 cup icing sugar and enough milk to mix.

Mrs. H. H. Peirce.

Orange Cake.

2 scant cups sugar, ½ cup butter, 2 cups flour, 2 teaspoons baking powder, 5 eggs, omit one white. Grated rind of one orange, ½ cup of orange juice.

Orange Filling.

White of one egg beaten stiff, add powdered sugar until the juice of one large orange and ½ lemon has been used. It will require 1½ or 2 cups of 3x sugar.

Mrs. Wm. H. Miller.

A Good Cake.

Cream together ½ cup of butter, 1 cup of brown sugar and the yolks of 2 eggs, add ½ cup grated chocolate melted in 2 tablespoons of hot water and beat well, add 2-3 cup sweet milk in which 1 level teaspoon of soda has been dissolved; 2 cups flour, 1 heaping teaspoon baking powder, 1 teaspoon vanilla and the well beaten whites of 2 eggs stirred in last.

Mrs. A. Ferguson.

Molasses Cake.

1 cup Orleans molasses, 1 cup lard, 1 cup sugar, 2 eggs, 1 cup sour milk, 1 teaspoon each, ginger, cinnamon, soda and baking powder, 1 cup currants, 3½ cups flour. Bake 1 hour in a moderate oven.

Mrs. W. H. Youngs.

Loaf or Layer Cake.

2 eggs well beaten, 1 cup sugar, butter size of an egg, 1 cup sweet milk, 2 teaspoons baking powder, flour to make medium batter. Flavor to taste.

Mrs. Mary E. Moyer.

Doughnuts.

1 cup of granulated sugar, 2 tablespoons of sour cream, 2 eggs, 1 cup of buttermilk, 1 teaspoon of soda, ½ teaspoon of salt. Mix very soft and fry in hot lard.

Mrs. S. F. Skinner.

Doughnuts.

1 egg, 1 cup sugar, 1 tablespoon sour cream, 1 cup buttermilk, 1 teaspoon soda, 1 teaspoon baking powder, salt, flour enough to make a soft dough, one teaspoon lemon.

Mrs. Don E. Hurlbut.

Doughnuts.

½ pint of new milk, 1 cup sugar, 1 good sized egg, a pinch of salt, one teaspoon of soda, 2 teaspoons of cream of tartar, flavor to taste, flour enough to mix well and not stick to board. After cutting I let them lay about ½ hour before frying.

Mrs. Delbert White.

Cream Doughnuts.

Beat 3 eggs till light, add 1½ cupfuls of sugar, beat again, sift 1 level teaspoonful of soda into a cupful of sour cream, add to the sugar and eggs,

then add 1 small teaspoonful of cinnamon and half a grated nutmeg. Mix with sufficient flour to make a soft dough. Roll out $\frac{1}{2}$ inch thick, cut and fry in hot lard. Mary East.

Doughnuts.

1 heaping cup sugar, $\frac{1}{2}$ cup lard (scant), 2 eggs, 2 cups buttermilk, 1 teaspoon soda, nutmeg, 2 teaspoons baking powder, flour, ginger.

Mrs. Wm. Stanard.

Potato Doughnuts.

1 cup mashed potatoes, 1 cup sugar, 1 cup milk, 2 eggs, 3 cups flour, 3 teaspoons baking powder, 1 tablespoon butter, $\frac{1}{4}$ teaspoon salt.

Mrs. Luella Clendenin.

Doughnuts.

$1\frac{1}{2}$ cups sugar, 2 cups sour milk, 2 eggs, 8 tablespoons melted lard, 2 teaspoons soda, a little salt, flour to make a soft dough; fry and roll in powdered sugar or granulated sugar with a little flour added. Mrs. Mary Eby.

Doughnuts.

1 cup sugar, 1 cup mashed potatoes, 2 eggs, a little nutmeg, salt, 1-3 cup of sweet cream, 1 cup of sweet milk, 3 teaspoons baking powder, flour enough to roll.

Mrs. G. W. Sisson.

Fried Cakes.

1 cup sour cream, 1 cup sour milk, 3 eggs, $1\frac{1}{2}$ cups sugar, 5 tablespoons of melted lard, $1\frac{1}{2}$ teaspoons soda, flour.

Mrs. Henry Shafer.

Fried Cakes.

$1\frac{1}{2}$ cups sugar, 1 tablespoon of butter, 2 eggs, 1 cup sour milk, 1 teaspoon soda, 2 teaspoons baking powder, a little salt, nutmeg.

Mrs. Irwin.

Crullers.

