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SOUPS

CORN BISQUE

Drain liquor from a can of corn. Chop corn very fine, turn into a saucepan containing 1 quart of salted water and simmer gently for 1 hour. Then rub through a colander. Place again over the fire and add 1 teaspoon sugar, 2 tablespoons butter, rubbed into 2 tablespoons of flour. Stir until it becomes smooth and then pour slowly upon a pint of hot milk. Season to taste with salt and pepper and then pour upon 2 well beaten eggs and serve at once. Mrs. C. S. Goddard, Ill.

POTATO SOUP.

Take a very small potato and a small onion and slice in small pieces. Put in a dish with small amount of water and boil until very tender. In a double boiler put 2 large tablespoons of butter and when melted add 1 level tablespoon flour and 1 pint milk, a little paprika and a little parsley. Season with salt and pepper. Then add the potato, onion, and water. Cook 20 minutes or until well flavored. Do not strain.

E. Buelow.

TOMATO BISQUE

Heat 3 pints of milk to the boiling point. Cook 1 quart of tomatoes, 1 onion and a sprig of parsley until the onion is thoroughly cooked, then add ¾ teaspoon soda, stir well and boil, press through a colander. Then add the milk to which 1 tablespoon of flour and 1 tablespoon of butter melted and rubbed together have been added, let boil a few minutes and serve immediately F. B. P.

CELERY SOUP

2 stalks celery, 1 quart boiling water, 1 cup rich milk, 1 tablespoon butter, one tablespoon flour. Cut celery into small pieces and boil until

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tender. Mix flour in a little milk and add gradually to the milk. Add this to the soup and then add butter and season to taste with salt, pepper and a little sugar. Mrs. C. Buelow.

TOMATO SOUP

Cook 1 quart of tomatoes and strain. Add ¼ teaspoon soda to tomato. Season with salt, pepper and celery salt and some butter. Scald 1 quart milk and add to mixture. A few rolled crackers may be added for thickening if desired. Mrs. A. D. Brown, Tower.

CREAM OF CELERY SOUP.

4 small heads celery, 1 pint water, 1 tablespoon butter, 1 teaspoon salt 1 small onion, 1 quart milk, 3 tablespoons flour, 1 bay leaf, pepper. Cut up celery and cook in water until tender, keeping it below the boiling point. Heat milk with bay leaf. Brown the flour in frying pan, add butter, stir until well blended. Add the onion sliced. Now mix with milk carefully. Rub celery through sieve into this cream sauce. Add pepper and salt and serve at once. Mrs. M. Reading, Detroit.

FISH

Fish to scale readily should be dipped in boiling water for a second only.

Heat salt that you rub on fish and it will penetrate to the bone.

Allow 10 minutes for the first pound of fish, and 5 minutes for each additional pound. Thus for 5 pounds allow 30 minutes. By pulling out a fin you can tell when fish is done. If it comes out easily and is opaque white, the fish is done.

Do not leave fried fish in the spider in which it has been cooked, as it will destroy the flavor and absorb the fat.

Salt mackerel should be soaked in plenty of water for 10 to 12 hours before using. Put the flesh side of fish down, and, if possible, raised from the bottom of the vessel, so that the water can circulate freely.

BROILED MACKEREL

Freshen the fish. Drain and wipe dry, being careful not to break it. Lay it between the bars of a double broiler, well greased with salt pork. Broil over a clear fire until a light brown. Place on a platter and pour over Tartare sauce.

Sauce.—1 tablespoon vinegar, 1 teaspoon lemon juice, 1 salt spoon salt, 1 tablespoon Worcestershire sauce and 1-3 cup butter. Mix in the order given, place in a dish in hot water and stir until well blended.

C. E. Spens.

FISH HASH

Use 1 cup of picked codfish to 2 cups of potatoes. Freshen fish and then slowly boil fish and potatoes together until potatoes are soft. Drain and mash. Add 1 tablespoon butter, 1 salt spoon pepper, and ½ cup or more of hot milk. Mold neatly on platter, make a depression in center and fill with hot cream sauce sprinkled with parsley. They may be browned in spider with a little butter or baked in the oven.

C. S. Goddard, Ill.

SALMON LOAF

1 can salmon. Pick out bones and break up quite fine. Leave on the liquor. Add 3 eggs beaten light, 4 tablespoons melted butter, ¾ cup bread or cracker crumbs. A little red pepper and salt. Steam 1 hour in a buttered mold. Serve hot with dressing.

Dressing.—1 cup milk (large cup), 1 tablespoon butter, 1 tablespoon Kingsford's cornstarch, yolk of 1 egg, little salt. Cook like any cream sauce.

R. Hilliard.

TO PLANK A FISH

When fish has been thoroughly cleaned, wipe dry and rub heated salt into the flesh. Put a few cracker crumbs on the plank and spread out the fish, skin side down. Have ready some small pieces of bacon and salt pork. Lay these upon the fish, also small pieces of butter. Sprinkle with cracker crumbs and bake. Garnish plank with parsley and sliced lemon or with mashed potatoes fashioned with a forcing-bag and tube. Some prefer ham in place of salt pork.

SALMON CROQUETTES AND SAUCE

2 cans salmon, ½ pint milk, 1 pint cream, cracker flour. Mince salmon. Let cream and milk come to a boil. Cream ½ pound butter with 5 or 6 tablespoons flour. Add this to cream and milk and let cool. Then mix with salmon and cracker flour, pepper, salt and cayenne to taste. Mold and dip in egg and then in cracker flour. Fry in butter.

Sauce.—Without water boil some tomatoes steadily for 2 hours. Then stir in cream of flour enough to thicken. Mrs. J. K. Cohen.

SALMON CROQUETTES

Mince fine 1 lb. cold boiled or canned salmon. Work into it 1 tablespoon melted butter, powdered yolks of 2 hard boiled eggs, 1 tablespoon lemon juice, crumbs of half a slice of bread, ½ teaspoon anchovy sauce, a little pepper, salt and nutmeg. Make into little rolls, dip in beaten eggs, then in cracker crumbs, and fry in hot lard. Mrs. C. H. McKim.

FISH TURBOT

3 pounds white fish. Boil in salt water for 15 minutes. When cold pick up fine, leaving out all bones and skin. Then make a dressing of 3 pints milk, heated to boiling point, 3 tablespoons flour, 3 tablespoons butter; cream flour and butter. Pour milk over this and let thicken. A little more flour may be necessary. Grate in a little onion, a little red pepper, nutmeg and salt. Mrs. D. Lincoln.

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BAKED TROUT

After cleaning fish, wipe out inside and rub in a little salt. Make a dressing of raw potatoes, chopped fine, and season with salt, pepper, onion and poultry savory. Stuff the fish with this dressing, sew it up and dredge with flour. Pepper and salt the whole and put pieces of pork or butter over the top, and 1 cup of water. Bake slowly 1½ hours. Garnish the whole with chip potatoes or lemon. Mrs. D. Lincoln.

SALMON LOAF

4 eggs beaten light, 2-3 cup bread crumbs, 1 can salmon picked fine, 4 tablespoons melted butter, season well with pepper and salt, and steam 1 hour. Serve with tomato dressing.

DRESSING.—Take tomatoes, cook and put through sieve. Heat 1 cup milk. Add 2 teaspoons flour and some butter, pepper and salt. Add strained tomato. Pour over steamed loaf before serving. J. M. S.

PLAIN FRIED FISH

Cut up fish in small pieces. Roll in flour. Put in a pan of good hot grease. Salt and pepper. When putting in pieces always lay skin side down. Fry 25 minutes. Mrs. D. Lincoln.

FISH BAKED IN MILK

Take a medium sized white fish or trout. Cut it through center. Spread out in a dripping pan which has enough lard and butter in it to cover the bottom. Pepper and salt and lay pieces of butter on the top. Pour 2 cups of milk over the fish and let it cook one hour. Mrs. D. Lincoln.

BAKED FISH WITHOUT DRESSING

Cut up white fish or trout in pieces and lay in a deep dish. Pepper and salt it and then sprinkle flour on top. Lay pieces of salt pork over the top of this and 6 bay leaves. Then pour in water to come to the top of the fish. Bake 1½ hours. Mrs. D. Lincoln.

FRESH BOILED FISH

Cut fish in pieces as you would serve. Have ready a kettle half full of boiling water with 2 heaping tablespoons of salt in it. Then put in fish. Let boil 20 minutes. Lift out with a skimmer. Take off skin and serve with melted butter or milk gravy. Mrs. D. Lincoln.

COD FISH BALLS

1 cup cold cooked codfish, 1 cup mashed potatoes, 1 egg well beaten. Beat together lightly, shape roll in bread crumbs, then in beaten egg, and then in crumbs. Let stand ½ hour or longer and then fry brown in very hot fat.

SALMON BALLS

Mince 1 can salmon very fine. Take equal portion mashed potatoes, add a little butter and a well beaten egg. Season highly, roll into balls. Fry as doughnuts; serve very hot. Mrs. L. Showers.

MEATS

CROQUETTES.

Take a large tablespoon of butter and 1 of flour and mix thoroughly. Add milk and gravy from meat, if any, to make a thick sauce. Put meat through grinder and mix with sauce. Add 1 raw egg, a little parsley and a little onion. Pour into dish to cool. Then roll in egg and bread crumbs. Shape and set away to cool for 2 or 3 hours before frying in

deep fat. Any kind of meat may be used, but beef or veal are preferable. Cold boiled eggs may be added or a little cold boiled rice. Bread crumbs are preferable to crackers. To prepare the bread put in the oven until very dry, and then put through meat grinder. R. D. H.

CREAMED CHICKEN.

Cook about 4½ pounds chicken. When very tender let cool and cut up in small pieces. Take 4 tablespoons butter and 5 tablespoons flour, and mix well over the fire. Then add 1 qt. cream and stir well until smooth and creamy. Flavor with a very little onion and a little nutmeg. Season well with pepper (black or red). Put chicken in this gravy; also 1 can of mushrooms. Put in a baking dish and cover with fine bread crumbs and pieces of butter. Bake 20 minutes. Mrs. D. Lincoln.

PRESSED VEAL.

A knuckle of veal, 1 pound beef. Cook until tender and then chop but not too fine. Pour back into liquid and cook about 10 minutes. Season with salt, pepper and a dash of nutmeg. Pour into mould and let cool before slicing. Mrs. F. Cook.

BONELESS BIRDS.

Cut veal steak in about 2-inch squares and pound each piece until quite flat. Dust with salt and pepper and lay on each piece a strip of bacon and a little onion chopped fine. Roll it up and fasten with tooth picks. Dip each piece in a mixture of butter and drippings. Fry. When birds have become brown pour on enough water to nearly cover them. Let simmer gently for half an hour. Thicken gravy with a little flour if desired. Mrs. C. S. Goddard.

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VEAL PATTIES.

Take a leg of veal and boil until very tender. Pick from bones, and season with pepper and salt. Then pour liquor over it. Take a sprig of parsley, then a slice of hard boiled egg, and place in gem tins. Then fill with meat. Serve on a lettuce leaf. Mrs. A. D. Brown, Tower.

PRESSED CHICKEN OR VEAL.

Cook the meat until tender and add 1 teaspoon salt, onion chopped fine and a little celery seed. Remove the bones and skin, chop the meat and remove the fat from the water. Take ½ box of gelatine and soak for ½ hour or longer in ½ cup water. Bring all to the boiling point and add juice of 1 lemon, and more salt if necessary. In the bottom of mould place slices of cold boiled egg, pour the mixture in, press and let stand until thoroughly set and cold. J. Little.

CHIPPED BEEF.

Put in pan 2 tablespoons butter. Add the shredded beef and let fry until it curls. Put to one side of pan and stir in enough flour to make a thick paste. Add milk until of a creamy consistency. F. B. P.

TO CORN BEEF.

Take 2 tablespoons salt, 4 tablespoons sugar, a piece of saltpeter as large as a pea, dissolved in hot water. Pour this mixture over 4 pounds of beef, adding enough cold water to cover beef. Let stand 48 hours. Then cook meat and vegetables in this same liquor. Mrs. F. Olds.

CHICKEN EN CASSEROLE.

Take 4 pounds chicken, 1 onion, ¼ cup chopped ham, ¼ cup butter, 1 pint stewed tomatoes, 1 cup boiled rice, 1 teaspoon salt, 1 green sweet

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pepper, 1 teaspoon kitchen bouquet, 1 quart stock or water. When the fowl is wel done separate at the joints and brown it in the butter in a spider. Put in casserole. Then brown onion, ham chopped, and add to the casserole with hot water, tomatoes (hot), rice, salt, green pepper, freed from seeds and sliced. Cover dish and let simmer on range or in oven 1½ hours or longer. Add more salt if necessary. It can be cooked in a fireless cooker nicely. Mrs. M. Reading, Detroit.

VEAL BIRDS.

Veal steak cut in small pieces. Make a dressing of bread crumbs, 1 egg, sage, lemon juice, 2 slices fat salt pork, salt, pepper and onion. Lay some of this dressing on each piece of veal and hold together with toothpicks. Roll in flour and fry in deep fat for 20 minutes. Mrs. Schwartz, Flint.

SPANISH HASH.

1 cup of any kind of cold meat, 3 potatoes, 1 onion, all chopped fine; 1 cup tomatoes, 1 egg, pepper and salt. Mix thoroughly. Put in a dish and bake brown. Mrs. C. E. Cheney, Detroit.

BEEF LOAF.

2½ pounds chopped beef, 1¼ cups cracker crumbs, ¼ pound chopped pork, 1 cup sweet milk, 2 eggs, a little butter, 1 teaspoon pepper, 1 teaspoon salt. Bake 2 hours. Baste. Mrs. C. Buelow.

VEGETABLES AND ENTREES

GREEN PEAS.

Brown butter and flour. Then add cooked peas and chopped parsley.

APPETIZING BEANS.

Boil beans till done, but not break; then fry nice pieces pork, add sliced onions and water to make a nice gravy; pour this over beans. Bake ½ hour; lay chops over beans and warm. Mrs. L. Showers.

MACARONI AND CHEESE.

Take ½ pound macaroni and cook in water until tender. Drain and pour cold water over it so as to separate it, and drain again. Take 2 cups scalded milk and add ½ pound grated cheese, 1 large tablespoon butter, some salt and pepper. When cheese is melted pour over macaroni and bake ½ hour. E. R. Small.

CHEESE OMELET.

Beat together 3 eggs and 3 tablespoons water a very little. Add a little pepper and salt and turn into hot pan with plenty of butter, and bake Add ½ cup grated cheese, roll and turn out on dish to serve. E. R. Small.

POTATOES AND BUTTER BEANS.

Put beans in warm water and when 2-3 done add raw potatoes diced. Take some butter in saucepan! add some flour, and brown. When potatoes and beans are done add browned flour and butter and let come to a boil.

STUFFED TOMATOES.

Scoop out tomatoes. Take crackers or bread crumbs, little salt and pepper, little onion, and mix well with tomato pulp. Fill tomato skin, tie on top and bake. J. Little.

POTATO AU GRATIN.

1 cup sweet milk, 1½ tablespoons melted butter, 1½ tablespoons grated cheese, pinch of paprika or other pepper, 1 tablespoon flour. Cook until it boils and then pour over potatoes cut in squares. E. Buelow.