1 cup of sugar, 1-3 cup of sour cream and fill cup with sour milk, 3 eggs, $\frac{1}{2}$ teaspoon soda, nutmeg and salt, flour enough to form a medium dough. Roll and fry in lard as doughnuts.

Mrs. Sarah LeMunyon.



COOKIES.

Brown Cookies.

1 cup of sugar, 1 teaspoonful of salt, 1 scant cup of lard, 2 cups molasses (1 of sorghum and 1 of New Orleans) 1 cup of warm water, 1 heaping teaspoon of soda, 1 teaspoon of ginger and flour enough to roll.

Mrs. Leslie Whited.

Oatmeal Cookies.

2 cups of oatmeal, 1 cup of sugar, 1 cup of butter, 4 tablespoons of sour milk, 2 eggs, 1 teaspoonful of soda, any kind of spice that you like, and flour to make a good cookie dough.

Mrs. Frank Eberhard.

Eggless Ginger Cookies.

1 cup of sugar, 1 cup of molasses, 1 cup of shortening, 1 cup of hot water, 2 teaspoons of soda, 2 teaspoons of ginger. Mix rather stiff and let stand 2 hours before baking.

Mrs. John Welbron.

Molasses Cookies.

1 cup of sugar, 1 cup of molasses, 1 cup of lard, 1 cup of buttermilk, 1 level teaspoon of soda, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of ginger. Flour to make a soft dough.

G. L. F.

Drop Molasses Cookies.

1 cup of sugar, 1 cup of lard, 1 cup of molasses, 3 well beaten eggs, 1 teaspoon each of soda, salt, cinnamon and ginger, $\frac{1}{2}$ teaspoon of cloves, 1 cup of boiling water, $4\frac{1}{2}$ cups of flour. Drop by spoonfuls on butter pans.

G. L. F.

Fruit Drops.

2 cups of sugar, 1 cup of butter and lard, 3 eggs, 1 cup of sour milk, 1 teaspoon of soda, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of cloves and allspice, 1 cup of chopped nuts or raisins, 4 cups of flour.

Mrs. Mary E. Moyer.

Cookies.

$1\frac{1}{2}$ cups of sugar, 1 cup of butter and lard mixed, 3 well beaten eggs, 1 cup of sour milk, 1 teaspoon of soda, $\frac{1}{2}$ teaspoon each of ginger, cinnamon and allspice, 1 cup of chopped raisins, 1 cup of currants and nut meats, pinch of salt. Soda can be dissolved in a little cold water.

Mrs. A. Ferguson.

Cookies.

1 cup of C sugar, 1 cup of granulated sugar, 1 cup of butter and lard mixed, 2-3 cup of cold water, 2 small eggs, 2 teaspoons of cream of tartar, 1 teaspoon of soda sifted in part of the flour and nutmeg. Flour to roll. Sprinkle with sugar.

Mrs. M. J. Morton.

Macaroons.

$2\frac{1}{2}$ cups of oatmeal, $\frac{1}{2}$ cup of sugar, 2 well beaten eggs, 2 teaspoons of baking powder, 2 teaspoons of vanilla. Mix thoroughly and drop $\frac{1}{2}$ teaspoonfuls on well buttered tins. Bake in moderate oven until crisp and lightly browned. These are very much liked by children.

Mrs. Mary Eby.

Ginger Snaps.

1 cup of white sugar, 1 cup of N. O. molasses, 2-3 cup of butter and lard (scant), 1 egg, 1 heaping teaspoon of ginger, 1 teaspoon of soda dissolved with 3 tablespoons of boiling water, 2 tablespoons of vinegar, 4 cups of flour without sifting.

Della Trattles.

Drop Cookies.

1 cup of sugar, $\frac{1}{2}$ cup of butter creamed with the sugar, 2 eggs, $\frac{1}{2}$ cup of sour milk, $\frac{1}{2}$ teaspoon of baking powder and flour. Raisins may be added.

Mrs. Chas. Davis.

Fruit Cookies.

Beat to a cream $\frac{1}{2}$ cup of sugar and $\frac{1}{2}$ cup of shortening, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of soda, 1 egg, $3\frac{1}{2}$ cups of flour and a little nutmeg. Make the following filling first and allow to cool: $\frac{3}{4}$ cup of sugar, 1 heaping tablespoon of flour, 1 cup of chopped raisins, 1 cup of boiling water; cook

until thick and add vanilla. Roll dough thin, place in pan with heaping teaspoonful of filling on each piece and place another cookie on and bake. This makes two dozen.

Mrs. Mary Eby.

Good Cookies.

2 cups of light brown sugar, 1 cup of shortening, 2 eggs, 1 cup of sour milk, 1 teaspoon of soda, a little salt and 2 teaspoons of baking powder.

Mrs. Nancy Irwin.

Boston Cookies.

1½ cups of sugar, 1 scant cup of butter, 2-3 cup of sweet milk, 1 large cup of chopped raisins, 1 teaspoon of baking powder, ½ teaspoon each of cloves and cinnamon and 3 eggs well beaten.

Mrs. Nellie Hoover.

Sour Cream Cookies.

1½ cups of sugar, 1 cup of sour cream, 1 egg, pinch of salt, a little nutmeg, 2 teaspoons of baking powder and a scant half teaspoon of soda sifted in with the flour. Using just enough flour to roll nicely.

Mrs. Earl Rifenberg.

Sugar Cookies.

2 cups of sugar, 4 eggs, 2 scant teaspoons of soda dissolved in 4 tablespoons of sweet milk, flavor with vanilla. Flour enough to roll. Bake in quick oven.

Mrs. C. A. Bundy.

Oat Meal Drops.

1 cup of rolled oats, 1 cup of flour, ½ cup of butter and lard (mixed), 2 eggs, ½ cup of sour milk, ½ cup of sugar, 1 cup of raisins boiled ten minutes in a little water, 1 teaspoonful of soda, 1 teaspoon each of cloves and cinnamon, a little salt.

Mrs. Pearl Black.

Ginger Cookies.

1 pint of cooking syrup, 1 pint of lard, 2 pints of brown sugar, 1 pint of boiling hot water, 2 teaspoons of soda, 1 teaspoon of baking powder, 2 tablespoons of ginger, 1 tablespoon of cinnamon, 1 tablespoon of cloves.

Mrs. W. H. Bradshaw.

Cookies.

1 cup of butter, 1 cup of sugar, 2 eggs, 4 tablespoons of milk, 1 scant teaspoon of soda, pinch of salt, 5 cups of flour. Roll very thin.

Jennie Miller.

Cream Cookies.

2 eggs, 1 cup of sour cream, 1 cup of butter, 2 cups of sugar, 1 teaspoon of baking powder and 1 teaspoon of soda. Flavor with lemon. Flour enough to roll nicely.

Mrs. Nancy Bows.

Oatmeal Cookies.

2 cups of oat meal, 2¼ cups of flour, ½ cup of butter, ½ cup of lard, 3-8 cups of sweet milk, 1 cup of sugar, 1 cup of chopped raisins, ½ tablespoon of cinnamon, 1 teaspoon of soda, ½ teaspoon of salt, 3 eggs.

Mrs. R. L. Schell.

Hermits.

2 eggs, 1½ cups of sugar, 1 cup of raisins, ½ cup of butter, 1 teaspoon of cloves, 1 teaspoon of cinnamon, 1 cup of cream, 1 teaspoon of soda, 1 teaspoon of baking powder, 1 cup of hickory nut meats.

Mrs. E. K. Miller.

Sugar Cookies.

1½ cups of sugar, ½ cup of lard and ½ cup of butter, 1 egg, ½ cup of sweet milk, ½ teaspoon of soda, pinch of salt, 2 teaspoons of baking powder with flour. Enough flour to mix soft. Season with lemon or vanilla.

Mrs. Wm. Standerline.

Molasses Cookies.

2 eggs, 2 cups of molasses, 1 cup sugar, 1 cup lard, 1 cup sour milk, 3 teaspoons of soda. Spices to taste. Mix soft and bake in a quick oven.

Mary S. Moyer.

SALADS.

To make a perfect salad: A spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients and mix well together.—Spanish Proverb.

Cucumber Salad.

2 cold hard boiled eggs, 4 medium sized cold boiled potatoes cut in bits or dice, 1 small onion thinly sliced, a little minced celery. To the foregoing add an equal bulk of thinly sliced cucumbers and pour over the following dressing: 1 egg, $\frac{1}{2}$ teaspoon ground mustard, 2 teaspoons sugar, a small piece of butter, $\frac{1}{2}$ cup vinegar. Mix well together and boil, then add $\frac{1}{2}$ cup of sweet cream.

Mrs. Don E. Hurlbut.

Cucumber Salad.

3 medium sized cucumbers, $\frac{1}{4}$ cup celery or 1 teaspoon celery seed, $\frac{1}{2}$ cup sliced onions, 1 pint chopped cold potatoes, pepper. Salt the cucumbers and let them drain. Cook together 1 teaspoon mustard, 4 teaspoons sugar, 1 teaspoon flour, $1\frac{1}{2}$ cups of vinegar and pour over the salad. Before serving add 1 cup of sweet cream.