STUFFED PEPPERS.

Drop whole peppers in boiling water and boil ½ hour. Remove from water and cut in half and remove seeds and inner membrane. Fill with dressing made of meat of any kind, or an ordinary bread dressing. Place in a baking dish. Pour ½ cup of boiling water around them and bake 20 minutes. Mrs. C. E. Cheney, Detroit.

TOMATO MACARONI.

Break about 12 stick macaroni and cook 20 minutes in boiling water, salted. Drain and cover with following sauce: Fry 1 tablespoon chopped onion in 1 tablespoon butter. Then add 1 tablespoon flour and mix well. Add slowly 1½ cups tomato juice and pulp, and a little salt and pepper. Pour over macaroni and cover with bread crumbs. Bake until brown or about ½ hour. Mrs. F. Olds.

ITALIAN SPAGHETTI.

Take 1 pound of spaghetti and boil in salt water 30 to 40 minutes. Cut 2 pounds of beef into small pieces and stew. Then add 1 can tomatoes or 6 ripe ones, 1 onion, 1 teaspoon sugar, salt and pepper. Drain water off spaghetti and pour stew over it. Cover with grated cheese if desired, and bake. Mrs. C. E. Cheney, Detroit.

SCRAMBLED EGGS WITH TOMATOES.

Fry 1 small sliced onion in two tablespoons butter five minutes . Add 1 cup tomatoes, 1 tablespoon sugar, ½ teaspoon salt, little pepper. Cook 5 minutes. Add 4 eggs slightly beaten, and cook same as scrambled eggs. Mrs. L. Showers.

TOMATO AND MACARONI.

Cut slice from blossom end of large tomatoes. Remove pulp and fill each with macaroni which has been cooked until tender. Add seas-

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oning of pepper and salt. Sprinkle with grated cheese and cover with bread crumbs moistened with butter. Put in buttered bake tin and bake in moderate oven for ½ hour. Mrs. F. Olds.

CHEESE STRAWS.

½ cup butter, 1 cup flour, 1 cup grated cheese, salt and a little cayenne pepper. Mix same as for pies. Use cold water and keep mixture as cold as possible. Mrs. A. Rosenfield.

RICE RESSETTO.

1 cup rice boiled in 1 cup water. Drain in colander. Add butter, salt, pepper. Chop fine 1 pint tomatoes, 1 green pepper and 2 slices Spanish sweet pepper. Cook together until quite thick. Then add rice and bake about 20 minutes. J. M. S.

SALAD AND SALAD DRESSING

MARSHMALLOW FRUIT SALAD.

4 or 5 apples cut in small cubes, 1 pound Malaga grapes cut in two and seeds removed, 1 large cup walnut meats, 1½ cups celery cut fine, ½ pound marshmallows cut in 4 cubes. Beat 1 cup cream to a stiff froth and add enough salad dressing to be tasty. Add 2 tablespoons pulverized sugar. Do not put this salad together until you are ready to serve, as it becomes watery if allowed to stand. Pretty served with sweetened whipped cream on top. Ruth W. Kelley.

NUT AND CELERY SALAD.

Celery and ½ as many nuts cut fine and served with French dressing.

DRESSING—Take 3 tablespoons oil and stir through it ½ teaspoon salt, ¼ teaspoon pepper. At the last add 1 tablespoon vinegar, and beat until well blended. Mrs. Arthur Potter, New York.

SALMON SALAD.

1 can salmon steak, 5 good sized pickles cut fine, 5 hard boiled eggs cut fine, as much celery diced as you have salmon. Mix with ½ of following dressing, after ½ cup whipped cream has been added:

DRESSING—2 tablespoons flour, 2 tablespoons sugar, 1 tablespoon mustard, 1 teaspoon salt, 1 cup boiling water, ½ cup vinegar. Cook and then add 4 eggs, after beating well. Mrs. F. Olds.

APPLE SALAD.

Cut 8 nice tart apples in cubes. Take 1 cup whipped cream, seasoned with pinch of salt, a tablespoon sugar, vanilla to suit the taste. Mix the apples and cream together. Serve on lettuce leaf and garnish with cherries. Mrs. D. Lincoln.

BANANA SALAD.

Lay a medium sized banana on a lettuce leaf. Sprinkle salted peanuts or any other kind of nuts over the banana. Then cover it with a mixture of cream and salad dressing. Put maraschino cherries over the top. Mrs. D. Lincoln.

CHICKEN SALAD.

Boil young chicken until very tender. When cold take from the bones and chop fine. Add 1 cup finely chopped cabbage, 2 bunches celery and 4 hard boiled eggs.

DRESSING—1 tablespoon flour, 1 tablespoon butter, 1 egg, ½ cup vinegar, 3 teaspoons sugar, 1 teaspoon salt, 2 teaspoons mustard. Cook and when cold thin with cream and pour over salad. Grace Chapelle.

VEGEATBLE SALAD.

Cut green onions, celery, radishes, cucumbers, in small pieces and put upon crisp lettuce leaves. Cover with salad dressing. Mrs. Goddard.

CHEESE SALAD.

1 pound cheese grated, ½ dozen hard boiled eggs (chopped), 1 dozen small sweet pickles (chopped), 3 pimentoes. Mix all together. add salad dressing thinned with whipped cream. W. L. C.

PRUNE SALAD.

Wash and soak a pound of large prunes for 3 hours, then cook until tender, and after they are cool pit them and stuff with walnuts. Shred ½ pound lettuce. Make a nest of the lettuce and on this put 4 of the stuffed prunes. Cover with salad dressing and serve. This will serve 8 people. Mrs. R. Mills.

BEAN SALAD.

Cook red kidney beans until tender in slightly salt water. Drain thoroughly and add Bermuda onion chopped fine. Mix these together and serve on lettuce leaf with mayonaise. J. M. S.

FRUIT SALAD

3 oranges, 3 bananas, 1 pint can pineapple (juice drained off), 1 dozen dates, 4 dozen raisins, ½ pound nut meats, 1 small bottle cherries. Stir up in salad dish.

CREAM DRESSING.

1 cup cream, 1 tablespoon flour, 3 tablespoons vinegar, 2 tablespoons butter, 2 teaspoons sugar, 1 teaspoon salt, ¼ teaspoon pepper, ½ teaspoon

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dry mustard, yolks 2 eggs. Cook in double boiler stirring constantly, and add beaten whites of eggs just before taking from fire. If too thick, add a little cream. Mrs. R. Mills.

TOMATO JELLY.

½ box granulated gelatine, ½ cup cold water, ½ can tomatoes, 1 stalk celery, 2 bay leaves, 1 slice onion, 1 teaspoon salt, 1 tablespoon lemon juice, 1 tablespoon Tarragon vinegar, ½ teaspoon paprika, mayonnaise dressing. Add gelatine to tomatoes, etc., and strain. Add lemon juice, Tarragon vinegar and paprika. Turn into mold and stand aside to harden. Serve on lettuce leaves with mayonnaise. Mrs. Reading, Detroit.

DRESSING—Juice of 1 lemon, 1 cup sugar, all juice from pineapple. Let this come to a boil, then add one well beaten egg. Let cool and pour over fruit. Use whitegrapes on top. Mrs. Middie Robarge. ?

FRUIT SALAD DRESSING.

1 cup vinegar and water mixed, 1 cup granulated sugar, yolks of 3 eggs, lump of butter and a little salt, ½ teaspoon mustard and 2 teaspoons Kingsford's Corn Starch wet with a little water. Place on stove and stir constantly until thick. When cold add beaten white of one egg. Mrs. C. Buelow.

SALAD DRESSING TO SERVE 24 PEOPLE.

2 cups vinegar, 6 eggs, 3 teaspoons mustard, 6 tablespoons or more of butter, 8 tablespoons sugar (if for fruit salad use more sugar), 5 teaspoons flour, 1 tablespoon salt, 1 pint whipped cream. Mrs. L. D. Leavitt.

SALAD DRESSING.

½ cup vinegar, ½ cup garnulated sugar, 1 teaspoon mustard, 1 teaspoon salt, butter size of an egg, 4 eggs. Mix sugar, mustard and salt together, add butter and mix the beaten yolks of eggs, then add sugar, etc. Lastly, vinegar. Cook in double boiler until thick. When cool add the beaten whites of eggs. Add cream when you wish to use. Mrs. Downing.

CREAM SALAD DRESSING.

½ tablespoon salt, ½ of sugar, ½ of dry mustard, 1 egg slightly beaten, 2½ tablespoons melted butter, 3-4 cup sweet cream, ¼ cup vinegar. Mix the ingredients in order given, adding vinegar very slowly. Cook over boiling water, stirring constantly, until mixture thickens. Mrs. L. Cardy.

CREAM SALAD DRESSING.

1 tablespoon Coleman's dry mustard, 1 tablespoon salt, 1 tablespoon sugar, 2 eggs, 5 tablespoons meltedbutter, 1½ cups cream (sweet or sour), ½ cup vnegar. Mix in order named, adding vinegar very slowly, beating all the time. Cook in double boiler; stir while cooking. Strain in a wire strainer. Will keep in a cool place for a month. Mary G. Churchill.

BREAD

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SALT RISING BREAD.

Boil ½ cup sweet milk and scald 1 tablespoon of corn meal with this milk. This is done the day previous to baking and is kept warm over night. It will be light in the morning. Mix this with 1 quart of hot

water, then thicken with flour. Let this get light for the yeast. Put this in 2 quarts of water, thicken with flour and when light make into loaves, after adding about 1 tablespoon salt. Mrs. W. C. Reynolds.

GRAHAM BREAD.

2 quarts white flour, 1 quart graham flour, 5 cooking spoons sugar, 2 cooking spoons salt. Stir well. Then add 1 cake compressed yeast dissolved in ½ cup warm water. Add enough warm water to make as stiff a dough as you can stir with a spoon—do not use the hands. Let rise over night. Turn into well greased bread pans and let rise again. But not as much as white bread. Bake. Mrs. F. A. Goddard, Illinois.

BOSTON BROWN BREAD.

2½ cups graham flour, 1 cup corn meal, ½ cup wheat flour. Sift all together and add 2 cups New Orleans or Porto Rico molasses, 2 cups sweet milk and 1 cup sour milk, 1 dessert spoon soda, 1 teaspoon salt, 1 tablespoon melted lard. Steam 2 hours in 1 pound baking powder cans. Mrs. F. J. Cole.

EGG BREAD OR CORN PONE.

½ cup corn meal, 1 cup flour, 1 egg, 1 teaspoon soda, 1 cup sour milk, 1 tablespoon butter, 1 teaspoon salt, ½ cup sugar may be added if wished. Mix flour, butter, sugar and yolk of egg together. Add corn meal, salt and milk. The white of egg last. Mrs. F. H. Whitten.

OATMEAL BREAD.

Scald 1½ cups rolled oats with 2 cups boiling water. Let stand until luke warm and add 1 teaspoon salt, 1-3 cup molasses, about 1¼ square inches Fleishmann's Yeast dissolved in about 2 tablespoons water

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or a little more, and 1 quart white flour. Let stand over night to rise. In the morning stir it down and put in tins and let it rise again before baking. It can be handled entirely with a spoon and does not want to be kneaded. This makes one loaf. One cake of Yeast will make 2 or 3 loaves. Simply double or treble recipe. Clara Benjamin, Mass.

NUT BREAD.

1 egg beaten with ½ cup brown sugar, 2 cups sweet milk, pinch of salt, 4 teaspoons Royal Baking Powder, 1 cup ground walnut meats, 5 cups flour. Put in pan, let rise 20 minutes. Bake in slow oven 40 minutes. Mrs. Robinson, Toronto.

NUT BREAD.

1 egg, 1 cup granulated sugar, 1¼ cups sweet milk, 4 cups flour, 4 teaspoons Royal Baking Powder, salt, 1 cup chopped nuts. Let rise 1 hour. Bake in a slow oven 1 hour. Mrs. D. McCaul, Minn.

GRAHAM LOAF.

1½ cups sour milk, 1 teaspoon soda, 1 teaspoon salt, ½ cup molasses, scant ½ cup white sugar, 1 cup white flour, 2 cups graham flour. Mrs. T. King.

BOSTON BROWN BREAD.

1 cup corn meal, 1 cup rye meal, 1 cup graham flour, 1 cup molasses, 1 cup sour milk, 2 cups sweet milk, 1 teaspoon salt, 2 teaspoons soda. Steam three hours in covered cans. Mrs. A. D. Brown, Tower.

WAFFLES.

1 quart buttermilk, 2 well beaten eggs, 1 teaspoon soda, flour enough to make batter that will run. Beat well. Have waffle iron real hot. Mrs. H. M. Reeves.

COFFEE ROLLS.

1 quart flour, ½ pound butter, 1 cup sugar, 2 eggs, ½ cup lukewarm milk, 2 cups yeast. Make a hole in center of flour and mix all ingredients until it will drop off the hands, then let rise until light, roll out ½ inch thick and spread on currants, raisins, lemons and orange peel and almonds; then roll out and cut. Mrs. A. A. Schwartz, Flint.

BREAKFAST GEMS.

2 coffee cups milk, 2 eggs beaten well, 3 level tablespoons sugar, butter size of a walnut, flour to make a stiff batter, 4 heaping teaspoons Royal Baking Powder. Mrs. J. F. Hiser.

TEA BISCUIT—(OLIVE OIL.)

2 cups flour, 2 teaspoons Royal Baking Powder, 4½ teaspoons olive oil, 3-4 cup milk, pinch of salt. Mix as lightly as possible and cut with small biscuit cutter. Rule makes about 1 dozen. They are very light and flaky. Hattie White.

MUFFINS.

1 quart flour, 1 cup sugar, 2 eggs, 2 cups sweet milk, salt, 1 heaping tablespoon shortening, 2 heaping teaspoons Royal Baking Powder.
Mable Mitchell, Harrisville.

CINNAMON ROLLS WITHOUT YEAST.

1 pint flour, 2 teaspoons Royal Baking Powder, ½ teaspoon salt, 2 tablespoons granulated sugar. Sift 4 times, then rub in 2 tablespoons butter, and add 1 beaten egg and ½ cup milk, and mix to a smooth dough. Knead lightly; roll about ½ inch thick. Spread with 2 tablespoons soft butter, two of sugar and 1 of cinnamon, then roll like jelly cake, cut in ½ inch slices and brush tops with melted butter. Bake in a moderate oven. Ruth W. Kelley.

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COFFEE CAKE.

1 big coffee cup of bread sponge; put in a tablespoon melted butter, a heaping tablespoon sugar, ½ cup pecans, ½ cup raisins. Stir up with a spoon as thick as can be stirred. Let rise. Form in loaf, and put melted butter over it; then roll in a mixture of bread crumbs, cinnamon and sugar, and let bake about 3-4 hour. Mrs. D. Lincoln.

BUTTERMILK BISCUIT.

2½ cups buttermilk, butter or shortening size of an egg, 1 teaspoon Royal Baking Powder, 1 teaspoon soda, pinch of salt, flour enough to roll out. Bake in quick oven. Mrs. G. Wilson.

CORN MUFFINS.

1 cup corn meal, pour over it 2-3 cup boiling water, add 1 tablespoon butter and let it stand covered until cold. Then add 2-3 cup cold sweet milk, 1 egg yolk, beaten very light, scant teaspoon salt, ¼ cup flour, 2 teaspoons Royal Baking Powder sifted into the flour, and 2 large spoons sugar. Beat very light and last add the white of egg beaten stiff. Bake in gem tins about 20 minutes. Mrs. F. A. Goddard, Illinois.

COOKIES

"She stood at the table with sugar and spice,
And raisins and currants, and everything nice,
And cut little round things as fast as she could,
And baked them, and then they were cookies—and good."

JELLY COOKIES.

1 egg, 1 cup sugar, 4 tablespoons milk, 1 tablespoon vanilla, 1 teaspoon cream of tartar, ½ teaspoon soda, ¼ cup butter, flour to roll thin. Cut out 2 cookies very thin. Spread one side with jelly and cover with the other. Bake in rather a quick oven. Mrs. A. D. Brown, Tower.

MOTHER'S DELICIOUS COOKIES.

1 pound butter, 1 pound pulverized sugar, ¼ pound chopped almonds, 1 dozen eggs, yolks only, 2 teaspoons Royal Baking Powder, grated rind of 1 lemon, flour enough to roll. Spread white of egg on the top and sprinkle with almonds. Mrs. A. Rosenfield.

DROP HERMITS.

1 cup sugar, ½ cup molasses, ½ cup butter, 1 egg, ½ cup cold coffee, 1 teaspoon soda, 1 cup chopped raisins, all kinds of spice, 3½ cups flour. Drop from teaspoon in pans. Mrs. A. D. Brown, Tower.

LEMON BISCUIT.

9 cups flour, 2½ cups white sugar, 1 cup lard, 5 cents' worth of baker's ammonia, 5 cents' worth of oil of lemon, whites of 2 eggs, 1 pint sweet milk with ammonia dissolved in it. Roll and cut in squares or circles. Katina Little.

SOFT COOKIES

2 cups sugar, 1 cup melted butter, 2 eggs, 1 cup sour milk, ½ teaspoon soda, 4 cups sifted flour, 1 teaspoon Royal Baking Powder. Beat well, drop from a spoon the size of an egg, and six inches apart, in large dripping pan. Mrs. Edward Churchill.

SUGAR COOKIES

1 cup sugar, ½ cup butter. 3 eggs, 2 teaspoons Royal Baking Powder, flour enough to roll. Mrs. A. Potter, New York.

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HERMITS

2 cups brown sugar, 2½ cups flour, ¾ cup butter, 3 eggs, 3 tablespoons water, 1 cup chopped raisins or currants, 1 teaspoon each cloves, cinnamon, soda and salt. Drop on tins and bake. Mrs. L. C. Cardy.

COCOANUT MACAROONS

2 cups brown sugar, ½ cup butter and lard, ½ cup warm water, 1 teaspoon soda, 3 cups rolled oats, 1 cup cocoanut, 1 egg, 1 teaspoon vanilla. Add enough flour to make very stiff. Drop on greased pans about one inch apart, using ½ teaspoon of dough to a cake.
Mrs. L. C. Cardy.

WALNUT WAFERS

Beat 2 eggs very light, add ½ cup brown sugar, ½ cup flour, sift with ½ teaspoon Royal Baking Powder, a little salt, ½ cup walnut meats and enough flour to make a very stiff batter. Drop by spoonful on buttered tins, not too close, and bake in a quick oven. Mrs. L. Showers.

GERMAN COOKIES

3 yolks hard boiled eggs mixed with following: 4 yolks eggs (raw), ½ pound sugar, 1½ pounds flour, 1 pound butter (unsalted). Mix flour and butter into eggs, alternately kneading as you put them in. Roll dough into short lengths about the thickness of your finger and twist in round shapes. Dip cakes into beaten whites of eggs, then into granulated sugar. Put in buttered tin. Bake in moderate oven. These will keep months.
Mrs. Arthur Schwartz, Flint.

COCOANUT PUFFS

2 cups grated cocoanut, 1 cup powdered sugar, beaten whites of 2 eggs, 2 tablespoons flour or Kingsford's cornstarch. Drop on buttered paper. Bake quickly. Mrs. J. K. Cohen.

COMBINATION COOKEY RECIPE

Cookies—Mix together 1 cup each lard, sugar, molasses, sour milk. Dissolve 1 tablespoon soda in milk. Add 1 tablespoon ginger and enough flour to roll stiff.

Soft Ginger Bread—The same stirred up stiff and baked in a shallow dripping pan makes fine soft ginger bread which is nice frosted with a white frosting.

Fruit Cake—For fruit cake use same recipe, leaving out ginger and using instead 1 tablespoon cinnamon and ½ teaspoon each cloves and nutmeg, 1 pound seeded raisins and flour enough to make as stiff as can be stirred. Add more fruit if liked. Bake in a good-sized dripping pan. If this cake should get stale it can be used as a pudding. Steam and serve with butter sauce. Mrs. L. Showers.

PEANUT COOKIES

Cream ¼ cup butter. Gradually beat into it ½ cup sugar, 1 beaten egg, 2 tablespoons milk, 1 cup flour sifted with ½ teaspoon salt and 2 level teaspoons Royal Baking Powder. Last add ¾ cup roasted peanuts chopped fine. Drop on buttered pan with a spoon, leaving plenty of space between. Bake in moderate oven. Mrs. F. A. Goddard, Ill.

FIG COOKIES

2 cups sugar, 1 cup melted butter, 1 cup sour milk, 3 eggs, 1 teaspoon soda, 2 teaspoons Royal Baking Powder. Use any flavoring.

FILLING.—1 pound figs chopped fine, add some water and cook until tender. Then add 1 cup sugar. When cool put ½ teaspoonful on each cookey and turn over and bake. Mrs. E. C. Oliver.

DATE COOKIES

1 cup butter, 1½ cups granulated sugar, 3 cups flour, 3 eggs, ¾ pound dates cut fine, 1 pound walnut meats in large pieces, 1 teaspoon

soda dissolved in 1 tablespoon boiling water, 1 teaspoon each cloves and cinnamon. Drop in tins and bake slowly. Mrs. L. D. Leavitt.

MOLASSES GINGER SNAPS

1 cup brown sugar, 1 cup butter, 1 cup molasses, 1 tablespoon ginger, 1 tablespoon cinnamon, 1 teaspoon vanilla, 1 teaspoon soda. Let boil and then add 4 cups flour. Use one extra cup flour for kneading.
Mrs. L. D. Leavitt.

HERMITS

1½ cups brown sugar, 1 cup butter or other shortening, 3 eggs, 1 cup raisins, 3 tablespoons sour milk, 1 teaspoon soda, 1 cup cocoanut, 2½ cups pastry flour (measured before sifting), ½ teaspoon cinnamon, a little nutmeg. Chop raisins and cocoanut or put through coarse meat grinder. Drop on buttered pan. If too soft add more flour.
Mrs. W. C. Spens.

WALNUT WAFERS

1 cup chopped walnuts, 1 cup brown sugar, 2 eggs, 3 tablespoons flour, ¾ teaspoon Royal Baking Powder, ½ teaspoon salt. Drop.
Mrs. D. C. McCaul, Minn.

ORANGE COOKIES

½ cup butter, 1 cup sugar, beat to a cream. Add the grated rind of 1 orange, then one egg beaten light, ¼ cup orange juice and 2 cups or more flour sifted with 4 level teaspoons baking powder. Roll dough into a thin sheet, cut into small cookies, dredge in granulated sugar and bake in a moderate oven. E. Gibbons.

J. C. RUNNELS

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GINGER COOKIES

2 cups molasses, 1 cup brown sugar, 1 cup butter or lard, 1 tablespoon ginger, 1 cup sour milk, 1 tablespoon soda. Roll soft.

Mrs. E. C. Oliver.

MOLASSES COOKIES

1 cup molasses, 1 cup brown sugar, 1 cup butter, 2 eggs, 1 teaspoon cream of tartar, 2 teaspoons soda. Roll out soft and bake quickly.

L. M. Oliver.

GINGER SNAPS

1 cup brown sugar, 1 cup molasses, ½ cup butter and lard, 2 teaspoons ginger, 1 tablespoon vinegar, 1 tablespoon soda, put in vinegar and stirred until it froths; add just before flour. Use enough flour so as to roll without sticking.

EGGLESS COOKIES.

2 cups brown sugar, 1 cup half butter and lard, 1 cup sour milk, ½ teaspoon soda, ½ teaspoon vanilla. Stir in enough flour for a soft dough. Roll thin and cut with large sized cookey cutter. Put 1 small teaspoon jam or jelly on each half and bake like turnovers. Very tasty when fresh; or bake without jam if wished. Mrs. F. J. Cole.

DATE ROCKS.

1½ cups sugar, ½ cup butter, 3 eggs, 1 teaspoon soda dissolved in 1 tablespoon boiling water, 3-4 pound chopped dates, ½ cup chopped walnuts, 2½ cups flour. Drop on buttered tins and bake in quick oven.

Mrs. W. J. Robinson.

DROP HERMITS.

2 cups brown sugar, 1 cup butter, ½ cup chocolate ½ cup sour milk,

1 cup nut meats, 1 cup raisins, 1 teaspoon soda in the milk, ½ teaspoon cinnamon, ½ teaspoon cloves, 2 eggs and flour enough to thicken.

Mrs. A. Rosenfitld.

ROCKS

1½ cups brown sugar, 1 cup butter, ¼ cup hot water, 1 teaspoon soda dissolved in water, 2½ cups flour, 1 teaspoon Royal Baking Powder, ½ cup chopped nuts, ½ cup raisins or dates. May Ellison.

COCOANUT KISSES.

2 cups granulated sugar, whites 3 eggs. beaten stiff, 1 level tablespoon Kingsford's Cornstarch. Boil in double boiler until it sticks slightly to the tin. Then add 2 cups cocoanut and drop on buttered pan. Bake light brown. Mrs. McDonald.

FRUIT COOKIES.

3 eggs, 2 cups brown sugar, 1 cup shortening (½ butter and ½ lard), 1 cup raisins, 1 teaspoon soda dissolved in 3 tablespoons sweet milk, ½ teaspoon Royal Baking Powder, 1 teaspoon nutmeg, cinnamon and vanilla, 1 cup nut meats, 4 cups flour. Put raisins and nuts through meat grinder. Drop 1 teaspoon for each cookey. Dip tablespoon in water and smooth each cookey before baking. Mrs. B. Bryan, Cal.

OATMEAL COOKIES.

1 cup sugar, 2 eggs, ½ cup lard, 9 tablespoons sweet milk, ½ cup butter, ½ cup chopped walnuts, ½ cup raisins, 2 cups oat meal, 2 cups flour, 1teaspoon soda, 1 teaspoon Royal Baking Powder stirred in flour. Spice to taste. Mix together. Drop from spoon and spread out.

Mrs. Francis Colman, Duluth, Minn.

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OATMEAL COOKIES WITH FILLING.

4 cups rolled oats, 5 cups sifted flour, salt, 2 cups melted lard, 2 cups brown sugar, small cup boiling water, 1 teaspoon soda in the water. Drop on greased tins.

FILLING—Remove stones from 1 pound dates, add 2 cups white sugar, 2 cups water; boil until thick and spread on cookies. Mrs. Downing.

OATMEAL COOKIES.

2 cups light brown sugar, 1 cup butter or other shortening, 1 cup sour milk, 1 teaspoon soda, 1½ teaspoons salt, 2 cups wheat flour, 2 cups rolled oats, 2 cups graham flour; 2 or 3 eggs make them better, but they are good without them; ½ a nutmeg is good seasoning. After they are rolled out sift granulated sugar over them and bake in quite a hot oven.

Mary G. Colwell.

DOUGHNUTS

BISMARKS.

Take 2 cups flour, heaping cup lukewarm milk, 2 cents' worth compressed yeast dissolved in warm water, and sugar. Stir into a dough, cover and set away to rise. Take 2 tablespoons melted butter, 2 tablespoons sugar and a little salt and rub into a cream. Add yolks of 5 eggs, one at a time, or they are good withou any. Sir well and add to the dough. Add also grated rind of 1 lemon. Stir thoroughly. Roll out very thin. Cut with a round cooky cutter. Moisten with white of egg or water around the edge. Place a lump of jelly on the center of each. Cut out another round of dough. Place over the jelly and pinch around the edges. Set aside on floured bread board. Spread butter over the top of each and let rise until light. Fry like doughnuts. Mrs. A. Rosenfield.

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FRIED CAKES.

2½ tablespoons melted butter, 1 cup or over pulverized sugar, 2 eggs well beaten, 1 cup milk or water, milk preferred, 2 teaspoons Royal Baking Powder, 1 teaspoon vanilla, flour to thicken, pinch of salt, pinch of ginger. Do not roll out, but pat out with the hand. Use no more flour than necessary. Fry and when cool roll in pulverized sugar. The ginger is to prevent them from absorbing fat. Mrs. H. L. Whitten.

DOUGHNUTS.

½ cup sugar, 1 egg, 1 tablespoon melted butter, ½ cup sour milk, ½ teaspoon soda, nutmeg, salt, and 1 teaspoon Royal Baking Powder. Mix soft with Minnesota flour. Mrs. J. W. Small.

FRIED CAKES.

3-4 cup sugar, salt, nutmeg, 2 tablespoons melted lard, 1 level teaspoon soda, 1 teaspoon Royal Baking Powder, 1 full cup sweet milk, ½ cup sour milk. Mrs. Goddard, Ill.

CELESTINE CRUSTS.

3 eggs well beaten, 3 teaspoons sugar, 1 tablespoon butter, ¼ cup cream, salt, flour to mix. Roll thin and cut in squares and fry in hot lard. Sprinkle with powdered sugar. Mrs. C. S. Goddard.

FRIED CAKES.

1 cup mashed potato, butter size of walnut, 2 eggs, 1 cup sweet milk, 1 cup sugar, nutmeg and salt, 3 teaspoons Royal Baking Powder. Mix very soft and fry in very hot lard. Mrs. E. Harris.

BANANA FRITTERS.

2 eggs, 3 tablespoons granulated sugar. Beat to a froth and add 1 cup milk, 1 cup flour, 1 teaspoon Royal Baking Powder and 4 bananas sliced. Drop into hot grease as you would fried cakes. Ruth W. Kelley.

CAKES

FRUIT CAKE.

1 large cup nuts (almonds preferable), 4 pounds raisins, 2 pounds dates, 1 pound each currants, citron, orange and lemon peel cut fine, 1 pound flour, 1 pound butter, 1 pound brown sugar, 12 eggs beaten separately, level teaspoon soda, 1 tablespoon molasses, 1 tablespoon each of cinnamon and cloves, 1 wine glass each of brandy, Sherry wine and rose water. Mix butter and sugar, then beaten yolks. Gradually add other things. Put 1 teaspoon Royal Baking Powder in flour. Bake 3 to 3½ hours in a slow oven. Put 3 thicknesses of paper under and 1 layer of thick brown paper on top. After baking pour pint of brandy over whole cake. Roll in wax paper and put away in crocks. Mrs. H. M. Reeves.

GOLD AND SILVER CAKE.