Mrs. Lewis Scott.

Fruit Salad.

For 4 persons, take 1 cup of orange cut in small pieces, $\frac{1}{2}$ cup bananas, $\frac{1}{2}$ cup chopped nut meats. Dressing: White of 1 egg, juice of 1 orange, one tablespoon of lemon juice, 2 tablespoons sugar, cook together. When nearly boiling moisten 1 tablespoon corn starch with water and stir in. Cook until thick. When cold mix with fruit.

Mrs. Rome R. Bronson.

Cabbage Salad.

1 small head of cabbage chopped fine, 1 teaspoon salt, 4 tablespoons sugar, mix well together, add 3 tablespoons vinegar, mix again, then add 1 pint of thick sour cream.

Mrs. G. W. Disbrow.

Cabbage Salad.

$\frac{3}{4}$ cup sugar, 1 egg, 1 teaspoon ground mustard, 1 teaspoon melted butter, $\frac{1}{2}$ cup vinegar. Cook and let come to a boil. When cold pour over small head of cabbage, chopped fine.

Mrs. E. K. Miller.

Fruit Salad.

4 large apples, 4 large bananas, $\frac{1}{2}$ pound figs or dates. Cut all in small pieces. Prepare jello according to directions on package and pour over fruit and allow to stand until jello sets. This sauce may be used in place of jello if preferred: 1 tablespoon vinegar, 1 tablespoon flour, 1 tablespoon butter, 1 cup sugar, 1 cup boiling water. Boil sugar, water, vinegar and flour together until it thickens. Then remove from fire and stir in butter until all is melted. Allow to cool before pouring over fruit.

Mrs. M. H. Ridgley.

Salad Dressing for Either Cabbage or Lettuce.

1 egg, 2 tablespoons of sugar, $1\frac{1}{2}$ teaspoonfuls of mustard, $\frac{1}{2}$ cup of water and vinegar. Let it boil for 5 minutes then add salt and pepper.

Mrs. Wm. Standerline.

Cabbage Salad.

1 small head of cabbage cut fine, $\frac{1}{2}$ cup of hickory nut meats chopped, salt, pepper and celery salt to taste. Dressing: 1 egg, 1 teaspoonful of mustard, 4 teaspoonfuls flour, 4 tablespoons of sugar, 1 cup of vinegar. Boil until thick. When cool thin with sweet cream and mix with cabbage.

Minnie H. Moyer.

Cabbage Salad Dressing.

5 teaspoons flour, 6 tablespoons sugar, 1 teaspoon ground mustard, 1 egg, 1 small teacup vinegar. Boil until it thickens, add butter size of a walnut. Thin with cream or sweet milk.

Mrs. Millie Wright.

Potato Salad.

1 egg, 4 teaspoons flour, 5 tablespoons sugar, 1 teaspoon mustard, $1\frac{1}{4}$ cups vinegar not too strong. Boil until thick and add a small lump of butter and thin with sweet cream.

Mrs. Chas. Everhart.

Mustard Dressing.

3 tablespoons mustard, 1 tablespoon sugar, 2 pinches salt, yolks of 2 eggs and $\frac{1}{2}$ cup vinegar. Mrs. Della Trattles.

Mayonnaise Salad Dressing.

2 eggs, $\frac{1}{2}$ pint vinegar, 1 tablespoon flour, 1 teaspoon sugar, 2 tablespoons mustard, 1 tablespoon salt. Cook, then thin with sweet cream.

Mrs. Luella Hartman.

Salad Dressing.

1 cup sugar, 1 cup vinegar, 1 cup sour cream, salt, 6 eggs, 1 teaspoon mustard. Cook in double boiler until thick. Makes one quart and will keep if sealed. Mrs. Ida Rumsey.



PICKLES, CATSUP, ETC.

"Peter Piper picked a peck of pickled peppers."

Sweet Pickles.

For peaches, pears or sweet apples: To 6 pounds fruit use 3 pounds sugar, about 5 dozen cloves, 1 pint vinegar. Drop fruit in boiling syrup and cook until tender.
Sadie Rumsey.

Spiced Currants.

9 pounds currants, 4½ pounds sugar, 4½ pounds raisins, 2 teacups vinegar, 3 tablespoons cinnamon, 3 tablespoons allspice, 1½ tablespoons cloves. If vinegar is very sour, weaken it or use more sugar. They are fine.
Della Trattles.