SILVER—½ cup butter, 1¼ cups white sugar, 3 cups flour, 2 teaspoons Royal Baking Powder, 1 cup sweet milk, whites of 7 eggs, 1 teaspoon lemon extract. Cream butter and sugar, add milk, flour and baking powder, beat the whites to a stiff froth and add last. Give it a good beating and add extract. Bake on oiled paper in rather slow oven.

GOLD PART—½ cup butter, 1¼ cups white sugar, 3 cups flour, 1 cup sweet milk, 2 teaspoons Royal Baking Powder, 1 teaspoon vanilla, yolks of 7 eggs. Cream butter and sugar; add beaten yolks, then milk, flour and baking powder; lastly flavoring. Bake on oiled paper in a slow oven.

Mary G. Churchill.

ROCHESTER JELLY CAKE.

3 eggs, white and yolks beaten separately, 2 cups sugar, ½ cup butter, 1 cup sweet milk, 3 cups flour, 1 tablespoon Royal Baking Powder. Take ½ of the above mixture and bake in two square pans, then add to the remainder 1 cup stoned and chopped raisins, ¼ pound citron shaved fine, 1 teaspoon cinnamon, 1 nutmeg, ½ teaspoon each of cloves and allspice, 1 tablespoon each of molasses and flour. Bake in like pans and place in alternate layers with raspberry jam or any kind of jelly. The same put together with frosting is ribbon cake. Mrs. L. Showers.

DEVIL'S FOOD.

2 cups brown sugar, ½ cup butter, 2 eggs, 1-3 cup Baker's chocolate dissolved in ½ cup boiling water, ½ cup sour milk, 1 teaspoon soda, 2½ cups flour, 1 teaspoon vanilla. Mrs. A. D. Brown, Tower.

FEATHER CAKE.

2 cups white sugar, ½ cup butter (small), 3 eggs broken one at a time and well beaten, 1 cup milk, 3 cups flour, 1 teaspoon soda, 2 teaspoons cream of tartar in flour, grated rind of a fresh lemon.
Mrs. D. McCullough.

APPLE FRUIT CAKE.

1 cup sugar, ½ cup butter, 1 teaspoon soda dissolved in a little hot water, 1 3-4 cups flour, 1 cup apple sauce, 1 cup raisins if desired, 1 teaspoon cloves and 1 teaspoon cinnamon. Mable Mitchell, Harrisville.

WHITE CAKE.

Put in a mixing bowl 1 cup sugar, 1½ cups flour, 1 teaspoon Royal Baking Powder. Into a cup put whites of 2 eggs, fill ½ full with butter,

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then entirely fill it with sweet milk, the three ingredients making the cup full. Flavor. Beat 5 minutes and bake. Mrs. Ed. Spens.

RIBBON CAKE.

WHITE PART—1½ cups pulverized sugar, ½ cup butter creamed with sugar, whites of 5 eggs, ½ cup sweet milk, 2 cups flour, 2 tea-spoons Royal Baking Powder, flavoring. Put whites of eggs well beaten in at the last.

YELLOW PART—Same as white, but use yolks of 3 eggs and one whole egg. Add spice and fruit to taste. Bake in layers.

Mrs. Edward Churchill.

DELICATE CAKE.

1 cup butter, 1¼ cups granulated sugar, 1 cup sweet milk, 3 cups flour, whites of 5 eggs, 2½ teaspoons Royal Baking Powder, and a small amount of pink vegetable coloring if desired. Flavor to taste.

Bernice Sandham.

CREAM PUFFS.

Melt ½ cup butter in 1 cup boiling water and when boiling beat in 1 cup flour. Take off stove and cool. Then stir in 3 eggs, one at a time, without beating. Stir each one minute. Drop in patty pans and bake about 25 minutes in moderate oven. Open the side of each and fill with cream.

CREAM FILLING—1 cup milk, 1 teaspoon flour, 2 teaspoons Kingsford's Cornstarch, 1 egg, 6 teaspoons sugar; flavor and boil until creamy.

Katina Little.

SPANISH CAKE.

1 cup white sugar, ½ cup butter, 1 cup sour milk, 3 cups flour, 4 eggs, (save whites of 2 for frosting), 1 teaspoon soda and 1 of Royal Baking

Powder, cinnamon, cloves and ½ cup chocolate grated and sifted in the flour. Mrs. L. Carey.

MOCHA TARTE.

4 eggs beaten separately, 1 cup pulverized sugar, ½ cup flour, 1 teaspoon Royal Baking Powder, 1 tablespoon essence of Turkey coffee. Bake in 2 layers.

FILLING—Whip 1 pint cream very stiff and flavor with 1 tablespoon essence. Sweeten to taste and spread between layers.

FROSTING FOR TOP—1 cup puverized sugar, 1 tablespoon cold water, 1½ tablespoons coffee essence. Stir to a cream. If necessary add a little more water. Mrs. A. Rosenfield.

MAHOGANY CAKE.

Take ¼ cake Baker's chocolate and boil with a little water and little sugar until thick. Take 2 cups sugar, 1 cup butter, 2 eggs, 1 cup sour milk, 1 teaspoon soda, vanilla flavoring and 2½ cups flour. Grace Chapelle.

PRAIRIE CAKE.

1 cup molassts, ½ cup brown sugar, ½ cup melted butter, 1 teaspoon each of cloves and cinnamon, 2 teaspoons soda in 1 cup boiling water, 2½ cups flour, yolks of 4 eggs well beaten and added last.

FILLING—10 tablespoons boiling water, 2 cups sugar, boil until it will hair, and pour over the beaten white of 4 eggs. Add 1 cup chopped raisins. Spread between layers and on top. Mrs. J. F. Hiser.

CHOCOLATE CAKE.

2 tablespoons grated chocolate, yolks of 2 eggs, ½ cup milk. Boil together until thick, then add 1 cup granulated sugar, 2 tablespoons melted butter, ½ cup sweet milk, 1 teaspoon vanilla, 1 3-4 cups flour, 2 teaspoons Royal Baking Powder. Bake either in loaf or layers. Mrs. Robinson, Can.

ALMOND CREAM CAKE.

2 cups powdered sugar, ¼ cup butter, 1 cup sweet milk, 3 cups flour, 2 teaspoons Royal Baking Powder, whites of 4 eggs beat in last, 1 teaspoon vanilla. Bake in layers.

FILLING—1 cup cream whipped to a froth, stir in ½ cup sugar, gradually a few drops of vanilla and some chopped almonds.

Mrs. Robinson, Toronto.

FEATHER CAKE.

Cream 1 cup sugar and 1 tablespoon butter; then add 1 to 2 teaspoons vanilla; then add 1 cup milk and 1 egg beaten to a foam. Stir in 2 cups flour very well sifted, to which have been added 2 teaspoons Royal Baking Powder. Bake in shallow layer tins in a quick oven.

Mrs. Henry Bittner, Cleveland.

SPICE CAKE.

2 cups brown sugar, ½ cup butter, 2 eggs (use one white for frosting), 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon nutmeg, 1 cup sour milk, 1 teaspoon soda in sour milk, 3 cups flour, 2 teaspoons Royal Baking Powder. Mrs. Middie Robarge.

DEVIL'S FOOD.

2 cups brown sugar, ½ cup butter and lard, ½ cup grated chocolate, fill cup with boiling water, ½ cup sour milk and 1 teaspoon soda, 1 teaspoon vanilla and pinch of salt, 2½ cups flour and ¼ teaspoon Royal Baking Powder. Mrs. T. King.

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CALIFORNIA CAKE.

2 cups brown sugar, ½ cup butter, 2 eggs, 1 cup milk, 3 cups flour, 2 teaspoons Roya lBaking Powder. Flavor to taste. Add fruit or chopped nuts. Mrs. C. Buelow.

SPICE DROP CAKES.

1 cup light brown sugar, 1 cup sour milk, 1½ cups chopped raisins and walnut meats, 2 cups flour, 5 tablespoons melted butter, 1 teaspoon soda, 1-3 teaspoon each cloves, cinnamon and nutmeg. Bake in a good oven, but not too hot. Ethel P. Colwell.

JELLY ROLL.

3 eggs, 1 cup sugar, 4 tablespoons hot water, pinchof salt, 1 cup flour, 1 teaspoon Royal Baking Powder, flavoring. Bake in rather quick oven and turn out on a cloth liberally sprinkled with sugar. Spread with jelly and roll. Leave in cloth and set aside until cold. Mrs. S. S. Clark.

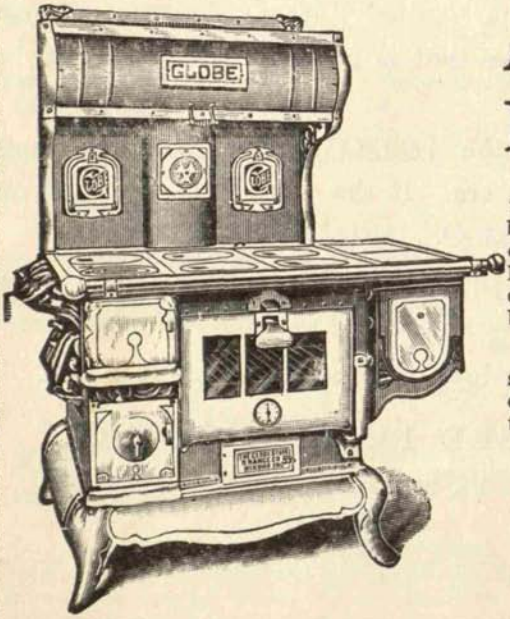
MARBLE CAKE.

1½ cups white sugar, ½ cup butter, ½ cup sweet milk, whites of 4 eggs, 2½ cups flour, 1 teaspoon Royal Baking Powder.

DARK PART—1 cup brown sugar, ½ cup molasses, ½ cup butter, ½ cup sour milk, 1 teaspoon soda, 2½ cups flour, yolks of 4 eggs, cloves, cinnamon, allspice; nutmeg may be added if desired. Mrs. F. D. White.

ONE EGG CHOCOLATE CAKE.

1 cup sugar, butter size of egg, yolk of 1 egg, ½ cup grated chocolate moistened with hot water, and fill cup with sour milk. Add 1 teaspoon vanilla and 1 teaspoon soda, 1½ cups flour. Mix egg and sugar thoroughly and then add the rest. Mrs. F. J. Cole.



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SPONGE CAKE.

1 cup flour, 1 cup sugar, 3 level teaspoons Royal Baking Powder, pinch salt. Sift together 4 times. Mix smooth with 1 cup boiling milk. When well mixed add well beaten whites of 2 eggs. Fold in the eggs. Do not stir. Mrs. R. Clancy.

SPICED LAYER CAKE.

½ cup butter, ½ cup sugar, ½ cup molasses, ½ cup sour milk, 1 teaspoon soda, half in milk and half in molasses, 1 teaspoon cinnamon and cloves, 2 cups flour, 2 eggs. Mrs. L. Cardy.

BLACK CAKE.

1 cup sugar, ¼ cup butter, 1 2-3 cups flour, ½ cup milk, whites of 2 eggs beaten stiff, 3 level teaspoons Royal Baking Powder, 1 teaspoon vanilla, 1 teaspoon lemon, 1 of cloves and 1 of cinnamon, ¼ pound cake bitter chocolate melted. Bake in loaf 45 minutes in slow oven. Cover with a boiled frosting half an inch thick. Mrs. C. H. McKim.

SOUR APPLE CAKE.

1 cup unsweetened apple sauce, 1 cup chopped raisins, ½ cup lard and butter mixed, 1 cup sugar, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon nutmeg. Stir soda into apple sauce before putting in cake. Use 2 good cups flour. Mrs. T. King.

BLACKBERRY JAM CAKE.

1 cup sugar, ½ cup butter, 2 eggs, 2½ cups flour, ½ cup sour milk, 1 cup blackberry jam, 1 teaspoon soda, 1 teaspoon cinnamon and ½ teaspoon cloves. Mrs. F. H. Whitten.

SOFT GINGER BREAD.

½ cup brown sugar, 1 cup molasses, ½ cup butter, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon cloves, 2 teaspoons soda dissolved in 1 cup boiling water, 2½ cups flour. Add 2 well beaten eggs the last thing before baking. Ida Whitten.

LEMON JELLY CAKE.

1 cup sugar, 1-3 cup melted butter, 2 large eggs well beaten, ½ cup milk, 1½ cups flour, 2 teaspoons Royal Baking Powder.

FILLING—Grated rind and juice of 1 lemon, 1 large spoon water, 1½ cups sugar, small piece butter, 1 beaten egg. Cook 1 minute in double boiler. Mrs. L. Cardy.

WEDDING CAKE.

1 pound butter, 1 pound brown sugar, 1 pound flour, 1 pound lemon, citron and orange mixed, 2 pounds currants, 2 pounds raisins, 1 pound jardon almonds blanched, 1 pound eggs (probably 4), ½ pint brandy, 1 teaspoon cinnamon, 2 cents' worth baker's ammonia dissolved in hot water and put in after the fruit. Bake 6 hours in hot oven. K. Little.

FRUIT CAKE.

1 pint cooked dried apples, chopped fine. Stew in 1 cup molasses, 2 cups sugar, ½ cup butter, 2 eggs, 1 cup sour milk, 4 cups flour, 1 teaspoon soad, 2 teaspoons cinnamon, 1½ cups raisins and currants.

Mrs. S. S. Clark.

EGGLESS FRUIT CAKE.

1 cup brown sugar, 1 cup buttermilk, 6 tablespoons butter, 1 teaspoon soda, 1 cup chopped raisins. Add any spice desired and 1 teaspoon lemon. Add flour until stiff enough so that it will not run from spoon.

Mrs. B. Bryan, California.

OAT MEAL CAKE.

2 scant cups rolled oats, 2 scant cups flour, 3-4 cup shortening, 1 cup sugar, salt, 1 level teaspoon soda and one of cinnamon, 2 well beaten eggs, 2 tablespoons sour milk. It will seem very thick and must be well mixed. Dissolve soda in sour milk. Spread in biscuit pan and bake ½ hour, in moderate oven, as it burns very easily. Mrs. F. A. Goddard, Ill.

PUFF CAKE

½ cup butter, 2 cups pulverized sugar, 1 cup sweet milk, 2½ cups flour, 3 teaspoons Royal Baking Powder in the flour, whites of 5 eggs, Flavor to taste. Mrs. J. K. Cohen.

CARAMEL CAKE.

2 cups sugar, ½ cup butter, 1½ cups sweet milk, flour 3 cups, 3 teaspoons Royal Baking Powder, whites of 4 eggs.

FROSTING—1½ cups sugar, ½ cup milk, butter size of walnut. Boil 10 minutes. Mrs. B. Bryan, Cal.

WHITE CAKE.

1 cup white sugar, butter size of an egg, 3-4 cup water, 2 eggs, 2 cups sifted flour, sifted twice, 1 level teaspoon Royal Baking Powder. Bake in 2 layers. Mrs. A. A. Schwartz, Flint.

WHITE CAKE.

Cream together 1 cup sugar, and scant ½ cup butter, add ½ cup milk, 1¼ cups flour, ½ cup Kingsford's Cornstarch, 2 teaspoons Royal Baking Powder, whites of 3 eggs. Sift flour, cornstarch and baking powder together and then add sugar and butter, beating well. Stir in the beaten whites of eggs last and bake in moderate oven.

Mrs. C. E. Cheney, Detroit.

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POTATO CARAMEL CAKE.

Cream 2-3 cup butter with 2 cups granulated sugar. Add 1 cup boiled potatoes mashed fine and rubbed through a sieve. Stir in 4 well beaten eggs, 1 gill sweet milk, 2 cups flour sifted several times with 3 teaspoons Royal Baking Powder, 3-4 cup melted chocolate, 1 cup English walnuts chopped, 1 tablespoon each of cloves and cinnamon, ½ teaspoon nutmeg. Bake in loaf tin. Covering for the first ten minutes with brown paper. Mrs. John Murtagh, Buffalo, N. Y.

HARRISON CAKE

1 cup butter, 2 cups sugar, creamed, 4 eggs beaten and added, ½ cup molasses, 1 cup sour milk, 1 cup raisins, 1 cup currants, 1 tablespoon cloves, ½ teaspoon nutmeg, 2 even teaspoons soda dissolved in 1 tablespoon hot water and 5 cups flour. F. D. P.

COFFEE CAKE

1 cup sugar, ½ cup butter, 1 egg, ½ cup molasses, 1 teaspoon soda, 2 cups flour, 1 cup cold coffee, 1 cup raisins. Spices to suit taste.
E. R. Small.

MOLASSES CAKE

1 egg, 1 cup sugar, 1 cup molasses, 1 cup water, ½ cup butter and lard, 1 teaspoon soda, pinch of salt, 1 teaspoon cinnamon, 2½ cups flour. Fruit may be used and ginger if desired. Mrs. McConnell, Ohio.

MOCK ANGEL FOOD

Set 1 cup milk into dipper boiling water and heat to boiling point. Take 1 cup flour (no more), 1 cup sugar, 3 teaspoons Royal baking powder, pinch of salt. Sift dry ingredients together 4 times. Into this put the cup of boiling milk and stir smooth. Then put in the whites of 2 well beaten eggs. Do not beat or stir eggs into the mixture, but fold in carefully until the whites are evenly folded. Do not grease tin nor flavor cake. Bake in a moderate oven. Woman's Home Companion.

CITRON CAKE

3 cups flour, 1 teaspoon Royal baking powder, ¾ cup butter, 2 cups sugar, 4 eggs, 2-3 cup milk, ¼ pound citron, sift flour and baking powder, cream butter and sugar, add the beaten yolks of eggs, then milk and flour and add whites of eggs beaten stiff last. Flavor with lemon or add a little lemon peel. Cut citron in strips and press into batter with the rind down and in this way the citron will not settle to the bottom of pan.
J. Little.

SPICE CAKE

1½ cups sugar, ½ cup butter (scant), 1 egg, 1 cup sour milk, 2½ cups flour, 1 cup raisins, 1 teaspoon soda, 2 teaspoons cinnamon, a little ground cloves, ½ nutmeg. This is good baked in two layers with raisins omitted and used as a filling in cooked icing between the layers.
Mrs. S. S. Clark.

RAISIN CAKE

Take 1 cup rasins and pour over them 1 cup boiling water in which you have dissolved 1 level teaspoon soda. Let cool. Mix 1 cup sugar, ½ cup butter (scant), add raisins and nuts. Then add 2 cups flour and ¼ teaspoon Royal baking powder. Bake in loaf. Mrs. J. L. Currier.

SPICE CAKE

1 pound brown sugar, ½ pound butter (large), 3 eggs, 1 cup milk, 1 pound flour, 3 teaspoons Royal baking powder, 1 teaspoon cinnamon, ¼ teaspoon cloves, ¼ of nutmeg, 2-3 pound raisins, little salt. Cream

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sugar and butter, add yolks of eggs and beat. Add milk, ½ of flour, ½ of whites, ½ of raisins dredged in flour, baking powder in remainder of flour, also spice. Then add remainder of flour, whtes of eggs and rasins. Bake slowly in 2 loaves. Mrs. E. Anderegg, Toledo.

WHITE FRUIT CAKE

¾ cup butter, 1½ cups sugar, 3 eggs, 2½ cups flour, 2 teaspoons Royal baking powder, ½ cup sweet cream, 1½ pounds raisins, 1 pound currants, ½ cup citron, ½ teaspoon nutmeg, dash of salt. Cream the butter and sugar, add the beaten yolks, then alternately the cream and sifted flour with baking powder. Stir in the fruit, which has been dredged wih flour, also the nutmeg. Last of all the whites of eggs beaten to a stff froth. Bake in deep pans lined with paper. Mrs. Ed. Spens.

EGGLESS, MILKLESS AND BUTTERLESS CAKE

Put into a saucepan the following and boil 3 minutes, then cool: 1 cup brown sugar, 1 cup of cold water, 2 cups seeded raisins, 1-3 cup lard, ¼ grated nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, pinch of salt. When cold stir in a teaspoon soda dissolved in a little warm water, then 2 cups flour into which ½ teaspoon Royal baking powder has been added. Bake in slow oven in a loaf. Mrs. H. M. Rooves.

KAISER BREAD

4 eggs, 2½ cups brown sugar, 1 cup raisins, ¼ lb. almonds, ¼ cup Baker's chocolate, 1 teaspoon cinnamon, ¼ teaspoon cloves, ¼ teaspoon allspice, 2½ cups flour, 1 teaspoon baking powder.

Mrs. A. A. Schwartz, Flint, Mich.

LEMON JELLY CAKE

Scant half cup butter, 1 cup sugar, ½ cup milk, whites of 3 eggs, 2 cups flour, 2 scant teaspoons Royal baking powder. Bake in 2 layers. Spread with lemon jelly.

FILLING.—½ cup sugar, piece of butter size of egg, yolks of three eggs, juice and grated rind of 1 lemon. Cool before using. F. B. P.

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ICINGS FOR CAKES

SOFT FROSTING

1 ½ cups light brown sugar, ½ cup hot water, whites of 3 eggs. No flavoring. The brown sugar will give maple flavor. Boil sugar and water until it will form a soft ball in water. Then put 4 tablespoons into the stiffly beaten whites of eggs and beat very thoroughly with egg beater. Put remainder of sugar back on stove and boil until it forms a hard ball in water. Then add it to the egg and continue beating until very stiff and light. Mrs. G. W. Colwell.

COFFEE ICING

1 cup pulverized sugar, 2 teaspoons cocoa, 1 tablespoon butter, 2 tablespoons coffee. Stir all together until smooth and put on cake.
E. S. Gibbons.

FILLING FOR WHITE CAKE

½ cup granulated sugar, yolk of 1 egg, butter size of walnut. Stir together over fire until all are well dissolved. Steam ½ cup raisins, ½ cup figs or dates and chop fine. Add these to the above liquid and spread between layer cake. It is sufficient for 3 layers.
Mrs. G. W. Lachapelle, Harrisville.

FUDGE FILLING

2 ounces Baker's chocolate, butter size of egg, 1 cup sugar, ½ cup milk. Boil until it forms ball in ice water. Stir constantly while cooking.
Mrs. A. Potter, N. Y.

MAPLE SUGAR ICING

Melt 1 cup maple sugar in ½ cup water. Boil until it grains. Then beat into the white of egg slightly beaten. Stir to a smooth cream and spread while warm. L. M. Oliver.

ORANGE FILLING

Juice of 1 large orange, ½ cup sugar, ½ cup cold water, 1 egg, 1 teaspoon flour. Boil and cool. Then add grated rind of the orange.
Mrs. A. Potter, N. Y.

PUDDINGS

CARROT PUDDING

1 cup brown sugar, 1 cup suet, 1 cup raisins, 1 cup currants, 1 ½ cups flour, 1 cup grated carrot, 1 cup grated potato, 1 ½ teaspoons soda in flour. Spices if desired. Steam three hours. E. S. Gibbons.

STEAMED SPICE PUDDING

To one beaten egg add 1-3 cup brown sugar, 1-3 cup molasses, 1-3 cup coffee, 1 tablespoon melted butter, ¼ teaspoon cloves, ½ teaspoon cinnamon, 2-3 cup raisins, ½ teaspoon soda, added with flour to make soft batter. M. Dehring.

APPLE DUMPLINGS

Pare and core some apples. Fil centers with sugar, butter and vanilla. Cut pie crust into inch strips and wrap around each apple, having it completely covered. Make a syrup of brown sugar and water. Pour over dumplings and bake.

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Alum baking powders may be known by their price. Baking powders at a cent an ounce or ten or twenty-five cents a pound are made from alum. Avoid them. Use no baking powder unless the label shows it is made from cream of tartar.

PUDDING SAUCE

½ pint water, 1 cup sugar, ½ cup brandy, 1 tablespoon Kingsford's corn starch and a little vanilla. Brown 2 tablespoons of the sugar. Add hot water, brandy, sugar and cornstarch and let come to a boil.

Mrs. A. Rosenfield.

POPCORN PUDDING

Put through a meat cutter enough popped corn to make 1 pint when ground fine. To this add 1 quart sweet milk, 1 tablespoon melted butter, 1 cup sugar, 2 well beaten eggs and a little salt. Bake ½ hour or until thick.

F. B. P.

PINEAPPLE FOAM.

1 cup thick sweet cream whipped stiff, 3-4 cup powdered sugar added. Stir in 1 cup diced pineapplee and a few cocktail cherries. F. B. P.

MARSHMALLOW CREAM.

1 pound marshmallows clipped with the scissors into quarters, whip 1 pint sweet cream stiff, add 4 tablespoons sugar, vanilla and a pinch of salt, pour over the marshmallows, then stir in 1 cup of walnut meats broken in small pieces. Let stand on ice or in a very cold place, and serve the next day.

F. B. P.

GINGER BREAD DESSERT.

Stir 1 cup molasses and 1 teaspoon soda together until it foams. Then add as much flour as possible. Stir in 1 cup boiling water and ½ cup flour. Bake and serve hot with whipped cream. Mrs. Arthur Potter, N.Y.

CHOCOLATE DUFF (Steamed Pudding.)

1 cup sugar, 1 cup milk, 2 tablespoons melted butter, salt and vanilla, 2 cups flour (large), 2 teaspoons Royal Baking Powder, 2 ounces melted chocolate. Steam 1 hour. Serve with hard sauce made with butter, light brown sugar, vinegar and nutmeg.

Mrs. A. Potter, N. Y.

POOR MAN'S RICE PUDDING.

1 quart rich milk, ½ cup raw rice well washed, ½ cup sugar, piece of butter the size of egg, little salt and nutmeg. Bake slowly 1½ to 2 hours. Stir occasionally the first hour to prevent rice from settling. Is like a few raisins added after the first 40 minutes. Use either hot or cold with cream.

PINEAPPLE SNOW.

1 can grated pineapple, ½ box gelatine soaked in 1 pint cold water. Add juice of pineapple and let come to boiling point. Add juice of 2 lemons, and 2 cups sugar beaten together until light. Pour hot gelatine over this and stir well before adding pulp of pineapple. When partially set add beaten whites of 2 eggs. Beat well and mold. Serve with whipped cream.

Mrs. E. C. Oliver.

TAPIOCA CREAM.

2 tablespoons tapioca boiled until tapioca is clear. Add yolks of 2 eggs, 3 tablespoons sugar, little salt. Cook until thick. Beat whites stiff and add and beat all together for 3 minutes. When cool flavor with vanilla.

E. Gibbons.

THE POPULAR JELL-O RECIPE.

Dissolve one package of Jell-o, any flavor, in a pint of boiling water. When firm it will be ready to eat. It can be served with whipped cream, if desired, or any good pudding sauce, but it will be delicious without anything added.

PUDDING SAUCE.

¼ cup butter and 1 cup sugar creamed. Add yolks of 2 eggs well beaten. Add 1 cup milk to the eggs. Cook in double boiler until it thickens. Then add whites of eggs well beaten. Mable Mitchell, Harrisville

NEAPOLITAN OR LAYER JELL-O.

Dissolve the contents of one package of Lemon Jell-O in one pint of boiling water. Pour a little more than half of it into asquare quart dish or mold and set away to harden. Let the other half stand in a cool place till it just about begins to set, then beat it until it is light and pour in mold when the Jell-O in it is cold and hard. Next take a package of Strawberry Jell-O and prepare and divide it exactly the same way. When half is too cool to melt the Jell-O already in the mold, pour it in, beating the rest the same as Lemon and adding it when Jell-O in mold is hard.

GRAHAM PUDDING.

1 cup sweet milk, 1 cup molasses, 2 cups graham flour, 1 heaping teaspoon soda, cloves, nutmeg, salt and raisins added. Steam 2 hours.

Mrs. Storms, Harrisville.

CHOCOLATE PUDDING.

Mix together 2 tablespoons cocoa, 3 level tablespoons flour, pinch of salt, 3-4 cup sugar. Wet with milk. Then pour it into 2 cups boiling water. Cook a little. When cold serve with whipped cream.

Mrs. Arthur Potter, N. Y.

MARSHMALLOW PUDDING.

½ box gelatine soaked in 1 cup cold water, rind and juice of 1 lemon, 1½ cups sugar, 1½ cups boiling water. Let stand until it begins to jelly.

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Then add ¼ pound marshmallows each cut in four pieces. Use layers of jelly and marshmallows until all are used. Let stand until it stiffens. Serve with whipped cream or it is good without. Oranges and nuts stirred into the jelly improve it. Mrs. A. D. Brown, Tower.

PRINCE OF PUDDINGS.

Chop 1-3 to ½ pound suet. Add ½ pound chopped figs, ½ cup nut meats, 2 cups stale bread crumbs soaked in ½ cup milk, 2 eggs, 3-4 cup granulated sugar, pinch of salt. Mix ingredients and steam for 3 hours in buttered dish. Serve with sauce. Beat ½ cup butter to a cream into which beat gradually 1 cup pulverized sugar. Add 1 egg and beat again, 1-3 nutmeg, grated rind of 1 lemon. Heat ½ cup milk and add when ready. Serve at once. Mrs. C. B. Warren.

ENGLISH PLUM PUDDING.

2 cups sweet milk, 1 teaspoon soda, 2½ cups sugar, 5 2-3 cups flour, 2 pounds raisins, 1 pound currants, 1 tablespoon malosses, 4 eggs, 1 nut, meg, 1½ pounds suet, 1 teaspoon salt. Boil 5 hours in a new cloth well sprinkled with flour. Leave room in the cloth for pudding to rise.
Mrs. E. W. Chapelle, Harrisville.

BAKED APPLE DUMPLINGS.

1 quart flour and 1 heaping teaspoon Royal Baking Powder, a little salt. Sift the above and mix with 1 tablespoon lard and one of butter. Add enough sweet milk to make a dough just stiff enough to handle. Roll out ½ inch thick and cut into squares. Prepare apples as for pie. Place a few apples on each square, add a little butter, vanilla and cinnamon to each. Fold corners together and bake as you would pie. Serve with any pudding sauce. M. Dehring.

CHOCOLATE PUDDING.

1 quart milk, 2 cups wheat bread crumbs, 3-4 cup sugar, 8 tablespoons chocolate, 1 tablespoon Kingsford's Cornstarch, 1 tablespoon butter.
Mrs. A. Rosenfield.

SNOW PUDDING.

2 tablespoons Kingsford's Cornstarch, wet with water, butter size of walnut, salt, teaspoon sugar. Pour boiling water on until it thickens. Add whites of 2 eggs beaten stiff while starch is hot.