Spiced Grapes.

5 pounds grapes, 3 pounds sugar, 2 teaspoons cinnamon, 2 teaspoons allspice, ½ teaspoon cloves. Pulp grapes and boil skins until tender. Cook pulps and strain through a sieve. Add to the skins. Then add sugar, vinegar and spices to taste. Boil thoroughly.
Sadie Rumsey.

Boston Pickled Cucumbers.

Wash thoroughly and pack in a jar. Put one teacup of salt over pickles. Pour boiling water over them and let stand 24 hours. Drain. Put 2 quarts good vinegar, 1½ teacups light brown sugar in a granite kettle to boil. Let boil 5 minutes after putting pickles in. Place in glass cans and seal. This is for one gallon.
M. H. Ridgley.

Cucumber Pickles.

In a jar which will hold 3 gallons, mix 1 gallon of vinegar, 1 cup of salt, 2 cups of sugar, 1 cup of grated horse radish, 1 tablespoon alum, 1 tablespoon mixed spices. Wash the cucumbers and place them in the pickle. When the jar is full put on a mat of grape or horse radish leaves, and a weight to keep them under the vinegar. These will keep any length of time.
Mrs. A. D. L.

Cucumber Pickles.

80 gr. salicylic acid, 1 oz. alcohol, 40 oz. salt to 1 gallon vinegar.

Della Trattles.

Favorite Pickles.

1 quart cabbage chopped fine, 1 quart boiled beets, 2 cups sugar, 1 teaspoon salt, a little pepper, 1 teacup grated horse radish. Mix and cover with cold vinegar to keep from air.
E. J. W.

French Tomato Pickle.

1 peck green tomatoes, 6 onions sliced, sprinkle teacup of salt on and let it stand over night, then drain well and scald in weak vinegar 10 or 15 minutes, drain again and scald with two quarts of strong vinegar. 1 pound sugar, 2 tablespoons turmeric, 2 of cinnamon, 2 teaspoons cloves, 2 teaspoons allspice, 2 teaspoons mustard, simmer all together slowly a few minutes.

Mrs. J. B. Harmon.

Pickled Cabbage.

1 gallon vinegar, 2 quarts sugar, 6 small red peppers, 4 small heads cabbage, shaved fine, 1 teacup white mustard seed. Heat together and pour over cabbage. Soak cabbage 24 hours in 1 gallon water, one cup salt.

Mrs. Pearl Black.

Chili Sauce.

12 ripe tomatoes, 2 peppers, chopped with 3 onions, 4 tablespoons sugar, 1 tablespoon cinnamon, 2 teaspoons salt, 1 teaspoon cloves, 1 teaspoon allspice, 3 cups vinegar. Cook until thick and bottle. Mrs. C. A. Barnum.

Grape Catsup.

½ bushel grapes, wash, cook and put through colander; 1 cup sugar, 1 cup vinegar, 2 tablespoons cinnamon, 3 tablespoons salt. Boil ten minutes, bottle and seal.

Mrs. H. Ridgley.

Grape Catsup.

5 pounds grapes pickled from the stem, 3 pounds sugar, 1 pint of vinegar, 1 tablespoon cinnamon, cloves and pepper each, 1 teaspoon salt.

Cook grapes and strain through colander. Add other ingredients. Return to the stove and boil until thick.

Mrs. Delbert White.

Green Tomato Sauce.

7 tin cups tomatoes, 2 tin cups sugar, 1 tin cup vinegar. Spice to taste. Do not put spice in until nearly done. Chop tomatoes fine.

Mrs. Catherman.

Barbara Sauce.

4 quarts sliced cabbage, 2 quarts green tomatoes, $\frac{1}{2}$ dozen onions, 2 green peppers, 1 pound brown sugar, 2 quarts vinegar, $\frac{1}{2}$ ounce turmeric powder, $\frac{1}{2}$ ounce whole cloves, 3 ounces mustard seed, 2 tablespoons salt.

Boil one-half hour.

Mrs. Gardner.

Chili Sauce.

18 large tomatoes, 1 onion, 3 red peppers chopped fine, 2 tablespoons salt, 4 tablespoons sugar, 2 teaspoons ginger, 2 teaspoons allspice, 2 teaspoons cinnamon, 2 teaspoons nutmeg, 4 cups vinegar. Boil one hour.

Mrs. Frank Eberhard.

Tomato Catsup.

1 gallon strained tomatoes, 6 tablespoons black pepper or one of cayenne pepper, 1 tablespoon cloves, 2 tablespoons cinnamon, 2 tablespoons allspice, $\frac{1}{2}$ pint vinegar. Boil down one-half.

Mrs. Maud Schell.

Tomato Catsup.

1 gallon tomatoes, 1 quart vinegar, 4 tablespoons ———, 2 tablespoons black pepper, 1 teaspoon cayenne pepper, 4 tablespoons cinnamon, 1 teaspoon cloves, 1 cup sugar. Boil until thick.

Sadie Rumsey.

Cucumber Relish.

Dice 1 dozen large cucumbers, 4 big onions, sprinkle with salt, let stand a while then drain. Add one tablespoonful celery seed, 1 teaspoonful white mustard seed. For liquid: 1 tablespoon ground mustard, 1 tablespoon flour, 1 tablespoon tumeric powder, 1 pint vinegar, 1 cup sugar. Stir the liquid until smooth, then put cucumbers, onions, etc., in and cook 20 minutes.

Mrs. Foster.

Apple Relish.

Mix together 12 apples peeled, cored and ground, 2 green peppers, 1 onion chopped fine, 1 pound raisins, 1 pint vinegar, 1 cup sugar, juice of 1 lemon, $\frac{1}{2}$ teaspoon ground ginger, $\frac{1}{2}$ teaspoon salt. Cook two hours.

Mrs. L. L. Beeman.

Stuffed Tomatoes.

Select large firm tomatoes. Scoop out a cavity in each. Fill with a mixture of chopped cold ham, bread crumbs, a tablespoonful of butter and an onion finely minced. Bake 30 minutes.

Mrs. A. D. L.

Corn Salad.

12 ears green corn, 1 head cabbage, 1 onion, 3 tablespoons salt, 1 cup sugar, $\frac{1}{4}$ spoonful cayenne pepper, 1 quart vinegar. Cut corn from cob. Chop cabbage fine, add remaining ingredients. Cook 30 minutes. Serve with meat as relish.

Della Trattles.

Corn Salad.

18 ears sweet corn, 1 head cabbage, 3 green mangoes, 4 onions chopped fine, $\frac{1}{4}$ pound light brown sugar, $\frac{1}{4}$ cup salt, $\frac{1}{4}$ cup white mustard seed. Vinegar enough to cover. Cook 20 minutes and can.

Mrs. Don E. Hurlbut.

Dill Pickles.

Put a layer of grape leaves in the bottom of the crock, then a layer of cucumbers four inches deep, 4 small onions, a handful of mixed spices, 4 pieces of horseradish about 3 inches long, $\frac{1}{2}$ teacup of green grapes mashed, cover with dill. Repeat until cucumbers are all in. Make a brine of $\frac{1}{2}$ teacup of salt, 1 quart of best cider vinegar, 3 quarts of boiling water. Stir up good and pour it over the pickles. Put a weight on, and cover tightly. If this amount of brine does not cover the pickles, make more and add, being sure the water is hot and cover tightly.

Mrs. C. C. Foster.

Mixed Pickles.

1 quart cucumbers, 1 quart small onions, 1 quart green tomatoes, 1 caul-

flower. Put in brine over night. Scald in salt water until onions are clear.

Dressing: 6 tablespoons mustard, 1 tablespoon turmeric, $1\frac{1}{2}$ cups sugar, 1 cup flour, celery seed. Mix all dry, add 2 quarts vinegar. Cook 1 hour, stirring. This makes 1 gallon. Ida Rumsey

Mixed Pickles.

5 pints cucumbers, 3 pints small onions, 3 quarts green tomatoes, 1 bunch celery, 1 cauliflower, 3 green peppers, 5 tablespoons mustard, 2 tablespoons turmeric, 2 cups brown sugar, 3 quarts vinegar, 1 teacup flour. Put vegetables in brine over night, in the morning scald in same brine, drain and then add vinegar, sugar, mustard, etc., and cook 1 hour.

Mrs. Maud Schell.

Mixed Pickles.

2 quarts small cucumbers, 2 quarts sliced cucumbers, 2 quarts small onions, 2 quarts sliced onions, 2 quarts small tomatoes, 2 quarts sliced tomatoes, 2 medium heads cauliflower, 4 green peppers chopped fine or use cayenne. Make a brine of salt and water, pour over mixtures, let stand 24 hours. Heat just enough to scald, drain. Mix 2 tablespoons flour, $\frac{1}{4}$ pound mustard flour with enough cold vinegar to make a smooth paste. Add 4 pounds brown sugar, 4 quarts vinegar. Boil all until thick and vegetables are tender.