SAUCE—Yolks of 2 eggs, 2 tablespoons sugar, 1 teaspoon Kingsford's Cornstarch to 1 pint milk. Cook until thick and flavor.
Katina Little.

SIMPLE FIG DESSERT.

Take 1 pound figs, wash thoroughly and soak over night in enough water to cover. In the morning add 3-4 cup sugar and cook until tender. When cool add the juice of half a lemon. Let get cold and serve with whipped cream. F. B. P.

DATE PUDDING.

½ lb. dates, ¼ lb. suet, 5 ounces sugar, ½ lb. grated bread crumbs, little nutmeg, salt. Mix all ingredients. 2 well beaten eggs. Put into pudding mold, boil 2½ hours. Serve with sauce. Mrs. Schwartz, Flint.

CORN MEAL PUDDING.

Take 4 tablespoons corn meal and 1 tablespoon flour and stir into 1 pint of boiling milk. When this is well cooked, and somewhat cool, add 2 eggs, butter size of egg, and 2-3 cup sugar, ½ teaspoon cloves, 1 teaspoon cinnamon, little salt, and pinch of ginger and another pint of milk. Bake 1 hour or over and serve with butter. E. R. Small.

FIG PUDDING.

1 cup sugar, 4 eggs, ½ cup sweet milk, 2 cups flour, 1 cup chopped suet, 2 cups chopped figs, 1 teaspoon Royal Baking Powder, ½ teaspoon salt. Spices may be added if wished. Steam 2 or 3 hours. This pudding will keep for a long time.

SAUCE—2 tablespoons brown sugar, 1 tablespoon butter, 1 tablespoon flour. Cream and add boiling water until thick enough for use. Flavor. If the sugar is scorched a little before flour and butter is added it will give the caramel flavor. Lillian Rockafellow, Flint.

PRUNE WHIP.

25 prunes, soak over night, chop; 3 eggs, beaten, beat whites to froth; ½ cup sugar, pinch salt. Put in buttered dish. Bake 20 minutes.

SAUCE— 1 pint milk, ½ cup sugar, 1 teaspoon Kingsford's Cornstarch; when it simmers stir in 3 beaten yolks. Flavor. Mrs. Schwartz, Flint.

FIG PUDDING.

1 cup suet powdered fine, 1 cup figs minced, 2 cups dry bread crumbs, 3 eggs, 2 scant cups sweet milk, 1 cup minced apples, ½ cup sugar, 1 cup flour, 2 teaspoons Royal Baking Powder, pinch of salt. Soak the crumbs in milk, add eggs beaten light, add flour, sugar, salt, suet and figs. Beat 3 minutes, then add baking powder. Steam 3 hours. Serve with hard sauce. Mrs. R. Mills.

PIES

PUFF PASTE.

1 pound flour, 3-4 pound butter, ¼ pound lard and 1 small cup ice cold water. Put lard and flour and a little of the butter in bowl and

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mix together with knife, then roll out; keep folding and adding butter until butter is all used up. Then set on ice 3 or 4 hours. Roll as thin as possible for patties. Mrs. H. M. Reeves.

MINCE MEAT.

Chop 5 pounds of cooked meat, 1 peck apples, 4 pounds raisins, 2 pounds currants, 1 pound each of orange, lemon and citron peel, 4 tablespoons each of cinnamon and cloves, and 2 tablespoons allspice, 1 tablespoon salt, 1½ tablespoons pepper, 6 cups brown sugar and 3 quarts of sweet cider. Just let it come to boil. Mrs. H. M. Reeves.

LEMON PIE.

Juice and grated rind of 1 lemon, 1 cup sugar, ½ cup butter, 1 cup water, 2 eggs, 3 tablespoons Kingsford's Cornstarch. Mix water, rind and juice of lemon, sugar and butter, and when they come to a boil add the cornstarch, which has been dissolved in a little water, and the yolks of eggs. Stir briskly until thick. Pour mixture into crust that has been baked. Pour on this the beaten whites of the 2 eggs to which has been added 2 tablespoons white sugar, and put in oven until it becomes a nice light brown. Mary G. Churchill.

COCOANUT PUMPKIN PIE.

For 1 large pie allow 1 cup stewed pumpkin, ½ teaspoon salt, 2 tablespoons brown sugar, and 2 of white sugar, 4 eggs well beaten together, 1 tablespoon melted butter, 1 teaspoon cinnamon, ½ teaspoon grated nutmeg, 1 cup grated cocoanut. Pour into a pastry lined pie plate and bake until center is firm. Serve cold. Mrs. C. S. Goddard.

CREAM PIE.

1½ cups sweet cream, 1 cup pulverized sugar, whites of 3 eggs beaten very stiff, 1 tablespoon flour dissolved in little milk, vanilla or nutmeg to taste. Bake with no upper crust. Mrs. Edward Churchill.

MOCK MINCE MEAT.

Chop 4 quarts green tomatoes; drain off what liquid you can and place tomatoes in a kettle with enough water to cover. Cook ½ hour after they come to a boil. Drain and add 2 pounds brown sugar, 1 pound raisins, ½ pound citron, ½ cup suet, 1 teaspoon nutmeg, cloves and cinnamon. Mrs. A. D. Brown.

MINCE MEAT—(1 Gallon.)

2 pounds lean meat, 1 pound suet, 4 pounds apples, 2 pounds raisins, 2 pounds brown sugar, ¼ pound citron or lemon peel, ½ pint vinegar, ½ pint liquor in which meat was boiled, 2 teaspoons ground cloves, 2 teaspoons salt, 4 teaspoons cinnamon, 1 nutmeg. Boil beef unti ltnder, chop quite fine, also chop apples and suet. Soak citron peel in hot water and then chop. Cook raisins about 1 hour. Then mix all together and scald well. Mrs. W. C. Spens.

BANBERRIES.

Chop 1 cup raisins, 2 ounces citron, add 1 cup sugar, grated rind and juice of 1 lemon, pinch of salt and 1 beaten egg. Put 1 teaspoon of this mixture on one side of a round of pie crust; turn the other side over it and pinch edges together. Bake. Mrs. A. Potter, N. Y.

STRAWBERRY PIE.

1 pint cooked strawberries. Roll about 8 small crackers and stir into berries with a few drops of lemon. Use a meringue or straps of pie crust. E. Gibbons.

WINCHESTER STICKS.

Roll rich pie paste to ¼ inch in thickness, and cut in strips 5 inches long and 1 inch wide. Bake in a moderate oven and put together in pairs with Winchester filling. Dust with powdered sugar when ready for the table.

FILLING—Mix 1 cup sugar and 2½ tablespoons flour, then add the grated rind of 1 lemon, also juice, and 1 egg slightly beaten. Put 2 teaspoons of butter in a saucepan; when melted add the mixture and stir constantly until boiling point is reached. Cool before spreading. F. B. P.

PINEAPPLE PIE.

Juice from 1 can pineapple, yolks of 2 eggs, 1 tablespoon Kingsford's Cornstarch, 3 tablespoons sugar. Boil together until thick, then add choped pineapple. If desired, a little grated lemon peel may be added. Line pie tin with crust and fill with mixture. When done, cover with a meringue made of the beaten whites of the 2 eggs and 2 tablespoons sugar.

Mrs. G. Wiilson.

CURRANT. PIE.

1 large sup ripe currants mashed, 1½ cups sugar, 1 tablespoon flour, yolks of 2 eggs, scant ½ cup water. Bake with lower crust and use meringue made of whites of egg and 2 tablespoons white sugar. Meringue is added after pie is baked and then set into oven until a light brown.

Mrs. McConnell, Toledo.

ORANGE CREAM PIE.

Beat thoroughly the yolks of 2 eggs with ½ cup granulated sugar. Add 1 heaping tablespoon flour, 1 even tablespoon Kingsford's Cornstarch dissolved in milk, pour into 1 pint of boiling milk and let cook 3 minutes. Let cool and flavor with extract of orange. Pour into a baked crust. Beat the whites to a stiff froth, add ½ cup granulated sugar, flavor with orange and spread on top. Put in oven and let brown slightly. Mrs. C. B. Warren.

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BANANA PIE.

1 tablespoon Kingsford's Cornstarch, ½ cup sugar, yolks of 2 or 3 eggs, 1 pint milk, 1 teaspoon vanilla. Cook in a double boiler until it thickens. Let mixture thicken. Have pie crust baked and cold. Slice a layer of bananas into the crust and pour custard over them. Beat whites of 2 eggs with a little sugar. Put on pie and brown in oven. This makes 2 pies. Mrs. A. W. Emerson, Chicago.

RAISIN PIE.

1 cup raisins chopped and ½ cup water, boil together 20 minutes. Add ½ cup sugar, 1 tabelspoon flour, 1 tablespoon butter. Just before pouring into crust beat in 1 well beaten egg. Bake and then add beaten whites of egg and 1 tablespoon sugar and brown slightly. Ruth W. Kelley.

NUT AND DATE PIE.

1 cup powdered sugar, 1 large cup English walnuts, 1 large cup sliced dates, 2 eggs, 2 tablespoons flour, 1 teaspoon Royal Baking Powder. Mix flour, baking powder, dates and nuts. Beat the whites and yolks of eggs separately. Beat sugar and yolks together well, then beat in whites. Finally add the other ingredients and bake in a slow oven for ½ hour. Use an extra large pie tin. This is better baked the day before using. Serve with whipped cream. Do not use any pie crust.

Mrs. A. W. Emrson, Chicago.

FROZEN DESSERTS

FROZEN PUDDING.

1½ cups sugar, 2 cups water, yolks of 4 eggs, ½ cup raisins chopped fine, grated rind of 1 lemon, 1 pint sweet cream. Put on the water and sugar and boil. Then add eggs well beaten. Boil again and add raisins and lemon. Cool before adding cream and then freeze. This will serve 6 or 8 people. Mrs. E. C. Oliver.

FIVE THREES.

Juice of 3 lemons and 3 oranges. Add 3 bananas chopped, 3 cups sugar and 3 cups water. Freeze. Mrs. J. McDonald, Ontario.

MERINGUES.

1 cup granulated sugar, whites of 3 eggs beaten stiff, 1 teaspoon good vinegar. Beat well and bake 45 minutes in a slow oven in greased muffin tins. These shells may be used in serving ices or salads.

Mrs. H. Seligman, Chicago.

LEMON ICE.

Juice of 3 lemons, 1 large orange, 1½ cups sugar, whites of 2 or 3 eggs, and 3 cups milk just before freezing.

JELL-O ICE CREAM.

Dissolve one package of Jell-O Ice Cream Powder, any flavor, in one quart of milk and freeze it. There is nothing to be added and nothing else to do to make the most delicious ice cream.

PINEAPPLE SHERBET.

1 can pineapple, 1 cup sugar, 2 cups water, 2 whites of eggs. Make a boiling syrup of the sugar, pineapple juice and part of the water. Chop the fruit and allow it to simmer a few minutes in the syrup. Then mash through a coarse strainer into the freezer, using the remainder of the water to help it through the strainer. Then partly freeze and add the whites of the 2 beaten eggs. Finish feezing. Some prefer the finely chopped fruit put in without straining. Mary G. Churchill.

FRUITS AND JELLIES

WINE JELLY.

1 box Cox's Gelatine soaked in 1 pint of cold water 1 hour. Pour onto this 1 quart of boiling water, add 2 pounds of loaf sugar, put on stove until dissolved, then take off the stove and add juice of 2 lemons, 1 pint Sherry wine and wine glass of brandy. Strain through cloth into mold.

Mrs. H. M. Reeves.

PEAR CONSERVE

Cut fine ½ peck hard Bartlett pears. After being pared and cored there should be about 5 pounds. Put ½ pound sugar over this and let stand over night. In the morning boil 1 hour and then add juice of 4 medium sized oranges and 2 lemons, 1 pound raisins, 1 pound walnut meats chopped fine. Stew, not boil, 3-4 hour. Put in tumblers. Mrs. C. B. Warren

ORANGE MARMALADE.

1 quart chopped apple, 1 quart white sugar, 1 orange. Grate rind. and chop pulp with apple. Cook until thick. L. M. Oliver.

QUINCE CHIPS.

Rub down from quinces and wash, pare, quarter and core. Cut each quarter into very thin slices and put into boiling syrup. Cook slowly for several hours or until quinces are done and have turned very dark red with jelly around them. Seal as jelly. F. B. P.

FOR ANY JELLY.

To 4 pints of juice take 3 pints of sugar. Place juice in kettle and boil 15 minutes. Have sugar heating in oven, but don't let it brown.

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Put sugar in juice and after it comes to boiling point boil for 5 minutes.
E. R. Small.

QUINCE HONEY.

6 or 8 large ripe quinces. Wipe them clean, then grate skins and all. Have ready a syrup made of 5 pounds granulated sugar. As fast as quinces are grated put in syrup. Boil the cores and seeds in plenty of water in a separate dish. Strain and add the syrup. Boil all until it is clear and thick as desired. Put in jelly glasses or jars. Mrs. S. S. Clark.

CONSERVE.

4 pounds of sour fruit, 4 pounds sugar, 4 oranges, 1 pound raisins, ½ pound walnut meats. Boil until thick. Mrs. A. Potter, N. Y.

GINGER PEAR.

8 pounds of firm pears and same amount of sugar, 3 lemons, 2 oranges, ½ pound crystallized ginger. Add just enough water to start cooking. Cook until fruit is transparent. J. M. S.

TUTTI FRUTTI CONSERVE.

Wipe and remove stems from 2 pounds of blue plums, immerse plums in boiling water and remove with skimmer as soon as skins can be easily slipped off. Wipe, pare, core and slice 2 pounds each of pears and apples. Arrange fruit in alternate layers, sprinkling each layer generously with sugar, using in all 5 pounds. Place kettle on the back of range and cook slowly until mixture is thick, stirring frequently. Rub through a sieve to remove plum pits. Add 1 cup of Sultana raisins cleaned, return to kettle and cook until raisins are soft. Mrs. E. Anderegg, Toledo.

ORANGE MARMALADE.

7 oranges, 5 lemons. Boil in water for 3 hours. Drain off water. Open the fruit and remove seeds, saving pulp and juice. Cut rind in small strips or chop. Take 3 pounds sugar to 2 pounds fruit. Boil until clear.

F. B. P.

PICKLES AND RELISHES

MEAT RELISH.

2 quarts ripe cucumbers chopped, 5 quarts cabbage, 1 dozen small onions, 1 dozen green cucumbers, 2 dozen green tomatoes, ½ dozen peppers. Mix all together with cup of salt and let stand over night. Drain in the morning.

DRESSING—1 gallon vinegar, 7 cups white sugar, ½ pound ground mustard, ½ oz. tumeric. Cook and while hot mix with chopped mixture.

Mrs. L. Cardy.

FRENCH PICKLES.

2 qts. cucumbers, 2 qts. onions, 2 qts. green tomatoes, 2 qts. cauliflower, 2 qts. celery, 3 green peppers. Chop all and add small cup salt and leave overnight. In the morning drain. Take 4 cups sugar, 5 tablespoons mustard, 3 teaspoons tumeric powder, and ½ cup flour. Mix with 2 qts. vinegar. Boil and pour over chopped vegetables. E. Buelow.

CORN CHOWDER.

Slice 2 onions and boil. Add potatoes diced, 1 can corn. Add some butter and seasoning. Just before removing from fire add 1 cup milk. Mrs. A. Potter, N. Y.

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CHUTNEY SAUCE.

1 pint vinegar, 2 quarts tomatoes, 4 red peppers (sweet), 2 large onions, 8 large apples, 2 cups brown sugar, 1 teacup raisins; last of all, salt, cinnamon and cloves. Chop all fine and boil in their own juice.

Mrs. Harry Bittner, Cleveland.

PHILADELPHIA PICKLE.

½ peck green tomatoes, 1 dozen large cucumbers, 2 large red peppers, 1 coffee cup grated horseradish, 2 large onions, 2 small heads cabbage, 2 oz. each black and white mustard seed, 2 oz. celery seed and ½ pint salt. Chop onions, cabbage, cucumbers, tomatoes and peppers. Add salt and let stand 3 hours, then drain dry. Add 1 pound sugar and enough cider vinegar to cover. It will keep any length of time. Mrs. B. Bryan, Cal.

FRENCH PICKLSE

1 peck green tomatoes, 6 onions, 4 red peppers; chop fine and add 1 cup of salt and let stand overnight. In the morning drain well and cook about 15 minutes in a mixture of 1 pint vinegar to 2 quarts of water. Remove from the stove and drain again. Then add 2 quarts vinegar, 2 pounds sugar, ½ pint white mustard seed, 1 tablespoon of black pepper, 1 tablespoon cinnamon, 1 teaspoon cloves. Boil 20 minutes longer.

L. M. Oliver.

CHILI SAUCE.

36 ripe tomatoes, 6 green peppers, 2 large onions, 2 cups brown sugar, 2 cups vinegar, 2 teaspoons salt, 2 of mustard, 2 of cinnamon, 2 of cloves. Boil half a day.

Mrs. H. M. Reeves.

TOMATO RELISH.

1 peck ripe tomatoes, peel and chop fine. Drain overnight. Next day add 6 red peppers and 4 to 6 onions. Chop fine. Take 3 cups chopped celery, 2 oz. mustard seed, 1 cup granulated sugar, ½ cup salt, 1 quart vinegar. Do not heat these. Mix all together cold and put away in cans.
M. Dehring.

PICCALILLI.

1 peck green tomatoes, 8 onions, 1 head cauliflower, 1 cup salt. Allow this mixture to stand overnight. Drain, then boil in 2 quarts water, 1 quart vinegar, until very tender. Drain and cook in 2 quarts vinegar, 1 pound sugar, pinch of cayenne, 2 tablespoons cinnamon, 1 tablespoon each of ginger, cloves and allspice. Boil until tender and seal. Mrs. L. Showers.

CELERY RELISH.

15 large ripe tomatoes, 2 small red peppers, 4 large onions, 24 stalks celery, all chopped fine; 2 teacups sugar, 2 tablespoons salt, 2½ cups white wine vinegar, all boiled together 2½ hours or until quite thick. Seal.
F. B. P.

CORN RELISH.

1 dozen corn cut off cob, 4 to 6 onions, 1 head cabbage, 2 large red peppers. Chop fine. Take 1 quart vinegar, 1 cup brown sugar, ¼ pound Coleman's mustard, ½ cup salt. Mix all together and boil ½ hour. Seal in cans.
M. Dehring.

MEAT RELISH.

Chop 2 quarts ripe cucumbers, 1 quart green cucumbers, 1 dozen small onions, 2 quarts green tomatoes, 5 quarts cabbage, 3 green and 3 red peppers. Add 1 cup salt. Let stand overnight. In the morning drain well and add dressing made of 1 gallon vinegar, 7 cups white sugar, 2 cups flour, 2 cups mustard, ½ ounce tumeric. Cook dressing, pour over vegetables and scald well. Then bottle. Mrs. G. W. LaChappelle, Harrisville.

BEET RELISH.

1 quart cooked beets chopped fine,1 cup ground horseradish, 1 cup brown sugar, 1 tablespoon black pepper, salt to taste. Put in cans with enough vinegar to moisten well.
Addie LaChappelle.

CUCUMBER PICKLE.

½ bushel cucumbers, 4 quarts onions, 2 quarts vinegar, 2 tablespoons celery seed, tablespoon curry powder, 1 tablespoon tumeric, tablespoon Coleman's mustard, 1 cup flour, 3 cups sugar. Mrs. Hattie Showers.

GREEN TOMATO CHILI SAUCE.

½ bushel green tomatoes. Slice and stand in salt water overnight. Drain. Chop fine 2 quarts onions, 2 red peppers, 1 quart vinegar or more, 1 pint water, all kinds of seasoning.
Mrs. L. Showers.

STUFFED GREEN PEPPERS.

Make a brine of 1 gallon cider vinegar, 1 cup each of salt, sugar and dry mustard. Take seeds out of peppers and stuff with chopped green tomatoes and cabbage.
Mrs. L. Showers.

CATSUP.

½ bushel tomatoes, peel and slice. Cook until soft. 1 pint vinegar, 3 cups sugar, salt and black pepper, a little pinch of cayenne pepper, 1 large or 2 small peppers. Add cinnamon, cloves and allspice in little bags.
Mrs. L. Showers.

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BEET PICKLES.

Boil small beets until tender. Make a syrup of 1 cup brown sugar and 1 pint cider vinegar. Boil sugar and vinegar and then add beets. When scalding hot seal in jars. Mrs. A. D. Brown, Tower.

MUSTARD PICKLES.

1 quart small cucumbers or more, 1 quart large cucumber cut up, 2 quarts small whiteonions, 2 quarts green tomatoes, 2 heads cauliflower, 3 red peppers chopped, ½ pound Coleman's mustard, 1 oz. tumeric, 3 teacups granulated sugar, 1½ cups flour. Make a paste of flour, mustard, tumeric, stir this into 1 gallon boiling vinegar, put in pickles, let liquid boil 2 minutes and pour over pickles. Mrs. L. Showers.

ENGLISH RELISH.

((All measurements are made after vegetables are chopped.) 1 quart large cucumbers, 1 quart onions, 1 quart green tomatoes, 1 large cauliflower, 3 red peppers, 3 green peppers chopped fine. Take 1 small pint salt and 1 gallon water and pour over mixture and let stand overnight. In the morning drain very thoroughly so as to take off the salt water, and add the following mixture: 4 cups brown sugar, ½ gallon cider vinegar, ¼ oz. mustard seed, ¼ oz. celery seed, 2-3 cup flour, ¼ cup mustard, ½ oz. tumeric wet with a little vinegar. Mix well, pour over the vegetables and cook until tender. Mrs. T. King.

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SANDWICHES

DATE AND NUT SANDWICHES.

Add 1 cup rich cream to 1 cup chopped dates. When well blended add ½ cup chopped walnuts. Use with whole wheat bread.

HONEY AND PECAN SANDWICHES.

Mix 4 tablespoons honey with 2 tablespoons chopped pecans. Split hot soda biscuit, butter and fill with mixture. The biscuit should be made not thicker than ½ inch.

SANDWICH TO SERVE WITH LEMONADE.

Blend ½ cup finely chopped dates with 2 tablespoons orange juice. Spread on buttered whole wheat bread.

SANDWICH.

Butter one end of a loaf of bread and shave off in thinnest slices possible. Remove crust, sprinkle with chopped and salted peanuts. Then roll tightly and fasten with toothpicks. Lay on a flat pan and place in a quick oven until crisp and lightly browned. Remove picks and serve hot.

PIMENTO SANDWICH.

Place a lettuce leaf between buttered bread. On the lettuce place chopped pimentos.

SANDWICH.

Choppd ham and mustard pickles make a good filling for sandwiches.

DRINKS

GRAPE JUICE.

10 pounds grapes in 2 quarts water. Let simmer until soft enough to press out juice easily. Return to the stove. Add 4 sups sugar. Boil, skim and bottle while hot.

FRUIT PUNCH.

Take all kinds of fruit and cut them up and mix together. Make thick syrup of sugar and water boiled together; pour this over the fruit and flavor with lemon. Let it cool and add water. About 1 solid quart of fruit, 1 cup of sugar, juice of 6 lemons and 2 quarts of water will serve 20 people.

LEMON SHERBET.

6 lemons, 1½ pounds sugar, 1 pint sweet cream, whites of 6 eggs, 2 quarts boiling water. Pour the water over the rinds of lemons, mix the sugar with the juice. Add the water, strain and cool. After partly freezing add the cream and eggs. Mrs. J. K. Cohen.

COCOA.

Take 1-3 water to 2-3 milk and let come to a boil. To each cup allow ½ teaspoon of grated chocolate or cocoa. Mix enough granulated sugar with this to form a dry mass and stir into boiling milk and allow 2 minutes or more for boiling. A. Schoepflin.

RASPBERRY SHRUB.

Place the berries in a jar with enough vinegar to cover them. Let them stand in refrigerator or cellar 3 days. Let them drain in sieve or

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jelly bag, but do not squeeze out the pulp. To every pint of juice add 1 pound white sugar. Boil, skim, let cool and bottle. Blackberries may be used in same way. Mrs. S. S. Clark.

RASPBERRY SHRUB.

4 quarts raspberries to 1 quart vinegar. Let stand 2 days and then strain. To each pint of juice add one pound of sugar. Boil 20 minutes. Bottle and keep in cool place. Mrs. A. D. Brown, Tower.

CANDY

"Sweets to the Sweet."

PEANUT BAR

Prepare nuts and spread thickly over buttered pans. Take 1 pound brown sugar, butter size of walnut, 2 tablespoons vinegar, 2 tablespoons water. Cook until it threads and pour over nuts. A Schoepflin.

OPERA CARAMELS

Take equal parts of unbeaten whites of eggs and cream. Mix but do not whip. Stir in sufficient pulverized sugar to form a mass to mold on a board. Knead well on board with sugar until it becomes smooth. Then add 1 teaspoon vanilla for every white of egg used. Mark in inch squares. A. Schoepflin.

SUGARED POPCORN

Pop corn and remove all hard kernels. There should be about 2 quarts. Put 2 tablespoons butter in a granite sauce pan and when melted add ½ cup water and 2 cups brown sugar. Bring to the boiling point and boil 16 minutes. Stir only occasionally while cooking. Pour over corn and stir until every kernel is coated. Mrs. L. M. Leavitt.

CHOCOLATE FUDGE

2 cups white sugar, 1-3 cup Karo corn syrup, 2 oz. Baker's chocolate, 1 cup milk, butter size of egg or a little larger. Cook until it forms a soft ball in cold water. Mrs. L. M. Leavitt.

BLACK WALNUT CANDY

2 cups white sugar, ½ cup Karo corn syrup, ½ cup water. Boil until brittle in water. Then pour over beaten whites of 2 eggs. Beat thoroughly and add nut meats. Mrs. L. M. Leavitt.

FONDANT FOR CREAM CANDY

1 pound granulated sugar, ½ pint water, cream of tartar size of bean. Stir until dissolved, but no longer. Boil without stirring until a soft ball can be formed when syrup is dropped in cold water. Cool well and stir with wooden paddle on marble slab or cold platter, until it creams. Mold and set aside, covered with damp cloth for a day or two. Then mold into candy. R. Hilliard.

PENOCHE

2½ cups brown sugar, ½ cup cream, butter size of an egg. Boil 20 minutes and add ½ cup chopped walnuts, ½ cup chopped almonds, 1 teaspoon vanilla. Beat well and pour into a buttered tin. Cut in squares before cool. Emily S. Hilliard.

CREAM CANDY

4 pounds pulverized sugar, white of 1 egg, ¼ pound butter (with salt removed). About as much water as white of egg. Sift sugar two or three times. Save 1 bowl of sugar for mixing and rolling.

Mrs. B. Bryan, Cal.

BUTTER SCOTCH

1 cup brown sugar, 1 cup white sugar, ¼ cup butter, 4 tablespoons water, 2 tablespoons vinegar. Boil and when brittle in water pour into buttered tin.

ROYALS

4 cups white sugar, 1 cup water, 2 teaspoons glucose. Boil this until it forms a soft ball in water. When done add any flavoring you wish. Then take off stove and put on ice until luke warm. Do not stir either on stove or while cooling. When cool stir until white and firm like fudge. Knead on a platter until white and creamy. Then knead nuts into it and roll into balls. Melt ¾ of a cup of Baker's chocolate over teakettle. Drop the balls in the chocolate and place on oiled paper to dry. To get the mixture soft enough is the secret. J. Little.

SOFT KARO CANDY

Boil together until a hard ball is formed when tested in cold water 1½ cups dark brown sugar, 2 tablespoons butter and ½ cup Karo syrup. Just before removing from the fire add 1 teaspoon lemon extract. Turn into buttered tin and allow to grow cool enough to pull. When it has become a light color pull into inch strips and cut into pieces. Wrap in waxed paper. Karo Cook Book.

DIVINITY

3 cups granulated sugar, 2-3 cup milk, ¼ cup corn sugar or Karo syrup, 1 cup chopped nuts, five cents' worth figs, 5 cents' worth dates, 1 tablespoon butter. Boil slowly for 20 minutes or until it forms soft ball in water. Do not stir until taken from stove and cooled. Then stir in the nuts and stir 20 minutes. J. Little.

CRYSTALIZED NUTS

1 cup granulated sugar, 1 tablespoon vinegar and 1 of water, piece of butter size of hickory nut. Boil until it threads. Then dip blanched nuts and lay on buttered platter. A. Schoepflin.

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SUPPLEMENT

TO THE CEMENT CITY COOK BOOK

BREAD STUFF

CORN CAKES.

Scrape the cooked corn from cob; corn that has been in hot water just long enough to coagulate the milk is best. Add 3 eggs, 1 cup milk, 2 heaping tablespoons flour, 1 tablespoon sugar, little salt.

QUAKER OATS PANCAKES.

2 cups Quaker, oats uncooked, soak over night, 1½ cups flour, 1 teaspoon salt, 1 teaspoon soda dissolved in 2 tablespoons hot water, 1 teaspoon Royal Baking Powder, 2½ cups sour milk, 2 eggs beaten lightly, 1 tablespoon sugar, 2 tablespoons butter. Mrs. F. Fidler.

JOHNNY CAKE.

1 cup sour milk, 1 egg, 2 tablespoons melted butter, 3 tablespoons sugar (brown is best), 1 teaspoon soda, ½ cup corn meal, ½ cup flour.
A. Rutson.

ROLLS.

1 quart sweet milk brought to boiling point, 1 cup sugar, butter size of an egg. Stir thoroughly. When luke warm add 1 yeast cake previously soaked in warm water. Mix quite stiff. Set in a warm place over night. Then mix and let rise twice. Put in pans and bake about 25 minutes.
Mrs. Samuel Wallace.

MUFFINS.

1 cup sweet milk, 2 tablespoons sugar, 1 egg, 2 tablespoons butter, 3 teaspoons Royal Baking Powder, little salt, flour added to make as thick as pancake batter. M. L. Little.

PANCAKES.

1 quart buttermilk, flour to thicken (½ pint white to 1 cup graham), 1 tablespoon salt, 1½ teaspoons soda, 2 eggs. Put in soda last thing.
C. T. Park.