Mrs. Carrie Miller.

Mixed Pickles.

2 quarts chopped cabbage, 2 quarts chopped green tomatoes, 1 quart chopped onions, 1 quart large cucumbers, 1 quart small cucumbers, 1 small head cauliflower, 1 small bunch celery. Put all in crock with 1 small cup salt, let stand over night, drain and put in enough vinegar to cover. Let cook 20 minutes and drain again. Heat 2 quarts of vinegar to boiling point then add 2 teacups sugar, 2 tablespoons mustard, 2 teaspoons turmeric, 2 heaping tablespoons flour mixed with a little cold vinegar, 1 teaspoon celery seed. Add vegetables, boil and can.

Mrs. Flora Simmons.

To Can Sweet Corn.

9 cups of corn, 1 cup of sugar, 1 cup of water, $\frac{1}{2}$ cup of salt. Boil 10 minutes then can.

Mrs. Jennie Miller.

To Can Corn.

To 14 cups of corn cut from cob, add two-thirds cup of salt, 1 cup of sugar, and 1 cup of water. Put in a stew-kettle and let come to a boil then cover and set away until the next morning, then boil again and set away again until the third morning, then boil and can the same as any fruit. I have used this recipe many times and it has never failed. Mrs. A. D. C.

Canned Pumpkin.

Cut pumpkin in squares as for cooking. Put in water enough to cook it, sprinkling over it a little salt. Let boil until tender then fill fruit cans and put in enough of the water in which it was cooked to cover the pumpkin in cans. Put on cover and seal. Be sure the can is air tight.

Mrs. A. D. C.

To Can Green Corn.

Cut the corn from the cob and pack in cans placing a cob in center of each can. Using old rubbers screw the tops on loosely, then place cans in boiler, with strips of wood in bottom to keep the cans from setting flat on the bottom. Fill the boiler with cold water to about two-thirds of the height of cans, and boil for 3 hours. Heat good rubbers in hot water, then remove the old rubbers by breaking; and, not removing the tops, slip the new rubbers over the tops and under, then seal tightly.

Mrs. A. P. Beeman.

To Can Strawberries.

Wash and put in porcelain lined cooking vessel just enough berries for 1 quart when canned. It will take nearly 2 quarts of the fresh fruit. Use 1 large teacup of sugar and no water except what the fruit retains from washing. Let heat until they come to a boil then skim and can. I usually roll the can on the can to keep the berries from rising to the top.

Mrs. E. J. White.

Quince Honey.

To 6 quinces take 4 pounds of sugar, 1 quart of water. Let sugar and water boil until they make a syrup; grate the quince and add to syrup; let boil until thick as jelly.

Mrs. Ruby Hebron.

Quince Honey.

Take large quinces, peel and grate; then add for every quince 2 tumblers of granulated sugar and 1 tumbler of water. Boil slowly until thick like jelly.

Mrs. S. F. Skinner.

Orange Meats.

Take 3 pounds of currants, 1 pound of raisins, 2 oranges and 3 pounds of sugar. Chop the fruit using all of the orange and cook slowly until thick enough for pan.

Mrs. S. F. Skinner.



CANDIES.

"Sweets to the sweet."—Shakespeare.

Lemon Taffy.

2 cups of white sugar, 1 cup of boiling water, $\frac{1}{4}$ cup of vinegar, $\frac{1}{2}$ cup of butter, lemon extract.

Mrs. Geo. Tolbert.

Taffy.

1 cup of sugar, 1 cup of molasses, a lump of butter size of a walnut; do not stir while cooking. When it hardens in water stir in half a teaspoonful of soda, then beat until foamy. Pour on buttered plates and pull when cool.

Mrs. W. H. Young.

Fudge.

2 cups of sugar, 1 cup of milk, 2 squares of chocolate. Cook this until it threads, then put in a lump of butter the size of a small walnut. Have ready 1 cup of any kind of nut meats, stir them in and pour onto buttered

Mrs. L. L. Beeman.

Nut Fudge.

2 cups light brown sugar, $\frac{1}{2}$ cup milk, butter the size of a walnut, 1 teaspoonful of vanilla, $\frac{1}{2}$ cup of nut meats. Boil until you can roll up in a soft ball after dropping in cold water. Pour on a tin and cut in squares when cold.

Miss Ida Norton.

"Sea Foam Candy."