CAKES

SOUR CREAM FILLING.

1 cup sour cream, 1 cup granulated sugar, 3-4 cup butter, 1 cup chopped hickory nuts. Boil sugar and cream until ropy and add nuts. Ida Whitten.

GRAHAM DROP CAKES.

1 cup brown sugar, 1 cup sour cream, 2 cups graham flour, 1 egg, 1 teaspoon cinnamon, 1 teaspoon soda, ½ teaspoon cloves, a little salt. K. O.

FRUIT CAKE.

1 cup sugar, 1 egg, 3-4 cup sour cream, 1 level teaspoon soda, ½ teaspoon each of cloves, cinnamon and nutmeg, small cup raisins. Fill one cup with currants, chopped figs and nutmeats. Do not mix very stiff.

Mrs. I. Lincoln.

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5 eggs, 3-4 cup flour, 1 cup sugar, ½ teaspoon cream of tartar. Sift flour 4 times and measure the last time; sugar the same. Beat the whites, add the tartar when about half light, then beat very stiff. Stir in sugar very lightly, then yolks of eggs thoroughly beaten, and then flour. Flavor to taste. Stir as little as possible after adding flour. Bake in a well floured pan from 40 to 50 minutes in a moderate oven.

Mrs. W. T. Roberts.

PORK CAKE.

Take a pound fat salt pork, chop very fine; pour over it ½ pint boiling water; add 2 cups brown sugar, 1 teaspoon soda stirred into 1 cup molasses, 1 pound raisins, ¼ pound citron rolled in flour. Season with nutmeg, cloves and cinnamon. Add 4 cups flour and an extra cup of flour to roll fruit in. Bake in moderate oven. F. J. C.

ORANGE SPONGE CAKE.

4 eggs, 1 cup sugar, 1 cup flour, ¼ teaspoon Royal Baking Powder, juice of ½ an orange. S. G. Little.

LIGHT FRUIT CAKE.

1 cup sugar, 1 cup ground grieven (lard renderings), 1 cup raisins, 1 cup currants, 1 cup boiling water with 1 tablespoon soda, 1 teaspoon salt, 1 egg, flour to make a stiff batter. Add 1 teaspoon cinnamon, 1 teaspoon nutmeg, ½ teaspoon cloves. Nuts and figs may be added.

Mrs. D. Lincoln.

SPICE CAKE.

3 eggs, reserve the whites of 2 for frosting, ½ cup butter and lard mixed, 2 cups dark brown sugar, 1 cup sour milk, 1 large teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, little nutmeg, 2½ cups flour.

E. R. Small.

WALNUT CAKE.

½ cup butter, 1 cup sugar, ½ cup sweet milk, 2 eggs, 2 cups flour, 1 teaspoon soda, 1½ teaspoons cream of tartar, ½ cup chopped walnuts, 1 cup chopped raisins. Mrs. W. T. Roberts.

COCOANUT FILLING.

Take 2 egg yolks, 1 cup granulated sugar, 1-3 tablespoon butter, 1 cup milk, 1 fresh grated cocoanut and enough cornstarch to thicken. Beat white of 1 egg and put in last. Cook all, then cool and spread between layers and on top of cake.

Take 3-4 cup brown sugar, 1 teaspoon water. Boil 2 minutes and pour over beaten white of 1 egg. Beat thoroughly and spread over the custard on top of cake. Decorate with walnut meats. M.R.

DESSERTS

LEMON CUSTARD PIE.

Beat the yolks of 3 eggs until light and thick. Add gradually 1 cup granulated sugar and one at a time the unbeaten whites of 2 eggs.

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Beat 1 tablespoon butter in a double boiler, add to this gradually the egg mixture, juice of 2 lemons and grated rind of 1. Stir constantly until the mixture thickens. Set aside to cool. While the crust is baking over an inverted pie plate, prick the paste here and there with a fork, that it may rise evenly. When baked slide from tin to a plate, pour in the filling, cover with meringue, bake for a few minutes and serve cold.

JELL-O DESSERT.

Beat thoroughly the whites of 4 eggs. Make a syrup of 1 cup brown sugar and ½ cup water. Add 1 tablespoon Knox's gelatine previously dissolved in cold water. Let this mixture just come to the boiling point, then pour it over the whites of the eggs and beat until cold (about 20 minutes). Boil the beaten yolks of the eggs in a pint or more of sweet milk, add sugar and flavoring to taste. Set away in a cool place and serve after a few hours, or the following day. When serving pour the custard over the other mixture. M. R. McKenzie.

CHOCOLATE PUDDING.

1 egg, ½ cup sugar, 1 teaspoon butter, 1 cup flour, 1 teaspoon Royal Baking Powder, ½ cup sweet milk, 1 square melted chocolate. Steam 1 hour.

SAUCE—Beat yolks of 2 eggs, 2-3 cup sugar. Cook 15 minutes in double boiler. Then beat whites and stir in. Add flavoring to taste.
M. McKenzie.

LEMON SPONGE.

1-4 cup sugar, 2 cups water, ½ cup cornstarch, juice and grated rind of 1 lemon. Cook in double boiler until thick, then add the whites of 3 eggs beaten to a stiff froth. Stir together and serve cold with sauce.

SAUCE—Yolks of 3 eggs, 1 cup milk, 2 tablespoons sugar, flavor to taste. Stir until done.

GRAHAM PUDDING.

1 pint sweet milk, 1 cup sugar, 1 cup molasses, 1 teaspoon soda, ½ cup butter, 1 cup raisins. Add graham flour, stir little thicker than pancakes. Steam 3 hours.

SAUCE—Yolk of 1 egg, 3 tablespoons sugar, add 1 pint hot milk. Cook until a cream. Mrs. F. Fidler.

BROWN BETTY.

½ cup bread crumbs, 2 cups chopped apples, ¼ cup sugar or over. Grease pudding dish. Alternate layers of bread with apple. Add cinnamon, sugar and lumps of butter. Bake. Serve with cream. R. D. H.

CHARLOTTE ROUSSE.

To 1 pint cream use 1 teaspoon vanilla, ½ cup sugar (powdered). Mix flavoring, sugar and cream and chill. Make quick light whips. Line dish with lady fingers and pour in the mixture and set on ice. E. R. Small.

MARSHMALLOW PARFAIT.

2 cups granulated sugar, 1 cup water. Boil until it spins a thread. Pour while hot on 2 stiffly beaten whites of eggs. Beat to a creamy mass. Gradually whip in one pint whipped cream. Flavor with rose or vanilla. Put in freezer. After turning it four or five minutes add one cup chopped nuts. Freeze until firm and smooth. Mrs. F. E. Hagle.

FRUIT CHARLOTTE.

May be made with pineapple, orange, strawberry or any fruit. ¼ box gelatine dissolved in ¼ cup cold water. Pour into ½ cup boiling water. 1 cup sugar, whites of 3 eggs or 1 pint whipped cream, 1 cup fruit pulp and juice. Always use cooked pineapple, but other fruits may be used without cooking. Set on ice to cool. E. R. Small.

FRUIT PUNCH.

Make a syrup by boiling 2 cups water with 1½ cups sugar for a quarter of an hour. Then add strained juice of five lemons, 1 can grated pineapple, and strained juice of 1 orange. Allow to cool. Strain and add 2 pints ice water. Pour over a large piece of ice in punch bowl. Garnish with preserved cherries, thin slices of lemon from which the seeds have been removed.

CREAM PIE.

Beat well yolks of 2 eggs with ½ cup sugar. Add 2 heaping tablespoons flour dissolved in milk. Pour into 1 pint boiling milk. Cook about 3 minutes. Cool and flavor with extract or add a handful of raisins. Use whites of eggs for meringue. Bake crust before filling. E. R. S.

BANANA FRITTERS.

1 cup flour, 3 tablespoons sugar, salt. Add 1-3 cup milk, 1 egg and 3 bananas mashed fine. Fry in deep fat. J. Emerson, Chicago.

BANBERRIES.

Take 1 pound seeded raisins, chopped fine, juice of 4 lemons, 1½ cups sugar, enough cracker crumbs to thicken. This may be kept for several days. Bake in small turnovers or open tarts. E. R. Small.

POP-OVERS.

2 eggs well beaten, 2 teacups milk and enough flour to make a thin batter. Mix the flour and milk until smooth. When they are ready to go in the oven add eggs beaten very light. Fill custard cups half full of batter with a small piece of butter on top. Place cups in dripping pan with water and bake in hot oven. They can be eaten with butter and sugar or a sweet sauce or maple syrup. E. Reading.

DAINTIES

CHERUB'S CREAM.

Cut ½ pound marshamllows, each into 4 pieces, with scissors. Let soak 2 or 3 hours in ½ pint sweet cream to which has been added 1 teaspoon vanilla and 1 heaping tablespoon sugar. Serve in sherbet glasses with a spoonful of whipped cream, some minced candied cherries and pineapple on top. F. B. P.

NUGGETS.

1½ cups sugar and 3-4 cup butter creamed. Add 3 well beaten eggs, 1 pound chopped dates, 1 cup walnut meats broken quite fine, 1 even teaspoon soda dissolved in ½ cup warm water, 1 teaspoon cloves, 1 teaspoon cinnamon. Bake in dripping pan. Spread very thin and cut in bars or squares when taken from oven. F. B. P.

TRILBYS.

1 cup brown sugar, 1 cup butter and lard mixed, 2 cups flour, 2 cups rolled oats, ½ teaspoon cinnamon, pinch salt, ½ cup buttermilk or sour milk, 1 teaspoon soda. Roll out small and put 2 cookies together with filling after they are baked.

FILLING—Take 3-4 cup sugar and ½ cup water and boil until it hairs. Add 3-4 cup chopped raisins or dates and a few drops vanilla. F. J. C.

BACHELOR BUTTONS.

2 oz. butter, 5 oz. flour, rubbed together. Add 5 oz. sugar and 1 beaten egg. Flavor, mix smooth and make stiff enough with flour so you can roll into small balls. Roll in sugar and bake on buttered paper. It may be necessary to use more flour. Martha Lincoln.

CALLA LILLIES.

3 eggs beaten light, 1 scant cup sugar, 1 rounded cup flour with 1 teaspoon cream of tartar sifted with it, ½ teaspoon soda mixed with 1 tablespoon water. Add a little salt. Drop from spoon in small quantities on dripping pan. When done form them while warm in shape of lillies. Fill with sweetened whipped cream. I. B.

WELSH RAREBITS.

2 cups grated cheese, yolks of 2 eggs, ½ cup milk, salt and cayenne pepper to taste. Put milk in chafing dish. When hot add cheese. Stir constantly until cheese is melted. Then salt, cayenne and yolks of eggs. Serve hot on salted wafers.

COCOANUT MACAROON.

2 cups white sugar, 3-4 cup lard and butter, 1 cup cocoanut, 3 eggs (2 will do), 2 tablespoons water or 4 if 2 eggs used, 3 cups flour after sifting, 3 teaspoons Royal Baking Powder. Roll in balls and lay apart in pans. F. J. C.

BROWNIES.

Melt 2 squares Baker's chocolate in ½ cup butter. Beat 2 eggs with 1 cup sugar, add butter and chocolate, ½ cup flour, 1 pound English walnuts broken in small pieces, add ¾ teaspoon vanilla. Spread quite thin and bake from 7 to 10 minutes. Then cut in small squares after baking. Mrs. Chas. Northcott.

KISSES.

Beat the whites of 4 eggs very stiff. Add gradually 1 cup granulated sugar, 1 teaspoon vanilla or lemon juice. Drop from a teaspoon on an oiled paper in dripping pan and cook in a very cool oven.

MARGUERITES.

Take Saratoga flakes and cover with meringue made of whites of eggs beaten stiff and to which has been added a little sugar. In the center of each wafer place a half walnut meat. Some prefer the nuts chopped and mixed with meringue. Put in oven until a light brown. The small round wafers are good when a marshmallow is placed on top and put in oven until brown.

MISCELLANEOUS

CANNED RED PEPPERS.

Wash large red peppers. Remove core and seeds without breaking Cover with water and boil until tender. Rinse in cold water and peel. Return to stove, scald well and seal in jars. M. R.

BORDEAUX SAUCE.

2 gallon cabbage, 1 gallon green tomatoes, 1 doz. large onions, 2 red peppers, all sliced fine; 2 pounds white sugar, 1 oz. tumeric; 1 oz. whole allspice, 1 oz. cloves, 2 oz. white mustard seed, 1 oz. celery seed, 1 gal. vinegar. Satl to taste. Let BOIL 20 minutes. Mrs. Chas. Vetters.

HOW TO PACK EGGS THAT WILL KEEP FRESH SEVERAL MONTHS.

(Contributed by E. A. Sepull, of Sepull & Travis.)

Mix nine parts water that has previously been boiled and allowed to cool, with one pint water glass. This will make enough liquid to

partially fill a 2 gallon crock and is now ready for use. Pack eggs that are strictly fresh by simply laying them in the crock. Do not drop them in as they may crack when settling to the bottom. Be sure all of the eggs are covered with the liquid. Water glass is inexpensive and can be procured at any good drug store.

CHEESE SALAD.

Cut cheese into cubes and mix with celery cut in small pieces, and olives cut in rings, all in equal proportions. Dress with mayonaise.

Mrs. Arthur Potter, N. Y.

BAKED EGGS.

Grease moderate sized baking dish. Add crumbs of six crackers, 1½ cups milk. Break in ½ doz. eggs. Season with pepper, salt and parsley. Bake in quick oven.

S. G. Little.

POOR HOUSE SOUP.

1 cup white beans parboiled, with 1 teaspoon soda. Cook until tender with one medium sized potato, 2 medium sized onions. Force through sieve, add 1 cup tomato juice, a dash of cayenne pepper, salt to taste. Thicken with 1 tablespoon flour rubbed into 1 tablespoon butter.

H. M. Williams.

CUCUMBER PICKLES.

Take 1 cup salt, 1 cup sugar, 1 cup mustard and mix with vinegar to make a paste. Add 1 gal. vinegar. Wipe pickles and pour over them the mixture. When jar is filled take horse radish root, slice and lay over top. 1 teaspoon alum and saltpeter will harden and preserve color of cucumbers.

GRAPE CONSERVE.

1 basket grapes (8 pounds). Cook pulp until tender. Strain, remove seeds, put skins and pulp together, add 5 pounds granulated sugar, 2 pounds seedless raisins, 1 pound English walnuts, 6 oranges and pulp. Cook 30 minutes or a little longer. Pour into cans and seal.

MEMORANDUM

Sour Cream Filling

Gayle Rice.

1 Cup rich sour cream.
2 " sugar
Boil until it ropes, beat whites
of 2 eggs. Stir into candy
Add 1 cup chopped walnuts.

Shrimp Salad or Wiggle

Mrs Hembling.

1 Can shrimps.
1 Cup sweet cream (top milk)
2 Cup cooked rice
2 Cup tomatoes
1 small chopped onion
Butter (1 tbsp) salt, pepper.

Cook onions in butter, add,
tomatoes, rice let heat through Cream.
Add shrimps cut in 1/3's. Let come
To a boil add salt, pepper and serve
on toast.

Baked Beans

4# beans.
1# salt pork.
6 apples
brown sugar (about 1 cup)
1 tabsp. molasses.
Makes 5 qts.

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