3 cups of light brown sugar, $\frac{1}{2}$ cup of water, 1 tablespoonful of vinegar. Boil without stirring until it forms a soft ball in cold water. Remove syrup from fire and when it stops bubbling pour slowly into the stiffly beaten whites of 2 eggs, stirring constantly. Beat until the mixture will hold its shape, then add 1 teaspoonful of vanilla and a cup of chopped nuts. Drop in small rough piles on buttered dish.

Mrs. Earl Rifenberg.

Butter Scotch.

3 tablespoonsful of molasses, 2 tablespoonsful of sugar, 3 of water and 1 of butter; cook in pan until it hardens on cooling; add pinch of soda before taking up.

Agnes R. Kimery.

Butter Scotch.

2 cups of sugar, 2 tablespoons of water, butter the size of an egg; boil until it hardens, without stirring; pour on buttered plates.

Agnes R. Kimery.

Candy.

Cook 2 cups of white sugar, $\frac{1}{2}$ cup of white corn syrup, $\frac{1}{2}$ cup of water until a little dropped in cold water will form a soft ball; then add the white of 1 egg beaten stiff, and 1 cup of chopped nuts; pour on buttered tins.

Mrs. D. Trattles.

Peanut Brittle.

Shell 1 quart of peanuts and chop fine; melt 1 pint of sugar in a saucepan, stirring constantly, turn in the nuts and pour into a buttered plate.

Leto Kimery.

Panoche.

3 cups of C sugar, $1\frac{1}{2}$ cups of cream, piece of butter size of a walnut. Cook until it will form a soft ball when tried in cold water. Immediately after taking from the fire add $\frac{1}{2}$ teaspoonful of vanilla. Beat until quite stiff then pour in buttered pan to cool. When cool mark off in squares. Nuts may be added if desired.

Doris Arney.



THIS AND THAT.

Ice Cream.

2 quarts of milk, 3 eggs well beaten, 1 quart of cream, 4 cups of sugar, 1 tablespoon of flour, flavoring. Bring milk to the boiling point, add sugar and flour (previously blended). Add a little milk to the eggs and pour in gradually. Remove from fire, add flavoring and cream, then cool and freeze.

Mrs. Geo. Tolbert.

Ice Cream.

3 quarts of cream, 1 tablespoonful of gelatine dissolved in a little hot water, 4 cups of sugar, 3 well beaten eggs, vanilla to taste. Freeze.

Minnie H. Moyer.

Sherbet.

2 quarts of water, 4 cups of sugar, juice of 2 lemons and 1 quart of any crushed fruit. Take 1 quart of the water and the sugar, put in a pan and heat until sugar melts then remove from fire and add the remainder of the water, juice of lemons, and crushed fruit, put in freezer and when partly frozen add the stiffly beaten whites of 4 eggs and freeze.

Mrs. C. C. Foster.

Five Three Ice.

Juice of 3 oranges, juice of 3 lemons, three bananas squeezed through fruit press, 3 cups of sugar, 3 pints of water. Freeze as you would ice cream.

Mrs. H. A. Kimery.

Strawberry Short Cake.

1 egg, 2 tablespoons melted butter, 1 tablespoon sugar, 2 teaspoons baking powder and 1 pint of flour, milk or water to make a soft dough. Bake in 2 layers and fill with crushed and sweetened strawberries, with lots of the berries on the top.

Mrs. Cora Hafelt.

Short Cake.

2 tablespoons of sugar, 2 tablespoons of butter, 1 egg, 2 teaspoons baking powder, 1 pint of flour, with sweet milk or water to make a stiff batter.

Ellen Clary, Vandalia, Mich.

Peach Shortcake.

Sift 4 level teaspoons of baking powder with 2 cups of flour. Cream $\frac{1}{2}$ cup of butter with a rounding tablespoonful of sugar, add 1 egg well beaten, then $\frac{1}{2}$ cup of milk, then the flour and baking powder. Bake in layers and fill with well sweetened peaches. Any other fruit may be substituted.

Mrs. Wm. Stannard.

A Gool Salve.

For cuts, bruises, etc., 1 ounce of beeswax, 1 ounce of camphor gum, 1 ounce of mutton tallow; dissolve, but do not boil.

Mrs. W. H. Bradshaw.



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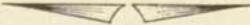
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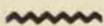
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Implement Store

Everything You Want for the Farm

A specialty of **Cutters, Sleighs, Buggies, Robes and Blankets.** We handle Adrian Wire Fence, Perkins Windmills and Engines, Devoes Ready Mixed Paint, Kalamazoo Silos.

Homer Furnaces

We buy Corn, Hay, Potatoes and Apples. Give us a trial. We treat you right.

Yours for business,

EBY & TOLBERT

